

School Balls

JOONDALUP RESORT

T: (08) 9400 8884 | E: celebrations@joondalupresort.com.au | W: www.joondalupresort.com.au
Country Club Boulevard, Connolly, WA 6027 | PO Box 263, Joondalup BC, WA 6919



At Joondalup Resort we pride ourselves on creating the perfect event, with an experience tailored to your requirements.

Surrounded by lush gardens, wildlife, and stunning greenery, we can cater to any size event, from grand scale celebrations to intimate functions.

Our Celebrations Executives will be with you every step of the way **to ensure your event is both exceptional and memorable.**

Our event spaces can be hired privately for a number of occasions to include;

- Sports club packages
- School ball packages
- School graduations and breakfasts
- Birthday parties
- Anniversary celebrations
- Wakes
- Picnics
- Social club events

With 30 years experience in 5 star luxury, serving royalty and Michelin Star cuisine under his belt, Chef Ramon van de Griendt, has put his refined culinary stamp on our menus that will certainly impress you and your guests.

We look forward to welcoming you to our little oasis at Joondalup Resort.



SCHOOL BALL PACKAGES

\$99pp - Friday & Saturday

\$89pp - Sunday to Thursday

Inclusions

- Buffet or three course set menu
- Mocktail on arrival
- Unlimited soft drinks (five hours)
- Room hire (including white or black tablecloths and linen napkins)
- Menus for each table with school logo
- Balloon centrepiece for each table to match theming
- DJ (five hours)
- Red carpet
- Dance floor and lighting
- Security supplied on the night
- Area for photographer
- Two teachers attend free of charge
- Discounted accommodation rates for teachers (subject to availability)
- Complimentary parking

Optional

- Chair covers* - \$3 per chair
- Staging - \$50 per piece



Terms and conditions apply.
* Limited colour selections.



Lakeview Function Centre

LAKEVIEW FUNCTION CENTRE

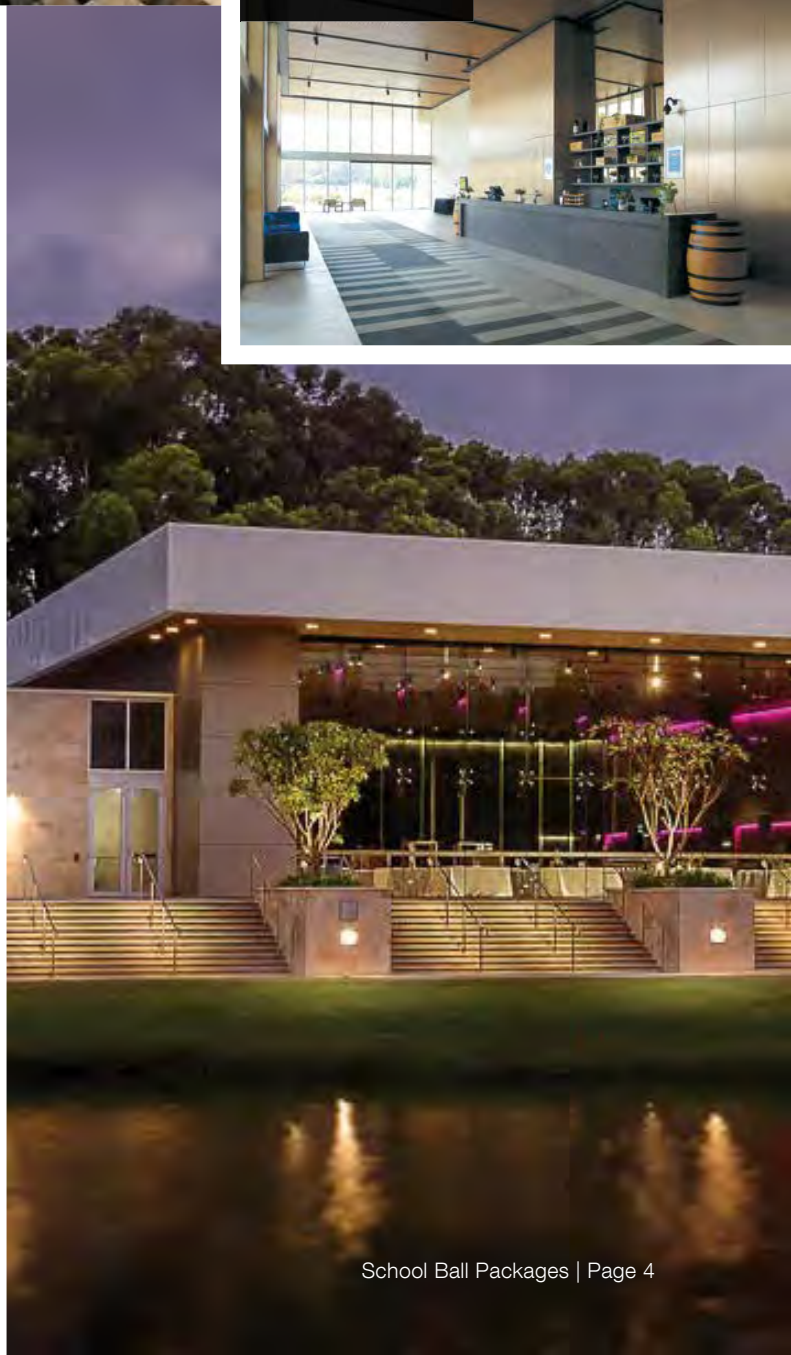
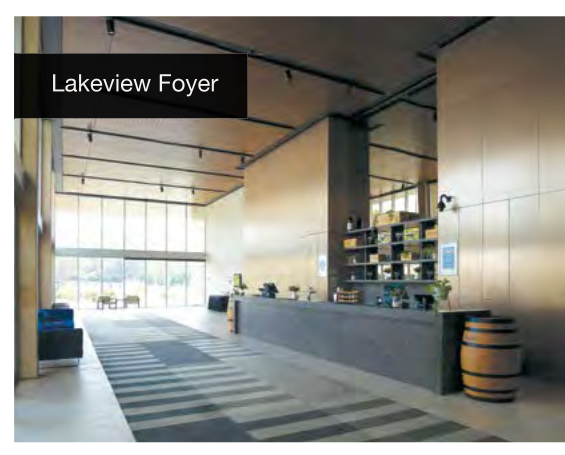
With spectacular lakeside views and its floor to ceiling glass windows, our exquisite, state-of-the-art Lakeview Function Centre is perfect for events with larger guest numbers.

It can also be divided into two separate venues – Lakeview East & Lakeview West, allowing for smaller spaces with the same level of grandeur, natural light and functionality.

This room boasts an integrated LED colour change lighting system to the walls and ceiling that provide the opportunity to dramatically enhance and change the mood of the room.

Lakeview Function Centre Capacity

Room	Dimensions <i>approx (m)</i>	Banquet	Buffet
West + East	21 x 38	420	300
West	21 x 21	260	160
East	21 x 16	140	110



POOLSIDE MARQUEE

A stunning, air-conditioned permanent marquee complete with white silk ceiling drapes, fairy lights and unobstructed views of the lagoon style swimming pool.

Poolside Marquee Capacity

Dimensions <i>approx (m)</i>	Banquet	Buffet
10 x 17	160	160



GRAND BALLROOM

This traditional, classic room provides an elegant setting in the heart of Joondalup Resort's Hotel.

The Grand Ballroom lends itself to a range of decorative and lighting features. We are flexible and can tailor your event to suit your requirements, whether you're planning a formal sit down function or cocktail party.

Grand Ballroom Capacity

Dimensions <i>approx (m)</i>	Banquet	Buffet
12 x 21	100	100

BUFFET MENU

To Share

CHARGRILLED TURKISH BREAD AND PITA BREAD Hummus dip, basil pesto, chive cream cheese dip (v)

Salads

BABY POTATO SALAD crispy speck, gherkin, seeded mustard, chervil, sour cream, pink lady apple (gf, nf)

MOROCCAN SPICED CAULIFLOWER SALAD chickpeas, caramelised onion, tea-soaked raisins, dill, roasted hazelnut, lemon vinaigrette (df, gf, vgn)

VINE RIPE CHERRY TOMATO Persian fetta, basil, hazelnuts, walnut oil, oregano (gf, v)

MIXED LEAF SALAD red onion, cucumber ribbons, sundried tomatoes, watercress, parsley, chardonnay vinaigrette (df, gf, nf, vgn)

Main

PIRI PIRI CHICKEN THIGH romanesco sauce, grilled baby pepper

SWEET POTATO WEDGES (nf, vgn)

BUTTER CHICKEN jasmine rice, pappadums (gf)

BEEF LASAGNA with zucchini & oregano (nf)

GREEN BEANS with shallots and roasted crispy garlic (gf, nf, v)

Dessert

CHEESECAKE with strawberries (v)

CHOCOLATE BROWNIES (v)

ASSORTED CRUSTED CHOUX PUFFS (v)

LEMON MERINGUE TARTS (v)

CASHEW & PISTACHIO BAKLAVA (v)

WATERMELON SALAD (df, gf, vgn)

SLICED FRUIT SELECTION (df, gf, nf, vgn)

Dietary Key: (df) dairy free (gf) gluten-free product* (nf) nut-free product* (vgn) suitable for vegans (v) suitable for vegetarians.

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. We are happy to cater for all dietary requirements. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.

PLATED MENU

To Share

CHARGRILLED TURKISH BREAD AND PITA BREAD Hummus dip, basil pesto, chive cream cheese dip (v)

Entrée (select 1 item)

HARISSA SPICED FREE RANGE CHICKEN roasted pumpkin salad, baba ghanoush (df)

SPICED AMELIA PARK VALLEY LAMB FILLET middle eastern couscous, lemon gel, crispy chickpeas, pomegranate, yoghurt gel (gf)

SMOKED SALMON potato salad, dill crème fraiche, fennel puff pastry

Main (select 1 item)

ROASTED MAHOGANY CHICKEN BREAST with mushroom puree, corn ragout and madeira jus (gf)

GRILLED LAMB RUMP tomato fondue, yoghurt gel, Moroccan spiced lamb jus (gf)

BUTTERNUT PUMPKIN TORTELLINI pumpkin glaze, chestnut mushrooms, parmesan cheese, watercress oil (v)

Dessert

MINI DESSERT SELECTION - served as platters to the table:

- MINI LEMON MERINGUE PIE (v)
- SALTED CARAMEL & CHOCOLATE TARTS (v)
- CRUSTED CHOUX PUFFS (v)
- CHEESECAKES (v)
- PISTACHIO & CASHEW BAKLAVA (v)

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The Alcove

RESORT LIFE

Extend your special event to a get-away in our beautifully appointed luxury accommodation.

Rejuvenate your mind, body and soul as you experience the Joondalup Resort life. With your choice of over 70 rooms and luxury suites, you can unwind on your balcony or verandah whilst overlooking our stunning garden settings or lake views.

Whether you are relaxing poolside, indulging in a treatment at endota Day Spa or enjoying a beverage or meal at the exquisite Alcove restaurant, Joondalup Resort offers an experience that is both exceptional and memorable.



endota spa





Contact our celebrations team to discuss your needs and for a special event proposal tailored to your requirements.

**Chesma Martinovich &
Jess Wiedermann**
Celebrations Executives

T: (08) 9400 8884

E: celebrations@joondalupresort.com.au

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