

Banquet Events

**Formal dining for celebrations
and special occasions**



Events & Functions

Event Details & Format

Minimum Guest : 30

Standard Duration : 3 - 4 hrs

Service Style : Plated Alternate Drop

Dietary requirements: catered for with prior notice

Classic dining experiences

No matter which of life's special moments you are planning, our experienced events team will work with you to tailor the dining format, menu selection and room layout to suit your occasion. With carefully paced service and attentive staff, we ensure a refined and seamless dining experience for you and your guests.

DINING PACKAGE OPTIONS

TWO-COURSE BANQUET

From \$38

- Alternate drop or set entree
- Alternate drop or set main
- Bread and accompaniments

THREE-COURSE BANQUET

From \$45

- Alternate drop or set entree
- Alternate drop or set main
- Alternate drop dessert
- Bread and accompaniments

FORMAL DINING EXPERIENCE

From \$65

- Select entree selection
- Premium main course selection
- Extensive Dessert selection
- Bread and accompaniments
- Enhanced table presentation

Banquet Menu

TWO-COURSE BANQUET

From \$38

THREE-COURSE BANQUET

From \$45

All Main course served w/ steamed vegetables for the table.

All packages include dinner rolls & butter for the table

Choose 2 meal selections per course for alternate serving

Entrée

Cherry Tomato & baby bocconcini bruschetta w/ shaved parmesan & balsamic glaze Spiced
Beef, Tomato & vegetable soup w/ herbed croutes & chive sour cream.

Salt & Pepper Spiced Squid lightly dusted, flash fried w/ salad leaves & lime aioli

Main

YSC Chicken parmigiana, buttermilk marinated chicken breast coated in a parmesan and herb crumb topped with napolitana sauce, champagne ham and mozzarella cheese. Served w/ battered fries.

Slow cooked roast of the day (Pork or Lamb) served with roast vegetables, gravy and apple sauce (pork) or mint jelly (lamb). (gf)

Thai Red Vegetable Curry, fresh garden vegetables simmered into a traditional Thai red coconut curry served w/ fragrant basmati rice. (gf) (v)(df)

Linguini Carbonara, double smoked diced bacon sauteed with garlic & shallots finished in a creamy white wine sauce w/ shaved parmesan.

Dessert

YSC Pavlova w/ Chantilly cream, fresh fruits & passionfruit coulis (gf)

Steamed Sticky Date Pudding w/ Butterscotch sauce, vanilla ice-cream & toffee shards

YSC Vanilla Brûlé, Chantilly cream, drunken fruit and caramelized sugar.

Formal Dining Experience

TWO-COURSES

From \$49

THREE-COURSES

From \$65

All Main course served w/ steamed vegetables for the table.

All packages include dinner rolls & butter for the table

Choose 2 meal selections per course for alternate serving

Entrée

Cherry Tomato & baby bocconcini bruschetta w/ shaved parmesan & balsamic glaze

Beef, Tomato & vegetable soup w/ herbed croutes & chive sour cream.

Salt & Pepper Spiced Squid flash fried w/ salad leaves & lime aioli

Peeking Duck Spring Rolls w/ Eastern vegetable & spiced dipping sauce

Truffled Porcini Mushroom Arancini w/ herbed aioli (v)

YSC Signature Buffalo Wings w/ macerated Vegetable (gf)

Rich Lamb, tomato & fennel ragout w/ potato gnocchi finished fresh herbs. (df)

Main

Sous vide Grain fed eye fillet wrapped in double smoked steak bacon w/ gratin potato, wilted greens & mushroom ragout. (gf)

Pan fried Atlantic Salmon w/ dill & potato salad, caper dressing & candied lemon. (gf)

YSC Lamb Shank slow cooked to perfection w/ buttered potato mash, seasonal greens and rich natural jus. (gf) (dfa)

Oven roasted chicken supreme w/ gratin potato, seasonal greens finished with a caramelized jus. (gf)

Char grilled pork loin w/ chive mash, YSC signature apple chutney & rich gravy. (gf)

YSC 12hr Braised Beef Cheek served w/ truffled mash, steamed broccolini, rich natural jus & crisp prosciutto. (gf)

Char grilled grain fed 200g beef sirloin (served medium), w/ mixed pepper mash, pan roasted root vegetable & creamy mushroom sauce. (gf)

Truffled Wild Mushroom Risotto – selection of forest mushrooms combined into a traditional risotto, finished w/ truffle salsa, parmesan cheese & fresh thyme. (gf) (v)

Dessert

YSC Pavlova w/ Chantilly cream, fresh fruits & passionfruit coulis (gf) Steamed

Sticky Date Pudding w/ Butterscotch sauce, vanilla ice-cream & toffee shards

Marz Bar Cheesecake w/ Berry compote, vanilla ice-cream & caramel sauce

YSC Vanilla Brûlée, Chantilly cream, drunken fruit and caramelized sugar.

Chefs Cheesecake served w/ berry compote, whipped cream and flaked chocolate.

Apple crumble Tart w/ vanilla ice-cream, caramel sauce & toffee shards

Optional Additions

PRE-DINNER CANAPES

Begin your event with a selection of circulated canapes from our Cocktail Package

Priced as per Cocktail Events brochure

BEVERAGE PACKAGES

- Private bar
- Bar Tab
- Beverage packages

Contact events team to help tailor your options



Events & Functions