



THE WORKSHOPS RAIL MUSEUM

SCHOOL FORMAL PACKAGES





THE STAGE IS SET FOR A MEMORABLE NIGHT...

Thank you for considering The Workshops Rail Museum for your formal event.

Our packages have been designed to cater specifically for school formal groups. We'll take on all the hard work of organising a fantastic and unforgettable evening.

We look after everything - from the red carpet arrival to your meals, decorations, even a photo booth - so you can relax and enjoy the night.

PACKAGE INFO

Prices:

100 or more guests - \$80 per person

150 or more guests - \$75 per person

200 or more guests - \$70 per person

(capacity of 300)

Your complete school package includes:

Red carpet arrival using the dramatic Powerhouse building as your backdrop

Pre-dinner canapes on the Trackside Cafe verandah

2 course alternate drop menu in the Trackside Cafe

Full drinks package

Decorations package

Lectern and microphone

Dance floor

Security hire

All room hire, set up and staffing costs

Complimentary onsite parking

Optional extra:

Formal photograph can be negotiated





PRE DINNER CANAPES

Mini spinach & feta triangles

Vegetarian spring rolls with sweet chilli glaze

Crumbed prawn cutlets with lime aioli

Flaky sausage rolls

Petite quiche Lorraine and Florentine

Satay chicken tenderloin skewer





ALTERNATE DROP MAINS

choose 2 dishes from one menu

Menu option 1

Parmesan encrusted chicken breast atop creamy mashed potato and seasonal vegetables

200g free range rump steak served with sweet potato gateau and seasonal vegetables

Roast pork with salted crackling, herb roasted root vegetables and cinnamon applesauce

Menu option 2

Succulent roast beef with herb oil roasted potatoes, seasonal vegetables, Yorkshire pudding and rich beef jus

200g chicken breast atop garlic mash, buttered green beans, Julienne carrots & hollandaise sauce

Steamed Nile perch in a caper & dill sauce served on a bed of rice with Asian greens

Menu option 3

200g braised beef, creamy mashed potato and seasonal vegetable

250g marinated chicken Maryland with cheesy potato bake & seasonal vegetables

Lightly crumbed cod fillet with shoe string fries, lemon and house made tartare

Vegetarian, gluten free, vegan and halal are managed on request.

KUCHENFLOWER

LADIES

CAIRNS

BLANDER



LOOK OUT FOR TRAINS



EXIT



VULT STATION



DAYLIGHT RAIL TOUR

RAIL MOTOR
DIESEL-HAULED
ELECTRIC
CHANGE FOR
TENNYSON
CORINDA
INDICATES BUS
CONNECTION

PLATFORM
2



NORTHGATE WORKSHOPS CANTEEN



DESSERT

choose 2 dishes

Individual pavlova with vanilla whipped cream
& fresh berries

Mississippi mud cake with creamy chocolate sauce

Sticky date pudding and cream drizzled in
butterscotch sauce

Fluffy chocolate mousse with macerated berries

Citrus tart with cream and candied lemon

NON-ALCOHOLIC DRINKS PACKAGE

On arrival

Glass drink dispensers filled with iced water and sliced
fresh fruits for guests to help themselves during
photographs

During dinner

Tables will be set with jugs of soft drink and juice and
refilled as the night goes on

After dinner

A self-serve tea, coffee and hot chocolate station will be
available for guests to help themselves

Optional: cash bar or bar tab for parents and staff

If you wish to offer alcoholic beverages for parents and
staff we can arrange a cash bar or bar tab.



DECORATIONS PACKAGE

Red carpet on arrival – all cars enter through the front gate of the Museum, drop the passengers off at the path heading towards the Powerhouse and drive out our delivery entrance/exit.

Table cloths and linen napkins in your choice of colour

Chair covers and sashes in your choice of colour

Centre pieces – choose from one of four options

Professional photography available. Price on request.





Drain Daily

QR

Photograph page 8 courtesy of
Tall Timber Studio, Mt Crosby.



To book or to arrange a site visit, please
contact our dedicated Events Coordinator:

Phone (07) 3432 5100
info@theworkshops.qm.qld.gov.au

North Street, North Ipswich
Queensland Australia

Prices correct as of February 2016

