

Indigo Bay

CATERING | EXPERIENCES

2025/2026 SCHOOL BALL PACKAGES



indigobayevents.com.au

(08) 9473 3431 | connect@indigobayevents.com.au

Mineral Resources Park, Home of the West Coast Eagles
42 Bishopsgate Street, Lathlain, 6100 WA

INCLUSIONS

- Exclusive venue hire, dedicated staff and security
- State-of-the-art AV: projector, large screen, raised stage, in-house speakers, Bluetooth and dimmable lighting
- Professional DJ
- LED Starlight white gloss dance floor
- Photo booth with unlimited prints and a choice of backdrops
- Light up LED signage with the year or school initials
- Multi-screen school logo imagery
- Table balloons in colour theme of your choice
- Black or white spun table linen
- New! Optional upgrade of a 360 video booth



PACKAGE 1

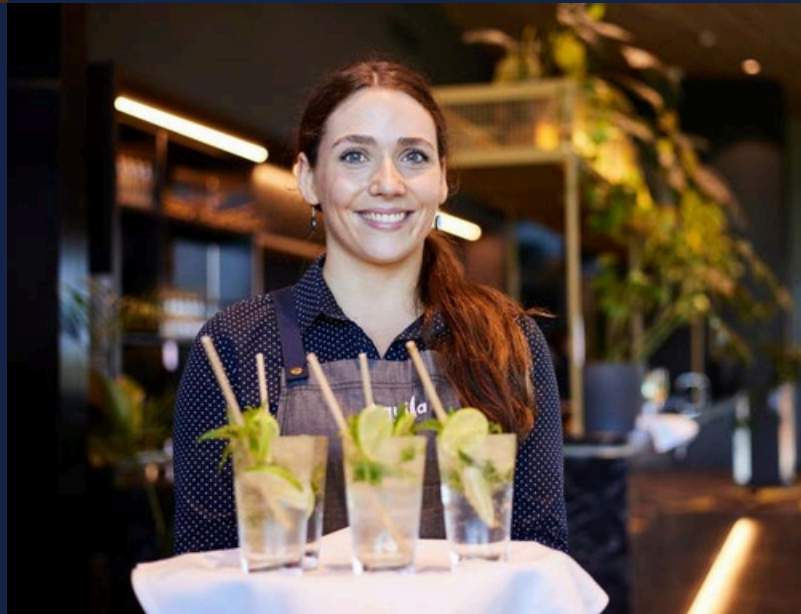
- Canapés on arrival
- Extensive buffet dinner
- Signature Indigo Bay mocktail bar
- Unlimited soft drinks

\$125pp

PACKAGE 2

- Premium canapés on arrival
- 2-course plated dinner (Entree & Main OR Main & Dessert). Choose a 3-course plated meal for an additional \$10pp
- Signature Indigo Bay mocktail bar
- Unlimited soft drinks

\$140pp



Offer valid for 12 months, Minimum numbers, T's & C's apply. To avoid disappointment, arrange a site visit to secure your date.



Plated Menu

ENTRÉE

(Choose 1)

Pumpkin & Brown Butter Terrine, Silverbeet, Macadamia, Hemp Seed Granola (v/vgo/gf)
Tandoori Charred Chicken Thigh, Carrot & Saffron, Pear and Chervil Salad (dfo/gf)
Master Stock Pork Belly, Burnt Capsicum Romesco, Fennel and Pomegranate Molasses

MAIN

(Choose 1)

Mushroom and Caramelised Onion Risotto, Rockette & Parmesan Salad, Lemon Oil (v/vgo/gf/)
Braised Beef Short Rib, Potato Galette, Roast Onion, Nasturtium, Jus (gf)
Line Caught Market Fish, Potato Fondant, Lemongrass and Kaffir Lime Velouté (gf)

DESSERT

(Choose 1)

Honey and Chamomile Panna Cotta, Fior di latte Ice-cream, Honeycomb (gf)
Salted Caramel and Chocolate Tart, Smoked Mascarpone, Chocolate Soil
Black Forest Gâteau, Macerated Cherries, Kirsch Chantilly (gf)
Vanilla-bean Blancmange, Caramelised White Chocolate, Almond Crumble, Apricot (gf)
Pumpkin Cheesecake, Mandarin Sorbet, Freeze Dried Mandarin
Peanut Butter Genoise, Dark Chocolate Cremieux, Cocoa Nib Tuile (vg,df)

PETIT FOUR PLATTERS

(Additional \$15pp, Choose 3)

Gold chocolate Honey-comb Nuggets (df)
Apple & Rhubarb Tarts Dark Chocolate & Cabernet Fudge (gf)
Golden Gay-time Bites (gf)
Mango & Aji Amarillo Petit de Fruit with Sherbet (vg,df)
Macadamia and Finger lime Nougat
Raspberry Gel Lamington
Coconut & Dark Chocolate Brownie (gf)
White Chocolate Truffles, Hibiscus Ganache (gf)

v - vegetarian | gf - gluten free | nf - nut free | df - dairy free



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Buffet Menu

SALAD (Choose 1)

Moroccan Cous-Cous Salad Tri-Quinoa and Green Bean Salad with Goats Feta (gf)
Seasonal Greens, Radish, Herbs, Lemon Mustard Dressing (gf,df)
Thai Style Shredded Salad, Nam Jim (gf,df, shellfish)
Smashed Cucumber Salad, Kim-Chi and Sesame (gf,df, shellfish)
Roast Beetroot and Walnut, Swiss Chard, Sheep's Curd

MAIN (Choose 3)

Fried Gnocchi, Pisto, Wilted Greens, Parmesan (v)
Master Stock Chicken Maryland, Sweet Potato (gf,df)
Braised Lamb Shoulder, Carrot, Jus (gf,df)
Crispy Skin Market Fish, Beach Greens, Saffron Beurre Blanc (gf,df)
Short Rib, Caramelized Onions, Sticky Glaze (gf,df)

SIDES (Choose 2)

Silken Potato, Crispy Onions (gf)
Charred Broccolini and Beans, Anchovy Dressing (v-o)(df,gf)
Confit Garlic Roasted Potatoes, Rosemary Salt (df,gf)
Hot Honey BBQ Heirloom Carrots, Pangritata (gf,df)
Olive and Rosemary Focaccia (df)
Charred Flatbreads

DESSERT (Additional \$8pp, Choose 1)

Gold Chocolate Mousse Cheesecake
Chocolate Ganache Cake (gf)
Poached Apple Streusel, Custard
Salted Caramel Tart
Honey & Chamomile Panna Cotta, Honey Comb (gf)
Tiramisu Brownie
Peanut Butter Genoise, Dark Chocolate

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