This is a perfect opportunity to invite your clients and staff to fill a table (or two)

Tables seat a maximum of 10. Individual places will be available on shared tables.

Cost: $185 per person (incl. GST)

Menu and Booking form over page

Included in the cost

Arrival Drinks

Four Course Meal

Selected Wines, Premium Beers and Soft drinks throughout

Fantastic entertainment by Illusionists: Adam & Selina

Dress Code: Business Suit / Cocktail Dress
BOOKING FORM

Please complete and either e-mail or fax to: perthevents@sut.org

Fax no. 08 9446 9905
Tel no. 08 9446 9903

Cost per head $168.18 + $16.81 GST = $185.00

Price includes arrival drinks, dinner, selected wines & beers for the duration of the evening and entertainment.

Name ____________________________________________________________

Company _________________________________________________________

Address _______________________________ _____________________________

E-mail _____________________________________________________________

Telephone No. ___________________________ Fax No. _______________________

Please book ________ places for myself and my guest(s) @ $185.00 per head

Payment method:
- Chq made payable to SUT
- Invoice using Po. No. _________________
- Credit Card Visa, Mastercard or * Amex only

Card No. ____________________________ Expiry Date ______ Sec no. ________

Name on the card ___________________________________________________

Billing address for card _____________________________________________

E-mail address where receipt should be sent for credit card payment ___________

Total Payable $________ Signature_____________________________________

* Amex payments will attract a 2.7% surcharge.

Menu

Selection of breads

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Pan-seared North West Australian barramundi, pea puree, gnocchi alla Romana, chive butter

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ALTERNATE DROP:

Roasted Oakford chicken Kiev, herbs, sliced prosciutto, roasted gourmet potatoes, artichokes, stringless beans, mustard, white wine sauce (gf)

or

Slow-roasted Amelia Park rib of beef, sarladaise potatoes, caramelised onion, stringless beans, glazed baby carrot, red wine sauce (gf)

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Crème exotica, white chocolate, passion fruit, red fruit pate, mango sorbet

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Freshly brewed coffee and tea with petit fours

Dietary requirements should be emailed to perthevents@sut.org before 24 October 2014

Programme

18.45
Arrival Drinks

19.15
Guests seated

19.30
Welcome by SUT Perth Branch Chairman

19.40
Dinner commences

21.00
Entertainment: Illusionists Adam & Selina

21.30
Live Music

Midnight - Evening End

Diamond Sponsor

www.sut.org.au