



2024

Christmas

THEMED

MENUS & PACKAGES

Christmas Packages

Minimum 20 guests

Christmas Canape \$85.00 per person

- Chef's selection of 2 hot 2 cold and 1 substantial canapes
- 1-hour standard house beverage package
- 3-hour room hire
- Coffee and tea selection
- Christmas decorations

Christmas-themed Buffet \$109 per person

- Christmas-themed buffet menu
- 2-hour standard house beverage package
- 3-hour room hire
- Complimentary self-parking for one car
- Coffee and tea selection
- Christmas decorations

Christmas Plated Menu \$119 per person

- 2-course menu
- 2-hour standard house beverage package
- 3-hour room hire
- Coffee and tea selection
- Christmas decorations

***Terms and conditions apply*



Christmas Buffet Menu

Minimum 20 guests

SOUP

Roasted butternut pumpkin soup and bread rolls

SALAD

Chef selection of 2 salads

HOT SELECTION

Maple and Orange Glazed Ham

Beef Cheeks with Mash Potato and Balsamic Onions

Creamy Basil Pesto pasta with Sundried Tomato Sauce and Spinach (V)

Roasted Root Vegetables

Honey Glazed and Herbs Roasted Pumpkin with Sesame Seeds

DESSERT SELECTION

Assorted Selection of Sweets and Mini Cakes

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Items subject to availability. price includes GST. Please note a credit card surcharge applies to all credit card transactions. Please liaise with our Events team should you have any special dietary requirements.

Christmas Plated Menu

Minimum 20 guests

ENTREE

Chicken Terrine with Apricot, Pistachio, Apricot Gel and French Whole Meal Croute

Wild Mushroom Tart, Goat Curd, Parmesan Cheese truffle sauce, Olive Soil (V)

Roasted Beetroot Pave and Tahini Dressing (VG, GF)

MAINS

Lemon and Thyme Chicken Ballotine, with Parsnip Puree, Fennel Salad, and Chicken Jus

Black Angus MB4+ Jack's Creek NSW 200 g Sirloin with Broccolini, Roasted Tomato, Garlic Butter and Bearnaise Sauce

Turkey Breast Carved, Parsnip Chips and Potato Mash, Brussels Sprout, Cranberry sauce (GF)

Pumpkin & Sage Brown Butter Risotto with Spinach, Corn, Feta Cheese, Pine nuts (V, GF)

DESSERT

Hazelnut Joconde biscuit layered with coffee cream and a chocolate ganache

Raspberry Chocolate Mousse (VG, GF)

(GF) Gluten Free (V) Vegetarian (VG) Vegan

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Upgrades:

- Upgrade to three-course menu for an additional \$10 per person.
- Alternate drop is available for additional \$10.00pp per course.
- 2 Hot 2 Cold Canapes on Arrival - \$28.00 per person.

Terms and Conditions:

- Minimum of 20 guests apply for the Christmas packages.
- Pricing is subject to change.
- All offers subject to availability at the time of booking.
- Valid until 17th December 2023
- Further booking terms and conditions may apply.

