



*all inclusive*  
**CHRISTMAS PARTY**  
*packages*

---

**JINGLE BELLS  
PACKAGE**

**\$80** *per person*

---

- Canapes - 5
- Dessert canapes - 2
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepieces on cocktail tables
- Bon Bons

**TRADITIONAL  
CHRISTMAS  
PACKAGE**

**\$85** *per person*

---

- 2 course set menu
- Roast dinner
- Christmas pudding
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepieces
- Bon Bons

**LET IT SNOW  
PACKAGE**

**\$100** *per person*

---

- 3 course set menu
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepieces
- Bon bons

**DECK THE HALLS  
PACKAGE**

**\$105** *per person*

---

- Christmas Buffet
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepieces
- Bon Bons

**WHITE CHRISTMAS  
PACKAGE**

**\$120** *per person*

---

- Seafood buffet
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepieces
- Bon Bons



# CHRISTMAS BUFFET

---

Bread rolls with butter

Smoked glazed leg ham

Roast turkey breast, cranberry stuffing

Roast vegetables

Potatoes roasted with oregano garlic and lemon

**Salad** - Mixed leaves, cherry tomatoes, cucumber,  
Spanish onion and shaved carrot

**Salad** - Traditional Caesar salad with baby cos,  
bacon, cage free egg, garlic croutons and shaved parmesan

**Sauce** - Gravy

Mini Christmas puddings

Mini Pavlova with fresh fruit and cream

Sweet custard

Fresh seasonal fruit platter

---



CH  
RG



# CHRISTMAS SEAFOOD BUFFET

---

Bread rolls and butter

Fresh king prawns, lemon and seafood sauce

Marinated and chargrilled baby octopus

Fresh Oysters

Chilli prawn spaghetti, king prawns, fresh chilli, garlic,  
shallots, basil, cherry tomatoes, wild rocket,  
extra virgin olive oil and pecorino cheese

Baked snapper fillet with lemon and Spring onion dressing

**Salad** - Rocket, roasted Spanish onions,  
olives, shaved parmesan

**Salad** - Potato salad with seeded mustard mayonnaise

Farmhouse cheeses, quince paste, nuts and lavosh



Mini pavlova with fresh fruit and cream

Fresh seasonal fruit platter

---

CH  
| RG





# CANAPE HOT

## *Selections*

---

Satay chicken skewers GF, DF

Kale and quinoa arancini V

Chicken & prawn sui mai DF

Wagyu beef slider, cheese & bush  
tomato relish in plain bun

Chicken slider, cheese, tomato relish  
in a charcoal bun

Mushroom arancini with truffle aioli V

Spinach & fetta filo triangles V

Italian beef meatballs DF

Salt and pepper calamari, lime  
coriander aioli DF

Traditional middle eastern falafel V,  
DF, EF

Assorted gourmet mini pizza

Assorted gourmet pie

Mini pie, pumpkin and basil V

Assorted gourmet quiche

Aussie beef pie GF

Chicken & leek quiche GF

Vegetarian pie V GF

Traditional vegetable samosa V

Assorted gourmet sausage roll

Spinach and Ricotta tart V

Tempura battered fish bites DF

Tandoori chicken skewers GF

Arabic lamb kofta on skewer GF, DF

Asian vegetable spring rolls V, VEG

Peking duck spring rolls GF

Spiced pulled pork Tostada  
chargrilled corn, avocado, crispy  
tortilla GF, DF

Slow cooked jerk lamb tart with  
chipotle aioli

---

CH   
RG



# CANAPE COLD

## *Selections*

---

Handmade peking duck crêpes with hoisin sauce DF

Antipasto vegetable skewers GF, DF, V, VEG

Assortment of sushi and Californian rolls with wasabi  
and soy dipping sauce GF DF

Roast heirloom tomato tart with ricotta basil and  
balsamic glaze V

Creamy blue swimmer crab and mango cucumber rolls  
on toasted bread

Caramelised onion & goats cheese tart V

Tasmanian smoked salmon mousse, toasted pain de mie

Vietnamese prawn rice paper roll GF, DF

Vietnamese vegetarian rice paper roll GF, LF, VEG, DF

---



CH  
RG



# DESSERT CANAPE

---

- Chocolate and caramel tartlet
  - Fresh strawberries with chocolate dipping sauce
  - Passionfruit curd tart
  - Lemon meringue pies
  - Mini bambino gelato cones
  - Individual decorated cupcake
  - Assorted verrine desserts
  - Fresh strawberry tart
  - Caramelised apple strudel
  - Pecan and caramel tart
  - Banoffee tart
  - Flourless chocolate gateaux GF
  - Double chocolate mousse
  - Red velvet with fresh cream
  - Chocolate sacher square
  - Chocolate and cream profiterole
- 



CH  
RG



# ENTRÉE

---

Pumpkin, sage and goats cheese ravioli, pine nuts and sage butter sauce V

Cinnamon spiced ricotta with truffled wild mushroom, rocket and fetta tart V

Caramelised onion and roasted roma tomato tart with shaved Parmesan on a bed of rocket V

Grilled vegetable stack, rocket, pesto and shaved Parmesan. GF, V

Chilled tiger prawns with avocado cream, fresh mango and micro salad with honey lemon dressing GF, PESC, EF

Grilled squid, chorizo, cherry tomato, capers, baby mache, squid ink aioli and parsley oil GF, PESC, DF

Casarecce pasta with smoked salmon, asparagus and dill cream sauce

Thai style beef salad with aromatic Asian herbs and chilli lime dressing GF, DF, EF

Grilled Moroccan lamb with cous cous and roasted Mediterranean vegetables DF, EF

Spiced butternut pumpkin soup, Parmesan croutons and fresh herbs EF

Caramelised French onion soup with gratinated cheese crouton

Slow roast pork belly, petite citrus salad, fruit mustard and snowpea tendrils GF, DF

Roast roma tomato and mozzarella tartlet, arugula and balsamic fig glaze

Roast Cajun spice chicken with avocado cream, pearl cous cous, charred corn, lime and coriander dressing GF

---



CH  
RG





# MAIN

---

Tasmanian salmon fillet, new potato, minted peas, hollandaise GF, PESC

Humpty doo barramundi fillet with roast garlic mash, buttered beans, half roasted tomato, bearnaise GF, PESC

Black Angus beef brisket complimented with kipfler potato, red wine jus and buttered green beans GF

King island eye fillet complimented with red wine jus, Sebago fondant and buttered green beans GF

Pan seared chicken breast with truffle mash, green beans and porcini cream sauce GF

Chicken saltimbocca with lemon herb jus, potato purée and garlic beans GF

Succulent crispy skin pork belly with spiced apple and raisin chutney, sweet potato purée and red wine port jus GF

Texas beans with charred corn cob GF, DF

Victorian lamb rump with roast garlic potato, green beans and rosemary jus GF, DF

Sous vide pork loin, sage mash, roasted apple, sautéed spinach with star anise and fennel jus GF, EF

Roast confit duck, potato purée, caramelised cabbage, orange and Cointreau reduction GF, EF

Braised beef cheek with baby carrots, sprouts, potato purée and red wine glaze GF, EF

Parpadelle wild mushroom ragu V

---



CH  
RG



# DESSERT

---

Chocolate dome, berry coulis, marinated strawberries, crumbled chocolate soil

Tiramisu with coffee flavoured cream, toasted almonds and pistachio gelato

Ricotta cannoli tarte, honey and cinnamon mascarpone, marinated strawberries

Soft centered chocolate pudding with chocolate gelato and chocolate soil

Pavlova topped with lime and coconut cream, passionfruit coulis and strawberries GF, V

Sticky date pudding with caramel baileys butterscotch sauce

Salted hazelnut caramel, raspberry compote and honeycomb ice cream

Baked blueberry cheesecake with summer berry compote

Fresh seasonal fruit served with fresh cream and praline

Selection of farmhouse cheeses, quince paste and lavosh EF

Raspberry pistachio slice, pistachio gelato, marinated strawberries

Chocolate, hazelnut and cranberry fudge brownie with warm chocolate sauce and double cream GF

Meringue tower with mango coulis and chantilly cream GF

---

CH  
RG