



all inclusive
CHRISTMAS PARTY
packages

**JINGLE BELLS
PACKAGE**

\$95 *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**

\$95 *per person*

- 2 course set menu consisting
of Roast Dinner &
Christmas Pudding
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepieces
- Bon Bons

**LET IT SNOW
PACKAGE**

\$120 *per person*

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

**DECK THE HALLS
PACKAGE**

\$115 *per person*

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

**WHITE CHRISTMAS
PACKAGE**

\$130 *per person*

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

TERMS AND CONDITIONS APPLY. SUBJECT TO AVAILABILITY.
MINIMUM NUMBERS OF 30 APPLY.



CHRISTMAS BUFFET

Bread rolls and butter

Roast honey ham with cherries

Roast turkey with cranberry stuffing

Duck fat and rosemary roast potatoes

Roasted root vegetables

Summer salad, cucumber, radish, fresh herbs,
pomegranate, green goddess dressing

Spanish chorizo, coddled egg Caesar salad

Mini Christmas pudding with brandy custard

Blackberry and kiwifruit pavlova

Fresh seasonal fruits

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CHRISTMAS SEAFOOD BUFFET

Warm artisan bread rolls and butter

Fresh Australian king prawns, Mary Rose sauce and fresh lemons

Smoked seafood platter, salmon, mussels, octopus

Fresh Pacific oysters, side of fresh lemon, gin and cucumber mignonette

Black mussels in chilli lime coconut broth

Chargrilled snapper with pistou and roast cherry tomatoes

Warm smashed chat potato salad with radicchio, edamame and lemon aioli

Green salad, charred zucchini, avocado, mint, Spanish onion, mixed leaves,
fetta and honey macadamia dressing

Artisan cheese platter

Blackberry and kiwi pavlova

Fresh seasonal fruits



CANAPE HOT

Selections

Mini turkey and cranberry pie

Pork fennel and mustard mini sausage rolls with house relish

Coconut prawns on sugar cane stick, chilli lime dressing

Sticky pork belly bites with chilli and coriander

Kataifi king prawn with olive and lemon aioli

Mini lamb slider with gruyere shard and beetroot relish

Southern fried chicken lollipop with ranch dressing

Mushroom and goats cheese wellington

Crab cake with chilli jam coriander

Chicken reshmi kofta with toum

Lamb and fetta meatball with Tuscan basil sauce

Applewood smoked turkey slider with apple, cranberry and smoked cheddar

Cuban slider with honey ham, pork belly, gherkin relish, mustard and liquid cheese

Potato rosti with seared sirloin and mint béarnaise



CANAPE COLD

Selections

Onion and thyme tarte tatin with vintage
cheddar mascarpone

Antipasto vegetable skewer

Prosciutto, semidried tomato and cottage cheese en croute

Beetroot Gravalax on rye with dill cream cheese,
Spanish onion and fried capers

Prawn rice paper rolls

Chargrilled zucchini and lemon fetta tart

Caprese skewers, tomato, bocconcini, basil and balsamic glaze

Chicken liver parfait with beetroot, orange and sage

Mini crayfish and shrimp brioche with cos lettuce and brandy cocktail sauce

Rare roasted beef with horseradish cream
and chives on pumpernickel bread



DESSERT CANAPE

Selections

Mini date pudding with cognac custard

Pavlova cups with macerated strawberries and lime zest

Caramelised pineapple tart with sweet ricotta and mint

Black forest petit four

Mini peach trifle cups

White chocolate and raspberry mini cheesecake

Orange almond cake

Portuguese custard tarts

White chocolate and strawberry mille feuille

Red currant and lemon almond cake

Pistachio, raspberry and vanilla assorted macarons

Ginger bread slice



ENTRÉES

Gin cured ocean trout, compressed cucumber, pickled onion,
radish, lemon dill dressing and frisée

Half shell scallops with fermented chilli and orange butter

Charred pear, gorgonzola, witlof, serrano ham,
candied walnuts, honey mustard dressing

Roast pork belly with fuji apple Szechuan ketchup,
crisp shallots and mustard cress

Roasted heritage beets, cashew cream, pear and beetroot vinaigrette (Vegan)

Tea smoked duck with mandarin relish, fried focaccia bread,
chilli and coriander

Potato gnocchi, cavolo nero and parmesan green sauce,
fried zucchini and goats cheese

Prawn ravioli with basil butter and semi dried tomato

Kangaroo tataki, roasted beets, fennel, wasabi aioli and wattle seed

MAINS

Roast Turkey, pork and cranberry stuffing, parsnip purée,
roasted carrots and turkey gravy

Pan seared snapper, lemon saffron potato fondants, peas,
crispy chorizo bits, mint brown butter

Oven roasted sirloin, salt baked celeriac, buttered broccolini,
brandy peppercorn sauce

Roast porchetta, shitake and walnut stuffing, potato purée, steamed water spinach,
king brown mushroom and master stock jus

Roasted chicken breast, potatoes au gratin, asparagus,
creamy mushroom tarragon sauce

Roast salmon, confit fennel, caper and onion potato rosti, sherry sauce

Grilled cornfed chicken, sage pumpkin gnocchi, roast purple carrots,
red wine pan chicken and cranberry jus

Green rice cake, braised tofu, miso glazed eggplant,
broccolini and shitake broth

Vegan eggplant cannelloni filled with tofu ricotta and spinach,
caponata, vegan cheese, balsamic glaze and basil oil (Vegan)



DESSERTS

Hot buttered rum pie with vanilla ice cream and butterscotch popcorn

Chocolate and banana eton mess with caramel custard
and freeze dried bananas

Brown sugar meringue with burnt oranges, cream and pistachio

Dark chocolate and cherry yule log, chocolate soil and cherry ripe ice cream

Cardamom bread and butter pudding, lemon mascarpone,
macerated strawberries, pistachios

Salted caramel self-saucing pudding, rum and raisin ice cream

White chocolate and raspberry ganache tart with pistachio pashmak

Tropical fruit trifle with chia seeds and coconut (vegan)
