



Christmas Functions

ROOMS CATER FROM 35 TO 400 GUESTS



All inclusive Packages

COCKTAIL
PARTY
PACKAGE

for only \$85 per person

CHRISTMAS
BUFFET
PACKAGE

for only \$105 per person

3 COURSE
CHRISTMAS SET
MENU PACKAGE

for only \$95 per person

PACKAGES INCLUDE:

A 5 hour function in your own private room • A professional Disc Jockey with your choice of music • Selection of light and full strength local beers, white and red wine, sparkling, soft drink & orange juice • Christmas decorations * Minimum of 35 people

Christmas

COCKTAIL SELECTIONS

CHOOSE 6 ITEMS FROM BELOW

Cold Items

- Chilled Crab Salad on a Cucumber Disc
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Cherry Tomatoes with Salmon Bocconcini and Basil
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Duck Rice Paper Rolls
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Prosciutto Bocconcini Basil Skewer
~~
Caramelised Red Onion and Fetta Tartlet
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Vegetarian Rice Paper Rolls

Hot Items

- Chicken Adobo Panini
~~
Mushrooms filled with Pulled Beef
~~
Mini Beef Pie
~~
Risotto Balls with Piri Piri Mayonnaise
~~
Indian-style Samosas with Yoghurt
~~
Salt and Pepper Squid
~~
Falafel on Yoghurt and Cucumber
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Spring Rolls
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Wedges with Sweet Chilli and Sour Cream

Christmas

BUFFET

Cold

- Whole Prawns with Cocktail Sauce and Lemon Wedges
Smoked Chicken with Wombok Salad, Toasted Almonds and Japanese Dressing
Honey-glazed Ham
Smoked Tasmanian Salmon

Salads

- Quinoa Salad with Chicken and Pumpkin
Cherry Tomato and Risoni Salad with Fresh Basil and Kalamata Olives
Tex Mex Corn
Rocket and Parmesan
Potato with Ham and Seeded Mustard

Hot

- Lamb Tagine
Chicken in White Wine and Capsicum Sauce
Roast Turkey Medallions with Cranberry Gravy, Garlic and Rosemary Chat Potatoes
Aromatic Rice
Steamed Vegetables
Dinner Rolls and Butter

Dessert

- Hazelnut Slice
Lemon Meringue Pie
Christmas Pudding with Brandy Custard
Neapolitan Slice
Fresh Fruit Platter

Christmas

SET MENU

Entree

- Chicken Skewer on Spiced Coconut Sauce with Papaya and Pineapple Salad
Prawns on Avocado, Tomato and Roasted Macadamia Nut Timbale with Lemon & Chive Mayonnaise
Beef Meatballs with Ranch Dressing and Micro Herbs
Vegetarian Frittata with Rocket and Parmesan Salad

Main

- Beef Tenderloin on Napolitana Sauce with Garlic Butter Moroccan Roasted Vegetables
Slow Roasted Chicken Supreme marinated in Honey Mustard with crushed Chat Potatoes on Carrot Purée
Roasted Lamb Rump on Chimichurri with Rotolo Pasta
Crispy Skin Salmon on Cauliflower Purée with Salsa Verde and Burst Cherry Tomatoes
Rotolo Pasta on Napolitana Sauce

Dessert

- Poached Pear in Mulled Wine with Vanilla Bean Ice Cream
Fresh Passionfruit and Creamy Gelato encased in a Dark Chocolate Shell
Christmas Pudding with Brandy Custard
Flourless Chocolate Cake with Raspberry Compote
Hazelnut Mousse with Praline and Caramelised Banana Chips and Kiwi Stripe