



All inclusive CHRISTMAS PARTY packages

JINGLE BELLS PACKAGE

\$100 *per person*

- Canapés - 5
- Dessert canapés - 2
- 4 hour beverage package
- Christmas centrepieces on cocktail tables
- Bonbons

LET IT SNOW PACKAGE

\$135 *per person*

- 3 course set menu
- 4 hour beverage package
- Christmas centrepieces
- Bonbons

TRADITIONAL CHRISTMAS PACKAGE

\$105 *per person*

- 2 course set menu consisting of Roast Dinner & Christmas Pudding
- 4 hour beverage package
- Christmas centrepieces
- Bonbons

DECK THE HALLS PACKAGE

\$125 *per person*

- Christmas Buffet
- 4 hour beverage package
- Christmas centrepieces
- Bonbons

WHITE CHRISTMAS PACKAGE

\$145 *per person*

- Seafood buffet
- 4 hour beverage package
- Christmas centrepieces
- Bonbons

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





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





CANAPÉ 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 gruyère 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 rösti with seared sirloin and mint béarnaise



CANAPÉ COLD

Selections

Onion and thyme tarte tatin with vintage cheddar mascarpone

Antipasto vegetable skewer

Prosciutto, semi-dried tomato and cottage cheese en croûte

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

Prawn with crispy wonton, garlic, sweet chilli and lime

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 CANAPÉ

Selections

Apple Crumble Tart

Banoffee Tart

Caramel Slice Bites

Brownies with Hazelnut Cream

Lemon Meringue Tarts




Raspberry Cheesecake

Orange Cake with Rose Buttercream

Pavlova with crème Chantilly and fresh fruits

Pistachio, raspberry and vanilla assorted macarons

Mini date pudding with cognac custard





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 (vg)

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, shiitake 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 rösti, sherry sauce

Grilled corn-fed chicken, sage pumpkin gnocchi, roast purple carrots, red wine pan chicken and cranberry jus

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

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



Desserts

Nutella Cheesecake with marinated strawberries, toasted almond and Ferrero rocher crumbs

Chocolate lava cake with mix berries compote, crème Chantilly and warm dark chocolate sauce

Classic Christmas pudding with fresh berries and brandy sauce

Tiramisu with coffee enhanced whipped cream, caramel biscotti and fresh strawberry

Lemon meringue tart with citrus curd, fresh raspberry and mixed berry compote

Orange and Almond Cake with Rose Buttercream, candied orange and citrus marmalade

Chocolate and raspberry delice with chocolate wafers stick, dark chocolate soil and fresh berries

Vegan Lemon Cake with torched meringue, strawberries coulis and berries compote