2012 Christmas

**FESTIVE PACKAGE SILVER**
$45 per person
- 3 hr Beverage Package
- 2 hr Christmas Canapés (3 hot 3 cold)
- Christmas Dessert Table
- 3 hr Room Hire
- Christmas decorations and bon bons
- DJ available at an additional cost

**FESTIVE PACKAGE GOLD**
$65 per person
- Champagne Cocktails on arrival
- Christmas Canapés on arrival
- 3 Course Dinner or Christmas Buffet
- 4 hr Room Hire
- Christmas decorations and bon bons
- DJ for 4hrs

**FESTIVE PACKAGE PLATINUM**
$95 per person
- Champagne Cocktails on arrival
- Christmas Canapés on arrival
- 3 Course Dinner or Christmas Buffet
- 4 hr Standard Beverage Package
- 4 hr Room Hire
- Christmas decorations and bon bons
- DJ for 4hrs
3 Course Dinner Menu – Minimum 30 people

Champagne Cocktails on arrival

Entrée: (Alternate Serve - select any 2 of the following)
- Spinach and Ricotta Ravioli with a Light Creamy Tomato and Basil Sauce (Veg)
- Chicken Caesar Salad with Chef Giora’s Piquant Dressing
- Baby Beetroot Salad with Caramelised Pear, Feta and Toasted Walnuts (Veg)
- Carpaccio of Beef with Rocket and Crostini

Main: (Alternate Serve - select any 2 of the following)
- Grilled Fillet of Ocean Perch with Lemon Beurre Blanc
- Pan Fried Chicken Breast with Tarragon Jus
- Oven Roasted Turkey with Herb Stuffing and Cranberry Jus
- Roast Veal with Mushroom Ragout
- Roast Beef with Cabernet Reduction
- Char-Grilled Stack of Fresh Seasonal Vegetables with Salsa Verde (Veg)
- Homemade Beetroot Gnocchi with Cavalo Nero and Horseradish Pesto (Veg)

All main meals are served on Creamy Garlic Mash with a Medley of Fresh Seasonal Vegetables

Dessert: (Alternate Serve - select any 2 of the following)
- Traditional Christmas Pudding with Vanilla Flavoured Crème Anglaise
- Grand Marnier Crème Caramel with Crumbled Pistachio Praline
- Pavlova with Strawberries, Passionfruit and Cream
- Poached Pear in Red Wine with Orange Blossom Mascarpone

Freshly Brewed Tea & Coffee

Buffet Menu – Minimum 50 people

Champagne Cocktails on arrival

Freshly Baked Baker’s Basket of Rolls with Spreads
- Rissoni and Root Vegetable Salad
- Garden Salad with a Variety of Dressings
- Traditional Caesar Salad
- Carpaccio of Beef Drizzled with Extra Virgin Olive Oil
- Roast Ham with Crackling and Apple sauce
- Roast Turkey with Herb Stuffing and Cranberry Sauce
- Vegetable Lasagne
- Roasted Chat Potatoes with Garlic & Rosemary
- Assortment of Seasonal Steamed Vegetables Tossed in Butter
- Steamed Christmas Pudding with Brandy Anglaise
- Chef’s selection of Yuletide Desserts
- Seasonal Fruit Platter

Freshly Brewed Tea & Coffee