



All inclusive **CHRISTMAS PARTY** *packages*

JINGLE BITES PACKAGE

\$100 *per person*

- Canapés - 5
- Dessert canapés - 2
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepiece/ Bonbons

Extra canapés can be added at \$6 each

A CLAUS FOR CELEBRATION 1 PACKAGE

\$117 *per person*

- Elevated 2 course
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepiece/ Bonbons

A CLAUS FOR CELEBRATION 2 PACKAGE

\$132 *per person*

- Elevated 3 course
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepiece/ Bonbons

A TRADITIONAL AFFAIR PACKAGE

\$115 *per person*

- Buffet
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepiece/ Bonbons

FESTIVE FEASTS PACKAGE

\$130 *per person*

- Buffet
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepiece/ Bonbons

GRAND FESTIVITIES PACKAGE

\$145 *per person*

- Buffet
- 4 hour beverage package
- 4 hour room hire
- Christmas centrepiece/ Bonbons

TERMS AND CONDITIONS APPLY.
Subject to availability.
Minimum numbers of 30 apply.



CANAPÉ HOT

Selections

Pulled chicken slider with aged cheddar and cranberry and mint chutney

Potato-wrapped prawn with Cognac cream, charred lemon and sorrel *PESC, NF, I*

Beef and red wine pie with horseradish mash and red wine gravy

Smoked ham, mushroom and chorizo arancini with Pedro Ximénez and black garlic aioli, and soft herbs

Sesame prawn toast with miso hollandaise and furikake *PESC, NF, I*

Crispy lasagne bite with vodka rosé sauce, Parmesan and micro herbs

Spanakopita with avgolemono crème and crispy oregano *NF, V*

Lamb samosa with makhani sauce and kasoori methi

Salt and pepper squid with fermented chilli mayonnaise, lemon and five-spice salt *GF, DF, NF, PESC, I*

Braised cabbage spring roll with Thai yellow curry sauce, crushed peanuts and coriander *V, DF*



CANAPÉ COLD

Selections

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Tiger prawn with Bloody Mary cocktail cream, celery and tomato salt GF, DF, NF, PESC, I

Charred peach, prosciutto and bocconcini skewer with basil and hot honey GF, NF

Smoked salmon pikelet with whipped horseradish, salmon roe and dill NF, PESC, I

Turkey, apricot and macadamia tart with cranberry gel and fried sage

Christmas ham bite with wholegrain mustard, grilled pineapple relish and chives GF, DF, NF

Red wine-poached pear with blue cheese, candied walnut and sorrel GF, V

Cucumber cup with avocado mousse, pickled chilli, lime and toasted sesame GF, VG, NF

Sashimi tuna with saffron aioli, green olive, preserved lemon and compressed apple GF, DF, NF, PESC, I

Beef and truffle tartare taco with cornichons, capers, mustard, Comté and micro cress NF

Smoked turkey and triple-crème Brie on a savoury scone with thyme and cranberry conserve NF

Duck breast with burnt orange and ginger relish, mustard crème and a caramelised butter sourdough crumpet



DESSERT CANAPÉ

Selections

Apple Crumble Tart

Banoffee Tart

Caramel Slice Bites

Brownies with Hazelnut Cream

Lemon Meringue Tarts

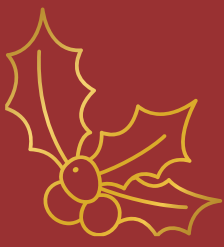
Raspberry Cheesecake

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

Cured Hiramasa kingfish with mandarin, cucumber, avocado and fermented
chilli oil *GF, NF, DF, PESC, A*

Seared scallop with smoked almond crème, charred peach, jamón and tarragon *GF, DF, PESC, I*

Duck breast with caramelised orange, torched radicchio, hazelnuts and sherry dressing *GF, DF*

Goat's curd-filled zucchini flower with pea and mint purée, preserved lemon and
crushed toasted pine nuts *GF, V*

Roasted pork loin with charred apricot, smoked mustard crème, hazelnuts and marjoram *GF*

Turkey roulade with cranberry relish, sage and brown butter brioche crumb, and turkey jus

Roasted chestnut and mascarpone raviolo with burnt onion, Madeira, toasted coriander
seeds and hazelnuts *V*

Blushed lamb with garlic matsoni, walnuts, dill and crisp chudu *DF*



MAINS

Angus beef mignon with garlic potato purée, roasted broccolini, glazed carrot and porcini butter *GF, NF*

Seared chicken breast with butter-poached prawn, asparagus, leek and shellfish cream *GF*

Lamb rump with XO-glazed pumpkin purée, charred gai lan, cultured yoghurt and crisp curry leaves *NF*

Roasted salmon with champagne caviar beurre blanc, asparagus and crispy
Dutch potatoes *GF, NF, PESC, I*

Caramelised Christmas ham with Pedro Ximénez glaze, quince, crushed potato,
roasted baby leek and ham jus *GF, DF, NF*

Apricot and macadamia turkey roulade with butter-roasted potatoes, nutmeg and vadouvan pumpkin
purée, broccolini and Madeira jus *GF*

Roasted cauliflower with smoked vegan cheddar polenta, glazed baby carrots, hazelnuts and
caramelised jus *VG*

Slow-roasted pork loin with 'nduja butter, white beans, cavolo nero and salsa verde *GF, NF*



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 wafer stick, dark chocolate soil and fresh berries

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



A TRADITIONAL AFFAIR

Freshly baked bread rolls with butter

Orange and maple-glazed ham *GF, DF, NF*

Sage-butter basted turkey breast, accompanied by cranberry sauce *GF, DF, NF*

Jugs of traditional pan gravy *GF, DF, NF*

Sea salt and rosemary-roasted potatoes with extra virgin olive oil *GF, DF, NF, V*

Honey-roasted carrots and pumpkin with fresh thyme *GF, DF, NF, V*

Summer salad of cos lettuce, cherry tomatoes, cucumber, red onion, avocado and fetta, finished with lemon vinaigrette *GF, NF, V*

Shaved cabbage, carrot and spring onion slaw with creamy herb dressing *GF, DF, NF, V*

Traditional Christmas pudding with warm brandy custard and summer berries

Pavlova with vanilla crème, mango, passionfruit and mint *GF, NF, V*

Fresh summer fruits *GF, DF, NF, V*

FESTIVE FEASTS

Artisan bread rolls with butter

Chilled Australian prawns with green goddess dressing, pomegranate and charred lemon *GF, PESC, NF, A*

Mortadella with marinated artichokes, parmigiano Reggiano, pistachios and pickled chilli *GF*

Chicken saltimbocca with charred nectarine, torched fetta and brown sage butter *GF*

Slow-roasted beef with green peppercorn dressing, watercress and pickled shallots *GF, NF*

Smashed potato bake with leek and garlic cream, smoked mozzarella and chives *GF, NF, V*

Roasted pumpkin with chimichurri, goat's yoghurt and spiced seeds *GF, NF, V*

Arugula with charred white peach, avocado, pomegranate, manchego, toasted almonds, lemon dressing *GF, V*

Roasted sweet potato with quinoa, crispy maple bacon, spring onion, baby spinach, and mustard and cider dressing *GF, NF, DF*

Shaved celery, cucumber, radicchio and red onion with toasted walnuts and lime vinaigrette *GF, DF, V*

Mini raspberry and white chocolate cheesecake with fresh berries

Dark chocolate brownie with passionfruit, toasted coconut and vanilla cream

Fresh summer fruits *GF, DF, NF, V*



GRAND FESTIVITIES

Selection of stone-baked breads, with Ballantyne Danish-style butter

Fresh Barclays oysters with strawberry mignonette, pink peppercorn and basil oil *GF, DF, PESC, NF, A*

Chilled Australian prawns with charred tomato and Cognac cocktail sauce, and lemon *GF, DF, PESC, NF, A*

Squid ink-cured salmon with whipped cod roe, pickled cucumber, lemon and chives *GF, NF, PESC, M*

Crisp pork belly with quince glaze, mustard fruits and thyme jus *GF, DF, NF*

Roasted angus beef with anchovy and rosemary jus, charred onions and watercress *GF, DF, NF*

Oven-seared barramundi with saffron shellfish cream, roasted tomato and fresh chives *GF, NF, PESC, I*

Roasted garlic potatoes with pecorino and rosemary salt *GF, NF, V*

Summer asparagus and fried Brussels sprouts with burnt lemon, hazelnuts and tarragon *GF, DF, V*

Vine-ripened tomatoes with bocconcini, basil, aged balsamic and extra virgin olive oil *GF, NF, V*

Roasted beetroot with orange, rocket, candied walnuts and sherry dressing *GF, DF, V*

Black rice with roasted summer squash, pomegranate, toasted cashews and citrus dressing *GF, DF, V*

Espresso tiramisu with lemon mascarpone, dark chocolate and pistachios

Mini lemon meringue tarts with passionfruit curd and raspberries

Fresh summer fruit platter *GF, DF, NF, V*