

# CHRISTMAS CANAPÉS

COCKTAIL FREEFLOW (Min. 30 pax)

\$60++ pp

## SAVORY

Field mushroom quiche w truffle oil (v)  
Rare tuna on angel hair pasta  
Salmon gravlax w cream cheese & capers  
Zucchini frittata (v)  
Spicy foie gras w cherry compote  
Creamy goats' cheese w quince paste (v)  
Quail egg w cream cheese & chives  
Turkey meatballs w cranberry sauce

## SWEET

Fruit mince pie  
Cherry crumble shortcake  
Chocolate brownie bites



# COCKTAIL

## PRICING STRUCTURE

### CANAPÉS FREEFLOW

FOOD:	Freeflow canapés at \$60++ per person.	
EQUIPMENT:	Glasses, bar tools, paper napkins, bar table, ice, coolers etc.	\$15++ pp
STAFF:	Based on a minimum 4-hour service.	
	Kitchen	\$100++
	Service	\$100++
	Bar	\$100++
	Overtime charges	\$25++/h
	Taxi fare for events lasting past 11.30PM	\$25++
SET-UP/ DELIVERY:	Set-up, teardown, delivery & collection.	\$300++*
	*Rate determined according to the volume of logistics	
EXTRAS:	Beverages – refer to beverage menu	
	Furniture – cocktail & reception tables etc.	
	available upon request.	

# FINE DINING

## 3-COURSE CHRISTMAS DINNER (MIN. 12 PAX)

\$120++ pp

### APPETIZERS

Spiced foie gras w Rosella flower granita & baby rocket

Salmon en croute

Beetroot carpaccio w walnuts & Tahini dressing

or

### SOUP

Spiced pumpkin soup

### MAINS

Innvoltini turkey, chestnut & prune, glazed snow pea & Desiree mash

Confit of duck leg w sauteed kipfler potato, fine beans & red wine reduction

Pork roulade, prune & apricot stuffing & braised red cabbage

### DESSERTS

Creme Brulee & forest berry salsa

Custard tart w morello cherries

\*Items are subject to availability

\*\*Terms & conditions on variety of options apply based on number of guests

# FINE DINING

## PRICING STRUCTURE

### 3-COURSE CHRISTMAS DINNER (MIN. 20 PAX)

FOOD:	1 entrée, 2 mains, & 1 dessert option Dinner	\$120++pp
BEVERAGES:	Please refer to beverage menu for pricing.	
EQUIPMENT:	Glasses, cutlery, crockery, table, ice, coolers etc.	\$30++pp
STAFF:	Based on a minimum 4-hour service. Chef Kitchen Service Bar Overtime charges Taxi fare for events lasting past 11.30PM	\$300++ \$100++ \$100++ \$100++ \$25++/h \$25++
FURNITURE:	Tables & dining chairs are available upon request.	
SET-UP/ DELIVERY:	Set-up, teardown, delivery & collection. *Rate determined according to the volume of logistics	\$550++*

# BUFFET

## EXECUTIVE CHRISTMAS BUFFET (MIN. 20 PAX)

\$70++ pp

### MAINS

Turkey breast stuffed w apple & prune served w cranberry sauce & gravy

Ham on the bone served w a variety of condiments

Salmon en croute

Rosemary roast potatoes (v)

Braised red cabbage w apple & raisin (v)

Roasted butternut squash w eggplant & pomegranate (v)

Green bean salad w mustard seeds & tarragon (v)

Bread

### DESSERTS

Mini mince pie

Cherry crumble shortcake

Chocolate brownie bites

# BUFFET

## PRICING STRUCTURE

### OPTION #1: BUFFET DELIVERY (MIN. 20 PAX)

FOOD:	All menus available for delivery order.	
EQUIPMENT:	Glasses, cutlery, crockery, buffet table, ice, coolers etc.	\$20++pp
SET-UP/ DELIVERY:	Set-up, teardown, delivery & collection. *Rate determined according to the volume of logistics	\$150++

### OPTION #2: SERVICED BUFFET EVENT (MIN. 20 PAX)

FOOD:	All menus available for serviced event.	
EQUIPMENT:	Glasses, cutlery, crockery, buffet table, ice, coolers etc.	\$20++pp
STAFF:	Based on a minimum 4-hour service. Kitchen Service Bar Overtime charges Taxi fare for events lasting past 11.30PM	\$100++ \$100++ \$100++ \$25++/h \$25++
SET-UP/ DELIVERY:	Set-up, teardown, delivery & collection. *Rate determined according to the volume of logistics	\$450++*
EXTRAS:	Beverages – refer to beverage menu Furniture – cocktail & reception tables etc. available upon request.	

# BUFFET

## GOURMET CHRISTMAS BUFFET (MIN. 20 PAX)

\$100++ pp

### CANAPES

Field mushroom quiche w truffle oil (v)  
Rare tuna on angel hair pasta  
Zucchini frittata (v)

### MAINS

Turkey breast stuffed w apple & prune served w cranberry sauce & gravy  
Ham on the bone served w a variety of condiments  
Salmon en croute  
Royal potato salad (v)  
Braised red cabbage w apple & raisin (v)  
Roasted butternut squash w eggplant & pomegranate (v)  
Green bean salad w mustard seeds & tarragon (v)  
Bread

### DESSERTS

Mini mince pie  
Cherry crumble shortcake  
Chocolate brownie bites

# BUFFET

## PRICING STRUCTURE

### OPTION #1: BUFFET DELIVERY (MIN. 20 PAX)

FOOD:	All menus available for delivery order.	
EQUIPMENT:	Glasses, cutlery, crockery, buffet table, ice, coolers etc.	\$20++pp
SET-UP/ DELIVERY:	Set-up, teardown, delivery & collection. *Rate determined according to the volume of logistics	\$150++

### OPTION #2: SERVICED BUFFET EVENT (MIN. 20 PAX)

FOOD:	All menus available for serviced event.	
EQUIPMENT:	Glasses, cutlery, crockery, buffet table, ice, coolers etc.	\$20++pp
STAFF:	Based on a minimum 4-hour service. Kitchen Service Bar Overtime charges Taxi fare for events lasting past 11.30PM	\$100++ \$100++ \$100++ \$25++/h \$25++
SET-UP/ DELIVERY:	Set-up, teardown, delivery & collection. *Rate determined according to the volume of logistics	\$450++*
EXTRAS:	Beverages – refer to beverage menu Furniture – cocktail & reception tables etc. available upon request.	