

Christmas Functions

**For Groups of
40-60 Guests**



MELBOURNE
ST KILDA

Christmas Lunch & Dinner Packages Include:

- Private Room for 5 hours
- Arrival canapés served on the Terrace (N/A Cocktail Parties)
- Access to Terrace throughout the party
- Dinner Menu of your choice (3 Courses / Buffet / Cocktail)
- 4 hour standard Beverage Package (Beer / Wine / Soft drink)
- White Christmas theme
- Christmas table centre pieces
- Bon bons and party whistles

COMPLIMENTARY DOOR PRIZE

One nights accommodation in a Standard Bayview Room including breakfast for two.

MENUS

Arrival Canapés Menu (see page 2)
3 Course Plated Menu (see page 2)

PRICES

Sunday - Thursday \$89 per person
Friday & Saturday \$99 per person

*Package prices are subject to minimum numbers.
All packages can be tailored to suit all budgets and requirements.**

ACCOMMODATION

Guests attending Christmas parties will be offered specially reduced accommodation rates. **Conditions apply.



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Arrival Canapés Menu

Cold

Smoked trout pate served on rye
Herb omelette filled with ricotta
Oysters with sour cream, vodka and roe
Tomato, avocado and pine nut salsa on baguette

Hot

Skewered chorizo and prawn
Turkey and cranberry tartlets
Beef fillet wrapped in prosciutto
Peking duck ravioli with Hoisin sauce

3 Course Plated Menu

Entrée

Smoked salmon with a petite potato, dill and seeded mustard salad
Spinach gnocchi tossed in a chunky tomato, Spanish onion, red capsicum salsa finished with aged parmesan
Chicken liver pate accompanied by Melba toast and a redcurrant glaze
Cajun style chicken salad with Bowen mango and mint

Main

Beef fillet on crushed sweet potato with greens and a red wine jus
Atlantic salmon fillet with scented rice served with a roasted roma tomato
and a herb butter finished with a balsamic reduction
Roast turkey and baked ham with roast potato and pumpkin medley drizzled with a cranberry jus
Breast of chicken filled with semi dried tomato and bocconcini cheese accompanied
with baby spinach, steamed chats and a white wine sauce

Dessert

Individual Christmas puddings with a brandy sauce
White chocolate and raspberry tarts accompanied by chantilly cream
Duo of local brie and cheddar cheese with dried fruits and lavosh bread
Crème brulee served with a mixed berry compote

Minimum of 40 guests required