



2016 Festive Package

Entrée

Tasmanian smoked salmon with grapefruit and baby green salad, rye Melba toast and sour cream
Roasted vegetable, star anise, quince and cinnamon strudel with mustard braised baby onion soubise

Main Course

Bourbon glazed ballotine of turkey with chestnut stuffing, seasonal vegetables, cranberry compote and jus
Chargrilled beef fillet steak with chestnut stuffing, seasonal vegetables and forest mushroom sauce

Dessert

Christmas plum pudding with brandied anglaise and apricot and vanilla parfait
Grand Marnier crème brulee with mulled wine and red berry compote and stollen biscotti

Freshly brewed coffee and tea
Petit fruit mince pies

Package includes

Complimentary venue hire
3 course set menu
Festive table centrepieces
Christmas bonbons
House beer, wine and soft drink package served over 3 hours (lunch) or 5 hours (dinner)

Pricing

\$75.00 per person (lunch)
\$95.00 per person (dinner)

Additional Information

Private & Formal Dining Rooms - all courses served on a choice basis
Banquet Hall - all courses served on an alternate drop basis
(choice main course available - \$10.00 per person)

A Time for Giving

Book the festive package for a group of 100 guests or more
and the Club will donate 10% of your total invoice to a charity of your choice

Optional Upgrades

Beverage package upgrades and extensions available upon request