



EVENTS AT CAULFIELD

Christmas Packages

BANQUET CHRISTMAS LUNCH \$65 PER PERSON

- ≈ 2 course luncheon
- ≈ 2.5 hour beverage package
- ≈ Decorations

BANQUET CHRISTMAS DINNER \$105 PER PERSON

- ≈ Canapés on arrival
- ≈ 3 course banquet
- ≈ 5 hour beverage package
- ≈ Decorations

CARVERY CHRISTMAS BUFFET \$95 PER PERSON

- ≈ 3 course carvery buffet
- ≈ 5 hour beverage package
- ≈ Decorations

CHRISTMAS COCKTAIL PARTY \$90 PER PERSON

- ≈ 8 hot and cold canapés items
- ≈ Dessert buffet
- ≈ 4 hour beverage package
- ≈ Decorations



BANQUET CHRISTMAS LUNCH

MAIN – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATIVELY:

- ≈ Mediterranean turkey fillet with feta, sundried tomato and olives served with lemon thyme and pea risotto with a pimento jus and micro salad
- ≈ Char grilled sirloin of beef served on gratin potato with onion marmalade and mushroom sauce
- ≈ Seared blue eye cod with mixed greens, lemon thyme mash and fried leeks with a chive beurre blanc
- ≈ Bowls of mixed seasonal vegetables served to the table

DESSERT – PLEASE SELECT **ONE** ITEM TO BE SERVED:

- ≈ Plum pudding ice cream served with mixed seasonal fruit, red currants and fairy floss
- ≈ Flourless chocolate cake smothered in chocolate sauce, strawberries and whipped cream
- ≈ Steamed plum pudding served with whiskey anglaise, mixed berries and raspberry sorbet

FINALE

- ≈ Freshly brewed coffee and tea served with chocolates



BANQUET CHRISTMAS DINNER

ARRIVAL CANAPÉS

Chef's selection of canapés served on arrival
(Served for half hour duration)

ENTREE – PLEASE SELECT ONE ITEM TO BE SERVED:

- ≈ Seared lamb tenderloin with crushed potato and chive salad, grilled artichoke, vine ripened tomato served with a hazelnut dressing
- ≈ Barbequed salmon served with lemon and herbs, wild rocket and shaved pecorino with a sesame dressing
- ≈ Prawn salad with mango, purple onion and nasturtium served with wood ridge smoked trout, horseradish and crisp brioche

MAIN – PLEASE SELECT TWO ITEMS TO BE SERVED ALTERNATIVELY:

- ≈ Mediterranean chicken fillet with feta, sundried tomato and olives served with lemon thyme, pea risotto, pimento jus and micro salad
- ≈ Char grilled sirloin of beef served on gratin potato onion marmalade with mushroom sauce
- ≈ Roast turkey with Italian sausage, roast root vegetables, crushed potato and artichoke served with a muscat jus

DESSERT – PLEASE SELECT ONE ITEM TO BE SERVED:

- ≈ Eggnog panna cotta served with peach and cherry compote
- ≈ Flourless chocolate cake smothered in chocolate sauce and strawberries served with gingerbread
- ≈ Steamed plum pudding served with whiskey anglaise, mixed fruit and raspberry sauce

FINALE

- ≈ Freshly brewed tea and coffee served with chocolates



CARVERY CHRISTMAS BUFFET

ENTREE

- ≈ Mezze plate of local and imported cured meats including lamb, prosciutto, poachers smoked ham, peeled prawns and marinated roasted vegetables with feta, olives and crisp bread

FROM THE CARVERY

- ≈ Roast turkey with sage stuffing, cranberry pickle and natural jus
- ≈ Baked salmon with herb crust, fat chips, remoulade sauce and lemon wedges
- ≈ Carved beef sirloin with a herb crust served with roast chats, garlic and shallots
- ≈ Roast marmalade ham on an apple mash served with a medley of green vegetables with red currant sauce

DESSERT BUFFET

- ≈ Fruit mince tarts served with mascarpone cream, berries and holly
- ≈ Summer berry trifle accompanied by Christmas tree shortbreads
- ≈ Eggnog panna cotta served with a peach and cherry compote

FINALE

- ≈ Freshly brewed tea and coffee served with chocolates



CHRISTMAS COCKTAIL PARTY

CANAPÉ MENU – COLD ITEMS

- ≈ Chicken and mint rice paper rolls served with plum dipping sauce
- ≈ Smoked salmon and cucumber sandwiches served with dill cream fraiche
- ≈ Creamy avocado cups with tomato salsa

CANAPÉ MENU – HOT ITEMS

- ≈ Boboli pizza topped with tomato, bocconcini, basil and prosciutto
- ≈ Beef and guinness pies served with spiced tomato salsa
- ≈ Cajun spiced turkey mignon
- ≈ Roast pumpkin and spinach risotto served with pecorino
- ≈ Festive savoury tart with smoked ham and cranberry shallot chutney

DESSERT BUFFET

- ≈ Fruit mince tarts with mascarpone cream and fresh berries
- ≈ Little Christmas cakes served with custard sauce, holly and currants
- ≈ Flourless chocolate cake with coffee cream and vanilla ice-cream

FINALE

- ≈ Freshly brewed tea and coffee served with chocolates



BEVERAGE PACKAGE

- ≈ Angas Brut Sparkling
- ≈ Five Furlong Sauvignon Blanc
- ≈ Five Furlong Cabernet Shiraz
- ≈ Carlton Draught 800ml
- ≈ Fosters Light Ice 800ml
- ≈ Soft Drink, Mineral Water and Orange Juice

DECORATIONS

- ≈ Decorated Christmas tree
- ≈ Christmas themed table centerpieces
- ≈ Green and red interleaving paper napkins
- ≈ Christmas bon bons





EVENTS AT CAULFIELD

DELUXE OPTIONS

AUSTRALIAN BOUTIQUE CHEESE PLATTER

Served with the season's finest fresh fruit and assorted water crackers
(Served per table as a finale)

Additional \$10.00 per person

BEVERAGE OPTIONS

UPGRADE TO SUPERIOR BEVERAGE PACKAGE

Redbank Emily Sparkling
Forest Hills Sauvignon Blanc
Yalumba Galway Shiraz
Crown Lager 700ml

Additional \$9.00 per person

SPIRITS

Basic spirits to be added to beverage package - includes scotch, gin, vodka, bourbon, brandy, bacardi, dark rum

Additional \$9.50 per person