





Christmas Functions



Host your unforgettable Christmas function with us and enjoy a suite of exclusive inclusions designed to make your event sparkle.

Festive touches include

-  Decorative centrepieces, complete with napkins and bon bons
-  A warm welcome with our digital Welcome Screen, also branded with your organisation's logo
-  Custom printed menus with your organisation's logo
-  Complimentary audio visual equipment upgrade, subject to availability

It's not too late to
sleigh your Christmas
Party Planning!



Christmas Plated Menu

2 Course - \$78

3 Course - \$94

Entrée *select 1*

Poached king prawns, brioche, prawn emulsion, sea bananas, radicchio (GFA, DFA)

Confit duck pastilla, eggplant & capsicum ragout, citrus salsa, coriander (DF)

Coconut poached chicken Vietnamese coleslaw, green papaya, Asian herbs, cashew, casava cracker, Nam jim (GF, DF)

Seared Saku tuna, soy, pickled radish, wakame, sesame, shiso, tapioca crisp (GF)

Beetroot tart, pear, walnut, whipped feta, witlof (V, GFA)



Main Course *select 2*

Turkey breast ballotine, chestnut sage & onion stuffing, potato gratin, green beans, cranberry and apple chutney, jus (GF)

Roasted beef sirloin, potato fondant, onion puree, asparagus, red wine jus (GF)

Seared barramundi, potato rouille, mussel escabeche, grilled baby leeks (GF)

Rosemary & fennel porchetta, potato rosti, morcilla, broad bean, apple, cider jus (GFA)

Mushroom & vegan cheese pithivier, lentil ragout, pomme puree, asparagus (VEGAN)

Sides Shared To The Table

Mixed leaf salad, pickled shallots, vinaigrette (GF, VEGAN)

Seasonal greens, lemon & tarragon, parmesan crumbs (GF)

Dessert *select 1*

Traditional Christmas pudding, brandy custard, fresh berries, ice cream (GFA)

Bakewell tart, cream, drunken cherries, orange marmalade (GFA)

Warm raspberry chocolate fondant, vanilla bean ice cream, coulis, crumbs

Deconstructed lemon tart, lemon curd, vanilla sable, raspberry, meringue (GFA)

Selection of 3 local cheeses, grapes, quince, truffled honey, crackers (GFA)

Mini Shared Desserts *select 3 (additional \$5 per person)*

Chocolate & macadamia brownie (GFA)

Mini bakewell tarts (GFA)

Tiramisu pots, Kahlua, coffee, sponge fingers, mascarpone, cocoa

Mini pavlovas, vanilla Chantilly, fresh berries (GF)

Baileys pannacotta pots, hazelnut biscotti, praline (GFA)

Passionfruit tartlets, freeze dried raspberry

Choose between a range of beverage packages, including festive cocktails to toast the season.

All that plus free onsite parking for all your guests. Let us take care of the details while you celebrate in our beautifully styled space.

Book now and secure your venue for just **\$500** – a limited-time festive rate!

Christmas Buffet Menu

2 Course Buffet - \$99 per person

Main Course Buffet *select 3*

- Roast grass-fed beef striploin, seeded mustard & rosemary crust (GF)
- Traditional Xmas ham, English mustard, brown sugar, maple glaze (GF)
- Turkey breast ballotine, chestnut, sage & onion stuffing (GF)
- Baked salmon, dill, lemon, smoked paprika butter (GF)
- Potato gnocchi, spring pea velouté, Persian feta, asparagus, mint (V, GFA)

Accompaniments

- Roast potatoes, confit garlic, rosemary (GF, Vegan)
- Roast pumpkin, carrots & parsnip (GF, Vegan)
- Green beans, broccolini, toasted hazelnut vinaigrette (GF, Vegan)
- Heirloom tomato, buffalo mozzarella, cos, balsamic (GF, V)
- Red wine jus, horseradish, mustards, apple & cranberry chutney
- Assorted breads, rolls and cultured butter

Dessert Buffet

- Traditional Christmas pudding, brandy anglaise
- Mini pavlovas, vanilla chantilly, fresh berries
- Gianduja chocolate cake bar
- Mince pies
- Homemade shortbreads



Christmas Cocktail Menu

4 hour package – \$78 per person

Cold

Fresh shucked pacific oyster, nam jim dressing (DF, GF)

Beef pastrami bagel, sauerkraut, cucumber, rocket verde (DF)

Tuna tartare, wakame, sesame, soy, cassava cracker (GF, DF)

Burnt honey, pumpkin & feta tartlet (GF, V)

Substantial

Risotto primavera, spring vegetables, feta, puffed wild rice (V, GF)

Korean fried chicken, gochujang, sesame, spring onion

Hot

Tempura prawn, lime salt, wasabi mayo (GF, DF)

Shark Bay half shell scallop, cauliflower puree, pancetta crumb (GFA)

Beef empanada, coriander mayo

Macaroni & cheese croquette, English mustard aioli (V)

Sweet

Mini pavlovas, vanilla Chantilly, fresh berries

Baileys pannacotta, hazelnut biscotti, praline

Mini mince pies



Book now by calling us on
03 9709 9966 or
at functions@casey.vic.gov.au

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