

Christmas Functions



Host your unforgettable Christmas function with us and enjoy complimentary inclusions designed to make your event sparkle.

Festive touches include

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



Christmas Cocktail Menu

4 hour package – \$85 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 *select 2*

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

Bunjil Place

2 Patrick Northeast Drive, Narre Warren 3805

bunjilplace.com.au

Christmas Plated Menu

2 Course – from \$75

3 Course – from \$85

Entrée *select 1*

Poached king prawns, crisp lettuce, 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)

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

Classic lemon tart, 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.

Includes 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 date for just **\$500** – a limited-time festive rate!

Christmas Buffet Menu

2 Course Buffet – \$98 per person

Main Course Buffet *select 3*

Roast grass-fed beef striploin, seeded mustard & rosemary crust, red wine jus, horseradish, mustards.

Traditional Xmas ham, English mustard, brown sugar, maple glaze, gravy (GF)

Turkey breast ballotine, chestnut, sage & onion stuffing apple & cranberry chutney (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 hazelnuts vinaigrette (GF, Vegan)

Heirloom tomato, buffalo mozzarella, cos, balsamic (GF, V)

Assorted breads, rolls and cultured butter

Dessert Buffet *select 2*

Traditional Christmas pudding, brandy anglaise

Mini pavlovas, vanilla Chantilly, fresh berries

Gianduja chocolate cake bar

Mince pies

