



Christmas

PARTY PACKAGES

ALL INCLUSIVE

JINGLE BELLS

\$55 PP

Canapés – 5
Dessert canapés – 2
4 hour room hire
Christmas centrepieces
on cocktail tables
Bon Bons

TRADITIONAL CHRISTMAS

\$75 PP

2 course set menu
Roast dinner
Christmas pudding
4 hour room hire
Christmas centrepieces
Bon Bons

LET IT SNOW

\$85 PP

3 course set menu
4 hour room hire
Christmas centrepieces
Bon Bons

DECK THE HALLS

\$95 PP

Christmas Buffet
4 hour room hire
Christmas centrepieces
Bon Bons

WHITE CHRISTMAS

\$105 PP

Seafood buffet
4 hour room hire
Christmas centrepieces
Bon Bons

T&CS APPLY
Subject to availability.
Valid for new bookings only.
Minimum numbers of
50 apply.





Christmas

BUFFET MENU

Bread rolls with butter

Smoked glazed leg ham

Roast turkey breast, cranberry

Roast vegetables

Potatoes roasted with oregano garlic and lemon

Salad - Mixed leaves, cherry tomatoes, cucumber,
Spanish onion and shaved carrot

Salad - Traditional Caesar salad with baby cos, bacon,
cage free egg, garlic croutons and shaved parmesan

Sauce - Gravy

Mini Christmas puddings

Mini Pavlova with fresh fruit and cream

Sweet custard

Fresh seasonal fruit platter



**RYDE·EASTWOOD
LEAGUES**



Christmas

SEAFOOD BUFFET MENU

Bread rolls and butter

Fresh king prawns, lemon and seafood sauce

Marinated and chargrilled baby octopus

Fresh Oysters

Chilli prawn spaghetti, king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese

Baked snapper fillet with lemon and Spring onion dressing

Salad - Rocket, roasted Spanish onions, olives, shaved parmesan

Salad - Potato salad with seeded mustard mayonnaise

Farmhouse cheeses, quince paste, nuts and lavosh

Mini pavlova with fresh fruit and cream

Mini Christmas puddings

Fresh seasonal fruit platter

**RYDE·EASTWOOD
LEAGUES**





Christmas

SET MENU

ENTRÉE

Chicken Caesar salad (GF)

Golden-glazed carrot, mushroom and hazelnut tart (VEG)

Chilled tiger prawns with Avo cream, mango salsa, micro salad and honey lemon dressing

Roast pumpkin, sweet potato served with rocket salad and aged balsamic reduction (VEG, GF)

MAIN

Roast ham, turkey, roasted pumpkin, potato and seasonal vegetable, finish with cranberry jus

Slow roasted crispy pork belly, honey glazed carrot, seasonal vegetables and finish with apple sauce and jus (GF)

Roast leg of lamb with rosemary chats, pumpkin, seasonal vegetables and red wine jus (GF)

Grill crispy skin wild barramundi fillet with creamy roasted garlic mash, honey glazed carrot, seasonal veg and lemon beurre Blanc

DESSERT

Christmas pudding with baileys custard

New York cheesecake berry compote

Lemon meringue with cream and seasonal berries

Chocolate pudding with custard

**RYDE·EASTWOOD
LEAGUES**

