



END OF YEAR PARTIES

Made Easy

BUFFET

Lunch and Dinner

Bring your team together with a festive buffet designed for connection, conversation, and celebration. Featuring a wide variety of seasonal dishes, our buffet lunch and dinner options allow guests to enjoy a relaxed and social atmosphere while sharing a memorable Christmas experience.



BUFFET LUNCH AND DINNER MENU

Entree

Festive wild rice Cranberry & Feta Salad, spinach dried cranberries, toasted pecans
Roasted Butternut, rocket, caramelised walnuts, citrus dressing

Seafood Station

Cooked tiger prawns, lemon, cocktail sauce
Mussels, capsicum, coriander Thai chili dressing
Squid salad, fennel and pomegranate seeds

Carvery

Champagne ham
Roast turkey with cranberry sauce

Mains

Beef brisket with confit cherry tomato and red wine jus
Barramundi with char grilled lemon, salsa verde

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BUFFET LUNCH AND DINNER MENU

Mains

Pumpkin & Sage Ravioli

Rosemary Roasted Potatoes

Desserts

Chef's selection of assorted Christmas desserts



PRICING

Price Per Person

BUFFET LUNCH/DINNER

Minimum 30 guests required.

\$99

TICKETED CORPORATE CHRISTMAS

Includes tea, coffee and a glass of sparkling wine or soft drink on arrival.

*No minimum guests required. **

\$120

(Plus Booking Fees)

Explore Ticketed Event [Here](#)

FESTIVE ENHANCEMENTS

Complete your celebration with a collection of festive additions, carefully selected to make your Christmas event even more memorable.

Premium Enhancements

Premium Seafood

(Sydney Rock Oysters, Moreton Bay Bugs, Blue Swimmer Crab)

Market Price

Plum pudding with brandy sauce

\$250

Mini boutique pack

\$300



PLATED

Lunch and Dinner

Celebrate the season in style with our plated lunch and dinner packages. Perfect for teams looking for a more traditional dining experience, our curated menus offer a festive three-course service in a relaxed, welcoming setting.



PLATED LUNCH AND DINNER MENU

Entree

Kingfish ceviche, corn and tomato salsa, smashed avocado, lime, and coriander (GF, DF)

Creamy cauliflower gnocchi, pine nuts, parmesan, and herb oil (V)

Smoked salmon gravlax, beetroot, orange segments and edamame puree

Main

Roasted chicken breast, harissa and honey carrots, spiced cauliflower, hummus, tahini dressing, toasted sesame, lemon (GF, DF)

Beef cheeks, soft polenta, red wine jus.

Lamb shank, edamame, roasted carrots, potato mash with maple jus.

Pan fried gnocchi, baby eggplant, peperonata, whipped cheese cream, toasted walnut crumb (V)

Dessert

Sticky date pudding, butter scotch sauce, vanilla cream

Pana cotta, berry compote, fresh berries.

Cheesecake passionfruit coulis, fresh berries.



PRICING

(Min 30 people required)

Served with freshly brewed filtered coffee & a selection of traditional & herbal teas

2 Course Lunch/Dinner: \$70

Set menu including one entrée and one main course, or one main course and one dessert.

2 Course Alternate Lunch/Dinner: \$89

Alternate (50/50) service- two entrées and two main courses, or two main courses and two desserts

3 Course Lunch/Dinner: \$89

Set menu including one entrée and one main course, and one dessert.

3 Course Alternate Lunch/Dinner: \$99

Alternate (50/50) service- two entrées, two main courses and two desserts



BEVERAGE *Packages*

Our beverage offering is designed to work around the style and flow of your event. Groups can select from our curated beverage package or our beverage on consumption. Both options provide access to a range of wines, beers, and non-alcoholic selections, making it easy to tailor the experience to your group's needs.



BEVERAGE PACKAGES

Standard Beverage Package

1 Hour Package	\$25.00 per person
2 Hour Package	\$35.00 per person
3 Hour Package	\$45.00 per person
4 Hour Package	\$55.00 per person

Beverages on Consumption

\$500 min. spend

Your selection from the hotel wine list, with beer and selected soft drinks

Min 20 people



TERMS AND CONDITIONS

- Min 72 hours required for plated and buffet packages.
- Menu items are subject to availability.
- Dietary requirements can be catered to. Please let our team know at the time of booking.
- Full payment is required prior to event.
- Minimum spend, guest numbers, and booking notice periods apply depending on your selected package.
- Public holiday surcharges and blackout dates may apply.
- This ticketed package is designed for smaller groups who do not meet the minimum spend or 30-guest requirement for a private event. Guests booking under this option will share the venue, buffet, and event space with other groups.
- Tickets are priced at \$120 per person, plus applicable Eventbrite booking fees.

