

The logo for Ainslie Group, featuring the text "AINSLIE" in a bold, sans-serif font above "GROUP" in a smaller, similar font, all contained within a white circle with a thin grey border. The logo is centered at the top of the page, flanked by a decorative green holly leaf and red berry branch.

AINSLIE
GROUP

CHRISTMAS FUNCTION PACKAGES 2018





CHRISTMAS PACKAGES

ROOM SERVICE FEE \$150 (MONDAY – THURSDAY)
\$250 (FRIDAY & SATURDAY NIGHTS)

TWO COURSE \$42PP
THREE COURSE \$52PP

ENTRÉE

Roast Pumpkin Soup with Sour cream and Chives (v,gf)

Warm Caramelised Onion, Leek and Goats Cheese Tart served with a rocket and Cherry Tomato Salad (v)

Antipasto Plate of Salami, Prosciutto, Olives, Feta Cheese and Marinated Vegetables

Poached Australian Tiger prawns with a Lemon & Oil Glazed Rocket Salad with a Caper, Dill & Sour Cream Relish (gf)

Thai Beef Salad with Crispy Noodles & Nam Jim Dressing

Smoked Salmon and Asparagus Salad with Lemon Dressing

ALL PACKAGES INCLUDE:
BON BONS | BLACK OR WHITE LINEN | CENTRE PIECE | BREAD ROLL & BUTTER





CHRISTMAS PACKAGES

MAIN

Roast Turkey with Roasted Vegetables, Pork and Walnut stuffing, Chipolata Sausages & Cranberry Jus

Oven Roasted Chicken Breast served with Sweet Potato Mash and Green Beans, finished with a White Wine and Tarragon Sauce (gf)

Chargrilled medium 200g Angus Grain-Fed Rostbiff Rump, finished with a Red Wine Jus and served with Truffle Mashed Potato and Steamed Asparagus Spears (gf)

Oven Roasted Atlantic Salmon finished with a Tomato and Caper Salsa and served with Pea Mash and Carrot Crisps (gf)

Char Grilled Pork Cutlet served with Sweet potato mash, Green Beans and finished with a creamy Wild Mushroom Sauce (gf)

Oven Roasted Duck Breast finished with a Plum Reduction and served with Beetroot Mash and Green Beans (gf)

Ratatouille Stuffed Field mushroom finished with Provolone Cheese and served on a Bed of Wilted Spinach and Roasted Potato (v, gf)

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CHRISTMAS PACKAGES

DESSERT

Traditional Plum Pudding with Warm Brandy Custard

Warm Chocolate Brownie with Chocolate Sauce and Berry Coulis

French Citrus Tart filled with a citrus crème with Berry Coulis

Smooth Baked Blueberry Raspberry Cheesecake served with cream and Berry coulis

Orange, Almond and Poppy Seed Cake (GF, DF)

Sticky Date Pudding with Toffee Sauce and Chantilly Cream

Self-Serve Tea and Coffee Station

ADDITIONAL

Cheese Platter \$75/table

Selection of Cheese with grapes, Dried Fruit and Water Crackers

Fresh Seasonal Fruit Platter \$65/table

Water Melon, Rock melon, Honey Dew melon, Pineapple, Grapes and Strawberries (GF)

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