

The logo for Ainslie Group, featuring the word "AINSLIE" in a grey sans-serif font above the word "GROUP" in a red sans-serif font, both contained within a white circular border.

AINSLIE
GROUP

CHRISTMAS FUNCTION PACKAGES 2018





CHRISTMAS PACKAGES

ROOM SERVICE FEE \$200 (MONDAY – THURSDAY)
\$300 (FRIDAY & SATURDAY NIGHTS)

TWO COURSE \$46PP
THREE COURSE \$60PP

ENTRÉE

Smoked Salmon served with Asparagus Salad with a Sweet Mustard Dressing

Watermelon & Prawn Salad with Petit Herbs & Chive Oil

Caesar Salad with Baby Cos, Bacon, Poached Egg, Parmesan, Croutons and drizzled with a Caesar Dressing

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

Rare Beef Salad with Persian Fetta, Cherry Tomato and Avocado with a Balsamic Dressing

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





CHRISTMAS PACKAGES

MAIN

Slow Roasted Turkey Breast with Miniature Pork Sausage wrapped in Bacon with Apricot Stuffing served with Broccolini, Roast Carrot and Roast Potato, & finished with Cranberry Jus

Pan Fried Beef Fillet on a Tomato Herb Potato Cake with Broccolini, Roast Parsnip and a rich Port Jus

Pan Fried Salmon Fillet on Shallot Mash, Seasonal Greens with a Chive & White Wine Cream Sauce

Oven Roasted Chicken Breast on Pumpkin & Pea Risotto Cake, with Seasonal Greens and a rich Red Wine Jus

DESSERT

Traditional Plum Pudding with Warm Brandy Custard

Triple Chocolate Dome with Coulis

Berry Pavlova with fresh Cream & Coulis

ALL PACKAGES INCLUDE:
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