

CHRISTMAS PACKAGES

ULTIMATE CORPORATE CHRISTMAS PACKAGE

\$109 pp

Room hire
Dance floor
Christmas buffet menu

Christmas bon bons Chair covers and sashes Christmas centerpieces 4 hour Classic Beverage Package 4 hour DJ

BUFFET MENU & CLASSIC BEVERAGE PACKAGE

MAINS

Guinness glazed ham and a selection of mustards (GF)

Roasted turkey breast with an apricot and thyme stuffing (GF)

Breast of chicken stuffed with brie and asparagus (GF)

Fillet of salmon, preserved lemon and fennel (GF)

Roasted root vegetables including pumpkin, potatoes, sweet potato and carrot (GF)

SALADS

Potato, bacon and chive salad with honey mustard dressing (GF)

Basil pesto pasta salad with pine nuts and spinach

Rocket, pear and walnut salad and a balsamic glaze (GF)

DESSERTS

House made Christmas pudding, brandy crème anglaise and fresh cherries

Pavlova roulade, fresh strawberries and mascarpone (GF)

Fresh fruit platter (GF)

WHITE WINE

Vivo Chardonnay Vivo Semillon Sauvignon Blanc

RED WINE

Vivo Shiraz Vivo Cabernet Sauvignon

SPARKLING

Willowglen NV Brut

TAP BEER

Carlton Draught
Victoria Bitter
Cascade Premium Light
Great Northern

SOFT DRINKS AND JUICE

SEAFOOD BUFFET

A selection of the items listed below - additional \$15 pp

Cooked prawns, Thousand Island dressing and lemons (GF)

Smoked salmon with capers and dill (GF)

Sydney rock oysters with a soy ginger dressing



Great events at Mingara

Conditions: Seafood buffet is only available as an add-on to the Christmas buffet menu. Menu selections and minimum numbers are required two (2) weeks prior to the event. Final numbers are required one (1) week prior to the event. Dietary requirements must be advised one (1) week prior to the event. Minimum 100 guests. Room hire selection will be dependent on final numbers.

