



Christmas

MENUS 2021

(08) 9297 3000
vines.com.au



Traditional Christmas

BUFFET

Selection of freshly baked bread rolls and butter

ENTREE

Served to the table

Mini prawn cocktail and gourmet seafood salad plate

Vegetarian alternative available for entree.

MAIN

From the buffet -

Slow cooked breast of turkey and cranberry sauce

Pan roasted Cone Bay barramundi fillets with broccolini, cherry tomatoes, hollandaise

Baked ginger beer glazed leg of ham

Seasonal steamed vegetables

Cauliflower mornay

Roast potatoes, smokey paprika, Italian parsley

Gourmet garden green salad

DESSERT

Traditional Christmas pudding with brandy sauce

Eton mess with blueberry, raspberries and pomegranate

Lemon meringue tartlet

Fresh tropical fruit salad

Percolated coffee and freshly brewed tea

\$55
per person
MINIMUM
40 PERSONS

PLATED *Sit Down* MENU

Selection of freshly baked bread rolls and butter

ENTREE *choose one*

Yellowfin tuna, green beans, egg, confit potato, tomato and saffron aioli

Prosciutto, bocconcini, basil and red pepper tart, rocket salad and shaved parmesan

Pork belly, seared scallops, apple salad, celeriac puree (nf)

Honey glazed duck breast with celeriac puree, roast hazelnut and rainbow chard salad, aged sherry vinaigrette

Goat cheese, shallot jam tartlet, micro salad

DESSERT *choose one*

Traditional Christmas pudding, egg nog ice cream

Dark chocolate delice, raspberry fool with vanilla ice cream

Pavlova, mango sorbet, raspberries and passionfruit, cream

Cheese selection, quince paste, dried fruits and nuts, crackers

Percolated coffee and freshly brewed tea

MAIN *choose two - alternate drop*

Turkey and ham roulade, pigs in blankets, cocotte potatoes, broccolini, mushroom, tomato

Grilled fillet of Tasmanian salmon, pea, prawn and mascarpone risotto, dressed asparagus, chargrilled peppers and hollandaise sauce

Grain-fed fillet of beef, celeriac cream, mixed braised forest mushrooms, button onions, red wine jus

Slow roasted stuffed rolled pork loin, boulangère potatoes, honey glazed carrots, salad of asparagus, hazelnuts, pancetta, crackle and pan gravy

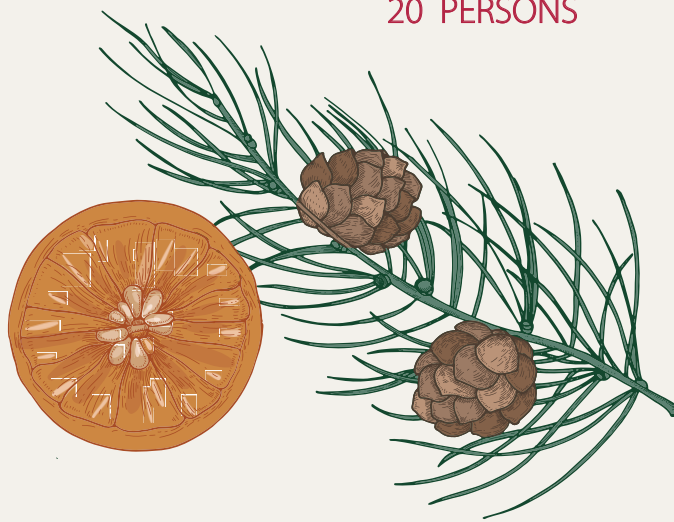
Lentil, walnut and mushroom pithivier, kale sautéed with pine nuts (vgn)

2 Course
with alternate
drop main **\$68**
per person

3 Course
with alternate
drop main **\$75**
per person

**MINIMUM
20 PERSONS**

v - vegetarian
vgn - vegan





Christmas

BBQ STYLE BUFFET

Selection of freshly baked bread rolls and butter

SELECT 3

Sirloin steak, saute mushroom and onions, pepper sauce

Traditional pork sausages cranberry sauce and mustards

Greek style lamb burgers with tomato salsa and tzatziki

Marinated chicken Mediterranean style - lemon, garlic, oregano leaves and evoo

Grilled fillet of Tasmanian salmon with salsa verde

Buttered corn cobs (included)

SALAD

Garden salad, tomatoes, olives, cucumber and fetta

Baby new potato salad with dill cucumbers with seeded mustard sour cream

Fresh beetroot, walnuts, orange segments, celery and goats cheese

DESSERT

Pavlova, passionfruit cream

Fruit mince pies

Fresh tropical fruit salad

Cheese selection with crackers

Percolated coffee and freshly brewed tea

\$55
per person

MINIMUM
20 PERSONS



Beverage PACKAGES

LENGTH OF TIME	PACKAGE 1	PACKAGE 2	PACKAGE 3
1 hour	\$25 pp	\$35 pp	\$40 pp
2 hours	\$30 pp	\$40 pp	\$50 pp
3 hours	\$35 pp	\$45 pp	\$60 pp
4 hours	\$40 pp	\$50 pp	\$70 pp
5 hours	\$45 pp	\$58 pp	\$75 pp
6 hours	\$50 pp	\$62 pp	\$80 pp

PACKAGE 1

Legacy NV Brut Sparkling

Emeri Pink Moscato

Select two (2) wines:

Legacy Semillon Sauvignon Blanc

Legacy Chardonnay

Legacy Cabernet Merlot

Legacy Shiraz Cabernet

Bottle beers - Hahn Super Dry 3.5%, Hahn Super Dry 4.6% (on tables)

Selection of soft drinks and orange juice

PACKAGE 2

Jean Pierre Brut Sparkling

Emeri Pink Moscato

Select two (2) wines:

Sandalford Margaret River Range SBS

Sandalford Margaret River Range Chardonnay

Sandalford Margaret River Range Rose

Sandalford Margaret River Range Cabernet Merlot

Sandalford Margaret River Range Shiraz

Bottle beers - Hahn Super Dry 3.5% , 150 Lashes Pale Ale 4.2%,

Rodgers 3.8%, Apple Cider 5.0% (on tables)

Selection of soft drinks and orange juice

PACKAGE 3

Sittella Sparkling Chenin

Maschio Rose Prosecco

Select three (3) wines:

McHenry Hohnen Rocky Road SSB

Pitchfork Chardonnay

McHenry Hohnen Rocky Road Cabernet Merlot

Leeuwin Estate Siblings Shiraz

Regional Reserve Pinot Noir

Bottle beers - Hahn Super Dry 3.5%, Heineken 5.0%,

Little Creatures Rogers 3.8%

Pipsqueak Best Apple Cider 5.2% (on tables)

Cocktail selection – select two (2) for service during pre dinner drinks:

Cranberry Cosmopolitan

Espresso Martini

Margarita

Mango and Pineapple Mojito

Selection of soft drinks and orange Juice

**Note - Beverage items subject to availability. Cocktail service during pre-dinner drinks only with maximum 1 hour service*



Christmas Functions

TERMS & CONDITIONS

30% deposit required with confirmation of booking

Price inclusive of GST

Minimum numbers apply for each menu

Christmas BBQ style buffet / 2 or 3 course plated menu
– minimum 20 guests

Buffet Dinner – minimum 40 guests

VENUE HIRE

Venue hire applicable and pricing is subject to venue chosen

THEMING

Christmas menus include Vines Resort table settings and bon bons

Subject to availability at time of booking

Valid 15 November – 24 December 2021

BOOKINGS ESSENTIAL

Contact the events team
on 9297 3000 or dos@vines.com.au

The Vines Resort follows all Government recommendations
regarding COVID-19 safety and hygiene guidelines.



www.vines.com.au