



Christmas

m e n u s 2 0 2 2
a t t h e v i n e s r e s o r t

(08) 9297 3000



vines.com.au

Traditional Christmas buffet

\$65
per person
MINIMUM
40 PERSONS

entree

Selection of freshly baked bread rolls and butter

Served to the table

Gourmet king prawn and smoked salmon, avocado salad with horseradish cream

Vegetarian alternative available for entree

main

FROM THE BUFFET

Slow cooked breast of turkey and cranberry sauce

Baked ginger beer glazed leg of ham

Panko and coconut crumbed baby snapper fillets with remoulade sauce

Seasonal steamed medley vegetables

Cauliflower mornay

Roast potatoes, smokey paprika, Italian parsley

Gourmet garden green salad

dessert

Traditional Christmas pudding with brandy sauce and cream

Pavlova with summer berries and chantilly cream

Fresh tropical fruit salad

Freshly brewed coffee and tea



Plated sit down menu

Selection of freshly baked bread rolls and butter

entree choose one

Saffron and manchego arancini, fried chorizo, semi dried tomato pesto and rocket

Warm prosciutto, bocconcini, basil and red pepper tart, rocket salad and shaved parmesan

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

Goat cheese, shallot jam tartlet, micro salad

main choose two - alternate drop

Roast turkey and ham, potatoes, broccolini, mushroom, tomato farcie

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

Grain-fed Scotch fillet of beef, filled with basil, sundried tomato and olive stuffing

Roasted rolled pork loin stuffed, boulangère potatoes, honey glazed carrots, asparagus, crackle and pan gravy

Lentil, walnut and mushroom filo, kale sautéed with pine nuts (vg)

dessert choose one

Traditional Christmas pudding, brandy sauce and 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

Freshly brewed coffee and tea

2 Course
with alternate
drop main **\$70**
per person

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

minimum 20 persons



Christmas

bbq style buffet

Selection of freshly baked bread rolls and butter

select 3 mains

Grilled rump steak, saute mushroom and onions, pepper sauce

Traditional pork sausages cranberry sauce and mustards

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

Grilled fillet of Tasmanian salmon with salsa verde

Buttered corn cobs (included)

salads

Garden salad, tomatoes, olives, cucumber and fetta Vinaigrette

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

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

dessert

Pavlova, passionfruit, strawberries and cream

Fruit mince pies

Fresh tropical fruit salad

Cheese selection with crackers

Freshly brewed coffee and tea

\$60
per person

MINIMUM
20 PERSONS



Beverage packages



LENGTH OF TIME	PACKAGE 1	PACKAGE 2	PACKAGE 3
2 hours	\$35 pp	\$45 pp	\$60 pp
3 hours	\$45 pp	\$55 pp	\$65 pp
4 hours	\$50 pp	\$60 pp	\$75 pp
5 hours	\$55 pp	\$65 pp	\$80 pp
6 hours	\$60 pp	\$70 pp	\$85 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%,

Rogers 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

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

Cranberry Cosmopolitan

Espresso Martini

Margarita

Mango and Pineapple Mojito

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

Little Creatures Rogers 3.8%

Pipsqueak Best Apple Cider 5.2% (on tables)

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 2022

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

