



The Vines Resort
CHRISTMAS
2023
MENUS



(08) 9297 3000

vines.com.au

Traditional Christmas Buffet

\$79
per person
MINIMUM
40 PERSONS

soup

Carrot & Coriander Soup (V, GF)
Selection of baked bread rolls and butter

colds

Antipasto
Garden Salad, tomatoes, olives, cucumber and fetta
vinaigrette (V)
Baby new potato salad with dill cucumbers & seeded
mustard sour cream (GF, V)
Grilled pear, rocket and prosciutto (GF, V)

hot

Slow cooked breast of turkey w cranberry sauce (GF,DF)
Baked Ginger beer glazed leg of ham (GF, DF)
Tasmanian Salmon w caper lemon sauce (GF)
Seasonal steamed medley vegetables (V)
Cauliflower mornay (V)
Roast potatoes, smokey paprika, Italian parsley (V)
Basmati rice (V)
Malaysian chicken coconut curry

dessert

Traditional Christmas pudding w brandy sauce & cream
Pavlova w summer berries and Chantilly cream (GF)
Fresh tropical fruit salad (V, GF)
Cheese selection w crackers (V)
Freshly brewed tea & coffee

add ons

CARVERY *(additional \$10pp)*
Crispy Roast Pork (GF, DF)
red wine jus plus condiments

SEAFOOD *(additional \$32.50pp)*
Prawns, Oysters & Smoked Salmon (GF)
served w cocktail sauce, fresh lemon &
lime wedges & condiments



Plated Sit Down Menu



Selection of freshly baked bread rolls and butter

entree choose one

Saffron & Manchego arancini, fried chorizo, semi dried tomato pesto & rocket

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

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

Goat cheese, shallot jam tartlet, micro salad (V)

2 Course

\$70

per person

3 Course

\$80

per person

Add alternate drop to any course
for \$6pp per course.

MINIMUM 20 PERSONS

main choose one

Roast turkey & ham, potatoes, roast root vegetables, broccolini (GF)

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

Scotch fillet of beef filled w basil, sundried tomato & olive stuffing

Roasted rolled pork loin stuffed, boulangère potatoes, honey glazed carrots, asparagus, crackle & pan gravy (GF)

Ginger glazed beetroot steak w assorted vegetables & smoked tomatoes (GF)

dessert choose one

Traditional Christmas pudding, brandy sauce w ice-cream (V)

Dark chocolate delice, raspberry fool w vanilla ice-cream (V)

Pavlova w mango sorbet, raspberries & passionfruit cream (V)

Cheese selection w quince paste, dried fruits, nuts & crackers (V)

Freshly brewed coffee and tea

v - vegetarian

vgn - vegan

Christmas BBQ Style Buffet

\$60
per person
MINIMUM
20 PERSONS

Selection of freshly baked bread rolls and butter

mains select 3

Grilled rump steak, sauté mushrooms & onions w pepper sauce (GF)
Traditional pork sausages w cranberry sauce & mustards
Marinated chicken Mediterranean style – lemon, garlic, oregano leaves & evoo (GF)
Grilled fillet of Tasmanian salmon w salsa verde (GF)

salads

Garden salad, tomatoes, olives, cucumber & fetta Vinaigrette (V)
Crunchy slaw salad with creamy dressing (V)
Caesar Salad

dessert

Pavlova, passionfruit, strawberries & cream
Fruit mince pies (V)
Fresh tropical salad (V,GF,DF)
Cheese selection w crackers (V)

Freshly brewed tea & coffee

add ons

Upgrade to all 4 mains \$8.50pp
Add stuffed potatoes w sour cream & chives \$5.50pp (V)



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.



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

Traditional Buffet Dinner – minimum 40 guests
Menus are created with seasonal fresh produce, non availability may result in substitution

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 10 November – 24 December 2023

Bookings Essential

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



www.vines.com.au