



# Christmas Parties

AT THE VINES RESORT  
MENUS 2024



(08) 9297 3000

[vines.com.au](https://vines.com.au)

# Christmas Style BBQ BUFFET

\$65  
per person  
MINIMUM  
25 PERSONS

## Salads any 3

Garden salad, tomatoes, olives, cucumber, fetta, vinaigrette  
Baby potato salad with dill cucumbers and seeded mustard sour cream  
Nectarine, haloumi and freekeh  
Grilled pear, rocket and prosciutto  
Pasta salad with kale, semi dried tomatoes and minted artichokes  
BBQ pork belly with quinoa, summer vegetables

## Mains any 3

Grilled rump steak, sauté mushrooms and onions with pepper sauce  
Grilled sirloin of grain fed Harvey beef, red wine gravy  
Traditional pork sausages with cranberry sauce and mustard  
Scotch fillet steaks with dried oregano rub  
Marinated chicken Mediterranean style – lemon, garlic, oregano leaves and evoo  
Cranberry glazed local barramundi  
Maple balsamic salmon

## Sides any 2

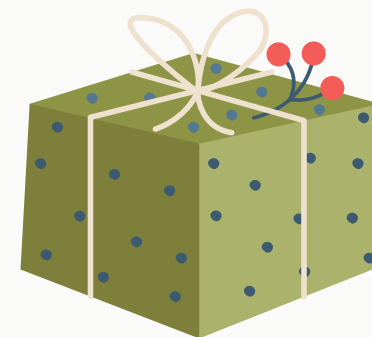
Baked pasta  
Baked cauliflower mornay  
Rosemary flavoured roasted chats  
Baked potatoes with sour cream and chives  
Spinach and ricotta tortellini, beetroot cream sauce  
Selection of seasonal steamed vegetables, tossed in herb butter  
Medley of roasted pumpkin, sweet potato and carrot

## Desserts any 3

Pavlova, passionfruit, strawberries and cream  
Creme brulee with merlot poached pears  
Fruit mince pies  
Fresh tropical salad  
Christmas pudding  
Hummingbird cake  
Cheese selection with crackers

## Add Ons

Add salads \$6.50pp  
Add mains \$9.50pp  
Add side \$5.50pp  
Add dessert \$6.50pp





# Traditional Christmas BUFFET

\$85  
per person  
MINIMUM  
40 PERSONS

**Soup** | Truffled pumpkin soup  
Selection of baked bread rolls and butter

**Cold** | Antipasto platters  
Garden salad, tomatoes, olives, cucumber, fetta and vinaigrette  
Baby potato salad with dill cucumbers and seeded mustard sour cream  
Beetroot, fennel, Spanish onion, goats' cheese, witlof, orange, and toasted walnuts  
Asian slaw salad, mint, cranberry, crispy shallots and toasted sesame dressing

**Hot** | Slow cooked breast of turkey with cranberry sauce  
Honey maple glazed leg of ham  
Chicken fricassee  
Tasmanian salmon with caper lemon sauce  
Seasonal steamed medley vegetables  
Cauliflower mornay  
Duck fat roast potatoes, smokey paprika, Italian parsley  
Pilaf rice

**Dessert** | Traditional Christmas pudding with brandy sauce and cream  
Pavlova with summer berries and chantilly cream  
Fruit mince pies  
Fresh tropical fruit salad  
Cheese selection with crackers

**Add ons** | CARVERY (additional \$10pp) crispy roast pork, red wine jus plus condiments  
SEAFOOD (additional \$32.50pp) prawns, oysters and smoked salmon served with cocktail sauce, fresh lemon and lime wedges and condiments



Selection of freshly baked rolls and butter

## Entree

choose one

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

Heirloom tomato carpaccio, burrata, young basil, balsamic

Pork belly, seared scallops, apple salad, vanilla celeriac puree

Goat cheese, shallot jam tartlet, micro salad

## Main

choose one

Roast turkey roulade, chat potatoes, roast root vegetables, broccolini

Honey maple glazed ham, chat potatoes, roasted root vegetables, broccolini

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

Goldband snapper, juniper berry spiced butternut puree, braised leeks, young tomato

Prosciutto wrapped chicken breast, truffle risotto, red wine jus

Olive herbs crusted scotch fillet of beef filled with basil

Roasted rolled pork loin stuffed, gratin potato, honey glazed carrots, crackle and pan gravy

Ginger glazed beetroot steak with assorted vegetables and smoked tomatoes

## Dessert

choose one

Traditional Christmas pudding, brandy sauce with ice-cream

Dark chocolate delicie, raspberry fool with vanilla ice-cream

Pavlova with mango sorbet, raspberries and passionfruit cream

Pistachio and raspberry slice, maraschino cherries, gingerbread cookie crumble

Biscoff cheesecake, mango coulis, minted strawberries

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

Freshly brewed coffee and tea

# Christmas Plated SIT DOWN

2 COURSE

\$75

per person

3 COURSE

\$85

per person

Add alternate drop to any course for \$8pp per course

MINIMUM  
20 PERSONS



# Christmas Functions

## terms & conditions

30% deposit required with confirmation of booking

Price inclusive of GST

Minimum numbers apply for each menu:

Plated Sit-Down menu – minimum 20 guests

Christmas BBQ style Buffet – minimum 25 guests

Traditional Buffet Dinner – minimum 40 guests

Menus are created with seasonal fresh produce, non availability may result in substitution.  
We can cater for individual dietaries.

### 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 2024

### Bookings Essential

Contact the events team

on 9297 3000 or [dos@vines.com.au](mailto:dos@vines.com.au)

[www.vines.com.au](http://www.vines.com.au)

