



CHRISTMAS PARTIES

AT THE VINES RESORT

2026 MENUS

(08) 9297 3000 | [vines.com.au](https://www.vines.com.au)

CHRISTMAS BUFFETS

Choice of 2 salads, 2 mains, 2 sides and 2 desserts - \$65pp

Choice of 3 salads, 3 mains, 3 sides and 3 desserts - \$75pp

Choice of 4 salads, 4 mains, 4 sides and 4 desserts - \$85pp

ADD ONS

Add antipasto \$8.00pp | Add salads \$6.50pp | Add mains \$9.50pp | Add side \$5.50pp | Add dessert \$6.50pp

SALADS

- Garden salad, tomatoes, olives, cucumber, fetta, vinaigrette (v, gf)
- Baby potato salad with dill cucumbers and seeded mustard, sour cream (v, gf)
- Melon, haloumi & freekeh (v)
- Grilled pear, rocket and prosciutto (gf, df)
- Pasta salad with kale, semi dried tomatoes and minted artichokes (v)
- Pulled chicken with quinoa, summer vegetables (gf, df)

MAINS

- Grilled rump steak, sauté mushrooms and onions with pepper sauce (gf)
- Grilled sirloin of grain fed Harvey beef, red wine gravy (gf)
- Traditional pork sausages with cranberry sauce and mustard
- Marinated chicken Mediterranean style – lemon, garlic, oregano leaves and evoo (gf)
- Honey maple glazed ham (gf)
- Roasted turkey roulade
- Grilled local barramundi, saffron sauce (gf)
- Baked salmon, beetroot butter

SIDES

- Baked pasta (v)
- Baked cauliflower mornay (v)
- Rosemary flavoured roasted chats (vegan, gf)
- Baked potatoes with sour cream and chives (v, gf)
- Spinach and ricotta tortellini, beetroot cream sauce (v)
- Selection of seasonal steamed vegetables, tossed in herb butter (v, gf)
- Medley of roasted pumpkin, sweet potato and carrot (vegan, gf)
- Brussel sprouts roasted with fetta (v, gf)

DESSERTS

- Pavlova, passionfruit, strawberries and cream (gf)
- Crepe brulee with merlot poached pears (gf)
- Fruit mince pies
- Fresh tropical salad (vegan, gf)
- Christmas pudding
- Hummingbird cake (vegan, gf)
- Cheese selection with crackers

CHRISTMAS PLATED SIT DOWN

2 COURSE

\$79

PER PERSON

3 COURSE

\$89

PER PERSON

ADD ALTERNATE DROP TO ANY
COURSE FOR \$8PP PER COURSE

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 (v, gf)

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

Exmouth tiger prawns, baby gem, cocktail sauce, bush tomato pearls, horseradish crumb

Italian tomato arancini, pesto (vegan)

MAIN

choose one

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

Honey maple glazed ham, chat potatoes, roasted root vegetables, broccolini (gf)

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

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

Prosciutto wrapped chicken breast, truffle risotto, red wine jus

Olive herbed crusted fillet of beef, potato pave, baby carrots, red wine jus

Ginger glazed beetroot steak with assorted vegetables and smoked tomatoes (gf, df)

Pumpkin risotto, wild rocket (vegan)

DESSERT

choose one

Traditional Christmas pudding, brandy sauce with ice-cream

Pavlova with mango sorbet, raspberries and passionfruit cream (gf)

Orange crème brulee, hazelnut cream (gf)

Matcha tiramisu, after eight chocolate, pistachio ice-cream

Lime swirl cheesecake, mango coulis, minted strawberries

Chocolate raspberry cake (vegan)

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

Freshly brewed coffee and tea

THE VINES RESORT

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 Buffets – minimum 25 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 2026

Bookings Essential

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



www.vines.com.au