

Deck The Halls DINNER PACKAGE



INCLUSIONS

- Santa Claus-Mopolitan Cocktail on arrival
- 4-hour exclusive venue use
- 3-course dinner with alternate serve main meal
- Premium Vinum beverage package including sparkling, red & white wine & imported beers
- Festive table centrepieces
- Festive background music
- Christmas bonbon per person
- Dance floor & stage*
- Lucky door prize
- Security

COMPLIMENTARY
DJ
for parties over
250 guests

From \$125pp.*

No Secret Santa hidden costs

GIVE YOUR EMPLOYEES A LITTLE EXTRA THIS CHRISTMAS. ENJOY OUR THREE-COURSE DECK THE HALLS DINNER PACKAGE FINISHED WITH SOMETHING SWEET! EXTENDED INCLUSIONS FOR EXTRA FUN!

FREE Wi-Fi

FOR ALL PARTIES
TO SHARE YOUR FUN

DECK THE HALLS

DINNER MENU

ENTRÉE

Please select 1 item

- Salad of baby heirloom tomatoes, buffalo mozzarella, san danielle prosciutto, crouton wafers, basil & ligurian olive *P
- Smoked salmon with crab & prawn celeriac remoulade, shaved fennel, avocado & lime mayonnaise *GF, LF
- Twice cooked soufflé with pear, walnut, watercress & golden raisin waldorf salad *N
- Lasagna of field mushrooms, prosciutto, English spinach, bocconcini & burnt walnut butter *P, N
- Pumpkin risotto with roasted pistachio, fried sage, amaretti crumble & beurre noisette *GF, N

MAIN

Please select 2 items
Alternate serve

- Braised beef cheek on parmesan polenta with mushroom & pea ragout, roast bay tomatoes & red glaze *GF
- Pistachio crusted lamb rack oven roasted with maple butternut pumpkin, English spinach, garlic yoghurt & pomegranate dressing *GF, N
- Crispy pork belly with honey roasted pear, creamed potato, wilted spinach & black currant jus *GF, P
- Roasted duck maryland with confit eschalots, baby carrots, potato gratin, wilted kale & fruit mince glaze *GF
- Pistachio & cranberry roast turkey ballantine with minted green beans, baby new potatoes & traditional gravy *GF, LF, N
- Oven roasted atlantic salmon, dill crushed potato, asparagus, hollandaise & baby caper crumb

DESSERT

Please select 1 item

- Traditional sticky date pudding with butterscotch sauce & double cream
- Orange & almond sponge with vanilla bean ice cream & orange syrup *N
- Pistachio pavlova meringue with white peaches & fresh berries *GF, N
- Grand Marnier ricotta cheesecake, blood orange jelly, sweet cherry, crisp biscuit
- Summer festive berry pudding, French brioche, berry coulis
- Chocolate fondant with Baileys parfait
- Praline & caramel cone, milk chocolate praline mousse, caramel cream hazelnut sponge *N

We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.

SPECIAL DIETARY REQUIREMENTS indicated by * GF - Gluten Free LF - Lactose Free N - Contains Nuts P - Pork Products V - Vegetarian VN - Vegan
WARNING: It is the client's responsibility to notify Doltone House of any attendees who may suffer from food intolerances or allergies including but not limited to traces of nuts. Doltone House cannot guarantee menu items unless notification of specific requirements are provided in writing PRIOR to your event. Images used for marketing purposes only. Images do not reflect package inclusions.