

**We invite you to stage your**

**2015 CHRISTMAS  
CELEBRATIONS**

**at**

**Royal South Yarra Lawn Tennis Club**



# Cocktail Reception Celebrations

## PACKAGE INCLUDES

- ❖ Sparkling 'Santa Sleigh' cocktail on arrival
- ❖ Selection of hot & cold canapés and more substantial items from the menu overleaf
- ❖ Beverages, including sparkling, white & red wines as well as local heavy & light beers, soft drinks, mineral water & juices
- ❖ Dance floor, lectern & microphone
- ❖ Basic lighting package
- ❖ Magnum of wine to use as lucky door prize

Three hour food & beverage package: \$80.00 per guest

*Select six canapés & 1 substantial item*

Four hour food & beverage package: \$90.00 per guest

*Select nine canapés & two substantial items*

*\* Minimum of 80 guests*

# Cocktail Reception Menus

## **Cold canapés**

Soy & duck pancake with spiced plum sauce  
Cherry tomato, bocconcini, olive & basil skewers  
Rice paper rolls with smoked trout, cashew caramel & kaffir lime  
Seared tuna, spiced avocado & pickled radish  
Japanese rare beef & asparagus yakitori roll  
Crab & sweet corn frittata with smoked pepper aioli  
Snapper ceviche with lime & chilli on tortilla chips  
Smoked salmon on corn & dill pikelet

## **Hot canapés**

Crispy fried garlic prawns with lemon mayo  
Chickpea, coriander & chicken pakora with mango chutney  
Italian style meatballs, tomato basil sauce & green olive tapenade  
House made turkey sausage roll with cranberry & mint sauce  
Seared scallop on pea mash & parmesan wafer  
Asian pork belly, spiced apple, chilli caramel & crackle crumb  
Sweet brioche, chicken pattie, rhubarb & balsamic chutney  
Seared beef, Thai flavoured salad & nam jim dressing  
Cigars filled with pulled lamb shoulder, cumin & pumpkin

## **Substantial items**

### **Cold**

Smoked trout, potato & herb salad & lemon dressing  
Watermelon, mint, feta, Kalamata olive & wagyu bresaola  
Poached chicken with Vietnamese slaw & chilli cashews

### **Hot**

Mushroom, herb & molten cheese croquette  
Spiced beef with torn tortilla & jalapeno salsa  
Bangers & pea mash with smoked bbq sauce

# Lunch & Dinner Celebrations

## PACKAGE INCLUDES

- ❖ Sparkling 'Santa Sleigh' cocktail on arrival
- ❖ Set menu from the list overleaf
- ❖ Beverages including sparkling, white & red wines as well as local heavy & light beers, soft drinks, mineral water & juices
- ❖ Dance floor, lectern & microphone
- ❖ Basic lighting package
- ❖ Brewed Bristot coffee & Tea Drop tea selection with Christmas treats
- ❖ Christmas-inspired table centrepieces & festive bon bons
- ❖ Magnum of wine to use as a door prize
- ❖ Black or champagne-coloured table linen

Two course menu including four hour beverage package: \$105.00 per guest

*Select one entrée and one main course or one main course and one dessert*

Three course menu including four hour beverage package: \$120.00 per guest

*Select one entrée, one main course and one dessert*

## UP THE CHRISTMAS CHEER

*Alternate serves: entrée, main or dessert \$5.00 per guest per course*

*Alternate serves: all three courses \$12.00 per guest*

*\* Minimum of 40 guests*

# Lunch/Dinner Celebrations

## Menu

### Entree

- ❖ Miso rubbed snapper, seared scallop, corn & spiced mango salsa
- ❖ Slow braised pork belly, fennel & apple slaw, nam jim mayo & crackle
- ❖ Calamari, Asian herb salad, noodles & green chilli
- ❖ Chicken ballotine, mustard fruits, cress & honey soy crisps
- ❖ Spiced pumpkin and coconut tartlet, wilted greens & goats curd

### Main Courses

- ❖ Crispy skin salmon fillet on Asian greens, tamarind & star anise glaze
- ❖ Traditional roast pork loin, roasted almond & apricot stuffing, smoked ham hock & gravy
- ❖ Turkey breast fillet, spice rubbed, wrapped in prosciutto, sweet potato crush & mead jus
- ❖ Roast Hopkins river sirloin, heirloom root vegetables, jus & salsa verde
- ❖ Char-grilled marinated poussin, asparagus, cider braised red cabbage
- ❖ Pan roasted snapper fillet, green papaya, chilli, coriander & noodle salad

### Desserts

- ❖ Christmas pudding, vanilla custard, summer berries, vanilla ice cream
- ❖ Gingerbread and honey ice cream sandwich, raspberry sauce
- ❖ Butterscotch schnapps panna cotta, poached apricots & pistachio wafer
- ❖ Charred stone fruits, white chocolate mousse, cherry jelly & sorbet
- ❖ Orange and cinnamon crème brûlée, warm shortbread