

Christmas

HILLSTONE



Event Packages.

Champagne cocktails on us.

From \$54.50 pp.

10th November -19th January

Minimum numbers & spends apply

Seated Lunch or Dinner

3 Courses
\$73.50 per person

Main & Dessert
\$59.50 per person

ENTRÉE

on the table

Sourdough rolls w butter

select two (2)

24 month cured Parma Ham w torn burrata salad, aged balsamic & charred sourdough **

Pork rilette served w spiced quince, pickled root vegetables & charred sourdough

Crispy quail salad w endive, pine nuts, spiced quinoa & split balsamic vinaigrette (gf, df) **

Roast butternut pumpkin & ricotta ravioli w walnut cream & watercress (v)

Tasmanian salmon gravlax w peppered grissini, dill mayo & fried capers (df) **

UPGRADES

Antipasto Grazing Platters on arrival
+\$8.50 per person

Golf Simulator competition
+\$10.00 per person (maximum numbers apply)

MAIN COURSE

select two (2)

Roast turkey mignon w chestnut & parsley stuffing, charred broccolini & cranberry glaze (gf)

Baked mustard rubbed rib fillet w kipfler potatoes, spec & green bean salad (gf, df) **

Seared salmon, dill & mustard fraiche, pickled medially beetroots & spiced quinoa salad (gf)

Pork cutlet w honey roasted parsnips, creamed pumpkin, jus & apple chutney (gf)

Seared barramundi w sweet potato, ginger & chilli butter tossed pak choy, & fried leek (gf)

BEVERAGE PACKAGE

Complimentary Champagne Cocktails on arrival

House Sparkling NV

House Sauvignon Blanc, Shiraz & Cabernet Merlot

1 Hour +\$21.00 per person | 2 Hours +\$28.00 per person | 3 Hours +\$35.00 per person

DESSERT BUFFET

select two (2)

Individual pavlova w whipped cream, seasonal fruit & passionfruit (gf) **

Apple strudel w honey mascarpone & vanilla bean ice cream

Banana, brandy & butterscotch trifle

Rhubarb & hazelnut pudding w brown sugar custard **

Pear & ginger pudding w butterscotch sauce & vanilla ice cream **

** Share style menu on request. Priced on request

Cocktail Lunch or Dinner

\$54.50 per person

CANAPES

your selection of four (4) gourmet canapés from the following served for a 1½ hour duration

Wild mushroom arancini w truffle aioli (v, gf)	Rare beef w toasted Turkish & onion jam
Parmesan house made gnocchi w spinach cream (v)	Beef tartare w crisp wafer
Jamie's house made classic pork pie w honey mustard	Duck pancakes w nuoc cham & slaw (df)
Lime & panko crumbed prawns w salsa verde	Parmesan polenta w capsicum jam (gf, v)
Gin cured salmon gravlax w dill blini	Gratinated goats' cheese w honey, dukkha & truffle Turkish bread (v, gfo)
Pumpkin & gruyere tarts (v, gf)	Parsley & lemon dusted squid w rocket & citrus aioli (gf)
House made braised beef pies w tomato relish	Glazed honey soy chicken skewers w coriander & sesame seeds (gf, df)

FORK DISH STATION

served buffet style

Warmed sourdough breads
w salted butter and olive oil
Honey glazed baked leg ham (gf, df)
Roasted chicken w spinach candied walnuts (gf)
Blistered pumpkin w rosemary salt (gf, df, v)
Crisp green salad w aged balsamic (v)
Mustards and relishes

UPGRADES

Antipasto Grazing Platters on arrival	+\$8.50 per person
Individual pavlovas & Christmas puddings served with fruits & anglaise	+\$9.50 per person
Cheese boards served buffet style	+\$9.50 per person
Golf Simulator competition maximum numbers apply	+\$10.00 per person

BEVERAGE PACKAGE

Complimentary Champagne Cocktails on arrival	Great Northern, Stone & Wood Pacific Ale, Stella Artois	
House Sparkling NV	Soft drink	
House Sauvignon Blanc, Shiraz & Cabernet Merlot	Juices	
1 Hour +\$21.00 per person	2 Hours +\$28.00 per person	3 Hours +\$35.00 per person

Available 10th November 2019 – 19th January 2020.

Minimum numbers and spends apply. Ask your event coordinator for details.

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