



DUXTON HOTEL
PERTH

CHRISTMAS FUNCTION PACKAGE



Private Christmas Function Packages are inclusive of:

- Six hour exclusive venue hire
- Set menu or buffet served with coffee and tea
- Black or white tablecloths and linen napkins
- Festive centrepieces
- Festive bonbons
- Skirted stage
- Dance floor
- Red carpet entrance
- Seating chart and easel
- Decorated Christmas tree

MENU SELECTIONS

TWO COURSES \$69 PER PERSON

THREE COURSES \$79 PER PERSON

Assorted bread rolls and sea salted butter

ENTREE

Umami risotto

Sundried tomato, edamame beans, parmesan

Oven roasted corn soup

Hot smoked salmon, garlic croutons, walnut oil

Winter season salad

Beets, radicchio, cauliflower, orange, chickpea popcorn, blue cheese

Hearty beef bouillon

Root vegetables, chives, egg custard, pancake strips

MAIN

Festive spiced lamb rump

Baked potatoes, green beans, tomato salsa, red wine jus

Roasted turkey

Stuffing, root vegetables, sweet potato, cranberries, gravy

16hrs treacle ham

Braised sauerkraut, mashed potatoes, crispy onions, mustard jus

Grilled sirloin steak

Garlic mushrooms, potato gratin, broccolini, port wine glaze

Oven baked pumpkin tagine

Pearl cous cous, grilled baby vegetable, pomegranate, succulents

DESSERT

Christmas pudding

Rum & raisin ice cream, custard, Chantilly, micro mint

Speculoos parfait

Wild berry compote, hazelnut brittle, sorrel gel, chili sponge

Chocolate brownie

Cinnamon mousse, vanilla sauce, sour cherries, candied almonds

Pear tart

Vanilla ice cream, cranberry salsa, cinnamon meringue, lemon balm



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BUFFET MENU

\$75 PER PERSON

BREAD

Baked bread, portioned butter

SURF CHARCUTERIE

Seasonal seafood, fish cannery
Dipping sauces, selected condiments

TURF CHARCUTERIE

Local meats, cured cold cuts
Pickles, mustard, olives, crackers

FARM TO TABLE

Fresh market vegetables, seasonal lettuces
Homemade dressings, selected condiments

MAIN SELECTION

Catch of the day, braised pumpkin, broad beans salsa
Christmas tagine, root vegetable, saffron, pickled lemon
Baked poularde, crumbled dates, nuts, port wine sauce
Steamed basmati rice, fresh coriander
Oven roasted baby potatoes, olive, garlic, rosemary

LIVE STATION

Roasted turkey breast, cranberry, gravy
Baked leg of ham, mustard, apple sauce

SWEET TOOTH

Christmas pudding, brandy sauce, Chantilly
Rum and raising mousse, toasted walnuts
Chocolate brownie, berry compote, vanilla sauce
Fruit mince pies, icing sugar, cinnamon crème
Market offered sliced fruits