

Christmas Menu



jasper.
HOTEL

Cocktail Menu



Classic Canapés

Fresh mozzarella bruschetta, baby basil, peppers **NF, V**
Beetroot and feta arancini **V**
Ricotta and spinach filo **V**
Mexican chicken empanada
Mediterranean stuffed pumpkin flower **V, NF**
Vegetable samosa **VG, DF, NF**
Beef Burgundy pie, curried ketchup
Mushroom and fontina tartlet

Premium Canapés

Smoked salmon, dill cream, salmon caviar, crispbread **NF**
Fresh selection of deluxe nigiri, soy sauce, pickled ginger
Chicken and pinenut sausage rolls
Stuffed jalapeno peppers with cream cheese
Mini wagyu burger, brioche bun, tomato relish
Thai curried king prawns, crispy panko crumb
Peking duck spring roll, spicy plum sauce

Dessert Canapés

Chocolate royale profiterole
Strawberry mousse delight
Churros with cinnamon sugar

Substantial Canapés

Pulled beef brisket, pickle, apple slaw, Swiss cheese, brioche bun **NF**
Buttermilk chicken, ranch dipping **NF**
Tempura fish cocktail, French fries, tartare sauce
Salt and pepper squid, green salad, lemon
Chicken satay skewer, spicy peanut butter sauce, red chili
Nasi goreng – Indonesian fried rice with eggs, vegetables
Thai beef noodle, cucumber, tomato, coriander

2 Hour Canapé Package

\$30 per person

Choose from:

3 Classic Canapés
&
2 Premium or Dessert Canapés

2 Hour Substantial Canapé Package

\$36 per person

Choose from:

2 Classic Canapés
&
2 Premium or Dessert Canapés
&
1 Substantial Canapé

Individual or Additional Canapés

Classic Canapé	\$5.50 ea
Premium Canapé	\$6.00 ea
Dessert Canapé	\$6.00 ea
Substantial Canapé	\$7.00 ea

Minimum 20 People

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Beverage Packages

1 Hour

\$22 per person

Includes:

House sparkling, white and red wine
Regular and light beer
Juice, soft drink and water

2 Hours

\$32 per person

Includes:

House sparkling, white and red wine
Regular and light beer
Juice, soft drink and water

3 Hours

\$40 per person

Includes:

House sparkling, white and red wine
Regular and light beer
Juice, soft drink and water

Non Alcoholic

\$10 per person per hour

Includes:

Juice, soft drink and water



Set Menus

Early Bird Bookings

Made by 31 October 2024
will receive

Fruit platter to share (dessert)

or

Complimentary mocktail
on arrival

or

10% discount on food

Two Courses

\$75 per person

Served Alternate Drop

Three Courses

\$90 per person

Served Alternate Drop

Shared Accompaniments

Dinner rolls per person with aged balsamic, extra virgin olive oil

Freshly brewed tea and coffee

Entrée

Select Two

Calamari, toum, barrel aged feta, zhoug, chili pepper, wild rocket **NF, GF**

Burrata, bean pesto, smoked cheese cream, sourdough biscotti, herb oil **V**

King prawns, pickled cucumber, olive dust, horseradish cream **NF, GF**

Zucchini flower, picada, ricotta, preserved lemon **V**

Mains

Select Two

Pork loin, panko crumbed brawn, lotus root, XO sauce

Beef sirloin, mushroom puree, dutch carrot, macaire potato

Fresh barramundi from market, pumpkin and potato gratin, broccolini, sauce vierge **NF**

Mushroom risotto, parmesan, porcini mushroom, truffle oil **V, NF, GF**

Shared Sides

Truffle fries with parmesan, garden salad

Dessert

Select Two

Pavola with berries, pomegranate, cherry and rum compote

Tropical cheesecake groove tart, passionfruit

Christmas pudding with brandy custard



Minimum 20 People

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Buffet Menu

\$90 PER PERSON — 2 Hours

Cold Selection

Cold cuts: salami, pastrami, ham, turkey, beef
Cheese platters
Sydney rock oysters, mignonette
White wine mussels, tomato salsa
Charred corn salad with feta
Smoke salmon and fennel salad
Cooked prawn with cocktail sauce
Roasted cauliflower and asparagus salad
Greek salad
Caprese salad
Futomaki, nigiri and assorted sushi

Hot Selection

Butterflied lamb shoulder, chimichurri
Roasted turkey, cranberry sauce
Roasted virginian ham with honey glaze
Roast pork belly, apple sauce
Roast whole salmon, lemon butter sauce
Roast sirloin, red wine jus

On The Side

Green beans, herb butter
Rosemary and garlic roasted potatoes
Charred broccolini, almond flakes
Seasonal steamed vegetables
Creamy pumpkin soup

Dessert Selection

Christmas pudding with brandy custard
Coffee tiramisu
Pavolva with berries, passionfruit and cream
Tartlet selections
Cookies and cream cheesecake
Sliced fruit platter

