

# IT'S TIME TO BE MERRY

With our All-Inclusive Packages,  
planning your 2022 end of year  
celebration has never been easier!



**2 COURSE PACKAGE - \$69PP**  
**3 COURSE PACKAGE - \$79PP**  
**BUFFET PACKAGE - \$85PP**

## PACKAGE INCLUSIONS

2 Course / 3 Course / Buffet Menu

Private Venue Hire

Christmas Tree + Table Decorations

White or Black Table Linen

Bon Bons + Festive Napkins

Microphone + Lectern

Discounted Accommodation Rate for Guests

Accommodation Door Prize

**CELEBRATION ENQUIRIES**

**H1764-SB2@ACCOR.COM**

**08 9425 1630**

**NO  
VO  
TEL**

PERTH  
LANGLEY

*\*Minimum numbers and standard event T&C apply.*

## 2 COURSE | 3 COURSE - CREATE YOUR OWN MENU

Please select 1 item per course from the following menu options

### ENTRÉE

Slow Cooked Chicken Breast, Capsicum Puree, Beetroot, Brussels Sprouts, Grilled Onion, Avocado  
Salad of King Prawns, Cocktail Sauce, Lemon, Iceberg Lettuce, Avocado, Charred Ciabatta  
Duck Breast, Fennel, Orange, Baby Beetroot, Crispy Shallot  
Smoked Salmon, Golden Beetroot, Horseradish Creme Fraiche, Baby Capers, Sliced Brioche

### MAIN

Traditional Turkey, Raisin Bread Stuffing, Creamy Mash, Brussels Sprouts, Pumpkin, Cranberry Sauce  
Slow Roasted Harissa Lamb Rump, Truffled Mash Potato, Green Peas, Vine Tomato, Rosemary Jus  
Black Angus Beef Striploin, rushed Royal Blues, Charred Pearl Onion, Heirloom Carrots, Red Wine Jus  
Humpty Doo Barramundi, Minted Pea Puree, Charred Corn, Avocado, Broccolini  
Double Cooked Pork Belly, Red Cabbage, Potato Cheese Croquette, Caramelised Diced Apple

**DESSERT** - served with tea & coffee

Traditional Tiramisu, Mascarpone, Rum & Raisin Ice-Cream  
Chocolate Fondant, Vanilla Ice-Cream, Dulce de Leche, Crumbed Chocolate  
Black Cherry Christmas Pudding, Cherry Ripple Ice-Cream, Pistachio Curd  
Vanilla Pavlova, Tropical Fruits, Passionfruit Gel, Mango Sorbet

## FESTIVE BUFFET MENU

### COLD DISHES

Antipasto with Shaved Parma Ham, Grilled Chorizo, Salami, Grilled Vegetables  
Italian Potato Salad with Red Onion Pancetta, Wholegrain Mustard  
Rocket Parmesan, Pear, Olive Lemon Dressing  
Pearl Couscous, Mint, Dried Cranberry

### MAINS

Roasted Lamb Rump, Oregano, Gremolata, Artichoke  
Honey & Marmalade Glazed Ham, Burnt Orange  
Roast Turkey, sage & onion Stuffing, Asparagus, Pan Juices  
Grilled Barramundi, Asian greens, Black Pepper Sauce  
Pumpkin Ravioli, Fresh Ricotta, Parmesan Cream  
Roasted Potatoes, Rosemary, Garlic  
Sauteed Brussels Sprouts, Bacon  
Yorkshire Pudding  
Accompaniments - Red Wine Jus & Gravy Sauce, Horseradish, Mustard, Chutneys

**DESSERT** - served with tea & coffee

Christmas Pudding With Vanilla Ice-Cream  
Traditional Tiramisu  
Fresh Seasonal Sliced Fruit Platter  
Selection of World Cheese with Dried Fruit & Nuts, Lavosh

## UPGRADE OPTIONS

- Arrival Canapes ~ \$12pp for 1/2hr service
- Soft Drinks Package - \$15pp, 4hr service
- Classic Alcoholic Beverage Package ~ \$45pp, 4hr service
- Alternate Drop for Plated Menu - \$5pp per course
- Seafood Display Station for Buffet Menu - \$20pp  
(Exmouth Prawns, Smoked Salmon, Fremantle Octopus)

