

*Less Planning,
More Party*



RACV CONFERENCES AND EVENTS

RACV Inverloch Resort Christmas Menu



CHRISTMAS MENU

THREE COURSE LUNCH / DINNER MENU

69.00 per person

ENTRÉE

“Prawn Cocktail”

Poached prawns, tomato and avocado salsa, cos lettuce, Bloody Mary ketchup, garlic aioli

MAIN

Served family style platters to the table

Roast turkey breast with cranberry sauce

Roast pork loin with crackle and apple sauce

Roast beef sirloin with grain mustard gravy

Roast chat potatoes with confit garlic and rosemary

Roast pumpkin with caramelized onion

Green beans with tomato vinaigrette

Char grilled zucchini with mint and lemon

Dressed leafy greens

DESSERT

Traditional Christmas pudding, brandy anglaise, candied orange, vanilla bean ice cream

Complimentary venue hire - The Boardroom (min 15 guests).

Other venue room hire applies. Includes Christmas bon bons at each place setting.

Beverages not included. Available to Saturday 21 December, 2019 – available lunch and dinner.

BUFFET MENU

39.00 per person

Roast turkey breast with cranberry jus

Roast pork loin with pan gravy

Garlic and herb roast potatoes

Roast root vegetables

Panache of seasonable vegetables

Assorted condiments

Fresh baked bread

Warm traditional Christmas puddings with brandy custard

Pavlova with seasonal fruit and chantilly cream

Complimentary venue hire - The Boardroom (min 15 guests).

Other venue room hire applies. Includes Christmas bon bons at each place setting.

Beverages not included. Available to Saturday 21 December, 2019 – available lunch and dinner.

CHRISTMAS TIPPLE

10.00 per cocktail

Mulled wine granita shot.

Refreshing and pretty – everything a Christmas Tipple should be.

RACV Inverloch Resort

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