

# CHRISTMAS PACKAGES 2017

RACV Royal Pines Resort



## MENU PACKAGES

CANAPÉ MENUS | PLATED FESTIVE SELECTIONS | FESTIVE BUFFET MENUS | BEVERAGES



## CANAPÉ MENUS

**\$52** per person

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*Designed to be served over a 2 hour period*

**Cool**

Sheep curd, semi dried tomato and basil tart  
Rare roast beef, green beans and peppercorn mustard  
Rillettes of house smoked duck tartlet (df)

**Warm**

Manchego cheese and corn croquette  
Crispy fried panko dipped chicken, toasted sesame dip  
Tempura prawn with ponzu

**Little Savory Pots**

Confit sea trout, soy butter, Asian greens, rice paper (gf)  
KFC-Korean fried cauliflower, black onion seeds,  
chilli dressing

**Sweet**

Little fruit mince pies, dredged in powdered sugar  
Summer fruits, elderflower and prosecco jelly

**\$65** per person

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*Designed to be served over a 2.5 hour period*

**Cool**

Smoked salmon and dill cream cheese rolmop  
Rare roast beef, green beans and peppercorn mustard  
Tuna "lollipops", sesame and soy (gf, df)

**Warm**

Chicken and preserved lemon churrasco (gf)  
Crayfish risotto with saffron (gf)  
Char grilled lamb cutlet with chimichurri (gf, df)  
Margarita pizzettas with basil  
Beer battered flathead with tartare sauce

**Little Savory Pots**

BBQ pork with crispy noodles, toasted seeds,  
grilled lime, mint  
Moroccan lamb, warm freekeh salad, toasted  
cumin flatbread, minted cucumber

**Sweet**

Little fruit mince pies, dredged in powdered sugar  
Hazelnut profiteroles  
Vanilla panna cotta, honeycomb, macerated strawberries,  
baby green basil

## PLATED FESTIVE SELECTIONS

**\$70** per person | Menu one

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*Main and dessert will be presented alternately to your guests*

### Main

Sage rubbed turkey breast, preserved lemon and chestnut stuffing, roasted root vegetables, plump golden raisin pan juices  
or  
Salmon fillet, charred sweet corn, miso rubbed sweet potato, spanner crab nage (gf)

### Dessert

Steamed plum pudding with burnt cherry brandy custard  
or  
Festive cassata, warm honey fritters, berries of the season

Served with Festive sweet treats

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**\$82.50** per person | Menu two

*The main course is designed to be presented alternately to your guests*

### Entrée

Queensland spanner crab meat and smoked salmon with native lime, avocado oil soil (gf)

### Main

Spit roasted turkey breast, carved leg ham, mushroom and gruyere pie, air dried cherry enriched pan juices (gf)  
or  
Beef tenderloin, collection of exotic mushrooms, potato galette roasted young beets, pepper berry sauce (gf)

### Dessert

Steamed plum pudding with burnt apple brandy custard

Served with Festive sweet treats

**\$87.50** per person | Menu three

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*Your choice of two entrées, mains and desserts, to be presented alternately to your guests*

### Entrée

Royal Pines prawn cocktail, circ. 1989 (df)  
or  
A light braise of asparagus, artichokes with avocado, thyme and shallot vinaigrette (v, gf, df)  
or  
Oven confit ocean trout, sea flora, cucumber and avruga yoghurt (gf)  
or  
Heirloom tomatoes, micro basil, ripped mozzarella, crushed olives, ciabatta (v)

### Main

Spit roasted turkey breast, carved leg ham, mushroom and gruyere pie, air dried cherry enriched pan juices (gf)  
or  
Beef tenderloin, collection of exotic mushrooms, potato galette roasted young beets, pepper berry sauce (gf)  
or  
Tuna steak, spiced vegetable quinoa, tipsy parsnips, mint and chorizo sauce vierge (gf)  
or  
Pork belly, blackened shallots, garlic gratin potatoes, beet leaves, calvados latte (gf)

### Dessert

Steamed plum pudding with burnt apple brandy custard  
or  
Festive cassata, warm honey fritters, berries of the season  
or  
Wedge of Kingaroy triple cream brie with muscatels, crackers

Served with Festive sweet treats

Complimentary inclusions: Linen, red and white napkins, table menus, bon bons  
(gf) gluten free (df) dairy free (v) vegetarian  
Menus are based on a minimum of 30 guests or room hire charges apply.

# FESTIVE CARVERY BUFFET MENU

**\$72<sup>.50</sup>** per person | Festive carvery buffet menu

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## Breads

Stone baked artisan breads

## Salad Selection

Roasted butternut pumpkin with goat's curd and pepita granola (gf)

Little potatoes with egg, watercress and bacon crumble (gf, df)

Vine ripened heirloom tomatoes with ripped mozzarella, black olive oil (gf)

Orecchiette pasta, tuna and pesto basil (df)

Chili roasted calamari, roasted pumpkin, black pepper pineapple, confit chili (gf, df)

## Carvery

Spit roast turkey breast, pan juices (gf, df)

Sage rubbed turkey leg (gf, df)

Bacon wrapped chipolatas

Chestnut, lemon and preserved cherry stuffing

Honey, bourbon and pineapple braised leg of ham (gf, df)

Duck fat roast potatoes (gf, df)

Roast young carrots with cumin and yoghurt (gf)

## Christmas Sweets

Cherries, nuts, plums, and apricots

Traditional Christmas pudding with burnt brandy sauce

Stollen

Yule log of praline

Mince pies

Opera gateaux

Passion fruit meringue

Assorted Christmas cooking and short bread

Complimentary inclusions: Linen, red and white napkins, table menus, bon bons

(gf) gluten free (df) dairy free (v) vegetarian

Menus are based on a minimum of 30 guests or room hire charges apply.

# FESTIVE SEAFOOD BUFFET MENU

**\$92<sup>.50</sup>** per person | Festive seafood buffet menu

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## Breads

Stone baked artisan breads

## On Ice

Ocean king prawns, Queensland spanner crabs  
Black label pacific oyster, Steamed mussels and clams  
Presented with cocktail, calypso, mignonette, Sancho pepper,  
Tabasco, malt vinegar, lemons and limes

## Salad Selection

Roasted butternut pumpkin with goat's curd and  
pepita granola (gf)  
Little potatoes with egg, watercress and bacon crumble (gf, df)  
Vine ripened heirloom tomatoes with ripped mozzarella,  
black olive oil (gf)  
Orecchiette pasta, tuna and pesto basil (df)  
Chili roasted calamari, roasted pumpkin, black pepper  
pineapple, confit chili (gf, df)

## Carvery

Spit roast turkey breast, pan juices  
Sage rubbed turkey leg  
Bacon wrapped chipolatas  
Chestnut, lemon and preserved cherry stuffing  
Honey, bourbon and pineapple braised leg of ham

## Hot Specialties

Grilled black kingfish with braised gem lettuce, pancetta, peas (gf)  
Beef medallions, cognac and green pepper corn latte (gf)  
Duck fat roast potatoes (gf)  
Roast young carrots with cumin and yoghurt (gf)

## Christmas Sweets

Cherries, nuts, plums, and apricots  
Traditional Christmas pudding with burnt brandy sauce  
Stollen  
Yule log of praline  
Mince pies  
Opera gateaux  
Passion fruit meringue  
Assorted Christmas cooking and short bread

Complimentary inclusions: Linen, red and white napkins, table menus, bon bons  
(gf) gluten free (df) dairy free (v) vegetarian  
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## CHRISTMAS PACKAGES 2017

# BEVERAGE PACKAGES

(Prices quoted are per person)

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### STANDARD

#### Beer

Cascade Premium Light	1 hour	\$28.50
Carlton Mid Strength	2 hour	\$33.00
Carlton Dry	3 hour	\$41.00

#### Wine

Jean Pierre Brut	4 hour	\$47.00
De Bortoli Day Trippers Semillon Sauvignon Blanc OR De Bortoli Day Trippers Chardonnay De Bortoli Accomplice Shiraz	5 hour	\$55.00

### PREMIUM

#### Beer

Crown Lager	1 hour	\$33.50
Pure Blonde	2 hour	\$41.50
Carlton Mid Strength	3 hour	\$51.00
Cascade Premium Light	4 hour	\$57.50

#### Wine

DeBortoli Lorimer Chardonnay Pinot Noir	5 hour	\$66.00
DeBortoli Lorimer Semillon Sauvignon Blanc OR DeBortoli Lorimer Chardonnay DeBortoli Lorimer Shiraz OR DeBortoli Lorimer Cabernet Merlot		

### DELUXE

#### Beer

Heineken	1 hour	\$39.00
Pure Blonde	2 hour	\$50.00
Asahi 'Soukai' 3.5	3 hour	\$59.00
Cascade Premium Light	4 hour	\$68.50

#### Wine

Bridgewater Mill Pinot Chardonnay	5 hour	\$75.00
Drift Sauvignon Blanc		
St Hallet Black Clay Shiraz		
Babydoll Pinot Gris		
Mike Press Cabernet Sauvignon		

## CHRISTMAS PACKAGES 2017

# BEVERAGE PACKAGE UPGRADES

(Prices quoted are per person)

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### BASIC SPIRITS

Jim Beam Bourbon	1 hour	\$5.00
Gordons Gin	2 hour	\$7.00
Bunderberg Rum	3 hour	\$9.00
Smirnoff Vodka	4 hour	\$11.00
Johnny Walker Red	5 hour	\$13.00

### PREMIUM BEER/CIDER

Select one of the below choices;

Asahi Dry	1 hour	\$4.50
Corona	2 hour	\$5.50
Peroni Nastro Azzuro	3 hour	\$7.00
Bulmers Original	4 hour	\$8.50
	5 hour	\$10.00

### SOFTDRINK PACKAGE

Pepsi	1 hour	\$11.50
Pepsi Max	2 hour	\$16.00
Lemonade	3 hour	\$20.50
Solo	4 hour	\$25.00
Dry Ginger Ale	5 hour	\$29.50
Soda Water		

# CHRISTMAS PACKAGES 2017

## EVENT CONFIRMATION

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We trust that this proposal clarifies all the relevant information to make your decision to proceed with your event. RACV Royal Pines Resort is not currently holding accommodation or function space, however we would be more than happy to do so on your advice.

On receipt of your advice, we will check availability and confirm with you the status of your booking. When availability is confirmed, the booking will then be held as 'tentative' until such time as a contract is prepared and forwarded to you. The contract will advise of the specific space being held, with terms and conditions. We will require a deposit and a signed contract returned to us within 7 working days in order to secure your booking.

We look forward to welcoming you to the RACV Royal Pines Resort and working with you to ensure a successful event.

**For further information call Royal Pines Resort on 07 5597 8700 or email [royalpines\\_sales@racv.com.au](mailto:royalpines_sales@racv.com.au)**

## AUDIO VISUAL AND THEMEING

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AVPartners are the onsite audiovisual and theming specialists here at Royal Pines Resort. With comprehensive knowledge and a passion for bringing the resort to life there is no better team to share your events concepts with today.

### The Social Christmas Theming Package

For \$22\* per head you will receive the following equipment and services;

- A lectern with microphone
- Our in-house audio system
- Fundamental stage lighting
- Still coloured dancefloor wash lighting
- Coloured pin spot lighting for each table
- Your choice of black or white chair covers
- Coloured chair bands
- Matching table runners
- A Christmas centerpiece for each table

### Social Christmas Event Upgrades

If you're looking to add an extra special touch to your event, you may explore our Social Christmas Upgrades, beginning from the prices below.

- |   |                          |
|---|--------------------------|
| - Satin Chair Sashes With Bow   | \$3.30 each              |
| - VIP Centrepieces  | \$44 each                |
| - Allocate a Professional AV Lighting Technician to control lighting movement, patterns and colour design throughout your event, creating a captivating and stimulating atmosphere that won't be forgotten. | \$467.50 for the evening |
| - LED Drape or Wall Uplighting  | \$550 for the evening    |
| - Classic Black Drape Line  | \$660 for the evening    |
| - LED Star Drape  | \$770 for the evening    |
| - Christmas Backdrop 12m x 6m   | \$1,430 for the evening  |

\*Prices include GST.

**For further information contact AVPartners on 07 5588 8755 or visit [www.avpartners.com.au](http://www.avpartners.com.au)**

## CHRISTMAS PACKAGES 2017

### SPECIAL ACCOMMODATION RATES

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Should you or your guests require accommodation on the night of the function, we are happy to offer the following rates which are subject to availability.

**Accommodation is from \$185 per room, per night, room only.**

**Bookings can be made direct with our reservations department on 1800-886-880 or (07)5597 8700.**

This accommodation rate is based on a Mountain View room and is subject to availability. Black out dates apply.

### IMPORTANT INFORMATION

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#### RESPONSIBLE SERVICE OF ALCOHOL

RACV Royal Pines Resort is committed to patron care and adheres completely with the Liquor Act in regards to responsible service of alcohol.

The Act states 'All licensees, nominees and staff of licensed premises have a responsibility to ensure that liquor is sold and supplied to patrons in a responsible manner'. It is also an offence to supply liquor, allow liquor to be supplied to or consumed by a person whom is under the age of 18 years, or whom is unduly intoxicated. We thank you in advance for your support throughout your event.

#### SPECIAL DIETARY REQUIREMENTS

Our team of qualified chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to. Your Event Coordinator will be available prior to your event to discuss any special dietary requirements with you.

#### EVENT AND SERVICE FEES

- Menus are valid for a Social Christmas Function only from November 2016 - December 2016.
- Menus are not available on Christmas Day and Boxing Day.
- Cash bars require a minimum beverage spend of \$500 per hour, should this not be achieved the difference will be charged as a fee.
- Multi-choice menus are available with a 25% fee.
- Outdoor events require a labour fee based on requirements and location.
- Undercover tennis court fees apply and are dependent on numbers. Please speak with your Sales Manager for an accurate quote.
- Events continuing after midnight attract a \$3.50 per person, per hour fee, based on confirmed final numbers.
- All prices are correct at the time/date of publication; however RACV Royal Pines Resort reserves the right to change prices and content without notice as per market conditions.
- All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be that which the Resort has provided.

## RACV Royal Pines Resort

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For more information contact:  
Conferences and Events Team

[racv.com.au/venues](http://racv.com.au/venues)

