

RACV CITY CLUB

CONFERENCES AND EVENTS



CHRISTMAS MENU

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CHRISTMAS LUNCH AND DINNER MENU

Inclusive of bread rolls, freshly brewed coffee, tea, herbal infusions and mini mince pies

TWO COURSE ALTERNATE SERVE MENU

\$102.00 per person

Your choice of two Entrée and Main or Main and Dessert

Dishes will be served alternately

THREE COURSE ALTERNATE SERVE MENU

\$117.00 per person

Your choice of two Entrée, Main and Dessert

Dishes will be served alternately

ENTRÉE SELECTION

Four Pillars gin cured Buxton trout, horseradish cream, fennel & roe

Chicken and morcilla terrine, piccalilli and toasted hazelnuts

Salad of grilled heirloom tomato, torn "That's Amore" mozzarella, puffed freekeh, smoked Mount Zero olive oil, sourdough crisp

MAIN SELECTION

Slow roasted turkey breast, chestnut and sage stuffing, pomme puree, green beans and pancetta, cranberry sauce and pangrattato

Seared beef tenderloin, carrot puree, potato pave, sauce perigourdine

Seared fillet of Barramundi, potato fondants, chestnut puree, asparagus, celeriac remoulade

DESSERT SELECTION

Traditional Christmas pudding, brandy custard, berry compote

White chocolate mousse, blueberry compote, lemon friand & citrus vanilla Chantilly

Pavlova, exotic coulis, almond streusel, white chocolate cream

Vegan (ve) Vegetarian (v) No Gluten in Recipe (ng) No Dairy in Recipe (nd) Contains Pork (p)

Every possible precaution will be taken to ensure that recipes do not contain allergens listed by ingredients. Please note that certain items may contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products.

CHRISTMAS COCKTAIL RECEPTION PACKAGE

CHRISTMAS COCKTAIL PARTY

\$80.00 per person

Package cocktails are inclusive of antipasto station, 6 savoury canapés, 2 substantial canapes and 2 sweet canapés

ANTIPASTO STATION

Artisan cured meats, terrines, grilled vegetables, Mount Zero olives, breads and crackers

CANAPÉS

Baked cherry tomato, balsamic reduction, baby basil bruschetta (v)

Smoked salmon blini, roe, crème fraîche

Watermelon, fetta, mint, and bush tomato pearls (ng, v)

Crispy skin chicken mini slider, coleslaw, pickles, chipotle mayo

Turkey and cranberry “wonder pie”, red onion jam

Chorizo croquette, chipotle mayo (p)

SUBSTANTIAL CANAPÉS

Salmon poke bowls

Slow cooked beef cheeks, red cabbage, Parisian mash and pickled shallots

SWEET CANAPÉS

Christmas macaron

Gingerbread and vanilla panna cotta

OPTIONAL ADD ON: CARVERY STATION

\$25.00 per person

Roast turkey, cranberry sauce, gravy, warm bread rolls

Or

Roast barrel of pork, apple sauce, gravy, warm bread rolls

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CHRISTMAS PACKAGE INCLUSIONS AND ADDITIONAL EXTRAS

INCLUSIONS

- Bon bons (for seated options only)
- Festive table centrepiece (for seated options only)
- Lectern and fixed microphone
- Black or white table linen
- Stage

ADDITIONAL EXTRAS

Chair cover (with minimum of 50)	\$6.00 per chair
Dancefloor	\$200.00 Level 2
Dancefloor	\$400.00 Level 17
Arrival Canapes	\$16.50 for 3 canapes
Coloured/Themed table linen	On request
2hr Beverage Package	\$38.00 per person
3hr Beverage Package	\$43.00 per person
4hr Beverage Package	\$48.00 per person
5hr Beverage Package	\$54.00 per person

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