

## ABOUT

Make Christmas sparkle with an end-of-year celebration at Southern Sydney Event Centre.

Our Christmas Celebrations package includes a range of delicious menu options with complimentary Christmasthemed styling, music and decorations. Spoil your colleagues with a stylish cocktail party, or a festive lunch or dinner.

Our event services team will assist in planning every detail and ensure your event runs smoothly so you can enjoy the occasion. Celebrate your end-of-year function at Southern Sydney Event Centre.



### **PACKAGE INCLUSIONS**

Your choice of our delicious catering menus Data projector and screen Christmas themed centrepieces and table decorations White linen tablecloths and napkins Table numbers Personalised digital welcome sign Playlist connectivity Professional wait staff Event Supervisor Professional event specialists to personalise and plan your event



### **ROAMING CANAPE MENU**

#### Cold menu items

Smoked salmon tartare on dark rye crostini

Spicy beef tartar with chia crisps

Natural oysters with eschalot vinaigrette •

Prosciutto, parmesan and basil tortilla roll

Alaskan crab fingers with crème fraiche and lemon

Assorted Nigiri sushi with soy, ginger and wasabi •

Goats cheese profiterole, truffle honey with pistachio •

California rolls

Vegetarian rice paper rolls

#### Hot menu items

Chorizo with polenta smoked paprika bites Glazed BBQ prawn skewer • Zatar crusted lamb cutlet with hummus Beef fillet glazed with béarnaise sauce on wilted spinach • Arancini balls with chicken and herbs Chicken satay with peanut sauce Chilli pork bao buns Peking duck pancake Sesame crusted seared tuna with nori flakes and miso curd • Vietnamese vegetarian spring rolls •• Truffle cauliflower shot with chilli oil and chive ••

5 selections \$30 per person

7 selections \$38 per person



### **CANAPE MENU EXTRAS**

### Substantial canapes

Beef slider, Roma tomato, oak leaf and aged cheddar

Chicken Katsu slider with pickled cabbage

Prawn roll with shredded lettuce and siracha aioli

Fish and chips with lemon wedge and tartare sauce

Wild mushroom risotto •

Prawns with Asian Slaw •

Smoked Yamba prawn with gazpacho and coriander •

Chicago mini hotdog with relish and American mustard

\$8 per selection

#### Sweet canapes

Chocolate dipped donut holes •

Yuzu curd tart •

Cherry, white chocolate and coconut truffles ••

Walnut, chocolate brownie with Valrhona chocolate ganache •

Assorted macaroons •

Compressed gin watermelon skewers •

\$6 per selection

### Children's cocktail menu

Peperoni pizza scrolls

Mac & cheese croquettes •

Mini cheeseburgers

Sloppy joe sliders

Nutella scrolls •

Caramel apple bites •

\$18 per child



### **STYLISH STATIONS**

### Add some visual flair to your event with a gourmet station

### **Oysters and Prawns**

Selection of fresh oysters and King prawns served on ice with a selection of sauces and fresh lemon •

### **Market Price**

### **Grazing Station**

Selection of Italian cured meats, assorted Australian and international cheeses, marinated and pickled vegetables with condiments, crackers, nuts and brasserie artisan bread

### \$25 per person

### **Paella Station**

Seafood paella with prawn, mussels, clams, chorizo, peas, saffron and sofrito •

### Or

Chicken and chorizo paella, saffron, peas and sofrito

### \$25 per person

### **Dessert Station**

Assorted individual desserts, chocolate fountain with seasonal fruit skewers, marshmallows, fudge, strawberries and doughnut holes •

### \$18 per person



### **BANQUET MENU**

Select one option from each course

Alternate serves available for parties of more than 60 guests

Served with Vittoria coffee and a selection of teas from La maison du thé

#### Entrée

Served with a selection of artisan bread and Pepe Saya butter

Fresh Yamba king prawn Avocado, mango salsa •

Tataki of beef tenderloin Hot and sour papaya salad •

### Main Course

Served with roasted kipfler potatoes and seasonal garden salad to the table

Crispy Porchetta Roasted heirloom vegetable, cider jus •

Bourbon Honey glazed ham Broccolini, thyme bread crumbs, red wine jus

Lemon Brined Sage turkey breast Leek mushroom stuffing, roasted shallots, jus

#### Dessert

Served with freshly brewed coffee and tea to the table

Christmas trifle Mixed berries •

Cherry Pavlova Chantilly cream • •

Christmas pudding Brandy anglaise sauce •

\$58 per person for two courses

\$72 per person for three courses



### **STANDARD BEVERAGE PACKAGE**

#### Wine

Stonegate Sparkling Chardonnay Pinot Noir, South Australia Stonegate Sauvignon Blanc, South Australia Stonegate Cabernet Sauvignon, South Australia **Draught Beer** Great Northern Pure blonde Carlton Draught Pirate Life Pale Ale Balter Balter mid-strength **Non-alcoholic** Orange, pineapple, and cranberry juice Selection of soft drinks

### \$34 per person



### **PREMIUM BEVERAGE PACKAGE**

### **Sparkling Wine**

Edmond Thery Blanc de Blancs NV France

### Choose two white wines

Kingston Estate Pinot Gris 2020 Lime Coast SA

d'Arenberg Stump Jump Riesling 2017 McLaren Vale SA

Tuckerbox Semillon Sauvignon Blanc NV Regional NSW

Geoff Merrill Pimpala Rd Chardonnay 2018 McLaren Vale SA

### Choose two red wines

Kingston Estate Cabernet Sauvignon 2019 Limestone Coast SA

d'Arenberg Stump Jump GSM 2017 McLaren Vale SA

Twelve Signs Pinot Noir NV Hilltops NSW

Geoff Merrill Pimpala Rd Shiraz 2018 McLaren Vale SA

Choose two bottled beers Heineken Crown Lager Stone & Wood Coopers Pale Ale Corona Extra Young Henry's Newtowner **Draught Beer** Great Northern Pure blonde Carlton Draught Pirate Life Pale Ale Balter Balter mid-strength Non-alcoholic Orange, pineapple, and cranberry juice Selection of soft drinks Sparkling and still mineral water

\$39 per person



## **DELUXE BEVERAGE PACKAGE**

### **Sparkling Wine**

Cantina di Trevigiana Prosecco NV Italy

#### Choose two white wines

Madfish Gold Turtle Riesling 2019 Great Southern WA

Lock & Key by Moppity Pinot Grigio 2021 Hilltops NSW

Kingston Estate Pinot Gris 2020 Limestone Coast SA

Scorpius Sauvignon Blanc 2020 Marlborough NZ

Howard Park Miamup Chardonnay 2020 Margaret River WA

### Rosé

Excuse My French Rosé 2019 France

### Choose two red wines

Scotchman's Hill Jack n Jill' Pinot Noir 2019 Geelong VIC

Peter Lehmann Hill & Valley Tempranillo 2018 Barossa Valley SA

Round Two by Kym Teusner Single Vineyard Shiraz 2019 Barossa Valley SA

Smoking Barrels Cabernet Sauvignon 2019 Barossa Valley SA

Printhie Mountain Merlot 2019 Orange NSW **Choose four bottled beers** Heineken Crown Lager Stone & Wood Coopers Pale Ale Corona Extra Young Henry's Newtowner **Draught Beer** Great Northern Pure blonde Carlton Draught Pirate Life Pale Ale Balter Balter mid-strength Non-alcoholic Orange, pineapple, and cranberry juice Selection of soft drinks Sparkling and still mineral water

### \$48 per person



### ADD SPIRITS TO ANY BEVERAGE PACKAGE

Bombay Sapphire Gin 42 Below Vodka Bacardi Oro Rum Buffalo Trace Bourbon Dewar's White Label Scotch

### \$12 per person



### **ROOM CAPACITIES**

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

## MAKE YOUR EVENT EXTRA SPECIAL

### Ask our Event Specialists for pricing and information.

Theming and balloon decor Christmas tree Kris Kringle service DJ Entertainment Santa Photographer Dance floor **Anything you request!** 

## Southern Sydney EVENT CENTRE

Contact our dedicated event specialists for more information.

2 Crofts Avenue, Hurstville 2220 Phone: (02) 9113 8811 events@southernsydneyeventcentre.com