



THE LANDING

at dockside

Christmas at
The Landing at Dockside 2013





CHRISTMAS COCKTAIL PARTY

\$75.00 PER PERSON

AN ALL INCLUSIVE 4 HOUR COCKTAIL PARTY FOR GROUPS OF 40 TO 1500 OR MORE

- ❖ **A SELECTION OF 4 COLD AND 4 HOT CANAPÉS**

- ❖ **SOMETHING MORE SUBSTANTIAL – 2 ITEMS SERVED ALTERNATIVELY**

- ❖ **SOMETHING SWEET TO FINISH – 2 ITEMS SERVED ALTERNATIVELY**

- ❖ **STANDARD BEVERAGE PACKAGE – 4 HOURS**

OPTIONAL ADDITIONS:

DIPS AND BREADS PLATTERS : \$4.00PP

ITALIAN MEZZE PLATTERS : \$6.00PP

EXTRA CANAPÉS PER ITEM : \$3.00PP

FORK DISH : \$14PP – 2 ITEMS SERVED ALTERNATIVELY

1 HOUR EXTRA BEVERAGE PACKAGE - \$10PP

INCLUSIVE:

BON BONS FOR YOUR GUESTS

CHRISTMAS TREE IN YOUR ROOM



CHRISTMAS DINING MENU

2 COURSE: \$50.00 PER PERSON

3 COURSE: \$65.00 PER PERSON

FOR GROUPS OF 40 OR MORE

❖ BREADS

VARIETY OF ROLLS WITH BUTTER

❖ ENTREE - 2 ITEMS SERVED ALTERNATELY

❖ MAIN – 2 ITEMS SERVED ALTERNATELY

❖ DESSERT - 2 ITEMS SERVED ALTERNATELY

OPTIONAL ADDITIONS:

ONE HOUR CANAPES : \$15PP

INCLUSIVE:

BON BONS FOR YOUR GUESTS

CHRISTMAS TREE IN YOUR ROOM

CHRISTMAS DECORATIONS FOR CENTRE OF TABLES



CHRISTMAS BBQ BUFFET MENU

\$55.00 PER PERSON

A BUFFET MENU FOR GROUPS OF 40 OR MORE

❖ BREADS

VARIETY OF ROLLS WITH BUTTER

❖ FROM THE GRILL

RUMP / CHIPOLATAS / PRAWNS / CHICKEN

❖ COLD SIDES

A SELECTION OF 3 SUMMER SALADS

❖ DESSERT STATION

3 TRADITIONAL CHRISTMAS SELECTIONS

OPTIONAL ADDITIONS:

ONE HOUR CANAPES : \$15PP

ASSORTED CHEESE/FRUIT PLATTERS TO FINISH : \$5PP

INCLUSIVE:

BON BONS FOR YOUR GUESTS

CHRISTMAS TREE IN YOUR ROOM



CHRISTMAS BUFFET MENU

\$70.00 PER PERSON

A BUFFET MENU FOR GROUPS OF 50 OR MORE

❖ HOT CARVING STATION

LEG HAM / TURKEY BREAST / LEG LAMB / SEAFOOD

❖ HOT SIDES

BAKED POTATOES / ROOT VEGETABLES / SUMMER GREENS

❖ COLD SIDES

TRADITIONAL SALAD / SUMMER SALAD

❖ DESSERT STATION

5 TRADITIONAL CHRISTMAS SELECTIONS

OPTIONAL ADDITIONS:

ONE HOUR CANAPES : \$15PP

ASSORTED CHEESE/FRUIT PLATTERS TO FINISH : \$5PP

INCLUSIVE:

BON BONS FOR YOUR GUESTS

CHRISTMAS TREE IN YOUR ROOM



BEVERAGE PACKAGES

3 HOURS: \$24.00 PER PERSON

4 HOURS: \$32.00 PER PERSON

5 HOURS : \$40 PER PERSON

❖ STANDARD BEVERAGE PACKAGE

DUNES PINOT NOIR CHARDONNAY SPARKLING

YALUMBA ANGAS BRUT MOSCATO

OXFORD LANDING ESTATE SAUVIGNON BLANC / CHARDONNAY / PINOT GRIS

OXFORD LANDING ESTATE CABERNET SHIRAZ / MERLOT / SHIRAZ

DRAUGHT BEER: TOOHEYS EXTRA DRY / XXXX GOLD / TOOHEYS NEW

BOTTLED BEER: HAHN PREMIUM LIGHT

SOFT DRINK AND JUICES

❖ PREMIUM BEVERAGE PACKAGE + \$15 PP

TWIN ISLANDS SPARKLING NV BRUT

YALUMBA Y SERIES SAUVIGNON BLANC / CHARDONNAY

YALUMBA Y SERIES SHIRZ / MERLOT / CABERNET SAUVIGNON

DRAUGHT BEER: STELLA ARTOIS / XXXX GOLD / HAHN SUPER DRY

BOTTLED BEER: HAHN PREMIUM LIGHT

SOFT DRINK AND JUICES

❖ SUPER PREMIUM BEVERAGE PACKAGE + \$20 PP

JANSZ SPARKLING NV BRUT

HILL SMITH ESTATE SAUVIGNON BLANC / CHARDONNAY

BROKENWOOD 8 ROWS CABERNET MERLOT

YALUMBA PATCHWORK SHIRAZ

ANTIPODES SPARKLING MINERAL WATER

DRAUGHT BEER: HEINEKEN / PURE BLONDE / PERONI LEGGERA

BOTTLED BEER: HAHN PREMIUM LIGHT

SOFT DRINK AND JUICES



COLD CANAPES

SMOKED SALMON, BLINIS & AVOCADO

ZUCCHINI FRITTE, WITH CRÈME FRAICHE, AND FRIED CAPERS (V)

SMOKED OCEAN TROUT ROULADE, TOASTED ALMOND CAKE, FENNEL CREAM CHEESE (GF)

BBQ DUCK RICE PAPER ROLLS WITH TRADITIONAL NAM JIM DIPPING SAUCE (GF)

TARTLET OF CREAMED BEETROOT, SHAVED RARE BEEF AND SALSA VERDE

CHICKEN TIKKA BOAT, MARSALA SAIL & MANUKA HONEY CUCUMBER RAITA

TAMARIND BRAISED LAMB CUP, HOT SAUCE CAVIAR, BARAMBAH YOGHURT

PAN SEARED SCALLOP SPOON, KIMCHEE SALAD, FLYING FISH ROSE CHINESE SPOON

BLUE SWIMMER CRAB TARTLET, SAMBAL SPICED MAYONNAISE, LAMON MYRTLE PEARLS

BLISTERED CHERRY TOMATO TARTLET, WHIPPED FETTA, CASHEW PESTO AND CRISP SAGE (V)

ANISE SMOKED LAMB, TAPENADE ARANCINI, PAPRIKA MAYONNAISE (GF)

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HOT CANAPES

JAPANESE TEMPURA PRAWN, JAPANESE MAYONNAISE, WASABI FLYING FISH ROE SEAFOOD

ARANCINI OF BUFFALO MOZZARELLA, DRESSED WITH TOMATO CONCASS (V)

BLACKENED BEEF SIRLOIN ENCROUTE WITH GRUYERE GRATIN

CHICKEN AND PORCINI OPEN PIE, WITH WHIPPED CHEVRE AND TARRAGON

COCOA CRUSTED PORK BELLY, MANDARIN BRAISE, KECAP MANIS MAYONNAISE

CUMQUAT BRAISED BEEF CHEEK PIE, TOASTED FENNEL MASH

SPICY CORIANDER & GARLIC TWICE COOKED CHICKEN WINGS, GREEN TABASCO AIOLI

POSH SAUSAGE ROLL, GINGER BRAISED CHICKEN MINCE & KECAP TOMATO SAUCE

CONFIT DUCK CIGAR, ORANGE MARMALADE



SOMETHING MORE SUBSTANTIAL

MINI WAGYU BURGERS WITH CONFIT ONION, GRUYERE & TOMATO CHUTNEY

MINI QUESADILLAS WITH SMOKEY BBQ CHICKEN, SOUR CREAM, BORLOTTI BEAN PASTE & TOMATO RELISH

CHINESE SHREDDED DUCK & BEAN SPROUT EGG ROLL WITH BLACK OYSTER MAYONNAISE

WILD MUSHROOM RISOTTO CAKE WITH SHAVED PARMESAN, RED ONION & ROCKET SALAD

**CORIANDER & BEESAN BATTERED CHICKEN TENDERLOIN CONES WITH SWEET POTATO FRIES
& MINTED YOGHURT**

TEMPURA WHITING FILLETS WITH SHOESTRING FRIES & CAPER MAYONNAISE

SOMETHING SWEET TO FINISH

**BABY TARTLETS WITH LEMON CURD TOPPED WITH SOFT MERINGUES
AND GRATINATED UNTIL GOLDEN BROWN**

CHOCOLATE AND PISTACHIO MINI TORTES WITH MASCARPONE AND CANDIED ROCKS

MINI SEASONAL FRUIT PIZZETTES WITH CLOTTED CREAM AND DUSTED WITH ICING SUGAR

BABY PORTUGUESE CUSTARD TARTS BLISTERED WITH BROWN SUGAR AND TOPPED WITH DOUBLE CREAM



ENTREE

- **ORGANIC PORK BELLY, 24HR ADOBO BRAISE, COCONUT INFUSED PURPLE CONGO YAM, SOY CAVIAR & TAMARIND JELLY- GF/BANGALOW**
 - **BERBERE SPICED KING PRAWNS, CUCUMBER OIL & MICRO PERILLA SALAD, EDIBLE SAND- GF/MOOLLOLABA**
 - **FREE RANGE CHICKEN LIVER PARFAIT, KALAMANSI DUCK RILLETTE, SABA SOAKED MUSCATELS & WALNUT LOAF- QLD**
- **HANDMADE SHEEPS MILK BURRATA, TRUFFLED LEATHER-BOX HONEY, MACADAMIA & BLACK SALT PRALINE, VINCOTTO DRESSING (VEGETARIAN)-GF/KANGAROO POINT**
 - **CHARCOAL LAMB FILLET, TZATZIKI, TARTUFO WHIPPED HUMMUS & POMEGRANATE MOLASSES- GF/QLD**
 - **7 SPICED CALAMARI, MINTED ASIAN MICRO SALAD, SESAME OIL "MALTO", PASSIONFRUIT SWEET & SOUR CAVIAR- QLD**

MAIN FARE

- **BEEF FILLET MIGNON, PINE MUSHROOM POMME DAUPHINOISE, BEEFSTEAK TOMATO CONFIT, SAGE JUS- GF/DARLING DOWNS**
- **FREE RANGE CHICKEN BREAST GARLIC MOZZARELLA CENTRE, SMOKED PAPRIKA CAMOTE, CHARDONNAY HOLLANDAISE- GF/QLD**
- **LAMB BACKSTRAP WELLINGTON, SLIPPERY JACK DUXELLES, GOOSE FAT ROASTED PINK FIR POTATOES, JELLIED SPEARMINT & BALSAMIC JUS- QLD**
 - **WILD BARRAMUNDI, PAN-FRIED, CRISPY POLENTA, SAFFRON PICKLED FENNEL SALAD, WHITE RAISIN & LILLIPUT CAPER VINAIGRETTE-GF/FNQLD**
 - **SAIKYO MISO ROAST EGGPLANT, KING BROWN MUSHROOM RICE PAPER ROLL, GINGER CARROT GASTRIQUE (VEGAN)- QLD**
 - **48HR ZIGNI BRAISED WAGYU BEEF CHEEK, TRIPLE CREAM BRIE KATSAMAKI, TEMPURA ENOKI & GLACE DE VIANDE. -STHQLD**

DESSERT

- **EARL GREY & WHITE CHOCOLATE PANNA COTTA, ROSE WATER GELEE**
- **LECHE FLAN, DEEP FRIED COCONUT LEMON SORBET & MANGO LEATHER**
- **WILLIES ORGANIC DARK CHOCOLATE FONDANT, HIMALAYAN BLACK SALT CARAMEL, VANILLA DOUBLE CREAM**
 - **ANJOU PEAR TARTE TATIN, BARAMBAH VANILLA CRÈME FRAICHE, RASPBERRY & PASSIONFRUIT COULIS**
- **EXOTIC TROPICAL FRUIT SALAD, COFFEE COCONUT "TOFU", DRAGON FRUIT & BASIL SEED GAZPACHO (VEGAN)**



EXTRAS

❖ BEVERAGES ON CONSUMPTION

**WE ARE ABLE TO CATER FOR FUNCTIONS WITH BEVERAGES ON CONSUMPTION.
PLEASE SELECT WHAT LINES YOU WOULD LIKE TO OFFER FROM OUR WINE LIST.
A ROOM HIRE APPLIES OF \$250 HOUR TO SELECT THIS OPTION
OR YOUR EVENT CO-ORDINATOR CAN ADVISE A PREPAID MIN \$ SPEND.**

❖ TEA AND COFFEE : \$5.00PP

**STATION TO BE SET FOR GUESTS INCLUDING
TEA CUP AND SAUCER
HOT WATER URN WITH ASSORTED LIPTON TEA BAGS
HOT COFFEE POT WITH ROBERT TIMMS BREWED COFFEE**

❖ DECORATING

**CHAIR COVERS AND SASHES : \$5.50 PER CHAIR
TABLE RUNNERS : \$10 EACH**

**ADDITIONAL DECORATING CAN BE DISCUSSED WITH OUR THEMING COMPANY
PLEASE ASK YOUR EVENT CO-ORDINATOR FOR THE DETAILS**

**ALL ROOMS COME INCLUSIVE OF
CHRISTMAS TREE
BON BONS
STANDARD CHRISTMAS TABLE DECORATIONS**