

The logo for Ainslie Group, featuring the word "AINSLIE" in a large, grey, sans-serif font above the word "GROUP" in a smaller, red, sans-serif font. The text is centered within a white circular background that has a thin grey border. This logo is positioned at the top center of the page, flanked by a decorative horizontal wreath of green leaves and red berries.

AINSLIE
GROUP

CHRISTMAS FUNCTION PACKAGES





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CHRISTMAS PACKAGES

ROOM SERVICE FEE \$150 (MONDAY – THURSDAY)
\$250 (FRIDAY & SATURDAY NIGHTS)

TWO COURSE \$42PP
THREE COURSE \$52PP

ENTRÉE

Soup of the Day (v,gf)

Warm Caramelised Onion, Leek and Goats Cheese Tart served with a rocket and Cherry Tomato Salad (v)

Antipasto Plate of Salami, Prosciutto, Olives, Feta Cheese and Marinated Vegetables

Deconstructed prawn cocktail (gf)

Thai Beef Salad with Crispy Noodles & Nam Jim Dressing

Smoked Salmon and Asparagus Salad with Lemon Dressing

ALL PACKAGES INCLUDE:
BON BONS | BLACK OR WHITE LINEN | CENTRE PIECE | BREAD ROLL & BUTTER





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MAIN

Roast turkey with roasted vegetables, pork and walnut stuffing, chipolata sausages & cranberry jus

Oven roasted chicken breast served with sweet potato mash. Finished with a white wine and tarragon sauce

Chargrilled medium 200g Angus grain-fed rump, finished with a red wine jus and served with truffle mashed potato and steamed asparagus spears (gf)

Oven Roasted Atlantic Salmon finished with a tomato and caper salsa and served with pea mash and carrot crisps (gf)

Char grilled pork steak served with chive and potato mash and finished with an apple sauce and jus (g/f)

Oven roasted duck breast finished with a orange and honey sauce and served with mash potatoes (g/f)

Ratatouille stuffed field mushroom finished with provolone cheese and served on a bed of wilted spinach and roasted potato (v, gf)

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DESSERT

Traditional plum pudding with warm brandy custard

Warm chocolate brownie with chocolate sauce and berry coulis

French citrus tart filled with a citrus crème with berry coulis

Blueberry or raspberry cheesecake served with cream and berry coulis

Orange/almond cake (GF, DF)

Sticky date pudding with toffee sauce and Chantilly cream

Self-Serve tea and coffee station

ADDITIONAL

Cheese Platter \$75/table

Selection of Cheese with grapes, Dried Fruit and
Water Crackers

Fresh Seasonal Fruit Platter \$65/table

Water Melon, Rock melon, Honey Dew melon,
Pineapple, Grapes and Strawberries (GF)

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