

The logo for Ainslie Group, featuring the word "AINSLIE" in a bold, black, sans-serif font above the word "GROUP" in a smaller, red, sans-serif font. The logo is contained within a white circular shape with a thin grey border.

AINSLIE  
GROUP

The text "CHRISTMAS PACKAGES" is written in a large, white, serif font, centered on a dark, semi-transparent horizontal band that spans the width of the image. The background of the entire image is a close-up of a Christmas tree with green needles, red and gold ornaments, and warm, glowing bokeh lights.

CHRISTMAS  
PACKAGES

# CHRISTMAS FUNCTIONS

Thank you for your recent enquiry considering the Ainslie Group for your Event. We currently have 2 great venues to offer with a multitude of versatile function rooms ready to cater to a vast array of function needs. Our Venues offer free parking on site and our Ainslie Football Club is located close to the city via Tram or bus.

Both Venues offer 3 versatile function spaces per Venue, with Ainslie having the added benefit of moveable walls that can create boardroom style dinners for 20, through to a function space for 500 people cocktail style or corporate dinners for up to 350 people.

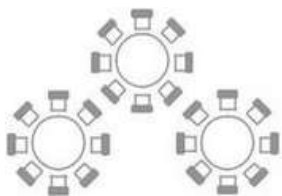
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

Gungahlin Lakes can offer boardroom style dinners for 20, through to a function space for 200 people cocktail style or corporate dinners for up to 150 people, with the added benefit of some outdoor spaces. Our Group Executive Chef has created menus to suit all occasions, while his dedicated team is there to ensure all your catering requirements are met including all special dietary needs.

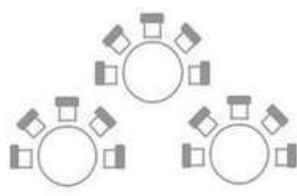
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

Enquire today about your next event and find peace of mind in knowing that our dedicated team will take care of everything.

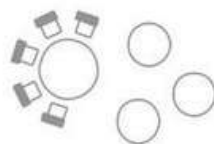
## ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL



Please call or email us today to arrange a site inspection of the rooms and a quote for your next Event. Contact: [Leanne.King@ainsliigroup.com.au](mailto:Leanne.King@ainsliigroup.com.au) | [Christina.Alberto@ainsliigroup.com.au](mailto:Christina.Alberto@ainsliigroup.com.au) |

[Maria.Beilicz@ainsliigroup.com.au](mailto:Maria.Beilicz@ainsliigroup.com.au)

Website: [Ainsliigroup.com.au](http://Ainsliigroup.com.au)



# CHRISTMAS

## BANQUET OR BUFFET STYLE

**TWO COURSES \$48PP**

**THREE COURSES \$60PP**

*All packages include bon bons, black or white linen, centre-piece, bread roll & butter, and a tea and coffee station*

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### ENTRÉE (CHOOSE TWO - ALTERNATE SERVICE)

Smoked salmon on dill, lemon myrtle, crème fraiche with pickled cucumber ribbons topped with pistachio dust & micro herbs.

Pumpkin arancini served on a bed of tomato relish & rocket finished with grated parmesan, balsamic dressing & micro herbs.

Peking duck spring rolls served with mixed leaves, asian slaw, hoi sin sauce & micro herbs.

### MAIN (CHOOSE TWO - ALTERNATE SERVICE)

Roast Turkey Breast stuffed with a festive spiced stuffing served with Yorkshire pudding, Roast Potato, Green Beans, and Roast Pumpkin, finished with a red wine jus & Cranberry Sauce.

Roast Chicken Breast served with Yorkshire pudding, Roast Potato, Green Beans, and Roast Pumpkin, finished with a creamy tarragon sauce.

Glazed Leg Ham served with Yorkshire pudding, Roast Potato, Green Beans, and Roast Pumpkin, finished with a Orange & Cranberry sauce.

Roast Beef served with Yorkshire pudding, Roast Potato, Green Beans, and Roast Pumpkin, finished with a red wine Jus & Horseradish sauce.

Barramundi Australian crispy skin barramundi fillet served with mashed potato, Green Beans, and Roast Pumpkin topped with a fresh tomato, olive & caper salsa.

Roast Pork served with Yorkshire pudding, Roast Potato, Green Beans, and Roast Pumpkin, finished with a red wine Jus, apple sauce & Crackling.

### DESSERT (CHOOSE TWO - ALTERNATE SERVICE)

Plum pudding with brandy Custard

Warm chocolate brownie with chocolate sauce, vanilla ice cream & berry coulis

Pavlova topped with cream, strawberry, and kiwi.

Chefs' cheesecake served with whipped cream & berry coulis.

Orange & almond cake (GF) (DF)

Sticky date pudding with toffee sauce & Chantilly cream

Vegan Chocolate & Raspberry cake served with berry coulis and whipped cream (V)(G/F)



# PLATTERS & CANAPES

## BASIC SELECTION PLATTER

\$10 per person

Cocktail Beef pies  
Vegetable spring rolls  
Cheese & Spinach Triangles  
Salt & Pepper Squid

*Includes condiment sauces*

## PREMIUM SELECTION PLATTER

\$15 per person

Assorted Cocktail Pies  
Peking Duck Spring Rolls,  
Prawn Gyoza  
Sausage Rolls

*Includes condiment sauces*

## GOLD SELECTION PLATTER

\$21 per person

Cornish Pasties  
Coconut Prawns  
BBQ Chicken wings  
Flathead Bites

*Includes condiment sauces*

## CHEFS SELECTION PLATTER (GLUTEN FREE) \$10 per person

Pumpkin Arancini  
BBQ Chicken Wings  
House-made Lamb Kofta  
Rosemary & Garlic Roasted Baby Potatoes

*Includes condiment sauces*

## CHEF'S SELECTION PLATTER (VEGAN) \$10 per person

Samosas  
Plant-based Meatballs  
Gyozas  
Spring Rolls

*Includes condiment sauces*

## SUBSTANTIAL CANAPES

*Served in individual containers*

Fish & chips \$10  
Mini cheeseburger sliders \$6 each  
Chefs' selection curry & rice \$10





# PIZZAS

## **MARGHERITA | \$24**

Tomato base, shredded mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil

## **PEPPERONI | \$24**

Tomato base, shredded mozzarella & sliced pepperoni

## **HAWAIIAN | \$24**

Tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano

## **GARLIC PRAWN | \$26**

Ricotta cheese base topped with garlic prawns, cherry tomatoes, grated parmesan & fresh parsley, finished with a lemon mayo drizzle

## **BUFFALO CHICKEN PIZZA | \$24**

Spicy buffalo sauce base, shredded mozzarella, chicken breast, spanish onion, shallots & finished with blue cheese mayo drizzle

## **HUMMUS VEGETABLE PIZZA | \$24**

Hummus base, cherry tomatoes, olives, capers, pumpkin, fresh basil, extra virgin olive oil & balsamic glaze (V)

**12" BASES, NO HALF PIZZA,  
GLUTEN-FREE BASE  
AVAILABLE \$2 EXTRA**

