

The logo for Ainslie Group is a white circle containing the text 'AINSLIE' in black and 'GROUP' in red below it.

AINSLIE
GROUP

CHRISTMAS PACKAGES

AINSLIEGROUP.COM.AU



TABLE OF CONTENTS

3

Welcome

4

Christmas Menu

5

Platters & Canapés

6

Shared Platters

7

Pizzas

WELCOME

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 Cub 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.

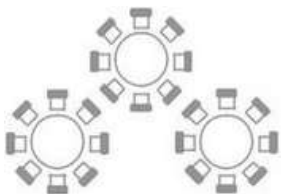
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

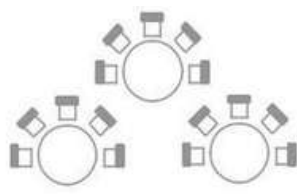
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

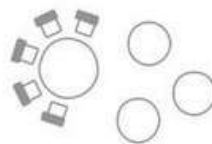
ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL



CHRISTMAS

BANQUET OR BUFFET STYLE

ONE COURSE \$30PP

TWO COURSES \$50PP

THREE COURSES \$60PP

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

ENTRÉE (CHOOSE TWO - ALTERNATE SERVICE)

Smoked salmon on dill, lemon myrtle, crème fraîche 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 - 4 ITEMS

\$12 per person

Cocktail Beef Pies (2pcs)
Vegetable Spring Rolls (2pcs)
Cheese & Spinach Triangles (2pcs)
Salt & Pepper Squid (2pcs)

Includes condiment sauces

PREMIUM SELECTION PLATTER - 4 ITEMS

\$15 per person

Assorted Cocktail Pies (2pcs)
Peking Duck Spring Rolls (2pcs)
Prawn Gyoza (2pcs)
Sausage Rolls (2pcs)

Includes condiment sauces

GOLD SELECTION PLATTER - 4 ITEMS

\$21 per person

Cornish Pasties (2pcs)
Coconut Prawns (2pcs)
BBQ Chicken Wings (2pcs)
Flathead Bites (2pcs)

Includes condiment sauces

GLUTEN FREE SELECTION PLATTER - 4 ITEMS

\$12 per person

Pumpkin Arancini (2pcs)
BBQ Chicken Wings (2pcs)
House-made Lamb Kofta (2pcs)
Rosemary & Garlic Roasted Baby Potatoes (2pcs)

Includes condiment sauces

VEGAN SELECTION PLATTER - 4 ITEMS

\$12 per person

Vegan Samosas (2pcs)
Falafel Balls (2pcs)
Vegetable Gyozas (2pcs)
Vegetarian Spring Rolls (Large) (2pcs)

Includes condiment sauces

SUBSTANTIAL CANAPES

Served in individual containers

Fish & chips \$10
Mini cheeseburger sliders \$6 each

KIDS PLATTER - SERVES 10-15 KIDS

\$80

Includes chicken nuggets, spring rolls, and hot chips served with tomato sauce



SHARED PLATTERS

ALL PLATTERS SERVE 10 PEOPLE & CANNOT BE CHANGED

Seasonal Fruit Platter | \$80

Cheese Platter | \$120

Includes a selection of cheese with grapes, dried fruit & water crackers.

Antipasto Platter | \$100

Includes a selection of cured meats, pickled vegetables, olives & feta cheese.

Seafood Platter \$175

Includes prawns, oysters, & smoked salmon

Dip Platter | \$35

Served with Hommus, corn chips, and fresh vegetable sticks

Mini Desserts Platter | \$95

Chefs selection of petit cakes (30 bite size pieces per platter)

Sandwich Platter | \$85

Includes a mixture of fillings on white and wholemeal bread

Wrap Platter | \$90

Includes a mixture of fillings in flour wraps



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

BBQ CHICKEN PIZZA | \$24

Bbq base, topped with chicken breast, spanish onion, red & green capsicum, shredded mozzarella & finished with a coriander mayo drizzle

SANTORINI | \$27

Tomato base topped with shredded mozzarella, prawns, olives, red onion, feta cheese, finished with balsamic glaze & extra virgin olive oil.

ORTOLANA PIZZA | \$24

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

*Like it spicy**

ASK OUR CHEFS TO ADD CHILLI FLAKES

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

