

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 text is centered within a white circular background that has a thin grey border.

AINSLIE
GROUP

CHRISTMAS PACKAGES

AINSLIEGROUP.COM.AU



TABLE OF CONTENTS

- 4 Welcome
- 5 Christmas Menu
- 6 Platters & Canapés
- 7 Shared Platters
- 8 Grazing Board

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 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.

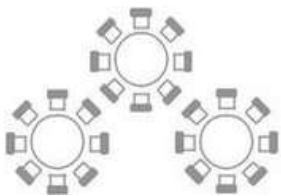
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

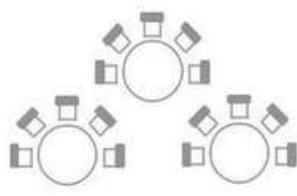
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

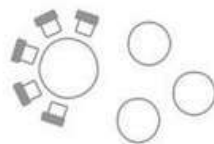
ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL



GENERAL INFORMATION



ROOM HIRE (NO AV INCLUDED)

Weekdays - \$250 per session (day or night)

Weekends - \$300 per session (day or night)

Ainslie Football Club ONLY - \$100 extra per additional room

Gungahlin Lakes - additional rooms incur a full room hire fee

AV OPTIONS

Data Projector & Screen - \$50 per screen

Cordless Microphone or Lapel Microphone- \$50 per mic

Laptop - \$50

Lectern - \$25

CHRISTMAS

BANQUET OR BUFFET STYLE

ONE COURSE \$32PP

TWO COURSES \$55PP

THREE COURSES \$65PP

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)

Chargrilled strips of Zucchini topped with smoked salmon, lemon & Dill sour cream and finished with pickled onions and deep-fried capers.

Beef Massaman parcel served on a smear of mango chutney topped with a mint and cucumber yoghurt and fried shallots.

Cornmeal coated deep fried cajun prawns served on a chipotle crème fraiche finished with a corn salsa.

Quinoa Salad with quinoa, mixed leaves, cherry tomatoes, cucumber, Spanish onion, pomegranate, dried cranberries and mint leaves, finished with a honey mustard dressing.

MAIN (CHOOSE TWO - ALTERNATE SERVICE)

Roast Turkey Breast stuffed with apple, cranberry and pistachio stuffing served with roast potato, green beans, and roast pumpkin, finished with a sage red wine jus & cranberry sauce

Roast Garlic & Herb Chicken Maryland served with roast potato, green beans, and roast pumpkin, finished with a white wine garlic cream sauce.

Glazed Leg Ham served with roast potato, green beans, and roast pumpkin, finished with a cranberry jus.

Beef Cheek served with mashed potato, green beans, and roast pumpkin, finished with a red wine & wholegrain mustard jus.

Atlantic Crispy Skin Salmon fillet served with mashed potato, green beans, and roast pumpkin topped with a fresh tomato, olive & caper salsa.

Roast Pork served with roast potato, green beans, and roast pumpkin, finished with a honey, mustard and thyme jus, apple sauce & crackling.

DESSERT (CHOOSE TWO - ALTERNATE SERVICE)

Plum pudding with brandy custard

Pavlova topped with cream, strawberry, and kiwi

Apple Crumble Tart served with whipped cream and berry coulis

White Chocolate & Pecan Tart served with whipped cream and berry coulis

Citrus Tart served with whipped cream & berry coulis (GF)

Orange & almond cake (GF) (DF)

Vegan Carrot Cake (V)

Individual Cheese Plate (add \$2pp.)



PLATTERS & CANAPES

BASIC SELECTION PLATTER - 6 ITEMS

\$18 per person

- Cocktail Beef Pie
- Vegetable Spring Roll
- Cheese & Spinach Triangle
- Garlic Chicken Ball
- Pumpkin & Burnt Honey Feta Tartlet
- Sausage Roll

Includes condiment sauces



SEAFOOD PLATTER - 4 ITEMS

\$21 per person

- Tempura Calamari
- Prawn Gyoza
- Battered Flathead Bites
- Prawn Twisters

Includes condiment sauces



INDIAN PLATTER - 4 ITEMS

\$21 per person

- Aloo Bonda
- Butter Chicken Samosas
- Vegetable Pakora
- Vegetable Samosa

Includes condiment sauces

GLUTEN & DAIRY FREE PLATTER - 4 ITEMS

\$15 per person

- Pumpkin Arancini
- Satay Chicken Skewers
- House-made Lamb Kofta
- Moroccan Fried Cauliflower

Includes condiment sauces



VEGAN SELECTION PLATTER - 4 ITEMS

\$15 per person

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

GRAZING BOARD

\$500 | SERVES 50PAX

Mixture of fresh berries
(Strawberries, blueberries & raspberries)

Selection of three cheeses
(Cheddar, Feta & Soft)

Selection of four cured meats
(Ham, prosciutto, pepperoni & salami)

Selection of crackers
(Grissini, Lavosh & Water Crackers)

Pretzels

Grapes

Olives

Pickled Vegetables

Dried Fruit
(Apricots, Figs & Dates)

Trio of Dips
(Beetroot, Hummus & Capsicum)

OPTIONAL EXTRA: Mixed Nuts

