

End-of-Year Functions




great ocean road / resort

Cocktail Package

INCLUSIONS

3 small canapes and 1 substantial canape
\$50 per person

PACKAGE UPGRADE

Add on a Christmas-themed cocktail class for the group on arrival
\$30 per person

*Choose between Merry Margarita, White Christmas Mojito,
Tipsy Gingerbread Man, Candy Cane Martini or Gin-gle Bell Sour*

CANAPE MENU

Small

- *Leek & smoked cheddar croquette, pickled mustard seeds, green apple*
- *Whipped goats curd tartlet, heirloom tomatoes, crispy basil*
- *Spanner crab, brioche toast, pickled fennel, dill*
- *Kataifi prawns, fermented chilli mayo*
- *Rare beef tostado, chimichurri, avocado*
- *Hot honey chicken and whipped ricotta soft taco*

Substantial

- *Gochujang tofu rice cake, smashed cucumber*
- *Mini prawn brioche rolls, pickles, lemon aioli, sriracha*
- *Beef cheek sliders, tomato jam, smoked cheddar, pickles*
- *Sticky pork belly bao, apple slaw, tamarind glaze*

ADD ONS

Additional small canape - \$10 per person

Additional substantial canape - \$15 per person

Fruit platter - \$100 per platter

Charcuterie platter - \$120 per platter





Wellness Package

INCLUSIONS

*Includes fresh light canapes followed by Middle-Eastern grazing table
\$55 per person*

PACKAGE UPGRADE

*Add on choice of group breath flow, yoga or sound bowl meditation
\$300*

MENU

Light Canapes

- Compressed watermelon, whipped feta, pistachio
- Zucchini fritters, labneh, preserved lemon, dukkah
- Gin-cured ocean trout, rice cracker, crème fraiche, soft herbs

Grazing table

- Harissa roast chicken, mint and lemon yoghurt, toasted almond
- Charred broccolini, chickpeas, sumac, tahini
- Grilled zucchini, whipped feta, mint
- Fattoush salad
- Mini flatbread, olive oil, dukkah

ADD ONS

Citrus & fennel roast salmon, green goddess salad - \$25 per person

Mini dessert platters (mango pavlova, brûlée tart, bliss balls)

- \$15 per person

Cold pressed juice - \$8 per person

Mocktail - \$16 per person



Barbecue Package

INCLUSIONS

Outdoor barbecue menu
\$80 per person

PACKAGE UPGRADE

Beer or prosecco on arrival
\$12 per person

MENU

On the grill

- *Gamekeeper's snags*
- *Lemon oregano chicken skewers*
- *Sticky pork belly burnt ends*
- *Lamb kofta skewers*
- *Grilled pumpkin, halloumi, hot honey*

Accompaniments

- *Chargrilled flatbread, garlic oil, dips and olives*
- *Charred corn ribs, lime, chipotle, coriander*
- *Watermelon, feta, cucumber, mint, lime*
- *Roast baby potatoes, salsa verde*
- *Caesar salad*
- *Slaw*
- *Bread*

ADD ONS (POA)

Grilled king prawns, chilli, soft garlic herb butter
Scotch fillet / porterhouse
1/2 Shell grilled scallops
Honey miso-glazed salmon
Sydney Rock oysters (Mignonette, G&T or Kilpatrick)



