



**AVOCA**  
HOTEL

*Christmas*

F U N C T I O N S  
P A C K A G E





Our venue is the perfect place to bring together your friends, family, and colleagues for a festive celebration. With our cozy atmosphere, top-notch service, and delicious food, we guarantee that you and your guests will have an unforgettable experience.

Whether you prefer a sit-down dinner or a more casual cocktail party, we have menu options to suit all tastes and budgets. Our a la carte menu features a range of mouth-watering dishes, from traditional roast turkey to fresh oysters. For those who prefer a more social dining experience, our canape menu is the perfect choice. Our selection of small bites are sure to delight your taste buds.





# Spaces

## THE GLASSHOUSE



The Glasshouse is a unique, light-filled space created from a historic bluestone building with glass bi-fold doors overlooking The Deck's outdoor courtyard. The space also provides two LCD TV's at your disposal.

Capacity:  
70 pax seated  
100 pax cocktail

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## THE DECKS

The Decks outside area is a great place for large events with ample seating for all of your guests. This space is our largest area on offer with direct access to the front bar.

Capacity:  
50 pax seated  
85 pax cocktail



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## THE PDR (PRIVATE DINING RESTAURANT)

Situated adjacent to the Front Bar, the PDR is equipped with a wall mounted LCD screen (USB media access) and power point jack for all presentations.

The PDR is separated by thick glass partitions and sliding doors, guests can choose to have the space open and a little informal or draw the screen curtains for full privacy.

Capacity:  
30 pax seated





# Set Christmas Menu

1 Entrée, 1 Main \$45pp  
Booking over 60 require alternate drop

## ENTRÉE

### NDUJA GRILLED SCALLOP

Grilled scallop with Nduja butter, crispy leek, rocket, Pico de Gallo topped with basil oil

### CRAB BRUSCHETTA (GFO)

Grilled sourdough, guacamole, crab meat and dill crème fraiche

### BURRATA SALAD WITH FRUIT (V,GF)

Burrata cheese, mango, dragon fruit, pear, orange, balsamic vinegar, fresh mint

## MAIN COURSE

### TRADITIONAL ROAST TURKEY OR BEEF

Succulent local roasted turkey or beef, serve with roasted veg and gravy

### CHARRED CAULIFLOWER STEAK WITH CURRY SAUCE (VG,GF)

Roasted cauliflower steak, curry sauce, crispy kale, crunchy chickpea, mint yoghurt topped with pomegranate and dukkah

### CONFIT DUCK LEG

With sautéed kipfler potatoes, chorizo, bok choy, pickled red onion, hoisin sauce





# Cocktail Menu

Create your function with these delicious selections. Perfect for an afternoon or evening designed for maximum mingling.

Please note that an order of any selected platter must be a minimum of 30 pieces!

## TO SHARE:

- ASSORTED CHEFS DIP & FLAT BREAD** **\$25**
- PLATTER OF CHIPS** **\$30**  
w/ garlic aioli, tomato sauce (GFO)
- PLATTER OF WEDGES** **\$30**  
w/ sweet chilli sauce and sour cream (GFO)
- PLATTER OF ONION RINGS** **\$30**  
w/ chipotle aioli

### \$1.50 per piece - 30 pieces min.

- PUMPKIN ARANCINI**  
w/ truffle aioli
- PANKO FRIED CAULIFLOWER**  
w/ chipotle aioli (VG)
- COCKTAIL SPRING ROLLS & DIM SIMS**  
w/ sweet chilli, soy sauce

### \$2.00 per piece - 30 pieces min.

- DUCK SPRING ROLLS**  
w/ spicy Korean BBQ sauce
- MINI TOMATO & BASIL BRUSCHETTA**  
w/ balsamic glaze (GFO)(DF)(VG)
- SAVOURY PIES, PASTRIES & SAUSAGE ROLLS**  
w/ Beerenberg tomato chutney
- ASSORTED PETITE QUICHE**  
Cheese & bacon, spinach & feta, cheesy chorizo
- FLATHEAD FISH BITES**  
w/ tartare sauce, fresh lemon

GFO = Gluten Free Option  
Extra \$5 for pizza bases  
Extra \$10 for burger buns

### \$3.00 per piece - 30 pieces min.

- COCKTAIL HOTDOGS**  
w/ tomato & mustard sauce
- COCKTAIL BANH MI ROLLS**  
w/ pork belly, chilli, coriander, Thai dressing, pickled vegetables
- SALT & LEMON PEPPER SQUID**  
w/ tartare sauce, fresh lemon (GFO)
- FRIED CHICKEN WINGS**  
w/ buffalo, ranch, Korean BBQ sauce
- CHICKEN SATAY SKEWERS**  
w/ peanut satay sauce
- SOUTHERN FRIED CHICKEN SLIDERS**  
w/ cheese, pickles, truffle slaw (GFO)
- CHEESEBURGER SLIDERS**  
w/ cheese, pickles, tomato & mustard sauce (GFO)

## PIZZA SLABS

Please note each pizza slab has 18 pieces

- PEPPERONI** - House nap sauce, mozzarella, pepperoni
- HAWAIIAN** - House nap sauce, mozzarella, smoked champagne ham, juicy pineapple pieces
- VEGETARIAN** - House nap sauce, mozzarella, spinach, fetta, cherry tomatoes, roasted pumpkin, hollandaise sauce (VG)(V)
- BBQ CHICKEN & BACON** - House nap sauce, mozzarella, chicken breast, smoked bacon rashers, BBQ sauce
- MARGHERITA** - House nap sauce, mozzarella, fresh tomato, basil, olive oil, salt and pepper

1 Pizza Slab = \$60  
2 Pizza Slab = \$100 GF Bases = +\$5.00





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## DESSERTS

\$2.00 per piece

PETITE CHOCOLATE DIPPED PROFITEROLES

MINI CHURROS

w/ fresh strawberries, caramel, chocolate, strawberry topping, cinnamon sugar, whipped cream

NUTELLA PIZZA SLAB

w/ fresh strawberries, mini marshmallows, oreo crumble, whipped cream (GF bases = \$5)

**\$65**



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## BEVERAGE OPTION:

### OPTION 1:

On consumption - Guests pay for their own drinks

### OPTION 2:

Host Tab - Drinks are placed on a customised tab that the host pays for at the end of the function. The Host can select the drinks each guest attending is able to have



**CORKAGE:** \$20.50 per bottle  
\$10.50 per bottle

(This price is if a bottle is brought from any of our retail stores, a receipt from purchase must be shown)





# Cocktail Menu

## TERMS AND CONDITIONS

A minimum of 10 people required to order any platters off the cocktail menu, with all guests attending a function must be catered for.

The finalised platter menu selections are required 14 days days prior to your function date.

Any dietary requirements/allergies must be discussed with the function manager before the finalised platter menu selection. This is so our Head Chef can determine whether the dietary requirements/allergies can be catered for, based around the ingredients in the menu.

Takeaway boxes are complimentary if needed for any left over platter food, after you function.

**EXTERNAL CATERING** - No food or beverage (with the exception of birthday cakes) may be brought onto the hotel premises for consumption during the event, unless it has been approved by management prior to the date.

### CAKES:

Hosts of function are more then welcome to bring in a cake/cupcakes for their function. Must notify function manager if you do, so we can provide cake knife, serving utensil, spoons and plates. There is NO fee to bringing your own cake, however, if you want our staff to cut up and serve the cake, there is a charging fee of \$2.50 per person.

