

**AVOCA**  
HOTEL

*Christmas*  
**FUNCTIONS  
PACKAGE**







# *Venue*

The Avoca Hotel 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

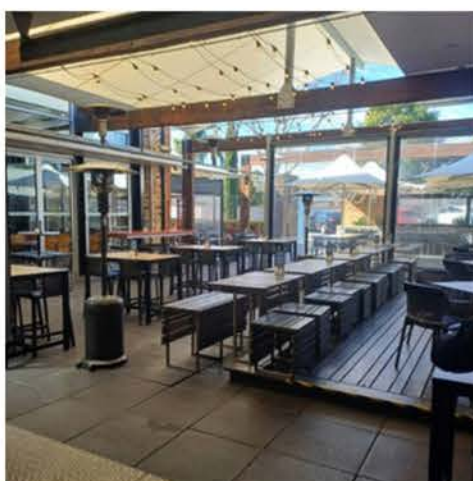
## THE GLASSHOUSE



The Glasshouse is a unique, light-filled space created from a historic bluestone building with glass bi-fold doors overlooking The Beer Garden. The space also provides two LCD TV's.

Capacity: 70 pax seated | 100 pax cocktail

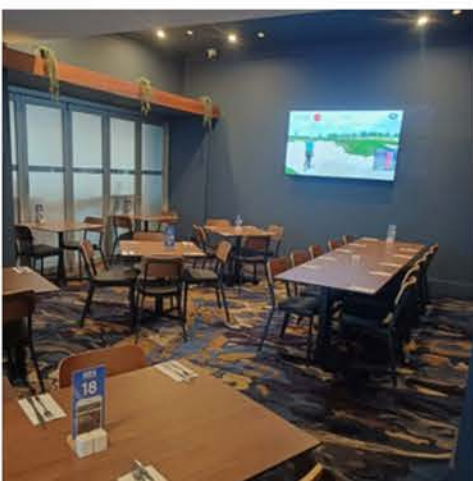
## THE BEER GARDEN



The Beer Garden area is a great place for large events with ample seating for all of your guests. Our largest outdoor area on offer with direct access to the front bar.

Capacity: 50 pax seated | 85 pax cocktail

## THE 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. Guests can choose to have the space open and a little informal or room dividers are available if requested for full privacy.

Capacity: 25 pax seated





# Sit Down Menu

3 COURSES \$60PP

2 COURSES \$50PP  
ENTRÉE & MAIN OR MAIN & DESSERT

## ENTRÉE

### OYSTERS FOUR WAYS (GF)

Fresh Coffin Bay oysters served fresh, mignonette, Kilpatrick & Vietnamese style

### GARLIC PRAWN & APPLE SALAD (VGO, GF)

Buttery garlic prawns served w/ Thai style apple salad

### ASPARAGUS TARTINE W/ RICOTTA & PROSCIUTTO

Charred sourdough, whipped herbed ricotta, prosciutto & buttered asparagus

## MAIN

### TRADITIONAL ROAST TURKEY OR BEEF (GF)

Succulent local roasted Turkey or beef, served w/ roasted veg, Yorkshire pudding, gravy & Cranberry or Horseradish sauce

### TRIO OF MUSHROOM RISOTTO (V, VGO, GF)

Mixed mushrooms, creamy risotto topped w/ truffle oil & tempura enoki mushroom

### CREAMY SEAFOOD VOL-AU-VENT

Buttery puff pastry filled w/ Australian prawn, barramundi & squid, cooked in a creamy garlic sauce, topped w/ crispy parmesan & chives

## DESSERT

### CHRISTMAS PUDDING

Christmas pudding served w/ Brandy vanilla custard sauce

### CHRISTMAS COOKIES & PAVLOVA

Christmas cookie & petite pavlova, served w/ whipped cream & summer fruits



# Platter Menu

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

## NIBBLES

|  |      |
|--|------|
| ASSORTED CHEF'S DIPS & FLAT BREAD (V)  | \$27 |
| PLATTER OF CHIPS OR WEDGES (GFO)<br>w/ garlic aioli, tomato sauce, sweet chilli & sour cream | \$32 |
| PLATTER OF ONION RINGS (V)<br>w/ chipotle aioli  | \$32 |

## PLATTERS 30 pieces per platter

|   |      |
|---|------|
| CRISPY CAULIFLOWER BITES (VG)<br>w/ chipotle aioli                          | \$45 |
| CRISPY HERBED PANKO TOFU (VG)<br>w/ ginger, shallot & soy sauce             | \$45 |
| GRILLED & BUTTERED CORN RIBS (GF, V, VGO)<br>w/ parmesan & chipotle aioli   | \$45 |
| MINI TOMATO & BASIL BRUSCHETTA (GFO EXTRA \$5, DF, VG)<br>w/ balsamic glaze | \$45 |
| PUMPKIN ARANCINI (V)<br>w/ truffle aioli                                    | \$55 |
| FRIED CHICKEN WINGS<br>w/ buffalo, ranch & Korean BBQ sauce                 | \$60 |
| SAVOURY PIES, PASTIES & SAUSAGE ROLLS<br>w/ Beerenberg tomato chutney       | \$65 |





# Platter Menu

## PLATTERS

30 pieces per platter

|  |      |
|--|------|
| <b>ASSORTED PETITE QUICHES</b><br>cheese & bacon, spinach & feta, cheesy chorizo   | \$65 |
| <b>ASIAN DELIGHT PLATTER</b><br>spring rolls & dim sims w/ sweet chilli sauce  | \$65 |
| <b>FLATHEAD FISH BITES</b><br>w/ tartare sauce & fresh lemon   | \$65 |
| <b>SALT &amp; PEPPER SQUID (GF)</b><br>w/ tartare sauce & fresh lemon  | \$65 |
| <b>CHICKEN SATAY SKEWERS (GF)</b><br>w/ peanut satay sauce   | \$70 |
| <b>PORK BELLY BITES</b><br>w/ slaw & Korean BBQ sauce  | \$70 |
| <b>COCKTAIL HOTDOGS</b><br>w/ tomato & mustard sauce   | \$90 |
| <b>SOUTHERN FRIED CHICKEN SLIDER</b><br>w/ cheese, pickle & truffle slaw   | \$95 |
| <b>CHEESEBURGER SLIDER</b><br>w/ cheese, pickle, tomato & mustard sauce  | \$95 |
| <b>CHEESE PLATTER (GFO)*</b><br>grapes, strawberries, lavosh, crackers & a selection of cheeses  | \$70 |
| <b>CURED MEAT &amp; CHEESE BOARD*</b><br>locally cured sliced meat, pickled vegetables, marinated olives, lavosh, crackers, charred Turkish bread & a selection of cheeses | \$80 |

\*suitable for 5 people



# Platter Menu

## PIZZA SLABS

1 PIZZA SLAB \$60 | 2 PIZZA SLAB \$100 | 12" PIZZA (GF) \$27

### PEPPERONI

w/ mozzarella & a Napoli sauce base

### HAWAIIAN

w/ smoked champagne ham, mozzarella & fresh juicy pineapple on a Napoli sauce base

### VEGETARIAN (V, VGO)

w/ spinach, feta, cherry tomatoes, honey-roasted pumpkin & mozzarella on a Napoli sauce base, topped w/ hollandaise

### BBQ CHICKEN & BACON

w/ chicken breast, smoked bacon & mozzarella on a Napoli sauce base, topped w/ BBQ sauce

### MARGHERITA

w/ fresh tomatoes, basil, mozzarella & olive oil on a Napoli sauce base

## DESSERT PLATTERS

### PETITE PROFITEROLES

dipped in chocolate

\$70

### MINI CHURROS

fresh strawberries, cinnamon sugar w/ chocolate, caramel & strawberry toppings

\$60

### NUTELLA PIZZA SLAB

w/ pistachios & fresh strawberries

\$65

### FRUIT PLATTER

selection of seasonal fresh fruit & berries

\$65





# *Beverage Options*

## 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 included on the tab.

## CORKAGE

\$20.50 PER BOTTLE

\$10.50 PER BOTTLE

This price is if a bottle is purchased from any of our retail stores. A receipt from this purchase must be shown.







# *Terms & Conditions*

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

The finalised platter menu selections are required 7 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 that 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 your function.

Minimum spend required for The Glasshouse. This will be dependant on day and time of your function.

Please kindly note that we cannot guarantee weather conditions for functions booked in The Beer Garden.

## 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 are more than welcome to bring in a cake/cupcakes for their function. You must notify the function manager if you do, so we can ensure to provide a cake knife, serving utensils, spoons and plates. There is NO fee to bringing your own cake, however, if you would like our staff to cut up and serve the cake, there is a charging fee of \$1.50 per person.