

Christmas

ADD A SPRINKLE OF MAGIC TO THIS YEAR'S CHRISTMAS
EVENT WITH OUR FESTIVE THEMED MENUS

COCKTAIL STYLE

Selection of 4 canapés – \$20 per person
Selection of 6 canapés – \$28.50 per person
Selection of 8 canapés – \$36 per person

COLD

Rare roast beef on a mini Yorkshire pudding
Herb blini with smoked salmon and parsley remoulade
Goat cheese and pomegranate bruschetta
Prawn and almond soup
Maison pâté en croûte with pistachio

HOT

Portobello mushroom with haloumi and pesto
Karaage style (tempura) chicken
Arancini with semi dried tomato & bocconcini
Beef cheek tartlet with pea mash
Tempura pumpkin flower filled with sweet corn and ricotta
Roasted beetroot and feta tart

SWEETS

Petit fours
Mini fruit mince pies
Santa's 3 coloured lamingtons
Christmas cup cakes

BEVERAGES

*Start the night with some festive cheer and serve one (or more)
of our Christmas themed cocktails on arrival.*

The Candy Cane – A blend of peppermint schnapps, berry vodka and crème de cacao with cranberry juice **\$15 each**

The Christmas Cookie – Kahlua and Baileys with an unexpected shot of peppermint schnapps - **\$15 each**

The Grinch – Midori, lemonade, lemon juice and simple syrup **\$10 each**

Mulled Wine – A wintertime classic – red wine with sugar and spices **\$10 each**

NON ALCOHOLIC

Christmas Mockmosa – Non-alcoholic Mimosa using sparkling white grape juice **\$8 each**

Rudolph Refresher – Watermelon juice, mint and sparkling water **\$8 each**

Cranberry-Citrus Mocktail – Mint, cranberry, orange, lime and sparkling water **\$8 each**



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SEATED LUNCH OR DINNER

Includes fresh bread rolls and Christmas Bon Bon

2 courses – \$49 per person

3 courses – \$59 per person

ENTRÉE

Prawn salad with a Bloody Mary sauce

Wagyu roast beef on brioche with arugula, pomegranate and goat cheese

Burrata cheese, prosciutto and peaches with a honey & lemon dressing

Turkey pâté en croûte with apple and ginger chutney and chicory

MAIN

Whole roasted pork loin with crackling, spiced apple & pear sauce, golden kipflers & beets

Poached salmon with a nicoise salad and dill remoulade

Roasted turkey with cranberry, kale & macadamia stuffing, beans, roasted rosemary potatoes and jus

Christmas spiced chicken breast with ginger & honey carrots, spinach, hasselback potato and sage jus

Cherry smoked beef brisket with a juniper bread sauce and horseradish mash

DESSERT

Santa's praline mousse with orange cinnamon jelly

Christmas pudding with brandy custard

Rudolph's favoured berry pavlova with peppermint and candy canes

Elves' assorted petit fours served on the table to share

NAUGHTY OR NICE FOOD STATION

(Prices vary depending on final guest numbers)

Spiced Bulmer's ham, mustards, pickles & crunchy bread

King Island cheese platter with crackers, nuts & dried fruit

Traditional Christmas desserts including shortbreads, mince pies and Pavlova

OPTIONAL UPGRADES

Duo of dips & Turkish bread – \$5pp

Routleys party pies and sausages rolls – \$5pp

Charcuterie platter with crispy bread – \$15pp

Vegetarian antipasto platter – \$8pp

Freshly sliced fruit – \$3pp

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Leave the decorating to us, just ask for further information of the theming options available.

For any questions or to make a booking, please contact the Geelong Cats Hospitality team on catsfunctions@geelongcats.com.au or (03) 5225 2367.



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