

CHRISTMAS FUNCTION MENUS



*All menus include Christmas Bon Bons and
Christmas decoration
as well as
Bread roll and butter
and self-service coffee and tea*

*Two course menu
with all the same dishes
\$ 38.00 per person*

*Two course menu with alternate drop service
(2 choices per course)
\$ 40.00 per person*

*Three course menu
with all the same dishes
\$ 45.00 per person*

*Three course menu with alternate drop service
(2 choices per course)
\$ 48.00 per person*

*Three course menu
with 3 different choices per course
(only when exact choices are ordered
1 week beforehand)
\$ 52.00 per person*

½ hour canapée service \$ 8.00 p.p.

Entrée choices

- 1) Mango caprese salad
served with tomatoes, mango, bocconcini
cheese, basil, balsamic glaze and extra virgin
olive oil
- 2) Roast pork belly,
served with apple & chilli relish
- 3) Homemade smoked salmon fillet
served on grapefruit and cabbage salad
- 4) King prawn salad
served with fresh mango, mesclun salad and
mango vinaigrette
- 5) Thai beef salad
served on a bed of paw paw salad
- 6) Seared scallops,
with creamed corn and parma ham



FLAVOUR BUDS P/L

c/o Wakehurst Golf Club / Upper Clontarf Street / Seaforth NSW 2092
9949 3188 ext 4 | functions@wakehurstgolf.com.au | www.flavourbuds.com.au

Main choices:

- 1) Grilled pork fillet (marinated in apple cider)
served on a bed of spiced cous cous salad
with raisins and apple sauce with jus
- 2) Traditional honey roast double smoked ham and
slow roasted turkey breast (warm)
served with roast pumpkin, chats potatoes, greens
and demi-glace
- 3) Slow roasted beef new York cut
served with mashed potatoes,
vegetable bouquet and jus
- 4) Pan-grilled atlantic salmon fillet (warm)
served on a bed of braised cabbage, vegetables
served with dill sauce
- 5) Steamed chicken breast, stuffed with spinach,
onion, nuts and sundried tomatoes
served with vegetables and hollandaise sauce



Dessert Choices

- 1) Yoghurt panacotta served
with almond biscotti
- 2) Traditional plum pudding
served with brandy custard sauce
- 3) Pavlova with fresh fruit
and passion fruit sauce
- 4) Gourmet christmas ice cream
marinated in grand marnier and served with
warm chocolate sauce
- 5) Trifle
(layers of berries, custard, sponge cake and
cream)

Christmas Special Buffet

(minimum of 30 people)

fresh bread roll and butter
fresh prawns with cocktail sauce
caesar salad, garden salad
summer salad, seafood salad
vegetarian samosas, steamed dim sims
honey baked leg ham
Roast Turkey served with cranberry sauce
Grilled Barramundi fillet, steamed greens
roast pumpkin and roast potatoes, gravy
* * *
vanilla ice cream
christmas pudding with custard sauce
fresh fruit salad & petit fours
self-service coffee and tea station
\$ 44.00 per person

Christmas Banquet \$ 50.00 p.p.

Shared Platters: (based on 8 – 10 people per table)

Entrée options (please select 4)

- mango caprese salad
 - steamed prawn dumplings
 - melon & Prosciutto salad
 - Calamari rings
 - Duck Breast fillet
 - Salt & Pepper Squid
- * * *

Main Option (please select 4)

- Lamb back strap fillet (medium rare)
 - Honey baked leg ham
 - turkey breast fillet
 - Slow cooked New York cut fillet (pink)
 - pan-fried salmon fillet, with lemon dill sauce
 - Grilled Barramundi fillet
- * * *

Sides (please select 4)

- steamed rice
- chips
- mixed salad
- mashed potatoes
- roast potatoes and roast pumpkin
- mixed steamed vegetables

Dessert

assorted petit-fours on a high tea stand
or
alternate drop of 2 choices from the
dessert options

