

## Madisons FUNCTION ROOMS

# 2025 Functions

### CHRISTMAS MENU





LEVEL 1 RED BERET HOTEL



### CHRISTMAS MENU

### CANAPES

5 items pp \$18 each / 7 items pp \$24 each / 12 items pp \$37 each

(minimum catering of 40 adults = minimum spend of \$720)

Served on platters & walked by throughout the room by staff / Perfect for Cocktail parties

Minimum catering based on 40 adults

Battered onion rings (v)

Mushrooms filled w/ ricotta, eggs& herbs, topped w/ parmesan (gf, v)

Salt & Pepper Calamari pieces w/ aioli dipping sauce (gf)

Bruschetta bites- basil pesto tomato on a crisp bread w/ balsamic (v)

Duck & Plum spring rolls w/ plum vinegar dip

Battered Mackerel goujons w/ house made tartare sauce

Rogan josh lamb spoons garnished w/ lemon yoghurt (gf)

Mini Cheeseburgers

Pork riblets, slow cooked in a smokey BBQ sauce (gf on request)

Prawn Twisters in a garlic butter sauce

Southern style chicken pieces w/ an aioli style sauce

Arancini balls w/ garlic Aioli (v)

Spicy butter chicken spoons garnished w/coriander (gf)

Crumbed Cauliflower bites w/ a spicy aioli (v)

Chicken Skewers, house made w/dipping sauce (gf on request)

Thai Beef Salad Boats, w/ a traditional Thai dressing (gf on request)

We are happy to make changes & substitutions to our menu to suit your needs & dietary requirements.

All Christmas events include the room themed with festive decor & bonbons for each guest.



# 2025 Functions CHRISTMAS MENU

### **BUFFET MENU**

### Your choice of two meats:

Roast Pork / Roast Beef / Roast Chicken Corned Silverside / Baked Spanish Mackerel

### Your choice of two salads:

Greek Salad / Potato salad Mixed Bean Salad / Caesar salad Pasta Salad / Moroccan couscous salad

### Your choice of two desserts:

Pavlovas w/ fruit salad & fresh cream Chocolate brownies w/ Chantilly cream Apple crumble w/ custard House made cheesecake Custard filled profiteroles

### Buffet also consists of the following:

Roasted potato, pumpkin & carrots
Steamed peas, corn & beans OR Steamed Rice
Bread rolls & butter
Selection of condiments
Tea & Coffee station

### COSTS

\$45 Adults Children 6-12 years \$20 each Children 0-5 years eat free

(minimum 40 adults = minimum spend of \$1800)

### BUFFET ADD ON'S

Cold Prawns & Oysters / \$10pp 3rd roast meat / \$6pp Hot Chips & Chicken Nuggets / \$3pp

### DURATION

Buffets are open for a duration of 90 minutes for guests to help themselves to. The latest time a buffet can start is 7pm.

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### ENTREE

PRAWN & AVOCADO COCKTAILS
w/ cos lettuce, lemon & house cocktail sauce
ARANCINI BALLS

House made, on a bed of Napoli & topped w/ aioli

### MAIN

### STUFFED CHICKEN BREAST

w/ sun-dried tomato, baby spinach & camembert, wrapped in bacon, w/ broccolini, potatoes & cherry tomatoes topped w/ a white wine sauce 300g GRAIN FED SIRLOIN

w/ rosemary chats, asparagus & dutch carrots w/ a caramelised fig & pistachio nut butter

### DESSERT

### **PAVLOVAS**

finished w/ fresh whipped cream & fruit salad VANILLA PANACOTTA topped w/ a berry compote

### ALTERNATE DROP

Minimum catering based on 40 adults (minimum 40 adults = 2 course min spend \$2080 / 3 course min spend \$2600)

### COSTS

2 Course plated service \$52pp3 Course plated service \$65pp

Plated service, served alternatively. Includes bread rolls & butter, along with: tea, coffee & hot chocolate.

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