



Madisons

FUNCTION
ROOMS

2026 Functions CHRISTMAS MENU



RED BERET
HOTEL

LEVEL 1
RED BERET HOTEL

We are happy to make changes to our menu to suit your needs & dietary requirements.
All Christmas events include the room themed with festive decor & bonbons for each guest.



PLATTERS

Minimum catering spend of \$400

Platters of food are placed on a "food table" along with side plates, napkins & tongs for guests to help themselves to.

1 Platter typically feeds 10 people. If group are bigger eaters, add more platters.

FRUIT PLATTER \$95

A variety of seasonal fresh fruits containing a selection of melons, berries & citrus fruits.

SWEETS PLATTER \$90

Chefs selection of cakes, slices, profiteroles, danishes & muffins.

SANDWICH PLATTER \$95

A variety of fresh, in-house made sandwiches. Platter consists of 4 different sandwich options inclusive of vegetarian. Yields 60 portions.

CHEESE PLATTER \$100

Local blue, brie & vintage cheddar cheeses, served w/ assorted crackers & strawberries.

GF option available @ \$110

TRIO OF DIPS PLATTER \$80

Chefs selection of 3 house made dips w/ crispy Turkish bread & crackers.

GF option available @ \$90

ANTIPASTO PLATTER \$100

Chefs selection of Mediterranean style appetisers, served w/ Turkish breads, cured meats, olives, cheeses & marinated vegetables.

KIDS PLATTER \$100

Includes but not limited to:

Party pies, cheerios, chicken dino nuggets, battered fish bites, hot chips & tomato sauce.

ASIAN APPETISER PLATTER \$95

Includes but not limited to:

Wontons, samosas, spring rolls, prawn twisters, money bags & hot chips served w/ sweet soy and sweet chilli dipping sauce.

PIZZA PLATTER \$100

2 Pizza slabs, cut up into smaller pieces.

Choose two flavours:

BBQ Chicken / Ham & Pineapple / Supreme / Meat Lovers / Margarita / Vegetarian / Pepperoni
GF option available @ \$110

GARLIC BREAD PLATTER \$90

Made up with a combination of: Garlic bread, cheesy garlic bread, cheesy bacon garlic bread & cheesy brisket garlic bread.

Yields 54 portions.

DYLAN'S PLATTER \$100

Includes but not limited to:

Party pies, party sausage rolls, prawn twisters, mini spring rolls, mini samosas, dim sims & hot chips.
Served w/ dipping sauces.

JBAR PLATTER \$120

Includes but not limited to:

Salt & pepper calamari, mini cheeseburgers, prawn twisters, battered Mackerel goujons, gourmet spring roll & hot chips. Served w/ dipping sauces.

MEAT LOVERS PLATTER \$160

Includes but not limited to:

Southern fried chicken pieces, sticky chicken wings, beef meat balls, BBQ pork ribs, char-grilled chorizo & hot chips. Served w/ dipping sauces.

OCEAN BITES PLATTER \$160

Includes but not limited to:

Fresh battered fish goujons, S&P calamari, prawn twisters, prawn gyoza's, coconut crumbed prawns & hot chips. Served w/ garlic aioli & fresh lemon.



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CANAPES

Minimum catering spend of 40 adults / \$800

5 items \$20pp / 7 items \$26pp / 9 items \$32pp / 12 items \$39pp

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

Battered onion rings (v)

Mushrooms filled w/ ricotta, eggs & herbs topped w/ Parmesan cheese (v)

Salt & Pepper Calamari pieces w/ aioli dipping sauce

Bruschetta bites- basil pesto marinated tomato on a crisp bread with balsamic dressing (vg)

Duck & Plum spring rolls w/ plum vinegar dip

Vegetarian spring rolls w/ a chilli dipping sauce

Battered Mackerel goujons w/ house made tartare sauce

Rogan josh lamb spoons w/ lemon yogurt *

Mini Cheeseburgers

Pork Riblets, cooked slowly in a smokey BBQ sauce (GF available on request)

Prawn Twisters w/ a sweet chilli dipping sauce

Coconut Crumbed Prawns w/ a dipping sauce

Southern style chicken pieces w/ a dipping sauce

Arancini balls w/ garlic aioli (v)

Spicy butter chicken spoons w/ fresh coriander (GF)

Crumbed Cauliflower Bites w/ a spicy aioli dipping sauce (v)

Chicken Skewers, house made & served w/ dipping sauce (GF on request)

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



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BUFFET MENU

Minimum catering spend of 40 adults / \$1800

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

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

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
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 / Hot Chocolate

BUFFET ADD ON'S

Cold Prawns & Oysters / \$10pp
3rd Roast Meat / \$6pp
Hot Chips & Chicken Nuggets / \$3pp
3rd Salad / \$3pp
3rd Dessert / \$3pp



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ALTERNATE DROP

Minimum catering of 40 adults

2 Course min spend = \$2000 / 3 Course min spend = \$2480

2 Course plated service \$50pp

3 Course plated service \$62pp

Plated service is served alternatively.

Includes Bread Rolls & Butter, Tea, Coffee & Hot Chocolate.

Meal substitutes provided for vegans & vegetarians.

The below menu can be modified to suit your desired options.

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

LAMB SHANK

Braised w/ carrots, celery, onion, red wine & tomato, w/ buttered green beans & served on a bed of mashed potato

DESSERT

PAVLOVAS

finished w/ whipped cream & a tropical salsa

VANILLIA PANACOTTA

topped w/ a berry compot