



Events AT **16s**

CHRISTMAS PACKAGES

WELCOME

It's never too early to organise your corporate or social Christmas Party for the festive season!

Whether you're planning a work function or arranging a get together for your clients, Christmas is the time to let your hair down and indulge those around you for the support and hard work throughout the year.

We have numerous venue spaces, festive decorations and delicious Christmas food available. Hire out a space exclusively, custom design a package for your needs or book an area for a smaller group for something more casual in The Boat Shed Bar.

FOOD AND DRINK PACKAGE

\$59pp plus Room Hire
Minimum 40 guests

Includes:

- Half hour chef's selection of canapés served to your guests on arrival or half hour standard beverage package on arrival.
- Two course meal - alternate serve main & dessert OR carvery buffet
- DJ for the duration of your event
- Christmas themed decorations & bon bons

ROOM HIRE

Room hire costs are based on up to 5 hours use.

ROOM	ROOM HIRE	CAPACITY
The Quarterdeck		100-180
Mon-Fri	\$250	
Sat-Sun	\$300	
The Quarterdeck + Macquarie Room		180-200
Mon-Fri	\$400	
Sat-Sun	\$500	
Belmont Room		60-90
Mon-Fri	\$200	
Sat-Sun	\$250	
Spinnaker Room		250-600
	Please Request	



SET MENU

Select any two items from each course to be served alternately to your guests. Set menus include dinner rolls, freshly brewed coffee and a selection of premium teas.

MAIN

250g Char Grilled Aged Sirloin with Potato Mash, Buttered Snow Peas and Wild Mushroom Jus GF

Pan Fried Tasmanian Salmon Fillet on a warm Herb Potato Salad, Spinach Leaves, Asparagus and Blistered Tomatoes finished with a Caper Aioli GF

Roasted Pork Loin Cutlet on Thyme & Garlic Scented Braised Potatoes and Green Beans with Apple Cider Jus GF

Pan Fried Chicken Breast served on Potato Gratin with Steamed Greens and Capsicum Relish

Roasted Chicken Supreme wrapped in Prosciutto on Creamy Mashed Potato and Broccolini finished with a rich Tomato & Herb Sauce GF

DESSERT

White Chocolate & Raspberry Baked Cheesecake with Praline and Vanilla Cream GF

Strawberry Tart with fresh Strawberries and Custard in a Crisp Tart Case filled with Vanilla Cream and Shaved Chocolate

Sticky Date Pudding served with warm Butterscotch Sauce, Vanilla Cream and Strawberries

Lemon Curd Tart with Sweet Pastry, fresh Strawberries, Coulis and Cream

Orange & Almond Cake soaked in Orange Syrup with Berry Coulis and Cream GF

Warm Christmas Pudding served with Vanilla Custard & Cream

Please enquire for any special dietary requirements including Gluten Free and Vegetarian.

LOOKING FOR A LITTLE EXTRA?

Antipasto Platter on arrival \$90 per platter

Cheese Platter on arrival \$110 Per platter

CARVERY MENU

CARVERY SELECTION

Baked Leg Ham with Maple Glaze GF

Roasted Beef Sirloin with Mustards and Red Wine Jus GF

Grilled Chicken Breast with Mediterranean Vegetables GF

HOT ITEMS TO ACCOMPANY

Roasted Potatoes GF V

Steamed Vegetables GF V

Roasted Pumpkin GF V

SALADS

Moroccan Sweet Potato Salad with Spinach, Feta, Almonds and Semi Dried Tomatoes GF V

Potato Salad with Seeded Mustard, Chives, Egg and Garlic Aioli GF V

Tossed Garden Salad with Cherry Tomatoes, Cucumber, Red Onion GF V

Caesar Salad with Bacon, Croutons, Cos and Shaved Parmesan

DESSERTS

Sticky Date Pudding with Butterscotch Sauce

Warm Christmas Pudding served with Vanilla Custard & Cream

Baked Cheesecake GF

Seasonal Fruit Platter GF

GF Gluten Free | V Vegetarian

CONTACT US

Contact our Events Team today to discuss the details for your Christmas Event.

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