



ST ANDREWS
CONSERVATORY

Bronze Christmas Package

128 Nicholson Street Fitzroy 3065
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BRONZE CHRISTMAS PACKAGE

This package has been designed for groups who wish to hold an End of Year or Christmas function, without requiring the exclusive use of the Conservatory.

The set prices can include food and drinks per head as listed below to suit your party.



Package A

\$55 PER HEAD
(3 COURSE MEAL)



Package B

\$50 PER HEAD
(ENTRÉE & MAIN)



Package C

\$45 PER HEAD
(MAIN & DESSERT)

BRONZE CHRISTMAS PACKAGE INCLUSIONS:

- Two or three-course menu
- Assorted bread rolls
- Individual menus at each place setting
- White table linen and cloth napkins
- Full table service
- Flower centerpieces on each table
- Basic Christmas decorations
- Freshly brewed coffee and tea service

The most appealing aspect about these packages is that each course is ordered individually by your guests through our professional staff, from a menu of great variety (sample menu attached).

OPTIONAL EXTRAS:

- | | |
|--|--------------------|
| <input type="radio"/> Finger food on arrival | \$5.00 per person |
| <input type="radio"/> Antipasto platters to share | \$10.00 per person |
| <input type="radio"/> Cheese and fruit platters to share | \$10.00 per person |



BRONZE CHRISTMAS PACKAGE – SAMPLE MENU

ENTREES:

- Curried cauliflower, saffron and cheddar soup with herbed croutons (V)
- Sesame crusted calamari served on a tossed Vietnamese salad with nam-jim aioli and a spicy lime vinaigrette (GF)
- Slowly braised lamb ragu gnocchi, peas, fresh herbs, gruyere cheese, lemon oil

MAIN COURSE:

- Char-grilled porterhouse steak, herb and truffle roasted duck fat potatoes, sautéed seasonal greens, dukkah baby carrots, roast garlic jus (GF)
- Rolled turkey breast, sage and pancetta farce, parsnip mash, sautéed greens, cranberry jus
- Grilled barramundi fillet, slowly roasted pesto and goats cheese gratin, burnt corn salsa, celeriac remoulade, salmon roe (GF)
- Porcini and swiss brown mushroom risotto, sage, walnut pesto, spinach, roasted corn (GF, V)

DESSERTS

- Christmas pudding, brandy anglaise, vanilla ice-cream
- Palm sugar and lemongrass panna cotta, chilli orange caramel, double cream (GF)
- Wattle valley brie, lavosh, quince paste, dried apricots



BRONZE CHRISTMAS PACKAGE – BEVERAGES

Beverages can be included and served for a continuous period for a set price per head:



3 Hours
\$30 PER PERSON



4 Hours
\$35 PER PERSON



5 Hours
\$40 PER PERSON

Alternatively, beverages can be charged on a consumption basis, and either be purchased by guests for each individual beverage, or placed on an account for the host to pay (bar tab).

Beverages included in the beverage packages and all-inclusive function fee are listed below.

Additional beverages may be purchased at bar prices for each individual beverage.

TAP BEERS

Carlton Draught

Alpha Pale Ale

Stella Artois

Bonamy's Apple Cider

Cascade Premium Light (bottled)

SPARKLING WINE

Rothbury Estate Cuvee Brut

BOTTLED WINE

Rothbury Estate Chardonnay

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Merlot

Rothbury Estate Shiraz Cabernet

SOFT DRINKS

Coke, Sprite, Lift, Diet Coke, Soda water, Lemon, lime and bitters

JUICES

Orange, Apple, Pineapple, Cranberry, Tomato

**Spirits are not included in the function fee but can be purchased at the bar by guests*

BRONZE CHRISTMAS PACKAGE – TERMS & CONDITIONS

1. This package is not available on Friday and Saturday evenings during December.
2. Luncheon functions are restricted to four hours and must end at 4.00pm.
3. A deposit of \$200 (two hundred dollars) is required within two weeks of confirming the function date and is payable by cash, cheque, credit card or bank transfer.
4. Final guest numbers are required 7 (seven) days prior to the event. Any guest cancellations after this time cannot be accommodated.





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