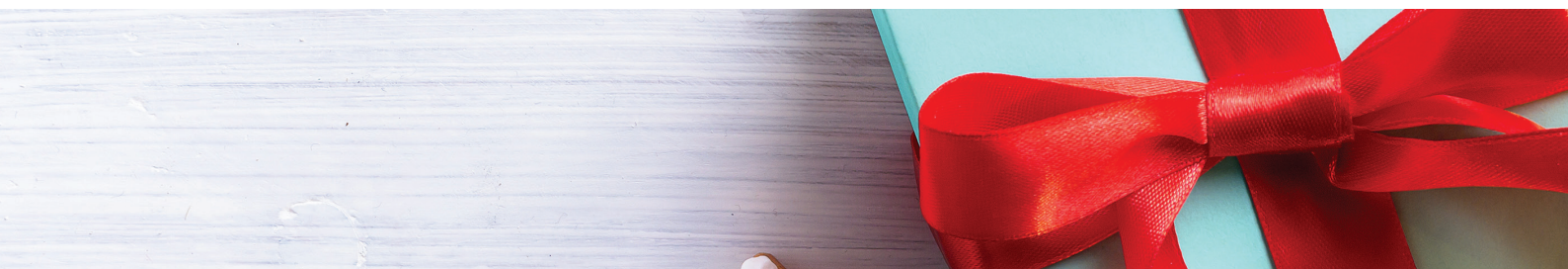




TFE hotels

# CHRISTMAS BUFFET BREAKFAST



Hearty breakfast buffet in Straits Cafe.

**\$39 for adults | \$20 for kids (4 – 12 years)**

## Cold buffet

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Charcuterie board with selection of cured meats, cheese, pickles and vegetables

Smoked Tasmanian salmon, horseradish cream, capers, red onion and lemon

Assorted cereals, yoghurts, fresh fruit, bircher muesli

## Hot buffet

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Baked honey ham carvery, with mustard fruits (g/f)

Make your own Eggs Benedict

Fried eggs (v)

Mediterranean scrambled eggs with feta (v, g/f)

Turkey sausage

Breakfast casserole

Crispy bacon

Mini hash browns (v)

Homemade baked beans (v)

Sautéed mushroom and kale (v)

Pancakes and waffles

Maple syrup, berry compote, whipped cream and vanilla ice cream

## Bakery

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Cranberry escargot, custard Danish, fruit mince pies, scones and croissants

Fresh baked bread

Apple compote tart and banana bread

Berry smoothies and virgin Bloody Mary

## Beverages

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Fruit juices

Selection of teas and automated coffee

\* (v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (g/f) gluten-free\*, (n/f) nut-free\*. Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



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# CHRISTMAS BUFFET LUNCH



Straits Cafe prestige buffet includes 3 hour beverage package, a visit from Santa and panoramic ocean views.

Beverage package includes soft drinks, wine and beer.

**\$179 for adults | \$99 for teens | \$79 for kids (4 – 12 years)**

## Grazing table

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Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island sauce and lemon (g/f)

Shucked oysters, shallot vinaigrette (g/f)

Smoked salmon, horseradish cream, capers, red onion and lemon

Roast chicken and pasta salad

Spring onion and potato salad (v, g/f)

Heirloom tomato, buffalo mozzarella and pesto (v)

Mixed leaf, dried cranberry and walnut salad (v)

## Carvery

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Rendezvous honey baked ham leg

Roast turkey breast, cranberry sauce

## Hot buffet

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Sautéed sprouts and chestnut stuffing (v)

Baked Norwest barramundi, tomatoes, olives and pancetta

English style roast beef and Yorkshire pudding, horseradish gravy

Cavatelli pasta with seafood

Sea salt roast baby potatoes (v, g/f)

Roast butternut pumpkin, feta and honey

Steamed seasonal vegetables lemon evoo (v, g/f, d/f)

## Dessert

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Warm plum pudding with brandy custard

Mandarin and gingerbread trifle

Miniature strawberry and kiwi fruit Pavlova (g/f)

Swiss Christmas chocolate and hazelnut roll

Ginger bread men and Christmas cookies

Fruit mince pies

Australian white Christmas slice

Fresh seasonal fruit salad

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# CHRISTMAS BUFFET LUNCH



Mentelle Room prestige buffet. Includes 3 hour beverage package, live entertainment, a visit from Santa and panoramic ocean views. Beverage package includes soft drinks, wine and beer.

**\$169 for adults | \$99 for teens | \$69 for kids (4 – 12 years)**

## Grazing table

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Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island sauce and lemon (g/f)

Shucked oysters, shallot vinaigrette (g/f)

Smoked salmon, horseradish cream, capers, red onion and lemon

Roast chicken and pasta salad

Spring onion and potato salad (v, g/f)

Heirloom tomato, buffalo mozzarella and pesto (v)

Mixed leaf, dried cranberry and walnut salad (v)

## Carvery

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Rendezvous honey baked ham leg

Roast turkey breast, cranberry sauce

**Minimum 8 people for private table**

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## Hot buffet

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Sautéed sprouts and chestnut stuffing (v)

Baked Norwest barramundi, tomatoes, olives and pancetta

English style roast beef and Yorkshire pudding, horseradish gravy

Cavatelli pasta with seafood

Sea salt roast baby potatoes (v, g/f)

Roast butternut pumpkin, feta and honey

Steamed seasonal vegetables lemon evoo (v, g/f, d/f)

## Dessert

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Warm plum pudding with brandy custard

Mandarin and gingerbread trifle

Miniature strawberry and kiwi fruit Pavlova (g/f)

Swiss Christmas chocolate and hazelnut roll

Ginger bread men and Christmas cookies

Fruit mince pies

Australian white Christmas slice

Fresh seasonal fruit salad



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# CHRISTMAS BUFFET LUNCH



Grand Ballroom premium lunch buffet with live entertainment, soft drinks and a visit from Santa.

**\$139 for adults | \$79 for teens (13 - 17 years) | \$59 for kids (4 - 12 years)**

## Grazing table

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Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island sauce and lemon (g/f)

Shucked oysters, shallot vinaigrette (g/f)

Smoked salmon, horseradish cream, capers, red onion and lemon

Roast chicken and pasta salad

Spring onion and potato salad (v, g/f)

Heirloom tomato, buffalo mozzarella and pesto (v)

Mixed leaf, dried cranberry and walnut salad (v)

## Carvery

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Rendezvous honey baked ham leg

Roast turkey breast, cranberry sauce

**Minimum 8 people for private table**

## Hot buffet

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Sautéed sprouts and chestnut stuffing (v)

Baked Norwest barramundi, tomatoes, olives and pancetta

English style roast beef and Yorkshire pudding, horseradish gravy

Cavatelli pasta with seafood

Sea salt roast baby potatoes (v, g/f)

Roast butternut pumpkin, feta and honey

Steamed seasonal vegetables lemon evoo (v, g/f, d/f)

## Dessert

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Warm plum pudding with brandy custard

Mandarin and gingerbread trifle

Miniature strawberry and kiwi fruit Pavlova (g/f)

Swiss Christmas chocolate and hazelnut roll

Ginger bread men and Christmas cookies

Fruit mince pies

Australian white Christmas slice

Fresh seasonal fruit salad

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# CHRISTMAS BUFFET DINNER



**\$99 for adults | \$69 for teens (13 - 17 years) | \$39 for kids (4 - 12 years)**

## Grazing table

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Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island sauce and lemon (g/f)

Shucked oysters, shallot vinaigrette (g/f)

Smoked salmon, horseradish cream, capers, red onion and lemon

Roast chicken and pasta salad

Spring onion and potato salad (v, g/f)

Heirloom tomato, buffalo mozzarella and pesto (v)

Mixed leaf, dried cranberry and walnut salad (v)

## Carvery

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Rendezvous honey baked ham leg

Roast turkey breast, cranberry sauce

## Hot buffet

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Sautéed sprouts and chestnut stuffing (v)

Baked Norwest barramundi, tomatoes, olives and pancetta

English style roast beef and Yorkshire pudding, horseradish gravy

Cavatelli pasta with seafood

Sea salt roast baby potatoes (v, g/f)

Roast butternut pumpkin, feta and honey

Steamed seasonal vegetables lemon evoo (v, g/f, d/f)

## Dessert

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Warm plum pudding with brandy custard

Mandarin and gingerbread trifle

Miniature strawberry and kiwi fruit Pavlova (g/f)

Swiss Christmas chocolate and hazelnut roll

Ginger bread men and Christmas cookies

Fruit mince pies

Australian white Christmas slice

Fresh seasonal fruit salad

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