

# YOUR FESTIVE PARTY ALL WRAPPED UP!



**Celebrate your Christmas Party in style at Rendezvous Hotel Perth Scarborough.**

## Poolside BBQ at Sunset

**60 per person**

Watch an amazing sunset over the Indian Ocean around our tropical resort pool. Enjoy a freshly prepared BBQ in your own dedicated area with beautiful coastal views. Pair it with one of our exquisite beverage packages for an additional cost.

## Christmas Lunch and Dinner

**99 per person**

Enjoy a delicious three course set menu accompanied by a three hour classic beverage package in a sophisticated function room. This package includes black or white linen napkins and table cloths, Christmas decorations and personalised menus. This is the perfect package to get you in the festive spirit.

Upgrade to a buffet or alternate drop for \$5 per person.

## Enquire Now!

Contact (08) 9340 5711  
or [meet.scarborough@rendezvoushotels.com](mailto:meet.scarborough@rendezvoushotels.com)

## Festive Sundowner

**50 per person – 2 hours**  
**75 per person – 3 hours**

Celebrate with mouth-watering canapés complemented with a classic beverage package while overlooking the iconic Scarborough Beach.

## Enhance Your Event

Make your Christmas party even more memorable with these upgrade options:

- Pre-dinner canapés for 12 per person or add a live oyster shucking station for 12.5 per person;
- Interactive international cheese station for 12.5 per person or add a shared cheese platter to your tables for 9.5 per person;
- Christmas cookies for 2.5 per person;
- Dessert canapés for 4.5 each;
- Christmas themed welcome cocktails for 12 per person on consumption or add to your beverage package for 4 per person.



\* Minimum numbers and venue hire may apply. Valid until 24th December 2018.

# POOLSIDE BARBEQUE



## To start

---

Assorted sushi, wasabi dip

Indian Ocean prawn cocktail (g/f, d/f, n/f)

## From the barbeque

---

Black angus sirloin steak, caramelised onion (g/f)

Grilled sweet lip snapper, chunky tomato sauce (d/f, n/f)

Roast turkey breast, cranberry and grilled sprouts (g/f, n/f)

Buttered corn on the cob (v, g/f, n/f)

Cinnamon spiced roast pumpkin and potato (v, g/f, d/f, n/f)

Fresh baked bread rolls and butter (v)

## Salads

---

Two seasonal garden salads (v)

## To finish

---

Assorted Ben & Jerry's ice cream

Fresh fruit salad (g/f)

## Available until 9pm.

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.



**RENDEZVOUS**



# LUNCH AND DINNER MENU



## Entrée

Mild chorizo and cacciatore, smoked Tasmanian salmon, king prawns with cocktail sauce, olives, sun blushed tomatoes and reindeer dip

Chickpea, eggplant and spinach salad (v, g/f, d/f)

Fresh artisan bread rolls

## Main

### Grilled black angus rump steak

Paris mash potato, carrot puree, crisp greens, horseradish jus (g/f, n/f)

### Grilled Tasmanian salmon

Saffron fondant potato, broccolini and verjuice cream sauce (g/f, n/f)

### Traditional roast turkey and honey ham

Chestnut stuffing, roast vegetables, cranberry jus

## Dessert

### Warm Irish fruit cake

Brandy anglaise, candied orange

### Whiskey and chocolate mousse

Salted caramel and chocolate crunch

### Deconstructed Pavlova

Mini meringues, lavender mascarpone cream, fresh strawberry and kiwi, passion fruit gel (g/f)

**Add \$5 per person, per course for alternate drop.**

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.



**RENDEZVOUS**

# LUNCH AND DINNER MENU



## Plated entrée

Upgrade to individual plated entrée

6

### **West Australian king prawns and cured Tasmanian salmon**

White bean puree, crispy parsnip and pickled radish  
(g/f, d/f, n/f)

### **Roast butternut and mushroom risotto**

Danish feta, walnut pesto (v, g/f)

### **Orange and cinnamon spiced chicken breast**

Quinoa tabbouleh and orange gel (g/f, n/f)

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.



**RENDEZVOUS**



# BUFFET MENU



## Table grazing plate

Mild chorizo and cacciatore, smoked Tasmanian salmon, king prawns with cocktail sauce, olives, sun blushed tomatoes and reindeer dip

Chickpea, eggplant and spinach salad (v, g/f, d/f)

Fresh artisan bread rolls

## Hot buffet

Rendezvous honey baked ham carvery (g/f, n/f)

Sliced turkey breast, chestnut stuffing, cranberry jus

Slow roast strip loin, mustard roasted parsnip, horseradish jus (g/f, d/f, n/f)

Baked gold band snapper, tomato and caper (d/f, n/f)

Sweet corn rice pilaf (g/f, n/f)

Oven roasted baby potatoes and cinnamon pumpkin (v, g/f, d/f, n/f)

Panache of seasonal garden vegetables, lemon and extra virgin olive oil (v, g/f, d/f, n/f)

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.

## Dessert

White chocolate and cranberry bread and butter pudding

Miniature strawberry and kiwi fruit Pavlova (g/f, n/f)

Fruit mince pies

Clementine and gingerbread trifle

Fresh seasonal sliced fruit platter (g/f, n/f)

Selection of fine Australian cheese, crackers and fig jam

*Includes freshly brewed tea and coffee.*



**RENDEZVOUS**

# COCKTAIL SUNDOWNER MENU



## Two hour package

### Cold

Tasmanian smoked salmon, passion fruit curd, blini (n/f)

Compressed melon and Serrano ham (g/f, n/f, d/f)

Australian oysters, horseradish gel (g/f, n/f, d/f)

### Hot

Spiced pumpkin strudel (vg)

Spiced pulled beef brisket and brioche

Cinnamon chicken, parsnip mash (g/f)

## Three hour package

### Cold

Tasmanian smoked salmon, passion fruit curd, blini (n/f)

Coffin Bay oysters, horseradish gel (g/f, n/f, d/f)

### Hot

Spiced pumpkin strudel (vg)

Smoked pulled beef brisket and brioche

Cinnamon chicken, parsnip mash (g/f)

### Fork food

Slow braised pork belly, barley and apple (n/f)

Turkey bhajis, Indian slaw and raita

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.



**RENDEZVOUS**



## UPGRADE OPTIONS



### Pre-dinner canapés

12 per person

Tasmanian smoked salmon, passion fruit curd, blini (n/f)

Compressed melon and Serrano ham (g/f, n/f, d/f)

Smoked duck, plum relish and sourdough (d/f, n/f)

### Live oyster shucking station

12.5 per person

Fresh Australian oysters with all the traditional condiments with your 30 minute pre-dinner drinks.

### Nightcap

Interactive international cheese station to end your function for one hour with a selection of 6 artisan cheeses and condiments

12.5 per person

Shared cheese plater to your tables

9.5 per person

Christmas cookies for post dinner coffee and tea service

2.5 per person

Continued next page >

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.



**RENDEZVOUS**

# UPGRADE OPTIONS



## Dessert canapés

---

4.5 each

Warm fruit mince pies

Eggnog shooters and short bread

Clementine and gingerbread trifle

Whisky chocolate mousse and salted caramel

## Cocktails

---

12 per person on consumption

4 per person to add to your beverage package

### Aperol Spritz

Prosecco, Aperol, soda, fresh orange

### Espresso Martini

Vodka, Kahlua, fresh coffee

## Even more

---

Talk to your coordinator about pricing

- Beverage Package upgrades
- Chair covers
- Photo booth
- DJ services
- Discount accommodation rates available

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (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.



**RENDEZVOUS**