

# CHRISTMAS BY THE BEACH

SATURDAY 25 DECEMBER 2021



Celebrate the joy of the festive season with your loved by the beach. There is something for everyone, with mouth-watering breakfast, lunch and dinner buffet options. Santa will be visiting during lunch time hours and available for family photos.

Bookings essential and limited - these events sell out quickly, book early to avoid disappointment.

**To book please call 08 9340 5711  
or email [meet.scarborough@rendezvoushotels.com](mailto:meet.scarborough@rendezvoushotels.com)**

Credit Cards incur a 1.2% surcharge. Tickets are non-refundable after 1 December 2021.

# BEACH SIDE BUFFET BREAKFAST

STRAITS CAFE | 7AM - 8.30AM OR 9AM -10.30AM  
\$49 PER PERSON | \$29 PER CHILD (4 - 12 YEARS)



## COLD BUFFET

Charcuterie board with selection of cured meats, cheese, pickles and vegetables  
Smoked Tasmanian salmon, horseradish cream, capers, red onion and lemon  
Assorted cereals, yoghurt, fresh fruits, bircher muesli (df)

## BAKERY

Assorted custard Danish, fruit mince pies and croissants  
Fresh baked bread rolls  
Banana bread  
Berry smoothies (gf, nf)

## BEVERAGES

Fruit juices  
Selection of tea and coffee

## HOT BUFFET

Baked honey ham carvery, selection of chutneys (gf, nf)  
Poached eggs and hollandaise (nf)  
Fried eggs (v, nf)  
Scrambled eggs (v, gf, nf)  
Chicken sausage (nf)  
BBQ pork buns and bok choy (gf)  
Vegetarian fried rice (df, nf)  
Crispy bacon  
Mini hash browns (v, nf)  
Homemade baked beans (v, gf, nf)  
Sautéed mushroom and kale (vg, gf, nf)  
Pancakes and waffles  
Maple syrup, berry compote, whipped cream



Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.



# BUFFET BREAKFAST WITH A VIEW

MENTELLE ROOM | 7AM - 10AM  
\$49 PER PERSON | \$29 PER CHILD (4 - 12 YEARS)



## COLD BUFFET

Charcuterie board with selection of cured meats, cheese, pickles and vegetables  
Smoked Tasmanian salmon, horseradish cream, capers, red onion and lemon  
Assorted cereals, yoghurt, fresh fruits, bircher muesli (df)

## BAKERY

Assorted custard Danish, fruit mince pies and croissants  
Fresh baked bread rolls  
Banana bread  
Berry smoothies (gf, nf)

## BEVERAGES

Fruit juices  
Selection of tea and coffee

## HOT BUFFET

Baked honey ham carvery, selection of chutneys (gf, nf)  
Poached eggs and hollandaise (nf)  
Fried eggs (v, nf)  
Scrambled eggs (v, gf, nf)  
Chicken sausage (nf)  
BBQ pork buns and bok choy (gf)  
Vegetarian fried rice (df, nf)  
Crispy bacon  
Mini hash browns (v, nf)  
Homemade baked beans (v, gf, nf)  
Sautéed mushroom and kale (vg, gf, nf)  
Pancakes and waffles  
Maple syrup, berry compote, whipped cream



Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.

# CHRISTMAS BUFFET LUNCH

GRAND BALLROOM | 12PM - 3PM

\$149 PER PERSON | \$99 PER TEEN (13 -17 YEARS) | \$79 PER CHILD (4 - 12 YEARS)



Grand Ballroom premium lunch buffet includes live entertainment. Minimum of 8 people required for a private table.

## GRAZING BUFFET

Shucked natural oysters, Australian whole prawns with cocktail sauce, selection of cold meats, marinated and fermented vegetables, sun dried tomato dip  
Fresh baked bread  
Mixed leaf, dried cranberry and walnut salad (vg, gf, df)

## HOT SELECTION

### CARVING STATION:

Rendezvous honey and pineapple baked ham (gf, nf)  
Slow roast beef, Yorkshire pudding, horseradish gravy (df, nf)

Turkey breast, traditional bread stuffing, cranberry jus  
Baked fish, seafood marinara (gf, df, nf)  
Oven roasted baby potatoes, pumpkin (vg, gf, nf)  
Panache of seasonal garden vegetables, lemon and extra virgin olive oil (vg, gf, nf)  
Chickpea, vegetable, coconut curry (vg, gf, nf)

## DESSERT

Warm plum pudding and brandy custard  
Miniature strawberry and kiwi fruit Pavlova (gf, nf)  
Fruit mince pies  
Chocolate tiramisu  
Fresh seasonal fruit salad (vg, gf, nf)  
Selection of fine Australian cheese, crackers and chutneys

## BEVERAGES

Fruit juices  
Soft drinks  
Selection of tea and coffee  
Three hour beverage package available for an additional \$30 per adult.



Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.



# VERY MERRY BUFFET LUNCH

PRESTON ROOM | 12.30PM - 3.30PM

\$149 PER PERSON | \$99 PER TEEN (13 -17 YEARS) | \$79 PER CHILD (4 - 12 YEARS)



Preston Room premium lunch buffet includes live entertainment. Minimum of 8 people required for a private table.

## GRAZING BUFFET

Shucked natural oysters, Australian whole prawns with cocktail sauce, selection of cold meats, marinated and fermented vegetables, sun dried tomato dip

Fresh baked bread

Mixed leaf, dried cranberry and walnut salad (vg, gf, df)

## HOT SELECTION

### CARVING STATION:

Rendezvous honey and pineapple baked ham (gf, nf)

Slow roast beef, Yorkshire pudding, horseradish gravy (df, nf)

Turkey breast, traditional bread stuffing, cranberry jus

Baked fish, seafood marinara (gf, df, nf)

Oven roasted baby potatoes, pumpkin (vg, gf, nf)

Panache of seasonal garden vegetables, lemon and extra virgin olive oil (vg, gf, nf)

Chickpea, vegetable, coconut curry (vg, gf, nf)

## DESSERT

Warm plum pudding and brandy custard

Miniature strawberry and kiwi fruit Pavlova (gf, nf)

Fruit mince pies

Chocolate tiramisu

Fresh seasonal fruit salad (vg, gf, nf)

Selection of fine Australian cheese, crackers and chutneys

## BEVERAGES

Fruit juices

Soft drinks

Selection of tea and coffee

Three hour beverage package available for an additional \$30 per adult.



**RENDEZVOUS**

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.



# COASTAL CHRISTMAS BUFFET LUNCH

MENTELLE ROOM | 12.30 PM - 3.30PM

\$189 PER PERSON | \$99 PER TEEN (13 -17 YEARS) | \$79 PER CHILD (4 - 12 YEARS)



Mentelle Room premium lunch buffet includes ocean views, three hour beverage package and live entertainment. Minimum of 8 people required for a private table.

## GRAZING BUFFET

Shucked natural oysters, Australian whole prawns with cocktail sauce, selection of cold meats, marinated and fermented vegetables, sun dried tomato dip

Fresh baked bread

Mixed leaf, dried cranberry and walnut salad (vg, gf, df)

## HOT SELECTION

### CARVING STATION:

Rendezvous honey and pineapple baked ham (gf, nf)

Slow roast beef, Yorkshire pudding, horseradish gravy (df, nf)

Turkey breast, traditional bread stuffing, cranberry jus

Baked fish, seafood marinara (gf, df, nf)

Oven roasted baby potatoes, pumpkin (vg, gf, nf)

Panache of seasonal garden vegetables, lemon and extra virgin olive oil (vg, gf, nf)

Chickpea, vegetable, coconut curry (vg, gf, nf)

## DESSERT

Warm plum pudding and brandy custard

Miniature strawberry and kiwi fruit Pavlova (gf, nf)

Fruit mince pies

Chocolate tiramisu

Fresh seasonal fruit salad (vg, gf, nf)

Selection of fine Australian cheese, crackers and chutneys

## BEVERAGES

Soft drinks

Selection of tea and coffee

Three hour beverage package includes house wine and beer



**RENDEZVOUS**

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.

# SCENIC CHRISTMAS BUFFET LUNCH

STRAITS CAFE | 1PM - 3.30PM

\$189 PER PERSON | \$99 PER TEEN (13 -17 YEARS) | \$79 PER CHILD (4 - 12 YEARS)



Straits Cafe premium lunch buffet includes three hour beverage package and scenic ocean views.

## GRAZING BUFFET

---

Shucked natural oysters, Australian whole prawns with cocktail sauce, selection of cold meats, marinated and fermented vegetables, sun dried tomato dip  
Fresh baked bread  
Mixed leaf, dried cranberry and walnut salad (vg, gf, df)

## HOT SELECTION

---

### CARVING STATION:

Rendezvous honey and pineapple baked ham (gf, nf)  
Slow roast beef, Yorkshire pudding, horseradish gravy (df, nf)

Turkey breast, traditional bread stuffing, cranberry jus  
Baked fish, seafood marinara (gf, df, nf)  
Oven roasted baby potatoes, pumpkin (vg, gf, nf)  
Panache of seasonal garden vegetables, lemon and extra virgin olive oil (vg, gf, nf)  
Chickpea, vegetable, coconut curry (vg, gf, nf)

## DESSERT

---

Warm plum pudding and brandy custard  
Miniature strawberry and kiwi fruit Pavlova (gf, nf)  
Fruit mince pies  
Chocolate tiramisu  
Fresh seasonal fruit salad (vg, gf, nf)  
Selection of fine Australian cheese, crackers and chutneys

## BEVERAGES

---

Soft drinks  
Selection of tea and coffee  
Three hour beverage package includes house wine and beer.



Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.



# CHRISTMAS BUFFET DINNER DELIGHT

STRAITS CAFE | 6PM - 9PM

\$149 PER PERSON | \$99 PER TEEN (13 -17 YEARS) | \$79 PER CHILD (4 - 12 YEARS)



## GRAZING BUFFET

Shucked natural oysters, Australian whole prawns with cocktail sauce, selection of cold meats, marinated and fermented vegetables, sun dried tomato dip

Fresh baked bread

Mixed leaf, dried cranberry and walnut salad (vg, gf, df)

## HOT SELECTION

CARVING STATION:

Rendezvous honey and pineapple baked ham (gf, nf)

Slow roast beef, Yorkshire pudding, horseradish gravy (df, nf)

Turkey breast, traditional bread stuffing, cranberry jus

Baked fish, seafood marinara (gf, df, nf)

Oven roasted baby potatoes, pumpkin (vg, gf, nf)

Panache of seasonal garden vegetables, lemon and extra virgin olive oil (vg, gf, nf)

Chickpea, vegetable, coconut curry (vg, gf, nf)

## DESSERT

Warm plum pudding and brandy custard

Miniature strawberry and kiwi fruit Pavlova (gf, nf)

Fruit mince pies

Chocolate tiramisu

Fresh seasonal fruit salad (vg, gf, nf)

Selection of fine Australian cheese, crackers and chutneys

## BEVERAGES

Soft drinks

Selection of tea and coffee

Three hour beverage package available for an additional \$30 per adult.



Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.



# FESTIVE DINNER BUFFET

MENTELLE ROOM | 6PM - 9PM

\$149 PER PERSON | \$99 PER TEEN (13 -17 YEARS) | \$79 PER CHILD (4 - 12 YEARS)



Minimum of 8 people required for a private table.

## GRAZING BUFFET

Shucked natural oysters, Australian whole prawns with cocktail sauce, selection of cold meats, marinated and fermented vegetables, sun dried tomato dip  
Fresh baked bread  
Mixed leaf, dried cranberry and walnut salad (vg, gf, df)

## HOT SELECTION

### CARVING STATION:

Rendezvous honey and pineapple baked ham (gf, nf)  
Slow roast beef, Yorkshire pudding, horseradish gravy (df, nf)

Turkey breast, traditional bread stuffing, cranberry jus  
Baked fish, seafood marinara (gf, df, nf)  
Oven roasted baby potatoes, pumpkin (vg, gf, nf)  
Panache of seasonal garden vegetables, lemon and extra virgin olive oil (vg, gf, nf)  
Chickpea, vegetable, coconut curry (vg, gf, nf)

## DESSERT

Warm plum pudding and brandy custard  
Miniature strawberry and kiwi fruit Pavlova (gf, nf)  
Fruit mince pies  
Chocolate tiramisu  
Fresh seasonal fruit salad (vg, gf, nf)  
Selection of fine Australian cheese, crackers and chutneys

## BEVERAGES

Soft drinks  
Selection of tea and coffee  
Three hour beverage package available for an additional \$30 per adult.



Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.

# KIDS CHRISTMAS MENU



## SALAD

---

Macaroni, cheddar salad (v, gf, nf)

Potato and ham salad (gf, nf, df)

## HOT BUFFET

---

Tempura chicken nuggets (nf, df)

Baked fish fingers and tartar sauce (nf, df)

Chips (nf)

Broccoli and cauliflower bake (gf, nf)

## DESSERT

---

Assorted icy poles (gf)

Jelly shots

Christmas cookies

Assorted lollies

Candy canes



**RENDEZVOUS**

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product. Menu items may be subject to change.