

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

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

Rendezvous honey baked ham leg

Roast turkey breast, cranberry sauce

Minimum 8 people for private table

Hot buffet

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

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

* (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.





CHRISTMAS BUFFET DINNER



Our Mentelle Room prestige buffet includes panoramic ocean views. Minimum of 8 people per table. **\$99 for adults | \$69 for teens (13 - 17 years) | \$39 for kids (4 - 12 years)** Add a 3 hour beverage package which includes selected beer, wine and soft drinks to your table booking for an additional \$40 per adult*

Grazing table

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

Rendezvous honey baked leg ham

Roast turkey breast with cranberry sauce

Hot buffet

Sautéed sprouts and chestnut stuffing (v)

Baked Norwest barramundi, tomatoes, olives and pancetta

English style roast beef and Yorkshire pudding, with horseradish gravy

Cavatelli pasta with seafood

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

Roast butternut pumpkin, feta and honey

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

Dessert

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*Subject to the beverage package being added to all adults attending. Beverage package between 6:30pm - 9:30pm

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CHRISTMAS BUFFET DINNER



Our Straits Cafe prestige buffet includes panoramic ocean views. For group bookings of 8 or more please refer to our Mentelle Room Dinner package.

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

Grazing table

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

Rendezvous honey baked leg ham

Roast turkey breast with cranberry sauce

Hot buffet

Sautéed sprouts and chestnut stuffing (v)

Baked Norwest barramundi, tomatoes, olives and pancetta

English style roast beef and Yorkshire pudding with horseradish gravy

Cavatelli pasta with seafood

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

Roast butternut pumpkin, feta and honey

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

Dessert

Warm plum pudding with brandy custard Mandarin and gingerbread trifle Miniature strawberry and kiwi fruit Pavlova (g/f) Swiss Christmas chocolate and hazelnut roll Gingerbread men and Christmas cookies Fruit mince pies Australian white Christmas slice Fresh seasonal fruit salad

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