



2019

CHRISTMAS DINNER PACKAGE

EXCLUSIVE ROOM DINNER BOOKINGS

Experience a truly unforgettable celebration at the beautiful & historic Ayers House.

- Complimentary room hire
- Delicious 3 course menu
- Premium drink options
- Christmas room decorations
- Christmas centerpieces
- Private waiting staff
- Microphone & lectern for speeches
- Dance floor
- In-house dinner music
- Access to our experienced events team for all your Pre-party planning
- DJ inclusion available



CHRISTMAS DINNER

DRINKS AND PRICES

OPTION ONE

\$120pp // DJ option \$135

Menu +
5hr Premium I Drinks Package

Round 2 by Teusner sparkling
Round 2 by Teusner Semillon/Sav Blanc
Round 2 by Teusner Shiraz
Bottled: Coopers Pale Ale + Hahn Super Dry,
Hahn Premium Light & Adelaide
Hills Apple Cider
Soft Drink/Juice

OPTION TWO

\$135pp // DJ option \$150

½ hr Pre-Event Cold & Hot Canapes +
Menu +
5hr Premium II Drinks Package

Wicks Estate Sparkling
The Lane Sav Blanc
Dune and Greene Moscato
Wirra Wirra 'Church Block' Cab/Shiraz/Merlot
Bottled: Coopers Pale Ale + Hahn Super Dry,
Hahn Premium Light + Adelaide Hills Apple Cider
Soft Drink/Juice

MENU

TO START

Ciabatta Bread

Hardings of Willunga Extra Virgin Olive Oil (GF) & Butter (GF)

SHARING ENTREE PLATTERS

Braised Lamb Shoulder Moroccan Style

with marinated mixed vegetable salad & romesco sauce (GF)

Spice Roasted Pumpkin & Cauliflower

on mixed greens with toasted almonds, radishes,
quinoa puffs, herbs & seeds (GF/DF/V/Ve)

Arancini

mushroom, leek, radicchio and smoky mozzarella with
tomato & basil dressing (V, Ve avail)

MAIN

individual orders
taken on the day

Grilled Fillet of Beef

with broccolini, pesto, roasted cherry tomatoes & Shiraz jus (GF)

Atlantic Salmon Fillet

on baby spinach, warm salad of cannellini beans & heirloom
tomatoes, roasted garlic aioli & yellow capsicum dressing (GF)

Grilled Chicken Breast

In Thai coconut cream sauce, bok choy, black rice risotto,
herbs, fried shallots & cashews (GF)

SIDE FOR TABLE

Roasted Baby Potatoes

with extra virgin olive oil, rosemary & cracked pepper (GF)

DESSERT & COFFEE/TEA

individual orders
taken on the day

Belgian Chocolate Mousse Slice

with hazelnut icecream & espresso martini syrup (GF)

Mascarpone Bavaois Slice

with summer cherry & raspberry compote, cherry sorbet &
almond biscotti

(GF - Gluten Free) (DF - Dairy Free) (V - Vegetarian) (Ve - Vegan)
All dietary requirements catered for if advised prior to the event



Next step and Contact

Email: info@ayershouse.com.au
Phone: (08) 8224 0666

Contact the friendly events team to
inquire about available dates & rooms

DJ & Dancing

Want to dance? We'll arrange a DJ
for 5 hours (To be confirmed with
your Event Manager 6 weeks prior)
or you're welcome to arrange
your preferred supplier.