



2019  
**CHRISTMAS  
LUNCH  
PACKAGE**

EXCLUSIVE ROOM BOOKINGS

Experience a truly unforgettable celebration at the beautiful and 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
- In-house lunch music
- Access to our experienced events team for all your pre-party planning!



**AYERS HOUSE**  
DINING BAR EVENTS

*Henry's*  
TABLE

## DRINKS OPTIONS

### BUY OWN ON DAY

Guests purchase their own drinks on the day

### BAR ACCOUNT

Your pre-selected drinks from wine list charged to one bar account on the day.  
- there's no minimum spend.

### DRINKS PACKAGE

#### 3hr Premium I Drinks Package \$30pp

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

#### 3hr Premium II Drinks Package \$38pp

Wicks Estate Sparkling  
The Lane Sav Blanc  
Dune & 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

2 courses = \$55pp    3 courses = \$65pp

### TO START

#### Ciabatta Bread

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

### SHARING ENTREE PLATTERS

#### Braised Lamb Shoulder Moroccan Style

with roasted zucchini and carrot salad & smoky yoghurt (GF)

#### Spice Roasted Pumpkin & Cauliflower

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

#### Beetroot, Feta & Mint Arancini

with saffron mayo (Ve avail)

### MAIN

individual orders  
taken on the day

#### Grilled Fillet of Beef

With broccolini, pesto, roasted cherry tomatoes and Shiraz jus (GF)

#### Atlantic Salmon Fillet

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

#### Grilled Chicken Breast

with coconut rice croquette, Asian greens, sweet soy dressing, herbs, fried shallots & cashews (GF)

### SIDE OF TABLE

#### Roasted Baby Potatoes

with Extra Virgin Olive Oil, rosemary and cracked pepper (GF)

### DESSERT AND COFFEE/TEA

individual orders  
taken on the day

#### Belgian Chocolate Mousse Slice

with hazelnut icecream & espresso martini syrup (GF)

#### Mascarpone bavarois 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](mailto:info@ayershouse.com)

Phone: (08) 8224 0666

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