



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:

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Phone: (08) 8224 0666

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