



Christmas Dinner Package 2024

EXCLUSIVE ROOM BOOKINGS

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

- Complimentary room hire with no seating requirements
OR \$300 Room hire for personalised set up
- Delicious 2 or 3 course menu
- Premium drink options
- Christmas centrepieces
- Private waiting staff
- Microphone & lectern for speeches
- In-house dinner music
- Access to our experienced events team for all your pre-party planning!


AYERS HOUSE
DINING BAR EVENTS

Henry's
TABLE

Drinks & Prices

BAR ACCOUNT – Your pre-selected drinks from our beverage list charged to one account on the day. Minimum Spend / Pre-paid with Final Invoice \$25pp

DRINKS PACKAGES

5 hour Option 1 Drinks Package \$47pp

Landers Royal Admiral Sparkling Chardonnay
Pinot Noir Landers de Riveau Sauvignon Blanc
Landers L'Andre Shiraz Touriga
Dunes & Greene 'Split Pick' Moscato
Coopers Pale, Asahi, Hahn Premium Light,
& Adelaide Hills Cider
Soft Drink & Juice

5 hour Option 2 Drinks Package \$70pp

Tomich Sparkling Blanc de Noir
Longview Pinot Grigio
Mr Mick Tempranillo
Dunes & Greene 'Split Pick' Moscato
Coopers Pale, Asahi, Hahn Premium Light,
& Adelaide Hills Cider
Soft drink & Juice

5 hour Option 3 Drinks Package \$84pp

Wicks Vintage
Ottelia Pinot Gris
Kay Brothers Basket Pressed Shiraz
Dunes & Greene 'Split Pick' Moscato
Coopers Pale, Asahi, Hahn Premium Light,
& Adelaide Hills Cider
Soft drink & Juice

Menu

2 COURSES = \$79 3 COURSES = \$89

YOU MAY LIKE TO START WITH ½ hr CANAPÉS

During pre-drinks enjoy the chef's selection of two cold & three hot canapés \$18.50 per person

TO START
SHARED ENTREE

Ciabatta Bread with butter

Antipasto

Selection of locally produced smallgoods - GF

- cherry Bocconcini, semi dried tomatoes & basil – GF

- marinated grilled vegetables - GF Vegan

- Dolmades – GF Vegan

Grilled Lamb Kofte with smoked labne & House pickles - GF

Spiced Fried Vegetable Fritter with chickpea crush and coconut yoghurt – GF
Vegan

Chargrilled fillet of Beef

with broccolini, mild spiced onion jam, herb butter & red wine jus GF

MAIN
Individual orders
taken on the day

Atlantic Salmon Fillet

with pumpkin skordalia, saffron and olive oil Roma tomatoes
and lemon & dill yohurt - GF

Roasted mixed Mushroom skewers

with green papaya salad and spiced edamame crush – GF Vegan

SIDE FOR TABLE

Baby roasted potatoes with extra virgin olive oil, rosemary
& cracked pepper GF Vegan

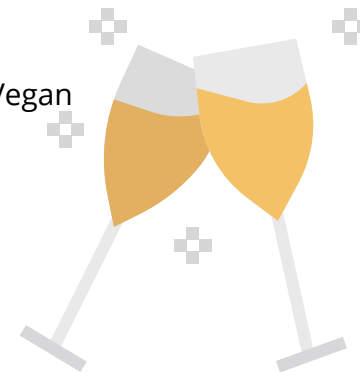
DESSERT
TEA/ COFFEE
Individual orders
taken on the day

Steamed Chocolate & Hazelnut Pudding

with extra dark chocolate sauce, vanilla bean icecream
and hazelnut praline - GF

Summer Triple Layer Sorbet Slice

with fresh berries, mint syrup - GF Vegan



Contact
Email: info@ayershouse.com.au
Phone: 08 8224 0666
Contact the friendly events team to
enquire about availability and to
place a tentative booking.