



Christmas Lunch 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 3 course menu
- Premium drink options
- Christmas room decorations
- Christmas centerpieces
- Private waiting staff
- Microphone & lectern for speeches
- In-house background music
- Access to our experienced events team for all your pre-party planning!



Drinks Options

BUY OWN ON DAY

Guests purchase their own drinks on the day

BAR ACCOUNT

Your pre-selected drinks from our beverage list charged to one account on the day.

- No minimum spend.

DRINKS PACKAGES

3hr Option 1 Drinks Package \$37pp

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

3 Hour Option 2 Drinks Package \$52pp

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

3 hour Option 3 Drinks Package \$65pp

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

TO START Ciabatta Bread with butter

SHARED **Antipasto**

ENTREE

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

MAIN **Chargrilled fillet of Beef**

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

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 Baby roasted potatoes with extra virgin olive oil, rosemary

TABLE & cracked pepper GF Vegan

DESSERT **Steamed Chocolate & Hazelnut Pudding**

TEA/ COFFEE with extra dark chocolate sauce, vanilla bean icecream

Individual and hazelnut praline - GF

orders taken

on the day

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.