



**&** Southern  
SYDNEY  
EVENT CENTRE

CHRISTMAS CELEBRATIONS





## ABOUT

Make Christmas sparkle with an end-of-year celebration at Southern Sydney Event Centre.

Our Christmas Celebrations package includes a range of delicious menu options with complimentary Christmas-themed styling, music and decorations. Spoil your colleagues with a stylish cocktail party, or a festive lunch or dinner.

Our event services team will assist in planning every detail and ensure your event runs smoothly so you can enjoy the occasion. Celebrate your end-of-year function at Southern Sydney Event Centre.

# CHRISTMAS CELEBRATIONS



## PACKAGE INCLUSIONS

### Your choice of our delicious catering menus

Data projector and screen

Christmas themed centrepieces and table decorations

White linen tablecloths and napkins

Table numbers

Personalised digital welcome sign

Playlist connectivity

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

# CHRISTMAS CELEBRATIONS



## ROAMING CANAPE MENU

### Cold menu items

*Smoked salmon tartare on dark rye crostini*

*Spicy beef tartar with chia crisps*

*Natural oysters with eschalot vinaigrette ●*

*Prosciutto, parmesan and basil tortilla roll*

*Alaskan crab fingers with crème fraiche and lemon*

*Assorted Nigiri sushi with soy, ginger and wasabi ●*

*Goats cheese profiterole, truffle honey with pistachio ●*

*California rolls*

*Vegetarian rice paper rolls*

### Hot menu items

*Chorizo with polenta smoked paprika bites*

*Glazed BBQ prawn skewer ●*

*Zatar crusted lamb cutlet with hummus*

*Beef fillet glazed with béarnaise sauce on wilted spinach ●*

*Arancini balls with chicken and herbs*

*Chicken satay with peanut sauce*

*Chilli pork bao buns*

*Peking duck pancake*

*Sesame crusted seared tuna with nori flakes and miso curd ●*

*Vietnamese vegetarian spring rolls ●●*

*Truffle cauliflower shot with chilli oil and chive ●●*

**3 selections \$22 per person**

**5 selections \$30 per person**

**7 selections \$38 per person**

● Vegetarian ● Gluten Free

\*Images are for illustration purposes only

Terms and conditions apply. Room hire additional. Minimum 30 guests.



# CHRISTMAS CELEBRATIONS



## CANAPE MENU EXTRAS

### Substantial canapes

*Beef slider, Roma tomato, oak leaf and aged cheddar*

*Chicken Katsu slider with pickled cabbage*

*Prawn roll with shredded lettuce and siracha aioli*

*Fish and chips with lemon wedge and tartare sauce*

*Wild mushroom risotto* ●

*Prawns with Asian Slaw* ●

*Smoked Yamba prawn with gazpacho and coriander* ●

*Chicago mini hotdog with relish and American mustard*

**\$8 per selection**

### Sweet canapes

*Chocolate dipped donut holes* ●

*Yuzu curd tart* ●

*Cherry, white chocolate and coconut truffles* ●●

*Walnut, chocolate brownie with Valrhona chocolate ganache* ●

*Assorted macaroons* ●

*Compressed gin watermelon skewers* ●

**\$6 per selection**

### Children's cocktail menu

*Peperoni pizza scrolls*

*Mac & cheese croquettes* ●

*Mini cheeseburgers*

*Sloppy joe sliders*

*Nutella scrolls* ●

*Caramel apple bites* ●

**\$18 per child**

● Vegetarian ● Gluten Free

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# CHRISTMAS CELEBRATIONS



## STYLISH STATIONS

Add some visual flair to your event with a gourmet station

### Oysters and Prawns

*Selection of fresh oysters and King prawns served on ice with a selection of sauces and fresh lemon ●*

**Market Price**

### Grazing Station

*Selection of Italian cured meats, assorted Australian and international cheeses, marinated and pickled vegetables with condiments, crackers, nuts and brasserie artisan bread*

**\$25 per person**

### Paella Station

*Seafood paella with prawn, mussels, clams, chorizo, peas, saffron and sofrito ●*

*Or*

*Chicken and chorizo paella, saffron, peas and sofrito*

**\$25 per person**

### Dessert Station

*Assorted individual desserts, chocolate fountain with seasonal fruit skewers, marshmallows, fudge, strawberries and doughnut holes ●*

**\$18 per person**

● Vegetarian ● Gluten Free

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# CHRISTMAS CELEBRATIONS



## BANQUET MENU

Select one option from each course

Alternate serves available for parties of more than 60 guests

Served with Vittoria coffee and a selection of teas from La maison du thé

### Entrée

Served with a selection of artisan bread and Pepe Saya butter

**Fresh Yamba king prawn**  
Avocado, mango salsa ●

**Tataki of beef tenderloin**  
Hot and sour papaya salad ●

### Main Course

Served with roasted kipfler potatoes and seasonal garden salad to the table

**Crispy Porchetta**  
Roasted heirloom vegetable, cider jus ●

**Bourbon Honey glazed ham**  
Broccolini, thyme bread crumbs, red wine jus

**Lemon Brined Sage turkey breast**  
Leek mushroom stuffing, roasted shallots, jus

### Dessert

Served with freshly brewed coffee and tea to the table

**Christmas trifle**  
Mixed berries ●

**Cherry Pavlova**  
Chantilly cream ●●

**Christmas pudding**  
Brandy anglaise sauce ●

\$58 per person for two courses

\$72 per person for three courses

● Vegetarian ● Gluten Free

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# CHRISTMAS CELEBRATIONS



## STANDARD BEVERAGE PACKAGE

### **Wine**

*Stonegate Sparkling Chardonnay Pinot Noir, South Australia*

*Stonegate Sauvignon Blanc, South Australia*

*Stonegate Cabernet Sauvignon, South Australia*

### **Draught Beer**

*Great Northern*

*Pure blonde*

*Carlton Draught*

*Pirate Life Pale Ale*

*Balter*

*Balter mid-strength*

### **Non-alcoholic**

*Orange, pineapple, and cranberry juice*

*Selection of soft drinks*

*Sparkling and still mineral water*

**\$34 per person**



# CHRISTMAS CELEBRATIONS



## PREMIUM BEVERAGE PACKAGE

### Sparkling Wine

*Edmond Thery Blanc de Blancs NV  
France*

### Choose two white wines

*Kingston Estate Pinot Gris 2020  
Lime Coast SA*

*d'Arenberg Stump Jump Riesling 2017  
McLaren Vale SA*

*Tuckerbox Semillon Sauvignon Blanc NV  
Regional NSW*

*Geoff Merrill Pimpala Rd Chardonnay 2018  
McLaren Vale SA*

### Choose two red wines

*Kingston Estate Cabernet Sauvignon 2019  
Limestone Coast SA*

*d'Arenberg Stump Jump GSM 2017  
McLaren Vale SA*

*Twelve Signs Pinot Noir NV  
Hilltops NSW*

*Geoff Merrill Pimpala Rd Shiraz 2018  
McLaren Vale SA*

### Choose two bottled beers

*Heineken*

*Crown Lager*

*Stone & Wood*

*Coopers Pale Ale*

*Corona Extra*

*Young Henry's Newtowner*

### Draught Beer

*Great Northern*

*Pure blonde*

*Carlton Draught*

*Pirate Life Pale Ale*

*Balter*

*Balter mid-strength*

### Non-alcoholic

*Orange, pineapple, and cranberry juice*

*Selection of soft drinks*

*Sparkling and still mineral water*

**\$39 per person**

# CHRISTMAS CELEBRATIONS



## DELUXE BEVERAGE PACKAGE

### Sparkling Wine

*Cantina di Trevigiana Prosecco NV  
Italy*

### Choose two white wines

*Madfish Gold Turtle Riesling 2019  
Great Southern WA*

*Lock & Key by Moppity Pinot Grigio 2021  
Hilltops NSW*

*Kingston Estate Pinot Gris 2020  
Limestone Coast SA*

*Scorpius Sauvignon Blanc 2020  
Marlborough NZ*

*Howard Park Miamup Chardonnay 2020  
Margaret River WA*

### Rosé

*Excuse My French Rosé 2019  
France*

### Choose two red wines

*Scotchman's Hill Jack n Jill' Pinot Noir 2019  
Geelong VIC*

*Peter Lehmann Hill & Valley Tempranillo 2018  
Barossa Valley SA*

*Round Two by Kym Teusner Single Vineyard Shiraz 2019  
Barossa Valley SA*

*Smoking Barrels Cabernet Sauvignon 2019  
Barossa Valley SA*

*Printhie Mountain Merlot 2019  
Orange NSW*

### Choose four bottled beers

*Heineken*

*Crown Lager*

*Stone & Wood*

*Coopers Pale Ale*

*Corona Extra*

*Young Henry's Newtowner*

### Draught Beer

*Great Northern*

*Pure blonde*

*Carlton Draught*

*Pirate Life Pale Ale*

*Balter*

*Balter mid-strength*

### Non-alcoholic

*Orange, pineapple, and cranberry juice*

*Selection of soft drinks*

*Sparkling and still mineral water*

**\$48 per person**



# CHRISTMAS CELEBRATIONS



## **ADD SPIRITS TO ANY BEVERAGE PACKAGE**

Bombay Sapphire Gin

42 Below Vodka

Bacardi Oro Rum

Buffalo Trace Bourbon

Dewar's White Label Scotch

**\$12 per person**

# CHRISTMAS CELEBRATIONS



## ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

## MAKE YOUR EVENT EXTRA SPECIAL

Ask our Event Specialists for pricing and information.

Theming and balloon decor

Christmas tree

Kris Kringle service

DJ

Entertainment

Santa

Photographer

Dance floor

**Anything you request!**





Contact our dedicated event specialists for more information.

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