



CLYDE PARK
BANNOCKBURN

CHRISTMAS
2023





There is something for everyone this Christmas with our entertaining packages.

Make special memories with friends, family, and colleagues alike while you enjoy sentimental favourites from tasty canapes through to nostalgic desserts. We look forward to helping you plan your events during the festive season and wish you and your family a very

Merry Christmas and a Happy New Year.

*Cheers,
Terry & Sue*

HAPPY CHRISTMAS FROM CLYDE PARK



Make special memories with family, friends and colleagues.
We look forward to helping you plan your celebration events
during the 2023 festive season.

Availability during 18th November to the 24th December

ALL PACKAGES INCLUDE

- Delicious options for lunch and dinner
- Beverage options to suit any kind of event
- The set up of your allocated function space
 - Festive Christmas table decorations
 - Tailored Christmas menu
 - Dedicated wait staff
- Ambient music playing in the background
 - Presents table if required
- Access to our experienced Events Team for all your party planning
 - Guest dietary requirements

BOOK YOUR CHRISTMAS EVENT TODAY!

events@clydepark.com.au

03 5281 7274

www.clydepark.com.au



CLYDE PARK
BANNOCKBURN





CHRISTMAS BRING ME FOOD

LUNCH
\$67 PER HEAD

Make special memories with family, friends and colleagues.
We look forward to helping you plan your celebration events
during the festive season.

Minimum 2 hour sittings | 11:00am | 1:30pm

GRAZING LUNCH TO SHARE

Rosemary Focaccia

Winery Board

Christmas cured meats, dips, marinated vegetables, farmhouse cheese, fresh and dried fruit, nuts, olives

Cauliflower bites with roast capsicum dressing

Pastries with pomegranate dressing

Salt & Pepper Calamari

Served with housemade remoulade and fresh roquette salad

Pork & Fennel Sausage with salsa verde

Festive Salad

French Fries

Clyde Park selection of Woodfired Pizzas from:

Buffalo Bill | Pumpkin & Feta | Turkey, Brie, Cranberry

Peking Duck | Roast Lamb & Mint Sauce

DESSERT +\$12 PER PERSON, SHARED TO THE TABLE

Chocolate Christmas Roulade, served with cream & berries

Peach & Nectarine Tart, cream & berries



CHRISTMAS STUFFING

LUNCH
\$82 PER HEAD

DINNER
\$92 PER HEAD

Minimum 2 hour sittings | 11:00am | 1:30pm | 6:00pm | 6:30pm

GRAZING LUNCH ROLLING SERVICE, TO SHARE

Rosemary Focaccia

Winery Board

Christmas Cured meats, dips, marinated vegetables, farmhouse cheese, fresh and dried fruit, nuts, olives

Cauliflower bites with roast capsicum dressing

Pastries with pomegranate dressing

Salt & Pepper Calamari

Served with housemade remoulade and fresh roquette salad

Pork & Fennel Sausage with salsa verde

Festive Salad

French Fries

Clyde Park selection of Woodfired Pizzas from:

Buffalo Bill | Pumpkin & Feta | Turkey, Brie, Cranberry

Peking Duck | Roast Lamb & Mint Sauce

Christmas Meat Platter:

(1-17 guests, one choice | 18+ guests, two choices)

- Leg of Lamb, with pork sausage stuffing and a mint sauce

- Western Plains Pork, apple sauce

- Slow Roasted Beef (medium), jus, currant & herb dressing

DESSERT +\$12 PER PERSON, SHARED TO THE TABLE

Chocolate Christmas Roulade, served with cream & berries

Peach & Nectarine Tart, cream & berries



CHRISTMAS TIME; MISTLETOE & WINE

DINNER

2 COURSES \$87 PER HEAD | 3 COURSES \$102 PER HEAD

INDIVIDUAL PLATED SERVICE

TO START PRE-SELECT TWO, 50/50 DROP

Malt Vinegar & Bourbon Sticky Pork Belly

Salt & Pepper Calamari

Served with housemade remoulade and fresh roquette salad

Roasted Duck Breast with a plum sauce

TO FOLLOW PRE-SELECT TWO, 50/50 DROP

Leg of Lamb, with pork sausage stuffing and a mint sauce

Western Plains Pork, apple sauce

Slow Roasted Beef (medium), jus, currant & herb dressing

SIDES FOR THE TABLE

Roast Potatoes

Roast Pumpkin with pine nuts & balsamic dressing

Mixed pea, mint & roasted almond salad

DESSERT PRE-SELECT TWO, 50/50 DROP

Christmas Pudding, custard, ice cream

La Bete Noir, strawberries, double cream

Peach Trifle with meringue



CHRISTMAS AT HOME

\$87 PER ADULT | \$35 PER CHILD

**HEAT & SERVE OPTIONS TO SHARE WITH LOVED ONES
OVER THE FESTIVE WEEKEND**

PICK UP AVAILABLE 24TH DECEMBER 9:00AM - 1:00PM

TO START

Sticky Chicken Wings
Fig & Ricotta Tart topped with prosciutto & balsamic glaze
Irish Cheddar Cheese plate with crackers & condiments

TO FOLLOW

Sutherlands Creek boneless lamb shoulder, caramelised shallot mash, baby mint peas, thyme roasted carrots & rich jus

TO FINISH

Basque cheesecake, Fresh berries, whipped cream, Belgium chocolate shavings
Or
Christmas Pudding, brandy cream & crème anglaise

SPOIL YOURSELF | \$202

Add a seafood box - with Smoked Trout pate with condiments & crisps, smoked salmon with beetroot tartare, horseradish cream cheese & capers, King Prawns and Crayfish Tails, Marie sauce & baguette

FOR THE KIDS AT HOME

Farmers Plate
Chicken drumettes, toasted rice & steamed beans
Chocolate Brownie, whipped cream & chocolate sauce
Drink - pop top



CHRISTMAS HIGH TEA

ENJOY CELEBRATIONS OF ALL KINDS
\$72 PER GUEST

Book for your Christmas get-together, and round off the year with a High Tea experience. Available for 2+ guests.

2 hour sittings | Weekdays | 10:30am | 2:30pm

INCLUDES

Linen cloths and napkins

Soft background music

The High Tea with options.

Unlimited tea, freshly brewed coffee, juices, soft drinks included.

A glass of sparkling wine on arrival

SAVOURY

Assorted sandwiches:

chicken & parsley,

cucumber, cheese

Quiche Lorraine

Croquette

Smoked Salmon Blini

SWEETS

Scones with jam & cream

Fruit mince tart

Hazelnut meringue fingers

Chocolate lamington

Lemon tart

HISTORY

In England, the traditional time for tea was four or five o'clock. Anna, the Duchess of Bedford (1788-1861) is credited as the creator of tea time. The Duchess suffered from "a sinking feeling" at about four o'clock every afternoon. Adopting the European tea service format, she invited her friends to join her for an additional afternoon meal in her rooms at Belvoir castle.



END OF YEAR COCKTAIL PARTIES

DINNER - \$75 PER HEAD

THINKING A COCKTAIL PARTY IS MORE YOUR STYLE?

Minimum 30 people | Weekdays | Evening

WINERY GRAZING STATION

Cured meats, dips, marinated vegetables, farmhouse cheeses, fresh and dried fruits, nuts, olives, Clyde Park housebaked lavosh & fresh baguettes.

CANAPES

Smoked Salmon, parmesan waffles

Pork Belly Sausage Rolls with tomato relish

Onion & Brie Tarts

Beef Cheek & Gruyere Aranchini with herbed aioli

Clyde Park Wood Fired Pizzas,

- including Peking Duck, Pumpkin & Feta, Roast Lamb

SOMETHING MORE SUBSTANTIAL

PRE-SELECT ONE

Chicken Bites & Slaw

Steak & Frites with Hollandaise sauce

Sher Wagyu Beef Meatballs

DESSERT +\$8 PER PERSON, PETIT FOURS

Lemon Meringue Shots

Snowflake Chocolate Brownie

New York Baked Cheesecake



CELEBRATION CAKES

Let's celebrate with cake for Christmas!

What better way to mark a special moment in your life than one of our over-the-top and outrageous cakes to impress your family & friends. A sliver of cake to be plated and decorated as dessert for your group.

Choose from our top five cakes as the dessert for your celebration.

STRAWBERRIES & CREAM

light and fluffy sponge cake filled with creamy & sweet berries. A semi naked buttercream finish.

CHOCOLATE ON CHOCOLATE

Our signature chocolate cake filled with chocolate ganache. A chocolate buttercream finish decorated with more chocolate.

VANILLA DREAM

A delicious vanilla cake with raspberry ganache. A vanilla buttercream semi naked finish decorated with fruits and meringue.

THE HUMMINGBIRD

The fabulous flavours of banana, pineapple and pecan nuts sandwiched with a layer of dulce de leche caramel & cream cheese frosting. Finished with a white wash buttercream and decorated with all things caramel.

THE CLYDE PARK PAVLOVA

Impress your family & friends with this show stopping pavlova. Crisp meringue shell with a soft marshmallowy centre covered with lashings of cream and fruits.

\$12 PER HEAD, MINIMUM CHARGE \$120

DRINKS OPTIONS

BEVERAGE PACKAGE

Two different package options, available for your event.

CASH BAR

Guests pay as they go up at the bar

TAB

Beverages are added to a tab, the bill collected at the end of the event.

BEVERAGE PACKAGES

LOCALE BEVERAGE PACKAGE

Australian Sparkling

Clyde Park Locale Sauvignon Blanc | Locale Chardonnay - *select one*

Clyde Park Locale Pinot Noir

Strongbow Cider

House Moscato

Furphy | Carlton Draught | Great Northern Super Crisp - *select two*

Prickly Moses Light

Soft Drinks

2 hours | \$44 per person

3 hours | \$54 per person

4 hours | \$64 per person

ESTATE BEVERAGE PACKAGE

Australian Sparkling

Clyde Park Estate Sauvignon Blanc | Fume Blanc | Chardonnay - *select one*

Clyde Park Estate Pinot Noir | Shiraz - *select one*

Bulmers Cider

House Moscato

Clyde Park Processo

Furphy | Carlton Draught | Great Northern Super Crisp | Asahi |

Peroni | Corona - *select two*

Prickly Moses Light

Soft Drinks

2 hours | \$49 per person

3 hours | \$59 per person

4 hours | \$69 per person

Mineral waters & tea/coffee not included





VEGETARIAN / VEGAN

Are there guests in your group that have dietary requirements?
Please see our offer below to select from.

TO START

Sweet Potato dip with spiced chickpeas
Ratatouille Tart

MAINS

Pumpkin Roast with cranberry stuffing
Crushed Roast Potatoes
Green Pea Salad

DESSERT

Coconut & strawberry pannacotta served with strawberry salsa
Sri Lankan Christmas cakes served with vanilla fluff

FOR THE KIDS

LUNCH \$27 | DINNER \$37

MAINS

Served when adults have starters

- Bambino Pizza, Hawaiian or Margherita
- Chicken & chips
- Fish & chips
- Penne Bolognese

DESSERT

Served when adults have mains

Vanilla icecream scoop with a chocolate shard



CLYDE PARK

BANNOCKBURN

TERMS AND CONDITIONS

Group bookings of 12 or more guests will be exclusively offered our Christmas Set Menus; a la carte bookings are not available

TO MAKE A BOOKING

To secure your booking, a deposit is required. The amount paid is then deducted from your tab on the day.

DEPOSITS

\$250 for up to 30 guests, balance payable on the day

\$500 for over 30 guests, balance due ten days prior

This is non-refundable but is date transferrable in the event of a lockdown or similar community event.

TEN DAYS PRIOR TO YOUR BOOKING

- Final numbers & dietaries are required
- The number of guests confirmed at this time will be the minimum charge.
- Children's meals must be pre-ordered at this time.
- Groups over 30 guests, balance of payment is due

FINAL PAYMENT

The final bill can be collected at the conclusion of your event. Prices include GST. No split bills.

Visa, Mastercard +1%

Amex +1.6%

Cash accepted