

CATERING & EVENTS

MENUS & PACKAGES

**COLD, HOT & VEGETARIAN CANAPES, PLATTERS,
FEASTING, COLD GRAZING & GRILL MENUS & MORE**

THANK YOU FOR CONSIDERING CHRISTMAS CREEK CATERING & EVENTS

*For a more casual feel, I have selected **Christmas Creek Catering** favourites and created **canapé platters** with quality wholesome food for every occasion. Flexible **packages** are crafted to suit all preferences and dietary requirements, where the options are limitless. Our **menus** and **canapés** are made to suit all **corporate** and **private** needs.*

*With **menu** planning suiting every space, taste, budget and theme, **Christmas Creek Catering** offers complete event management including **on-site accommodation**, theme, audio visual for every **event** and **entertainment** needs.*

*All **Christmas Creek Hospitality's** food is hand prepared fresh on-site by our passionate cooks and served by our wait staff. All **platters** must be ordered **seven** days prior to requirement with minimum order **\$100**. **5%** discount for order over **\$1,000**.*

*All prices for **2019** are including of **GST** with ingredients subject to change depending on availability. Final catering numbers are required **seven** days prior to your **function**.*

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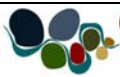
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Cold Canapés

Minimum 12 of each type

Blinis: - \$1.5 each

- smoked salmon & cream cheese w/ dill GF
- smoked salmon & cream w/ dill w/ cucumber base GF
- cucumber base w/ cream cheese dill V GF

Sushi: - \$7.5 per roll (cut into 6 pieces)

- salmon & avocado w/ wasabi mayo GF
- poached chicken, cucumber, carrot w/ wasabi mayo GF DF
- avocado, cucumber & carrot V VE GF DF
- vegetarian V VE GF DF

Vietnamese rice paper rolls - \$4.0 each

Minimum 6 of each type w/ 1 sauce

- chicken, mint, carrot, coriander, vermicelli noodle GF DF
- vegetarian omelette, pickled carrot, coriander, vermicelli noodle V GF DF
- mushroom, pickled carrot, coriander, vermicelli noodle V VE GF DF

dipping sauces:

- nuoc cham
- soy, ginger, chilli
- peanut, tamari

Finger sandwiches - \$8.5 each sandwich

Minimum 2 sandwiches of each type

Minimum 6 per order

- tuna & avocado w/ cream cheese, dill & chives
- smoked ham w/ grain mustard mayo
- chicken & pecan-nut, cucumber w/ herbed cream cheese
- roast beef, semi-dried tomatoes w/ horseradish cream
- cucumber, lettuce w/ cream cheese, dill & chives V
- egg, lettuce mayo w/ shallots & rocket V

Hot Canapés

Minimum 12 of each type

Skewers: - \$4.5 each w/ 1 sauce

- chicken GF
- beef GF
- mince lamb
- minced pork
- Mediterranean vegetable V GF VE

saucers:

- garlic mint sauce
- peanut satay sauce
- sweet chilli

Chicken: - \$4.0

- x 2 wings honey, soy GF
- x 2 char sui drumettes GF
- x 2 cajun fried wings

Meatballs: - \$4.0

- x 2 ginger chicken w/ sweet chilli sauce GF
- x 2 thai fish w/ soy, ginger, chilli sauce

Potato rosti: - \$4.0

- w/ lemon chives cream V GF
- w/ tomato cream & balsamic onions V GF

Fritter: - \$4.0

- sweet corn, green chilli w/ sweet chilli sauce V
- avocado & roasted peppers w/ mint yogurt V

Lamb cutlet: - \$7.5 each Minimum 12

- red wine & miso marinated cutlets w/ chimichurri GF



Hot mini Pasties

Minimum 12 of each type

Quiches: - \$4.0 each GF available

- zucchini V
- fetta & roasted cherry tomatoes V
- leek & smoked cheddar V
- chicken, spinach & brie
- smoked salmon, dill & fennel
- streaky bacon & cherry tomatoes

Pizza: - \$4.0 each

- basil & mozzarella V
- prosciutto & tomato
- leg ham & pineapple

Sausage rolls: - \$4.0 each

- spicy chicken
- pork & fennel
- ground beef
- vegetarian

Pies: - \$4.0 each

- Aussie beef
- Aussiey beef w/ mashie peas
- mexican beef
- mexican bean V
- chicken & leek
- lamb & rosemary
- moroccan chickpea & poppy seed V

Empanadas: - \$4.0 each

- chicken & asparagus
- chilli beef
- red bean & fennel V
- spinach & feta V
- curried vegetable V

saucés:

tomato, bbq, sweet chilli, tomato relish,
mint yogurt

All prices are including of GST.

2019 prices and ingredients are subject to
change depending on availability.

Final catering numbers are required seven
days prior to your function.

Tartlets: - \$4.0 each

- blue cheese & leek V
- olive & tomato V
- beetroot, goats cheese, walnut & pesto V
- smoked salmon, crème fraiche, lemon, dill
- artichoke, edamame, honey & chilli V
- Moroccan chicken, tzatziki, red peppers & fried chickpeas
- roast beef, crushed peas & horseradish mayo

Pasties: mushroom palmiers V

Sliders: - \$5.0 each

Minimum 6 of each type Minimum 12 total

- spiced beef, caramelized onion, cheddar & bay spinach
- chicken salad & coriander mayo
- lamb patty, cucumber, baby spinach & mint yogurt
- pulled pork & apple slaw
- fennel infused pork w/ slaw & beetroot relish
- prosciutto, pear, brie & rocket mayo
- roast sweet potato, pumpkin, eggplant w/ beetroot relish V
- roasted vegetables, baby spinach, semi-dried tomato w/ pesto aioli V
- haloumi, mushroom, baby spinach w/ pesto V

Gluten Free (GF) Vegetarian (V)

Dairy Free (DF) Vegan (VE)

We find the best option for ease of service
and satisfaction of you guest is to choose a
mixture of all three types.

EG: 3 x HOT + 2 x COLD + 1 x DESSERT

Note: Platters can be turned into
vegetarian or choose only one type
or mix platter to suit your requirement.



Classic Breakfast Collection

Minimum 6 of each type Minimum 12 total

Slider: - \$5.0 each

rustic white entertainment roll

- bacon, sunny side egg & onion jam
- omelette, baby spinach, grilled capsicum V
- prosciutto, roasted garlic & potato rosti w/ roasted vegetable chutney
- chorizo, coleslaw & tomato relish
- premium beef patty, tomato, lettuce, sauce
- chicken, bacon, tomato, lettuce, aioli

Croissant: - \$5.0 each

- shaved double smoked ham & swiss cheese
- semi-dried tomato & shaved parmesan V
- spinach, feta & dill V

Frittata: - \$5.0 each

- goats cheese, kale & mushroom V GF
- pancetta, semi-dried tomato & basil GF
- chicken, leek & cheddar GF
- honey roasted pumpkin & feta V GF

Rustic rye sourdough: - \$5.5 each

entertainment roll

- prosciutto, fig jam, rocket, brie & black pepper
- double smoked ham, cheese, tomato, mixed leaf lettuce w/ seeded mustard
- cream cheese, grilled peppers, spinach, sunflower seeds w/ pesto V
- avocado, feta, dill salt, rocket w/ chia seeds V

Damper: - \$5.5 each

entertainment rolls

- wattle seed lamb, cucumber, cos w/ mint yogurt
- lemon myrtle chicken, beetroot, pineapple w/ slaw
- smoked salmon, dill cream cheese, avocado & cos
- pumpkin, red peepers, feta, basil pesto & chia seeds V

Classic Lunch Collection

Minimum 6 of each type Minimum 12 total

Ciabatta roll or Wrap: - \$7.5 each

- double smoked ham, avocado, beetroot, pickles, rocket w/ seeded mustard
- chicken schnitzel, avocado, cos w/ aioli
- roasted beef, cheddar, pickled pear, rocket w/ dijon mustard
- honey roasted pumpkin, feta, buckwheat, rocket w/ beetroot relish V

Light rye sourdough roll: - \$7.5 each

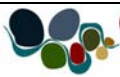
- chicken schnitzel, swiss cheese, cos lettuce w/ aioli
- chicken schnitzel, rainbow slaw w/ aioli
- poached chicken, lettuce, cucumber w/ parsley & lemon mayo
- prosciutto, swiss cheese, tomato, fig jam, rocket, w/ black pepper
- mushroom, avocado, feta, rocket w/ chia seeds V

Classic Pies

Minimum 6 of each type Minimum 12 total

Savoury:

- Aussie beef - **\$7.0 each**
- Mexican bean V - **\$7.5 each**
- chicken & mushroom
- curry chicken
- vegetable & lentil V
- Sheppard's pie - **\$8.0 each**
- chunky beef & bacon
- breakfast on the go (maple bacon, eggs, onions, sun-dried tomato, slice) - **\$8.5 each**
- beef & quiness



Mini Sweets Collection

Minimum 6 of each type all V

Minimum 12 total

Desserts: - \$5.5 each

- meringue with fresh fruit & cream
- lime meringue tart
- lemon meringue tart
- chocolate banoffee tart

Slices: - \$4.0 each

Cut into halves or thirds if required

- caramel
- caramel w/ chilli chocolate
- caramel w/ peanut swirl + 50c
- caramel + 50c GF
- cherry ripe slice
- cherry ripe slice w/ chilli chocolate

Muffins: - \$4.0 each

- cheesy zucchini
- pumpkin, spinach & feta
- banana & walnut
- carrot & pecan-nut
- olive oil pumpkin fruit DF
- blueberry
- apple cinnamon
- double choc chip
- white chocolate & raspberry
- lamington
- chickpea & chocolate GF DF

Classic Biscuits: - \$3.0 each

- Anzac
- gingerbread
- jam drop
- white chocolate & cranberry **\$3.5 - each**
- melting moment - **\$4.0 each**

Chocolate Balls: - \$7.50 per 6 pack

- Rum liquor & cranberry
 - Brandy & ginger
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On The Grill Menu

Grill menu includes Bread & butter

On The Grill Mains:

- Rib fillet minute steak GF
- Premium ground beef patty
- Escalope of chicken with sage & lemon
- Beef skewers GF
- Chicken skewers GF
- Spicy pork sausages GF
- Herbed haloumi V GF
- Curry red lentil, carrot, coriander patty V

Feasting Salads:

- Chat potato, spring onion, gherkin, capers & sour cream V GF
- Creamy slaw V GF
- Classic summer garden V GF
- BBQ corn on the cob w/ herb & garlic butter V GF
- Idaho potato w/ cheese, bacon & spring onion GF
- Classic Caesar w/ anchovy or w/out V GF
- Roasted sweet potato, caramelized onions, toasted almonds, feta, baby spinach V GF
- Vietnamese noodle salad V GF

Pricing:

\$40 PER PERSON Minimum 20

Choose 2 mains & 3 sides

Includes bread rolls & condiments

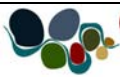
+ add additional main **\$6.5 per person**

+ add additional sides **\$3.5 per person**

ALL PRICES ARE INCLUDING GST, LABOUR AND EQUIPMENT FOR ON-SITE DINNING.

Please note:

BBQ menu package can be delivered, however it will require staff onsite to prepare and serve. (labour hire and delivery cost are not included in price)



Feasting Menu

Feasting menu includes bread & butter

Feastings Meats:

- Crackling roasted pork loin w/ pancetta, pine nut & sage stuffing
- Baked ham w/ marmalade glaze GF
- Hickory slow braised beef brisket GF
- Lamb shoulder w/ lemon & thyme GF
- Baked salmon w/ chermoula rub, cream fraiche & toasted almonds GF

Feasting Sides:

- Potatoes, fried chorizo, thyme & kewpie mayo GF
- Lemon & herb olive oil baby potatoes V GF
- Seasonal roasted root vegetables V GF
- Maple baked pumpkin wedges VGF
- Sesame roasted carrots w/ tahini yot V GF
- Seasonal garden greens w/ lemon infused sea salt V GF
- Roasted cauliflower, kalamata olive, sun-dried tomato pesto & almond meal V GF

Feasting Salads:

- Roasted sweet potato, caramel onions, toasted almonds, feta & baby spinach V GF
- Garden leaves, cherry tomatoes, cucumber & herbs V GF
- Roasted Mediterranean vegetables w/ pearl barley, herbs & vincotto V GF
- Pearl barley, cherry tomatoes, pistachios, pomegranate gems, parsley V GF
- Classic Caesar w/ anchovy or w/out V GF
- Vietnamese noodle, salad, dressing V GF

Pricing:

\$42 PER PERSON Minimum 30

Choose 2 meats, 1 hot side, 2 salads
Includes bread rolls & condiments

\$55 PER PERSON Minimum 30

Choose 3 meats, 1 hot side, 2 salads & 1 dessert
Includes bread rolls & condiments
+ add a dessert **\$7.5 per person**

ALL PRICES ARE INCLUDING GST, LABOUR
AND EQUIPMENT FOR ON-SITE DINNING.

Cold Grazing Menu

\$35 per person Minimum 30

Selection of 2 mains + 2 sides

Includes fresh bread rolls & butter

Mains:

- Roast beef medium rare w/ horseradish cream GF
- Roast chicken w/ moroccan spice GF
- Ham w/ ginger & marmalade glazing GF
- Baked salmon w/ mint yogurt GF
- Mushrooms stuffed w/ feta, hazelnuts & sage V GF

Sides:

- Potato, pickle onions, spring onions, cornichons, dill crème fraiche V GF
- Roasted sweet potato, caramel onions, toasted almonds, feta & baby spinach V GF
- Classic garden salad w/ herbs & vinaigrette V GF
- Greek salad V GF
- Frekkah tabouleh V GF
- Vietnamese noodle salad V GF

Please note: Cold grazing can to be delivered, however it requires staff to set up and serve food.

(labour hire and delivery are not included)

Classic Desserts

Minimum 6 slices of each type All V

Minimum 12 slices total - \$7.5 per slice

- Humble pecan crumble apple pie w/ custard or ice cream
- Chocolate banoffee pie w/ cream
- Chocolate swirl pavlova w/ chocolate chestnut cream GF
- Black forest pavlova GF
- Choc-coconut 3 layer cake
- Pecan pie w/ cream
- Lemon meringue pie w/ cream
- Lime mousse cheesecake
- Mango & passionfruit cheesecake
- Raw strawberry cheesecake V VE GF



WHY STAY WITH US?

We are the gateway to the spectacular and tranquil surrounds of Christmas Creek with Lamington Natural Park on our doorstep. Our accommodation and facilities are Budget friendly - perfect venue for any occasion - whether it is a private function or a more formal setting. Choose from one cabin to full venue hire, self-catering option or we can assist with tailoring a fully catered menu for your group. We serve delicious country style meals and all our food is hand prepared on-site by our passionate cooks with fresh ingredients. We offer a very relaxing setting with many different areas to unwind and chill out.

OUR POINTS OF DIFFERENCE:

- *Our main goal is to let you live an exciting and unforgettable holiday creating customized itineraries according to your preferences. We listen to what your group requires and work very hard to see that your stay here is just what you wanted. We have a number of packages on offer, catered to suit a diversity of needs... or we can tailor your own package.*
 - *Imagine... Christmas Creek Cafe & Cabins with a stunning country backdrop whichever way you turn for your next conference or family get away. With its unique location bordering the World Heritage Lamington Natural Park, our retreat provides the perfect combination of an inspirational setting and group facilities. From mountains and cliffs, to our pristine water of Christmas Creek, it's the perfect location for those magic photos. Rest, rejuvenate and invigorate your delegates in this awesome mountain stream location.*
 - *Staying with us, allows all your group, family and friends to be together at one place. We have seven cabins that sleeps sixty guest. Your guest don't have to drive to another accommodation, so you can relax and enjoy your time together. Stinson Park camp ground is next door to us for your overflow of guest or more accommodation close by.*
 - *No Phones, no computer, no WIFI. This is how you spend quality time together with no distractions.*
 - *Yes! we do have a Cafe` on-site with disable facilities, serving delicious country style homely cooked meals and the best in Lamington. Our Cafe` offers fresh Aroma's coffee for those coffee lovers and all our food is hand prepared on-site by our passionate cooks with fresh ingredients. We serve an all day menu and all made to order. We don't serve fast food, we serve food as fast as we can.*
 - *Utilize our large undercover area 'Chan Pavilion' for your special group with entertainment.*
 - *The grounds contain a full size flood-lit tennis court, basketball courts, indoor table tennis and foosball tables etc... **FREE** to use. There is a surcharge for court lights at night time.*
 - *We are happy for you to bring your own alcohol, this can save you money or we can include a drinks package with your booking. You get to choose. We do not lock you into an expensive per person drinks package.*
 - *Our retreat is the gateway to bushwalking. In 1937 a Stinson Airliner had crashed on a flight from Brisbane. Bernard O'Reilly found two survivors at the crash site and another name Jim Westray deceased. Westray is buried by Christmas Creek. Hike to his grave site is about three hours return. This is a lovely walk with small waterfalls, pools suitable for swimming.*
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FAQ

How will food be presented?

All food is presented on platters, or in quality disposable boxes if you prefer. Hot food can be on platters ready to serve or in bulk disposable boxes for you to platter. If you aren't planning on eating the food until later, we can have the food on domestic sized oven trays, ready for you to heat and serve. Food can be picked up at Christmas Creek Cafe` at **No extra cost** or we can deliver by **arrangement only** with an extra charge.

For fully cocktail functions, we can provide a cook and waiting staff. We will generally turn up about 1 or 2 hours prior to serve, however this will depend on heating the food at your venue.

Do you have waiting staff?

We offer a range of staffing service. Our staff will wear our uniform with name tag. For any at home functions, it can be very wise to use staff, as it can be a burden trying to serve and entertain guests at the same time. We can also clean up and take anything away, leaving your place spotless. Staffing ratios vary, but as a guide, one wait staff and one cook or kitchen staff per 40 guest.

Staff Hire Rates:

Waiting staff: Monday to Friday: \$35 per hour. Saturday: \$40 per hour.

Cook and Kitchen staff: \$40 per hour. Saturday: \$45 per hour.

All rates are per staff and per hour. Minimum 3 hours per staff member. Rates vary depending on your requirements and travelling time.

Dietary requirements?

With prior notice, we are happy to cater for all dietary requirements.

Terms and conditions:

Confirmation of booking:

Deposit: A non-refundable deposit of **20 %** of total quote is payable upon booking to confirm your reservation. We cannot hold or confirm a date until deposit and completed booking confirmation email is received. All payment details are on the booking email.

Numbers for Catering:

Some packages require **20 guest** and some require **30 guest minimum**. Final numbers are due seven days prior to function. We can accommodate increases in numbers, however they cannot be decreased. You can however, make guest substitutions.

Surcharges: A 15% surcharge will apply for Sundays and Public holidays on the total bill.

Staff travel costs: Staff travel costs are based on the distance from Christmas Creek Cafe` & Cabins to your venue and return. We are happy to provide a quote for this.

Final payment: We will send you a final invoice ten days prior to your requirement with balance to be paid seven days prior to your function. Accounts can be settled by direct deposit, cash or credit card. We do not accept personal cheques.

Pricing and menu variation: Prices and menus are subject to change depending on seasonal availability and market price. We would inform you of any changes via email.
