



# 2018 Christmas Packages



**The Old Woolstore Apartment Hotel**

[www.oldwoolstore.com.au](http://www.oldwoolstore.com.au)

(v) vegetarian (gf) gluten free



# Christmas Menu Selection

\$68.50 per person | Minimum of 20 guests

## entrée

Please select **two** of the following:

### Herbed porcini crêpe

with wild mushrooms and King Island brie (v)

### King prawn salad

with avocado and garlic aioli

### Roasted red pepper and tomato soup

with roquette and parmesan pesto (v) (gf)

### Hot smoked salmon pate

marinated with lemon and dill, served with sourdough

## main course

Please select **two** of the following:

### Honey glazed turkey ballotine

with chestnut and cherry stuffing

### Roasted beef sirloin

encrusted in horseradish and fresh herbs with a rich port wine jus

### Roasted pork loin and crackling

with apple and sage stuffing, finished with a red wine glaze

### Butter poached Tasmanian salmon

with salsa verde (gf)

## dessert

Please select **two** of the following:

### Chocolate pot

with salted caramel shards and vanilla cream

### Traditional plum pudding

with brandy Anglaise and Meander Valley cream

### Strawberry pavlova roulade

filled with Chantilly cream and strawberries on a fresh fruit coulis (gf)

### Black forest trifle

with kirsch, chocolate sponge, cream and black cherries

### Coffee and tea served with petit fours

Alternate drop for 80 guests or more



# Christmas Buffet Selection

\$63.50 per person | Minimum of 30 guests

## entrée

1 platter per table

### A gourmet platter

with prawns, oysters, smoked salmon, smoked meats and other delicacies

## mains

Please select **one** of the following fork dishes:

### Orrichette

with roasted tomato, peas and ricotta (v)

### Thai green chicken curry

with steamed jasmine rice

### Seafood paella

in a rich tomato broth with rice and seasonal vegetables

Please select **three** of the following carved meats:

### Roasted chicken

with smoked paprika lemon and oregano

### Pork striploin of pork

with apple sauce and crackling

### Roasted rosemary infused leg of lamb

with mint sauce (gf)

### Roasted sirloin of beef

encrusted with wholegrain mustard (gf)

### Roasted turkey breast

with cranberry sauce (gf)

### Honey glazed leg of ham (gf)

with ...

demi-glace, roasted potatoes, roasted pumpkin, steamed seasonal vegetables tossed in butter,

fresh bread selection and condiments

## salads

Please select **three** of the following:

### Traditional Caesar

### Potato with seeded mustard dressing

### Tossed leafy greens (gf)

### Roasted vegetable and quinoa

## dessert

Please select **two** of the following:  
(to be served alternate drop)

### Warm date and walnut pudding

with vanilla cream and Tasmanian honey caramel

### Profiteroles

with Frangelico chocolate ganache and raspberry curd

### Chocolate pot

with salted caramel shards and vanilla cream

### Vanilla cherry cheesecake

with pistachio nut crumbs

### Individual chocolate pavlova

with orange and pistachio cream and fresh berry compote

### Fresh fruit salad

with Chantilly cream (gf)

### Traditional plum pudding

with vanilla brandy crème Anglaise

### Coffee and tea served with petit fours

(v) vegetarian (gf) gluten free



# Cocktail Party Selection

\$52.50 per person | Minimum of 50 guests

## cocktail party

Includes:

Room hire for 1.5 hours

Standard 1.5 hour beverage package\*

Selection of 7 canapés from the following options

## cold selection

### Westhaven Persian fetta

and beetroot relish tartlettes (v)

### Mini Thai beef salad

topped with crispy fried shallots

### Tomato, buffalo mozzarella and olive tapenade crustini (v)

### Hot smoked salmon with pepperberry rub on lavosh

## hot selection

### Huon Valley wild mushroom and brie arancini (v)

### Thai fish cakes

with coriander chilli sauce (gf)

### Steamed prawn and vegetable dumpling with dipping sauce

### Macadamia nut crust chicken tenderloins

### Pan-fried halloumi skewers

with olive and tomato (v) (gf)

\*Ask about an upgrade to a premium beverage package



# Beverage Packages

## standard package

This package includes:

Lorimer Sparkling Chateau Pinot Noir

Lorimer Chardonnay or Semillon Sauvignon Blanc

Lorimer Shiraz or Cabernet Merlot

Cascade draught, Cascade Premium light,  
soft drinks and fruit juices

**Three (3) hour package** \$32.00

**Four (4) hour package** \$36.50

**Five (5) hour package** \$41.00

## premium tasmanian package

This package includes:

Jansz NV Cuvee

Clarence House Sauvignon Blanc

Storm Bay Chardonnay

42° South Pinot Grigio

Storm Bay Cabernet Merlot

Cascade draught, Cascade Premium light,  
soft drinks and fruit juices

**Three (3) hour package** \$40.00

**Four (4) hour package** \$47.00

**Five (5) hour package** \$53.00

Beverages are also available on consumption; this allows you to set a limit.



# Additional Information

## **Menus**

We would like your Christmas celebration to be an enjoyable and memorable event. Whether it is a cocktail reception, a buffet dinner or a sit-down meal, our Executive Chef, Sam Wagg, has created a menu to suit you.

## **Table Settings**

Your choice of white or black linen tablecloths, with white linen serviettes provide you with a base to build your themed Christmas event – each table is also set with full tableware and glassware

## **Room and table decorations**

We provide a decorated Christmas tree, festive table centrepieces and a Christmas bonbon for each guest. We can also provide you with a list of suppliers for additional theming e.g. balloons, florists, bands, however please be mindful these additions are the responsibility of the organiser, and please read carefully the Terms and Conditions of your booking.

## **Car Parking**

A limited number of parking spaces are available which can be booked for your event. Up to 3 parking spaces are available at a charge of \$10 per space during the allocated times of your event. To guarantee your space, please reserve at the time of booking.

## **Smoke-Free Policy**

All public areas and function rooms at The Old Woolstore are non-smoking. Smoking is permitted in the courtyard and 3 m from all building entrances.

## **Responsible service of alcohol and liability**

The Old Woolstore is required by law to practice Responsible Service of Alcohol. Therefore, we reserve the right to slow down or refuse service to guests. If this is to occur, the organiser will be informed. Should any guests attending your Christmas event be in possession of alcohol which has been brought onto the premises from an external source, The Old Woolstore reserves the right to act upon this by ceasing alcohol service, confiscating any such alcohol, possibly closing the bar and charging a fee equivalent to the retail value of the beverage in question to your account.

## **Venue Hire**

Venue hire will apply with dinner for less than 20 guests, unless seated in our private dining room – The Lions Den – another ideal venue for up to 18 guests.

## **Entertainment**

A list of recommended entertainment suppliers including DJs and Duos can be supplied upon your request. Please note that due to noise restrictions, we are unable to permit a band to perform within the dinner venue. Upon confirmation of your entertainment, an Entertainers Agreement, outlining details on noise control and entertainer's refreshments, will need to be signed and returned by your chosen entertainment to your Event Coordinator. Throughout your dinner reception, a dedicated Team Leader will be assigned to liaise with the entertainment supplier to ensure the terms of the agreement are adhered to. The Old Woolstore reserves the right to refuse entry to an entertainment or service provider in the case of non-compliance deemed unsuitable to our venue.