



## GARRISON CHRISTMAS 2016

**Merry Christmas !!!** Imagine arriving at Old Government House for your function. Drinks on the lawns and in courtyard. Views through the parkland of the old Governors' Domain to the river beyond. For groups of up to 30 guests choose your own private Government House dining room or for up to 240 guests dine in the air conditioned garden marquee with polished Australian timber floor

**history  
gardens  
great food and service  
easy access and parking available within the  
park at night close to our front door**

### INCLUDING

Linen cloths and napkins, Christmas decorations, bon bons and Christmas theming. Background music, great food and friendly staff, fresh brewed teas and coffees with Christmas chocolates. Mistletoe hanging in the cooks best room. No room hire or staff costs.

**Drinks** : are designed to be added to this package. Your guests can buy drinks individually, you can have a group tab with one account at the end or you can choose a set price drinks package.



**Parramatta Park**  
**T 9687 2662**  
**www.lachlans.com.au**

This Garrison Christmas Package is available any day or evening. It is a 4 hour package. Merry Christmas!!! On Friday and Saturday evenings in the marquee we use our Christmas Banquet or Christmas Buffet packages

HERITAGE DINING IN SYDNEY

## Garrison Christmas 2016

Fresh Bread Rolls

**Hot and cold hors d'oeuvres & canapé or**

### ENTREE

Seafood Tartlet with capsicum aioli  
or

Caesar Salad with cos, virgin olive oil, balsamic vinegar, egg yolk in the dressing, bacon, a little garlic, anchovies and croutons  
or

Caramelized Onion and Goats Cheese Tart  
with beetroot relish

### MAINS

Turkey Breast Roulade with seasoned bread stuffing  
and cranberry sauce  
or

Roast Loin of Pork on kumera mash with fig and apple relish  
or

Barramundi Fillet on Jasmine rice with a dill and lime butter  
or

Spinach and Fetta Slice  
with rice flour pastry, spiced beetroot relish  
& roasted garlic yoghurt

### DESSERT

Rich Plum Pudding soaked in the Chef's best sherry with  
brandy custard and a sixpence if you are lucky  
or

Individual Fresh Fruit and Custard Crumble  
or

Tobelorone Icecream with dark chocolate and honey nougat  
icecream on a vanilla anglaise  
or

Chocolate Fudge Brownie  
dense and moist with an intensely chocolatey interior  
or

**Petite Cocktail Dessert Medley to the centre of your  
guests tables**

including fresh bread rolls, after dinner  
chocolates, fresh brewed coffee and tea

**Up to 30 guests**

**have a full choice menu.**

Above 30 guests service alternate  
(*menu items sometimes change a little  
on this menu*)

**Cost \$65 per guest 2 courses**

**\$75 per guest 3 courses**

**T 96872662**

