



CHRISTMAS BANQUET

Imagine arriving at Old Government House. Drinks on the lawns and courtyard. Views through the parkland to the river beyond.

200 guests can dine in the air conditioned silk lined garden marquee
30 guests can dine in your own private dining room.

History
gardens courtyards
great food and service
easy access & parking available within the park

INCLUDING
Linen setting, Christmas decorations, bon bons and Christmas theming. Background music, breads, fresh brewed teas & coffees & Christmas chocolates.

Mistletoe hanging in the cooks best room.

No room hire or staff costs.

Drinks
are included in this package. Pre dinner drinks and drinks all the way through including champagne, champagne and orange, good bottled wines, beer and light beer, 100% juices, soft drinks, soda and still waters.



Parramatta Park

T 9687 2662

www.lachlans.com.au

This Christmas Banquet Package is available any day or evening. as a 4 or 5 hour package..... **Merry Christmas!!!**

HERITAGE DINING IN SYDNEY

Christmas Banquet

CHRISTMAS BANQUET

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

ENTRÉE

Seafood Pot Pie seafood combo, a light pastry top & dill cream sauce **or**

Turkey Breast Salad with fig and ginger dressing (GF, DF) **or**

Roast Vegetable Risotto topped with parmesan & a tempura pumpkin flower filled with goats cheese (GF Veg)

MAINS

(greens & breads to the centre of your table)

Fresh Atlantic Salmon Fillet on steamed buk choy with a tomato & orange salsa (GF, DF) **or**

Spinach and Fetta Slice spiced beetroot relish & roasted garlic yogurt (Veg, GF) **or**

Turkey Breast Roulade with seasoned bread stuffing & cranberries (GF, DF) **or**

Pork Belly Confit with crackling, caramelized roast pumpkin & grilled granny smith apple (GF, DF)

DESSERT

Rich Plum Pudding soaked in the Chef's best sherry with brandy custard **or**

Seasonal Fresh Fruit Compote with berries marinated in Cointreau, passionfruit syrup with light whipped cream (GF, Veg) **or**

Tobelorone Icecream, dark chocolate honey nougat icecream on a vanilla anglaise **OR**

Petite Cocktail Dessert Medley to the centre of your guests tables

with after dinner chocolates & fresh brewed coffee & tea For up to 30 guests have a full choice menu, above 30 guests service is alternate 2 entrée, 2 mains & 2 desserts.

Cost \$135 for 4h and \$165 for 5h per guest on a Friday and Saturday evening and \$125 for 4h and \$145 for 5h per guest any other time **9687 2662**

