

• PRE CHRISTMAS MENU •

ADELAIDE HILLS TASTING PLATE TO THE TABLE

A selection of Smoked and cured local meats, Barossa Valley pate, beetroot tzatziki dip, marinated Antipasto mix, Woodside goats curd with sticky balsamic, pickled calamari with toasted flat bread.

ENTRÉE

- Spinach, mushroom and fetta arancini on a capsicum and onion relish
- OR Crispy skinned Atlantic salmon with an avocado and coriander salsa with lime cheek
- OR Coconut crusted king prawns on lemon grass skewers with a chilli and lime dressing

MAIN COURSE

- Traditional roast turkey with Black Forest ham and sage and onion stuffing with sea salted chat potatoes
- OR Macadamia crusted Barramundi fillet, on a mango and watercress salad, chargrilled asparagus, blood orange and balsamic glaze on creamed potato mash with a spiced apple balsamic reduction
- OR MSA beef fillet on potato puree wilted greens, red wine jus and topped with sweet potato crisps

DESSERT

- Traditional Christmas pudding with brandy and vanilla bean anglaise
- OR Summer berry meringue with vanilla bean cream and raspberry compote

CHEESE

King Island Ash Blue, Aged Gouda, Vintage Cheddar with fresh fruit, roasted and salted nuts and assorted breads and crackers

PRICE PER PERSON

- OPTION 1 Tasting Plate | Entrée | Main \$72.5
- OPTION 2 Tasting Plate | Main | Dessert \$72.5
- OPTION 3 Tasting Plate | Entrée | Main | Dessert \$76.5
- OPTION 4 Tasting Plate | Entrée | Main | Dessert | Cheese \$79.5

INCLUSIONS

- Glass of sparkling on arrival
- Non exclusive use of Mount Lofty Summit Restaurant
- Christmas centrepiece with bon bons & poppers
- PLEASE NOTE: Deposit of \$10 per person to secure your table.
- Minimum group of 10 required

2017 CORPORATE CHRISTMAS MENU PACKAGES

MOUNT LOFTY SUMMIT RESTAURANT – SMALL GROUP FUNCTION

BOOKING & DEPOSIT FORM

DEPOSIT PAYMENT

Please confirm your tentative booking within 10 days with a \$10 deposit per person.

This booking form must be completed and returned via...

EMAIL: thesummit@mountloftysummit.com OR FAX: 08 8339 2608

FINAL NUMBERS & BALANCE OF PAYMENT

Final numbers are to be given 7 working days prior to the event and final payment made 3 days prior.

This will be the minimum number charged in full for food on the day.

Any additional numbers of guests will be paid on the day.

Please note we do not take individual payments.

CANCELLATION

In case of cancellation the deposit is non-refundable.

SEATING

For the best possible service, please ensure your party is seated at the booking time stated.

TABLES

Place cards, floral arrangements, candles in protective holders and decorations are welcome.

A LA CARTE MENU FOR SMALL GROUPS

The a La Carte menu is available for up to 12 guests.

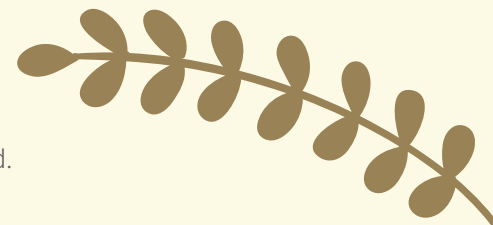
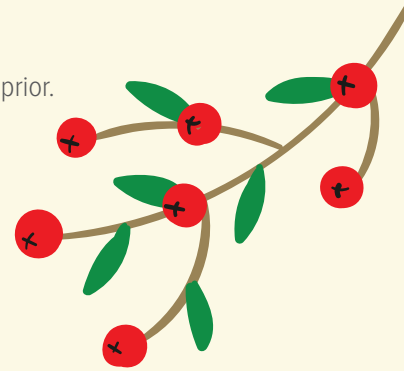
All bookings for over 8 guests require a \$10 per person deposit.

Please advise and confirm the final number for à la carte bookings 24 hours prior.

Should less than the confirmed number arrive, a forfeit of \$10 per person will be charged.

BEVERAGES

Beverages are charged on a consumption basis onto one account and payable at the end of the function.



BOOKING FORM

Contact person: _____

Postal address: _____

Work phone: _____ A.H: _____ Mobile: _____

Fax: _____ Email: _____

Date of event: _____ Number of guests: _____

Event start time: _____ Event finish time: _____ Menu Option: 1 2 3 4

Deposit Details (please tick)

Cash Visa Mastercard

Card Number: _____ Expiry Date: _____

Cardholders Name: _____

Signature: _____

Confirmation of acceptance

A deposit is confirmation of your booking and acceptance of the above terms and conditions

Signature: _____ Date: _____



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