



# 'Dancing Under the Stars' Christmas Party 2011



Sited in a marquee on the front lawns of Ayers House

**\$98.00**

**Social groups of 12 – 100 welcome**

(Exclusive private room bookings available with Ayers House)

**Friday's & Saturdays starting 25/11/11**

**Please contact the events team for available dates;**

**(08) 8224 0666**

**info@ayershouse.com**

**including**

**4 Course Menu**

**4½ hr House Beverage Package**

Killawarra Brut sparkling  
Angove Artist Series Chardonnay  
Angove Artist Series Cab Sav  
Coopers Pale Ale, VB, Carlton Midstrength  
Soft Drinks

**Band**

Groove Therapy

**Time**

7.30pm – 12.00am

**Decorations**

Christmas Balloons & Bonbons

**Dress Code**

Neat relaxed casual

**booking conditions**

- Bookings for minimum 12 guests.
- Tentative bookings are held for maximum 14 days.
- To confirm a booking a non-refundable deposit of \$25.00 per person is required within the tentative booking period.
- Final payment and numbers is required one month prior to the event date (for each person not paid in full the deposit is forfeited).
- Once final payment has been made, there are no refunds on any cancellations.
- Advice of dietary requirements is required one month prior when making final payment i.e. vegetarian, coeliac, lactose intolerance etc.

**including**

**4 Course Menu**

**Entree**

Individual Tasting Plate  
- Mild Spice Grilled Chicken served on Spanish chickpea/potato salad with salsa verde  
- Prosciutto Rolled With Marinated Fetta/Rocket served on smokey eggplant salad  
- Zucchini/Mint/Capsicum Frittata with roasted tomato sauce

**Main Course**

Chargrilled Fillet Of Beef  
served with herb cream potatoes, roasted baby tomatoes, green beans, basil pesto & shiraz jus  
or  
Atlantic Salmon Fillet  
served with roasted sweet potato, marinated capsicum, fresh asparagus & citrus vinaigrette

**Buffet Dessert**

- Vanilla pastry cream éclair with fresh strawberries  
- Plum puddings with brandy sauce – served warm  
- White/milk/dark chocolate mousse sponge  
- Fresh cherry/hazelnut/Frangelico roulade  
- Pavlova roll with summer berries  
- Lemon meringue tartlets

**Cheese Platter**

- Maffra Vintage Cheddar  
- Saint Claire Emmenthal  
- Tasmanian Brie  
- Jindi Blue

**Fresh Seasonal Fruit Platter**

**Freshly Brewed Coffee/Aromatic Teas**

(Dietary requirements will be catered for with prior notice)

