

Ayers House 2018

EXCLUSIVE ROOM
BOOKINGS

Christmas Cocktail Package

Experience a truly unforgettable celebration
at the beautiful and historic Ayers House

INCLUDES

Complimentary room hire
Delicious 3 hr substantial cocktail menu
Premium drink options
Christmas room decorations
Christmas centrepieces
Private waiting staff
Microphone & lectern for speeches
Dance floor
In-house background music
Access to our experienced events team for all your pre-party planning

+ also a DJ!

DRINKS & PRICES

OPTION I \$106pp

Cocktail Menu
+
5 hrs Premium I Drinks Package
Round 2 by Teusner sparkling
Round 2 by Teusner Semillon/Sav Blanc
Round 2 by Teusner Shiraz
Bottled: Coopers Pale Ale + Hahn Super Dry,
Hahn Premium Light & Adelaide Hills Apple Cider
Soft Drink/Juice

OPTION I + DJ \$120pp

(5hrs, min 50 people)

OPTION II \$114pp

Cocktail Menu
+
5 hrs Premium II Drinks Package
Wicks Estate Sparkling
The Lane Sav Blanc
Wirra Wirra 'Church Block' Cab/Shiraz/Merlot
Bottled: Coopers Pale Ale + Hahn Super Dry,
Hahn Premium Light & Adelaide Hills Apple Cider
Soft Drink/Juice

OPTION II + DJ \$128pp

(5hrs, min 50 people)

NEXT STEP & CONTACT

E info@ayershouse.com.au

P (08) 8224 0666

Contact the friendly events team to enquire about available dates & rooms.
Minimum numbers & booking terms/conditions apply.

ADDITIONS

Want to dance? We'll arrange entertainment on your behalf or you're welcome to arrange your preferred supplier.

COCKTAIL MENU

2 hr CANAPÉS & FORK DISHES

We understand it's important that there's plenty of food and that's what we give you!
You choose the items and we serve them continuously for 2 hours, starting with colds
before moving on to hots!

Starting with colds continuously for ½ hr, you choose;

3 varieties cold canapés
1 varieties cold fork dish

Following on with hots continuously for 1½ hr, you choose;

5 varieties hot canapés
2 varieties hot fork dishes

Canapes & fork dishes list attached separately.

1 hr ROAMING DESSERT PLATTERS

Including all of the following;

Tiramisu layered Kahlua & coffee soaked sponge with mascarpone & shaved chocolate

Hazelnut Infused Chocolate Mousse with candied orange (GF)

Sponge Roll with white chocolate cream & mango

Vanilla Bean Pannacotta with fresh strawberry crush (GF)

Summer Fruit Skewers with passionfruit coulis (GF)

COFFEE/TEA

Available with desserts to event end

All dietary requirements catered for if advised prior to the event (GF = Gluten Free, NF = Nut Free)

