

# Ayers House 2018

EXCLUSIVE ROOM  
DINNER BOOKINGS

## Christmas Dinner Package

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

### INCLUDES

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

+ also a DJ!

## DRINKS & PRICES

### OPTION I \$115pp

#### 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

\$130pp

(5hrs, min 50 people)

### OPTION II \$130pp

#### ½ hr Pre-Event Cold & Hot Canapes

+

#### 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 \$145pp

(5hrs, min 50 people)

## NEXT STEP & CONTACT

**E** [info@ayershouse.com](mailto:info@ayershouse.com)

**P** (08) 8224 0666

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

## DJ & Dancing

Want to dance? We'll arrange a DJ for 5 hrs (to be confirmed with your Event Manager 6 weeks prior) or you're welcome to arrange your preferred supplier.

## MENU

### TO START

#### Ciabatta Bread

**Kalamata & Jumbo Green Olives** (GF)

**House Made Almond Dukkah** (GF)

**Hardings of Willunga Extra Virgin Olive Oil** (GF)

### SHARING ENTREE PLATTERS

**Braised Lamb Shoulder Moroccan Style** with roasted zucchini and carrot salad & smoky yoghurt (GF)  
**Spice Roasted Pumpkin & Cauliflower on Mixed Greens** with toasted almonds, radishes, quinoa puffs, herbs & seeds (GF/DF/V/Ve)

**Beetroot, Feta & Mint Arancini** with saffron mayo (Ve avail)

### MAIN – individual orders taken on the day

#### Grilled Fillet of Beef

with broccolini, pesto, roasted cherry tomatoes and Shiraz jus (GF)

#### Atlantic Salmon Fillet

on baby spinach, warm salad of cannellini beans and heirloom tomatoes, roasted garlic aioli and yellow capsicum dressing (GF)

#### Grilled Chicken Breast

with coconut rice croquette, Asian greens, sweet soy dressing, herbs, fried shallots & cashews (GF)

### SIDE FOR TABLE

**Roasted Baby Potatoes** with E.V.O.O., rosemary & cracked pepper (GF)

### DESSERT & COFFEE/TEA – individual orders taken on the day

#### Belgian Chocolate Mousse Slice

with hazelnut icecream & espresso martini syrup (GF)

#### Mascarpone bavarois slice

with summer cherry & raspberry compote, cherry sorbet & almond biscotti

(GF = Gluten Free) (DF = Dairy Free) (V = Vegetarian) (Ve = Vegan)

All dietary requirements catered for if advised prior to the event

