

# Ayers House 2018

EXCLUSIVE ROOM  
LUNCH BOOKINGS

## Christmas Lunch Menu

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
- In-house lunch music
- Access to our experienced events team for all your pre-party planning!

## DRINKS OPTIONS

### BUY OWN ON DAY

Guests purchase their own drinks on the day

### BAR ACCOUNT

Your pre-selected drinks from wine list charged to one bar account on the day - there's no minimum spend

### DRINKS PACKAGE

#### 3 hrs Premium I Drinks Package \$28pp

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

#### 3 hrs Premium II Drinks Package \$36pp

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

## NEXT STEP & CONTACT

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

## MENU

2 courses = \$52pp

3 courses = \$62pp

### 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.

