



# FIVE KNOTS CHRISTMAS OFFERS

**AVOID THE HUSTLE & BUSTLE  
DATES THIS CHRISTMAS**



Available for events held during 1 November and 30 December 2018. Excludes Thursdays, Fridays and Saturdays between 22 November and 15 December.

## FESTIVE DINING

**CHRISTMAS PACKAGE** — \$51.0pp - \$99.0pp

Enjoy one of our Christmas package menus and we'll treat you by adding the following:

- + Festive fairy lights and candles
- + Canape per person on arrival
- + Decorated Christmas tree – bring a secret Santa or gift game
- + Christmas goodie bag per guest including candy cane and sweets
- + Dancefloor

*Package includes a minimum discount of \$530.0 for your celebration.*



### ADD ONS

- + Cheese station or dessert station \$5.0pp
- + Beer or Bubbles on arrival \$8.0pp
- + Christmas cocktail or Christmas spiced punch \$10.0pp
- + Christmas crackers \$4.5pp

*Terms and Conditions – Minimum of 30 guests. Venue hire and minimum spends apply. Bookings must be made at least 2-weeks in advance and are subject to availability.*





# JOYFUL LUNCH BUFFET

**OPTION 1** – Choice of one Carvery ——— \$51.0pp

**OPTION 2** – Choice of two Carvery ——— \$57.0pp

## TO START

- + Artisan breads & dips

## CARVERY

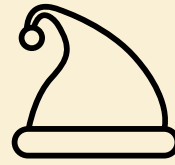
- + Roast sirloin with caramelised red onion & pepper jus (gf) (df)
- + Roast lamb shoulder with pan burst cherry tomato & roast garlic & lemon sauce (gf)
- + Champagne ham with honey, orange & grain mustard glaze (gf)
- + Free range chicken thigh roasted with red onion, tomato, capers & fresh torn herbs (gf) (df)

## BUFFET SIDES

- + Olive oil roasted baby potatoes with fresh herbs & flaky salt (gf) (df)
- + Hot seasonal greens with parsley pesto (gf, contains pumpkin seeds)
- + Warm Mediterranean summer vegetable salad with shaved parmesan (gf)
- + Pickled cauliflower salad with lime & toasted cashew (gf)
- + Mixed greens, red onion, cherry tomato, pickled carrot & radish with honey cider dressing (gf) (df)
- + Selection of mustards, pickles and relishes

## DESSERTS

- + Mini fruit tarts
- + White chocolate & mango cheesecake
- + Brandy snaps filled with strawberry cream
- + Tea & coffee to finish



# SANTAS SEASIDE BUFFET

**OPTION 1** – Choice of one Carvery ——— \$67.0pp

**OPTION 2** – Choice of two Carvery ——— \$75.0pp

## TO START

- + Artisan breads & dips

## CARVERY

- + Roast sirloin with caramelised red onion & pepper jus (gf) (df)
- + Roast lamb shoulder with pan burst cherry tomato & roast garlic & lemon sauce (gf)
- + Champagne ham with honey, orange & grain mustard glaze (gf)
- + Free range chicken thigh roasted with red onion, tomato, capers & fresh torn herbs (gf) (df)

## BUFFET SIDES

- + Oven baked NZ king salmon with citrus & coriander (gf) (df)
- + Olive oil roasted baby potatoes with fresh herbs & flaky salt (gf, df)
- + Hot seasonal greens with parsley pesto (gf, contains pumpkin seeds)
- + Warm Mediterranean summer vegetable salad with shaved parmesan (gf)
- + Quinoa with roast buttercup, apple, spinach, cherry tomato with sesame & soy dressing (df)
- + Green bean & mixed summer pea salad with minted dressing (gf) (df)
- + Mixed greens, red onion, cherry tomato, pickled carrot & radish with honey cider dressing (gf) (df)
- + Selection of mustards, pickles and relishes

## DESSERTS

- + Mini fruit tarts
- + White chocolate & mango cheesecake
- + Brandy snaps filled with strawberry cream
- + Tea & coffee to finish



# FESTIVE INDULGENT BUFFET

TABLE BUFFET ————— \$82.0pp

## CANAPES

- + Prawn & chorizo kebabs with harissa mayo (df)
- + Roast button mushrooms stuffed with sundried tomato, pumpkin seeds & parmesan (gf)
- + Salmon, cream cheese blinis with dill & capers

## TABLE BUFFET

- + Artisan breads selection with olive oil & spreads
- + Roast lamb shoulder with herb pasticcio crumble & minted jus (gf)
- + Free-range roast chicken breast stuffed with sundried tomato, spinach & feta, with orange thyme cream & roast orange (gf)
- + Oven baked NZ king salmon with citrus & coriander (gf) (df)
- + Olive oil roasted baby potatoes with fresh herbs & flaky salt (gf) (df)
- + Hot seasonal greens with parsley pesto (gf, contains pumpkin seeds)
- + Quinoa with roast buttercup, apple, spinach, cherry tomato with sesame & soy dressing (df)
- + Green bean & mixed summer pea salad with minted dressing (gf) (df)
- + Mixed greens, red onion, cherry tomato, pickled carrot & radish with honey cider dressing (gf) (df)

## DESSERTS

- + Apple frangipane tart with vanilla/treacle anglaise
- + Decadent chocolate pecan pie with caramel whip
- + Mini fruit tarts
- + Tea & coffee to finish





# FESTIVE INDULGENCE DINNER

## SET MENU ————— \$84.0pp

Your selection of one option for each course

## ALTERNATE DROP ————— \$89.0pp

Your choice of two options for each course,  
served alternate

## CHOICE ————— \$99.0pp

Your choice of two options for each course, with choice  
from each made on the day

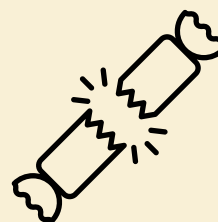


### TO START

- + Artisan breads & dips

### ENTREES

- + Prawns & caramelised pineapple kebabs with orange brandy mayo (gf)
- + Crispy beetroot quinoa & feta balls with salad greens & tzatziki
- + Rare roast beef, baby greens, chilli sesame & soy dressing with crispy shallots (df)
- + Avocado encasing smoked chicken & tomato in a warm honey cider vinaigrette (gf) (df)



### MAINS

- + Market fresh fish with basil crust, orange thyme cream, baby salad & smashed baby potatoes
- + Lamb rack with truffle mash, roast Portobello mushrooms, greens & Cumberland sauce (gf) (df)
- + Crispy polenta cake with roast vegetable stack & haloumi & tomato butter (v)
- + Eye fillet, honey roast kumera, pistachio crumble, brocolini & pepper sauce

### DESSERTS

- + Apple frangipane tart with strawberry compote
- + Decadent chocolate pecan pie with caramel whip
- + Steamed Christmas pudding, honey walnuts with vanilla/treacle anglaise
- + Coconut, panna cotta, passionfruit and almond macaroons (gf) (df)
- + Tea & coffee to finish







# CANAPES AND SHARING BOARDS

SERVED AS:

CANAPES ————— \$5.5ea  
LATE-NIGHT SHARING BOARDS — \$45.0ea

*Minimum order of 2 x 10 canapes or 2 platters required.*

- + Prawn & chorizo kebabs with harissa mayo (DF)
- + Roast button mushrooms stuffed with sundried tomato, pumpkin seeds & parmesan (GF, V)
- + Sticky bourbon BBQ pork balls
- + Onion Bhaji tamarind dip (GF, DF, V)
- + Chilli lime chicken sticks with satay sauce (GF, DF)
- + Ham & potato rustiest cherry tomato & aioli (GF, DF)
- + Roast salmon & avocado toasties with citrus & coriander
- + Hot roast beef in Yorkshire puddings with pepper sauce & grain mustard (DF)
- + Cheese platter 55.0
- + Fruit platter 45.0