

A long, dark dining table is elegantly set for a formal event. The table is covered with a dark, reflective surface. Each place setting includes a white plate with a gold rim, a white glass, a water glass, and a small bowl. Silverware is neatly placed on a black napkin. A white candle in a gold holder and a wooden pepper mill are also part of the setting. In the background, a grey tufted sofa is adorned with large orange and white pillows. The overall atmosphere is sophisticated and festive.

SONG KITCHEN CHRISTMAS EVENT PACKAGES

COCKTAILS AND CANAPES



Our most popular function option, a completely customisable party style with a range of gourmet canapes and drink packages to suit every taste

Six canapes per person are recommended. Minimum 30 pieces per item.
(Please inform staff of any dietary requirements)

VEGETARIAN \$6 each

Tartlet of goat's curd and pumpkin

Mini vegetarian rice paper rolls (GF/Vegan option available)

House-made mushroom and leek arancini with aioli

Beetroot falafel with avocado and hummus dips (GF/Vegan)

Deep fried veg spring roll with sweet chilli sauce (Vegan)

Baked potato curry puff with smoked paprika BBQ sauce (Vegan)

SEAFOOD \$6 each

Sydney Rock Oyster, eschalot red wine vinaigrette (GF/DF)

Smoked salmon, horseradish cream, dill on toast (GF/DF option available)

Tempura prawn, mango chutney yoghurt sauce

Mini calamari and rocket salad

Thai style fish cake with kimchi aioli (DF)

Assorted Sushi and wasabi sauce (GF/DF/Vegan option available)

MEAT \$8 each

Chicken Satay skewers with Peanut sauce (GF/DF)

Gourmet mini beef pie with tomato relish

Rockmelon prosciutto (GF/DF)

Lamb kofta with tzatziki sauce (GF)

Fried chicken wings with Korean chilli sauce (DF)

SUBSTANTIAL \$10 each

Mini BBQ beef brisket sliders, kale slaw (DF)

Cajun Chicken Taco, tomato salsa (DF)

Fish and chips with tartare sauce

STANDARD &
PREMIUM DRINK
PACKAGES
AVAILABLE





DRINKS PACKAGES

Below are two simple price guides, but can tailor the beverage selection to your taste and needs.

Standard Drinks: \$25 per head – per hour (min 2 hours required)

Includes:

- Tread Softly Prosecco
- Tread Softly 2024 Sauvignon Blanc; SA
- Bec Hardy 2024; Rose; Adelaide Hills SA
- First Creek Botanica 2023; Pinot Noir; Hunter Valley NSW
- Peroni Red Lager; Great Northern Crisp lager
- Soft Drinks

ADD ONS:

HOUSE SPIRITS: \$10 PER
HEAD – PER HOUR (MIN 2
HOURS)

COCKTAIL ON ARRIVAL: \$12
PER HEAD

Premium Drinks: \$45 per head – per hour (min 2 hours required)

Includes:

- Combe Estate NV; Sparkling Pinot Noir/Chard.; Yarra Valley VIC
- Ros Hill “Lilly” 2023; Sauvignon Blanc; Orange NSW
- Rezaglia Di Renzo 2021; Chardonnay; Orange NSW
- See Saw Organic 2024; Rose; Orange NSW
- South By South West 2023; Pinot Noir; Pemberton WA
- Wangolina 2023; Cabernet, Shiraz; Mount Benson SA
- Reschs Pilsner; Grifter Pale Ale; Young Henrys Cloudy Cider
- Premium Soft Drinks Strangelove Lo-Cal Sodas; Aunty’s Ginger Tonics

CHRISTMAS BUFFET

Celebrate the season in style with our indulgent Christmas Buffet, featuring a premium selection of fresh seafood, traditional roasts, and add-ons, including a live carving station



COLD SELECTION

FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH MIGNONETTE & LEMON

KING PRAWNS WITH COCKTAIL SAUCE, LEMON & DILL AIOLI

SMOKED SALMON PLATTER WITH CAPERS, DILL CREAM, RED ONION, AND RYE CRISPS

CHARCUTERIE & ARTISAN CHEESE BOARD WITH DRIED FRUITS, NUTS & HOUSE-MADE CHUTNEY

FESTIVE SALADS

ROASTED BEETROOT, GOAT'S CHEESE, CANDIED WALNUT & ROCKET

PEARL COUSCOUS WITH CRANBERRIES, HERBS & PISTACHIOS

TRADITIONAL POTATO SALAD WITH MUSTARD DRESSING

DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY ANGLAISE

MINI PAVLOVAS WITH SEASONAL BERRIES
CHOCOLATE YULE LOG

ASSORTED FESTIVE PETITE FOURS (SHORTBREAD, MINCE PIES, MACARONS)

CHEESE PLATTER WITH QUINCE PASTE & CRACKERS

HOT BUFFET

ROAST TURKEY BREAST WITH CRANBERRY JUS & CHESTNUT STUFFING

GLAZED DOUBLE-SMOKED HAM WITH SPICED ORANGE & CLOVES

BAKED SALMON FILLET WITH LEMON BUTTER & CAPER SAUCE

BEEF SIRLOIN WITH RED WINE JUS & YORKSHIRE PUDDINGS

ROASTED SEASONAL VEGETABLES WITH THYME & GARLIC

DUCK FAT ROAST POTATOES

GREEN BEANS ALMONDINE

OPTIONAL ADDITIONS

LIVE CARVING STATION WITH HAM OR BEEF SIRLOIN

SASHIMI STATION

\$15PP



\$120pp

COMPLETE YOUR CHRISTMAS CELEBRATIONS WITH OUR STYLING PACKAGES BELOW



CHEF'S CURATED SHARE PLATES

Take all the stress out of planning a dinner party with this option for groups of 8 or more. This dinner option is three courses of platters designed to share, with a mixture of the options below, \$90 per person.

ENTRÉE

MARINATED AUSTRALIAN OLIVES, served with focaccia (V)

MUSHROOM AND LEEK HOUSE-MADE ARANCINI, truffle aioli (V)

BEER-BRAISED PORK BELLY, apple salad, celeriac purée, Bilpin cider gastrique (GF)

GARLIC-BUTTERED SOUTH AUSTRALIAN KING PRAWNS, capers, chilli and finger lime salsa, native-flavoured rice (L/GF)

MAIN COURSE

SOUS-VIDE CAULIFLOWER STEAK, native dust, spicy pumpkin, quinoa and pomegranate salad, asparagus (GF/Vegan)

PORCINI AND WILD MUSHROOM PASTA, spinach, pine nuts, rigatoni, sage cream sauce, pecorino (V)

SLOW-COOKED CHICKEN BREAST, roast squash, snow peas, tomato, white polenta, micro herb salad, Tuscan saffron mushroom cream (GF)

BAVETTE STEAK 250G, Black Angus MB3+, crispy enoki mushrooms, broccolini, roasted garlic mash, Australian cultured Café de Paris butter (GF)

DESSERT

WATTLESEED-INFUSED COFFEE BRÛLÉE, salted walnuts (GF)

BASQUE BURNT MATCHA CHEESECAKE, mixed berry compote (GF)



CHRISTMAS DECORATION & STYLING PACKAGE

INCLUSIONS:

\$10pp

CHRISTMAS TREE

Beautifully decorated with classic ornaments, ribbons,
and warm LED fairy lights

CHRISTMAS BONBONS (CRACKERS)-PREMIUM TABLE

Bonbons with festive trims and fun surprises inside

CHRISTMAS MUSIC PLAYLIST

Background mix of classic carols and contemporary
festive tunes

THEMED SIGNAGE & MENUS

Christmas-styled table menus and event signage



PLEASE NOTE: THESE PACKAGES SERVE AS A GUIDE ONLY, ACTUAL PRICES MAY VARY