



# Christmas Packages

**CONTACT:**

**Natalie Stagg**

Function & Events Manager

**Ph.** (07) 3710 5800

**E.** [Jindaleehotel.functions@ourhotels.com.au](mailto:Jindaleehotel.functions@ourhotels.com.au)

[www.thejindalee.com](http://www.thejindalee.com)

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**Jindalee Entertainment Venue**

Sinnamon Road

Jindalee QLD 4074

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**PACKAGES INCLUDE:** staff to service the function (food & beverage), a self service tea & coffee station, Christmas themed decorations, and individual bon-bons. Room hire not included.

# Cocktail Canapés Package

Your choice of 8 of the listed canapés below

\$27pp – minimum of 30 full paying guests

Cherry tomatoes, basil, and baby bocconcini, finished with sharp balsamic glaze (gf) (v)

Thai style marinated chicken skewers with a crunchy house made peanut sauce

Smoked salmon, smooth cream cheese, with dill, and capers, on cucumber bites (gf)

Roasted capsicum strips, and danish fetta, on a wafer crisp (gf) (v)

Goat's cheese, and caramelized onion, on crostini (v)

Wild mushroom stuffed buttons finished with a truffle oil drizzle (vg) (gf)

Steamed prawn hargow, with sweet soy and baby coriander (df)

Sticky honey & soy bites

Beef Wellingtons, wrapped in prosciutto, in a puff pastry shell

Karage Chicken

Buttered fried prawn, atop a cucumber disk with a house cocktail dressing

Nepalese momo's made in house with our own spicy dipping sauce

Risotto arincini balls

Smoked salmon dill petite quiche

Poached chicken and chive chicken sandwiches

Mini Caesar salad on a baby cos leaf, bacon lardon, boiled quail egg and garlic oil crouton



# Premium Cocktail Food Package

\$24pp - minimum of 30 full paying guests

**TO START:** Platter of fresh dips, assorted breads and crudities

Plus your selection of: 3 choices from list A and 2 choices from list B

## LIST A

**BBQ skewers** – A variety of marinated chicken skewers, lamb koftas and honey & bush spiced chicken wings

**Vegetarian platter** – Potato & seeded croquets, risotto arancini balls, spinach & fetta quiche, pumpkin & risotto pastizzi

**Favourite's platter** – Selection of baked, fried, and steamed favourites, spring rolls, curried samosas, chicken goujons, fried buffalo wings, steamed dim sims, flamegrilled meatballs, vegetarian money bags, salt & pepper squid and golden crumbed monteray jack cheese with homemade sauces

**Pub Classic** – Peppered steak pies, homemade sausage rolls, mini baked quiches

**Pizza Selection** – a selection of our Roadhouse Grill perfect pizzas

**Slider mini burger platter**  
Chipotle BBQ pulled beef, with house slaw and cos lettuce  
Chicken tenderloins, with melted cheese and aioli

**Cheese platter**  
Chef's selection of cheeses served with crackers, dried fruits and nuts

## LIST B

Cherry tomatoes, basil, and baby bocconcini, finished with sharp balsamic glaze (gf) (v)

Roasted capsicum strips, and danish fetta, on a wafer crisp (gf) (v)

Sticky honey & soy bites

Karage Chicken

Buttered fried prawn, atop a cucumber disk with a house cocktail dressing

Nepalese momo's made in house with our own spicy dipping sauce

Risotto arancini balls

Smoked salmon dill petite quiche

Poached chicken and chive chicken sandwiches



# Two Course Set Menu

Alternate drop

\$30pp – minimum of 30 full paying guests

## Honey Glazed Ham

Shaved honey glazed ham, served with roasted hassleback potato, broccoli florets and garlic roasted zucchini, and a traditional apple sauce

## Roast Turkey Breast

Mini turkey roast wrapped in a bacon lardon, with a sage and walnut stuffing, served with sweet potato chips, and steamed broccoli with a sweet cranberry sauce.

## Chocolate Pudding

with a Christmas berry sauce, brandy custard and whipped cream.

## Pavlova

With whipped cream, mixed berries, and passionfruit syrup



# Christmas Buffet

\$45pp – minimum of 45 people

Available only in our Windermere room, Sinnamon room or Ballroom

All Buffet's come with a **CHEF'S ANTIPASTO SELECTION**

## SALADS

**Garden Salad** – Lettuce, tomato, cucumber, and carrot

**Potato Salad** – Bacon, egg, and chives

**Moroccan Couscous** – Chickpeas, rocket, onion, peas, and balsamic

## HOT BUFFET (your choice of two)

**Pork loin** – Roasted with crispy crackling

**Chicken** – Breast fillets roasted with moroccan spice and apricots

## Carving Selection

Roast Turkey, stuffing and cranberry jus  
Maple glazed ham&mustard sauce

## VEGETABLES

**Baby Potatoes** – Roasted with sea salt and rosemary  
Fresh hot seasonal steamed vegetables

## DESSERTS

Christmas pudding and brandy sauce

Selection of cakes and mini pastries

Fresh fruit salad

