

CHRISTMAS PARTY

SEASON IS COMING



CHRISTMAS PARTY PACKAGES FROM **\$25** pp



EARLY BOOKER BONUS

When it comes to office parties, we think more is always merrier. That's why the more there are of you, the more we'll spark your party. Book your Christmas Party celebration by 30th of September 2019 with a minimum spend of \$5,000 and you will receive a complimentary photo booth and an overnight stay with full breakfast buffet for the booker on us. T&C's apply.

ATURA

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FROM THE FUNCTIONAL TO THE FLAMBOYANT, GET JINGLED AND RING THOSE CHRISTMAS BELLS WITH ATURA THIS YEAR

\$55pp
2 COURSE
alternate serve

SET MENU

Your choice of two items per course from the below served alternately

Two course - \$55pp | Three course \$68pp

\$68pp
3 COURSE
alternate serve

ENTRÉE

Salmon gravlax | horseradish cream | fennel fronds | red onion | watercress
Honey roasted pumpkin | pine nuts | avocado | red onion | labne
Poached chicken breast | garden greens | almonds | baby fennel | mint pomegranate green goddess dressing
Crispy salt and pepper squid | spicy salt | sriracha aioli | lemon
Garlic prawn taco | chipotle | avocado | coriander
Four cheese arancini | tomato sugo | grana padano

MAIN

Crispy skin salmon | creamed potato | kasundi tomato | baby shiso
Pan fried chicken breast | lentils & vegetables | caramelised shallots | baby carrot
Stuffed turkey breast | red cabbage | Duck fat potato | pan jus
Slow roasted Riverine sirloin | potato gratin | classic béarnais
Twice cooked pork belly | green papaya | apple and fennel salad | coconut | peanut crumble
Slow cooked lamb tomahawk | garlic potato puree | burnt onion jus
Butternut pumpkin ravioli | pumpkin puree | sage and peanut pangritata | pecorino

DESSERT

Sticky date | rich butterscotch sauce | pistachio toffee | double cream
Pavlova | double cream | berries | pistachio praline | baby mint
Triple choc fudge brownie | chocolate crumble | chocolate crispies | raspberry cream
Baked NY cheesecake | Tahitian vanilla cream frosting | strawberry rhubarb compote
Nutella vs smores waffles | Belgian waffles | hazelnut praline | fresh strawberries
Nutella marshmallow | vanilla ice cream
Profiteroles | classic crème patisserie filled choux pastry chocolate sauce salted caramel crispies
Brewed coffee | Pickwick teas



CANAPÉS

One hour package (4 choices) \$25pp
Two hour package (7 choices) \$37pp

\$25pp

THE COOL LIST

Tomato and basil bruschetta
Roast beetroot and goats cheese tartlet | baby basil
Aburi salmon | miso mayo | crispy rice | baby coriander
Tuna poke | yuzu wasabi | avocado | black sesame
Vietnamese rice paper rolls | nam jim
Bringing back the Peking duck pancake

THE HOT LIST

Salt and pepper squid | spiced salt | sriracha mayo
Chicken yakitori | teriyaki sauce | shallots
Chicken lollipops | chipotle BBQ | blue cheese sauce
Vermicelli wrapped spring roll | nam jim dressing
Steamed pork and prawn gyoza | goma dressing
Twice cooked pork belly | miso caramel | baby shiso
Four cheese arancini | garlic aioli
Traditional Arabic kibbe | hummus
Pork & fennel sausage roll | tomato ketchup

THE SUBSTANTIAL LIST

\$8.00 per person

Fish and chips | sauce gribiche | lemon
Roadhouse cheeseburger slider | American cheddar | pickles | mustard | ketchup
Fried chicken slider | kimchi | pickled cucumber
Pulled pork slider | smokey BBQ | coleslaw
Aussie sausage sizzle | sausage | sautéed onions | milk bun | BBQ sauce
Poke bowl | sashimi salmon | brown rice | avocado | radish | wasabi peas | yuzu ponzu
Twice cooked pork belly | miso caramel | baby shiso

SOMETHING SWEET

\$6.00 per person

Assortment of Lamingtons
Assortment of Eclairs
Christmas Mince Pies
Vanilla crème profiteroles coated in chocolate

BEVERAGES

Beverage packages are available for beer, wine & soft drink only. Spirits can be purchased separately on a cash basis. Alternatively you can set up a bar tab and be charged on consumption for all beverages consumed.

BASIC BEVERAGE PACKAGE

Includes a selection of Australian beer plus Atura's house sparkling, white and red wine.

2 hours\$32pp 4 hours\$46pp
3 hours\$39pp 5 hours\$53pp

PREMIUM BEVERAGE PACKAGE

Includes a selection of premium Australian beer, premium sparkling, red and white wine.

2 hours\$39pp 4 hours\$53pp
3 hours\$46pp 5 hours\$60pp

+ Welcome cocktail - \$12 per person
+ Welcome mocktail - \$10 per person

T&C's apply. Menu items are subject to change without notice.

\$55pp

BUFFET

Soft Bread Rolls

SALADS

Mixed tossed salad | balsamic vinaigrette
Potato & roast capsicum salad | wholegrain mustard | parsley
Classic Caesar salad | baby cos | pangritata | browned corn grana padano | classic dressing
Kale | quinoa | roast beetroot salad | feta, vinocotto

HOT SELECTION

Roast turkey | cranberry and sage stuffing
Pork belly and crackling | apple compote
Garlic & rosemary New York strip | jus
Baby jacket potatoes | sour cream and chives
Honey roasted pumpkin | dukkah
Seasonal vegetables | toasted almonds | garlic oil

DESSERT

Seasonal fruit platter
Pavlova station
Warm Christmas pudding | vanilla anglaise
Local and imported cheese

Seafood upgrade:

Cooked prawns, smoked salmon, oysters (+\$35 pp)



INCLUSIONS

Packages are based on minimum 25 pax & include linen napkins & table cloths, bon bons & festive centrepieces.

ENHANCEMENTS

+ 30 minute pre-dinner canapé package - \$12 per person
+ Australian cheese platter on each table - \$10 per person
+ Selection of cured meats, dips, olives, grilled sourdough - \$10 per person
+ Wood fired oven pizza - \$6 per person

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