

ATURA

Dandenong



CHRISTMAS PARTY

SEASON

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

We have a multitude of spaces available, with something that will be sure to suit your Christmas event requirements & budget needs. Whether you want an intimate seated dinner in Roadhouse Restaurant or a laidback outdoor lunch in the Brownstone Micro Brewery courtyard – we can tailor a proposal for you and your team to send off the year in style (and what a year it has been!)

CONTACT OUR TEAM TODAY TO DISCUSS OUR RANGE OF PACKAGES AVAILABLE

TASTE OF TUSCANY

\$70 PER PERSON

GRAZING STATION ON ARRIVAL

Selection of Local & International Salumi
Selection of Local & International Cheese

Burrata
Marinated Olives

Giardiniera - Pickled Vegetables
Warm Stone Baked Bread

- CANAPÉS -

Prawn Cutlets
Arancini
Salt & Pepper Squid
Selection of Bruschetta

- SUBSTANTIAL CANAPÉS -

Assorted Wood fired Pizzas
Chef's Risotto

- DESSERT CANAPÉS -

Vanilla Panna Cotta with Seasonal Fruits

FEASTING MENU

\$65 PER PERSON

- FROM THE GARDEN -

(select one)

Vegetable lasagne | tomato sugo | Grana Padano
Ferinacci Wild Mushroom ravioli | mushroom ragout mascarpone | Grana Padano
Casarecce pasta | zucchini | peas | mint | basil | goat's cheese

- FROM THE PADDOCK -

(select one)

Slow roasted Gippsland beef sirloin | jus
Chermoula spiced roast chicken | lemon
Roast pork | crackling | spiced apple sauce

- FROM THE SEA -

(select one)

Roasted barramundi fillet | tomato | capers | olives
Crispy skin salmon | sauce Vierge | lemon
Grilled prawns | garlic | chili | pangritata

- SALADS -

(select two)

Market garden salad | balsamic vinaigrette
Rocket | pear | radish | parmesan
Classic coleslaw | herb mayo
Greek salad | Persian feta | lemon dressing

- SIDES -

(select two)

Roasted chat potatoes | rosemary salt
Seasonal vegetables | olive oil | toasted almonds
Baked cauliflower | cumin | sultanas | pine nuts
Roasted Japanese pumpkin | maple | Grana Padano

- DESSERT -

Chef's selection of petit fours
Brewed coffee | Pickwick teas

**PACKAGES INCLUDE LINEN NAPKINS &
TABLE CLOTHS, & HOUSE CENTREPIECES
AS WELL AS CHRISTMAS BON BONS.**

SHARE PLATES

ROASTED FREE RANGE CHICKEN WITH LEMON & HERB RUB - \$36 PER PERSON

ROASTED BIRCHLEY PORK AND ITS CRACKLING - \$38 PER PERSON

ATLANTIC SALMON FILLET WITH SAUCE VIERGE - \$42 PER PERSON

SLOW ROASTED MILLAWARRA FREE RANGE LAMB SHOULDER - \$45 PER PERSON

- SALAD -

(select two)

Market garden salad | balsamic vinaigrette
Rocket | pear | radish | parmesan
Classic coleslaw | herb mayo
Greek salad | Persian feta | lemon dressing

- SIDES -

(select two)

Thick cut chips | aioli
Roasted chat potatoes | rosemary salt
Seasonal vegetables | olive oil | toasted almonds
Baked cauliflower | cumin | sultanas | pine nuts
Roasted Japanese pumpkin | maple | Grana Padano

- ROTISSERIE UPGRADE -

\$500 PER DAY

Feeling fancy? Have our chefs cook your preferred protein
on the rotisserie in the nearest outdoor area!
Maximum 100 guests with maximum 1 protein

- DESSERT UPGRADE -

\$12 PER PERSON

(select one)

Pavlova with Market fresh fruit
Sticky date pudding | Dulce de leche | Chantilly cream
Brewed coffee | Pickwick teas

TRADITIONAL PLATED XMAS MENU

\$79 PER PERSON

- SHARED ENTRÉES -

Antipasto plate | cured meats, marinated veg, dip, grissini & bread
Seafood plate | Calamari fritti, prawn cocktail, oyster Kilpatrick

- MAIN -

(select two, alternate drop)

Turkey roulade stuffed with pistachio & cranberry, maple glazed ham, roast potatoes, carrots, pumpkin
Roast pork & its crackling, broccolini, roasted vegetables, apple, gravy
Atlantic salmon, potato, cherry tomato & asparagus salad, choron sauce
Southern Ranges sirloin steak, potato gratin, green beans, béarnaise sauce

- DESSERT -

(Select one)

Pavlova with Market fresh fruit
Christmas Pudding
Brewed coffee | Pickwick teas

BEVERAGE PACKAGES

2HRS - \$30 PER PERSON

3HRS - \$37 PER PERSON

4HRS - \$44 PER PERSON

5HRS - \$51 PER PERSON

- BEVERAGES ON CONSUMPTION -

Alternatively, you can opt to open up a bar tab including a selection of our award-winning boutique beers plus Atura's house sparkling, white and red wines. Cocktails & spirits can be purchased by the guests or a selection can be included.

Beverages on consumption are to be pre-paid and can be increased on the night. Pre-paid balances will not be refundable if not used on the night of your event.

DON'T MISS OUT, BOOK TODAY!

5-17 DOVETON AVE, EUMEMMERING, DANDENONG

To book call **03 9771 6000** or email Functions_aturadandenong@evt.com
aturahotels.com  [@aturadandenong](https://www.facebook.com/aturadandenong)  [@aturadandenong](https://www.instagram.com/aturadandenong) [@aturafair](https://www.facebook.com/aturafair)
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Menu items are subject to change without notice. Minimum spends apply.