



Knotts Crossing Resort Christmas Package 2018

Private Function Room & Bar - \$200.00 Hire
Savannah Bar & Restaurant - Inside & Outside Dining
Swimming Pool Functions
Nibblies & Drinks Functions
Graduation & End of Year Celebrations

Please Contact:
The Functions Co-Ordinator
jo.pace@knottscrossing.com.au
Phone: 08 89722511
www.knottscrossing.com.au





Christmas Buffet Menu



\$28.00 per Adult/\$18.00 per Child

Crusty Bread Rolls & Butter

Cheesy Cauliflower Gratin

Peas & Corn

Roasted Medley of Vegetables

Spinach, Fetta & Sundried Tomato Frittata (V)

Fresh Fruit Platter

Choice of 2 x Main Courses

(\$7.00 per person: Additional Main Course)

Roast Beef, Horseradish & Gravy

Roast Turkey and Glazed Ham with Honey, Cranberry & Pineapple Glaze

Garlic, Rosemary Leg of Lamb with Gravy


Australian Barramundi in Beurre Blanc Sauce

Lamb or Vegetarian Korma Curry

Sweet and Sour Pork

Beef Bourguignon

Thai Green Chicken or Vegetarian Curry





Choice of 2 x Salads

(\$3.00 per person: Additional Salad)

Greek Salad

Potato Salad

Coleslaw Salad

Caesar Salad

Fresh Garden Salad

Choice of 1 x Dessert

(\$5.00 per person: Additional Dessert)

Homemade Apple & Pear Crumble with Custard

Mini Pavlova with Passionfruit Pulp & Fresh Fruit

Christmas Plum Pudding with Brandy Custard

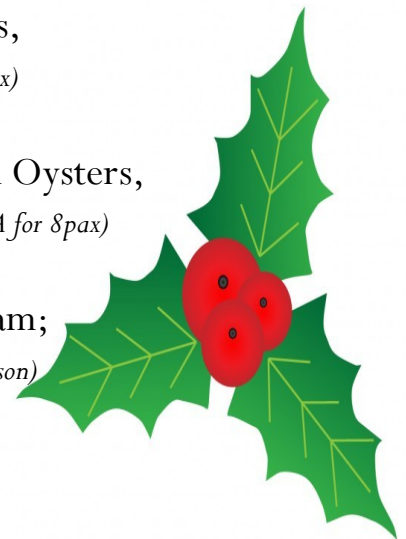
Selection of Cakes & Cream

Add On's

Cheese Platter - Selection of Cheeses,
Crackers & Dried Fruit *(\$75.00 for 10pax)*

Seafood Platter - Cold whole Prawns & fresh Oysters,
served with Dipping Sauces & Lemon *(\$TBA for 8pax)*

Soup & Crusty Bread Rolls – Pea & Ham;
Pumpkin or Potato & Leek *(\$6.00 per person)*





Christmas Event Platters

(8-10pax)



Mezze Platter

Dukkah Spiced Turkish Bread; Hummus; Guacamole;
Olive Oil & Balsamic; Roasted Peppers;
Cheesy Garlic Bread; sliced Ham & Olives \$65.00

Asian Platter

Vegetarian Spring Rolls; Vegetarian Samosas; Prawn Toast; mini Dim Sims
with Soy Sauce; Thai Fish Cakes & Dipping Sauces \$55.00

Aussie Platter

Mini Party Pies; mini Sausage Rolls; mini Meatballs;
Battered Fish Pieces; BBQ & Tomato Sauce \$60.00

Canape Platter

Smoked Salmon Bruschetta; Battered Prawns with Aioli;
Ham & Cheese mini Toast; crumbed Sushi Rolls with Wasabi Mayo;
Pumpkin Arrancini with Onion Jam \$65.00

Seafood Platter

Australian Whole King Prawns and Natural/Kilpatrick Oysters
served with Tartare; Cocktail & sliced Lemons \$TBA

Fresh Fruit Platter

Selection of fresh Seasonal Fruits \$50.00

