



SKYPOINT



# Christmas

Event Packages 2020

# SkyPoint Festive Banquet

\$160 per person

## Inclusions

Festive banquet, 4-hour gold beverage package, admission for all guests, Christmas decorations.



## Festive Banquet Menu

Assorted baked breads with whipped butter

### Entrée

Select one of the below to serve to all guests

Citrus-cured ocean trout with avocado purée, compressed cucumber and sorrel GF DF

Smoked ricotta mousse with heirloom tomatoes, toasted pepitas and basil oil GF V

Beef fillet carpaccio with pickled onion, parsnip crisp and truffle EVO GF DF

Spinach and ricotta ravioli, butternut purée, burnt butter, macadamia and sage V

Market fish with cherry tomatoes, crispy capers, fresh dill and lemon beurre blanc GF

Tequila, lime and chilli prawns with tapioca tuile GF DF

### Main

**99 guests or fewer:** Roast Christmas dinner with roasted duck fat potatoes, honey-glazed Dutch carrots, baby broccolini and green beans with a selection of accompaniments.

Preselect either beef rump with housemade red wine jus or glazed Christmas ham. GF, DF

**100 guests or greater:** Live carvery station including a selection of roast beef rump with housemade red wine jus and Glazed Christmas ham, served with roasted duck fat potatoes, honey glazed Dutch carrots, baby broccolini and green beans with a selection of accompaniments. GF DF

### Sweet Treat

Select one of the below to serve to all guests

Christmas pudding with brandy custard V

Apple and cinnamon crumble with whipped chantilly cream V

Mini pavlovas topped with fresh cream and fruit salsa GF V

## Christmas Cocktail Package

\$105 per person, maximum of 50 people

### Inclusions

Sectioned area of the observation deck during opening hours exclusive to your party, 2-hour canapé menu, 3-hour gold beverage package.

Select 4 cold canapes, 4 hot treats, 3 grazing dishes, 2 sweet treats

V= Vegetarian, GF = Gluten Free, DF = Dairy Free

Although we make every step possible to cater for our guest's dietary needs, all our meals are prepared and cooked in kitchens including work benches and cooking equipment, which also prepare meat, gluten and dairy products. Please speak with our team if you would like to discuss your guests dietary further and how we can meet your needs.

All prices for services and food and beverage are inclusive of 10% Government Goods and Services Tax (GST). Should your requirements change we reserve the right to re-evaluate the prices. Menus subject to change and seasonal availability. Prices valid until 31st December 2020.

# Canapés Selection

## Cold Selection

- Assortment of hand-rolled sushi with light soy and wasabi mayonnaise **GF, V**
- Crispy bread croute with whipped goats cheese, blueberries and balsamic **V**
- Mini Yorkshire puddings with shaved beef, horseradish cream and petite herbs
- Caprese skewers of baby bocconcini, cherry tomatoes, fresh basil and balsamic glaze **GF, V**

## Hot Selection

- Crumbed mac 'n' cheese balls with shaved parmesan **V**
- Caramelised onion and tomato jam crostini with melted brie **V**
- House made bolognaise arancini with shaved parmesan and pesto aioli
- Crispy skin pork belly bites coated in maple and mustard glaze **GF, DF**
- Sweet potato and cashew empanadas with mojo verde sauce **V**

- Vegetarian spring rolls with a spiced chilli dipping sauce **V, DF, VGN**
- School prawns wrapped in crispy wonton pastry with wasabi cocktail sauce **DF**
- Potato and pea filled curry puffs with pickled cucumber dipping sauce **V, VGN**

## Grazing Dishes

- Beef sliders on Brioche with spiced pickles, jack cheddar and beer battered onion rings
- Chicken satay skewers with spiced peanut sauce and steamed rice **GF, DF**
- Braised Moroccan lamb stew with couscous and yoghurt **GF**
- Beer battered market fish served with house-made tartare sauce and crispy fries **DF**
- Chickpea curry, mango chutney and steamed jasmine rice **GF, V, DF, VGN**
- Pan-fried gnocchi in a pesto cream with blistered cherry tomatoes and crumbled feta **V**

## Live Station

Add \$10 per person

Smoked salmon poke bowl with seasoned rice, pickled and fresh vegetables drizzled with a light sesame soy dressing **GF, DF**

## Sweet Treats

- Petit raspberry and white chocolate tartlets **V**
- Espresso brownie bites with Kahlua buttercream **V**
- Mini carrot cakes with cream cheese icing **V**
- Bite sized apple crumble **GF, V**
- Italian meringue tarts filled with citrus curd **V**

# Beverages

## Gold Package

Included in package

### Wine

First Creek Harvest Brut, NSW

Azahara Pinot Grigio, VIC

La La Land Rosé, VIC

First Creek Harvest Cabernet Sauvignon, NSW

### Beer & Cider

James Boag's Premium Light, XXXX Gold (mid),  
5 Seeds Cider, plus select 2 from beer list below

### Assorted Soft Drinks

Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

**Beer selection;** Summer Bright, Hahn Super Dry, Tooheys Extra Dry, James Boags Premium, Burleigh Brewing Big Head No Carb, Burleigh Brewing 28 Pale Ale, Burleigh Brewing Twisted Palm Tropical Ale, Heineken, Kirin, James Squire "One Fifty Lashes" Pale Ale, James Squire "The Chancer" Golden Ale.

## Platinum Package

Add \$5pp onto package price

### Wine

Endless Sparkle Blanc de Blanc, VIC

TaiNui Sauvignon Blanc, NZ

Reverie Rosé, FRA

Mojo Shiraz, SA

### Beer & Cider

James Boag's Premium Light, XXXX Gold (mid),  
5 Seeds Cider, plus select 2 from beer list below

### Assorted Soft Drinks

Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

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For more information and to book please contact our events team on (07) 5582 2707 or [events@skypoint.com.au](mailto:events@skypoint.com.au)

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