



Christmas Package

Reservations and packages available online

QUALITY HOTEL LORD FORREST
20 SYMMONS STREET
BUNBURY W.A. 6230 AUSTRALIA

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E | functions@lordforresthotel.com.au



lordforresthotel.com.au

Christmas Day Buffet Lunch

\$ 95.00 per person

Cold Selection

Tiger prawns with cocktail sauce
Coffin Bay oysters with fresh lemon
Smoked salmon platter with spanish onion and capers
Chicken liver pate with crispbread
Freshly steamed yabbies
Roasted field mushrooms with Persian feta and parsley sauce
Sweet chilli New Zealand mussels
Mascapone filled bell peppers
Marinated olives and feta

Salads

Traditional Caesar salad with parmesan cheese, croutons and bacon
Mixed leaf with pine nuts and parmesan
New potato salad with creamy seeded mustard dressing
Crab coleslaw with cranberries and currants
Roma tomato, bocconcini, olive oil, balsamic and goats cheese

Hot Selection

Baked Baramundi with coriander and coconut sauce
Preserved lemon and olive chicken
Roasted pumpkin, pine nut and sage risotto with lemon oil

Carvery

Roasted turkey with apricot thyme and currant stuffing
Honey glazed pork with red currant jelly
Seeded mustard and honey baked beef
Garlic and rosemary roasted potatoes
Medley of vegetables

Dessert

Christmas pudding with brandy sauce
Cherry cheesecake
Pecan pie
Chocolate fudge cake
Citrus tart
Pavlova
Selection of fine Australia cheeses with crispbread and quince paste
Fruit mince pies

Freshly brewed tea and coffee

Jasmine Smedley

CONFERENCE & EVENTS MANAGER

P | 08 9726 5777

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Christmas Menu # 1

One Main Course | \$ 35.00

Two Courses | \$ 50.00

Three Courses | \$ 60.00

(Alternative drop | \$3.00 less per person/per course)

Traditional Christmas Menu

Entrée

Hot crusty bread rolls and butter

Japanese Pumpkin and Ginger Soup with Parsley cream and parmesan toast

Seared Atlantic salmon with roasted asparagus and hollandaise sauce

Minted lamb kofta with green bean and pine nut salad, currant and eggplant chutney

Roasted red capsicum and garlic soup with king prawn and lemon oil

Main

Pork loin medallion braised red cabbage and mustard fruits

Roasted turkey with hazelnut and sage stuffing, lemon broccoli and red currant jelly

Seared chicken breast with cauliflower puree, mushroom and marsala sauce

Tumeric dusted snapper with creamy mash potato, parsley and tomato salad

Dessert

Christmas pudding with Macadamia ice cream and brandy custard

Passionfruit pavlova with cardamon chocolate and a mint syrup

Citrus tart with honey ice cream and raspberry couli

Freshly brewed tea and coffee



Christmas Menu # 2

One Main Course | \$40.00

Two Courses | \$60.00

Three Courses | \$70.00

(Alternative Drop | \$3.00 less per person/per course)

Traditional Christmas Menu

Entrée

Hot crusty bread rolls and butter

Lord Baron prawn cocktail with steamed yabbie tail and mint, ginger and lemon aioli

Pork loin medallion on witlof slaw with fig and pistachio chutney

Roasted plum tomato soup with harissa scallop and chive crème fraîche

Roasted field mushroom with goats cheese, asparagus, fresh herbs and salsa rosa

Grilled lamb cutlet with black olive tapenade, green bean and pine nut salad

Main

Oven baked snapper with chilli and mango salsa, baby spinach and fennel salad

Roasted turkey with apricot and herb stuffing, honey ham, broccoli and jap pumpkin

Roasted pumpkin and leek pie on rosemary and sage stuffing, fig vino cotto

Char grill eye fillet with potato rosti, green bean salad and shiraz jus

Pork cutlet with pear and sage mash, watercress salad and cherry sauce

Dessert

Christmas pudding with Macadamia ice cream and brandy custard

Passionfruit pavlova with cardamon chocolate and a mint syrup

Honey saffron pannacotta with mint turkish delight, fresh strawberries and fairy floss

Freshly brewed tea and coffee



Buffet Menu # 1

\$ 46.00 per person

* Available to minimum of 20 guests

Cold Selection

Smoked salmon platter with spanish onion and capers
Antipasto platter with mustards and marinated feta

Salads

Traditional Caesar salad with parmesan cheese, croutons and bacon
Mixed leaf with pine nuts and parmesan
New potato salad with dreamy seeded mustard dressing
Coleslaw with cranberries and currants

Carvery

Roasted turkey with apricot thyme and currant stuffing
Honey glazed pork with red currant jelly
Garlic and rosemary roasted potatoes
Medley of vegetables

Dessert

Christmas pudding with brandy sauce
Cherry cheesecake
Pecan pie
Selection of fine Australia cheeses with crispbread and quince paste
Freshly brewed tea and coffee



Buffet Menu # 2

\$ 65.00 per person

* Available to minimum of 20 guests

Cold Selection

Assorted bread rolls

Tiger prawns with cocktail sauce

Smoked salmon platter with spanish onion and capers

Chicken liver pate with crispbread

Roasted field mushroom with persian feta and parsley sauce

Salads

Traditional Caesar salad with parmesan cheese, croutons and bacon

Mixed leaf with pine nuts and parmesan

New potato salad with creamy seeded mustard dressing

Coleslaw with cranberries and currants

Hot Selection

Baked snapper with coriander and coconut sauce

Preserved lemon and olive chicken

Roasted pumpkin, pine nut and sage risotto with lemon oil

Carvery

Roasted turkey with apricot thyme and currant stuffing

Honey glazed pork with red currant jelly

Garlic and rosemary roasted potatoes

Medley of vegetables

Dessert

Christmas pudding with brandy sauce

Cherry cheesecake

Pecan pie

Selection of fine Australia cheeses with crispbread and quince paste

Freshly brewed tea and coffee



Beverage Packages

(Alternatively, beverages can be charged on consumption or served on a cash basis)

Silver Beverage Package

\$33.00 per person

3 hour duration

\$38.00 per person

4 hour duration

\$43.00 per person

5 hour duration

Beverages

De Bortoli Willowglen Sparkling
De Bortoli Willowglen Semillon Chardonnay
De Bortoli Willowglen Cabernet Merlot
Beers: Hahn Light, Swan Draught,
Tooheys Extra Dry (choice of two beers on tap)
Soft Drink and Orange Juice

Gold Beverage Package

\$37.00 per person

3 hour duration

\$42.00 per person

4 hour duration

\$47.00 per person

5 hour duration

Beverages

Four Sisters NV Pinot Chardonnay
Yalumba Y Riesling
Watershed Shades Sauvignon Blanc Semillon
Moojelup Farm Shiraz
Wovenfield Merlot
Beers: Hahn Light, Swan Draught
James Boags Draught (choice of two tap beers)
Soft Drink and Orange Juice

Platinum Beverage Package

\$45.00 per person

3 hour duration

\$50.00 per person

4 hour duration

\$55.00 per person

5 hour duration

Beverages

Four Sisters NV Pinot Chardonnay
Watershed Shades Unoaked Chardonnay
Watershed Senses Sauvignon Blanc
Watershed Senses Shiraz
Keruffle Cabernet Merlot
Beers: Hahn Light, James Boags Draft,
Heineken (choice of two tap beers)
Soft Drink and Orange Juice



Christmas Party Booking Form

At Quality Hotel Lord Forrest we pride ourselves on providing the highest levels of service and facilities. In order to fulfil these expectations, the following terms and conditions have been designed to ensure that your event runs smoothly.

CONFIRMATION OF BOOKING

Confirmation of a booking must be made in writing within 14 days of the reservation being made. At this stage a signed copy of these terms and conditions should also be returned to the Hotel to secure the booking.

DEPOSIT

An initial non-refundable deposit of the venue hire fee is requested at the time of confirmation. All accounts are to be paid in full prior to the event, unless appropriate credit facilities have been established with the Hotel.

CANCELLATION

Cancellations of function rooms and/or accommodation must be advised in writing. If the event is cancelled with less than 60 days notice, deposits may be refunded pending resale of the facilities. When bookings are cancelled within 30 days of the event, 50% of the deposit may be refunded, pending resale of the facilities.

MENU SELECTION

Please confirm your menu selection at least 7 days prior to the event.

GUARANTEED NUMBERS

A guaranteed minimum number of guests attending the event are required 3 full days prior to the event. Charges will be based on the number of people attending the function or the guaranteed minimum number, whichever is greater.

INSURANCE

We cannot take responsibility for damage to or loss of items before, during or after an event. It is recommended that you arrange the appropriate insurance cover.

DAMAGE

Please note that you are financially responsible for any damage sustained to Hotel property and fittings during the event. No attachments are to be used on the walls under any circumstances. Clients are responsible for any essential additional cleaning costs incurred as a result of the event.

CLIENT RESPONSIBILITY

It is your responsibility to ensure that all attendees behave in a socially acceptable manner during the event.

EXTENDED HOURS

The patron agrees to begin the function at the scheduled time and agrees to vacate the designated function space at the agreed completion time. An additional charge of \$200.00 per hour will be applicable if your event runs beyond this agreed time.

FOOD AND BEVERAGE

No food or beverage is to be brought on to the Hotel premises for consumption during the event, unless otherwise agreed by management.

ACCOMMODATION

Subject to availability, special accommodation rates may be offered in conjunction with your event. We reserve the right to release any unconfirmed rooms.

ENTERTAINMENT

We will be happy to arrange entertainment upon request. An entertainment license may apply, subject to local legislation.

FUNCTION ROOMS

We reserve the right to re-allocate function rooms due to circumstances beyond our control. If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room of our choice. We will discuss any changes with you when the decision is made.

RESPONSIBILITY

Should we be unable to provide the facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

ADDITIONAL SERVICES

We are happy to arrange a variety of additional services upon request, such as entertainment, technical equipment, activities, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

PRICING

Menus, prices and conditions are subject to change on an annual basis, from the 1st July each year.

SECURITY

Security is required for school balls and formals at an additional cost.

Please note: The food pictured within this conference pack may not be featured in any of the accompanying menus.

Signed Acceptance

I have read, understood and now accept the above Terms and Conditions.

Company / Organisation: _____

Name of Authoriser: _____

Account Contact Name: _____

E-mail: _____

Postal Address: _____

Phone: _____

Fax: _____

Date of Function: _____

Number of Guests _____

Hotel Venue: _____

Price Per Head _____

Package: _____

Deposit Amount: _____

Payment Method: _____

Party Extras & Amount: _____

Signed: _____

Date _____

