

# BALLROOM CHRISTMAS FUNCTIONS 2021

**palais**  
HOTEL





## FUNCTION ROOM HIRE

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COCKTAIL \$500

SEATED \$750

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SEATED

MINIMUM 80PAX, MAXIMUM 180 PAX

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COCKTAIL

MINIMUM 100PAX, MAXIMUM 250PAX

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ALL PACKAGES ARE SUBJECT TO CHANGE  
IF COVID RESTRICTIONS APPLY

## FOR MORE INFORMATION

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FUNCTION MANAGER

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A THE ESPLANADE  
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## SEATED TWO COURSE MENU

### \$40PP

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#### STARTERS (ALTERNATE DROP)

Kingfish Crudo, Blood Orange, Pistachio Crumbs, Basil & Chilli Oil, Crispy Rye

Mushroom & Parmesan Arancini, Garlic Aioli + Salsa Verde

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#### MAINS (ALTERNATE DROP)

Roasted Riverland Porchetta w Celeriac Puree, Honey Roasted Carrots, Mustard Jus + Apple & Cinnamon Sauce

Middle Eastern Spiced Chicken, Butter Bean Mash, Charred Red Onion, Za'atar, Roasted Chilli, Garlic & Red Capsicum Puree

Pear, Parmesan + Rocket Salad to Share

Add \$10 Per Person For Steak Option

Black Angus Scotch Fillet Served Medium, Creamy Mash Potato, Garden Beans, Cafe De Paris Butter + Red Wine Jus

## SEATED SHARED MENU

### \$55PP

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#### STARTERS

Chilled Australian Prawns, Cocktail Sauce + Fresh Lemon

Beef Carpaccio, King Brown Mushrooms, Cornichons, Parmesan, Pickled Radish + Evoo

Burrata, Heirloom Cherry Tomatoes, Olive Oil, Basil (V)

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#### MAINS

Roasted Riverland Porchetta, Thyme + Honey Roasted Carrots, Mustard Jus + Roasted Apple & Cinnamon Puree

Baked Tasmanian Salmon, Fennel, Cucumber, Lemon, Dill + Pistou Dressing

Roasted Cauliflower & Beetroot Salad, Feta, Apple, Fried Leek, Watercress, Radicchio, Toasted Almonds, Vinaigrette

Crispy Rosemary Potatoes

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#### DESSERT (ALTERNATE DROP) *(add \$10 to any menu)*

Ginger Bread + Cherry Cheese Cake

Eton Mess w Fresh Berries



## COCKTAIL - \$30PP

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Hummus Dip, Charred Bread, Vegetable Crudités

Assorted Sushi, Wasabi, Soy + Pickled Ginger

Salt + Pepper Australian Squid, Lemon & Dill Aioli

Cajun Chicken Skewers, spiced Yoghurt + Corriander

Mushroom & Parmesan Arancini + Garlic Aioli

Pork & Fennel Sausage Rolls + Tomato Chutney

Beef & Cheese Mini Sliders + Fries

Chocolate + Raspberry Brownie

## COCKTAIL - \$45PP

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Assorted Sushi, Wasabi, Soy + Pickled Ginger

Bruschetta, Local Tomato, Olive Tapenade, Bocconcini, Basil

Individual King Fish Crudo

Asian Beef Skewers, Peanut Sauce, Coriander + Chilli

Tempura Eggplant W Harissa Spices + Minted Yoghurt

Citrus & Herb Crumbed Australian Prawns, Lemon & Dill Aioli

Mushroom & Parmesan Arancini + Garlic Aioli

Pulled Pork Mini Sliders, Pickled Cabbage, Sriracha Aioli

Roasted Duck Wontons, Asian Pickle, Coriander + Hoisin

Passionfruit Curd Brulee Tartlets

## BEVERAGE PACKAGE

3HR / \$35 • 4HR / \$45

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Tap Beer + Cider - Hahn Super Dry, Hahn 3.5, Coopers Pale, West End Draught, Furphy Ale, Orchard Crush Cider + Cascade Light Stubbies

Hardy's "The Riddle" Sauvignon Blanc, Shiraz, Moscato + Sparkling

Soft Drink & Juices

## BEVERAGE PACKAGE PREMIUM

3HR / \$45 • 4HR / \$55

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Tap Beer + Cider - Hahn Super Dry, Hahn 3.5, Coopers Pale, Pacific Ale, Heinekin, West End Draught, Furphy Ale, Orchard Crush Cider + Cascade Light Stubbies

Yarra Burn Sparkling, Grant Burge "5th Generation Sauvignon Blanc, Shiraz, Moscato + Majella Rose

Soft Drink & Juices

