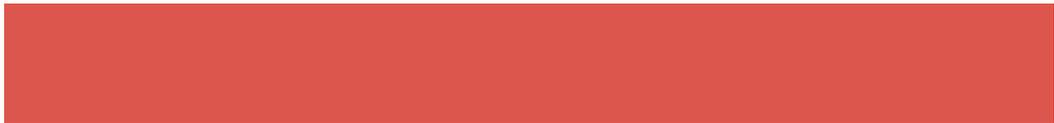




ABBEY BEACH RESORT

CHRISTMAS PARTY



12 NOVEMBER TO 22ND DECEMBER 2019

LOCATION

Choose from our Atrium restaurant, John Abbey Bar, or a private function room.

We have plenty of parking on site but we suggest that everyone plans ahead; book a room for the night, choose a skipper or use the local taxi company, you can book ahead to guarantee your times.

Discounted accommodation can be organised for any out of town guests or locals looking to spoil themselves. Rates depend on availability at time of booking.

DATES & TIMES

Abbey Beach Resort's festive season starts 12th November and is available Monday to Saturday until 22nd December 2019.

If you book your event before the 31st October we will give you a gift voucher for a one night stay in a Studio Spa Suite to give away as a door prize.

CAPACITY

We are flexible, let us know how many people would like to celebrate with you, we will find the best fit.

PACKAGES

Keep your guests happy with food and beverages packages that suit your budget. We have three available.

Your package includes:

Decorations

Food service

Drink service

Water & soft drinks

If these packages are not quite suitable, we are happy to discuss alternative options. We can also organise a DJ and dance floor if you would like.



COCKTAILS & CANAPES

Spend your evening sampling delicious canapes and drinks while mingling with friends. Available Monday to Saturdays - 10% off per person if you book Monday to Thursday

FOOD

Choose 7 from the below to make up your canape selection:

- Handmade asian rice paper rolls with pork, prawn, vegetables & glass noodles (GF)
- Handmade Abbey Beach spring rolls (vegetarian option or pork, prawn & vegetables)
- Assorted mini slider burgers
- Handmade assorted savoury tartlets
- Lightly crumbed mushrooms (Veg)
- Steamed prawn goyza with assorted dipping sauces (GF)
- Tempura prawns with chilli & ginger infused honey
- Slow cooked Thai pork ribs with a sticky glaze (GF)
- Sun dried tomato, basil and mozzarella arancini (Veg & GF)
- Curried pumpkin puffs (Veg)
- Mini vanilla or espresso crème brulee
- Mini ice cream cones
- Mini lemon meringue pies

OR

A grazing table of:

- Antipasto & Bruschetta
- Chicken liver parfait with onion chutney
- Pork, pistachio & caramelised apple on ciabatta
- Assorted Italian cold meats & assorted Abbey dips
- Local cheese selection
- Crackers & date loaf
- Assorted fresh sliced fruit
- Assorted mini dessert slices, mini lemon meringue tarts & mini banoffee pies

Any dietary requirements can be catered to

DRINKS

- Sparkling - Hardy's the Riddle
- Beer - Abbey's own golden ale & Abbey's own pale ale premier
- Wine - Warner Glen Estate (Margaret River) Semillon Sauvignon Blanc & Shiraz Cabernet Merlot

\$59 PER PERSON based on 20+ people

ATRIUM BUFFET

Enjoy your evening eating all of the mouth watering options on the Friday or Saturday Atrium Buffet while wetting your lips with our 3 hour drink service. The menu changes daily, if you would like a sample from past buffets please ask our team.

FOOD

Our buffets always include:

- Two entrees
- Four salads
- Antipasto
- Seafood selection
- Four main hot dishes
- Four hot side selections
- Dessert selections
- Tea & coffee

*any dietary requirements can be catered to

DRINKS

Sparkling - Hardy's the Riddle

Beer - Abbey's own golden ale & Abbey's own pale ale premier

Wine - Warner Glen Estate (Margaret River) Semillon Sauvignon Blanc & Shiraz Cabernet Merlot

\$86 PER PERSON based on 10+ people



PRIVATE DINNER

Fill up on a three course alternate drop menu while tasting your way through our four hour drink service available Monday to Saturday - 10% off if you book your function Monday to Thursday.

FOOD

Choose two from entree, main & dessert selections for your alternate drop menu

Entree

- Crispy pork belly with grilled scallops & spicy plum dipping sauce (GF)
- Marinated prawn & mango salsa salad drizzled with a light soy and sesame dressing (GF)
- Moroccan spiced chicken with cos lettuce salad and caesar dressing (GF)
- Warm bruschetta - ciabatta bread, spanish onion, fresh basil, sliced tomatoes & marinated spicy feta (Veg & GF)

Main

- Beef fillet mignon wrapped in bacon topped with garlic prawns drizzled with a creamy garlic sauce and served with scalloped potatoes (GF)
- Chicken involtini, prosciutto wrapped around a fresh chicken breast filled with Camembert cheese and sun dried tomato served on a roasted garlic mash, sugar snap peas & drizzled with fresh tomato sauce (GF)
- Roasted mediterranean vegetable stack with feta (Veg & GF)
- Grilled Atlantic salmon topped with macadamia & citrus crust with fresh asparagus & drizzled with a citrus hollandaise sauce (GF)

Dessert

- Pavlova roulade with orange & Cointreau cream, strawberry syrup & double cream (GF)
- Baked chocolate pudding with Kahlua chocolate sauce and vanilla ice cream
- Homemade sticky date pudding with butterscotch sauce finished with double cream
- Individual lemon meringue pie with double cream & strawberries

*Any dietary requirements can be catered to

DRINKS

Sparkling - Hardy's the Riddle

Beer - Abbey's own golden ale & Abbey's own pale ale premier

Wine - Warner Glen Estate (Margaret River) Semillon Sauvignon Blanc & Shiraz Cabernet Merlot

\$121 PER PERSON based on 40+ people



Abbey Beach Resort can design any function to meet your needs.
Please contact us for any special request that you may have.

To discuss your function, or to secure your preferred date for a festive
function please contact:

Rebecca Bogner
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