



Christmas Day Luncheon

HOMESTEAD RESTAURANT

FRIDAY, 25TH DECEMBER 2020, 12:00PM—2.30PM (ALL GUESTS MUST BE SEATED BY 12PM)

\$129 PER PERSON including 2.5 hour beverage package (local beers, house wine by the glass & soft drinks)

\$109 PER PERSON including 2.5 hour soft drink package

ENTRÉE

Seafood antipasto plate (DF)

Prawns, oysters, smoked salmon, prosciutto, salami, olive tapenade & ciabatta bread

Grilled Mediterranean plate (DF, V)

Grilled zucchini & eggplant with marinated mushrooms & artichokes with olive tapenade and warm ciabatta bread

MAIN (Make selection on Booking Form)

Slow cooked garlic roast lamb (GF)

Potato gratin, honey roasted pumpkin on parsnip puree with house-made mint sauce & rosemary jus

Ballotine of turkey & prosciutto (GF)

Rolled with garlic & spinach on carrot puree with cranberry salsa, broccolini & merlot jus

Crispy skin salmon (GF)

Crushed potato & dill cake, bok choy, chunky tomato salsa verde finished with lemon beurre blanc

House-made pumpkin gnocchi (V)

Honey roasted pumpkin, spinach, blue cheese cream sauce finished with toasted pine nuts

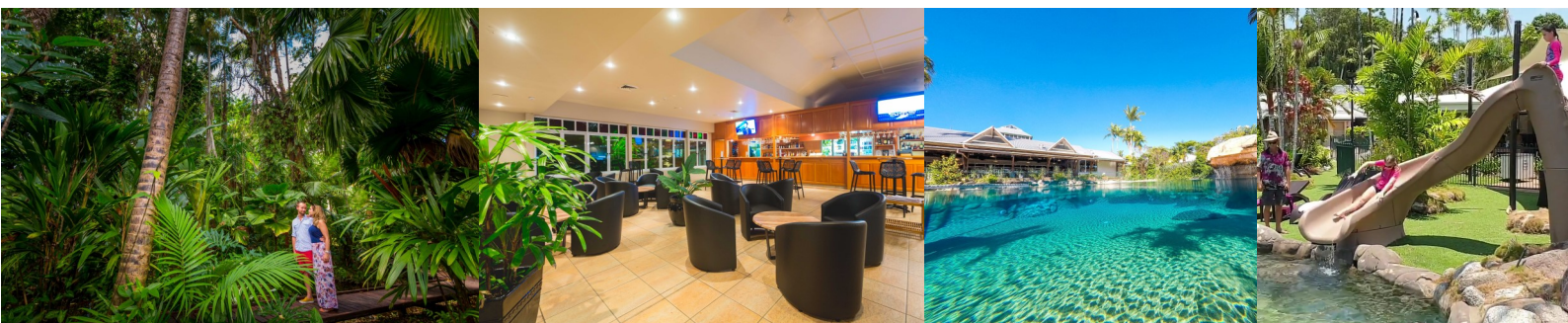


DESSERT

Christmas trio (GF, V)

Mini pavlova with Chantilly cream & strawberries, cinnamon brulee with burnt cane sugar, exotic local fruits





Kids' Menu *(For ages 12 & under)*

\$29 PER PERSON including unlimited juice & soft drink

MAIN *(Make selection on Booking Form)*

Slow roasted lamb with roast potato, pumpkin & side of gravy (GF, DF)

Battered barramundi with salad & fries (DF)

Chicken nuggets with salad & fries (DF)

DESSERT

Christmas trio *Mini pavlova with Chantilly cream & strawberries, cinnamon brulee with burnt cane sugar, exotic local fruits (GF, V)*

Prices above include ...



A relaxing LUNCH in the cool, air conditioned comfort of Homestead Restaurant



CASH BAR available for spirits & cocktails



Access to resort facilities including main LAGOON POOL



FREE PARKING



Come and Flamingle

Beverages

House Bubbles
House Sauvignon Blanc
House Chardonnay
House Shiraz
House Merlot

XXXX Gold
Great Northern (Crisp)
Toohey's New
Coopers Pale Ale
James Squire Swindler/150 Lashes
Bulmers Apple Cider
Soft Drinks & Juices

BOOKING FORM

FOR 2020 CHRISTMAS DAY LUNCH AT THE CAIRNS COLONIAL CLUB RESORT

Event Date: FRIDAY, 25th December – 12PM **Please don't be late!** 😊

Booking Name:

Contact Phone:

Email:

Today's Date:

PACKAGE	NUMBER	UNIT PRICE	TOTAL PRICE
ADULT - 3 Course Lunch with Full Beverage Package		X \$129	= \$
ADULT - 3 Course Lunch with Soft Drink Package		X \$109	= \$
KIDS - 2 Course Lunch with juice & soft drinks (For 12 years & under)		X \$ 29	= \$
TOTAL:			= \$

PAYMENT BY CREDIT CARD ☐ **CASH** ☐ (Cash must be paid at hotel reception desk)

CARD TYPE: (Please circle) VISA MASTERCARD BANKCARD AMEX DINERS

CARD NUMBER:

EXPIRY DATE:

NAME ON CARD:

SIGNATURE OF CARD HOLDER:

NOTE THAT BOOKING IS NOT CONFIRMED UNTIL FULL PAYMENT IS RECEIVED

MEAL SELECTIONS (Please enter number required of each selection)

ADULTS

Entrees	Number
Seafood antipasto plate (GF, DF)	
Grilled Mediterranean plate (DF, V)	
TOTAL: (Should add up to # of Adults above)	
Mains	Number
Slow cooked garlic roast lamb (GF)	
Ballotine of turkey & prosciutto (GF)	
Crispy skin salmon (GF)	
House-made pumpkin gnocchi (v)	
TOTAL: (Should add up to # of Adults above)	

KIDS (Aged 12 & under)

Mains	Number
Slow roasted lamb (GF, DF)	
Chicken nuggets (DF)	
Battered barramundi (DF)	
TOTAL: (Should add up to # of Kids above)	



CANCELLATION TERMS

- No refund if booking cancellation is received after 11th December 2020.
- Full refund if booking cancellation is received on or before 11th December 2020.

All cancellations must be received in writing.

Please email completed Booking Form to events@cairnscolonialclub.com.au