A Summer Christmas at Earlwood

Christmas made for sharing.

End-of-year drinks, long lunches and festive celebrations built around generous Australian Christmas food, Mediterranean touches and relaxed Earlwood hospitality.

Christmas packages are designed for group bookings and functions. Dietary requirements can be accommodated with advance notice.

CHRISTMAS PACKAGE	PRICE	BEST FOR
Christmas Drinks & Bites	$39 pp	Casual work parties & standing functions
Earlwood Christmas Feast	$59 pp	Shared Christmas banquet
The Long Christmas Lunch	$79 pp	Premium long lunches & celebrations

MAKE IT YOURS Add seafood, grazing, sliders or dessert platters on arrival, then pair your menu with a beverage package to suit your group.

Christmas Drinks & Bites

A relaxed start for office parties, casual celebrations and standing functions.

Five pieces per guest. Choose five from the selection below.

CHRISTMAS DRINKS & BITES — $39 per person

A bright, relaxed selection designed for festive drinks and standing functions.

SIGNATURE SELECTION

Whipped Feta Tartlet Roast grape, pistachio, herbs	V
Kingfish Croustade Citrus, pink peppercorn, chilli	DF
Lamb Merguez Sausage Roll Tomato relish	
Crispy Fish Taco Miso sesame slaw, yuzu kosho	
Char-Grilled Chicken Skewer Garlic toum, lemon, oregano	GF
Mini Beef Brisket Slider Pickles, smoked mayonnaise	

VEGETARIAN OPTIONS

Tandoori cauliflower with sweet potato-miso purée, or roast mushroom tartlet with whipped feta and herbs.

BEST FOR

Casual Christmas parties, team drinks and standing functions. Add a platter if you want a more substantial arrival spread.

The Earlwood Christmas Feast

A generous shared banquet built around familiar Australian Christmas flavours and bright summer sides.

Served family-style for the table, with a dedicated vegetarian main available for vegetarian guests.

TO START

Warm Flatbread & Whipped Feta extra virgin olive oil, za’atar	V

CHRISTMAS MAINS

Maple & Mustard Glazed Ham Orange, cloves, seeded mustard glaze	GF
Slow-Roasted Lamb Shoulder Rosemary, garlic, lemon, red wine jus	GF
Vegetarian Main: Roast Cauliflower Steak Sweet potato-miso purée, agrodolce, toasted nuts, rocket	V

FOR THE TABLE

Crispy Rosemary Roast Potatoes Garlic, sea salt	V, GF
Charred Broccolini & Green Beans Almond, preserved lemon, pangrattato	V
Tomato, Cucumber & Feta Salad Red onion, oregano, extra virgin olive oil	V, GF
Summer Christmas Slaw Cabbage, apple, herbs, mustard dressing	V, GF

DESSERT

Greek Yoghurt Panna Cotta burnt honey butterscotch, pistachio	V

SEAFOOD UPGRADE Add Australian barramundi with lemon butter, capers and parsley to the Christmas Feast for +$9 per person.

The Long Christmas Lunch

A more indulgent shared menu for corporate lunches, family celebrations and long festive afternoons.

TO BEGIN

Australian King Prawns Lemon, cocktail sauce, herb oil	GF
Kingfish Crudo Citrus, pink peppercorn, extra virgin olive oil	GF, DF
Whipped Feta & Warm Flatbread Roast grapes, pistachio, za’atar	V

THE CHRISTMAS FEAST

Maple & Mustard Glazed Ham Orange, cloves, seeded mustard glaze	GF
Slow-Roasted Lamb Shoulder Rosemary, garlic, lemon, red wine jus	GF
Australian Barramundi Lemon butter, capers, parsley	GF
Vegetarian Main: Roast Cauliflower Steak Sweet potato-miso purée, agrodolce, toasted nuts, rocket	V

SHARED SIDES

Crispy Rosemary Roast Potatoes Garlic, sea salt	V, GF
Charred Broccolini & Green Beans Almond, preserved lemon, pangrattato	V
Tomato, Cucumber & Feta Salad Red onion, oregano, extra virgin olive oil	V, GF
Summer Christmas Slaw Cabbage, apple, herbs, mustard dressing	V, GF

DESSERT

Pistachio Baklava Ice-Cream Sandwich pistachio-oat biscuit, orange blossom ice cream, pistachio filo cigar, orange blossom gel	V

THE LONG LUNCH Designed as the complete food experience. Add a grazing board on arrival or extend the celebration with a three- or four-hour beverage package.

Christmas Platters

Add a little more to the table, build an arrival spread or keep the party going.

Australian Seafood Platter — $125

Designed to share between 6–8 guests.

Australian king prawns • Sydney rock oysters • Kingfish crudo • Lemon • Cocktail sauce • Mignonette

Christmas Grazing Board — $95

Designed to share between 6–8 guests.

Cured meats • Australian cheeses • Marinated olives • Pickles • Seasonal fruit • Whipped feta • Warm flatbread

Lamb & Slider Platter — $110

Designed to share between 8–10 guests. Approximately 12 sliders.

Slow-roasted lamb shoulder • Soft milk buns • Mustard slaw • Pickles • Garlic yoghurt • Herb dressing

Dips, Breads & Crudités Platter — $75

Designed to share between 6–8 guests. Vegetarian.

Whipped feta • Garlic hummus • Smoked eggplant dip • Marinated olives • Seasonal vegetable crudités • Warm flatbread • Crisp lavosh • EVOO & za’atar

Christmas Dessert Platter — $95

Designed to share between 8–10 guests.

Mini Greek yoghurt panna cotta • Baklava bites • Mini Christmas puddings • Chocolate brownie • Seasonal berries • Burnt honey sauce

Planning Your Christmas Function

A few practical details keep everything running smoothly.

MINIMUM NUMBERS

Canapé-style packages require a minimum of 20 guests. Other minimums may apply by function space.

FINAL CONFIRMATION

Final guest numbers, menu selections and dietary requirements are due seven days before your event.

DIETARY REQUIREMENTS

Please advise all dietary needs in advance. Cross-contact cannot be completely excluded in a shared kitchen.

PRICING & AVAILABILITY

Prices are confirmed at booking. Seafood and market-priced products remain subject to availability.

BEVERAGE SERVICE

Responsible service of alcohol applies. Comparable product substitutions may be made when required.

CELEBRATION CAKES

Celebration cakes are welcome by arrangement. Other external food requires management approval.

READY TO CELEBRATE? Speak with the Earlwood Hotel functions team to check availability and start building your Christmas event.