

Christmas Function Packages



Thank you for considering The Yarralumla Gallery and Oaks Brasserie for your Christmas function. Your function will be held in our event marquee and paved courtyard set within our gorgeous heritage gardens.

Our Christmas functions cater up to 150 guests with a minimum of 20 for the buffet option.

Event Marquee and Courtyard Hire

Exclusive use of our event marquee and garden courtyard:

Tuesday – Sunday for events finishing at 5pm \$550.00

Tuesday – Sunday 5pm – 12am \$650.00

Please note for a day function the room hire is required for groups with 40 or more guests. For groups of less than 40 people room hire is optional. Please keep in mind if you choose not to hire the space it will be open to other patrons of the Cafe during your function.

In order to secure your function date, we request the room hire payment, or a deposit of \$100.00 if not hiring the room, to be made in full when booking your event. This deposit is non-refundable within 60 days of the event date



Christmas Platter Package | \$49.50pp |

Prawn Cocktail Platter

Fresh prawns served on a bed of lettuce with a cocktail sauce

Mezze Platter

Cold meats including: chicken, smoked turkey, smoked salmon, salami and leg ham.
Fresh sourdough bread with basil olive oil, olives, sundried tomatoes and pickles

Salads

Two salads of your choice:

Mixed Green Salad with Avocado (V, GF, VG)
Mixed lettuce and rocket salad with avocado tossed through
Potato Salad (V, GF, VG)
Served with fresh chives, spring onion and leek
Greek Salad (V, GF)
Cucumber, tomato, olives, feta and Spanish onion

Dessert

Alternate serve of:

Individual pavlova with Chantilly cream and fresh fruit
Christmas pudding served with a scoop of ice-cream.

Christmas Buffet Package | \$75.00pp |

Prawn Cocktail Entree

Individually plated Fresh prawns served on a bed of lettuce with a cocktail sauce

Buffet Mains

Oven roasted chicken and turkey
Glazed ham served cold
Roasted herbed vegetables

Salads

Two salads of your choice:

Mixed Green Salad with Avocado (V, GF, VG)
Mixed lettuce and rocket salad with avocado tossed through
Potato Salad (V, GF, VG)
Served with fresh chives, spring onion and leek
Greek Salad (V, GF)
Cucumber, tomato, olives, feta and Spanish onion

Dessert

Alternate serve of:

Individual pavlova with Chantilly cream and fresh fruit
Christmas pudding served with a scoop of ice-cream.

All packages come with a tea and coffee station



Terms and Conditions

Our venue is located within a public area with limited space and as such the safety and security of all items, equipment or belongings are the responsibility of your the event organiser. It is the parent's/carer's responsibility to supervise any children ensuring they do not wander far away from the function outdoors (as the lake is nearby). The venue car park is open to the public and vehicle owners accept full responsibility for any damage/theft/injury.

Cake: All cakes are to be delivered on the day of the event and please note we do not have refrigerator space available. Yarralumla Gallery and The Oaks Brasserie accepts no responsibility or liability for breakages of cakes. If you choose to bring your own cake we charge \$5.00 pp cakeage.

Hire Fee/Deposit: The room hire fee or the agreed upon deposit amount is required to secure your date. We do not hold dates without this deposit.

Surcharges: Luncheon events beyond 5.00pm and evening events extending beyond 12:00am will incur a \$300.00 per hour additional charge. Any event occurring on Sundays or Public Holidays attract a 20% Labour charge to the total account.

Confirmation: Final guest numbers are required three weeks prior to your event. Final payment is required two weeks prior to your event. Any reduction of numbers after this point cannot be refunded.

Drinks: We are a fully licensed venue and all beverages are to be supplied by Yarralumla Gallery and The Oaks Brasserie. We are happy to accommodate any special requests should it not be on our menu. Any additional drinks or extension on packages on the day of the event must be paid in full at the conclusion of the event. We are not licensed to serve alcohol after 12:00am.

Food: Menu items are subject to change and will be confirmed upon final payment. We do not allow any food/drink to be brought to the venue from other sources without prior approval.