



# HOST ONE TO REMEMBER

*Book a Christmas function for  
November or December, and  
receive a complimentary round  
of Stella Artois on arrival.*

Cheers!

[cheers.org.nz](https://cheers.org.nz)

Offer available to those 18 years or older. The promotion commences on 31/10/20 and ends on 31/12/20. Book an evening function and set menu for a minimum of 20 people for a date in the promotion period and receive 1 x free complimentary Stella Artois 330ml Chalice per person aged 18 or over on arrival, Stella may be substituted for a non alcoholic beverage. Bookings Must be made by 01/12/20, subject to availability of function space and opening hours. Strictly 1 complimentary Stella Artois per person attending. Host responsibility rules apply. Not transferable and cannot be redeemed for cash or discount. Function account must be settled as 1 bill and not paid individually.







# XMAS LUNCH MENU

\$35 per person, min 20 pax

Available Monday - Friday between 11am & 3pm

*Include Christmas themed setting and crackers*

## THE WARM UP

### BREAD & DIPS SELECTION

Served at the table to share as guests arrive



## THE REGATTA

### MAPLE GLAZED HAM

Oven baked ham served with minted gourmet potatoes, seasonal veg, and pineapple mustard sauce

or

### CRANBERRY TURKEY

Cranberry stuffed roast Turkey with minted gourmet potatoes, seasonal veg and homemade gravy and cranberry sauce



## THE FINISH

### CHRISTMAS PUDDING

Served with custard and toffee sauce

or

### PAVLOVA

Served with berry compote and cream





# XMAS DINNER SET MENU

\$40 per person, min 20 pax

*Include Christmas themed setting and crackers*

## THE WARM UP

### BREAD & DIPS SELECTION

Served at the table to share as guests arrive



## THE REGATTA

### MAPLE GLAZED HAM

Oven baked ham served with minted gourmet potatoes, seasonal veg, and pineapple mustard sauce

or

### CRANBERRY TURKEY

Cranberry stuffed roast Turkey with minted gourmet potatoes, seasonal veg and homemade gravy and cranberry sauce

or

### LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



## THE FINISH

### CHRISTMAS PUDDING

Served with custard and toffee sauce

or

### PAVLOVA

Served with berry compote and cream





# DINNER SET MENU 1

\$40 per person, min 20 pax

## THE WARM UP

### BREAD & DIPS SELECTION

Served at the table to share as guests arrive



## THE REGATTA

### ANGUS SIRLOIN

200gm Angus Sirloin cooked to your liking,  
served with new potatoes, seasonal veg and red wine jus

or

### STUFFED CHICKEN BREAST

Cranberry and cream cheese stuffed chicken breast,  
wrapped in bacon and served with potato mash, seasonal veg jus

or

### BEER BATTERED FISH

Mac's Gold battered Gurnard  
served with fries, slaw and tartare sauce

or

### LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



## THE FINISH

### STICKY DATE PUDDING

Served with sticky toffee sauce & vanilla bean ice cream

### GLUTEN FREE CHOCOLATE BROWNIE

Served with chocolate fudge sauce and vanilla bean ice cream





## DINNER SET MENU 2

\$45 per person, min 20 pax

### THE WARM UP

#### BREAD & DIPS SELECTION

Served at the table to share as guests arrive



### THE REGATTA

#### ANGUS RIBEYE

300gm Angus Ribeye cooked to your liking, served with new potatoes, seasonal veg and red wine jus

or

#### STUFFED CHICKEN BREAST

Cranberry and cream cheese stuffed chicken breast, wrapped in bacon and served with potato mash, seasonal veg jus

Or

#### PAN FRIED SALMON

Pan fried Salmon served with minted gourmet potatoes, seasonal veg and hollandaise sauce

or

#### LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



### THE FINISH

#### STICKY DATE PUDDING

Served with sticky toffee sauce & vanilla bean ice cream

#### KAHLUA & MORO CHEESECAKE

Served with vanilla bean ice cream





# XMAS DINNER BUFFET

\$55 per person, min 35 pax

*Include Christmas themed setting and crackers*

## THE WARM UP

### BREAD & DIPS SELECTION

*Served at the table to share as guests arrive*



## THE REGATTA

MAPLE GLAZED HAM  
MUSTARD ROASTED BEEF  
CRANBERRY TURKEY

*Plus*

MINTED GOURMET POTATOES  
HONEY GLAZED CARROTS  
MINTED BABY PEAS  
STEAMED GREENS  
SEASONAL SALAD  
PASTA SALAD



## THE FINISH

PAVLOVA  
FRESH FRUIT SALAD  
VANILLA BEAN ICE CREAM  
GLUTEN FREE CHOCOLATE BROWNIE