



Transform your Festive
celebrations with Cliftons

It's time to start the party!

A great celebration starts with incredible and versatile spaces, award-winning in-house chefs, food and beverage teams creating fantastic menus and delicious drinks and your amazing guests of course! Cliftons spaces give you the potential to create end-of-year celebrations where you can let your imagination run wild. Let us look after the details so you can enjoy the party!

- **Delicious Menus:**
Designed and prepared by our award-winning chefs.
- **Central Locations:**
Easy access to public transport and the after party!
- **Event Management:**
A dedicated team to put the FUN into your function!
- **Stunning Views and Flexible Spaces:**
From large cocktail events to intimate sit-down dinners.

Festive Canapé and Cocktail packages



Choose:	Menu Items	Beverage package*	Per person
1 Hour Canapés and drinks	4 canapés pp (select 1 hot and 2 cold)	Selection of white, red, rosé or sparkling with local beers and soft drink.	\$65.00
2 Hour Canapés and drinks	8 canapés pp (select 3 cold and 2 hot)		\$90.00
3 Hour Canapés and drinks	12 canapés pp (select 3 cold and 3 hot, and 1 x substantial item)		\$115.00

* Upgrade to premium wines and international beers: \$6 per person, per hour.

Sit Down Dining



Choose:	Menu Inclusions	Beverage package	Per person
Festive buffet Min 40 guests	Selection of salads, sides, 3 mains, bread, cheese and dessert	3 Hour premium + complimentary festival cocktail on arrival	\$145
Seafood buffet Min 40 guests	Prawns, Oysters plus local option of fish or crab, cured salmon, fish roe Selection of salads, sides, 3 mains, bread, cheese and dessert	3 Hour premium + complimentary festival cocktail on arrival	\$175
2 Course Dinner Min 20 guests	Set entrée or dessert and alternate drop main (selected from the supplied menu options)	3 Hour premium + complimentary festival cocktail on arrival	\$145
3 Course Dinner Min 20 guests	Set entrée, dessert and alternate drop main (selected from the supplied menu options)	4 Hour premium + complimentary festival cocktail on arrival	\$175

Festive Upgrades

to make your cocktail, lunch or dinner even more memorable!



Choose:	Menu Inclusions	Per person
Cheese and Antipasto station	Selection of local cheese, antipasto, bread, crackers and dips	\$15.00
Dumpling station	Selection of fresh dumplings served at a dumpling station	\$20.00
Carvery Station* <i>* subject to availability</i>	Selection of 2 meats sliced and served at a carving station	\$25.00
Dessert station	Curated selection of mini desserts	\$20.00
Cocktail bar	Mixologist serving 2 types of cocktails for one hour (select from the cocktail menu)	\$35.00
Seafood bar** <i>**Min 40 guests</i>	Selection of Oysters, prawns, crab, smoked salmon and fish roe	\$45.00
Champagne Bar or champagne on arrival	Add a champagne bar and bartender for some festive pop	Ask us!

Theming, Props and More to make your event POP!



Package Item	Description	Cost
Get the party started package	Background music, simple festive theming.	Included
Up-Lighting	Themed lighting to add your brand colours or festive mood lighting.	From \$300
Background Drapes	Add black velvet, white sheer, gold or coloured drapes to add texture to your space.	From \$300
Custom Photo wall	Let our team design your very own custom photo wall and prop selection to create lasting branded memories for your event. Dimension 2.3m x 2.3m Photos are available for download via a QR code.	From \$1800
Festive photo wall	Utilise one of our festive backdrops with a selection of props to help your guests celebrate this years festive event. Dimension 2.3m x 2.3m Photos are available for download via a QR code	From \$800
Floral arrangements	Small feature	From \$120
DJ	Add a DJ and sound system	From \$600
Speaker, MC or team event	Add an inspirational speaker, comedian, roving entertainment or MC, or start your event off with a team building or ice breaker event.	Ask Us!

Sample Canapé Menu



Canapé Selections

Rockmelon and Prosciutto skewers

Salt cod and coconut endive

Melba toast with avocado and feta mousse, kale crisp

Caramelised onion and blue cheese tart

Roast capsicum with ricotta on sourdough

Chorizo and Manchego tart

Pea and mint parcel in filo pastry

Satay chicken skewers with aromatic peanut sauce

***Substantial Canapés

Roast pumpkin and risotto bowl

Wagyu Beef sliders with truffle mayonnaise

Sticky pork belly bowl

Soba noodle salad

**Dietary options available on request*

Sample Entrée Menu



Entrée Selections

Vol-au-vent with white mushroom ragout
and petite salad

Grilled zucchini with capers,
parmesan, and olive oil

Roasted broccolini with pork and prawn
on artichoke purée

Kingfish carpaccio with pickled seaweed
and avocado purée

Heirloom tomato carpaccio with feta
and baby caper dressing

Sticky barbecue pork with soft herb salad

**Dietary options available on request*

Sample Main Course Menu



Main Selections

Grilled market fish with macadamia crust and saffron sauce

Spiced chicken breast with mint peas, yogurt, and parsnip crisp

Sherry-braised beef cheek with cauliflower purée

Pepita crusted cauliflower with roast onion puree

Shared main examples

Braised mint lamb shoulder with peas and fresh mint

Crispy skin chicken with caper and shallot dressing

****All mains come with shared sides of green veg and cress salad*

**Dietary options available on request*

Sample Dessert Menu



Dessert Selections

Chocolate mousse
with malt hazelnut crumble

Hazelnut torte with
crème fraîche

Espresso chocolate cake with
crème fraiche and raspberry powder

Eggnog pannacotta
with balsamic raspberries

Individual Australian
cheese plate

**Dietary options available on request*

***Please note these are sample menus. All items
are subject to seasonal and local variation.*



The options are almost limitless.
Talk to our team about how we can help
you create an incredible festive function.



Australia: Brisbane, Sydney, Melbourne, Perth **PH:** 1800 629 088

New Zealand: Auckland, Wellington **PH:** 0800 629 088

