



I was the night before Christmas.....

Christmas is about being with friends whilst relaxing & enjoying great food, fine wines and warm, genuine service. Take the hassle out of Christmas event planning & put yourselves in the hands of the Ambassador's expert events team. We can create a tailored package, whether hiring out the whole venue for over 300 people, a lunch or dinner for the office or intimate drinks and canapés for a few friends.

For enquiries or help with planning your festive celebrations, contact our Function Manager, Naomi Growden on 8231 4331 or functions@ambhotel.com.au



Christmas at

Ambassadors



Entrée

Szechuan squid, garden greens, green mango, lime, Thai herbs

Smoked salmon, avocado, fetta tian w/ prawn ceviche (\$5 / person Surcharge applicable) (GF)

Thai beef salad, marinated cucumber, bean sprouts & coriander, lime & chilli dressing (GF)

Ambassadors' seafood cocktail, white wine poached prawns & scallops w/ avocado & orange salad w/ house made cocktail sauce (\$5 / person Surcharge applicable) (GF)

White bean, aubergine & tomato fritter w/ roasted root vegetable & lentil salad & spiced tomato chutney (V)

Share plates

Seafood Platter, marinated octopus, whole prawns, oysters, scallops & seasonal seafood w/ house made seafood sauce, garlic aioli & tar tare sauce. (\$5/ person Surcharge applicable)

Charcuterie platter, selection of premium cured meats including jamon, soppressa, salami's & prosciutto accompanied by bush tomato chutney & crusty breads

Antipasto platter, Italian style w/ house made dips (hummus & babaganoush), marinated vegetables, soppressa & prosciutto, grilled octopus & marinated calamari w/ house made seafood sauce, garlic aioli & bush tomato chutney

Mains

Roast turkey breast, rosemary roasted vegetables, Yorkshire pudding, cranberry sauce & red wine jus

Seasonal grilled fresh fish, potatoes bravis, verjuice, fennel, trellis tomato (GF)

Stuffed zucchini flowers w/ olives, ricotta & parmesan w/ grilled seasonal vegetables (GF, V)

Tasmanian salmon in Tuscan spices, wilted baby spinach, asparagus & capsicum dressing (GF)

Breaded flat field mushrooms stuffed with fetta, cassoulet of beans (V)

Barramundi fillet, wilted baby spinach, vegetable rosti & tomato butter sauce (GF)

Pork loin, honey roasted baby pears, steamed green bean parcels w/ Granny Smith sauce & thyme jus

Roasted lemon & herb chicken breast, sage & pork stuffing, cranberry sauce & red wine gravy

Aged rump, grilled field mushrooms, potato fondant, herbed butter & red wine jus

All main meals include dinner roll, fresh garden salad, steamed seasonal vegetables

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Desserts

- Christmas pudding, brandy cream & vanilla custard (V)
- Dark chocolate mousse, bittersweet orange segments & cream (GF)
- Lime Pannacotta, candied orange, lime syrup & biscotti (GF-without biscotti)
- Tiramisu, coffee & liqueur mascarpone & Italian biscuits (V)
- Sticky date pudding, vanilla bean ice cream & Kahlua sauce (V)
- Individual Pavlova, seasonal fruit, passion fruit coulis (V)

We are happy to arrange Bon Bons & other festive decorations, please speak with our Function Coordinator for more details

Pricing

Minimum 20 guests

Selection of 3 canapés on arrival \$5 p/person extra

- 2 Course Menu 1.1.0 or 0.1.1 \$35 p/person
- 2 Course Menu 1.2.0 or 0.2.1 \$38 p/person
- 2 Course Menu 2.2.0 or 0.2.2 \$40 p/person
- 3 Course Menu 1.2.1 \$45 p/person
- 3 Course Menu 2.3.2 \$50 p/person
- 3 Course Menu 3.3.3 \$55 p/person

(If choosing a share plate as your entree please add an additional main course choice at no charge)

*Combine any of the above packages with any of our fantastic drink packages for a 10% discount
Speak to our function co-ordinator regarding discount options for pre-ordered meal choices*

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Canapés

On Arrival

Paprika Smoked Almonds (min 4 bowls)	\$5 per bowl
Cashews w/ Spring Onion, Chilli & Lime (min 4 bowls)	\$5 per bowl
Marinated Mixed Olives with Lemon & Rosemary	\$5 per bowl
Green Sicilian Olives	\$5 per bowl
Trio Dip Platter (small) with flat bread	\$10 per platter
Antipasto platter w/ Prosciutto, Sopressa, Chorizo, Marinated Olives, marinated fetta, assorted roasted Mediterranean vegetables, sourdough & grissini	\$65 per platter

Cold Selection (price per platter)

Babaghanoush, Hummus & Tzatziki dips w/ flat bread & crudités (V)	\$35
Mini vine ripened tomato, basil & mozzarella bruschetta (V) (30pc)	\$35
Rare roast beef crostini w/ crème fraiche (30pc)	\$40
Woodside goats curd & caramelised onion tartlets (V) (30pc)	\$45
Marinated grilled lamb & mango chutney croutons (30pc)	\$45
Smoked salmon on cucumber with horseradish cream & chives (GF-option) (30pc)	\$45
Vegetarian Vietnamese inspired cold rolls with soy sipping sauce (V) (GF-option) (30pc)	\$65
Assorted sushi w/ pickled ginger, wasabi & soy dipping sauce (V & GF - option)(45pc)	\$65
Coffin Bay Oysters w/ lemoncello & trout caviar (GF) (35pc)*	\$80
Coffin Bay Oysters & Bloody Mary shots (GF -option) (35pc)*	\$80
Peking duck, chilli eggplant & shallot rice paper rolls (30pc)*	\$80

Hot Selection (price per platter)

Spiced wedges w/ sweet chilli & sour cream (V)	\$35
Chickpea & sweet potato cakes w/ green bean & mint salad (30pc)	\$60
Assorted pies, sausage rolls & pasties w/ tomato chutney (36pc)	\$60
Asian dim sim, samosa & spring roll with chilli & soy dipping sauce (V- option) (40pc)	\$60
Mini cheese & bacon quiches (40pc)	\$60
Tomato, basil & mozzarella pizza slices (V) (20pc)	\$60
Sopressa, tomato & mozzarella pizza slices (20pc)	\$60
Selection of vegetarian mini quiches (V) (40pc)	\$65
Seafood wontons w/ coriander & chilli dipping sauce (50pc)	\$65
Mediterranean falafel balls with tahini dipping sauce (V) (50pc)	\$65
Chicken satays w/ coconut peanut sauce (GF-option) (45pc)	\$70
Tandoori chicken skewers with hot mango chutney (GF-option) (40pc)	\$70
Truffled mushroom & parmesan Arancini w/ lemon aioli (V) (40pc)	\$70
Szechuan squid w/ chilli & lime dipping sauce (40pc)*	\$75
Thai prawn fish cakes w/ kaffir lime & chilli jam (30pc)*	\$75
Lamb kofta's w/ mint chermoula (35pc)*	\$75
Crumbed Barramundi goujons w/ homemade tartare (35pc)*	\$80
Cocktail mini burgers w/ caramelised onion, cheddar & tomato (25pc)*	\$85
Spicy prawn skewers w/ chilli & lime dipping sauce (GF-option) (25pc)*	\$85

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Canapé Packages

Min 30 guests

Cocktail Food Packages

Per Person Pricing

A canapé package of continuous finger food served over approx 2 hours (approx 3 hours for Main Course & Three Course options). Please choose items from the Platter Section, a desert course may be included with the Entree, Main Course & Three Course packages.

Pre/Post Dinner:	Selection of 4 items - \$12.00 per person (approx 8 pieces p/person)
Light Nibble:	Selection of 5 items - \$15.00 per person (approx 10 pieces p/person)
Entree:	Selection of 6 items - \$18.00 per person (approx 12 pieces p/person)
Main Course:	Selection of 7 items - \$20.00 per person (approx 14 pieces p/person)
Three Course:	Selection of 8 items - \$22.00 per person (approx 16 pieces p/person)

Surcharge of \$1.00 per person applies for premium selections which are marked with an asterisk ()
Additional choices are available at \$3.00 per person (or \$4 for Premium Selection)

Substantial Canapés

A substantial stand up meal option. Each option is served in small rice bowl, paper cone or noodle box with chopsticks or forks. A minimum order of 20 of each dish is required.

Beer battered chips (V)	\$3 p/ cone
Patas bravas with spicy tomato sugo (V)(GF-option)	\$4 p/cone
Beer battered flathead & chips	\$6 p/box
Salt & pepper calamari with tatsoi leaf & lemon aioli	\$6 p/box
Teriyaki salmon, iceberg, cucumber, lime & pickled ginger (GF-option)	\$6 p/box
Vermicelli noodle salad with Asian spiced duck & mint	\$6 p/box
Lemon, spinach & ricotta ravioli with fresh mint & parsley (V)	\$6 p/bowl
Thai chicken jungle curry w/ snake beans, baby corn & beansprouts (GF-option)	\$6 p/bowl
Indian butter chicken w/ tomatoes, coriander, yoghurt & naan	\$6 p/bowl

Sweet Canapés

Petite lemon meringue pies
Petite chocolate & Cointreau tarts
Petite passion fruit Pannacotta

\$70 p/platter of mixed petite deserts (30pcs)

Cheese Platter: Barossa Valley Baby Bert Camembert, Ashgrove Vintage Cheddar & Adel Blue served w/ Adelaide Hills apple paste, dried fruits & lavosh \$70 per platter

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Beverage Packages

Please see the below selection of our popular beverage packages keeping in mind that we can create a unique package for you- just let us know your requirements. 1 or 2 hour function packages may be available for certain events and at complete discretion of the hotel management, please contact our Function Manager for further information.

Bronze

3 hours

\$5 p/person per hour to extend

\$28 p/person

Ambassadors Sparkling White
Ambassadors House White
Ambassadors House Red

Coopers Pale Ale
Hahn Light
Soft Drinks

Silver

3 hours

\$7 p/person per hour to extend

\$32 p/person

Angoves Chalk Hill Blue
Angas Premium Moscato
Angoves Artist Series Sauvignon Blanc
Angoves Chalk Hill Blue Shiraz Cabernet

Coopers Pale Ale
Carlton Draught
Hahn Light
Soft Drinks

Gold

3 hours

\$8 p/person per hour to extend

\$35 p/person

Choose any 4 wines from the below selection

Red Bank Emily Sparkling
All Saints Moscato
Norfolk Rise Sauvignon Blanc
Raidis Estate Pinot Gris
Angoves Limestone Coast Chardonnay
Mojo Shiraz
Norfolk Rise Cabernet Sauvignon
Tim Gramp Grenache

Coopers Pale Ale
Carlton Draught
Hahn Superdry
Hahn Light
Soft Drinks

More packages over page!

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Beverage Packages

Crystal

3 hours

\$10 p/person per hour to extend

\$40 person

Choose any 6 wines from the below selection

The Lane Lois Blanc de Blancs Sparkling

Two Hands Brilliant Disguise Moscato

Alta Sauvignon Blanc

Pewsey Vale Riesling

The Lane Block 2 Pinot Gris

Mountadam Chardonnay

Running with Bulls Vermentino

Primo Estate Colombard

Turkey Flat Rose

Sticks Pinot Noir

Torbek Woodcutters Shiraz

First Drop Mothers Ruin Cabernet Sauvignon

Running with Bulls Temperanillo

Ishtar GSM

Coopers Pale Ale

Carlton Draught

Hahn Super Dry

Moo Brew Pale Ale

Peroni

5 Seeds Cider

Splitrock Mineral Water

Tiro Softdrinks

Orange Juice

Miscellaneous

Audio Visual & Equipment hire available- please see our full function pack for information.

Please see our full function pack for details on terms and conditions, room hire & minimum spend requirements.

We look forward to ensuring your event is a great success;
function packages are flexible and we are happy to tailor
make something to meet your requirements- just ask!

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