

save
\$5⁺
pp
MON-THURS

BEVERAGE PACKAGES

BEVERAGE PACKAGE 1

Wayward Reindeer

- ✓ Running With Thieves Lager
- ✓ Beach Days Moscato
- ✓ Beach Days SSB
- ✓ Beach Days Cali Merlot
- ✓ Soft Drinks & Juice

\$39^{pp}

1-3 hours
4 Hours \$40 pp
5 Hours \$50 pp

BEVERAGE PACKAGE 2

Naughty Santa

- ✓ Includes Wayward Reindeer Package
- + Hahn Super Dry 55
- + Swin Draught
- + Bulmer's Cider
- + Hardy's The Riddle Brut
- + Hardy's The Riddle Sauv Blanc
- + Hardy's The Riddle Cab Merlot

\$49^{pp}

1-3 hours
4 Hours \$50 pp
5 Hours \$60 pp

BEVERAGE PACKAGE 3

Elf Off the Shelf

- ✓ Includes Wayward Reindeer & Naughty Santa Packages
- + Pirate Life South Coast Pale
- + Cape Mentelle Chardonnay
- + Cape Mentelle SSB
- + Cape Mentelle Shiraz Cabernet
- + House Spirits

\$59^{pp}

1-3 hours
4 Hours \$60 pp
5 Hours \$70 pp

BOTTLED BEER

to any package for \$8 per person per hour
Corona, Heinekken,
5 Steeds 1/2 liter, Hahn Super Dry

HOUSE SPIRITS

to any package for \$10 per person per hour

FROZEN COCKTAILS

\$10 per person total

Bar tabs, pay even accounts & tailored options are also available!

ADD



WHY CHOOSE US FOR YOUR
CHRISTMAS FUNCTION?

Best Price Guarantee

Find a better comparable price for
your function? We will beat it!

All Inclusive Packages

Also includes bonbons, decorations & treats

All Dietary Requirements Can Be Catered For

Large or Small Functions

Our historic venue can cater for all sizes - 5 to 500!

We Can Tailor a Package to Your Needs

Book your event before 31
December 2023 to go
in the draw to win your
entire event value back!

CELEBRATE
CHRISTMAS
WITH US!

117 James St Guildford
(08) 6142 4352
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thestirlingarms.com.au

*T&C's apply, see website for details



FESTIVE FUNCTIONS



CHRISTMAS BUFFET

\$89^{PP}

Cold

Selection of gourmet breads & rolls, whipped butter
Antipasto platter of smoked & cured meats, chicken parfait,
dressed & pickled vegetables, tapenades

Basil pesto pasta salad, oven-dried tomato, rocket,
parmesan v

House smoked salmon salad, avocado, red onion, capers,
feta, lemon dill dressing GF

Greek salad, tomato, cucumber, red onion, olives,
capsicum, feta, balsamic dressing v GF

Hot

Roast turkey breast, pigs in blanket, stuffing, gravy
Low and slow roasted beef brisket, Yorkshire puddings,
red wine jus

Mustard and honey glazed roasted ham GF

Thyme roasted root vegetable selections v GF

Duck fat roasted potatoes GF

Cauliflower cheese gratin v GF

House made potato gnocchi, spinach, forest mushrooms,
confit garlic cream reduction v

Sweet

Traditional Christmas pudding, brandy custard v

Mini pavlova, Chantilly cream, fresh fruits, raspberry coulis v GF

Lemon curd tartslets, raspberry, mint v

Dark chocolate torte, coffee mascarpone v

Fresh fruit platter, passionfruit drizzle v GF

Coffee & tea selections

Add Whole Exmouth King Prawns for \$49 per kg
Beverage Package (detailed overleaf) from \$39pp for 3 hrs

v - Vegetarian GF - Gluten Free

Buffet requires a minimum of 50 guests.

CANAPE + SUNDOWNER MENU

4 SELECTIONS
\$24^{PP}

6 SELECTIONS
\$36^{PP}

8 SELECTIONS
\$44^{PP}

10 SELECTIONS
\$49^{PP}

Cold

Tomato basil bruschetta, feta v

Pork rillette, remoulade

House smoked salmon crostini, capers, preserved lemon

Rare roast beef toast, horseradish cream

Hot

Gourmet pork sausage roll, tomato chutney

Cheeseburger slider, dill pickle, spicy tomato sauce

Salt & pepper squid, fresh lemon

Polenta chips, basil pesto GF

Little Meal Upgrades

\$12 per selection per person

Beer battered fish & chips

Popcorn chicken & slaw

Mini cheese burger sliders

Thai beef salad, vermicelli noodles, noug chum dressing

Please note - each selection has 2 pieces per person included.

Equal hot & cold selections are required.

Multiple selections of the same items allowed.

Add

Beverage Package (detailed overleaf) from \$39pp for 3 hrs

v - Vegetarian GF - Gluten Free

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FESTIVE SET MENUS

MENU 1

2 COURSES
\$44^{PP}

3 COURSES
\$55^{PP}

Entrée

Salt & lemon pepper squid, Thai salad, hampp sauce
Chilled gazpacho soup, pesto, garlic crostons v

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MONTHS

Main

Low & slow smoked beef brisket, seasonal greens,
potato galette, Yorkshire pudding, red wine jus
Honey mustard glazed roasted ham, roasted root
vegetables, Hasselback potatoes, Shrimp green sauce
House made potato gnocchi, spinach, forest mushrooms,
white wine cream reduction, shaved parmesan v

Dessert

Mini pavlova, Chantilly cream, seasonal fruits, raspberry coulis GF
Lemon curd tartlets, raspberry, mint
Cheese & fruit platter extra \$10pp

Coffee & tea selections

Add

Beverage Package (detailed overleaf) from
\$39pp for 3 hrs

MENU 2

2 COURSES
\$48^{PP}

3 COURSES
\$59^{PP}

Entrée

Chicken liver parfait, chutney, crêpe bread
Salmon fish cake, lemon butter sauce, rocket salad
Forest garlic mushrooms, sourdough

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Main

Roast turkey breast, greens, roast root vegetable, Hasselback
potato, pigs in blanket, stuffing, gravy
Pan fried Tasmanian salmon fillet, cornstarch made, sautéed
broccolins, salsa verde
House made potato gnocchi, spinach, mushrooms, white wine
cream reduction, shaved parmesan v

Dessert

Traditional Christmas pudding, brandy custard
Dark chocolate torte, coffee mascarpone
Cheese & fruit platter extra \$10pp

Coffee & tea selections

Add Beverage Package (detailed overleaf) from \$39pp for 3 hrs

Set Menus include one drink from each course.
Additional \$5 per person, per course is available for alternate drink
& additional \$10 per person, per course for alternate Pa. fill choices.

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GF - Gluten Free