



Merry and bright
at Forest



Festive feasts

Set menu

Minimum 10 guests

Two-course \$70 per person

Three-course \$90 per person

To start

Organic sourdough served with cultured butter

Entrée

Poached Ballina king prawns
with avocado, finger lime, green apple and coriander

Main

Braised angus Crystalbrook Signature Beef cheek
with carrot and miso purée, broccolini and shallot jus

Sides

Roasted herb Dutch potatoes
Mixed garden salad with mustard dressing

Dessert

Christmas yule log
with white chocolate mousse, cherry compote and almond crunch

Grazing table experience

Minimum 20 guests

\$110 per person

Entrée

Marinated olives

Farmers market crudités with crème fraîche and herb oil

Breads and condiments

Pork country terrine with shallot jam and cornichons

Poached Ballina king prawns with avocado, finger lime, green apple and coriander

Crystalbrook Signature Beef carpaccio, radish, and pickled Spanish onions

Cows' milk burrata with confit fennel, grapefruit and puffed wild rice

Mesclun salad with mustard dressing

Main

Pan seared barramundi
with a crustacean bisque and fennel salad

or

Slow cooked dorper lamb rump
with eggplant, labneh and dukkah

Dessert

Selection of festive desserts and fresh fruit

Beverage packages

Tier one

Two hours \$48 per person
Three hours \$54 per person
Four hours \$60 per person

Wines

Pete's Pure
Euston, NSW
Winemaker: Scott Rawlinson

2018 Prosecco

2019 Pinot Grigio

2018 Sauvignon Blanc

2018 Pinot Noir

2018 Shiraz

Beers

Coopers Premium Light

Coopers Pale Ale James

James Boags

Soft drinks, water and juices

Tier two

Two hours \$58 per person
Three hours \$64 per person
Four hours \$72 per person

Choice of one sparkling wine, one white wine and one red wine

Watson Family Vineyard
Margaret River, WA
Winemaker:

Stuart and Andrew Watson

NV Ten Men Les Bulles Sparkling

2017 Sauvignon Blanc Semillon

2017 Chardonnay

2015 Shiraz

2016 Cabernet Merlot

Beers

Coopers Premium Light

Coopers Pale Ale

Stone and Wood

Green Coast Lager

Soft drinks, water and juices

Tier Three

Two hours \$68 per person
Three hours \$74 per person
Four hours \$82 per person

Choice of one sparkling wine

2018 Howard Vineyards Sparkling Pinot Noir
Chardonnay, Adelaide Hills SA

NV Babo Prosecco, Fruili, Italy

Choice of two white wines

2018 Meltwater Sauvignon Blanc, Marlborough, NZ

2018 10X Minutes by Tractor Pinot Gris,
Mornington Peninsula, VIC

2017 Hoddles Creek Estate Chardonnay,
Yarra Valley, VIC

Choice of two red wines

2018 Hoddles Creek Estate
Pinot Noir, Yarra Valley, VIC

2017 Rusden "Driftsand" GSM, Barossa Valley, SA

2018 Luke Lambert Crudo Shiraz, Yarra Valley, VIC

2017 Blind Corner Quindalup Cabernet Sauvignon,
Margaret River, WA

Beers

Coopers Premium Light

Coopers Pale Ale

Stone and Wood

Green Coast Lager

Soft drinks, water and juices

Contact us

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