

Christmas Packages

Treat yourself and staff with an end of year Christmas party to remember at one of Sydney's most unique venues. With 13 flexible spaces suitable for up to 1,000 guests we have the party season all wrapped up. Whether you are organising an intimate team event or a lavish soiree for an entire company, our bespoke dining options and Christmas Party Packages will delight even the biggest Bah Humbugs.

A NOT SO SILENT NIGHT PACKAGE \$105 PP*

*Minimum of 50 guests

CANAPE PACKAGE

- Complimentary room hire
- 8 x Roving Canapes and 1 x Substantial Canape
- 4 Hour Beverage Package including sparkling, red & white wine and a selection of imported, craft, local beers and ciders
- Christmas bonbon per person
- Dedicated Event Planner

A DECEMBER TO REMEMBER PACKAGE \$126 PP*

*Minimum of 50 guests

BUFFET PACKAGE

- Complimentary room hire
- Hot & Cold Traditional Christmas Buffet
- 4 Hour Beverage Package including sparkling, red & white wine and a selection of imported, craft, local beers and ciders
- Christmas bonbon per person
- Dedicated Event Planner



At the SMC, we have a variety of options to help enhance and theme your event. Incorporating special effect lighting is a great and simple way to lift any occasion, along with styling elements which can really set the mood for your event. With our range of event spaces and different textures each room has to offer, we can help create the perfect atmosphere to make your time at SMC memorable.

LITTLE EXTRAS

LED Up Lights	\$50	Themed Food Station	\$300
Intelligent Lighting	\$1,900**	Dessert Station	\$15pp
Mirror Ball 150 cm	\$300**	Colour Themed Cocktail	\$15pp
Gobo Lighting	\$150	Upgraded Bev Package	\$7pp
**Banquet Hall only		Upgraded Oysters and Prawns (3 oysters and 3 prawns pp)	\$15pp*Only available for the Buffet Package

Contact Sales Team via sales@sydneymasoniccentre.com.au or call us on 02 9284 2888 for more details.

SMC
SYDNEY MASONIC CENTRE

sydneymasoniccentre.com.au
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BUFFET MENU

Selection of Gourmet bread rolls & butter (GF on request)

Merimbula oysters, tabasco, lemon (3 pp)*

Queensland tiger prawns, marie rose (3 pp)*

Cranberry, kale, pumpkin & quinoa salad, maple hemp dressing (GF,VE)
Caesar, romaine lettuce, crispy bacon, parmesan, free range egg, croutons
Heirloom tomato, bocconcini, pine nuts, baby rocket, aged balsamic (GF,V)

Plum glazed leg ham, seeded mustard jus (GF)

Turkey roulade, apple & cranberry stuffing, cassis jus (GF)

Slow roasted grain fed scotch fillet, shiraz jus (GF)

Steamed greens, walnuts, feta (V)

Rosemary roasted chats, sea salt, black garlic confit (V)

Maple roasted carrots & pumpkin (V)

Traditional christmas pudding, cherry compote, brandy anglaise (V)

Seasonal sliced fruit platter (V)

Mixed berry pavlova, vanilla chantilly (V)

Australian cheese selection, quince paste, muscatels, walnuts, honey, lavosh (GF on request)

**Seafood at an additional cost of \$15 pp*

CANAPE MENU

Pambula bay oysters, salmon pearls, coriander (GF)

Truffle & mushroom arancini, saffron mayo (V)

Smoked salmon blini, caviar, sour cream, chive

Pecking duck pancakes, hoisin sauce

Confit cherry tomato, olive tapenade, Persian fetta tarts (V)

Tuna tartar, crispy wonton, shallots, black sesame

Wagyu beef, Dijon mustard, potato rosti, baby watercress (GF)

Plum glazed Xmas ham slider, pickled red cabbage, honey mustard aioli

Mini meringues, vanilla bean chantilly, raspberries (GF)

BEVERAGES

Rothbury Estate Sparkling Cuvee, south Eastern Australia

Rothbury Estate Sauvignon Blanc, South Eastern Australia

Rothbury Estate Shiraz Cabernet, South Eastern Australia

Asahi

Hahn Super Dry

Hahn Premium Light

A selection of Coca Cola Soft Drinks, Orange Juice & Mineral Waters