



CHRISTMAS PACKAGE

CANBERRA SOUTHERN CROSS CLUB

02 6283 7265 • events@cscc.com.au

Welcome to the Canberra Southern Cross Club

Thank you for considering the Canberra Southern Cross Club for your festive event. With venues conveniently located across Canberra, we have a range of versatile function rooms to choose from. Whether you are planning a small, intimate gathering or a large Christmas celebration, we have a great range of options at your fingertips.

At Woden, our Corinna Ballroom can cater for up to 700 people for a banquet-style event and 1,000 for a cocktail event. For a more intimate gathering, our Private Dining Room offers a more private setting.

The Brindabella Room at our Tuggeranong venue caters for up to 100 guests and includes an outdoor balcony area, making it the perfect location for your festive celebration.

At Jamison, our Catchpole Room offers a unique split-level design with full-length windows, creating an inviting atmosphere.

You'll be impressed by our highly qualified and dedicated team, with over fifty years' experience assisting clients to plan and deliver successful events.

Our award-winning chefs have developed an extensive range of affordable function packages for you to choose from, or we can work with you to tailor a menu to reflect your personal taste and style, from ocean-fresh seafood to decadent desserts, while allowing for any special dietary requirements.

All of our venues have free parking and are conveniently located close to public transport, making it a little bit easier for your guests to attend your event.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.

Contact

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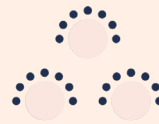
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Function Rooms



Banquet



Cabaret

Room	Capacity	
	Banquet	Cabaret
Woden		
The Corinna Ballroom	700	560
Corinna Room 1	320	260
Corinna Room 2	150	120
Corinna Room 3	50	40
Corinna Room 4	20	-
The Top of the Cross	250	160
The Orion Room	100	70
The Private Dining Room	50	40
Tuggeranong		
The Brindabella Room	100	80
Jamison		
The Catchpole Room	80	-

Our function rooms require a catering spend per person, based on a minimum of 30 guests. A surcharge will apply for groups with fewer than 30 guests. Please speak to our team for more details.

Please note a 10% surcharge applies on Sundays and public holidays.

Our Clubs open at 9am. Access prior to 9am will incur a \$50 per hour surcharge.

Visit csc.com.au/occasions to view our rooms.

Audio-Visual

The audio-visual equipment and lighting in our function rooms are managed by Elite Event Technology. Please contact Mr Neil Whiteley to discuss your requirements. He will provide you with a detailed quote.

- Email: neil@eetechnology.com.au
- Phone: 02 6260 2311

Audio-visual costs associated with Elite Event Technology will be added to your total event cost.



Christmas Plated Menu

Single Service

Two-course \$61 per person

Please select one main and one dessert.

Alternate Service

Two-course \$63 per person

Please select two items from each course. Your choice of entrée and main course or main course and dessert

Three-course \$71 per person

Please select two items from each course.

All Christmas menus include a Christmas-themed table centrepiece, Christmas bonbons and a Christmas tree in the room.

Our Christmas Plated Menu includes sourdough bread rolls and butter, freshly brewed Vittoria coffee and a selection of tea.

A minimum of 30 guests applies.

Children's Christmas Menu

\$27 per child

Suitable for children aged 12 and under.

Main Course

- Roasted honey-glazed ham, roast potatoes, roast vegetables with gravy

Dessert

- Chocolate brownie with vanilla ice cream

Entrée

- Gin-cured Tasmanian salmon, cooked prawns, avocado mousse and pickled ginger, salmon roe, puffed wild rice, herb oil and Marie Rose sauce **GF, A**
- Slow-roasted pork belly, parsnip cream, charred Brussels sprouts, apple chutney and baby herbs **GF**
- Textures of beetroot, whipped Vannella ricotta, charred nectarines, baby herbs, pine nut brittle and sherry vinaigrette **V, contains nuts**

Main Course

- Roast turkey breast and ham with pistachio and cranberry stuffing, roasted vegetables, crispy potatoes and cranberry jus **GF**
- Pan-fried barramundi with sour cream and chive potato purée, grilled broccolini, shrimp beurre blanc and smashed peas **GF, A**
- Slow-braised Riverina beef cheek, creamy polenta, peperonata, asparagus, gaufrette potatoes and mustard jus

Dessert

- Mini Christmas fruit pudding served with crème anglaise, rum and raisin ice cream
- Eggnog panna cotta, blackberry compote and gingerbread crumble
- Classic pavlova topped with summer fruits and passion fruit purée **GF**



Christmas Buffet Menu

Christmas Buffet

\$79 per person

All Christmas menus include a Christmas-themed table centrepiece, Christmas bonbons and a Christmas tree in the room.

Our Christmas Buffet Menu includes sourdough bread rolls and butter, freshly brewed Vittoria coffee and a selection of tea.

A minimum of 30 guests applies.

Salad Station

- Caesar salad with roast chicken
- Greek salad **GF, V**
- Mediterranean salad with roasted seasonal vegetables and herbs, tossed with aged balsamic, fresh basil pesto and chickpeas **V**
- Wedge salad, crisp iceberg wedges topped with bacon crumbles, onion, tomatoes and a creamy ranch dressing

Hot Food

- Honey and pineapple-glazed Christmas ham with jus **GF, DF**
- Stuffed turkey roulade with sour cherry jus **GF, DF**
- Olive oil and rosemary-baked Kipfler potatoes with sea salt **GF, DF, V**
- Maple-glazed roast vegetables **GF, DF, V, VE**

Dessert Station

- Fresh seasonal fruit platters **GF, DF, V, VE**
- Australian cheese board **GF, V**
- Christmas puddings, brandy crème anglaise **V, GFO, DFO, VEO**

Seafood Addition

Additional \$18 per person

- Cooked prawns with Marie Rose sauce **GF, DF, A** (*sauce served on the side*)
- Smoked salmon, crème fraîche and capers **GF, A**
- Natural oysters with lemon and nam jim **GF, DF, A**

V / Vegetarian **VE** / Vegan **GF** / Gluten Free
NF / Nut Free **DF** / Dairy Free **O** / Optional
A / Australian **M** / Mixed **I** / Imported

Sharing Platters

Our sharing platters are suitable for tables of 10 people to share.
Available as an upgrade to any Christmas menu.

Assorted Ribbon Sandwiches

\$87 per platter

20 assorted ribbon sandwiches:

- Egg, salad and mayonnaise **V**
- Ham and cheese
- Roast chicken and mayonnaise

Assorted Wraps

\$87 per platter

Assorted wraps:

- Roast chicken, mayonnaise and mesclun leaves
- Roast pumpkin, feta and rocket **V**
- Smoked turkey, creamy avocado, pickles and aioli with mixed leaves

Assorted Vegan and Vegetarian Ribbon Sandwiches

\$90 per platter

Assorted vegan and vegetarian ribbon sandwiches **V, VE**

Charcuterie Platter

\$127 per platter

Artisan cured meats served with a selection of pickles, marinated olives, two cheeses and lavosh

Fresh Sliced Fruit Platter

\$70 per platter

Seasonal fruits served with passionfruit yoghurt **V, GF, NF**

Local Artisan Cheeses

\$115 per platter

Served with a selection of three NSW cheeses, dried muscatel clusters, marinated olives, nuts, lavosh, water crackers and quince paste **V**

Rice Paper Rolls

\$90 per platter

Assorted chicken, prawn and vegetable rice paper rolls served with nuoc cham dipping sauce

Sushi Platter

\$90 per platter

Assorted hand-cut sushi rolls served with wasabi, pickled ginger and soy

Vegetable Crudit  Platter

\$60 per platter

Fresh seasonal vegetables served with three dips and condiments **V, GF**

Beverage Packages

You can select one of our pre-paid beverage packages, or you are welcome to set up an on-consumption bar tab with a set dollar limit and pre-selected drinks. Otherwise, your guests can purchase and pay for their own drinks on the day.

Classic

3 hours \$30 | 4 hours \$34 | 5 hours \$38

- Carlton Dry
- Great Northern
- Tatachilla Brut NV
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet
- Soft Drinks and Juice

Premium

3 hours \$38 | 4 hours \$43 | 5 hours \$48

- Carlton Dry
- Great Northern
- Asahi Super Dry
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Petaluma White Label Pinot Gris
- St Hallett Black Clay Cabernet Sauvignon
- St Hallett Garden of Eden Shiraz
- Soft Drinks and Juice

Canberran

3 hours \$44 | 4 hours \$50 | 5 hours \$56

- Capital Brewing Co. Coast Ale
- Capital Brewing Co. XPA
- Mount Majura Silurian
- Mount Majura Pinot Gris
- Moppity Shiraz
- Soft Drinks and Juice

Platinum

3 hours \$44 | 4 hours \$50 | 5 hours \$56

- Carlton Dry
- Great Northern
- Crown Lager
- Corona
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Mount Majura Pinot Gris
- St Hugo Eden Valley Riesling
- Church Road Chardonnay
- Jacob's Creek Rosé
- Mud House Pinot Noir
- Grant Burge Vigneron Hillcot Merlot
- St Hallett Garden of Eden Shiraz
- Soft Drinks and Juice

Cocktail Hour

\$15 per person

Available as an addition to any of our beverage packages. Speak to our team for more information.



18+

Please drink responsibly.
Responsible Service of Alcohol applies.

Our Beverage List

Sparkling

	Glass	Bottle
Yarra Burn Cuvée Brut (Yarra Valley, VIC, 200ml)		\$13.5
Tatachilla Brut NV (McLaren Vale, SA)	\$8.5	\$34
Croser Blanc de Blancs NV (Adelaide Hills, SA)	\$15.5	\$69.5
Vve Fourny and Fils Grande Réserve Champagne (France)		\$107

White Wine

Tatachilla Sauvignon Blanc (Regional, SA)	\$8.5	\$34
Mud House Rapaura Sauvignon Blanc (Marlborough, NZ)	\$11.5	\$51.5
Amberley Kiss & Tell Moscato (Margaret River, WA)	\$10.5	\$47.5
Petaluma White Label Pinot Gris (Adelaide Hills, SA)	\$10.5	\$47.5
St Hugo Eden Valley Riesling (Eden Valley, SA)	\$15.5	\$69.5
Church Road Chardonnay (Hawke's Bay, NZ)	\$17.5	\$78.5
Amberley Chenin Blanc (Margaret River, WA)	\$10.5	\$47.5

Bottled Beers

Cascade Premium Light	\$7
Pure Blonde	\$9
Corona Extra	\$10.5
Peroni Nastro Azzurro	\$11.5
Crown Lager	\$11.5
Guinness Draught Can	\$11.5
Asahi Super Dry	\$11.5

Soft Drinks

Soft Drink	from \$5
Coke, Coke Zero Sugar, Sprite, Fanta, Lift, Dry Ginger Ale	
Juice	from \$5.5
Apple, Orange, Pineapple	
Mt. Franklin Lightly Sparkling Water	\$5
Mt. Franklin Still Water	\$4.5

Rosé

St Hallett Rosé (Barossa, SA)	\$10.5	\$47.5
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Red Wine

Tatachilla Shiraz Cabernet (McLaren Vale, SA)	\$8.5	\$34
Mud House Pinot Noir (Central Otago, NZ)	\$11.5	\$51.5
Grant Burge Vigneron Hillcot Merlot (Barossa, SA)	\$10.5	\$47.5
Hardys Tintara Cabernet Sauvignon (McLaren Vale, SA)	\$13.5	\$60.5
St Hallett Garden of Eden Shiraz (Eden Valley, SA)	\$10.5	\$47.5
Moppity Shiraz (Canberra Region, ACT)	\$13.5	\$60.5



Ciders, Coolers & RTDs

Strongbow Cider	\$9
Vodka Cruiser Watermelon	\$13.5
Smirnoff Ice Red	\$13.5
Jack Daniel's and Cola	\$13.5
Jim Beam White and Cola	\$14.5
Canadian Club Whisky and Dry	\$14.5

Spirits

	Glass
Smirnoff Red Vodka	\$8
Gordon's Gin	\$8
Jack Daniel's	\$8.5
Bundaberg Rum	\$7.5
Johnnie Walker Red Whisky	\$8.5

Please see our team for the full range.
Price does not include mixer.

Many of our function rooms also offer beer on tap.
Please ask when booking and our team can advise on available options.

A 10% surcharge applies on Sundays and public holidays.