

CHRISTMAS PARTIES AT THE WILLIAM INGLIS

Nestled within the Riverside Stables Precinct, The William Inglis is part of the MGallery Hotel Collection. Featuring over 23 unique event spaces and 144 boutique accommodation rooms. Located in the heart of South West Sydney The William Inglis is an enchanting location that invites guests to immerse themselves in tales of adventure, history and culture.

All Christmas packages include 5 hour venue hire, banquet set up with crockery, cutlery and glassware, complimentary parking and free wifi.

Deck the Halls Canape Package

\$90.00 per person

- 5 hour private function room hire
- Cocktail set up
- 3 x cold, 3 x hot and 3 x substantial canapes

Tis the Season Seafood Buffet

\$120.00 per person

- 5 hour private function room hire
- Round banquet set up with buffet
- Hot & Cold Gourmet Christmas buffet

Prancers Plated Package

\$95.00 per person

- 5 hour private function room hire
- Round banquet set up
- 3 course plated menu Alternate serve

Optíonal add ons

- Australian Cheese station + \$20.00pp
- Antipasto station +\$25.00pp
- Mezze station + \$20.00pp
- 1hr Gelato Station +25.00pp





CHRISTMAS MENUS

Deck the Halls Canape Package

SELECTION OF 3 X COLD CANAPES

Duck breast, apricot jam, quinoa, pepita granola and fermented chilli (gf, df, nf, sf) Poached chicken vol-au-vent served with celery and mayonnaise (nf, sf) Smoked salmon, caviar and blini (nf) Black olives tapenade, marinated cherry tomatoes and bocconcini tartlet (v, nf, sf) Vietnamese vegetable and mint rice paper rolls, lime dipping sauce (vg, gf, nf, sf) Vegetarian sushi roll with tamari soy and pickled ginger (v, gf, df, nf, sf)

SELECTION OF 3 X HOT CANAPES

Caramelised BBQ scallop, wilted ginger spinach, passionfruit hollandaise & salmon roe (gf, nf) Maple chilli glazed pork belly with apple, toasted cashew crumb (gf, df, sf) Potato spun and vegetable balls, tomato sauce (v, df, nf, sf) Mushroom and mozzarella arancini, lime mayonnaise (v, gf, nf, sf) Chicken skewers, satay sauce (gf, df, sf) Mini chicken pies (nf, sf)

SELECTION OF 3 X SUBSTANTIAL CANAPES

Pan fried barramundi, cauliflower puree, herb infused oil and quinoa granola (gf, nf) Crispy fried chicken with kimchi salad, pickled radish and chili sambal (df) Slow cooked beef with sweet potato fondue and jus (gf, nf, sf) Mushroom risotto, grilled broccoli and parmesan cheese (v, nf, sf)

Beverage Package

• House beverage package + \$52.00pp

Additional mocktails, cocktail, open bar or bar tabs are available upon request.





CHRISTMAS MENUS

Prancers Plated Package

PLEASE SELECT ALTERNATE SERVES PER COURSE

STARTER

Fresh dinner rolls served with butter medallions

ENTREE

24 hours cooked beef cheeks, mustard potato mash, charred onion, carrot and demi glace (gf, nf, sf) Gin cured salmon, beetroot gel, crème fraiche, plum dust, pepita granola and herb infused oil (gf, nf) King prawns, lemon verbena, charred carrot mousse, pickled turnip cabbage served with salmon roe and puffed rice (gf, nf)

Lamb backstrap, couscous tabbouleh, garlic yoghurt, dukkah, pomegranate, & curry infused oil (sf) Pumpkin ravioli, thyme infused tomato fondue, pecorino cheese, pine nuts & basil oil (v, sf)

MAINS

Mushroom stuffed chicken roulade, pumpkin, charred onion, kale, carrot & jus (gf, df, nf, sf)
Angus beef tenderloin, beetroot, sweet potato gel, shitake mushroom, pearl onion, and beef jus (gf, df, nf, sf)
Crispy pork belly, cauliflower cream, jamón croquette, kale, apples and jus (nf, sf)
Lamb rump, cashew hummus, pickled pumpkin ribbons, potato pave, dukkah and jus (gf, sf)
Roasted king salmon, celeriac cream, heirloom beets, lemon black garlic puree served with
salmon pearls, broccolini & green chilli oil (gf, nf)

DESSERTS

Christmas pudding, brandy anglaise, mascarpone & candy floss (v)
Pavlova swirls, chantilly cream, passionfruit glaze, mint and berries (v, nf, sf)
Coconut panna cotta, honey citrus compote & mint (v, gf, df, sf)
Exotic pot, pineapple mousse, lime and passionfruit compote, & berries (v, gf, sf)

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CHRISTMAS MENUS

Tis The Season Seafood Buffet

STARTER

Fresh dinner rolls served with butter medallions

STATIONS

Assorted sushi and sashimi served with ginger and wasabi (gf, nf)
Fresh king prawns and oysters served with seafood sauce and lemon (gf, df, nf)
Fried calamari rings served with fresh lemon and lime mayonnaise (nf)
Green marinated mussels with red wine basil sauce (gf, df, nf)
Pipis served in beurre blanc sauce

HOT DISHES

Roasted pork rolls served with crackling and jus (gf, df, nf, sf) Roasted garlic chicken served with mediterranean couscous (df, nf, sf) Cheesy cauliflower gratin (v, nf, sf)

SALADS

Green salad with turkey and pomegranate (gf, nf, sf)
Super salad with quinoa, freekeh, rocket, cranberry, pomegranate and lemon dressing (ve, gf, nf)

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