



2026

CHRISTMAS
PARTY PACKAGES



SAILS

PORT MACQUARIE

2026 CHRISTMAS PARTY PACKAGES



ALL INCLUSIVE

\$ 125 PP

Minimum 80 guests

- Two course set menu or 7 classic canapes & 2 substantial
- Three hour beverage package
- Freshly brewed tea & coffee station
- Bon Bons
- Room hire for 4 hours
- Dance floor

COCKTAIL

\$ 79 PP

Minimum 40 guests

- Selection of 7 canapes & 2 substantial canapes
- Private room hire for 4 hours in the Pavilion
- Christmas bon bons
- Guests able to purchase beverages

TWO COURSE

\$ 89 PP

Minimum 40 guests

- Two course alternate menu (lunch or dinner)
- Private room hire for 4 hours in the Pavilion
- Christmas bon bons
- Guests able to purchase beverages

THREE COURSE

\$ 99 PP

Minimum 40 guests

- 3 course alternate menu (lunch or dinner)
- Private room hire for 4 hours in the Pavilion
- Christmas bon bons
- Guests able to purchase beverages

PLATTER

\$ 45 PP

Minimum 15 guests

- Arrival cheese & antipasto platters to share
- Section of the Boathouse Deck for 3 hours
- Christmas bon bons
- Guests able to purchase beverages

SET MENU

Includes fresh baked bread roll & tea and coffee

ENTRÉES

HAM HOCK TERRINE

Piccalilli, charred sourdough

DUKKAH CRUSTED BEEF CARPACCIO

Radish, harissa, pomegranate

CLASSIC PRAWN COCKTAIL (I)

Shredded lettuce, marie rose sauce

TWICE COOKED CRUMBED BRIE

Ciabatta, candied walnuts, honey

MAINS

GLAZED HAM HONEY HAM

Roasted brussel sprouts, red wine jus

TURKEY ROULADE

Broccoli, duck fat roasted potatoes, cranberry jus

MIXED MUSHROOM RAGOUT

Potato gnocchi, persian feta, pine nut & thyme pangrattato

SEARED ATLANTIC SALMON (I)

Lemon & herb crushed chats, lemon caper butter sauce

CHARGRILLED BEEF FILLET

Confit garlic, smashed sweet potato, spinach, chimichurri

DESSERTS

COCONUT & LIME PANA COTTA

Basil syrup & ginger crumb

PASSIONFRUIT PAVLOVA ROULADE

Macerated berries

DARK CHOCOLATE & WHISKEY TART

Cherry compote

PLUM CHRISTMAS PUDDING

Brandy custard

Menu subject to change without notice

Seafood Label: (A) Australian, (I) Imported, (M) Mixed



CANAPE MENU

CLASSIC CANAPE SELECTION

PUMPKIN ARANCINI, CONFIT GARLIC AIOLI

PRAWN COCKTAIL LETTUCE CUPS (I)

SMOKED SALMON TARTARE, CUCUMBER (I)

CAPRESE SKEWERS, BALSAMIC REDUCTION

PERI PERI CHICKEN SKEWERS, PINEAPPLE SALSA

HAM HOCK CROSTINI, FRUIT CHUTNEY

PULLED PORK CROQUETTE, CARAMELISED ONION, ROAST CAPSICUM

GOAT CHEESE TARTLET, CHERRY TOMATO, CARAMELISED ONION

FRIED CHILLI KING PRAWNS, LIME AIOLI (I)

SUBSTANTIAL CANAPE SELECTION

CRISPY THAI BEEF SALAD, GLASS NOODLES, NAM JIM DRESSING

SALT & PEPPER SQUID, LIME AIOLI (I)

MINI ANGUS BEEF BURGER SLIDERS, PICKLES, BURGER SAUCE

MINI GRILLED CHICKEN SLIDERS, LETTUCE & AIOLI

MINI HALLOUMI SLIDERS, ROCKET, ROASTED CAPSICUM AIOLI

MINI LOBSTER ROLL, LETTUCE, PICKLES (I)

WILD MUSHROOM & TRUFFLE GNOCCHI, CHIVE, PINE NUT PANGRATTATO

MINI BATTERED FISH & CHIPS, TARTARE SAUCE (I)

SMOKED SALMON & GARDEN PEA ORECCHIETTE PASTA, CRÈME FRAICHE (I)

CLASSIC SWEET CANAPE SELECTION

MINI FRUIT PAVLOVA

MINI BASQUE CHEESECAKE

WHITE CHOCOLATE COCONUT TRUFFLE

MINI CHOCOLATE TARTLETS

MINI LEMON TARTLETS

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PLATTER

MENU

ANTIPASTO

Inclusive of cured meats, mozzarella, marinated vegetables, olives, pickles, fruits, breads & crackers

CHEESE PLATTER

Inclusive of a selection of cheeses, pickles, quince paste, chutney, dried & fresh fruits, breads & crackers

BEVERAGE

PACKAGE

2HR - \$37PP | 3HR - \$40PP | 4HR - \$46PP

WINES

WOODBROOK FARM BRUT CUVÉE
WOODBROOK FARM SAUVIGNON BLANC
WOODBROOK FARM CHARDONNAY
WOODBROOK FARM SHIRAZ
WOODBROOK FARM CAB SAUVIGNON

BEER

CARLTON DRY
GREAT NORTHERN
TOOHEYS NEW
BALTER EAZY HAZY
HAHN SUPER DRY 3.5

NON ALCOHOLIC

SOFT DRINKS
SPARKLING WATER
JUICES





READY TO
BOOK?

T: 02 6589 5100
E: functions_sailsportmacquarie@evt.com



SAILS

PORT MACQUARIE

Sails Port Macquarie by Rydges
20 Park Street, Port Macquarie NSW 2444
rydges.com/portmacquarie

