



**FESTIVE PACKAGE
2024**



FESTIVE MENU

Designed for the whole group to share

Available for Lunch + Dinner, minimum of 10 guests

Two Course* / 54pp

Three Course / 64pp

**Your choice of Entrée + Main or Main + Dessert*

Entrées

Salt + pepper calamari with coriander, chilli and lime spiced aioli

Korean-style BBQ chicken with kimchi and pickled vegetables

Roasted tomato caprese salad, with buffalo mozzarella, basil and lemon dressing

Fresh garden salad with lemon dressing

Mains

Pea and Mushroom risotto, served with truffle oil and parmesan cheese

Grilled rump steak, sliced over seasonal vegetables with mushroom sauce

Baked salmon fillet, served on crunchy asian slaw with ginger dressing and fresh lime

Roast turkey breast, stuffed with sausage mince and served with roast vegetables, red wine jus and cranberry sauce

Desserts (alternate drop)

Mixed berry pavlova, served with fresh chantilly cream and passionfruit pulp

Plum pudding, served with brandy anglaise

**Some dishes can be prepared gluten free, dairy free or vegetarian, simply ask our team.*

BEVERAGE PACKAGE

Designed for the whole table

Includes a selection of beer, wine, sparkling , soft drink and juice.

2 hour drinks package / 30pp

Per additional hour / 10pp

COCKTAIL + CANAPÉ MENU

*Canapé selections are designed for the whole group to enjoy - minimum 20 guests
Please choose a minimum of three selections per guest*

Smaller style canapé / 4.9 per piece

Fried zucchini puffs with dill and garlic yoghurt sauce (V)

Fried chicken wings, tossed in maple and sesame dressing with sriracha aioli (DFO, GF)

Mumbai chicken skewers with toasted coconut and coriander (DF, GF)

Mushroom and truffle arancini with garlic and lemon aioli (V)

Grilled vegetable skewers with a dill, coconut and garlic yoghurt (VG, GF)

BBQ corn ribs with ranch dip (V)

Bigger style canapé / 7.9 per piece

Cherry tomato and bocconcini skewers with basil dressing (GF, VG)

Panko crumbed fish cakes with lemon, caper and dill dressing

Lamb kofta skewers with tahini dressing

Cheeseburger sliders

Crispy chicken sliders (DF)

Halloumi and grilled vegetable sliders (V)

Salt + pepper calamari with coriander and lime dip (GF)

Battered fish and chips with caper mayo

Crispy pork belly Bao, soy maple dressing and slaw

CONTACT US

Our team of event specialists are dedicated to making your event memorable this festive season.

Offering flexible event packages tailored specifically for your event, get in touch with the team for pricing and availability.

NO.10 RESTAURANT + BAR WODEN

10 Bowes Street, Woden ACT 2606

NO.10 RESTAURANT + BAR BELCONNEN

3 Grazier Lane, Belconnen ACT 2617

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