

FESTIVE PLATTER PACKAGES

* \$42PP (6) | \$47PP (8) | \$52PP (10)

Celebrate the festive season with a vibrant cocktail-style event at the Arkaba. Indulge in two hours of festive canapés, featuring all your favourite classics plus exclusive Christmas-inspired creations. It's the perfect way to celebrate the year with colleagues, family or friends in a relaxed and festive atmosphere.

TURKEY, CRANBERRY AND BRIE CROSTINIS *

PORK BELLY WITH SPICED APPLE CHUTNEY (GF)

PIGS IN BLANKETS (GF)

LOOKING FOR SOMETHING A BIT EXTRA? | \$3PP

PRAWN & GARLIC SKEWERS
YUZU AOILI (A) (GF) *



CHRISTMAS AT
THE ARKABA



UPCOMING EVENTS

DURING THE FESTIVE SEASON

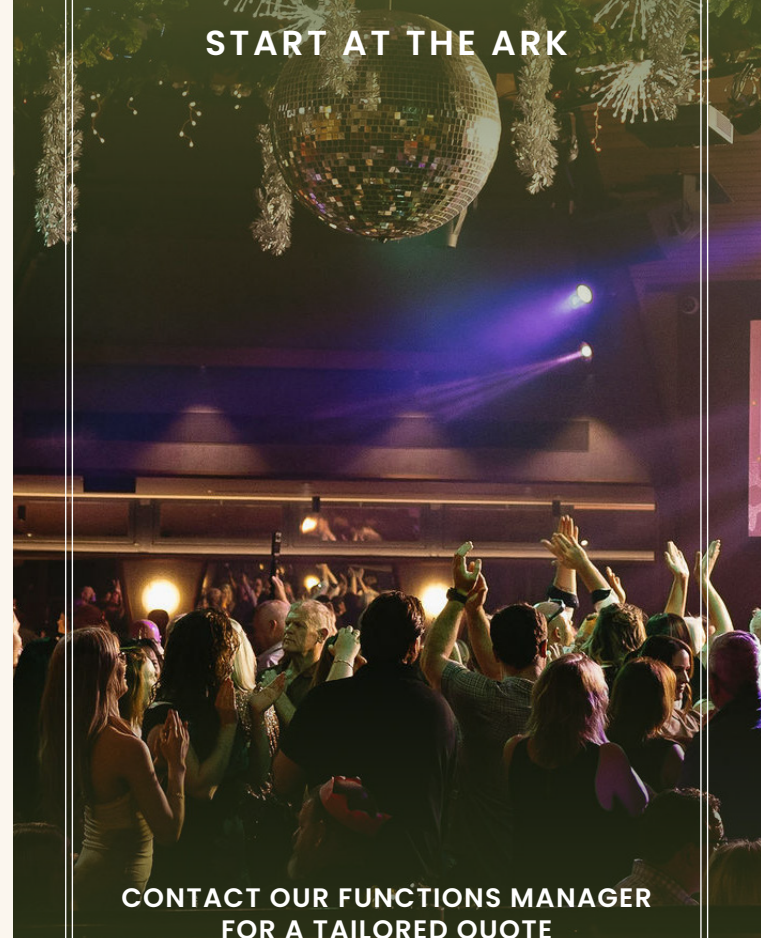
Join us at the Arkaba this festive season for a range of Christmas events designed to bring people together. From our annual Christmas Dinner & Show to Christmas Lunch at the Ark, enjoy delicious food, live entertainment and a relaxed festive atmosphere—perfect for celebrating the year that was.



EST. 1966
ARKABA
HOTEL

FESTIVE CELEBRATIONS

START AT THE ARK



CONTACT OUR FUNCTIONS MANAGER
FOR A TAILORED QUOTE

tskinner@arkabahotel.com.au



WELCOME TO THE ARK

Gather and celebrate the festive season at the Arkaba. Whether you're planning a Christmas lunch, cocktail event or seated dinner, our flexible packages, seasonal menus and welcoming spaces make it easy to bring everyone together.

With quality food, premium drinks and thoughtful festive touches throughout, we'll take care of the details so you can enjoy good company and a relaxed end-of-year celebration.

FESTIVE MENU

MINIMUM 30 PEOPLE | \$75PP

Celebrate the season with a beautifully curated Christmas dining experience at the Arkaba. Enjoy a chef-crafted festive set menu tailored to your preferences, complemented by thoughtfully styled tables featuring Christmas centrepieces, festive bon bons, custom-printed menus and Christmas napkins

ENTRÉE

ANTIPASTO PLATTER ^A (GFA)

Spencer Gulk King Prawns, cocktail sauce, cured meats, hummus, pizza bread, marinated olives, cornichons, basil and bocconcini

MAINS

choose two (alternate drop)

TURKEY BREAST (GF)

garlic chat potatoes, honey pumpkin purée, green beans, cranberry jus and crisp kale

ATLANTIC SALMON ^A (GF)

fried potato rosti, truffle pea purée, broccolini and citrus vinaigrette.

CHICKEN BREAST (GF)

sage and sweet potato cream, potato rosti, asparagus, parmesan, crispy sage

EYE FILLET (GF)

salt and vinegar potatoes, celeriac purée, broccolini, blackberry jus and fried leek

SWEET

choose one

CHRISTMAS PUDDING (V)

brandy custard, baked cherries and vanilla ice cream

SMASHED PAVLOVA (V)(GF)

mango, passionfruit and mint salsa, chantilly cream, coconut flakes



SENIORS MENU

MINIMUM 30 PEOPLE | \$55PP

MAINS

choose two (alternate drop)

TURKEY BREAST (GF)

garlic chat potatoes, honey pumpkin purée, green beans, cranberry jus and crisp kale

ATLANTIC SALMON ^A (GF)

fried potato rosti, truffle pea purée, broccolini and citrus vinaigrette

CHICKEN BREAST (GF)

sage and sweet potato cream, potato rosti, asparagus, parmesan, crispy sage

EYE FILLET (GF)

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SWEET

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SMASHED PAVLOVA (V)(GF)

mango, passionfruit and mint salsa, chantilly cream, coconut flakes

(V) VEGETARIAN, (VE) VEGAN, (DF) DAIRY FREE,
(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE

SEAFOOD COUNTRY OF ORIGIN

AUSTRALIAN IMPORTED MIXED

Final guest numbers and dietary requirements must be confirmed 14 days prior to the event. Split bills are not permitted. Full Terms & Conditions are outlined in the Function Pack.

15% surcharge applies on public holidays

