



# CORPORATE CHRISTMAS POTTING SHED EVENT

**Availability:** Monday - Sunday

**Function Hours:** Lunch 11:30pm - 2:30pm, Late Lunch 3pm - 6pm, Dinner 7pm-10pm

**Capacity:** *The Potting Shed* : 16 adults minimum / 22 adults maximum  
*The Lock-in* : 12 adults minimum / 18 adults maximum

**Price:** 145.0 per adult, includes Standard beverage package  
175.0 per adult, includes Premium beverage package

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## SET MENU INCLUDES: POTTING SHED SHARED MENU - 3 COURSE

### On Arrival

*The Grounds garlic and herb baguette*  
*Pickled roots and olives*  
*Freshly shucked oysters*

### Entrée

*Pumpkin fatteh with za'atar, honey, pine nuts, labneh and sesame*  
*Crisp Clarence River school prawns, chipotle mayo, avocado and pico de gallo*  
*Duck and chicken liver pate on toast with roast figs and honey*

### Mains

*Summer beetroot fregola risotto with garden veggies, crème fraîche and seeded chips*  
*Slow cooked glazed Cape Grim beef short rib with chimichurri and smashed potatoes*  
*Crisp battered barramundi, sweet potato scallop, chopped salad and chunky tartare*

### Sides

*Roast squash, mint, apricot, zucchini and ricotta with pine nuts*  
*Steamed purple sprouting broccoli with almonds and buttermilk*  
*Chips with tomato jam and aioli*

### Dessert

*Pastry chefs selection of sharing dessert board*  
*Petit fours*

### 3 hour beverage package

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## VENUE INCLUSIONS:

Assorted tables & chairs, cutlery, crockery, glassware, linen napkins  
Professional wait staff dressed in jeans, crisp white shirt, apron & bow tie  
The Grounds in-house background music  
15min client access prior to your event for set up  
Event Coordinator to assist & guide you in the lead up to your event

*\*Menu subject to change*