FESTIVE FIRE DINING AT ONYX GRILL

Discover our packages and full menu

ONYX

GRILL

Festive Fire Dining at Onyx Grill

Exclusive Use Offer | November & December

Friday - Saturday Events | $8,000**

Sunday - Thursday Events | $6,000**

****Minimum Food & Beverage Spend**

Exclusive Inclusions

- Complimentary welcome drink on arrival for all guests
- Complimentary festive Christmas decorations
- Complimentary Bon-bons

Event Flexibility:

- Capacity: Up to 80 pax
- Personalised theming welcome
- Maximum sound level: 65 dB .
- No drums or percussion instruments permitted

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PLATED PACKAGE

2 Course Selection $89 pp

3 Course Selection $105 pp

Venue Options

Ballroom | Onyx Grill

*Minimum spend applies
All package pricing available upon request.

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PLATED MENU

Entrée (Select Two or Three)

- Buffalo mozzarella, heirloom tomato, basil pesto & balsamic glaze
- Prosciutto, rockmelon & stracciatella
- Watermelon, Persian feta & mint
- Mushroom ravioli with three-cheese sauce
- Vegetable dumplings in shiitake mushroom broth
- Chilled shrimp cocktail with citrus dressing
- Crab cakes, sweet corn purée, micro salad & yuzu mayonnaise
- Lamb kofta with hummus & mint yoghurt
- Chicken and wild mushroom vol-au-vent

Main Course (Select Two or Three)

- Pan-seared salmon, sauce vierge & roasted garden vegetables
- Lamb rump, creamy mashed potato, minted peas & lamb jus
- Crispy skin barramundi, Sicilian dressing, asparagus & five-bean salad
- Sous vide chicken breast with crispy skin, garlic mash, roasted vegetables & truffle jus
- Beef eye fillet, smashed kipfler potatoes, king brown mushrooms & chimichurri
- Fire-roasted cauliflower, hummus, corn salsa & herb oil (V)
- Slow-braised beef cheek, truffle mash, blistered cherry tomatoes & green beans

Dessert (Select Two or Three)

- Passionfruit pot
- Cassis Mont Blanc
- Lemon myrtle ricotta Basque cheesecake
- Warm chocolate fondant with vanilla bean gelato
- Chocolate praline tart
- Lemon meringue tart

Freshly baked bread rolls and butter, mix leaf shared salad to be served with all packages

BUFFET MENU
$90pp

Menu Selections

Please select from the following:

- Soup & Salad — Choice of Two
- Hot Dishes — Choice of Two
- Sides & Pasta — Choice of Two
- Dessert — Choice of One

BUFFET MENU

Soup & Salad (Choice of Two)

Soup

- Baked pumpkin soup (VG)
- Cream of wild mushroom soup (V)
- Potato and jalapeño soup (V)
- Sweet corn and chicken soup

Salad

- Baby beetroot, spinach, walnut and labneh salad (V, CN)
- Thai glass noodle salad (chicken or vegetarian)
- Chicken Caesar salad
- Watermelon, mint and feta salad (V)
- Greek salad (V)
- Smoked salmon, cucumber & rocket salad w/ horseradish dressing (CN)
- Caprese salad (V)
- Fattoush (V)
- Quinoa & kale salad with cucumber, shallot & tahini dressing (V)
- Maple-baked pumpkin, chickpeas and roasted capsicum salad (V)

Hot Dishes (Choice of Two)

- Green Thai chicken curry
- Red Thai vegetable curry (veg)
- Vegetarian korma (veg)
- Chicken korma
- Butter chicken
- Slow-cooked beef in red wine with caramelised carrots & salsa verde
- Five-spice pork belly with soy and ginger fusion sauce
- Chargrilled lemon thyme chicken breast with jus
- Slow-cooked osso buco with creamy polenta
- Pan-seared salmon with lemon caper butter sauce
- Barramundi with braised fennel and beurre blanc
- Beef stew
- Beer-battered flathead with lemon and tartare sauce
- Thai red fish curry

BUFFET MENU

Side Dishes and Pasta (Choice of Two)

- Seasonal greens with toasted almonds & preserved lemon (CN)
- Roasted rosemary chat potatoes
- Maple-glazed butternut pumpkin
- Roasted root vegetables
- Steak chips with chicken salt
- Steamed green beans with cultured butter and lemon pepper
- Saffron rice pilaf
- Vegetarian fried rice
- Steamed white rice
- Penne Napolitana with grated Parmesan
- Fusilli with beef ragù and aged Pecorino
- Spinach and ricotta ravioli with arrabbiata sauce
- Casarecce with chicken Alfredo

Dessert (Choice of one)

- Red velvet cake
- Lemon meringue tart
- Pavlova with whipped cream and berries
- Chocolate brownie (CN)
- New York cheesecake
- Apple crumble
- Seasonal fruit platter

CANAPÉS PACKAGE

0.5 Hour – Choice of 4 (2 hot, 2 cold)	$25 pp
1 Hour – Choice of 6 (3 hot, 3 cold)	$40 pp
2 Hour – Choice of 10 (4 hot, 4 cold, 2 dessert)	$55 pp
3 Hour – Choice of 10 (4 hot, 4 cold, 2 dessert	$75 pp

Any add on canapes on package will be charged at $8 per person

CANAPÉS MENU

Cold Canapés

- Prawn rice paper roll
- Chicken rice paper roll
- Smoked salmon blini
- Caprese skewers
- Natural Sydney rock oysters

Vegetarian Hot Canapés

- Truffled mushroom & parmesan arancini
- Vegetable dumpling
- Ricotta stuffed pumpkin flowers
- Caramelised onion and goat cheese tartlets
- Cajun popcorn cauliflower

Meat & Poultry Hot Canapés

- Lamb Kofta
- Chicken karaage with wasabi mayo
- Satay chicken skewers
- Mini beef wellington
- Asian-style sticky pork

CANAPÉS MENU

Seafood Hot Canapés

- Kataifi prawn
- Tempura prawn with Szechuan seasoning
- Barramundi bites
- Mni fish chips
- Salt and pepper calamari

Substantial Items

- Beef sliders
- Chicken sliders
- Mini Peking duck wellington

Desserts

- Mini pavlova
- Mini tiramisu
- Chocolate profiterole
- Mini assorted tarts

STANDARD BEVERAGE PACKAGE

3h $39 | 4h $49 | 5h $52

*price per person

Willowglen NV Brut Cuvee

Choose one White Wine

2025 Willowglen Semillon Sauvignon Blanc

2025 Willowglen Moscato

Choose one Red Wine

2025 Willowglen Cabernet Merlot

2025 Willowglen Shiraz Cabernet

Tooheys New

James Boags Premium Light*

Soft drinks and juice

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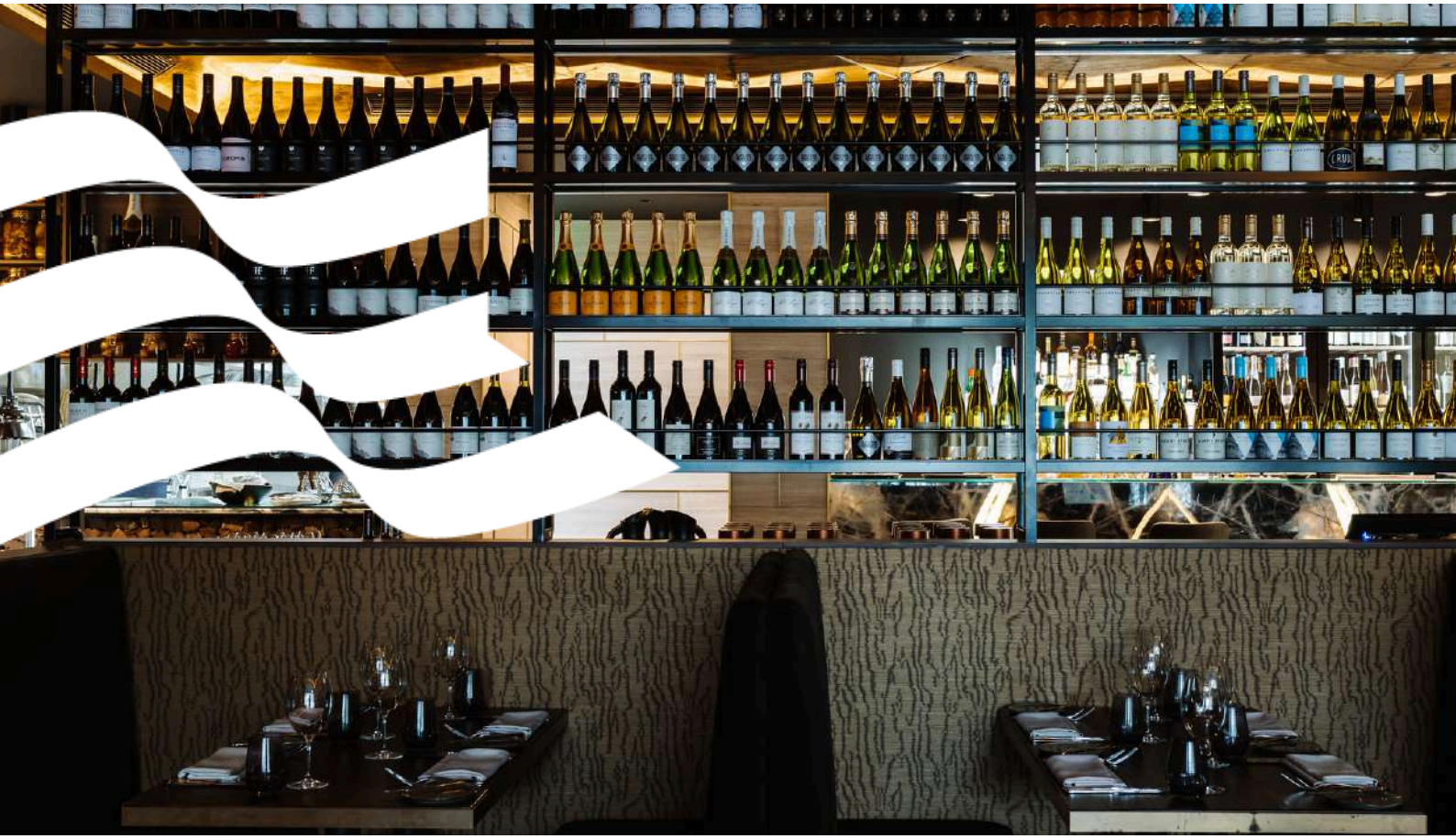

PREMIUM BEVERAGE PACKAGE

3h $46 | 4h $52 | 5h $58

*price per person

Jean Pierre NV Brut

White Wine

2025 Lorimer Semillon Sauvignon Blanc

2025 Lorimer Chardonnay

Red Wine

2025 Lorimer Shiraz

2025 Lorimer Cabernet Merlot

Beers (Choose Three)

Tooheys New

Great Northern Super Crisp

Corona Extra

James Squire 150 Lashes

Somerbsy Apple Cider

James Boags Premium Light*

Soft drinks and juice

NON ALCOHOLIC BEVERAGE PACKAGE

3h $32 | 4h $36 | 5h $39

*price per person

Non Alcoholic White Wine

Non Alcoholic White Wine

Non Alcoholic Red Wine

Non Alcoholic Sparkling Wine

Non Alcoholic Beer

Non Alcoholic Cider

Selection of Post Mix Soft Drinks

Selection of Juices

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Reach Out To
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