



**MERRY
& BRIGHT**

**CELEBRATE THE FESTIVE SEASON
AT THE VILLE RESORT – CASINO**

BOOKING YOUR FESTIVE SEASON AT THE VILLE

1. Visit  .com.au/tsvboxoffice
2. Select your festive season event
3. Click 'Get Tickets'

Group bookings must be made in a single transaction to ensure seating together.

Subject to availability, cancellation and change. Booking transaction fees apply. See ticketek.com.au for details. Vantage Rewards member's discounts not applicable. Tickets are non-refundable. The Ville practices the responsible service of alcohol.

CELEBRATE

GIANT XMAS PARTY

SATURDAY 11 DECEMBER
7PM - MIDNIGHT
THE PAVILION

\$149PP
(18+ EVENT)

**DINNER + DESSERT BUFFET
4 HOUR PREMIUM BEVERAGE PACKAGE
LIVE ENTERTAINMENT**

Book at  [.com.au/tsvboxoffice](https://www.ticketek.com.au/tsvboxoffice)

This is an 18+ event. Subject to availability, cancellation and change. Group bookings must be made in a single transaction to ensure seating together. Vantage Rewards discounts not applicable. Booking transaction fees apply. See [ticketek.com.au](https://www.ticketek.com.au) for details. Tickets are non-refundable. The Ville practices the responsible service of alcohol.

SEAFOOD SELECTIONS

Australian Tiger Prawns *gf df*
Freshly shucked Pacific oysters station *gf df*
Half shell mussels, chilli jam *gf df*
Spanner Crab *gf df*
DIY Shrimp Cocktail

COLD SELECTIONS

Glazed beetroot, pomegranate, almond, basil, citrus dressing *gf v*
Potato, cranberries, kale, apple balsamic *gf df*
Pear, arugula, pistachio, gorgonzola *gf df*
Antipasto platters of Casalingo cured meats, grilled eggplant, zucchini, roasted red pepper & slow roasted tomatoes *gf df v*
Selection of Australian Cheese & fruit chutneys
D.I.Y salad bar
Rustic gourmet breads *v*

CARVERY

Tender roast turkey, stuffing, cranberry compote, jus
Smoked leg ham, sticky pineapple, dark rum & fennel seed glaze *gf df*
Rosemary roasted lamb leg, mint jus *gf df*

HOT SELECTIONS

Roasted new potatoes, lemon, thyme & garlic butter *v gf*
Maple glazed carrot & roasted sprouts, chestnuts *v gf*
Roasted beef fillet, pink pepper & rosemary crumb, jus
Roasted pumpkin, cherry tomato, spinach, macadamia pesto, gnocchi *v*
Cranberry & rosemary glazed chicken, red currents *gf df*
Grilled salmon, dukka beans, spiced yoghurt *gf df*

DESSERT SELECTIONS

Traditional Plum Pudding with Brandy Anglaise *v*
Christmas yule log *v*
Mango cheesecake
Holidays rum balls
Spiced Christmas Cookies *v*
Tropical trifle
Macadamia, mango & coconut tarts *v*
Tropical pavlova roll
Reindeer and Santa hat cupcake
Gingerbread and pear slice
Tiramisu
After eight slice

CHRISTMAS DAY LUNCH IN THE PAVILION

SATURDAY 25 DECEMBER
12PM - 3PM

THE ICONIC CHRISTMAS DAY LUNCH IS
BACK! FEATURING TRADITIONAL CHRISTMAS
FARE, GOURMET SEAFOOD, IRRESISTIBLE
DESSERTS, THREE HOUR BEVERAGE PACKAGE
+ A VISIT FROM SANTA!

ADULTS

\$189

*INCLUDES 3 HOUR
BEVERAGE PACKAGE

TEENS

\$79

(13-17)

CHILDREN

\$40

(4-12)

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SEAFOOD SELECTIONS

Australian Tiger Prawns *gf df*
Freshly shucked Pacific
oysters station *gf df*

*Sesame soy & wakami • Bacon jam
Apple & cucumber mignonette • Chili & lime*

Moreton bay bugs *gf df*
Half shell mussels, chilli jam *gf df*
Whole smoked salmon *gf df*
DIY Shrimp Cocktail
Calamari, chorizo, bell
pepper, tomato, preserved
lemon & cilantro salad

COLD SELECTIONS

Mixed beetroot salad, feta, roast
walnuts, apple balsamic *gf v*
Herbed potato salad, crispy
speck *gf df*

Antipasto platters of
Casalingo cured meats,
grilled eggplant, zucchini,
roasted red pepper & slow
roasted tomatoes *gf df v*

Selection of Australian
Cheese & fruit chutneys
Spinach, Quinoa, chestnut,
pomegranate, blood orange *gf df*

D.I.Y salad bar
Rustic gourmet breads *v*

CARVERY

Tender roast turkey, stuffing,
spiced orange & cranberry gravy
Smoked leg ham, honey
bourbon glazed, grain
mustard, apple compote *gf df*
Roasted pork, vanilla apple
compote & cider jus *gf df*

HOT SELECTIONS

Maple mustard glazed baby
carrot & butter roasted
sprouts & chestnuts *v gf*

Roasted sweet potato,
pumpkin, fennel, rosemary *gf df*
Broccolini, Black salt, toasted
almond & lemon crumb *df*

Traditional Duck fat roast
potatoes, rosemary, thyme &
garlic *df*

Roast leek, chard pumpkin,
rigatoni. pipits *v*

Orange & grain mustard
glazed duck, mulled fruits *gf df*
Garlic Prawns, aromatic rice *gf df*

DESSERT SELECTIONS

Traditional Plum Pudding
with Brandy Anglaise *v*

Christmas yule log *v*

Ferrero Rocher cheesecake

Berry pavlova roulade *v gf*

Christmas stolen

Holidays rum balls

Spiced Christmas Cookies *v*

Tropical trifle

Macadamia, mango &
coconut tarts *v*

Magnum ice creams

Eggnog flavoured soft serve
ice cream

CHRISTMAS DAY BREAKFAST

The PALM HOUSE
7AM - 10.30AM

ADULTS
\$75

TEENS
\$45
(13-17)

CHILDREN
\$25
(4-12)

BOOKINGS ESSENTIAL
the-ville.com.au

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COLD SELECTION

Seasonal tropical fresh & poached fruits *gf df v*

Seasonal flavoured ice creams with a variety of toppings –
Sprinkles, choc chips, assorted berry coulis, Chocolate Ganache,
Salted Caramel sauce and maple syrup

Variety of verrines - yoghurt cups with fruit coulis, chia seed
pudding cups, Bircher muesli cups, sago puddings cups *gf & v available*

Variety of juices – apple, pineapple, orange *gf df v*

Bakery items including - Danishes, croissants, pancakes & waffles
and assorted other items *v*

Sliced & rustic bread station - white, rye, wholemeal, multigrain,
fruit bread, muffins

Selection of cereals, dried fruits, nuts, grains & granola

Gluten free area – cereal, sweets & bread

Virgin Egg nog

HOT SELECTION

Spiced Orange glazed ham with condiments *gf df*

Maple Fennel pork chipolatas

Casalingo smoked bacon *gf df*

Mini steaks

Grilled herbed tomato *gf df v*

Ratatouille styled Baked Beans *gf df v*

Rosemary & lemon fried potatoes

Red Velvet Pancakes with Cream Cheese Glaze *v*

Spinach and Mushroom Croissant Bake *v*

Egg station - scrambled, poached & fried *gf v*

Omelette cooked to order – ham, bacon, cheese, tomato, onion,
mushroom *gf*

Eggs benedict station – ham, Smoked Salmon, fresh spinach,
poached eggs, muffins, croissants & hollandaise sauce

CHRISTMAS DAY LUNCH

The PALM HOUSE
12 PM - 3 PM

ADULTS
\$145

TEENS
\$79
(13-17)

CHILDREN
\$39
(4-12)

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Freshly shucked Pacific
oysters station *gf df*
Sesame soy & wakami
Bacon jam
Apple & cucumber mignonette
Chili & lime
Moreton bay bugs *gf df*
Half shell mussels with chilli
jam *gf df*
Whole smoked salmon *gf df*
DIY Shrimp Cocktail
Calamari, chorizo, bell
pepper, tomato, preserved
lemon & cilantro salad

COLD SELECTION

Mixed beetroot salad, feta, roast
walnuts, apple balsamic *gf v*
Herbed Potato salad, crispy
speck *gf df*
Antipasto platters of
Casalingo cured meats,
grilled eggplant, zucchini,
roasted red pepper & slow
roasted tomatoes *gf df v*
Selection of Australian
Cheese & fruit chutneys
Spinach, Quinoa, chestnut,
pomegranate, blood orange *gf df*
D.I.Y salad bar
Rustic gourmet breads *v*

HOT SELECTION

Maple mustard glazed baby
carrot & butter roasted
sprouts & chestnuts *v gf*
Roasted sweet potato,
pumpkin, fennel, rosemary *df gf*
Broccolini, Black salt, toasted
almond & lemon crumb *df*
Traditional Duck fat roast
potatoes, rosemary, thyme &
garlic *df*
Roast leek, chard pumpkin,
rigatoni, pipits *v*
Orange & grain mustard
glazed duck, mulled fruits *gf df*
Garlic Prawns, aromatic rice *gf df*

CARVERY

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spiced orange & cranberry gravy
Smoked leg ham, honey
bourbon glazed, grain
mustard, apple compote *gf df*
Roasted pork, vanilla apple
compote & cider jus *gf df*

DESSERT

Traditional plum pudding
with brandy anglaise *v*
Christmas yule log *v*
Ferrero rocher cheesecake
Berry pavlova roulade *gf v*
Christmas stolen
Holiday rum balls
Spiced Christmas cookies *v*
Tropical trifle

CHRISTMAS DAY DINNER

The PALM HOUSE
5.30PM - 8.30PM

ADULTS
\$125

TEENS
\$59
(13-17)

CHILDREN
\$29
(4-12)

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