



Festive Season Celebrations!



Let us help you 'deck the halls' with festive cheer this Christmas!

At Utopia @ Waterfall Gully, Glanville Hall and The Coach House our flexible floor plans and huge range of packages mean we can host Christmas events of any style, size and budget - from beautiful breakfasts and leisurely lunches to heavenly high teas, gala dinners and garden pizza parties.

Our experienced team, award-winning menus and stunning venues will make planning your festive season celebration simple, enjoyable and completely stress-free.

Merry Morning Brunch \$49

Available for 15-100 guests, 10-12.30
(up to 42 guests in The Coach House)

2.5 hours of room hire, tables set with white linen, custom menus, bonbons, festive chair sashes and Christmas centrepieces.

To eat - our Big, Beautiful Brunch Boards to share! Each board includes a huge range of savouries plus pancakes to finish (see our menu for the full brunch board inclusions).

To drink - bottomless, freshly brewed tea and coffee plus orange juice throughout.

Full bar/drinks list available to purchase.

Santa's Long Lunch \$89

Available for 15-100 guests, 12-3pm
(up to 42 guests in The Coach House)

3 hours of room hire, tables set with white linen, custom menus, bonbons, festive chair sashes and Christmas centrepieces

To eat - graze for days with our shared lunch menu! Start with grazing platters, then move onto our epic Low n Slow BBQ boards before finishing with decadent desserts (see our menu for the shared board inclusions).

Full bar/drinks list available to purchase - or add our 3-hour package of beers, wines and soft drinks for \$25pp.



Jolly Holly High Tea \$65

**Utopia 8-100 guests, Glanville Hall 15-100
The Coach House 15-42**

2 hours of venue hire, including tables set with white linen, vintage teacups, crockery and tiered stands, festive chair sashes, bonbons and scattered Christmas decorations.

To eat: Chef's selection of five savouries, five sweets and scones...all themed for the season!

To drink: two hours of bottomless, freshly brewed tea and coffee PLUS bubbly cocktails/mocktails and pink lemonade on arrival (full bar also open for additional drink purchases).



Wood-Oven Wonderland Party \$145

**Lunch or dinner for 50-180 guests
(minimum 70 guests on Saturday evenings)**

4 hours private room hire, including casual, scattered barrels, stools, cocktail tables and seating, bonbons, festive centrepieces and chair sashes plus and a decadent, fully-styled grazing table.

To eat - start with meats, cheeses, breads, dips, antipasto and hot nibbles from the grazing table, followed by 90 minutes of chef's selection, wood-fired pizzas OR handmade street foods.

To drink - our 4-hour package of beers, wines and soft drinks.

UPGRADE to the 'Combo' party with 2 hours of both pizzas & street foods for \$155



Jingle and Mingle Dinner \$165

From 7pm for 50-100 guests.
(minimum 70 guests on Saturday evenings)

4 hours private room hire, including tables set with white linen, custom menus, bonbons, festive centrepieces and chair sashes..

To eat - table grazing platters to start, followed by a choice of beef or chicken main course and warm Christmas pudding with custard as dessert.

To drink - our 4-hour package of beers, wines and soft drinks.

UPGRADE to the Ultimate Dinner including your choice of 2 main courses and 2 desserts for \$185.

The drinks package

For celebrations with an included drinks package, the following will be served:

- full range of soft drinks and juices
- Coopers Pale Ale, Hahn Super Dry and apple cider
- Lambrook 'Spark' Sparkling Pinot Noir Chardonnay
- Adelaide Hills Moscato
- Grounded Cru Sauvignon Blanc and Shiraz
- freshly brewed tea and coffee (served with dessert).

Our full bar also available for spirit purchases.





Choosing your menu?

If you are upgrading to an **Ultimate Dinner**, select your main courses and desserts from the following selections:

Main courses

- thyme-coated loin of lamb with potato gratin, snow peas, field mushrooms and roast garlic jus
- seared beef fillet served on potato dauphine, with wilted spinach and red wine jus
- honey and pepper crusted pork rib eye, with stewed spiced fruits, mashed potato and asparagus
- pan-seared chicken breast stuffed with herb butter, serve on creamy mash with beans and verjuice glaze
- slow roasted duck breast on herb-braised leg tartlet, with parsnip puree & roast jus
- lemon and parsley-crusted NT barramundi on roast kipfler potatoes, spinach and mustard cream

Desserts

- our famous hot, soft-centred chocolate fondant with honey ice cream
- apple and rhubarb crumble with warm vanilla bean custard and cinnamon ice cream
- lemon curd tart with candied zest and a dollop of double cream
- sticky date pudding with butterscotch sauce and toffee crunch ice cream
- banana caramel pie with sugared almonds and caramel ice cream
- peanut butter parfait with white chocolate mousse and rich butterscotch sauce
- vanilla panna cotta with fresh berries and hand-made wild berry sorbet
- white chocolate brulee with strawberry salad and macadamia and raspberry ice cream





Frequently Asked Questions

How much is my non-refundable booking payment? This ranges depending on your package and guest numbers - your coordinator will confirm the exact amount prior to booking.

When do I need to confirm my final guest numbers? Your confirmed, final number of guests - along with all special dietary requirements - are required **no less than 14 days prior to the event**. This is the number of guests that will be set, served and invoiced for on the day. We cannot guarantee that last minute or late additions will be accepted.

How do I pay my final invoice? Your final balance (minus your booking payment) can be paid via cash, card or bank transfer. A 1.5% bank surcharge applies for all cards.

Can I pay in instalments? We do not offer payment plans or instalments.

What if some guests don't attend on the day? We will set, prepare, serve and invoice for your confirmed, final guest numbers. Refunds will not be offered in the event that the confirmed number of guests do not attend.

Can my guests pay separately on the day? We do not offer split accounts for group bookings.

What if my final guest numbers are significantly less than my original booking? For a reduction in numbers of 20% or greater, the booking payment for these guests will be retained to cover some portion of loss in reserving this space. Reduced events may be moved to more suitable, smaller spaces within the venue.

Can children attend my event? Yes! Children are always welcome at our events - please speak to your coordinator for the kids' pricing and inclusions for your package.

Can you cater to special dietary requirements? Yes! We will always endeavour to cater for special dietary requirements. Exclusions do apply for severe/restrictive diets (such as coeliac and FODMAP). Surcharges will apply if a significant number of guests require custom menus.

Can I BYO any alcohol or food? No - all catering and beverages must be supplied by our venues.

Can I buy extra drinks on the day? Yes! Both venues offer a full bar available for purchase.

Can I bring my own furniture or decorations? We have an amazing selection of decor suit almost any event - ask us for pricing! For BYO, please check with your coordinator during planning to confirm suitability.

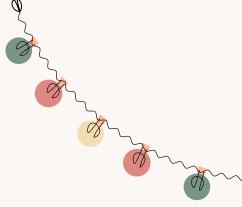
Can I extend my event timing? Of course! Please chat to your coordinator.

Are your venues disability accessible? Yes, we offer access ramps and accessible bathrooms.

Will my event be set in a private room? This will depend on your event date, venue, package and guest numbers, your coordinator will confirm this during your booking/planning.



Ready to get festive?



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Need more inspo?
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