



Christmas in July

A winter feast worth gathering for



A winter celebration

Christmas warmth, made to share

Celebrate Christmas in July with a cosy, generous menu prepared by Le Private Chef. From an easy buffet to a hosted evening, select a package below and choose the mains, sides, salads and desserts that suit your guests.

Festive packages · price per person

Winter Lunch

\$89

Two mains, two sides, one salad and one festive dessert.

Celebration Buffet

\$119

Two mains, three sides, two salads and both festive desserts.

Signature Winter Event

\$159

Welcome canapé trio, seafood display, two mains, three sides, two salads and both festive desserts.

Menu selections appear on the following pages. Service, delivery and equipment needs are quoted for your venue.



Choose your mains

Herb-Roasted Turkey Breast**INCLUDED**

Free-range turkey, cranberry jus and sage-onion stuffing.

Maple & Mustard Glazed Ham**INCLUDED**

Slow-baked ham, spiced apple relish.

Slow-Roasted Beef**INCLUDED**

Rosemary, garlic and rich red wine jus.

Baked Atlantic Salmon**INCLUDED**

Lemon, dill and caper butter.

Wild Mushroom & Chestnut Wellington**INCLUDED**

Mushroom, spinach and chestnut in flaky pastry; vegetarian.

We can discuss allergies, vegetarian choices and seasonal sourcing when planning your menu.

Sides & salads

Seasonal sides

Duck Fat Roast Potatoes

CHOOSE

Rosemary and sea salt.

Potato Dauphinoise

CHOOSE

Cream, garlic and Gruyère.

Maple-Glazed Carrots

CHOOSE

Thyme and toasted seeds.

Green Beans & Almonds

CHOOSE

Lemon butter and parsley.

Roasted Winter Vegetables

CHOOSE

Olive oil and garden herbs.

Seasonal salads

Winter Leaf Salad

CHOOSE

Citrus vinaigrette, herbs and toasted nuts.

Roast Pumpkin & Quinoa

CHOOSE

Pomegranate, parsley and lemon.

Classic Caesar

CHOOSE

Cos lettuce, Parmesan, croutons and anchovy dressing.

Add a welcome spread

Grazing tables • two-metre minimum

Classic Grazing

\$460 / metre

Three cheeses, cured meats, dips, antipasti, seasonal fruit, bread and crackers.

Gourmet Grazing

\$560 / metre

Classic selection plus pâté, smoked salmon, Caprese skewers, quiches and chutney.

Signature Grazing

\$710 / metre

Gourmet selection plus salmon gravlax, roast beef, prawns, sliders and sweets.

Two-metre packages: Classic \$920 • Gourmet \$1,120 • Signature \$1,420. Additional metres: \$350 / \$450 / \$600.
Sydney delivery \$75 per booking for grazing tables.

Canapé packages

Five canapés per person

\$35

Choose from the canapé selection.

Eight canapés per person

\$55

A generous welcome selection.

Ten canapés per person

\$65

For a longer cocktail gathering.

A festive finish

Christmas Pavlova Log

PACKAGE SELECTION

Crisp meringue, Chantilly cream and fresh seasonal fruit.

Three-Chocolate & Biscoff Christmas Log

PACKAGE SELECTION

Dark, milk and white chocolate mousse on a Biscoff biscuit base.

The Winter Lunch includes one dessert choice. The Celebration Buffet and Signature Winter Event include both desserts.

Want another sweet finish? Ask about individual lemon meringue tarts (\$12.50 each), chocolate brownies (\$10.50 each), or a mini sweet platter (20 pieces \$110; 40 pieces \$210).



Service & booking

We can bring the whole table together

Choose a delivered buffet or add an on-site chef and waitstaff for a hosted gathering. We will confirm timing, kitchen access, serving format, dietary requirements and any equipment needs when preparing your quote.

Service options

On-Site Chef

\$85 / hour

Per chef; service hours agreed for the event.

Waitstaff

\$55 / hour

Per staff member.

Tableware & Equipment

QUOTE

Tailored to your venue.

Delivery & Travel

QUOTE

Based on your location and order.

Enquire about your celebration

enquiries@leprivatechef.com

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40% deposit to secure; balance due seven days before the event. AUD prices exclude 10% GST.