



CELEBRATE A
MAGICAL CHRISTMAS

MERRY
Christmas

AT
The William Inglis Hotel

2023 EDITION

The William Inglis Hotel

A MERRY MISTELTOE CANAPE

5 hour venue hire
2 hour food service (3 cold + 3 hot + 3 substantial) \$100 per person

SANTA CHRISTMAS PLATED PACKAGE

5 hour venue hire
3 course alternate serve \$95 per person
2 course alternate serve \$85 per person

DECK THE HALLS SHARING MENU

5 hour venue hire
3 Hot Proteins, 4 sides , seafood platter and 2 desserts \$95 per person

BEVERAGE PACKAGES

Bronze beverage package upgrade + \$49.00 PP
Silver beverage package upgrade + \$59.00 PP
Gold beverage package upgrade + \$69.00 PP

Menus can be tailored to your event upon request

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COCKTAIL MENU

COLD CANAPES

Masala Puri, Mung Bean & Chickpea Salad *VF, NF, SF*

Chicken, Celery and Mayonnaise Vol-Au-Vent *NF, SF*

Smoked Salmon, Crème Cheese, Capers, and Dill *GF, NF, SF*

HOT CANAPES

Peri Peri Chicken Sliders *NF, SF*

Mac & Cheese Bite, Sriracha Mayonnaise *VF, NF, SF*

Mushroom Arancini Croquette *VF, NF, SF*

SUBSTANTIAL CANAPES

Slow Cooked Beef with Sweet Potato Fondue & Jus *GF, NF, SF*

Karaage Chicken, Wasabi Mayonnaise, Pickled Ginger and Cabbage Slaw *NF, SF*

Singapore Noodles with Asian Vegetables *V*

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CHRISTMAS SHARING MENU

On Arrival

Dinner rolls & butter medallions

HOT

Rolled turkey, pistachio, cranberry & jus GF, DF, SF

Christmas Ham - brown sugar and mustard rubbed GF, DF, NF, SF

Slow cooked beef cheek, thyme jus GF, DF, NF, SF

SIDES

Coleslaw with pecan & pomegranate V, GF, DF, SF

Roasted root vegetables V, GF, DF, NF, SF

Steamed vegetables, cheese and shallots V, GF, NF, SF

Jasmine rice V, GF, DF, NF, SF

SEAFOOD

Platter of prawns per platter 20Pcs with lemon and condiments

DESSERT

Christmas Pudding, brandy anglaise V, NF, SF

Pavlova swirls, Chantilly cream, Passionfruit V, NF, SF



The William Inglis Hotel

PLATED MENU

On Arrival
Dinner rolls & butter medallions

AMUSE BOUCHE

Poached chicken and avocado, blini SF,NF

ENTREE

Pumpkin Ravioli, Almond romesco, pecorino cheese &
watercress V, SF, NF
House smoked chicken, confit cherry tomatoes, charred corn
salsa and avocado mousse, petite herbs DF, GF

MAINS

Crispy skin Tasmanian salmon, apple and watercress salad, charred leek and saffron
beurre blanc GF, NF
Slow roasted NSW beef sirloin, potato pave, broccolini, leatherwood honey carrots and
red wine jus GF, SF, NF

DESSERT

Gianduja chocolate cake, baileys cream, raspberries V, SF



The William Inglis

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📷 The William Inglis Hotel

[thewilliaminglis](https://www.instagram.com/thewilliaminglis)