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LEVEL 15 - FUNCTION SPACES

TABLE DECOR

SET MENU

PARC BRASSERIE AND BAR

PRIVATE DINING SET MENU

CHRISTMAS DAY BUFFET LUNCH









CHRISTMAS CORPORATE SET MENU

Delight your guests with a plated dining experience, featuring elegantly presented courses and festive table styling. Minimum numbers apply.





FESTIVE EXPRESS
2 COURSE SET
(Available for Lunch & Dinner)

\$64 Per Person

ENTRÉE

Petit salad of avocado, sundried tomato, julienne of summer vegetables with cooked S.A.prawn tails

MAIN COURSE

Turkey breast "picatta" with risoni, petit vegetables, lemon, capers, butter

OI

Roasted pork belly, crispy skin, pomme fondant, timbale of edamame, peas and summer vegetables, apple sauce

DESSERT

Christmas yule log, vanilla cream

John Kell

FESTIVE FEAST

3 COURSE SET (Available for Lunch & Dinner)

\$89 Per Perso

ENTRÉE

Steamed half shell scallops with coriander, avocado, and tomato salsa

MAIN COURSE

Slice of braised champagne ham & turkey breast, roasted vegetable, potato, cranberry sauce

or

Baked barramundi steak, green peas puree, dill hollandaise with salmon caviar

or

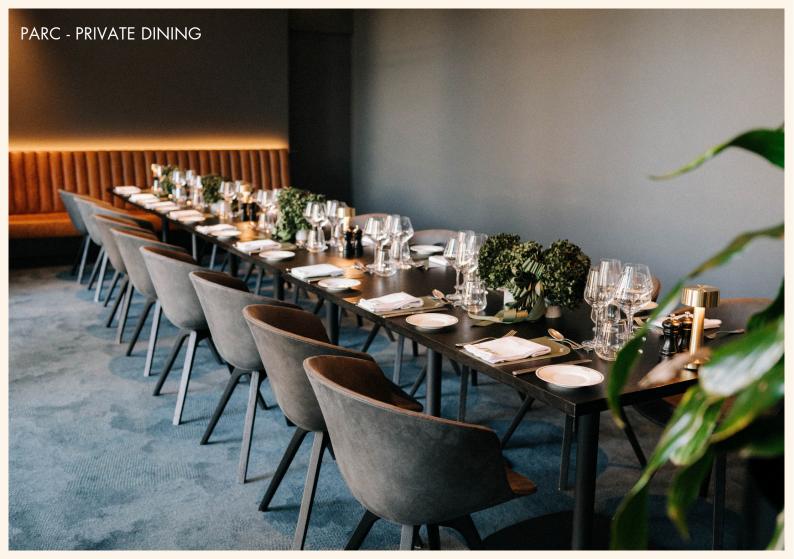
Risotto Milanese style with exotic mushrooms, edamame, saffron and grated parmesan cheese

DESSERT

Black forest gateau with Chantilly cream

or

Flambe Christmas pudding, black cherry compote, and vanilla brandy sauce



PARC FESTIVE SET MENU

Host your festive gathering in style at PARC with Mediterranean-inspired private dining, beautifully plated courses, and views across Hindmarsh Square. Minimum numbers apply.

PARC EXPRESS 2 COURSE SET

PARC SIGNATURE 3 COURSE SET

(Available for Lunch & Dinner)

Entree & Main OR Main and Dessert

(Available for Lunch & Dinner)

ENTRÉE

A plate of South Australian Seafood with Coffin Bay oysters, Port Lincoln prawns and scallops in the shell

Chargrilled asparagus, chickpea hummus, marinated artichoke and beetroot, feta, basil shreds, charred turkish slice

MAIN COURSE

Honey glazed ham, roast turkey, seasonal greens, roast potatoes, carrots, cranberry sauce, mustard jus

Ravioli four cheese, broccolini fleurettes, cabbage, vegan cream, red pepper flakes topped with Chestnut Panko crumbs

DESSERT

Black forest gateau with marachino cherries, whipped cream with kirsch

Brandy flamed hot Christmas pudding, vanilla sauce

ENTRÉE Shared Antipasto and seafood platter

S.A. king prawns, smoked salmon, Coffin Bay oysters, pickled octopus with smashed avocado, marinated feta, dolmades, chargrilled vegetables, olives, prosciutto, gipsy ham, grilled Turkish bread

MAIN COURSE A trio of beef, turkey and salmon per person

Turkey roulade slice with stuffing, pumpkin puree, green beans Grilled Coorong beef tenderloin, creamy truffle mash, bearnaise sauce Pan seared salmon tranche, grilled asparagus, hollandaise sauce

Bowl of salad greens, Radicchio and balsamic vinaigrette

DESSERT A duet plate per person with

Brandy flamed hot Christmas pudding, vanilla sauce Tropical coconut mousse, mango & passionfruit (vegan)

CHRISTMAS DAY BUFFET LUNCH IN HINDMARSH BALLROOM ON LEVEL 1.5

THURS, 25 DEC 2025 12PM - 3PM



PRICE

ADULT: \$280 PP

ACCOR PLUS: \$250 PP

ADULT (NO ALCOHOL): \$230 PP

CHILD (13 - 17 YRS): **\$160** PP **CHILD** (5 - 12 YRS): **\$120** PP

CHILDREN 4 AND UNDER: **FREE**

BOOK TICKETS



SCAN HERE

VIEW CHRISTMAS MENU



SCAN HERE