pullman

ADELAIDE

FESTIVE PACKAGES

pullman

ADELAIDE

LEVEL 15 – EVENT SPACES

TABLE DECOR

SET MENU

CHRISTMAS DAY BUFFET LUNCH



LEVEL 15 – EVENT SPACES



FESTIVE EXPRESS

$64
Per Person

2 COURSE SET

(Available for Lunch & Dinner)
(Select one from each course)

ENTRÉE

Traditional prawn cocktail

Classic Caesar salad with chargrilled chicken tenderloin, garlic sauce

Chickpea gateau, hummus bed, grilled pumpkin & zucchini, asparagus spear, marinated feta

Farmhouse pâté, terrine slice with chargrilled sourdough, infused olive oil, pickled onion, cornichon, Dijon spoon

MAIN COURSE

Twice cooked pork belly, potato and parsnip puree, pear salsa

Roasted turkey breast, garlic and Mediterranean herbs stuffing, root vegetables, cranberry sauce

Pan seared crusted salmon tranche with sesame seeds, steamed Asian greens, citrus raita

Champagne risotto, heirloom tomato, peas, asparagus, pumpkin pearls, pecorino flakes

DESSERT

Cognac flambe Christmas pudding, vanilla sauce and vanilla bean ice cream

Citrus tart on berry coulis

Seasonal fruit plate with fruit coulis and vanilla flavored ricotta crème

Classic pavlova, passion fruit pulp, kiwi, strawberries, whipped cream

FESTIVE FEAST

3 COURSE SET

$89
Per Person

(Available for Lunch & Dinner)
(Select one from each course)

ENTRÉE

Smoked salmon rosettes, Spanish onion, caper berries, quenelle of sour cream, Ballantine infused cocktail sauce

Chilled local Gulf St Vincent prawns, avocado salsa, spicy chipotle sauce, lemon

Butcher's plate: gypsy sliced ham, prosciutto crudo, pate wedge, pastis infused saucisson slices, onion grelo, cornichon, Barossa bark

Pan-seared halloumi sticks on roma tomato quinoa, garlic, parsley, yoghurt sauce

MAIN COURSE

Grilled petit beef tenderloin, Parisienne pomme purée, truffle oil, char broccolini, fondant baby carrot, béarnaise sauce

Provence herbs marinated Spencer Gulf king prawns, grilled, salsa picante, timbale of brown and wild rice, saffron sauce

Roasted lamb rump, grilled merguez on garlic mash, ratatouille nicoise, basil pesto

Roasted turkey breast, garlic and Mediterranean herbs stuffing, root vegetables, cranberry sauce

Vegetarian paella: tomato, la bomba rice, saffron, vegetable broth, lentils, fava bean, peas, butter bean, pumpkin, capsicum

DESSERT

Cognac flambé Christmas pudding, vanilla sauce and vanilla bean ice cream

A plate of fruit mince pie, chocolate éclair, baked custard tart, chocolate truffle

Black forest gateau with maraschino cherries, vanilla cream

Vanilla bean panna cotta, summer berries, mint chiffonnade

Chocolate tart filled with Irish cream chocolate mousse, griottines, sprinkled mint flakes

CHRISTMAS DAY BUFFET LUNCH

IN HINDMARSH BALLROOM ON LEVEL 15

THURS, 25 DEC 2025
12PM - 3PM

An exquisite selection of over 70 festive dishes, from Christmas favourites, fresh seafood staion, live carvery station, 3-hour beverage package featuring premium wines & beers, kids corner and more!

PRICE

ADULT	$295 PP
ACCOR PLUS	$265 PP
ADULT (NO ALCOHOL)	$245 PP
CHILD (13 - 17 YRS)	$165 PP
CHILD (5 - 12 YRS)	$105PP
CHILDREN 4 AND UNDER	FREE

BOOK TICKETS

SCAN HERE

VIEW CHRISTMAS MENU

SCAN HERE