

**FESTIVE  
PARTY  
PACKAGES  
2020**



  
**NOVOTEL**  
HOTELS & RESORTS

BRISBANE  
SOUTH BANK



## SHARED CHRISTMAS

### STARTING FROM \$56PP

Perfect for groups MORE THAN 20 guests

### CARVING STATION/VEGETARIAN/SWEETS: \$56

#### LIVE CRAVERY STATION

- Balsamic, honey and fennel glazed whole ham, served with chutney and mustard

#### OR

- Whole roasted turkey breast with cranberry sauce

#### VEGETARIAN (COLD)

- Sous-vide beetroot, hummus & goats cheese
- Baby spinach, pear, walnuts & ras el hanout vinaigrette

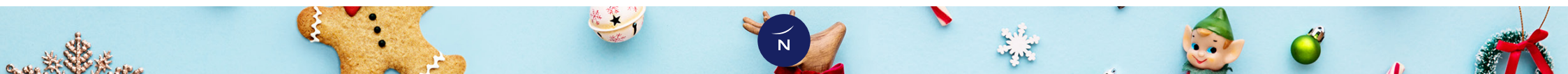
#### HOT

- Garlic steamed green beans
- Mashed potato with mixed herbs
- Spinach and green pea frittata

#### SWEETS

- Christmas pudding and rum custard
- Christmas pavlova
- Selection of lollies

MORE OPTIONS CONTINUED ON NEXT PAGE







## SHARED CHRISTMAS

### ADDITIONS TO BASIC PACKAGE

#### FROM THE SEA \$15

- Crystal Bay cooked prawns
- Sydney rock cocktail oysters
- Chilled baked salmon and dill coating

Selection of condiments

#### CHEESE TASTING \$12

- Woombye Blackall Gold | Cow
- Capitoule Caprinelle Tomme de chevre | Goat
- Berry's Creek Riverina Blue | Buffalo

All served with assorted condiments, crackers & rustic grissini

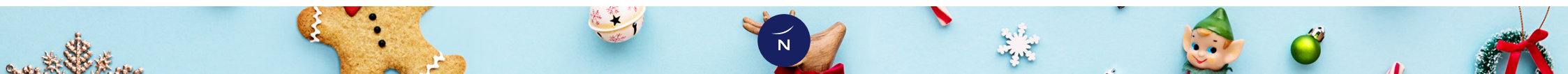
#### CHARCUTERIE SELECTION \$12

- Gran Reserve Serrano Ham | Spain
- Ink Longanizia Oscura | Australia
- Fennel and Garlic Salami | Australia

All served with sour wild mushrooms, tawny onions, taggiasche olives

#### THE ULTIMATE CHRISTMAS PACKAGE \$78

- Carving station/ Vegetarian/ Sweets
- From the Sea
- Cheese Tasting
- Charcuterie Selection







## SPICED CHRISTMAS

### PLATED FUNCTION

Served in Spice Central Kitchen & Bar

**2 COURSES \$60**

**3 COURSES \$68**

ADD A TRIO OF SPICES AND TURKISH BREAD TO SHARE: \$4

ADD A CHEESE PLATTER BEFORE THE DESSERT: \$12

#### ENTREE - CHOOSE ONE OF THE FOLLOWING

- Gin cured ocean trout, yuzu vegetables, dill, mascarpone, olive snow (GF)
- Spiced squid, house made harissa sauce, capsicum salsa (GF/DF)
- Selection of charcuterie, condiments and grissini
- Sous vide babby beets, hummus, goats cheese & toasted almonds

#### MAIN - CHOOSE ONE OF THE FOLLOWING

- Black tea and lime turkey breast, taggiasche olives, baby carrots, jus
- Ricotta and nori gnocchi, pumpkin cream, dukkha, pecorino romano (V)
- Sesame crusted salmon, sour quinoa, salsa verde, cashew
- 'Fish of the day', iodised cream, potato cubes, capers
- Angus rump steak, thick cut potato, confit red onion & bernaise

#### DESSERT - CHOOSE ONE OF THE FOLLOWING

- Rich dark chocolate tart & vanilla sorbet
- Praline creme brulee, mascarpone and wafer biscuit
- Blended coffee and kahlua tiramisu, ginger crumble

Followed by coffee and tea selection







## INTERACTIVE CHRISTMAS

### 1 HOUR @ \$25 PER PERSON

Includes 1 hot fork dish & 3 cold/sweet selections

### 2 HOURS @ \$32 PER PERSON

Includes 2 hot fork dish & 4 cold/sweet selections

### 3 HOURS @ \$37 PER PERSON

Includes 3 hot fork dish & 5 cold/sweet selections

#### HOT

- Carved ham and cheese sliders, coleslaw, balsamic glazing
- Confit onion stuffed turkey breast, lentils, harissa
- Green pea and spinach frittata, whipped feta (V)
- Sesame crusted salmon, sour quinoa, salsa verde, cashew

#### COLD

- Ocean trout and dill rillettes, grissini
- Turkish bread, spice mix, balsamic oil (V)
- Sous vide beetroot, hummus, goats cheese (V)
- Sticky date and ginger biscuit, smoked salmon, creamy lime
- Pacific oyster, pickled cucumber
- Scallops tartare, basil & passionfruit dressing, lavosh

#### SWEET

- Christmas pudding and rum custard
- Sorbet selection
- Rich dark chocolate mousse

TO MAKE AN ENQUIRY OR  
TO BOOK YOUR CHRISTMAS  
FUNCTION PLEASE  
CONTACT **THERESA** ON  
**3295 4109** OR  
**THERESA.BURGER@**  
**ACCOR.COM**



  
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