

HOTEL CHADSTONE

PRIVATE FUNCTIONS
FESTIVE MENU



GALLERY
HOTEL COLLECTION

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GALLERY
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PACKAGE OPTIONS AND INCLUSIONS

Thank you for choosing Hotel Chadstone Melbourne MGallery to host your end of year festivities. We are pleased to provide memorable festive creations while you celebrate in elegant surrounds.

LUNCH AND DINNER

2 Course set lunch menu - \$75.00 per person

3 Course set lunch menu - \$99.00 per person

2 Course set dinner menu - \$85.00 per person

3 Course set dinner menu - \$109.00 per person

Lunches and Dinners are inclusive of complimentary alternating main course, bread rolls, tea & coffee, centrepieces and bon bons.

Additional alternating serves available at \$6.00 per person, per course.

COCKTAIL RECEPTION

3-Hour cocktail package - \$65.00 per person (Selection of 2 cold, 3 hot, 1 substantial, 1 dessert)

4-Hour cocktail package - \$80.00 per person (Selection of 3 cold, 4 hot, 2 substantial, 2 dessert)

A selection of additional items and catering upgrades are also available to enhance your attendees experience.



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LUNCH AND DINNER MENU

ENTRÉE

KAFFIR LIME, SPANNER CRAB AND ZUCCHINI BALLOTINE
House harissa and dill oil (gf)(df)

BALSAMIC GLAZED HAM, MANUKA HONEY FRESH FIGS
House made mustard jus

BUTTERNUT PUMPKIN VELOUTE
Baby onions and Victorian mascarpone brioche crostini (v)

MAIN – inclusive of alternating serve

CONFIT OCEAN TROUT, BABY ZUCCHINI & FRESH MINT SALAD
Vitellote potato, Beurre blanc sauce (gf)

WOODFIRE TURKEY BREAST
Parsnip, Brussel sprouts, green peas, cranberry chutney (gf)

SALT DOUGH COOKED CELERIAC, MACADAMIA PUREE, WILD RICE PUFF
Sea succulents, salsa verde (v)

DESSERT

PAVLOVA WITH REDCURRANT AND MANGO
Queensland vanilla bean Chantilly (gf)

STICKY DATE PUDDING
Salted caramel, blood orange, crème anglaise

RHUBARB & GINGERBREAD PANNA COTTA
Almond crumble

(v) vegetarian, (gf) gluten friendly

*We use nuts and other allergens in an open kitchen environment, as such none of our products are considered allergen free.
Please advise of any dietary requirements.*



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COCKTAIL RECEPTION MENU

COLD CANAPES

Ocean trout, rillettes in seaweed crackers
Thomastown ricotta, confit heirloom tomato and basil wafer
Crostini, truffle butter & peppered pancetta
Roasted Victorian fig, goat cheese tart
Celeriac remoulade & Granny Smith, crunchy brioche

HOT CANAPES

Crispy king prawn, kaffir lime aioli
Slow cooked beef ribs with truffle celeriac
Potato rosti, mascarpone & salmon pearls
Amarena balsamic glazed pumpkin & buffalo mozzarella
Roasted turkey and cranberry slider

SUBSTANTIAL ITEMS

Peking ham & pickled vegetables bao bun
Shaved sheer wagyu slider, red wine jus aged cheddar
Bocconcini & asparagus arancini, black garlic mayonnaise

DESSERT CANAPES

Tiramisu
Sticky toffee pudding
Pavlova with redcurrant & mango

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SHARING PLATTERS

Available to enhance your lunch, dinner or cocktail reception

ANTIPASTO (gf) - \$25.00 per person

Marinated grilled vegetables, pancetta, salami, buffalo mozzarella, mixed olives

SEAFOOD (gf) - \$55.00 per person

Tiger prawns, natural oysters, lime and cocktail sauce

CHEESE - \$55.00 per person

Selection of Australian cheeses, grapes, dried fruit, nuts, quince paste and crackers



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ACCOMMODATION

Why not extend the celebrations with a luxurious stay in one of our beautifully appointed rooms & suites?

A sanctuary of style, Hotel Chadstone Melbourne MGallery offers the perfect luxury escape. Its unique design marries both exclusivity and comfort allowing guests to feel a sense of home during their stay, whilst transporting you into a world of glamour and opulence.

Preferential rates are available for all guests hosting end of year celebrations.

Speak to our events team today and let us deliver on a memorable festive event.



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CONTACT US

BOOKINGS

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Phone - 03 9108 3333

Email - MGallery.Chadstone.Events@accor.com

LOCATION

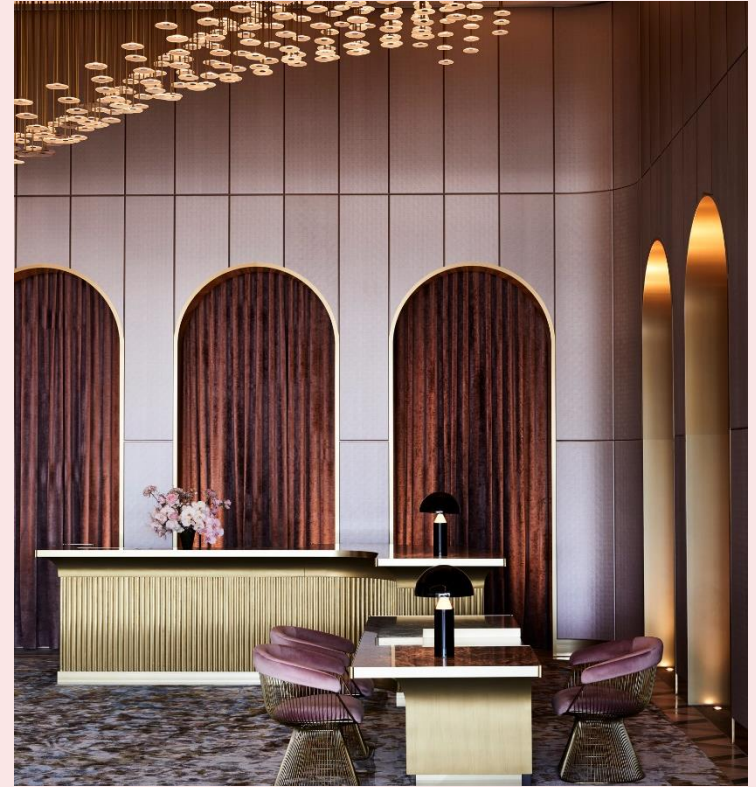
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WEBSITE

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www.hotelchadstone.com.au



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