

HOTEL CHADSTONE

Festive *Menu*



Hotel Chadstone Melbourne MGallery

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 - \$80.00 per person
- 3 Course set lunch menu - \$105.00 per person
- 2 Course set dinner menu - \$90.00 per person
- 3 Course set dinner menu - \$115.00 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.



Lunch and Dinner *Menu*

Entrée

KINGFISH CRUDO, WASABI SOY SESAME

*Blood orange, fennel,
dill (gf) (df)*

AGED BALSAMIC GLAZED HAM, MANUKA HONEY

*Fresh figs & house made
mustard jus (df)(gf)*

CELERIAC REMOULADE, GRANNY SMITH TARTARE

*Roasted brioche,
parsnip chips (v)*

Main

WOODFIRE TURKEY BREAST

*Pea, Brussel sprouts,
cranberry chutney (gf)*

ROASTED BABY PUMPKIN

*Nuts & dried fruits
Couscous, fresh herb
salsa (v)*

POACHED JOHN DORY, BABY ZUCCHINI & FRESH MINT SALAD

*Vitelote potato, Beurre
Blanc sauce (gf)*

Dessert

PAVLOVA WITH REDCURRANT & MANGO

*Queensland vanilla bean
Chantilly (gf)*

STICKY DATE PUDDING

*Salted caramel, blood
orange, crème anglaise*

RHUBARB & GINGERBREAD PANNA COTTA

Almond crumble



Cocktail Reception *Menu*

Cold Canapés

- *Ocean trout rillettes in seaweed crackers*
- *Thomastown ricotta, confit heirloom tomato & basil mille-feuille*
- *King prawn, shallot, Yuzu & salmon caviar Vol-au-Vents*
- *Roasted smoked baby beets, goat cheese tart*
- *Celeriac remoulade & Granny Smith, crunchy brioche*

Substantial Items

- *Peking duck wraps, cucumber leek & hoisin*
- *Pulled pork slider, 5 spice jus, Asian slaw*
- *Roasted turkey & cranberry slider*

Hot Canapés

- *Spanner crab cake, kaffir lime aioli*
- *Potato rosti, mascarpone & salmon pearls*
- *Amarena balsamic glazed pumpkin & buffalo mozzarella*
- *Mushroom arancini, black garlic mayonnaise*
- *Aged balsamic glazed ham, burnt sprout skewers*

Dessert Canapés

- *Tiramisu*
- *Stick toffee pudding*
- *Pavlova with redcurrant & mango*



Enhancements

Sharing Platters

Perfect as grazing stations cocktail receptions or as the centrepiece of your lunch or dinner. Platters are priced per person.

- **ANTIPASTO** (gf) \$25.00
Marinated grilled vegetables, pancetta, salami, buffalo mozzarella, mixed olives
- **SEAFOOD** (gf) \$55.00
Tiger prawns, Rock oysters, beetroot cured salmon, lime and cocktail sauce
- **CHEESE** \$55.00
Selection of Australian cheeses, grapes, dried fruit, nuts, quince paste and crackers

Festive *Mixology*

Let our mixologists ignite the celebrations with a specially curated festive cocktail upon arrival. Arrival cocktails are priced per person.

- **GRAPEFRUIT SPRITZ** \$25.00
Gin, Campari, Prosecco, Grapefruit Soda



Let's Connect

Party in *Style*

Contact our Event Specialists:

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