



Hotel Chadstone Melbourne MGallery

Spend Christmas Day in the sophisticated surrounds of Hotel Chadstone.

Be treated to a decadent festive buffet lunch complemented with a welcome glass of Veuve Clicquot upon arrival, free-flow Chandon NV Brut, luxury wine, premium beer and non-alcoholic beverages.

There will be festive music and a special appearance from Santa Claus!

Celebrate in elegant surrounds while indulging in memorable Christmas creations.

Marvel in several live culinary stations featuring an array of antipasto and starters, extensive locally and internationally sourced seafood, a curated festive carvery, to a lavish offering of

desserts and carefully selected Victorian cheeses.

Christmas lunch will be held 12.00 pm within the sophisticated interiors of Hotel Chadstone Melbourne MGallery's Ballroom.

\$295

Adults

(\$125)

Children 6-12 years

(\$75)

Children 3-5 years



Boulangerie

Baker's assortment of breads, Christmas stollen and grissini

Grazing

Victorian charcuterie selection

Victorian cheeses selection

Duck and Rosemary pate en croute

Rabbit and prune terrine

Chicken liver pate

Duck and orange mousse

Assortment of dips and condiments

Grilled Vegetables and pickles

Tapas

Pork rillettes, cornichon and lavosh cracker

Tuna tataki, caramelised onion soubise, wasabi

VIC stacciatella, local olives tapenade, charcoal tart

Cucumber gazpacho, mint & fetta shooter

Sample Menu – some dishes may change



Seafood

Moreton Bay Bug
Victorian King prawns
Rock oysters
Eastern rock Lobster
Blue swimmer crab
House beetroot gravlax salmon
Soy, sesame and coriander mussels
Scallop tempura / Crab cakes
Sauces and condiments

Salads

King prawn, wakame, crushed cucumbers, sesame
Shaved Fennel, orange segments and aged balsamic
Baby beets, rocket and walnuts
Fresh coleslaw, fresh herbs and raisin



Carvery

Black Angus Prime Rib & Béarnaise sauce
Honey Glazed Ham, Milawa mustards
Turkey breast with cranberry sauce and sage

Hot Mains

Beef Short Ribs, Red wine jus

Peking duck & plum sauce

John Dory fillet, 'beurre blanc'

Truffle Mash potato

Brussel sprout, green pea and mint casserole

Kids Corner

Mac and cheese bar:
Chicken schnitzel slice
Beef meatballs
Honey ham & green pea
Pepperoni

Fish and chips

Sample Menu – some dishes may change



Live Station

Crepe Suzette live station

Desserts

Hazelnut Namelaka, Caramel crumble, mandarin

Red currant frangipane meringue tart

Christmas choux, Pistachio "crème patissiere"

Christmas cupcake

Gingerbread Serradura cream

Plum pudding with brandy sauce

Rhubarb flan tart with Devon cream

Pumpkin pie and chestnut cream

Baked pecan tart

White chocolate square, berry gel, coconut

Mince pies

Almond gateau, figs & sable biscuit

Pavlova, spiced pineapple, fresh coco flakes

Chocolate Yule log, nuts crumb, salted caramel pearls

Cranberry macarons

Hot Sticky Toffee Pudding, Chantilly & salted caramel

Sample Menu – some dishes may change



Beverages

Welcome glass of Pommery Champagne

Chandon Brut, Yarra Valley, Victoria
Innocent Bystander Moscato

Vasse Felix Filius Chardonnay

Vasse Felix Filius Sauvignon Blanc

Vasse Felix Filius Cabernet Sauvignon Vasse Felix Filius Shiraz

Prickly Moses Otaway Light Heineken Little Creatures Pale Ale Heineken 0.0

An assortment of soft refreshments

Tea & coffee



Let's Connect

Celebrate in Style

For Christmas Day lunch reservations,

Book online here or call 03 9108 3333

Hotel Chadstone Melbourne MGallery 1341 Dandenong Rd, Chadstone VIC, 3148

Event starts 12:00pm. 10% Accor Plus discount applies.

Prepaid event and valid for bookings on Wednesday 25

December 2024 only. Assigned table as per floorplan and table configuration. Dietary requirements to be advised at time of booking. Credit card required at time of booking, cancellations received with less than 48 hours notice will be charged a 100% cancellation fee. * Responsible service of alcohol will be practiced. Dress code smart elegant.

Underground self-parking available at \$30.00.

