Tingle bells SWSSOTTE


## CHRISTMAS FUNCTIONS

## CHRISTMAS EVE

## CHRISTMAS DAY

## Christmas Cocktail Parties

## Antipasti Menu

Canape Menu
Live Stations
Cocktail Bar

## Christmas Dinner Parties

Christmas Buffet
Plated Group Menu

- Entree
- Main and Dessert


## Beverage Package

## ANTIPASTI MENU

\$59 per person Minimum 30 people
Includes a 2 hour Swiss Classic beverage package
Can be held in Jpb, Crossroads Bar or in a function room

Assorted salami and prosciutto
Marinated olives
Marinated capsicum and eggplant
Persian feta
Dolmades
Sourdough bread, lavosh crackers and grissini sticks
Wedges with sour cream and sweet chili sauce
Assorted spiced nuts

Please also select 2 options from the below: Assortment of open faced and finger sandwiches Cajun chicken wings with blue cheese dipping sauce Traditional mini meat pies

Beef nachos with spicy tomato salsa, guacamole and sour cream

Assortment of mini pizzas
Vegetarian spring rolls with house made sweet chilli sauce

Fried pork gyoza dumplings with ginger and light soy vinegar
Vegetarian samosas with mint riata Traditional mini sausage rolls
Vietnamese vegetarian rice paper rolls with dipping sauce

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## CANAPE MENU

## 30 to 74 people $\quad \$ 79$ per person <br> 75 to 149 people <br> $\$ 69$ per person <br> 150 people and above $\$ 65$ per person <br> Includes a 2 hour Swiss Classic beverage package <br> Can be held in Jpb, Crossroads Bar or in a function room

## Select 5 options from the below:

Seafood money bags with wasabi aioli Grilled chicken skewers with satay sauce
Mini Angus beef burgers with chilli tomato jam and gruyere cheese
Tandoori chicken sliders with mini papadums
Mini Sheppard's pie
Mini beef Bourguignon pies
Mini Chicken and leek pies
Mushroom arancini with garlic aioli
Pumpkin and feta with Napolitana sauce
Spicy Thai seafood dumplings on sugar cane with sweet chilli sauce

Mini beef, caramalised onion and tarragon sausage rolls Thai fish cakes with sweet chilli sauce

Assortment of open faced and finger sandwiches Cajun chicken wings with blue cheese sauce
Beef nachos with spicy tomato salsa, guacamole and sour cream
Assortment of mini pizzas
Vegetarian spring rolls with sweet chilli sauce
Fried pork gyoza dumplings with ginger and light soy vinegar
Vegetarian samosas with mint riata

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## LIVE FOOD STATIONS

One station for $\$ 20$ additional per person
Two stations for $\$ 37$ additional per person
Three stations for $\$ 52$ additional per person
Minimum 30 people
Can be held in Jpb (Sundays only) or function room

Sushi station
Duck pancake station
Pork, prawn and vegetarian rice paper roll station
Chicken Tikka wrapped with naan bread and papdum station
Crispy pork bun with pickled cabbage and chilli aoli station
Beef and chicken taco with guacamole, tomato salsa and cheese station

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## COCKTAIL BAR

One Cocktail $\$ 18$ additional per person
Two Cocktails $\$ 24$ additional per person
Three Cocktails $\$ 30$ additional per person
Minimum 30 people
Can be held in Jpb (Sundays only), Crossroads Bar or function room

Cosmopolitan
Mojito
Caipirinha
Caprioska
Bellini
Mosco Mule

Beverage Package

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## Beverage Package

## CHRISTMAS BUFFET

## \$149 per person Minimum 60 people

## Can be held in Jpb (Sundays only) or function room

## Cold Selection

Rock oysters
Fresh prawns
Balmain bugs
Blue swimmer crabs
Smoked salmon and wood smoked ocean trout
Assortment of sushi and sashimi
Prawn rice paper rolls
Antipasto
Salads
Potato salad, mayonnaise, egg, chives and whole grain mustard
Thai Beef salad
Mixed leaf salad with vinaigrette
Frisee lettuce, orange and fennel salad
Pumpkin, rocket, ricotta and pine nut salad
Tomato, boconcini and basil salad
Rocket, pear and parmesan salad
Caesar salad

## Hot Selection

Traditional stuffed turkey with cranberry sauce
Ham carving station
Beef carving station or mini fillet mignon with red wine jus and creamed polenta
Cajun spiced chicken breast with house cut wedges Teriyaki Salmon with bok choy
Grilled barramundi in Chinese soy broth, shallots and ginger fragrant Jasmine rice
Grilled baby octopus in garlic, lemon, chili, parsley and white wine
Roasted pumpkin
Sweet potato mash
Steamed seasonal vegetables
Dessert
Christmas mince pies
Baked cheesecake with fresh berries
Christmas pudding with warm brandy custard
Raspberry opera slice
Salted caramel pecan tartlets
Raspberry mouse with freeze dried lychees
Pot D crème with almond biscotti

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## PLATED GROUP MENU

2 courses - $\$ 59$ per person
3 courses - $\$ 73$ per person
Alternate drop \$5 additional per course
Maximum 25 people to be held in Jpb - Minimum 26 people to be held in function room

## Entree

Beef carpaccio, shaved parmesan, watercress and truffle dressing
Moroccan style spiced quail, coleslaw and balsamic glaze
Grilled scallops, green chili dressing, lemon jelly and fried parsnip
Lightly seared salmon, chirashi sushi and wasabi mayo
Beetroot confit, goat cheese croquet, pine nuts and rocket
Forest mushroom soup with fried parsnip and truffle oil
Heirloom tomato, cherry boconccini and balsamic glaze
Organic chicken roulade with spinach, shitake mushrooms, puy lentils and mixed beans
Smoked pork terrine, organic red quinoa, Madeira wine reduction herb croutons

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## Beverage Package

## Main

Ballotine of organic chicken, truffled mushrooms and stuffed zucchini
Pan grilled duck breast, beetroot apple relish and organic mashed potatoes
Pork chop, broccoli with jalapeno peppers and apple sauce
Lamb rump, carrot puree, broccolini and roasted capsicum
Beef sirloin, baby onion, Portobello mushrooms and confit truss tomatoes
Beef cheek, olive oil mash and medley carrots
Baked ling fish with saffron fennel, desiree potatoes and green lip mussels
Tagine of falafel, spiced eggplant and fried zucchini chips
Suki yaki tofu with yam noodles, baby corn and medley carrot
Seared ocean trout with preserved lemon and fennel salad and squid ink risotto
Turkey roulade with cranberry sauce and red wine jus, carrots, kipfler potatoes and anchovy green beans

## Dessert

Strawberry salad with cointreau sabayon and lemon sorbet
Classic creme brulee with rhubarb compote and green tea gelato
Belgium 60\% dark chocolate mousse with mango and pomegranate salad
Seasonal fruit parfait with fruit compote and berrry coulis
Pineapple panna-cotta with mango and grapefruit salad and mint gelee
Selection of local organic cheeses, dry fruit and lavosh crackers
Assorted sorbet and ice cream with almond touiles
Apple and cranberry crumble, honey infused ice strawberries and strawberry ripple ice cream
Traditional Christmas pudding with warm brandy custard and vanilla ice cream

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## BEVERAGE PACKAGE

Swiss Classic
I hour - $\$ 35.00$ per person
2 hours - $\$ 40.00$ per person
3 hours - $\$ 45.00$ per person
4 hours - $\$ 50.00$ per person
5 hours - $\$ 57.00$ per person

## Swiss Classic

McWilliams Select Series Semillon Brut Reserve
McWilliams Select Series Semillon Sauvignon Blanc
McWilliams Select Series Cabernet Merlot
Hahn Premium
Hahn Premium Light
Assortment of soft drinks and juices

Swiss Premium
I hour - $\$ 40.00$ per person
2 hours - $\$ 47.00$ per person
3 hours - $\$ 55.00$ per person
4 hours - $\$ 60.00$ per person
5 hours - $\$ 65.00$ per person

## Swiss Premium

Imprint Sparkling
Imprint Sauvignon Blanc Semillon
Imprint Chardonnay
Imprint Shiraz
Imprint Cabernet Merlot
James Boags Premium
James Boags Premium Light
Assortment of soft drinks and juices

## RELAX AND DINE THIS CHRISTMAS EVE INTHE COMFORTABLE SURROUNDINGS OF JUST PURE BISTRO

Choose from either a two or three course plated menu accompanied with a glass of mulled wine on arrival to really set the festive mood.

| 2 COURSE | 3 COURSE |
| :--- | :---: |
| $\$ 65$ per adult | $\$ 80$ per adult |
| $\$ 35$ per child | $\$ 40$ per child |

To book your Christmas celebration contact the Food and Beverage Department on (02) 92388888 or jpb.sydney@swissotel.com

## ENJOY SUMPTUOUS FOOD, A FANTASTIC FESTIVE ATMOSPHERE AND THE WARMEST OF FESTIVE WELCOMES THIS CHRISTMAS DAY

Indulge in a dazzling variety of irresistible seafood, carving stations, endless salads, appetising hot

ddishes and mouth watering desserts all created with carefully selected ingredients using the finest seasonal flavours.
$\$ 195$ per adult $\$ 135(12-\mid 7) \quad \$ 85(6-1 \mid) \quad \$ 35(2-5)$

Lunch 12.30pm - 3.30pm Dinner 6.00pm-9.00pm
Enjoy a three hour beverage package, lucky draw prizes, face painting, and a visit from Santa with a gift for each child. Hours of entertainment in kids playroom complete with toys, DVDs and Nintendo Wii.

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