



# **CHRISTMAS EVE**

# **CHRISTMAS DAY**

# CELEBRATE IN SYLETHIS FESTIVE SEASON AT THE 5 STAR SWISSÔTEL SYDNEY

For further information please call (02) 9238 8888 or email events.sydney@swissotel.com

Book your Christmas function before the end of August 2014 and go into the draw to win overnight accommodation for two including full buffet breakfast, dinner in Jpb to the value of \$150 and weekend buffet high tea for two.

# **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 \$79 per person

75 to 149 people \$69 per person

150 people and above \$65 per person

Includes a 2 hour Swiss Classic beverage package

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

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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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#### 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 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 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

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 DINETHIS CHRISTMAS EVE IN THE 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) 9238 8888 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 dishes and mouth watering desserts all created with carefully selected ingredients using the finest seasonal flavours.

\$195 per adult

\$135 (12-17)

\$85 (6 -11)

\$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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