christmas celebrations
Festive Season Lunch

HQ’s on William Restaurant

24th November to 24th December 2017

Monday - Thursday
12pm - 2pm

Bring in the whole office and enjoy traditional Christmas fare with HQ’s Festive 2 Course Lunch.

Featuring HQ’s Summer Lunch menu with a selection of Christmas themed specials

For Dessert:

Selection of Mini Christmas desserts:
- Mini Christmas Pies
- Mini Gingerbread Cookies
- Christmas Pudding with brandy custard
- Seasonal Fruit Platter

and your choice of a glass of house beer, wine or soft drink.
$26.95 per person

Friday
12pm - 2pm

Come in to HQ’s Restaurant for a festive buffet
$39.00 per person

Bookings recommended for tables of four people or more
For group bookings of 12 pax or above, main courses will be served as alternate drop

Book online to confirm your reservation
For any questions, please contact HQ’s On William on (03) 9322 8198 or hqsonwilliam@radisson.com
Festive Buffet

Private Functions

Bakery
Selection of organic sourdough breads

Salad Selection
Oven dried tomatoes with pesto & parmesan
Rocket, walnut and pear salad with orange blossom vinaigrette
Seasonal garden leaf salad with aged balsamic and vincotto dressing
Roasted potato salad with bacon and spring onions, wild mustard seed, semi dried tomato

Hot Selection
Roasted root vegetables and potato with rosemary and twice cooked garlic
Market fresh fish, sauce vierge and herbs
Vegetarian pasta of the day
Slow roasted free range turkey breast with cranberry sauce and red wine jus
Clove spiced glazed ham
Mustard crusted free range beef roast

Desserts
Fresh sliced seasonal fruit platter
Fruit mince tart
Gateaux of the day
Warm plum puddings with brandy custard

$65 per person
Minimum 20 people
*Minimum spends apply
Festive Barbecue Buffet

**Bakery**
A selection of organic sourdough breads

**Seafood Platter**
Cooked Australian king prawns and Coffin Bay oysters

**Anti Pasto Platter**
A selection of local meats, cheeses and marinated vegetables

**Salad Selection**
Oven dried tomatoes with pesto & parmesan
Seasonal garden leaf salad with aged balsamic and vincotto dressing
Roasted potato salad with bacon and spring onions, wild mustard seed, semi dried tomato

**Hot from the BBQ**
Seasoned Grass Fed Porterhouse Minute Steaks
Selection of Gourmet Sausages
Marinated Chicken Thighs
Vegetarian Burger Patties
Grilled Sliced Potatoes

**Condiments**
Selection on Imported Mustards
House Made Tomato Relish, Aioli
Horseradish, Tomato and Barbeque Sauces

**Dessert**
Seasonal Fruit Platter
Pavlova
Selection of Christmas themed Gateaux of the day
Festive Canapé Selection

Savoury Selection

Goat’s cheese crostini, caramelized onion
Tomato and basil bruschetta
Arancini: roasted pumpkin, goat’s cheese
Asian style spring rolls, sweet chilli, ginger and mirin dipping sauce
Mini quiches
Turkey, brie cheese, and tomato mini tartlet
Prosciutto wrapped apricot stuffed turkey mignon, cranberry dipping sauce
Red rock smoked salmon, chive tartare, Yarra Valley crème fraîche
Tuna tartar, fried baby capers, miso aioli
Kingfish ceviche, seaweed salad
Duck and chicken liver parfait en croute
Clear tomato jelly, haloumi cheese, baby radish
Thai style fish cakes, chilli jam
Chicken satay skewers
Samosa and gyoza
Chicken kofta bite, salted plum and ginger sauce
Vegetarian spring rolls, tomato relish
Grilled haloumi cheese, clear tomato consommé, micro basil, fresh tomato

Sweet Selection

Christmas shortbread

Wild berry and creamed custard cups with smashed 85% single origin bitter chocolate

$25 per person

Choose from a selection of 4 canapés
Caters for 6 pieces per person
Dessert Canapés

Finish your cocktail party with something sweet. Select from our dessert canapés for $2.50 per person to add to your canape package.

Cointreau and Sao Thome 70% single origin organic dark chocolate pot, clotted cream

Hand turned chocolate truffles

Lemon meringue mini tarts

Chocolate mini tarts, roasted almond, snow sugar

Sweet spiced fruit brioche

Warm sticky toffee and date slice fingers, butterscotch sauce

Warm double chocolate mud cake

Filled glazed profiteroles
Beverage Packages

Premium Beverage Package

A selection of premium Australian beers
Crown Lager, Pure Blonde, Fat Yak Pale Ale, Cascade Premium Light

A selection of premium Australian and New Zealand wines
Hesket Estate Blanc de Noir Macedon Ranges,
Little Berry Sauvignon Blanc Adelaide Hills, SA or Cape Shank Pinot Grigio (Mornington, Vic)
Wolf Blass Private Release Shiraz or Indigo Vineyard Pinot Noir Beechworth, VIC

<table>
<thead>
<tr>
<th></th>
<th>1 hour</th>
<th>2 hours</th>
<th>3 hours</th>
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<tbody>
<tr>
<td></td>
<td>$23.50 per person</td>
<td>$26 per person</td>
<td>$32 per person</td>
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</tbody>
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Deluxe Beverage Package

A selection of premium Australian beers
James Boaghs Premium, Pure Blonde, Coopers Pale Ale, Cascade Premium Light

A selection of premium Australian and New Zealand wines
Hesket Estate Blanc de Noir Macedon Ranges,
Squealing Pig Sauvignon Blanc Marlborough, NZ or St Hubert’s The Stag Chardonnay, Victoria
Pepperjack Cabernet Sauvignon (Barossa Valley, SA) or Audrey Wilkinson Merlot McLaren Vale, SA

Chilled juices
Soft drinks
Iced water

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<tbody>
<tr>
<td></td>
<td>$26 per person</td>
<td>$34 per person</td>
<td>$42 per person</td>
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Due to the license conditions of the Radisson Melbourne, we are not able to permit our clients to consume their own beverages on the premises.
## Deluxe Beverages on consumption

A selection of premium Australian beers

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price per bottle</th>
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</thead>
<tbody>
<tr>
<td>Cascade Premium Light</td>
<td>$6.50</td>
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<tr>
<td>Crown Lager</td>
<td>$8.50</td>
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<tr>
<td>Pure Blonde</td>
<td>$8.50</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>$9.50</td>
</tr>
<tr>
<td>Fat Yak Pale Ale</td>
<td>$8.50</td>
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</tbody>
</table>

A selection of premium Australian and New Zealand wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
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</thead>
<tbody>
<tr>
<td>Hesket Estate Blanc de Noir Macedon Ranges, VIC</td>
<td>$12.00</td>
</tr>
<tr>
<td>Little Berry Sauvignon Blanc Adelaide Hills, SA</td>
<td>$8.50</td>
</tr>
<tr>
<td>St Hubert’s The Stag Chardonnay , VIC</td>
<td>$9.00</td>
</tr>
<tr>
<td>Cape Schanck Pinot Grigio Mornington Peninsula, VIC</td>
<td>$9.50</td>
</tr>
<tr>
<td>Pepperjack Cabernet Sauvignon (Barossa Valley, SA)</td>
<td>$12.50</td>
</tr>
<tr>
<td>Wolf Blass Private Release Shiraz Barossa Valley, SA</td>
<td>$8.50</td>
</tr>
<tr>
<td>Chilled juices</td>
<td>$4.00</td>
</tr>
<tr>
<td>Soft drinks</td>
<td>$3.50</td>
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