

christmas  
celebrations

**Radisson**<sup>®</sup>  
ON FLAGSTAFF  
GARDENS MELBOURNE



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# *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](mailto: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 fraiche

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

<b>1 hour</b>	<b>2 hours</b>	<b>3 hours</b>
<b>\$23.50 per person</b>	<b>\$26 per person</b>	<b>\$32 per person</b>

## **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

<b>1 hour</b>	<b>2 hours</b>	<b>3 hours</b>
<b>\$26 per person</b>	<b>\$34 per person</b>	<b>\$42 per person</b>

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.





# *Beverages on Consumption*

## **Deluxe Beverages on consumption**

A selection of premium Australian beers

Cascade Premium Light	\$6.50 per bottle
Crown Lager	\$8.50 per bottle
Pure Blonde	\$8.50 per bottle
Stella Artois	\$9.50 per bottle
Fat Yak Pale Ale	\$8.50 per bottle

A selection of premium Australian and New Zealand wines

Hesket Estate Blanc de Noir Macedon Ranges, VIC	\$12.00 per glass
Little Berry Sauvignon Blanc Adelaide Hills, SA	\$8.50 per glass
St Hubert's The Stag Chardonnay, VIC	\$9.00 per glass
Cape Schanck Pinot Grigio Mornington Peninsula, VIC	\$9.50 per glass
Pepperjack Cabernet Sauvignon (Barossa Valley, SA)	\$12.50 per glass
Wolf Blass Private Release Shiraz Barossa Valley, SA	\$8.50 per glass
Chilled juices	\$4.00 per glass
Soft drinks	\$3.50 per glass

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