

RADISSON CHRISTMAS CELEBRATIONS



Radisson on Flagstaff Gardens Melbourne
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Radisson
ON FLAGSTAFF
GARDENS MELBOURNE

Festive Season Lunch

HQ's on William Restaurant

24th November to 24th December 2015

Monday - Friday

12pm-2pm

Bring in the whole office and enjoy traditional Christmas fare with the 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 Ginger bread Cookies

Christmas Pudding with brandy custard

Seasonal Fruit Platter

and your choice of a glass of house beer, wine or soft drink.

\$24.95 per person

Upgrade Options

Seafood Platter

Cooked Australian king prawns and Coffin Bay oysters

\$15 per person

Anti Pasto Platter

A selection of local meats, cheeses and marinated vegetables

\$10 per person

Plated Dessert

Chef's selection plated dessert

\$14 per person

Bookings recommended for tables of four people or more

Please contact Mario Rossi (Restaurnt Manager) on 03 - 9322 8175 or email conference.melb@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 slice 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

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 Porterhous Minute Steaks

Selection of Gourmet Sausages

Marinated Chicken Thighs

Vegetarian Burger Patties

Grilled Sliced Potatoes

Hot from the BBQ

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

\$65 per person

Minimum 20 people



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 mignonon, 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

Classic Beverage Package

A selection of Australian light and full strength beers
Cascade Premium Light, Pure Blonde, Victoria Bitter

Rothbury Estate Wines
Sparkling, Sauvignon Blanc, Shiraz Cabernet

Chilled juices
Soft drinks
Iced water

1 hour @ \$19 per person
2 hours @ \$26 per person
3 hours @ \$32 per person

Deluxe Beverage Package

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

Oyster Bay Sparkling (Marlborough,NZ) Oyster Bay Sauvignon Blanc (Marlborough,NZ)
Cape Shank Pinot Grigio (Mornington) Mitchelton Chardonnay (Nagambie) Pepperjack Shiraz (Barossa Valley,SA) Te-Aro Estate 'The Pump Jack' Cabaret Sauvignon (Barossa Valley, SA)

Chilled juices
Soft drinks
Iced water

1 hour @ \$25 per person
2 hours @ \$34 per person
3 hours @ \$42 per person

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.



Beverage's on Consumption

Classic Beverage's on consumption

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|---------------------------------|-------------------|
| Cascade Premium Light | \$6.00 per bottle |
| Pure Blonde | \$8.00 per bottle |
| Victoria Bitter | \$7.00 per bottle |
| Rothbury Estate Sparkling | \$7.50 per glass |
| Rothbury Estate Sauvignon Blanc | \$7.50 per glass |
| Rothbury Estate Shiraz Cabernet | \$7.50 per glass |
| Chilled juices | \$4.00 per glass |
| Soft drinks | \$3.50 per glass |

Deluxe Beverage's on consumption

| | |
|--|-------------------|
| Cascade Premium Light | \$6.00 per bottle |
| Pure Blonde | \$8.00 per bottle |
| Stella Artois | \$9.00 per bottle |
| Fat Yak Pale Ale | \$9.00 per bottle |
| Oyster Bay Sparkling (Marlborough,NZ) | \$10.00 per glass |
| Oyster Bay Sauvignon Blanc (Marlborough,NZ) | \$10.50 per glass |
| Cape Shank Pinot Grigio (Mornington) | \$9.00 per glass |
| Mitchelton Chardonnay (Nagambie) | \$10.00 per glass |
| Pepperjack Shiraz (Barossa Valley,SA) | \$12.00 per glass |
| Te-Aro Estate 'The Pump Jack' Cabaret Sauvignon (SA) | \$11.00 per glass |
| Chilled juices | \$4.00 per glass |
| Soft drinks | \$3.50 per glass |

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