

PARMELIA HILTON
PERTH



FESTIVE
MENUS

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Dietary requirements catered upon request

A top-down photograph of a white ceramic plate featuring a pan-seared salmon fillet. The salmon has a golden-brown, slightly charred skin and is placed atop a bed of vibrant green pea salad. Thinly shaved pieces of parmesan cheese are scattered over the salad and around the fish. A light-colored dressing or oil is drizzled over the entire dish. The plate is set on a dark wooden table, with a white napkin and a glass visible in the background.

FESTIVE
LUNCH & DINNER
MENUS

FESTIVE BUFFET

FESTIVE BUFFET

\$145 PER PERSON

*Inclusive of 4-hour silver beverage package,
freshly brewed coffee, a variety of teas, iced water, dinner rolls & chocolates.*

SEAFOOD

Selection of fresh seafood on ice, served with tartare, cocktail sauce, lemon wedges & condiments (gf, df)

COLD ENTREES & SALAD

Select Six:

Assortment of Futomaki rolls, wasabi, soy

Antipasto of grilled vegetables & continental meats

Grilled sirloin, sweet potato, curry aioli (df, gf)

Teriyaki chicken mushroom salad (df)

Marinated seafood salad, lemon, fresh herbs (gf, df)

Greek salad, feta cheese (gf, v)

Chicken Caesar salad, bacon, parmesan, croutons, Caesar dressing

Marinated flaked salmon, grape tomato, cucumber, roasted sesame dressing (df)

Thyme roasted vegetables, grilled haloumi, pesto (v, gf)

Potato salad, seeded mustard, mayonnaise, gherkins, spring onion (v, df)

Plum, goat's cheese & pomegranate salad, balsamic glaze (v)

FESTIVE BUFFET

HOT CHRISTMAS SPECIALTIES

Included:

Slow roasted turkey breast, cranberry & celery stuffing, cranberry jus
Honey baked Ham, spiced apples
Slow-cooked wagyu brisket, blistered trussed tomatoes, jus (gf, df)
Fish of the day, lemon garlic beurre blanc, dill, sprouts (gf)
Spinach & ricotta cannelloni, napolitana, parmesan (v)
Garlic & herb roasted potatoes (gf, df, v)
Steamed seasonal vegetables (gf, df, v)

DESSERT

Select Six:

Mini Pavlova, passionfruit curd (v, gf)
Panna cotta of the day (v, gf)
Chocolate pudding, warm chocolate sauce (v)
Spiced chocolate mousse bowls (v, gf)
Fruit mince pies (v)
Key lime meringue tarts (v, gf)
Mini cheesecakes (v)
Warm Christmas pudding, crème anglaise (v)
Assorted macarons (v)
Fresh fruit of the day (v, gf, df)
Passionfruit mousse bowls (v, gf)
Walnut brownie (v, gf)
Selection of Australian cheeses, crackers & lavosh (v)

FESTIVE THREE-COURSE

THREE-COURSE FESTIVE DINNER

\$140 PER PERSON

*Inclusive of 4-hour silver beverage package,
freshly brewed coffee, a variety of teas, iced water, dinner rolls & chocolates.*

ENTRÉE

Select One:

Leek fondue, seared scallops, squid ink tuile, lemon, chopped herbs

Salmon Tartare, avocado, cucumber, ponzu mayo, crouton (df)

Roast duck breast, red curry sauce, sautéed kai lan, bean sprouts (gf, df)

Grilled chicken, spicy tomato & coconut puree, corn emulsion, mango salsa (gf)

Falafel, feta yoghurt & hummus (v, gf)

MAIN

Select One:

Cider braised pork belly, parsnip purée, baby vegetables, mustard cabbage,
nasturtium & red wine jus

Braised wagyu beef brisket, horseradish potato cream, melted onions,
baby vegetables & red wine jus

Sous vide beef fillet, pressed potato, horseradish emulsion, mushroom medley,
baby vegetables, red wine jus

Prosciutto wrapped turkey with cranberry & celery stuffing, potato dauphinoise,
seasonal vegetables, cranberry jus

Salmon, parsnip, cauliflower puree, sautéed kale & mushrooms, macadamia &
herb crumbs, dill oil (gf)

Spiced roast pumpkin, quinoa, chickpeas, hummus, roasted beetroot,
corn dressing (v)

FESTIVE THREE-COURSE

DESSERT

Select One:

Pavlova, passionfruit cream, seasonal fruit, mango sorbet (v, gf)

Warm Christmas pudding, brandy custard, Madagascan vanilla ice cream, ginger snap (v)

Callebaut dark chocolate cremeux, cherry compote, gingerbread crumble, raspberry sorbet, cocoa crisp (v)

ALTERNATE DROP

Entrée or dessert - \$4 per person

Main - \$6 per person

Two courses - \$9 per person

Three courses - \$12 per person

Choice Menu available — contact your Event Executive to explore tailored options for your event.



**FESTIVE
CANAPES &
STATIONS**

MENU

FESTIVE BBQ

FESTIVE BBQ ON THE PIAZZA

\$130 PER PERSON

*Inclusive of 3-hour silver beverage package,
freshly brewed coffee, variety of teas, iced water, soft drinks & chilled fruit juice*

PASS AROUND CANAPES

Select Three:

Duck liver pâté, crisp French bread, onion jam

Fried wonton basket, hoisin duck, sesame & spring onion (df)

Beef tartare, crouton, herb mayo, parmesan

Bruschetta, fresh tomato, oregano & balsamic glaze (v, df)

Spiced beetroot cured salmon, cracker

BURGER & STEAK SANDWICH BAR

Select Two:

Steak sandwich

Philly cheese steak

Mini cheeseburgers

Fried chicken burger

KOREAN STATION

Select Two:

Korean Fried Chicken pieces and dipping sauce

Korean Fried Chicken taco

Marinated beef, kimchi, spicy sauce taco

FESTIVE BBQ

MEDITERRANEAN MEZZE WRAP STATION

Hummus, Falafel, pita wrap, fresh salad, roast lamb and chicken

BBQ STATION

Assorted sausages

Marinated minute steaks

Beef burgers

Grilled chicken thigh

Fried onions, mushrooms & corn

DESSERT STATION

Selection of mini pastries and desserts

FESTIVE COCKTAIL RECEPTION

FESTIVE FESTIVE COCKTAIL RECEPTION

\$120 PER PERSON

*Inclusive of **arrival cocktail**, 3-hour silver beverage package, soft drinks, chilled fruit juice & iced water*

PASS AROUND CANAPES

Wild mushroom arancini, truffle mayo, parmesan (v)

Roasted cauliflower purée, seared scallop, confit garlic (gf)

Chicken satay, peanut sauce, coriander

Grilled sirloin, fried potato, béarnaise (gf)

Spiced beetroot cured salmon, cracker

Prawn, apple, mayo, toasted brioche, chives (df)

Bruschetta, fresh tomato, oregano & balsamic glaze (v, df)

SUBSTANTIAL CANAPES

Select Two:

Fish & chips, tartare

Mini cheeseburger, chips

Vegetable fried hokkien noodles (v)

Thai green chicken curry, rice (gf, df)

Tempura vegetables, steamed rice, teriyaki sauce (v)

Korean fried chicken bites, chips, buffalo sauce

*Please refer to **Beverage Menu** for arrival cocktail selection & beverage package inclusions*

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