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AT PAVILION ON NORTHBOURNE

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# Christmas Functions

## Canapé Packages

4 options \$15 per person

6 options \$22 per person

8 options \$29 per person

### **Cold Canapés**

- Grissini w/ basil and prosciutto
- Coriander crab meat tartlet
- Avocado mousse tartlet w/ lemon jam (V)
- Prosciutto and melon (GF)
- Cherry tomatoes, bocconcini and basil pesto on a bun (V/GF)
- Smoked salmon crepe w/ basil cream cheese
- Roast vegetable frittata w/ basil crème fraîche (V/GF)
- Eggplant, spinach, artichoke and ricotta rotolo (V/GF)
- Pulled pork and apple crostini

### **Hot Canapés**

- Fried calamari w/ aioli
- Chicken skewers w/ lemon oil (GF)
- Minced lamb satay skewers w/ aioli (GF)
- Harissa rubbed chicken skewers w/ lime yoghurt
- Italian meat balls w/ peperonata
- Crumbed fish finger w/ garlic aioli
- Australian prawns and chorizo skewers
- Beer battered Australian prawns, gremolata salsa (GF)
- Mushroom arancini w/ aioli
- Chargrilled Italian sausages
- Pork dumplings w/ honey sesame glaze
- Yakitori seafood dumplings
- Cajun shrimp on toast

## Beverage Packages

### **Standard Beverage Packages**

1 hour house beverage: \$19 per person

2 hours house beverage: \$28 per person

3 hours house beverage: \$33 per person

4 hours house beverage: \$40 per person

5 hours house beverage: \$48 per person

### **Premium Beverage Packages**

1 hour beverage: \$29 per person

2 hour beverage: \$38 per person

3 hour beverage: \$50 per person

4 hour beverage: \$53 per person

5 hour beverage: \$56 per person



# Christmas Functions

## Grazing Station

***\$35 per person, min 20pax***

Chef's selection of:

- Breads
- Cured and roasted meats
- Fresh fruits and nuts
- Cheese and crackers
- Dips and spreads
- Charcutier vegetables
- Marinated vegetables and preserves

## Platter Selection

***Serves 8- 10 people per platter***

Chef's selection of:

**Fresh fruit platters \$84**

**Vegetables and dips \$50**

Two savoury dips with raw vegetables crisp, breads and house bakes nuts

**Mixed bakery platter \$60**

An assortment of mini muffins, Danish pastries, mini donuts and cookies

**Party platter \$110**

Mini pies, sausage rolls, mini beef burgers

**Australian mixed Cheese platter \$100**

Selection of Australian cheeses with crackers lavosh and dried fruits

**Antipasto Platter \$100**

Salami, prosciutto, bresaola, olives, bocconcini, charcutier vegetables and crisp breads



# Christmas Functions

## Christmas Buffet Menus

MINIMUM 15 PAX

### **\$55 per person**

Freshly baked bread rolls and butter

Choice of:

- Deli board
- A selection of dips & vegetables
- Appetizer

Choice of 2 salads / 2 mains / 2 desserts

Tea and coffee

### **\$69 per person**

Freshly baked bread rolls and butter

Smoked Salmon platter & homemade crab cakes

Choice of:

- Deli board
- A selection of dips & vegetables
- Appetizer

Choice of 3 salads / 3 mains / 3 desserts

Tea and coffee

### **Salads**

**Seeded mustard potato salad** w/ shallots, smoked paprika

**Pasta salad** w/ eggplant, tomato, olives, chipotle dressing

**Roquette, hazelnut, pear salad** w/ red wine vinegar dressing

**Fragrant brown rice** w/ spiced peas, red onion, capsicum

### **Mains**

**Crispy pork belly** w/ miso stock, Asian greens

**Sautéed turkey fillets** w/ cranberry glaze, chestnut stuffing

**Glazed ham** w/ five spice maple syrup, chilli

**Roasted sirloin** w/ caramelised onion reduction

**Catch of the day** w/ beurre noisette, roasted almond flakes

**Chicken pieces** w/ whisky mushroom, smoked bacon cream

**Atlantic salmon** w/ semi dried tomato, baby spinach, potato gnocchi

### **Desserts**

**Christmas pudding** w/ brandy anglaise

**Berry pavlova** w/ Chantilly crème

**Miniature macaroons**

**White chocolate and strawberry trifle**

\* 2021 menus subject to change



**PAVILION**

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# Christmas Functions

## Christmas Set Menu

Two course \$60

Three course \$74

Based on alternate serve

Includes bread roll w/ butter

### **Entrée**

**Caramelised red onion roquette and goat's cheese tart** w/ confit truss tomatoes, olive crumbs

**Roasted spiced duck breast** w/ rosti potato, ratarouille & red wine glaze

**Crispy pork belly** w/ slaw, apple, celeriac puree & slaw

**Smoked salmon & tiger prawn nest** w/ chive c

**Tea smoked Atlantic salmon** w/ walnut bread, wasabi sabayon, micro herbs, saffron mascarpone

### **Main**

**Roasted barramundi fillet** on pea and asparagus puree, coriander pesto (GF)

**Seared salmon fillet** w/ Nantua cream, lemon peppered kipfler potato, broccoli florets (GF)

**Chargrilled chicken** supreme on rosemary & pecorino polenta & crushed tomatoes (GF)

**Beef tenderloin** w/ horseradish & herb crust, baked potatoes, caramelised carrots and red currant jus

**Roasted strip loin of beef** w/ hand cut chips, confit tomatoes, broccolini, truffle jus (GF)

**Baked turkey breast roll** w/ walnut stuffing, grilled peach, congo potato, sour cherry jus

**Pineapple honey glazed smoked ham** w/ horseradish mash, asparagus, pear chutney

### **Dessert**

**Christmas pudding** w/ custard

**Pavlova** w/ mascarpone cream and berries

**Flourless chocolate cake** w/ almond cream

**Passionfruit cheese cake**

**Cheese plate** w/ muscatels & lavosh

\*Based on a minimum of 20 people

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