

2023

*Christmas*  
THEMED  
MENU





*Celebrate your Christmas with Sir Stamford at Circular Quay*

# Christmas Premium Buffet

- Christmas-themed drink on arrival
- Chef's selection of 2 hot 2 cold canapes\*
- Christmas-themed buffet
- 2-hour standard house beverage package
- 4-hour room hire
- Coffee and tea selection
- Christmas decorations

*\*30 minutes canape service*

**\$135**  
per person



# Christmas Packages

Minimum 20 guests

## **Christmas Canape** \$85.00 per person

- Chef's selection of 2 hot 2 cold and 1 substantial canapes
- 1-hour standard house beverage package
- 3-hour room hire
- Coffee and tea selection
- Christmas decorations

## **Christmas-themed Buffet** \$109 per person

- Christmas-themed buffet menu
- 2-hour standard house beverage package
- 3-hour room hire
- Complimentary self-parking for one car
- Coffee and tea selection
- Christmas decorations

## **Christmas Plated Menu** \$119 per person

- 2-course menu
- 2-hour standard house beverage package
- 3-hour room hire
- Coffee and tea selection
- Christmas decorations

*\*\*Terms and conditions apply*

# Christmas Buffet Menu

Minimum 20 guests

## SOUP

Roasted butternut pumpkin soup and bread rolls

## SALAD

Chef selection of 2 salads

## HOT SELECTION

Maple and Orange Glazed Ham

Beef Cheeks with Mash Potato and Balsamic Onions

Creamy Basil Pesto pasta with Sundried Tomato Sauce and Spinach (V)

Roasted Root Vegetables

Honey Glazed and Herbs Roasted Pumkin with Sesame Seeds

## DESSERT SELECTION

Assorted Selection of Sweets and Mini Cakes

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(GF) Gluten Free (V) Vegetarian (VG) Vegan

Items subject to availability. price includes GST. Please note a credit card surcharge applies to all credit card transactions. Please liaise with our Events team should you have any special dietary requirements.



# Christmas Plated Menu

Minimum 20 guests

## ENTREE

Chicken Terrine with Apricot, Pistachio, Apricot Gel and French Whole Meal Croute

Wild Mushroom Tart, Goat Curd, Parmesan Cheese truffle sauce, Olive Soil V

Roasted Beetroot Pave and Tahini Dressing (VG, GF)

## MAINS

Lemon and Thyme Chicken Ballotine, with Parsnip Puree, Fennel Salad, and Chicken Jus

Black Angus MB4+ Jack's Creek NSW 200 g Sirloin with Broccolini, Roasted Tomato, Garlic Butter and Bearnaise Sauce

Turkey Breast Carved, Parsnip Chips and Potato Mash, Brussels Sprout, Cranberry sauce (GF)

Pumpkin & Sage Brown Butter Risotto with Spinach, Corn, Feta Cheese, Pine nuts (V, GF)

## DESSERT

Hazelnut Joconde biscuit layered with coffee cream and a chocolate ganache

Raspberry Chocolate Mousse (VG, GF)

(GF) Gluten Free (V) Vegetarian (VG) Vegan

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## Upgrades:

- Upgrade to three-course menu for an additional \$10 per person.
- Alternate drop is available for additional \$10.00pp per course.
- 2 Hot 2 Cold Canapes on Arrival – \$28.00 per person.

## Terms and Conditions:

- Minimum of 20 guests apply for the Christmas packages.
- Pricing is subject to change.
- All offers subject to availability at the time of booking.
- Valid until 17th December 2023
- Further booking terms and conditions may apply.

