



# FESTIVE EVENTS PACKAGES 2016





# FESTIVE EVENTS PACKAGES

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## CANAPÉS

*\$115 per person including 3 hour standard beverage package*

Celebrate the festive season in style with a selection of house-made hot and cold canapés created by our talented chefs, along with a selection of beverages. Minimum 30 guests.

## PLATED LUNCH

*\$115 per person including two courses and 3 hour standard beverage package*

Enjoy a restaurant-style dining experience with a delicious two-course lunch featuring fresh local produce and beverages. Minimum 30 guests.

## PLATED DINNER

*\$150 per person including three courses and 4.5 hour standard beverage package*

Get together for a memorable festive dinner made with local ingredients sourced from our quality suppliers, with three courses and beverages. Minimum 30 guests.

## CHOICE MENU

*\$130 per person for two-course lunch or dinner*

*\$180 per person for three-course lunch or dinner*

Guests can choose their favourite dishes on the day with our choice menu. Select from a delicious two- or three-course menu with beverages. Minimum 20 guests, maximum 50 guests.

## FESTIVE BUFFET

*\$150 per person for including 4.5 hour standard beverage package*

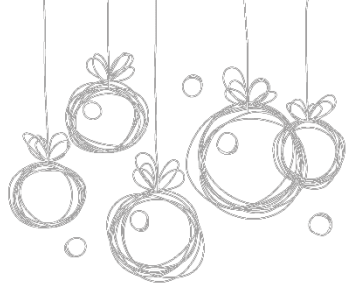
Indulge in a festive buffet of house-made salads, beautifully-presented hot and cold dishes, a variety of Australia's best seafood and spectacular desserts created by our French pastry chef.

## FEASTING MENU

*\$160 per person for including 4.5 hour standard beverage package*

Share your festive experience with colleagues and friends with picture-perfect dishes served family-style, with beverages. Minimum 30 guests.

*All packages include standard beverages, Christmas bon bons, white linen, personalised menus and complimentary room hire. Standard beverage package includes sparkling, wine, beer and soft drinks. Conditions apply.*



# FESTIVE CANAPÉS

Celebrate the festive season in style with a selection of house-made hot and cold canapés created by our talented chefs, along with a selection of beverages.

**\$115 per person**  
**Canapés + 3 hour standard beverage package**





# FESTIVE CANAPÉS

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## COLD

Blini, sour cream, smoked salmon, lumpfish caviar, chives, pickled onion  
Tomato, mozzarella and pesto skewer (V)  
Burnt figs, prosciutto, toasted brioche  
Wasabi-cured Blue Fin tuna tartare, blue corn chips  
Pizza fritti, artichoke, sundried tomatoes (V)

## HOT

Turkey and chestnut croquettes  
Tempura beef short rib, ponzu reduction  
Kungpao chicken tulip  
Pork pot stickers  
Teriyaki chicken skewers

## DESSERTS

*Choice of three*  
Mini mud cake, chestnut purée  
Black forest lollypop  
Baby fruit mince pie  
Praline Swiss roll  
Red currant tartlet  
Mini black forest cup  
Chocolate dome, mandarin gel

## SUBSTANTIAL

*Choice of three*  
Soft shell crab toast, avocado, corn, dill yoghurt  
Pulled pork, five spice, hoisin, steamed buns  
Flat bread, marinated zucchini, artichoke, cabbage, Persian feta, (V)  
Brisket, caramelised onion, blue cheese, brioche  
Quail, cranberry and juniper sausage rolls



# PLATED LUNCH or DINNER

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Enjoy a restaurant-style dining experience with a delicious lunch or dinner package and beverages.

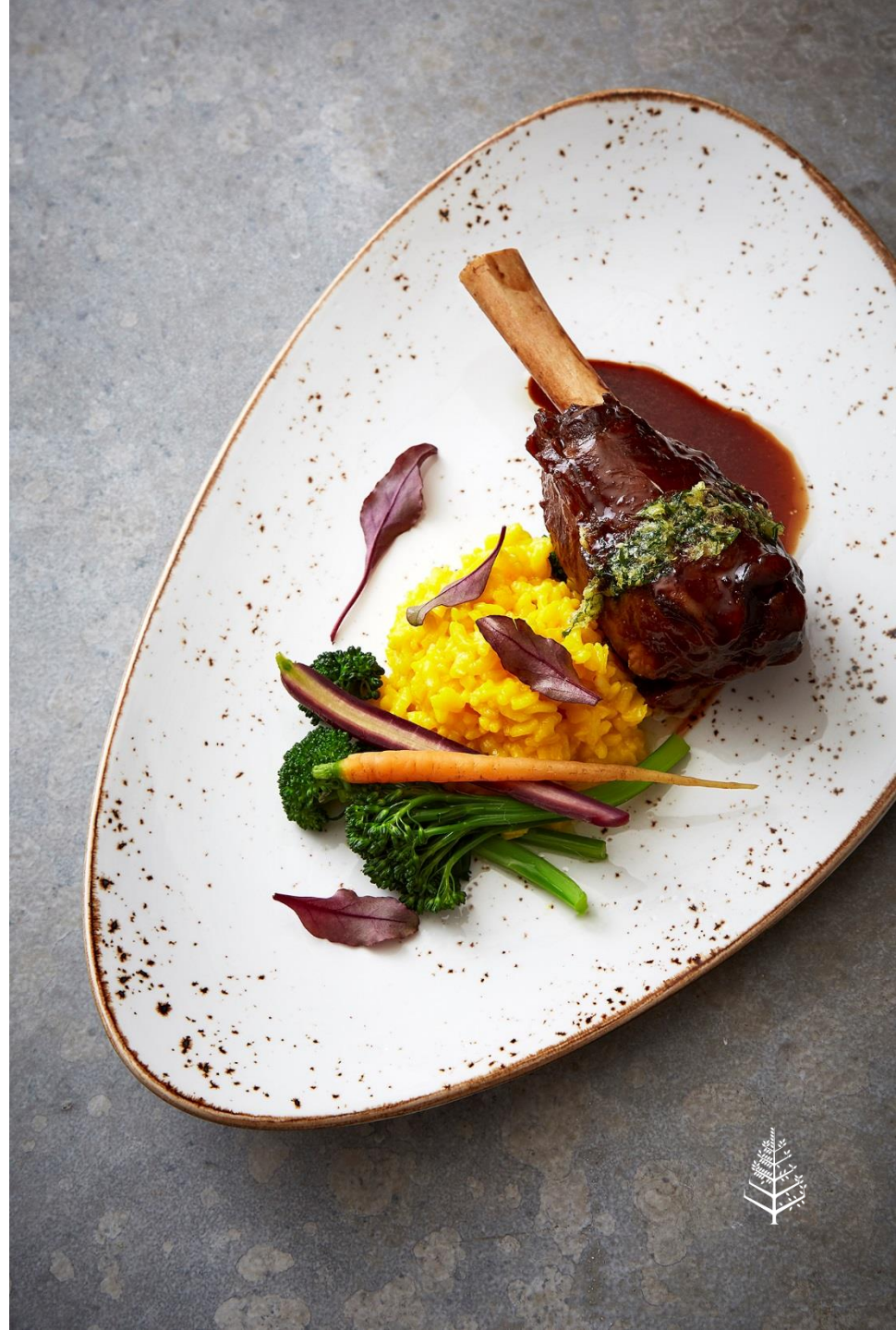
Minimum 30 guests.

**\$115 per person**

**Two-course lunch (one alternate course)  
+ 3 hour standard beverage package**

**\$150 per person**

**Three-course dinner (two alternate courses)  
+ 4.5 hour standard beverage package**





# FESTIVE PLATED LUNCH or DINNER

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## ENTRÉE

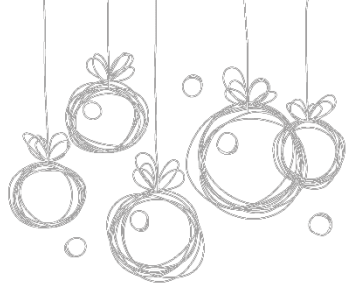
Free-range pork belly, butternut pumpkin, cider butter  
Green pea pannacotta, goats curd, pickled baby beetroot, avocado (V)  
Burrata, peaches, rocket, prosciutto, candied hazelnuts  
Duck and foie gras meatballs, fennel apple slaw, cranberry jus  
Tasmanian smoked salmon, poached prawns, scallop, celeriac  
remoulade capers, dill  
Prosciutto ham, salumi, saffron poached pear, pickled onions, shaved  
fennel, walnuts

## MAIN

Duck breast, white polenta, golden beetroot, maraschino cherry  
Grass-fed tenderloin, braised short rib, mascarpone potatoes,  
asparagus  
Cone Bay barramundi, caponata, puy lentils, Cloudy Bay clams, salsa  
verde  
Turkey roulade, maple-roasted root vegetables, Jerusalem artichoke  
purée, gravy, cherry crumble  
Braised lamb shank, seasonal greens, saffron risotto, gremolata  
Gnocchi, confit baby vegetables, rich tomato, parmesan cheese (V, GF)

## DESSERT

Willow Grove blue and brie, Maffra Cheddar, lavosh and crackers  
Praline yule log  
Christmas pudding, vanilla ice cream, brandy custard sauce  
Chocolate textures - moelleux, mousse, macerated cherries  
Chocolate ganache, raspberry sorbet, maraschino gel, meringue



# FESTIVE CHOICE MENU

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Guests can choose their favourite dishes on the day with our choice menu, selecting from a delicious two- or three-course menu with beverages. Minimum 20 guests, maximum 50 guests.

Two course | \$130 per person  
Three course | \$180 per person  
+ 3 hour standard beverage package





# FESTIVE CHOICE MENU

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## ENTRÉE

Tasmanian salmon with fine cress, crisp bread, herb cream cheese  
Harvey Bay scallops with celeriac purée, broccolini, smoked pancetta  
Heirloom tomato and buffalo mozzarella with pesto, vincotto, mizuna  
and white balsamic (V)

## MAIN

*Choice of three*

Lava Grill: served with pepper compote, confit garlic  
Cape Grim grass-fed fillet  
Milly Hill Lamb rack  
Corn-fed chicken  
Mt Cook Salmon  
Cone Bay Barramundi

## VEGETARIAN

Hand-made potato gnocchi, burnt cauliflower, edamame, pickled  
eschallots and caper crisps

## SIDES

Steamed broccolini, almond yoghurt  
Desiree potato mash, garlic crisps, walnut oil  
Young beans, heirloom carrots, olive tapenade

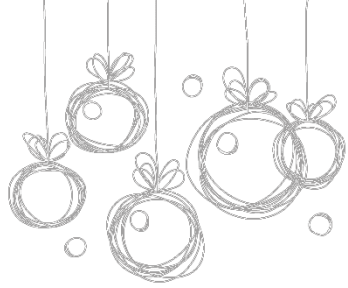
## DESSERT

Tiramisu: espresso coffee, sponge biscuit, chocolate  
Dark chocolate parfait, wafer biscuit, almond praline  
Baked apple tatin, butter pastries

Coffee/tea and petit fours

*Menu items are subjected to changes according to seasonal availability.  
All day packages include 5% of vegetarian for 40 guests and above.  
Extra vegetarians will incur additional costs or a reduction of the  
standard main menus.*





# FESTIVE BUFFET

Indulge in a festive buffet filled with housemade salads, hearty hot and cold dishes, a variety of Australia's best seafood and spectacular desserts created by our French pastry chef.

**\$150 per person**  
**Buffet + 4.5 hour standard beverage package**





# FESTIVE BUFFET

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## SALADS AND COLD SELECTION

Antipasto platter, prosciutto, grilled artichokes, capsicum, zucchini, eggplant, roasted olives, semi-dried tomatoes

Chicken and duck terrines, pâté with cornichons

Rare roast beef, parmesan, asparagus and horseradish

Panzanella salad

Duck rilette with gherkins, pickle, grape and sultana chutney

Sydney Rock oysters, mignonette, lemon, lime

## HOT SELECTION

*\$300 extra for carving station with Chef. (every 100 pax)*

Wild roast turkey

Grass-fed beef and rib roast

Milly Hill slow-roast pork loin

Steamed whole salmon

Roast root vegetables, Brussels sprouts, balsamic charred vine tomatoes

Sauces: gravy, apple sauce, apricot and prune stuffing, hollandaise, lemon butter, salsa verde

## AUSTRALIAN CHEESE BOARD

Willow Grove blue and brie, Maffra Cheddar, lavosh and crackers

## ADDITIONAL SUPPLEMENT

### SEAFOOD BUFFET ADD ON \$45 PER PERSON

Balmain Bay bugs, Blue Swimmer crab, prawns, Sydney Rock oysters, salmon gravalax, octopus and calamari salad, mignonette, Marie Rose sauce

## DESSERT

Whole yule log

Christmas pudding brandy sauce

Fruit mince pies

Strawberry charlotte

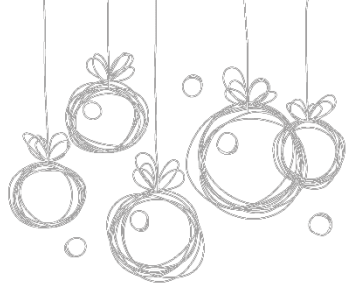
Chocolate mandarin dome

Christmas tree cupcake

Chocolate hazelnut lollypop

Maraschino lollypop

*Menu items are subjected to change according to seasonal availability.*



# FEASTING MENU

Share your festive experience with colleagues and friends, with picture-perfect dishes served family-style, along with beverages. Minimum 30 guests.

**\$160 per person**  
**Feast + 4.5 hour standard beverage package**





# FESTIVE FEASTING MENU

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## ENTRÉE

Tempura soft shell crab, avocado, jalapeño, dill yoghurt, chilli oil  
Organic heirloom baby vegetables, Jerusalem artichoke, micro herbs, lemon oil

## MAINS

Queensland prawns, Cone Bay barramundi, Harvey Bay scallops, Spring Bay clams, crème fraîche, butternut pumpkin  
Game Farm venison and foie gras potpie, pepper chutney, rosemary  
Stuffed organic turkey roulade, maraschino cherry, gravy  
Milly Hill slow-roast pork loin  
Potato gnocchi, tomato compote, goat curd, black garlic (V)

## SIDES

Green young beans, black olive tapenade  
Wild rocket, balsamico, aged parmesan  
Baked Portobello, King Island Blue

## AUSTRALIAN CHEESE BOARD

Willow Grove blue and brie, Maffra Cheddar, lavosh and crackers

## DESSERT

Christmas pudding, cup cakes  
Yule log, fruit cake, strawberry charlotte  
Meringue cakes, berry trifle  
Chocolate orange mousse, mince pie

*Menu items are subjected to changes according to seasonal availability.*



# BEVERAGES

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Choose from one of our beverage packages or create a tailored selection from our extensive beverage list.

Standard – Included in packages

Superior - \$5 supplement per person

Deluxe - \$10 supplement per person

Cash bar - \$250





# BEVERAGE PACKAGES

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## STANDARD

### Sparkling Wine

Rothbury Estate Sparkling Cuvee

### White Wine

Rothbury Estate Semillon Sauvignon Blanc

Rothbury Estate Chardonnay

### Red Wine

Rothbury Estate Cabernet Merlot

Rothbury Estate Shiraz Cabernet

### Beers

Crown Lager

Cascade Premium Light

### Light Refreshments

Orange Juice, Soft Drinks and Mineral Water

## SUPERIOR - *Supplement \$5 per person*

### Sparkling Wine

Morgan's Bay Sparkling Cuvee

### White Wine

Morgan's Bay Sauvignon Blanc

Morgan's Bay Chardonnay

### Red Wine

Morgan's Bay Shiraz Cabernet

Morgan's Bay Cabernet Merlot

### Beers

Fat Yak

Cascade Premium Light

### Light Refreshments

Orange Juice, Soft Drinks and Mineral Water



# BEVERAGE PACKAGES

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**DELUXE** - *Supplement \$10 per person*

**Sparkling Wine**

Seppelt The Drives Sparkling

**White Wine**

*Choice of two*

5th Leg Chardonnay

T'Gallant Juliet Pinot Gris

821 South Marlborough Sauvignon Blanc

**Red Wine**

*Choice of two*

5th Leg Shiraz

T'Gallant Juliet Pinot Noir

Devil's Lair, Hidden Cave, Cabernet Sauvignon Shiraz

**Beers**

Peroni Nastro Azzurro

Peroni Leggera (mid strength)

**Light Refreshments**

Orange Juice, Soft Drinks and Mineral Water

**CASH BAR**

\$250

We can set up a cash bar to suit your event requirements. Please ask our team for further details.



# BEVERAGE LIST

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## CHAMPAGNE and SPARKLING WINE

Rothbury Estate, Sparkling Cuvee, South Eastern Australia	\$45
Morgan's Bay, Sparkling Cuvee, South Eastern Australia	\$50
Seppelt 'The Drives', Sparkling Chardonnay, Pinot Noir, South Eastern Victoria	\$54
Louis Roederer, NV, Brut Premier Champagne, Reims, France	\$150
Veuve Cliquot, Yellow Label, Brut Champagne, Reims, France	\$160
Dom Perignon, Brut Vintage, Champagne, France	\$500

## WHITE WINE

Rothbury Estate, Semillon Sauvignon Blanc, South Eastern Australia	\$45
Rothbury Estate, Chardonnay, South Eastern Australia	\$45
Morgan's Bay, Semillon Sauvignon Blanc, South Eastern Australia	\$50
Morgan's Bay, Chardonnay, South Eastern Australia	\$50
821, Sauvignon Blanc, South Marlborough, NZ	\$52
5th Leg, Chardonnay, Margaret River, WA	\$60
Leo Buring, Dry Riesling, Clare Wally, SA	\$67
Abel's Tempest, Sauvignon Blanc, Coal River, TAS	\$82
Penfolds Cellar Reserve, Pinot Gris, SA	\$100
Coldstream Hills Deer Farm, Chardonnay, Yarra Valley, VIC	\$149

## RED WINE

Rothbury Estate, Cabernet Merlot, South Eastern Australia	\$45
Rothbury Estate, Shiraz Cabernet, South Eastern Australia	\$45
Morgan's Bay, Shiraz Cabernet, South Eastern Australia	\$50
Morgan's Bay, Cabernet Merlot, South Eastern Australia	\$50
T'Gallant Juliet, Pinot Noir, South Eastern Victoria	\$55
Fifth Leg, Shiraz, Margaret River, WA	\$60
Devils Lair 'Hidden Cave', Cabernet Sauvignon Shiraz, Margaret River, WA	\$75
Fickle Mistress, Central Otago, NZ	\$76
19 Crimes, Shiraz, Glanrowan, VIC	\$80
Castello di Gabbiano Classico, Chianti, Tuscany, Italy	\$85
Penfolds Bin 389, Cabernet Shiraz, SA	\$185
Penfolds Grange 2011, Barossa Valley, SA	\$1300





# BEVERAGE LIST

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## BEER and CIDER

Crown Lager	\$10
Fat Yak	\$10
Peroni Nastro Azzuro	\$10
Corona	\$10
Lord Nelson Three Sheets Pale Ale	\$10
Pure Blonde	\$9
Peroni Leggera (mid strength)	\$9
Cascade Light	\$9
The Hill's Apple Cider	\$12

## SPIRITS

Kettle One	\$10
Tanquary	\$10
Bulliet Bourbon	\$10
El Jimador Tequila	\$10
Jack Daniels	\$10
Johnny Walker Black	\$10
Canadian Club	\$10
Pampero Anejo Rum (Dark)	\$10
Pampero Especial Rum (White)	\$10
Sailor Jerry's Spiced Rum	\$12

## SOFT DRINKS, MINERAL WATER and JUICES

Selection of Soft Drinks 330mL	\$5
Mother (Energy drink)	\$9
Fiji Water 500mL	\$8
Fiji Water 1L	\$12
Australian Mineral Water 250mL (Still & Sparkling)	\$5
Australian Mineral Water 1.5L (Still & Sparkling)	\$12
Selection of Juices, per glass <i>Orange, Pineapple, Apple, Grapefruit, Cranberry</i>	\$7
Soft Drink/Juice, per 1.25L jugs	\$20
Bottled Juices 250mL <i>Apple, Mango, Orange, Cranberry</i>	\$7



# CONTACT US

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