

## PRIVATE EVENT PACKAGES

It's almost that time of year! Whatever the budget, size or style of function you need, let our expert Event Coordinators tailor a proposal for you.

Minimum number of 40 pax required

# Mingle & Jingle Package | \$58 per person

- One Hour Canapés (4 items) + One Hour House Beverage
- Includes Room Hire & Christmas Theming

# Festive Feast Buffet Lunch | \$78 per person

- One Welcome Drink
- Includes Room Hire & Christmas Theming
- Table Settings

# Festive Feast Buffet Dinner | \$98 per person

- One Welcome Drink
- Includes Room Hire & Christmas Theming
- Table Settings

# Fabulous Festive Feast | \$148 per person

- 30 mins Canapés (3 items) + One Welcome Drink
- Christmas Buffet Dinner + One Hour House Beverage
- Includes Room Hire & Christmas Theming
- Table Settings







Choose any 4 from the following items

Smoked salmon blinis with herb and citrus crème fraîche Shrimp cocktail in a Chinese spoon Vegetable crudités with hummus dip 🚯 Char-grilled vegetable and basil pesto crostini Chicken and cranberry vol-au-vents Vegetarian spring roll with spicy pumpkin chutney 🔊 Pecorino encrusted beef goujons with béarnaise sauce

Marmalade duck, wonton chip and chilli oil

Assorted macarons (💰) Mini chocolate éclairs



(👸) Gluten Free



**W** Vegetarian





Selection of oven baked breads with condiments

### **Cold Selection**

- A selection of fresh seafood salads including green-lipped mussels, and baby shrimp with grilled pineapple
- Antipasto platter with sliced cold-cut meats like ham, rare roasted beef, traditional continental sausages and roasted paprika chicken
- Seasonal fresh vegetarian salads with traditional condiments, chutneys & dips
- Gourmet potato salad with bacon and chives
- Baby beetroot salad with Spanish onion & black olives

### **Hot Selection**

- Lemon-poached fish with seafood ragout and fruit salsa
- Beef medallions with sautéed leeks & mushrooms and red wine jus'
- Honey & orange glazed Champagne ham with apple sauce
- Baked pumpkin ravioli with tomato & goat feta
- Seasonal steamed vegetables
- Roasted potatoes

#### Dessert

- Traditional Christmas pudding with a brandy crème Anglaise
- Chunky fruit salad in star anise syrup accompanied with fresh whipped cream
- Variety of dessert slices

Freshly brewed tea & coffee

Please note we can cater to dietary requirements on request.





Soup of the day with oven baked breads & rolls

### **Cold Selection**

- A selection of fresh seafood salads including green-lipped mussels, marinated steamed prawns, and baby shrimp with grilled pineapple
- Antipasto platter with sliced cold-cut meats like ham, rare roasted beef, traditional continental sausages and roasted paprika chicken
- Seasonal fresh vegetarian salads with traditional condiments, chutneys & dips
- Gourmet potato salad with bacon and chives
- Baby beetroot salad with Spanish onion and black olives

### Carving Station

- Honey glazed Champagne ham with apple sauce
  OR
- Traditional roasted turkey with sage & bread stuffing and cranberry jus'

#### Hot Selection

- Lemon-poached fish with seafood ragout and fruit salsa
- Beef medallions with sautéed leeks & mushrooms and red wine jus'
- Baked penne pasta with tomato and goat feta
- Seasonal steamed vegetables
- Roasted potatoes

#### Dessert

- Traditional Christmas pudding with a brandy crème Anglaise
- Homemade cherry topping mini pavlovas
- Chunky fruit salad in star anise syrup accompanied with fresh whipped cream
- Mixed berry mousse

Freshly brewed tea & coffee

Please note we can cater to dietary requirements on request.





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