

AN
Emporium
CHRISTMAS

SAMPLE MENU

Cheese and charcuterie on arrival

SEAFOOD + OYSTER TABLE

Mooloolaba king prawns (*df, gf*)

Sydney rock oysters (*df, gf*)

Pacific oysters (*df, gf*)

Honey bugs (*df, gf*)

Atlantic salmon sashimi (*df, gf*)

Tuna sashimi (*df, gf*)

Smoked salmon (*df, gf*)

Half shell scallops (*df, gf*)

Accompaniments

HOT BUFFET

Honey mustard glazed Noosa ham (*df, gf*)

Roast turkey breast with chestnut, cranberry + rosemary stuffing (*gf, n*)

Little pigs in blankets (*df, gf*)

Roast rib of Angus beef (*df, gf*)

Baked fillet of ocean trout, pine nut, orange + fennel seed crust (*n*)

Herb roasted chat potatoes + buttered baby carrots (*gf, v*)

Red wine jus

SALADS

Shaved zucchini, peas, mint, chilli, cashews, preserved lemon dressing (*gf, n, v*)

Heirloom tomatoes, bocconcini, shaved shallots, capers + basil (*gf, vg*)

Rocket, nashi pear, crumbled feta, hot honey + mustard dressing (*gf, vg*)

CHILDREN'S TABLE

Honey glazed Noosa ham (*df, gf*)
Turkey breast nuggets
Roast beef (*df, gf*)
Crumbed whiting fillets
Potato gems, potato wedges (*df*)
Buttered pea + baby carrots (*gf*)
Garlic bread
Tomato + mozzarella salad (*gf, vg*)

Desserts

Mango cream pavlova (*gf*)
Rocky road (*gf*)
Pâte au fruit (*gf, v*)
Christmas cookies
Gingerbread man
Chocolate fountain (*gf*)
Happy Pops ice cream
Chocolate M&M / Vanilla mallow
Strawberry + chocolate (vg)

DESSERT TABLE

Gingerbread spiced crème brûlée (*gf*)
Linzer torte (*n*)
Tropical fruit pavlova (*gf*)
Warm Christmas pudding,
vanilla anglaise
Cherry clafoutis
Mixed berry trifle
Honey pecan tart (*n*)
Black forest yule (*n*)
Mango + passionfruit yule (*n*)
Fruit mince pie (*n*)
Cinnamon + pear cheesecake (*gf, n*)
Chestnut, apricot + hazelnut yule (*n*)
Snowman macaron (*gf, n*)
Opera raspberry + vanilla (*n*)

BEVERAGE PACKAGE

Champagne

Mumm Grand Cordon NV

Wine

Louis Latour Ardeche 'Les Galets' 2022
Shaw & Smith Sauvignon Blanc 2023
Maison AIX Rosé 2024
Louis Latour Valmoissine
Pinot Noir 2023
Henschke Five Shillings Shiraz 2024

Cocktail

Coconut Mint Daiquiri

Beers

Kirin Ichiban
Stone & Wood Pacific Ale
XXXX Gold
James Squire Ginger Beer

Soft Drinks, Juice + Sparkling Water

df dairy free | **gf** gluten free | **n** contains nut | **v** vegan | **vg** vegetarian

CELEBRATE AND RESTORE: YOUR TICKET HELPS PLANT A TREE!

In keeping with Emporium Hotels' dedication to protecting the environment, we've partnered with Reforest to make a meaningful impact on climate action. Every attendee will help restore a critically endangered subtropical rainforest in the Sunshine Coast hinterland.

Scan to track the progress.

