

CHRISTMAS EVENT PACKAGE

Unwind and celebrate with ease

Celebrate the season with our Christmas Lunch and Dinner packages, featuring exquisite catering options for your festive gathering. Choose from curated set menus, à la carte, or shared-style dining, all designed to bring a touch of joy and elegance to your holiday celebration.



LUNCH AND DINNER PACKAGES

Lunch 2-Course Set Menu

Your choice of any two courses (between entrée, main, dessert) with one item each

85 pp

Add on alternative serve

+10pp



Lunch 3-Course Set Menu

Your choice of one entrée, one main and one dessert

105 pp

Add on alternative serve

+10pp



Dinner 2-Course Set Menu

Your choice of any two courses (between entrée, main, dessert) with one item each

90 pp

Add on alternative serve

+10pp



Dinner 3-Course Set Menu

Your choice of one entrée, one main and one dessert

110 pp

Add on alternative serve

+10pp



3-Course Shared Menu *(minimum 30 guests)*

Your choice of two entrées, two main courses, two sides, dessert table. Served family-style to the centre of table

100 pp



Talk to our team about beverage packages, including Christmas cocktails on arrival.



LUNCH AND DINNER SET MENU

ENTRÉE

Skull Island prawn, Marie Rose sauce, gem lettuce and sea herbs

Roast beetroot salad, grapes, pickled celery, leaves, vegan fetta and hazelnuts

Tomato and shallot tart, cheese and petit salad

Buffalo mozzarella, zucchini, green olive, pistachio and lovage pesto

Smoked trout tortellini, ricotta, peas and warm tartare

Grass-fed beef "vitello tonnato", anchovy dressing, caper leaves and green beans

BBQ quail, harissa glaze, Moroccan braised chickpeas and almond salad

Chicken and leek terrine, tarragon mayonnaise, pea shoot and parmesan salad

King salmon gravlax, avocado, crème fraîche, tomato vinaigrette and horseradish

Roasted scallops, spiced cauliflower, raisin salsa, yoghurt and curry leaves

MAIN

Turkey breast, summer slaw, cranberry dressing, roasted onion sauce and Christmas spice

Baked eggplant with charred pepper paste, almond skordalia, braised freekeh and confit tomato

Mushroom pithivier, potato purée, buttered kale, walnuts and Madeira sauce

Roasted king salmon, prawn tortellini, confit tomato, saffron braised fennel, tomato sauce and pine nuts

Pan-roasted barramundi, spinach dumplings, Bourguignon-style sauce

Roasted free-range chicken breast, pumpkin gnocchi, sage, brown butter, spinach and pan juices

Free-range chicken Maryland, honey soy glaze, sweet corn, shiitake mushrooms and spring onion

dressing Roasted pork belly, cashew Romesco, honey-roasted carrots, pickled raisins and marjoram jus

Twice-cooked duck leg, butter beans "cassoulet", Tuscan cabbage and rosemary oil

Braised lamb shoulder, almond purée, parsley and mint salad, beans and anchovy

Grass-fed eye fillet, roasted mushrooms, baked onion, crisp potato duchess and jus +6 pp

SIDE DISHES - 8pp

Twice-cooked potato and herb butter

Steamed broccolini, preserved lemon, chilli and

almond Truffled potato purée and lemon thyme

Honey-roasted pumpkin, parmesan and salsa verde

DESSERT

Christmas pudding, brandy orange cream and warm eggnog anglaise

Chocolate fondant cake, orange whipped ganache,
coffee hazelnut soil and vanilla ice cream

Chocolate blackberry tea cake, dark chocolate crèmeux, berry compote
and chocolate sable

Passionfruit and coconut tart, coconut biscuit, apricot and passionfruit compote
and coconut namelaka

Trio of desserts - bitter chocolate cake, coconut passion pavlova and strawberry
cream macaron





LUNCH AND DINNER SHARED MENU

ENTRÉE

Salad of roast beetroot, grapes, pickled celery, bitter leaves, vegan fetta and hazelnut

Buffalo mozzarella, fresh and preserved zucchini, green olive, pistachio and lovage pesto

King salmon gravlax, avocado, crème fraîche, tomato vinaigrette and horseradish

BBQ quail, harissa glaze, Moroccan braised chickpeas and almond salad

Organic grass-fed beef 'vitello tonnato', anchovy dressing, caper leaves and green beans

MAIN

Baked eggplant with charred pepper paste, almond skordalia, braised freekeh and confit tomato

Roasted free range chicken breast, pumpkin gnocchi, sage brown butter, spinach and pan juices

Roasted pork belly, cashew romesco, honey-roasted carrots, pickled raisins and marjoram jus

Braised lamb shoulder, almond purée, parsley and mint salad, beans and anchovy

Roasted king salmon, prawn tortellini, confit tomato, saffron braised fennel, sauce of tomato and pine nut

SIDE DISHES

Mixed leaves and herbs, pickled fennel and green goddess dressing

Twice cooked potato, herb butter

Steamed broccolini, preserved lemon, chilli and almond

Truffled potato purée, lemon thyme

Honey-roasted pumpkin, parmesan and salsa verde

DESSERT

Windsor dessert table

THE WINDSOR

MELBOURNE

INCLUSIONS

Menus
Bonbons
Tiffany Chairs
Linen underlays
Overlays and napkins
Five-tiered gold candelabra for each table
Staging, lectern and microphone (fixed or hand held)
Customised playlist

Please note, all menu items are subject to change.

Allergies & Dietary Requirements

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility and accepts no liability for accommodating such requests. Any dietary requirement not notified to the hotel prior to the event, will only be accommodated at the hotel's discretion and will incur a surcharge up to 25% per person.