

NOVOTEL

BAROSSA VALLEY RESORT



2023 CHRISTMAS MENUS

Contact The Novotel Barossa Valley Resort Conference and Events Sales team to receive your Christmas Event Proposal

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CHRISTMAS PLATE SERVICE MENU

ENTRÉE

Spencer Gulf prawn, cos, tomato salad with lemon dressing
Chicken, duck and pistachio terrine with charred orange
Spanish-style gazpacho with blue swimmer crab salad
Persian spiced cauliflower, pomegranate, coriander and mint (v)
Spicy sopressa, saffron pickled fennel
Virginia tomato, burrata and basil salad (v)

MAIN

Herb crusted loin of SA lamb, pressed shoulder, blistered tomato
Sirloin of dry-aged beef, braised shallot, anna potato
Fillet of ling, garlic cream, charred onion and herb salad
House-made pasta, pea and asparagus with aged pecorino (v)
Free range chicken, braised cos, pea and pancetta
Traditional beef wellington, watercress and jus
Ballotine of turkey, parsnip, cranberry and chestnut

DESSERT

Chocolate and macadamia delice with salted caramel ice cream
Citrus tart, lime meringue and vanilla mascarpone
Crème brûlée with stem ginger shortbread
Barossa Valley brie, South Australian honey and sesame crackers
Spiced cherry pavlova
Novotel Christmas pudding with brandy butter

SET MENU

Two course - \$70 pp Three course - \$82 pp

ALTERNATE PLACEMENT

Two course - \$75 pp Three course - \$90 pp

Minimum 10 people

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CHRISTMAS BUFFET MENU

SEAFOOD SELECTION

Spencer Gulf prawns | Oak-smoked salmon
Hot-smoked rainbow trout | Coffin Bay oysters
Boston Bay mussels | Whole Atlantic salmon

Accompaniments - lemon, lime, Marie Rose sauce,
crème fraîche, Thai dipping sauce, mignonette dressing

COLD SELECTION

House-made sourdough
Chef's selection of charcuterie
South Australian cheese with lavosh, quince and dried fruits
Roast ham with honey and bourbon glaze
Selection of seasonal salads

HOT SELECTION

Roasted free range turkey
'Buzz Honey' glazed parsnips
Double-baked crispy lemon and rosemary potatoes
Grilled broccolini with walnut and vincotto

DESSERT

Berry pavlova | Cherry panna cotta | Mince pies

\$130 pp

Minimum 40 people

TAKE YOUR EVENT OUTDOORS

\$10 pp surcharge

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BEVERAGE PACKAGES

THE JACOBS CREEK SELECTION

Brut Sparkling OR Pink Moscato, Chardonnay OR Sauvignon Blanc, Shiraz Cabernet blend, Draught tap beer, soft drinks and juice.

2 Hour Package: \$44.00 per person

3 Hour Package: \$51.00 per person

4 Hour Package: \$55.00 per person

5 Hour Package: \$60.00 per person

THE GRANT BURGE SELECTION

Sparkling, Semillon Sauvignon Blanc blend OR Pinot Gris, Shiraz OR Cabernet Sauvignon, Draught tap beer, soft drinks and juice.

2 Hour Package: \$53.00 per person

3 Hour Package: \$57.00 per person

4 Hour Package: \$61.00 per person

5 Hour Package: \$66.00 per person

GEMS OF THE BAROSSA

Soul Growers 'Elder Hall' Sparkling, Paisley 'Cashmere' Riesling, Levrier Chardonnay, Z Wines Grenache, Pindarie 'TSS', Tomfoolery 'Young Blood' Shiraz, Draught tap beer, soft drinks and juice.

2 Hour Package: \$70.00 per person

3 Hour Package: \$77.00 per person

4 Hour Package: \$81.00 per person

5 Hour Package: \$85.00 per person

LUXURY GEMS OF THE BAROSSA

Jansz Sparkling, David Franz Riesling, Levrier Chardonnay, Schild 'Edgar' Grenache, Henschke 'Five Shillings' Shiraz Mataro, Chris Ringland 'North Barossa' Shiraz, Draught tap beer, soft drinks and juice.

2 Hour Package: \$90.00 per person

3 Hour Package: \$97.00 per person

4 Hour Package: \$101.00 per person

5 Hour Package: \$105.00 per person