



CHRISTMAS CELEBRATIONS

THE WINDSOR
MELBOURNE

END OF YEAR CELEBRATIONS AT THE WINDSOR

Celebrate this festive season with a lavish banquet in the grandeur of a historic hotel, surrounded by exquisite architecture and rich traditions. With a range of enchanting settings from our historic dining room to the Grand Ballroom, celebrate with a selection of festive packages brimming with seasonal delights and complimentary inclusions.

Whether you intend to gather with your family, celebrate the year's end with staff, impress your esteemed VIP clients, or host an extravagant Christmas Ball, let our dedicated team curate an elevated experience that will impress every guest.

Valid for events from 1st November until 24th December 2024.
Minimum spends apply.



LUNCH AND DINNER

2-Course Set Menu (Lunch)

Your choice of any two courses (between entrée, main, dessert), one side dish, tea, coffee & chocolates, two hour Classic Beverage Package

129 pp



2-Course Set Menu (Dinner)

Your choice of any two courses (between entrée and main), one side dish, roving dessert, tea, coffee & chocolates, four hour Classic Beverage Package

150 pp



Alternate Serve Option (Lunch & Dinner)

The option of an alternate serve for entrée and main

+10 pp



Complimentary Inclusions

Christmas bonbons
White or black chair covers
White, gold or black linen underlays
Crisp white overlays
Five-tiered gold candelabra centrepiece for each table

Additional Themeing

Gold Tiffany Chairs
Staging and lighting

POA



ENTRÉE

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

Tomato and shallot tart, cheese curl, petit salad

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

Handmade tortellini of smoked trout and ricotta, peas and warm tartare

Organic 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, salad of parmesan, peas and their shoots

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

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

MAINS

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, sauce of tomato and pine nut

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, sweetcorn, shiitake mushrooms and spring onion dressing



MAINS (CONTINUED)

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

Crisp 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 of beef, roasted mushrooms, baked onion and crisp potato duchess, bay leaf jus - \$6 pp

SIDES

Served family style to the table

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

Warm chocolate fondant, orange whipped ganache, coffee hazelnut soil, vanilla ice cream

Dark chocolate and blackberry tea cake, berry compote, dark chocolate sable and cremeux

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

Trio of desserts - bitter chocolate cake; coconut passionfruit pavlova; strawberry and cream macarons



