

FESTIVE PACKAGES

AT PULLMAN & MERCURE BRISBANE KING GEORGE SQUARE

CANAPÉS SELECTION

1/2 hour (3 canapés per person) - \$19 per person

1 hour (6 canapés per person) - \$35 per person

2 hours (8 canapés per person) - \$46 per person

Additional canapés - \$6 per person

Substantial canapés - \$9 per person

COLD

Assorted Sushi Selection – Served with pickled ginger, soy sauce & wasabi

Tuna & Prawn Tartare – Wasabi mayo, chives, elegantly presented on a spoon

Cured Salmon Bite – Dill cream cheese, pickles & salmon roe

Bresaola & Truffle Delight – Shaved parmesan, truffle mayo, crisp crouton

Smoked Chicken Crostini – Hints of truffle & citrus zest

Vietnamese Rice Paper Rolls (V) – Fresh herbs & crisp vegetables with Nuoc Cham dipping sauce

Spicy Capsicum & Olive Tapenade (V) – Served on crispy baguette

HOT

Pumpkin & Parmesan Arancini (V) – Creamy aioli, dusted with beetroot powder

Mushroom & Goat Cheese Puff Pastry (V) – Buttery, flaky, and full of flavour

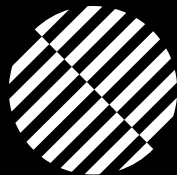
Crispy Tempura Prawn – Served with chili & sesame dipping sauce

Mini Beef Wellington – Tender beef wrapped in flaky pastry, served with a rich relish

Gourmet Beef Burgundy Pie – Slow-braised beef in a buttery pastry shell

Satay Chicken Skewer – Chargrilled & glazed with house-made peanut sauce

Lebanese Lamb Fatayer – Spiced lamb pastries with creamy tzatziki



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SUBSTANTIAL

Crispy Battered Fish Fillet – Served with golden fries, sriracha mayo & fresh lemon

Angus Beef Slider – Truffle mayo, cheddar & tomato on a buttery brioche bun

Karaage Chicken Slider – Crispy Japanese-style fried chicken, kimchi slaw & spicy mayo

Braised Beef Cheek Gnocchi – Slow-cooked beef ragout over pillowy gnocchi, finished with Grana Padano

Soba Noodle Salad (V) – Cucumber, edamame, sesame dressing, fresh cilantro & a hint of chili

Creamy Wild Mushroom & Semi-Dried Tomato Orecchiette (V) – Topped with golden Pangrattato & fresh basil

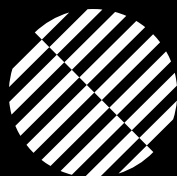
DESSERT

Selection of Handcrafted Macarons – Light, airy, and indulgent

European-Style Profiteroles – Filled with rich vanilla custard & drizzled with chocolate

Assorted French Tartelettes – A delightful medley of flavours

Mini Lemon Curd Tartlets – Tangy, creamy, and beautifully balanced



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PLATED MENU

2-course - \$75 per person

3-course - \$89 per person

Alternative main course drop - \$5 per person

Minimum 30 people.

Bread roll, butter, tea or coffee included.

ENTRÉES

Smoked Chicken – Tender smoked chicken with herb mayo, citrus zest, crunchy toasted pistachios, tangy piccalilli, delicate micro cress, all served with toasted sourdough

Marinated King Prawns – Sweet prawns paired with pickled daikon, juicy watermelon, Spanish onion, fennel, sesame, and a burst of ponzu

Beef Bresaola – Thinly sliced, savory bresaola with semi-dried cherry tomatoes, Grana Padano, peppery arugula, grilled asparagus, and a drizzle of zesty lemon olive oil

Heirloom Tomato & Mozzarella Burrata – Velvety mozzarella burrata, ripe heirloom tomatoes, fragrant basil pesto, aged balsamic, and a pinch of luxurious truffle salt

Duck Liver Pâté – Rich and silky pâté with spiced cherry compote and crispy sourdough

Crab Ravioli – Delicate crab-filled ravioli in a luxurious saffron beurre blanc sauce, garnished with fresh dill (H)

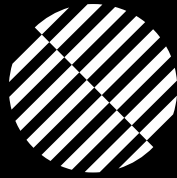
MAINS

Seared Salmon Fillet – Perfectly seared salmon on a bed of velvety carrot and cauliflower puree, with slow-roasted cherry tomatoes, asparagus, and a drizzle of fragrant agrumato olive oil

Roast turkey and slow cooked ham – Fondant potato, slow roasted root vegetables, mustard jus, cranberry sauce

Pan-Seared Barramundi – Crispy barramundi fillet atop creamy beetroot and celeriac puree, complemented by pickled mushrooms, crispy enoki mushrooms, potato crisps, and a touch of herb butter

Rosemary-Thyme Marinated Rump of Lamb – Juicy lamb, marinated with rosemary, garlic and thyme, served with smooth sweet potato mash, minted smashed green peas, and confit garlic in rich jus



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DESSERTS

Lemon Meringue Tart – Zesty lemon curd nestled in a buttery tart shell, topped with fluffy meringue, mango coulis, and toasted coconut

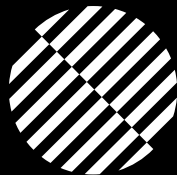
Chocolate Praline Tart – Decadent chocolate praline filling on a crisp tart crust, served with a rich wild berry compote and crumbled soil for texture

Baked Vanilla Cheesecake – Silky, creamy vanilla cheesecake with raspberry coulis, finished with a luscious caramel glaze

Chef's Selection of Petite Fours – A delightful trio of bite-sized desserts to share and savour

Cheese Board – Aged cheddar, creamy brie, toasted walnuts, fig chutney, muscatels, and crisp crackers to end your meal on a savoury note

Warm plum pudding – Brandy sauce, fresh berries



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PLATTERS

GRAZING PLATTERS

Serves 10 people.

Grilled Pita Bread – Smoky baba ghanoush, creamy tzatziki, tangy guindillas, and a sprinkle of sumac for an unforgettable dip experience | 80

Charcuterie Board – A tempting selection of rich cured meats, creamy cheeses, pickled vegetables, plump mixed olives, crispy bread, and sweet dried fruit | 180

Artisan Cheeseboard – Locally sourced brie, blue, and cheddar, accompanied by fresh grapes, crunchy nuts, fig chutney, rosemary grissini, sprouted grain lavosh, and smoky charcoal Falwasser crackers | 180

SUBSTANTIAL PLATTERS

\$90 PER PLATTER

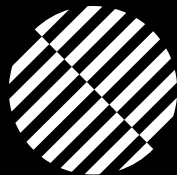
Platters contain 10 portions.

Lamb Kofta – Grilled lamb kofta, served with soft pita bread, cool tzatziki, and fiery guindillas for the perfect bite

Lemon-Thyme Marinated Chicken Skewers – Juicy chicken skewers marinated with lemon and thyme, served with pita bread, fresh relish, and a squeeze of lemon

Angus Beef Sliders – Savory Angus beef sliders topped with truffle mayo, juicy tomato, and melted cheddar, nestled in a soft brioche bun

Karaage Chicken Sliders – Crispy Japanese-style karaage chicken, topped with tangy kimchi slaw, served in soft, pillowy brioche buns.



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TAPAS PLATTERS

\$80 PER PLATTER

Platters contain 10 portions.

Pumpkin Arancini – Crispy golden arancini filled with roasted pumpkin and cheese, served with creamy aioli and a dusting of beetroot powder

Tempura Prawns – Lightly battered prawns served with a zesty chili and sesame dip for a perfectly crispy, spicy bite

Gourmet Beef Burgundy Pie – Rich, tender beef stew encased in a flaky, buttery pastry, bursting with deep flavours

Satay Chicken Skewers – Juicy chicken skewers served with a smooth peanut sauce, a true taste of Southeast Asia

Lebanese Lamb Fatayer – Flaky pastries filled with spiced lamb, served with a cooling tzatziki.

V - Vegetarian | H - Halal

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.