James Cook HOTEL GRAND CHANCELLOR WELLINGTON

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CHRISTMAS EVENTS WITH US

PRIVATE EVENT PACKAGES

It's almost that time of year! Whatever the budget, size or style of function you need, let our expert Event Coordinators tailor a proposal for you.

Minimum number of 40 pax required

Mingle & Jingle Package | \$58 per person

- One Hour Canapés (4 items)
- One Hour House Beverage Package
- Includes Room Hire & Christmas Theming

Festive Feast Buffet Lunch | \$78 per person

- One Welcome Drink
- Includes Room Hire & Christmas Theming
- Table Settings

Festive Feast Buffet Dinner | \$98 per person

- One Welcome Drink
- Includes Room Hire & Christmas Theming
- Table Settings

Fabulous Festive Feast | \$148 per person

- 30 mins Canapés (3 items) + One Welcome Drink
- Christmas Buffet Dinner
- One Hour House Beverage Package
- Includes Room Hire & Christmas Theming
- Table Settings





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MINGLE & JINGLE PACKAGE MENU

Choose any 4 from the following items

Smoked salmon blinis with herb and citrus crème fraîche Shrimp cocktail in a Chinese spoon Vegetable crudités with hummus dip Char-grilled vegetable and basil pesto crostini Chicken and cranberry vol-au-vents Vegetarian spring roll with spicy pumpkin chutney Pecorino encrusted beef goujons with béarnaise sauce Marmalade duck, wonton chip and chilli oil

> Assorted macarons 🛞 Mini chocolate éclairs 🐊



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FESTIVE FEAST BUFFET LUNCH MENU

Selection of oven baked breads with condiments

Cold Selection

- A selection of fresh seafood salads including green-lipped mussels, and baby shrimp with grilled pineapple
- Antipasto platter with sliced cold-cut meats like ham, rare roasted beef, traditional continental sausages and roasted paprika chicken
- Seasonal fresh vegetarian salads with traditional condiments, chutneys & dips
- Gourmet potato salad with bacon and chives
- Baby beetroot salad with Spanish onion & black olives

Hot Selection

- Lemon-poached fish with seafood ragout and fruit salsa
- Beef medallions with sautéed leeks & mushrooms and red wine jus'
- Honey & orange glazed Champagne ham with apple sauce
- Baked pumpkin ravioli with tomato & goat feta
- Seasonal steamed vegetables
- Roasted potatoes

Dessert

- Traditional Christmas pudding with a brandy crème Anglaise
- Chunky fruit salad in star anise syrup accompanied with fresh whipped cream
- Variety of dessert slices

Freshly brewed tea & coffee

Please note we can cater to dietary requirements on request.



FESTIVE FEAST BUFFET DINNER MENU

Soup of the day with oven baked breads & rolls

Cold Selection

- A selection of fresh seafood salads including green-lipped mussels, marinated steamed prawns, and baby shrimp with grilled pineapple
- Antipasto platter with sliced cold-cut meats like ham, rare roasted beef, traditional continental sausages and roasted paprika chicken
- Seasonal fresh vegetarian salads with traditional condiments, chutneys & dips
- Gourmet potato salad with bacon and chives
- Baby beetroot salad with Spanish onion and black olives

Carving Station

- Honey glazed Champagne ham with apple sauce OR
- Traditional roasted turkey with sage & bread stuffing and cranberry jus'

Hot Selection

- Lemon-poached fish with seafood ragout and fruit salsa
- Beef medallions with sautéed leeks & mushrooms and red wine jus'
- Baked penne pasta with tomato and goat feta
- Seasonal steamed vegetables
- Roasted potatoes

Dessert

- Traditional Christmas pudding with a brandy crème Anglaise
- Homemade cherry topping mini pavlovas
- Chunky fruit salad in star anise syrup accompanied with fresh whipped cream
- Mixed berry mousse

Freshly brewed tea & coffee

Please note we can cater to dietary requirements on request.



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