

## **FESTIVE PACKAGES** **AT PULLMAN & MERCURE BRISBANE KING GEORGE SQUARE**

### **CANAPÉ SELECTION**

*½ HOUR (3 CANAPÉS PER PERSON) - \$19PP*

*1 HOUR (6 CANAPÉS PER PERSON) - \$36PP*

*2 HOURS (8 CANAPÉS PER PERSON) - \$48PP*

#### **COLD**

Goats cheese and caramelised onion tartlets (V)

Tartlets of smoked salmon and dill crème

Crostini of smoked chicken and avocado salsa

Vietnamese rice paper rolls with vegetables (GF)

Crostini of rare roast beef, horseradish cream and green tomato jam

Prawn with pineapple, lime and mint salsa served on Japanese spoons (GF)

#### **HOT**

Pumpkin arancini (V)

Tandoori chicken skewer served with raita

Gyoza dumpling with ponzu sauce

Coconut prawns with lime and coriander mayonnaise

Salt and pepper squid, citrus aioli, coriander

Mini lamb koftas, spiced yoghurt, mint (GF)

Moroccan fried cauliflower (V)

#### **SUBSTANTIAL**

Pulled pork sliders with coleslaw and ranch dressing

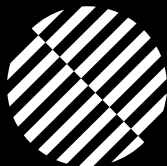
Battered whiting fillets, rustic fries, tartare & lemon

Seared beef with soba noodle & wakame salad roast sesame dressing

Crispy fried chicken wings coated in Korean chilli sauce

Vegetable and tofu yellow curry, eggplant, steamed rice

Falafel with pearl couscous & tahini lemon dressing



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### **DESSERT**

Selection of macaroons (N)

European style cream filled profiteroles (N)

Assorted French style tartelettes

Coconut cheesecake, soil, caramel, meringue (N)

### **PLATED LUNCH OR DINNER**

*2-COURSE - \$69PP*

*3-COURSE - \$85PP*

*MINIMUM 30 PEOPLE*

#### **ALL MENUS INCLUDE:**

To start: Bread rolls with butter

To complete: Freshly brewed coffee and tea

### **ENTRÉE**

Cured salmon, coriander chilli dressing, blood orange, radish, lemon jell, crispy shallot

Slow roasted marinated wine tomato, buffalo mozzarella, basil, balsamic

### **MAIN**

Served with roasted kipfler potatoes & root vegetables

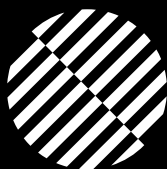
Turkey breast & apricot roulade, cranberry sauce, sage turkey jus

Maple syrup glazed baked Christmas ham, thyme sauce

### **DESSERT**

Petit fours - to share





# **FESTIVE PACKAGES**

## **AT PULLMAN & MERCURE BRISBANE KING GEORGE SQUARE**

### **BUFFET**

*\$90PP*

*MINIMUM 30 PEOPLE*

*SELECTION OF 3 HOT & 3 COLD BUFFET ITEMS WITH 2 SIDES*

### **COLD**

Bread baskets, selection of bread rolls, sourdough bread, crusty bread  
hummus, baba ghanoush, spicy capsicum, tzatziki

Italian cured meat platter with marinated olives, Mediterranean pickled vegetables,  
mixed baby leaves, cherry tomatoes and Spanish onion with French vinaigrette (GF/DF)

Chat potato salad with spring onions, Dijonnaise and cornichons (GF/DF)

Roasted Mediterranean vegetable salad

### **HOT**

Roast turkey breast, apricot stuffing, cranberry sauce and thyme jus

Maple syrup glazed ham leg, caramelised pineapple and whole grain mustard sauce

Crispy skin Atlantic salmon, braised fennel, lemon, herb butter

Confit garlic & rosemary roast new potatoes

Seasonal panache vegetable with lemon infused extra virgin olive oil

Truffle cauliflower cheese

Wild mushroom pearl barley risotto, parmesan, chives

### **DESSERTS**

Petite fruit mince pies

Chef's selection of assorted Christmas sweet treats

Warm plum pudding with brandy custard

Tropical sliced fruit and berries

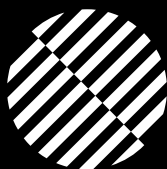
### **ADD-ONS**

Additional item - \$15pp

Seafood buffet - \$50pp

King prawns, smoked salmon, pickled onion, caper,  
micro herb Pacific oysters, merlot vinegar, shallot





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## **AT PULLMAN & MERCURE BRISBANE KING GEORGE SQUARE**

### **PLATTERS**

#### **GRAZING MENU**

*SERVES 10 PEOPLE*

Turkish bread with smoky baba ghanoush, spiced hummus, sumac, pine nuts (GF/DF) | 50

Charcuterie board with a selection of cured meat and cheese, pickled vegetables, fetta, mixed olives, crispy bread, dried fruit (GFO) | 150

Artisan cheeseboard with local brie, blue, cheddar, fresh grapes, nuts, dried apple, pear and fig chutney, rosemary grissini, sprouted grain Lavosh, charcoal Falwasser (V/GFO) | 150

### **SUBSTANTIALS**

*\$80 PER PLATTER*

*Platters contain 10 portions. Choice of one option per platter:*

Lamb kofta, Spanish onion & fresh garden herb salad, tzatziki (GF)

Harissa marinated chicken skewer, rocket, mint yoghurt, soft herbs (GF/DF)

Charcoal sliders - falafel, tomato, lettuce, green goddess sauce (VG/GFO)

### **TAPAS**

*\$70 PER PLATTER*

*SERVES 10 PEOPLE*

*Platters contain 10 portions. Choice of one option per platter:*

Korean spicy chicken drumettes (GFO/DF)

Moroccan spiced cauliflower popcorn, mango chutney (VG)

Bacon mushroom croquette, blue cheese dressing

Crème cheese stuffed jalapeno popper, spicy tomato salsa (V)

Coconuts crumbed prawn with sweet chilli aioli (DF)

BBQ pork spring rolls, spicy chilli sauce (DF)

### **LARGE SIDES**

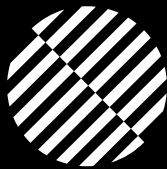
*SERVES 6 PEOPLE*

Rustic fries, garlic aioli | 34

Sweet potato fries, lime aioli | 40

Crispy onion ring, spicy tomato sauce | 51





## **FESTIVE PACKAGES**

### **AT PULLMAN & MERCURE BRISBANE KING GEORGE SQUARE**

GF - Gluten Free | GFOA - Gluten Free Option Available | LG - Low Gluten  
LGOA - Low Gluten Option Available | DF - Dairy Free | LD - Low Dairy  
LDOA - Low Dairy Option Available | V - Vegetarian | VG - Vegan | N - Contains Nuts

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.

