



CHRISTMAS EVENTS



*Hotel Grand
Chancellor*

WELLINGTON
JAMES COOK



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 | \$59 per person

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

Festive Feast Buffet Lunch | \$79 per person

One Welcome Drink
Includes Room Hire & Christmas Theming
Table Settings

Festive Feast Buffet Dinner | \$99 per person

One Welcome Drink
Includes Room Hire & Christmas Theming
Table Settings

Fabulous Festive Feast | \$149 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



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



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.



CONTACT US

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