



NOVOTEL

MELBOURNE
GLEN WAVERLEY

CORPORATE CHRISTMAS PACKAGES

Indulge in festive elegance with Novotel Glen Waverley's exclusive
Food and Beverage Christmas Packages
Perfect for celebrating the season in style

CHRISTMAS CANAPE OPTIONS

from \$17.00 per person
2 items | 4 items | 6 items

THE COOL LIST

- Beef chili tartlets with horseradish cream and fresh chives
- Smoked salmon mousse on sourdough toast with capers, cream cheese and dill
- Truffled chicken lettuce cups
- Truffled goats' cheese with olive oil croute, pistachio and honey
- Spiced heirloom tomato and basil bruschetta

THE HOT LIST

- Curried chicken vol-au-vents
- Mini croque monsieur
- Zucchini fritters with cold smoked salmon and crème fraiche
- Mac and cheese croquettes with sundried tomato aioli
- Vegetable arancini with pesto aioli

SWEET

- Mini pavlovas with spiced berry compote and crème patisserie
- Mini fruit mince tartlets
- Assorted Christmas petit fours

CHEESE & CHARCUTERIE

ADDITIONAL COST (MINIMUM 10 GUESTS)

- Selection of hard and soft cheeses
- Selection of cold cut meats with accompaniments

SUBSTANTIAL

ADDITIONAL COST

- Angus beef sliders with burger sauce
- Lamb yiros pita pockets with shawarma salad
- Mini chicken tikka on naan with mint aioli
- Zucchini and pumpkin Sliders with mint and tamarind chutney
- Tempura eggplant yakitori with sesame, green onion and togarashi



FEAST THE SEASON BUFFET

from \$75 per person

Minimum 40 guests

HOT BUFFET

- Bourbon Christmas glazed ham with apple sauce
- Herb roasted beef striploin with bourguignon sauce
- Lemon myrtle chicken on the bone
- Roasted cauliflower with sumac eggplant, chickpeas and olives

SIDES

- Warm breads and dips
- Lemon garlic potatoes with sea salt
- Saffron and green peas pilaf
- Panzanella – medley tomatoes, herbed garlic croutons, Spanish onions and cucumbers
- Roasted pear and rocket with aged parmesan and toasted walnuts

DESSERT STATION

- Traditional Christmas pudding with vanilla brandy crème
or
- Mini pavlovas with seasonal fruits, chantilly cream and coulis



PLATED CHRISTMAS MENU

Minimum 30 guests

from \$85 per person

2 Courses | 3 Courses

ENTREE

- Cured ocean trout tartare with herb gribiche and sourdough toast
- Prawns and avocado tian with tobiko and cocktail sauce
- Slow braised pork belly with Asian slaw, hoisin, toasted peanuts and sesame
- Compressed summer melons with sprouts, tamarind chutney and tempura nori
- Heirloom tomatoes with bocconcini, fresh basil, olive dust, rocket, panagrattato and aged balsamic

MAINS

- Grain fed beef striploin with pommes gratin, garlic chives, baby carrots and jus
- Free range lamb shank with Milanese polenta, charred broccolini and confit tomatoes
- Lemon myrtle roasted chicken with crushed potatoes, shiitake mushroom sauce and heirloom vegetables
- Roasted turkey breast with sage and apricot stuffing, cranberry sauce, asparagus and dried cranberries
- Pan seared barramundi with skordalia, smoked tomato cream and charred broccolini
- Saffron and parmesan polenta with truffled mushroom and green peas ragout and seasonal vegetables

DESSERT

- Traditional plum pudding with Champagne vanilla cream
- Cinnamon crème brule with almonds and filo
- Chocolate fondant with macerated cherries and rum and raisin ice cream
- Homemade lemon tart with Champagne sabayon and berries



CHEERS TO THE SEASON DRINKS MENU

FROM \$30 PER PERSON

2 HOUR SERVICE | 3 HOUR SERVICE | 4 HOUR SERVICE | 5 HOUR SERVICE

STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Bancroft Bridge Chardonnay
- Bancroft Bridge Sauvignon Blanc
- Bancroft Bridge Cabernet Merlot
- James Boags Premium
- James Boags Light
- Soft Drinks
- Juices

PREMIUM BEVERAGE PACKAGE

- Preece Prosecco
- Preece Rose
- Preece Shiraz
- Preece Cabernet Sauvignon
- Preece Chardonnay
- Preece Pinot Grigio
- James Boags Premium
- James Boags Light
- Furphy Crisp Lager
- Soft Drinks
- Juices

BASIC SPIRIT UPGRADE AVAILABLE



FOR BOOKING INFORMATION

Please contact our Events Team

Direct: 03 8561 2317

Hotel: 03 8561 2345

Email: bianca.verdun-koper@accor.com

or

rebecca.peck@accor.com