



# CHRISTMAS EVENTS SHANGRI-LA HOTEL, SYDNEY 2013

Situated in the historic Rocks district with stunning views of the Sydney Harbour Bridge and Opera House, Shangri-La Hotel, Sydney is the perfect choice for your Christmas celebrations.

Elegant venues are available for both intimate and larger events to suit all your Christmas festivities.

Enjoy a wide range of events packages, from enticing Christmas set menus, themed buffets to personalised parties. Our events team have the dedication and experience to ensure your event will not only be a great success, but truly memorable.

With a selection of indoor and outdoor venues accommodating up to 850 guests, Shangri-La Hotel, Sydney offers a variety of tailor-made packages to make your Christmas event extraordinary.





# CHRISTMAS LUNCH SET MENU

For a personalised Christmas event to suit a celebration of any style and size, choose from the following Christmas delights specifically prepared for you and your guests.

# ENTRÉE

- Basil cured Kinafish with tomato and watercress
- Chilli and salt prawn with Asian herb salad, palm sugar lime dressing
- Wagyu bresaola salad with pickled mushrooms and grilled witlof
- Salad of tomato, wood side goats curd and zucchini flower fritters
- Braised chicken thigh risotto, Serrano ham and parmesan

#### MAIN

- Twice cooked pork belly with celeriac purée and savoy cabbage
- Roasted lamb rump with crushed Kipfler potatoes, tomato fondue and garlic jus
- Seared Atlantic salmon with prawn colcannon and red wine jus
- Roast turkey with cranberry sauce, walnut and apricot stuffing
- Sautéed potato gnocchi with eggplant ragout, oregano and Manchego shavings

#### DESSERT

- Steamed Christmas plum pudding with cherry compote, eggnog sauce
- Baked citrus tart with lemon sherbet and candied zest
- Chocolate gingerbread brownie, burnt honey ice cream and caramelised pears
- Vanilla panna cotta, iced yoghurt macaron with a strawberry Champagne consommé
- Toasted pavlova, vanilla cream and tropical fruit compote

Two course: \$115 per person with 3 hours beverage package Three course: \$135 per person with 3 hours beverage package

# CHRISTMAS DINNER SET MENU

# ENTRÉE

- Crispy soft shell crab with spicy Thai dressing and iceberg lettuce
- Cured salmon with poached mussels, ratatouille and a crustacean jus
- Roulade of poached chicken, sautéed prawns with a chardonnay dressing and pickled baby carrots
- Warm Thai beef salad
- Peppered goats curd with figs, asparagus and a sherry dressing
- Roasted Suzuki mulloway with braised savoy cabbage, confit onions and prawns.

#### MAIN

- Kurobuta pork loin with a raisin and cumin slaw and fondant potato
- Roasted lamb loin with braised baby cos, garden peas and confit tomatoes
- Grilled spatchcock with thyme and lemon, creamed potato and fresh asparagus
- Summer vegetable lasagne with tomato fondue
- Roasted turkey or honey glazed ham with traditional accompaniments

#### **DESSERT**

- Peach ripple cheesecake, apricot sorbet and biscuit crunch
- Milk chocolate crème with passionfruit curd, Grué de Cacao and sorbet
- Steamed Christmas plum pudding with cherry compote, eggnog sauce
- Baked citrus tart with lemon sherbet and candied zest
- Vanilla panna cotta, iced yoghurt macaron with a strawberry Champagne consomme
- Toasted pavlova, vanilla cream and tropical fruit compote

Three course: \$145 per person with 4 hours beverage package\*

\*Beverages include house sparkling, red and white wines, Australian beers, soft drinks and mineral water.





# CHRISTMAS BUFFET MENU

Perfect for larger groups, the Shangri-La Christmas buffet menu offers a sumptuous feast with festive spirit.

#### **COLD BUFFET**

- A selection of Rock and Pacific oysters with fresh lemon and poached prawns with cocktail sauce
- Platters of York ham, smoked chicken breast and roast beef sirloin with traditional accompaniments
- Creamy raisin and cumin slaw
- Roast pumpkin and Persian feta salad
- Beetroot, baby carrot and horseradish cream
- Seeded mustard, bacon and dill potato salad
- Wild mushroom and pesto pasta salad

#### CHEF'S CARVERY

- Roast Turkey with cranberry sauce, walnut and apricot stuffing with traditional accompaniments
- Honey baked ham with all the trimmings
- Oven baked salmon with saffron and tomato cream sauce
- Vegetable moussaka with tomato and basil sauce
- Manchego potato gratin
- Fried green beans with sesame seeds
- Roast cauliflower and bacon

### **DESSERT**

- Warm sticky banana date pudding, caramel sauce and milk custard
- Raspberry trifle with rhubarb sponge and sherry jelly
- Toasted pavlova, roulade log, tropical fruit and popping mango pearls
- Fruit mince tarts, seasonal fruit
- Chocolate fountain with marshmallows, honeycomb, cinnamon churros and candy cane macarons.

Buffet Lunch: \$110 per person with two hour beverage plus carving station for an additional \$30 per person

Buffet Dinner: \$150 per person plus carving station for an additional \$30 per person

# Beverage packages:

Two hour (premium): \$35 per person and \$52 per person Three hour (premium): \$40 per person and \$58 per person

Available until 24th December 2013

# CHRISTMAS CANAPÉS

# COLD CANAPÉS

- California roll
- Vietnamese rice paper roll
- Salmon brochette with rosemary and tomato
- Serrano ham and figs with lemon
- Seared scallop with cauliflower foam and cracked pepper
- Candied apple chips with blue cheese and celery
- Kingfish Nigiri

# HOT CANAPÉS

- Mini Yorkshire pudding with rare roast beef and horseradish
- Salt and pepper squid pieces
- · Crab spring rolls with chilli lime dressing
- Ying Yang prawns with Nam Jim dressing
- Crispy pork belly with Shitake mushrooms and Five Spice salt
- Spicy Thai fish cake
- Brie and baked tomato quiche

# **DESSERT CANAPÉS**

- Chocolate and gingerbread macaron with salted caramel
- Toasted lemon meringue tartlets
- Hazelnut delice, Christmas pudding crumbs
- Passionfruit posset shot with tropical fruit compote
- Mixed mini ice cream cones

\$5 per piece.







# PLATED MENUS AND BUFFET MENUS ARE AVAILABLE IN THE FOLLOWING VENUES.

Grand Ballroom I and II	Capacity for 450
Grand Ballroom I	Capacity for 200
Grand Ballroom II	Capacity for 200
Cambridge I and II	Capacity for 30
Cambridge III and IV	Capacity for 60
Cambridge I - IV	Capacity for 100
Essex I and II	Capacity for 60
Essex I	Capacity for 30
Essex II	Capacity for 30
Bradfield Lounge	Capacity for 60
Harlequin	Capacity for 50
Heritage I and II	Capacity for 80
Altitude	Capacity for 100
Altitude Private Dinning Room	Capacity for 18

<sup>\*</sup>The above seating capacity does not include any Audio Visual requirements.



# BOOKINGS

Contact our Events team on <u>events.slsn@shangri-la.com</u> or 02 9250 6057

Shangri-La Hotel, Sydney

176 Cumberland Street, The Rocks, Sydney NSW 2000

www.shangri-la.com/sydney