



Mercure

HOTELS

BALLARAT HOTEL AND CONVENTION CENTRE

*Our Christmas menus also include table centerpieces,
christmas theming and bon bons*

Christmas Group Dining
2018





\$51.00pp - Choose any 5 dishes from the seafood, poultry/meat, vegetarian and dessert selections, as well as 1 dish from each of the carb and vegetable selections, and 2 salad selections
Crusty bread, coffee and tea included. Served Buffet style

Seafood

- Salmon Steak with Sauce Verte
- Crumbed Baked Market Fresh Fish fillet with a tomato, caper and lemon salsa
- Garlic and Sage Prawns
- Calamari and Scallops on a vegetable remoulade
- Seafood Paella

Poultry/ Meat

- Semi Dried Tomato filled Chicken Breast
- Chermoula Chicken Tenders with a tahini dressing
- Turkey Breast with an apple and walnut stuffing and Cranberry sauce
- Rosemary leg of lamb, sautéed capsicum and jus
- Roast Pork, crackling, roasted pears and jus
- Roast beef sirloin mustard gravy
- Lamb Rogan Josh with minted yoghurt and naan bread

Vegetarian

- Burrito with smoked cheese and tomato salsa
- Ratatouille on a saffron pearl cous cous
- Pesto and semi dried tomato pasta
- Ricotta and spinach ravioli with confit tomato and sage
- Spinach and mushroom crepe with a swiss sauce

Carbs

- Roast Potato
- Scallop Potato
- Creamy mash
- Steamed Jasmine Rice

Vegetables

- Roast Pumpkin
- Green Beans
- Asian Greens
- Cauliflower Cheese Bake
- Peas/Carrots
- Broccolini

Salads

- Medley of Tomato, fresh basil, balsamic vinegar and roasted pine nuts
- Shaved cabbage, carrots, capsicum coleslaw
- Egg and potato seeded mustard salad
- Salad Nicoise of French green beans, potato, olives and eggs
- Cos lettuce, shaved parmesan and croutons with a creamy Ranch style dressing
- Greek style salad with cherry tomatoes, capsicum, cucumber, olive and feta

Dessert

- Chocolate mud cake with a white chocolate sauce and fresh berries
- Fresh fruit salad with double cream and raspberry compote
- Cheese board with a selection of 3 cheeses, crackers and dried fruits
- Lemon Tart with berry folded cream
- Traditional Christmas pudding, eggnog sauce and pistachio crumble

Buffet





Two Course \$59.00, 3 course \$69.00, Bread rolls, tea, coffee, included

Entree

- **Twice Cooked Pork Belly with roasted apple sauce, parsnip crisps and a red wine glaze (gf df)**
- **Wagyu Bresaola Carpaccio with shaved parmesan, capers, lemon vinaigrette, rocket and ciabatta**
- **Produce Plate with cured meats and hot smoked salmon with ciabatta (df)**
- **Seared Pacific Scallops with smoked lamb chorizo, pea puree and saffron emulsion (gf df)**
- **Polenta quenella, pea puree, semi dried tomato salsa and truffle oil (v)**

Main

- **Pan-fried Salmon Fillet with Barley and Herb salad topped with a feta, orange and tomato salsa (gf)**
- **Marinated Chicken breast with jalapeno corn bread, cumin carrot puree, charred pineapple, mint salsa and jus (df)**
- **Barramundi fillet on saffron rice with a Mediterranean broth (df gf)**
- **Roasted Red capsicum stack with biriyani rice and tomato coulis (v)**
- **Middle Eastern Lamb shoulder with Moroccan cous cous and spiced yoghurt with naan bread**
- **Sirloin Steak with smoked cheese croquette, pumpkin puree and a thyme jus (gf)**
- **Chicken breast on herb mash with field mushroom and a thyme jus (gf df)**

Dessert

- **Coffee tiramisu dusted with bitter chocolate**
- **Vanilla bean pannacota with strawberry compote and meringue**
- **Cold set mango cheesecake with a passionfruit coulis**
- **Traditional plum pudding with Brandy custard**
- **Dark Jaffa chocolate tartlet with double cream**

Plated



Pre Dinner - Pick 3 canape selections - \$15.00pp

1 Hour or so - Pick 6 canape selections - \$29.00pp

Gala Cocktail - Pick 6 canape selections and 2 grazing boxes - \$59.00pp

Cold

- Assorted sushi (veg, seafood, meat) (gf df)
- Pork Rillette on toasted Ciabatta (df)
- Duck Confit crusty baguette (df)
- Brie with quince on French toast (v)
- Hot smoked salmon on croustade (df)
- Cocktail of assorted oyster shots (gf df)
- Tartlet of goat cheese and caramelized pear (v)
- Beef carpaccio with balsamic glaze and parmesan (gf)

Grazing Box

- Fish and Chips with tartare and lemon
- Mushroom Risotto
- Thai Green Chicken curry with rice (gf df)
- Beef Pad Thai with udon noodles
- Fettucini with beef ragout, parmesan, fresh basil
- Vegetable and tofu fried rice with kimchi omelette (v gf df)
- Traditional fried rice with lap cheong sausage
- Italian style prime beef meatballs served with garlic ciabatta

Hot

- Cheese gouge're (cheese puff)
- Salt and pepper squid (gf df)
- Pumpkin arancini (v gf)
- House made sausage rolls with tomato relish (df)
- Mini Pies
- Steamed Dumplings (veg, meat, seafood)
- Garlic Prawns (gf)
- Assorted Mini Pizza (meat/veg)
- Caramelised onion and blue cheese tartlet (v)
- Southern style chicken tenders
- Assorted quiches (meat, veg)

Sweet

- Mini Strawberry Trifle
- Lemon Tartlets
- Chocolate Truffle
- Coffee Tiramisu with bitter chocolate
- Apple Tartlet
- Assorted choux (profiteroles) with mix flavours
- Assorted Maccaron

Cocktail





American Style BBQ

Includes Manned Cooking Station- \$55.00pp
Basket of assorted freshly baked bagels and breads

APPETISERS

Smoked cheese puffs

Hawaiian style marinated chicken drumssticks,

Assortment of cold cut meats (corn beef, maple glazed ham, salami and smoked fish)

Antipasto selection Salads Barbecue style beef and noodles salad.

Potato and smoked bacon and boiled egg salad.

Pasta salad with green beans and cherry tomatoes (V) NY style Caesar Salad (build your own station) (V)

FROM THE CHARCOAL GRILL

Overnight slow cooked lamb leg asadero served with chimichurri

USA pork spare ribs Slow cooked NY sirloin steak with American mustard crust, bourbon reduction

Corn cobs with peanut butter and Cajun spice (V)

Butterfly chicken, south Carolina spiced rub served with Jamaica steamed rice

Coca cola marinated chicken wings, range dressing and celery

Pumpkin and barley pie served with corn and chilly salsa(V)

Texas style roast potato and sweet potato wedges with sour cream and assorted salsa(V)

Macaroni and cheese pasta baked (V)

Crumbed Chicken tenders

DESSERTS

Flap Jacks with maple syrup

Bread and butter pudding served with warm custard and fresh berries

Fresh fruit platter Assorted American pies served with whipped cream and toppings

Ice cream station with all the toppings

Cheese platter with crackers and dried fruits

Assorted teas, freshly brewed coffee

Paella

Includes Manned Cooking Station- \$45.00pp

Freshly baked foccacia and aioli

Paella de verduras (Vegetarian)

Paella Mixta (Meats, Seafood and Vegetables)

Traditional Portugese Tarts

Churros with chocolate, caramel and seasonal berry dipping sauces

Assorted teas and freshly brewed coffee

Live Cooking



Packages

Standard

Bancroft Bridge NV Sparkling - Multi Regional
Bancroft Bridge Sauvignon Blanc - Multi Regional
Bancroft Bridge Moscato - Multi Regional
Bancroft Bridge Shiraz - Multi Regional
Furphy Ale - Geelong, Vic
Hahn Premium Light - Sydney, NSW
XXXX Gold - Yatala, QLD
Boag's Draft - Launceston,
Soft Drink
Mineral Water
Juice

Two Hours unlimited service - \$36.00pp
Every additional hour @ \$6.00pp per hour (max 4 hrs)

Signature

NV 6Ft6 Prosecco - King Valley, Vic
Scotchman's Hill Moscato - Peninsula, Vic
Stumpy Creek Sauvignon Blanc - Moorooduc, Vic
Scotchman's Hill Shiraz Bellarine - Peninsula, Vic
Furphy Ale - Geelong, Vic
Hahn Premium Light - Sydney, NSW
XXXX Gold - Yatala, QLD
Boag's Draft - Launceston,
Cider
Soft Drink
Mineral Water
Juice

Two Hours unlimited service - \$46.00pp
Every additional hour @ \$7.00pp per hour (max 4 hrs)

On Consumption

A bar tab can be set at the beginning of your event for a specified amount, applicable to restrictions and selections made by you. This can be reviewed as the function progresses, and at any stage you can choose to extend or conclude the tab. A cash bar can then be run for guests to purchase beverages for their enjoyment.

Cash Bar

A fully stocked bar of wines, spirits and beers can be made available for guests to purchase beverages throughout the event.

Jugs

\$39.00 each - (5 standard drinks)
Sangria
Bern's Mulled Wine
Pimm's Cup
Mai Tai
Mohito
Mocktail (non alcoholic- \$25.00)

Beverages

