



STAMFORD
Plaza
Brisbane

Celebrate the



Festive Season

Festive Package 2023

Two Courses \$84 per person, minimum 20 guests

SELECTION OF ENTRÉE

Pan seared scallops with mint and green peas volute, poached spring onion and crispy fennel (GF / DF)

Crispy fried quail, sauteed Asian mushrooms, carrots and xo dressing (GF/DF)

Kataifi wrapped king prawns, mango, coriander and bell pepper salsa and smoked eggplant puree

Goats cheese mouse with roasted baby beetroots, figs and chilled peas gel (GF / VEG)

SELECTION OF TWO MAIN COURSE (ALTERNATE DROP)

Taste of Christmas, a selection of roast stuffed turkey and glazed ham with traditional vegetables, stuffing and jus

Grilled lamb loin, parmesan risotto, forest mushrooms and pan juices (GF)

Crispy skin Barramundi, hazelnut romesco sauce, blanched broccolini and baby herbs (GF/DF)

Classic Chicken cordon bleu, green peas puree, grilled king brown mushrooms and red wine jus (GF)

Pan seared gnocchi, pumpkin puree, semi dried tomatoes, mushrooms, and parmesan (Veg)

SELECTION OF DESSERT

Noel - a taste of Christmas

Green tea and mandarin tiramisu

Classic raspberry opera cake

Classic plum duff and brandy custard

Note

- All the lunch and dinners will be served with freshly baked dinner rolls and butter.
- Dietary requirements can be catered for as requested.



Festive Package 2023

Canapes Package \$80 per person (food only), minimum 30 guests

COLD CANAPES

Goats cheese mousse and braised beetroot and Candid walnut tartlets (GF)

Old fashioned prawn cocktail (GF/DF)

Vodka poached Australian trout, green peas mousse, and caviar

Freshly shucked rock oysters with gin and green tea (GF/DF)

Prosciutto melons with Balsamic pearls (GF/DF)

HOT CANAPES

Korean chicken bao buns

Beetroot and fetta arancini with garlic aioli

Tempura king prawns with wasabi mayonnaise

Smoked cod croquette with bush tomato chutney

Prawn dumplings and soy ginger sauce

Peking duck spring rolls with house made sweet chilli sauce

Beef burgundy pie with potato mash

BIGGER BITES

Wagyu beef sliders

Pulled barbeque pork sliders

Fish and chips with tartare sauce and lemon

Wok-fried hokkin noodles with chicken (DF)

Chilli beef fajitas

Soft and hard fish tacos

DESSERT CANAPES

Green tea and mandarin tiramisu

Kaffir lime and lemongrass panna cotta (GF)

Assorted French petit fours

Lemon curd and meringue tartlets (GF)

Dark chocolate ganache tartlets (GF)

Fresh fruit tartlets (GF/DF)

Assorted macaroons



Festive Package 2023

Lunch and Dinner Buffet \$90 per person, minimum 30 guests

SOUP

Chef's soup of the day with freshly baked rolls and butter

COLD SELECTIONS

Kipfler potato salad with crispy bacon, eggs, spring onion, gherkins and seeded mustard (GF)

Classic Caesar salad with traditional condiments, or fresh and crisp mesclun salad with classic condiments (GF)

Roasted baby beetroots, walnuts, pickled onion and spinach salad with fetta cheese and beetroot vinaigrette (GF)

Thai rice noodle and shrimp salad with fresh mint, Asian basil and chilli (GV/DF)

Fresh, crisp Mesclun salad with condiments

Antipasti selection of smoked, cured meats & vegetables, fresh olives, house baked and dried breads, chef's selection dips.

ADD CHILLED SEAFOOD BUFFET \$40 PER PERSON

Freshly shucked Pacific oysters with mignonette dressing (GF/DF)

Mooloolaba king prawns with cocktail sauce (GF/DF)

Smoked salmon with baby capers and onions (GF/DF)

Chilled Moreton Bay bugs (GF/DF)

HOT SELECTIONS

Smoked and slow roasted honey glazed leg of ham with Hawaiian sauce (GF/DF)

Stuffed turkey roulade with cranberries and cherry jus

Grilled Barramundi with caper and white wine Beurre Blanc sauce (GF)

Rigatoni pasta with sauce marinara

Locally sourced roast vegetables, or poached seasonal vegetables (GF)

Sauteed potatoes with white wine and cream (GF)

ADDITIONALS

Slow cooked lamb Tajin with Moroccan cous cous \$11 per person

Classic Beef Bourguignon and creamy potato mash \$11 per person

Red wine braised baby chicken, smoked speck, baby mushrooms and creamy mashed potatoes \$9 per person

DESSERT SELECTIONS

Warm Christmas pudding with butterscotch sauce,
or Warm mini apple pies with custard sauce

Chocolate coated Christmas yule log

Classic Aussie pavlova with fresh berries and passionfruit coulis (GF)

Lemon curd and Italian meringue tartlets

Vanilla crème brûlée (GF)

Apple and fruit mince pies

Freshly sliced fruit platter (GF/DF/Vegan)

Selection of Australian cheese with classic condiments



Festive Package 2023

Packages Enhancements

LIVE COOKING STATION (MINIMUM 30 GUESTS, FOOD SERVICE 1.5 HOURS)

Asian street stall \$34 per person

- Chicken and beef satays, lime, peanut sauce
- BBQ pork buns with soy sauce
- Steamed vegetarian dumplings and siracha (V)
- Prawn dim sum with soy

Artisan La Boca butcher's platter \$38 per person

- Signature fresh Argentinian chorizo sausage
- Lamb and rosemary sausage
- Asador roast Wagyu beef
- Parilla grilled chicken
- Gourmet flat bread, chimichurri sauce, salsa verde

Mexican Bar \$34 per person

- Mojo pulled pork Soft and hard tacos, cheese, guacamole, tomato relish, sour cream
- Chicken quesadillas
- Corn chips and Pico de Gallo salsa
- Pickles, iceberg lettuce, tomato, jalapeno, chipotle mayo

Taste of Japan \$38 per person

- Nigiri and maki rolls
- Sashimi with pickled daikon, crispy rice vermicelli noodles
- Pickled ginger, soy sauce, wasabi (V)
- Seaweed salad, black sesame seeds (V)

Ice cream cart, three flavours, cones and garnishes \$12 per person

Chocolate fountain with fresh fruit, marshmallows, and brownie \$12 per person





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Enjoy our tailored festive packages
and menus for your celebrations.

To book, call (07) 3221 1999
or email: eventsspb@stamford.com.au

