

PRIVATE COCKTAIL  
FESTIVE EVENTS

THE LANGHAM

MELBOURNE



## EAT AND BE MERRY

Mix and mingle your way through a Christmas cocktail party during the day or evening whilst our attentive waiters serve a selection of canapés and beverages.

1/2 Hour Cocktail Package

\$23 per person

Chef's selection of 2 cold and 2 hot items

1 Hour Cocktail Packages

\$30 per person

Please select 3 cold and 3 hot items

2 Hour Cocktail Package

\$45 per person

Please select 5 cold and 4 hot items

3 Hour Cocktail Package

\$58 per person

Please select 5 cold, 5 hot and 2 dessert items

Additional items can be added to your selected cocktail package for \$4.50 per person, per item.

\* beverages not included

For details please contact the catering department via [t1mel.catering@langhamhotels.com](mailto:t1mel.catering@langhamhotels.com) or 03 8696 8234



## COLD CANAPÉS

Buckwheat flour blini, sour cream, smoked salmon, lumpfish caviar, chives, pickled onion

Medley of marinated melons, goats curd, chive, aged balsamic caviar and fennel crisp (V)

Pulled Victorian nurrata with semidried heirloom tomatoes,  
olive candy, balsamico pearls and basil powder (V)

Rock melon with burnt figs, prosciutto, and vicotto

Pizza fritti, artichoke, dried tomatoes

Pinna colada espuma with dehydrated pineapple crisp

Rojak cone in black sesame cone with sweet prawn and petit cress

Butter poached Hervey Bay scallop, celeriac puree, Yarra Valley salmon roe and cereal prawn

Poached prawns in green tea cone lime and green apple salsa

Sticky pork belly in bao bun, sweet and sour eggplant, cucumber and pork floss

Spicy tuna in crisp seaweed, togarashi and saffron aioli

Truffled egg and serrano wrap with Yarra Valley salmon roe and aioli

Seared Tasmanian salmon with compressed cucumber and melon, cucumber gel

Sand crab millefeuille and wasabi cream in beetle leaf

Smoked salmon tarter in puff pastry cup

whipped lemon cream and petit lemon balm



## HOT CANAPÉS

Turkey and chestnut croquettes with cranberry aioli and bacon crumb

Braised wagyu short rib, roasted celeriac puree with truffle,  
toasted pumpkin seed and wasabi

Forest mushroom arancini filled with tomato and date chutney,  
saffron mayo and truffle powder (V)

Truffled egg custard, foie grass and cognac espuma, salmon roe and serrano crisp

Pulled Margret River peking duck, red beans, chilli caramel & scallion,  
mandarin jujubes in steam bun parcel or mini taco

Szechuan pink salt calamari popcorn with chilli and pineapple Jam

Chicken and rice popsicle with glazed chicken, ginger and spring onion confetti, soup pipette

Espelette scallop, saffron jap mayo, compressed cardamom  
infused melon and crumbled feta

Lux- Sa – Lobster laksa with coconut espuma

Victorian beef and burgundy mini pie with home made barbecue sauce pipette

Balinese style water chestnut, silken tofu and exotic mushroom in crisp lettuce cups



## DESSERT CANAPÉS

Black forest lollypop

Baby mince pie with vanilla bean anglaise

Red currant tartlet

Chestnut swiss roll with glazed red current

Chocolate dome mandarin gel

Cointreau marinated berries with raspberry espuma

Deconstructed blueberry cheese cake

Tiramisu in a cup

Warm espresso suspension Espuma with gold dust  
and Belgian chocolate nibs and waffle crisp

Dulcey & Strawberry Mousse

Roast white chocolate lychee macaroon

Eton Mess with berries

Ginger and Belgian milk chocolate mousse with chocolate powder  
and glace ginger and peppery nastirum



## SUBSTANTIAL CANAPÉS

Soft shell crab with blue corn chips , avocado, corn, dill yoghurt

Pulled pork, five spice, hoisin, steamed buns

Flat bread, marinated zucchini, artichoke, purple cabbage, Persian feta, (V)

Slow cooked brisket, caramelized onion, blue cheese foam, brioche

Teriyaki chicken with Japanese rice, pickle and furikake spice

Nasi Lemak ball with sambal , crushed peanut , fried quail egg and salted fish

Chef Sim's signature seafood char quey teo

Melba signature chicken butter masala served with mini garlic and cheddar naan bread

Braised rasel hanout spiced pulled lamb shank parsnip puree  
and rosemary smeared flat bread

Wild garlic smeared flat bread with wild rocket, sun dried tomatoes and olive

Angus beef and Swiss cheese sliders with foie gras trochon

Sous vide pork belly sliders with five spice glaze and Asian slaw,  
crispy eggplant " black sesame bun"

Chicken schnitzel sliders with sauce

\$10 per item - one per person

## LIVE NITRO ICE CREAM STATION

Liquid gold baby – Bailey's ice cream, brule banana, chunks of honeycomb clusters,  
golden roasted nuts and a salted caramel syringe

OH-BOY its red velvet - a cheesecake gelato with layers of red velvet, cream cheese frosting  
and red velvet crumble raspberry sauce Syringe

Lime and Gin Nitro meringue with fresh berries and passion fruit cremeux

\$20 per person

