

PRIVATE FESTIVE EVENTS

THE LANGHAM

MELBOURNE



FESTIVE EVENTS ALL WRAPPED UP!

Jingle all the way through a delicious Christmas event with your colleagues, family or friends.

Let us do all the work for your Christmas party. Event theming plus food and wine matching... we have got it covered.

Celebrate the spirit of Christmas with a combination of dishes inspired by traditional and international specialties.

Package Inclusions

- Lunch menu
- Christmas Bon Bons
- Styling including table linen and chair covers
 - Christmas centrepieces
 - Lectern and microphone
- 3.5 hour beverage package with lunch menu
- 4.5 hour beverage package with dinner menu

Lunch menu \$150 per person

Dinner menu \$175 per person

Minimum numbers and conditions apply

For details please contact the catering department via t1mel.catering@langhamhotels.com or 03 8696 8234



CHRISTMAS ENTREES

SEAFOOD SYMPHONY "GF"

Tasmanian Smoked Salmon, Local Prawn with Avocado mousse,
Blue swimmer crabmeat, sea vegetables, compressed melon and green apple emulsion.

Garlic, rosemary marinated grilled tiger prawn "GF"
Burnt corn, avocado and cucumber salsa, pickled red paw paw
and shallot with smoky chipotle aioli

Black sesame crusted seared hiramasa king fish candied Kaiserfleisch, compressed melon
and cucumber, Persian feta crumb, salmon roe and cucumber yuzu gel "GF"

Green pea pannacotta, whipped goats curd, asparagus, pickled baby beetroot,
micro radish and cress avocado gel "GF"V

Foie gras torchon, marinated school prawns , marinated raspberry,
compressed melon manrin crème aux and orange crisp "GF"

Tasmanian smoked salmon tartare, marinated scallop, celeriac remoulade.

Yarra Valley salmon roe, yuzu and dill crème, charcoal crisp

Victorian prosciutto, pulled mozzarella, saffron poached pear,
pickled onions, shaved fennel, walnuts croutons

Slow cooked pork belly , Robs black pudding, wild morello cherry jam,
shimeji mushrooms, poached rhubarb, pork floss , mace & ginger glaze



CHRISTMAS ENTREÉS

Black Angus short rib, Truffled parsnip puree, candied baby turnip,
asparagus, rich Madeira essence

Burata and heirloom tomato salad with olive candy,
basil micro cake , smoked beetroot puree (V) (GF)

Ravioli of veal and caramelized onion, warrigal greens , truffle and sweet garlic cream,

Beef fillet tataki with pickled cucumber, marinated silken tofu, nori and ponzu

Salad of smoked free range chicken, wild garlic mousse, confit potato salad,
green beans, semidried tomatoes and bacon dressing (GF)

King prawn salad Asian style, blue swimmer crab meat, pea tendril, crispy shallots,
marinated green tea noodles ginger, white soy and kaffir lime dressing

Orange duck confit log, with red onion jam, marinated king brown mushroom,
baby curly endive, tangelo jujubes and gel



CHRISTMAS MAINS

Duck breast and confit duck fritter, orange infused vichy carrot, casoulet of beans and speck, maple roasted bacon and parsnip, citrus and five spice jus (GF)

Angus short rib two ways – slow cooked and crispy short rib with truffle celeriac puree, roasted heirloom beetroot, charred leek with persillade crust, Jerusalem artichoke chips and rich port wine essence

Coney Bay barramundi, colcannon potato, Cloudy Bay clams, saffron braised fennel, cumin roasted dutch carrot and salsa verde (GF)

Turkey tenderloin, macadamia stuffing , grilled cotechino sausage, parma ham, sweet potato puree, roasted baby vegetables and cranberry jus

Victorian beef entrecote fillet

Pasture fed beef, confit cipollini onion, truffled potato puree, heirloom micro vegetables and tomatoes (GF)

Tasmanian salmon, courgette wrapped trout and prawn mouse, artichoke cream, edamame, king oyster mushroom, citrus quinoa, chamomile and yuzu butter (GF)



CHRISTMAS MAINS

Wild mushroom, pecorino & ricotta cannelloni

Served with battered zucchini blossoms filled with goat's curd,
battered kale, sautéed porcini, cauliflower and saffron sabayon (V)

Braised Australian wagyu cheek, pommes mousseline, smoked pork belly, griolles,
braised puy lentils, baby root vegetables and "Marchand de Vins" rich red wine reduction

Roasted fillet of beef, (cooked medium), black truffle mashed potato,
asparagus, roasted shallots, garlic and bacon, Béarnaise sauce

Free range chicken kiev with wild mushroom ragout, mashed potato with cabbage,
onions and bacon, dutch carrots, chicken jus

Rack of Gippsland lamb with juniper salt, Warrgul greens, quinoa with Persian feta,
Pommery mustard and root vegetable cream, lavender jus

Grilled swordfish, salted cod fritter, leek fondue, creamy potato,
Bois Boudran sauce, cherry tomato and French shallot sauce



CHRISTMAS DESSERTS

Traditional plum pudding

Brandy Alexander sauce, cinnamon sable, pure cream,
rum and raisin ice-cream, vanilla fairy floss

Creme catalana tart

Pate de fruit, passionfruit chiboust, orange confit,
meringue drops, spiced vanilla bean ice cream

Belgium bittersweet chocolate truffle torte, 24 carat gold leaf,
mandarin crème, dehydrated raspberry crisp, orange jujubes (GF)

Wild berry “Knickerbocker Glory” sundae with pastry cream,
jelly, sorbet, Chantilly cream, berry crumble and popping candy

Lemon brulee tart, clotted cream, lime sorbet, candied lemon,
raspberry meringue, vanilla bean and lemon trickle

Rose bomb - raspberry and chocolate dome, chocolate soil, and white chocolate ice cream

Berry and mascarpone cream pink macaroon petit pistachio cake, berry and campari gelée,
raspberry sorbet and white chocolate snow

Victorian cheese plate, quince paste, fruit, nuts & lavosh

Chef’s selection of exotic pastries - served to the centre of the table



CHRISTMAS SHARE PLATTERS

Seafood plate with peeled tiger prawns,
oysters natural with lime and cocktail sauce (GF)

\$20 per person

Antipasto platter with marinated grilled vegetables, pancetta,
salumi, buffalo mozzarella and spiced olives (GF)

\$15 per person

Mezze plate of assorted dips with warm Turkish bread

\$10 per person (V)

Country style ciabatta with wild black garlic (v)

\$ 9 per person

Confit heirloom tomatoes, wild rocket, garlic chips, crumbled goat's cheese and truffle oil.

\$ 9 per person

CHRISTMAS SIDE PLATES

Quinoa, pickled cucumber and labneh salad with pomegranate and citrus segments

Roma tomato, Persian feta and pine nut panzanella salad

Warm goats cheese roasted pumpkin salad

Thick cut chips with Murray River pink salt

Vine ripened tomatoes, Victorian buffalo mozzarella, basil, extra virgin olive oil

Chicory and blue cheese salad with nashi pear dressing

Roasted kipfler potatoes, rosemary salt

Raspberry sorbet and white chocolate snow

Victorian cheese plate, quince paste, fruit, nuts & lavosh

Chef's selection of exotic pastries - served to the centre of the table

\$6 per person

