



SHANGRI-LA
SYDNEY



CHRISTMAS
FESTIVE
AT
SHANGRI LA



CHRISTMAS FEAST



Whether you'd like a personalised party, grand gathering or intimate affair, place your trust in our experienced culinary team to arrange the most sophisticated Christmas feast in one of our renowned elegant ballroom.



ADULT

Standard admission (18+ and above) : AUD249.00 per person

Deluxe admission with deluxe beverage package : AUD299.00 per person

Premium admission with premium beverage package : AUD349.00 per person

CHILDREN

Standard admission for children (12 years old and under 18 years of age) : AUD199.00 per person

Standard admission for children (from age 4 to 11 years old) : AUD149.00 per person

Standard admission for children under 3 years old is free



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SALAD

- Watermelon, heirloom tomato, pomegranate, whipped feta, fresh mint preserved lemon
- Seafood salad
- Celeriac, endive, chicken, grain mustard, roasted walnut, prune, dill
- Black rice with coconut, cucumber, basil, cranberry
- Potato, chorizo, fire roasted peppers, grilled artichoke heart chives, celery

SOUP

- Seafood chowder

COLD BUFFET

- Green lip mussels
- Blue swimmer crab
- Sydney rock oysters
- Alaskan king crab
- King prawns
- Chicken teriyaki uramaki sushi
- Crab California uramaki sushi
- Spicy tuna uramaki sushi
- Maki vegetable roll
- Thousand Island dressing
- Cocktail dressing
- Garlic aioli
- Chipotle sauce
- Tabasco
- Fresh limes
- Gherkins
- Chilli soy dressing
- Tamari
- Pickled ginger
- Wasabi

CARVERY

- Roast beef sirloin
- Roast leg of ham
- Trimmings with sauces

CHRISTMAS FEAST



HOT DISHES

- Beef bourguignon stew
- Turkey roulade
- Brussel sprouts with cranberry balsamic
- Roasted vegetable cannelloni
- Truffle, parmesan scented, herb roasted chat potatoes
- Honey thyme glazed butternut with blistered vine tomatoes
- Steamed rice
- Chicken in basil tomato with olives, pepper cream sauce
- Mixed seafood, fusilli bake

TERRINES

- Rabbit quail terrine
- Grand Marnier, chicken liver, pork mousse pâté

ANTIPASTO

- Charcuterie (prosciutto di parma, smoked salmon, nduja, chorizo, salami, double smoked ham, smoked turkey)
- Marinated eggplant
- Marinated peppers
- Marinated olives
- Grilled pumpkin
- Sundried tomatoes
- Spicy capsicum dip
- Avocado dip
- Hummus
- Eggplant dip
- Beetroot hummus
- Tzatziki
- Mesclun leaves
- 3 types of dressings

CHRISTMAS FEAST



BREAD STATION

- Selection of freshly baked breads
- Charcoal focaccia
- Baguette
- Sour dough
- Soft rolls

CHEESE

- Triple cream brie
- Oak blue
- Parmigiano Reggiano
- Cloth aged cheddar
- Chevre
- Gouda
- Quince jelly
- Grissini
- Crackers

DESSERTS

- Xmas pudding
- Cherry compote, anglaise sauce
- Mince pie
- Candied orange cranberry filling, vanilla sable
- Milk Chocolate Buche de noel
- Chocolate mousse, hazelnut genoise
- Passionfruit Pavlova Roulade
- Vanilla chantilly passionfruit culis



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DELUXE PACKAGE

- Dunes, Green Chardonnay-Pinot Noir Sparkling
- Robert Oatley Pocketwatch Chardonnay, Central Rangers, NSW
- Howard Park Miamup Cabernet, WA
- Peroni Beer
- Soft Drink
- Orange Juice

PREMIUM PACKAGE

- Domain Chandon Brut non- vintage
- Drift Sauvignon Blanc, NZ
- Zilzie Regional Collection Shiraz Barossa, SA
- Peroni Beer
- Soft drinks
- Orange Juice

