



STAMFORD  
*Plaza*  
Melbourne

# CHRISTMAS PARTIES *Made Easy*

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# PLATED *Lunch and Dinner*

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Celebrate the season in style with our plated lunch and dinner packages. Perfect for teams looking for a more traditional dining experience, our curated menus offer a festive three-course service in a relaxed, welcoming setting.





# PLATED LUNCH AND DINNER

## MENU

### Entree

Kingfish ceviche, corn and tomato salsa, smashed avocado, lime, and coriander (GF, DF)

Creamy cauliflower gnocchi, pine nuts, parmesan, and herb oil (V)

Smoked salmon gravlax, beetroot, orange segments and edamame puree

### Main

Roasted chicken breast, harissa and honey carrots, spiced cauliflower, hummus, tahini dressing, toasted sesame, lemon (GF, DF)

Beef cheeks, soft polenta, red wine jus.

Lamb shank, edamame, roasted carrots, potato mash with maple jus.

Pan fried gnocchi, baby eggplant, peperonata, whipped cheese cream, toasted walnut crumb (V)

### Dessert

Sticky date pudding, butter scotch sauce, vanilla cream

Pana cotta, berry compote, fresh berries.

Cheesecake passionfruit coulis, fresh berries.



# PLATED LUNCH AND DINNER PACKAGES

*(Min 30 people required )*

*Served with freshly brewed filtered coffee & a selection of traditional & herbal teas*

## **2 Course Lunch/Dinner: \$65**

Set menu including one entrée and one main course, or one main course and one dessert.

## **2 Course Alternate Lunch/Dinner: \$85**

Alternate (50/50) service- two entrées and two main courses, or two main courses and two desserts

## **3 Course Lunch/Dinner: \$75**

Set menu including one entrée and one main course, and one dessert.

## **3 Course Alternate Lunch/Dinner: \$95**

Alternate (50/50) service- two entrées, two main courses and two desserts

Add Ons:

## **Beverages on Consumption \$500 min. spend**

Your selection from the hotel wine list, with beer and selected soft drinks

*Min 20 pax.*



# BUFFET

## *Lunch and Dinner*

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Bring your team together with a festive buffet designed for connection, conversation, and celebration. Featuring a wide variety of seasonal dishes, our buffet lunch and dinner options allow guests to enjoy a relaxed and social atmosphere while sharing a memorable Christmas experience.





# BUFFET LUNCH AND DINNER MENU

## PRICING

Starting from \$69 PP

(Min 20 pax required)

### Entree

Soup  
Gourmet beef sausage rolls  
Selection quiches (Vegetarian and Non-Vegetarian)  
Falafel patties  
Spinach and ricotta rolls  
Veg samosa  
Veg spring rolls  
Beef pie

### Main

Thai green chicken curry, coconut, coriander (GF)  
Grilled chicken thighs with chorizo sausages (DF)  
Teriyaki pork with Chinese mushroom (DF)  
Black bean beef with caramelised shallots (DF)

*(Contd. next page)*



# BUFFET LUNCH AND DINNER MENU

## Main (Continued)

Braised lamb stew with seasonal vegetables (GF, DF)

Singapore noodles with tofu and Asian vegetables (VG, DF)

Mushroom and pea risotto with spinach (V, GF)

Steamed seasonal fish with chili soy sauce and ginger (DF)

Veg lasagna (V)

## Dessert

Rocky road bites (V)

Chocolate brownie (V)

Macadamia and caramel slice (V)

Opera cake (V)





# BUFFET LUNCH AND DINNER

Pricing starts from \$69 inclusive of:

2 entree, 2 main, 2 dessert (chef's selection)

\$10 extra per person for tailored menu from the above selection.

## Standard Add Ons:

Extra Entree Item	\$5 per person
Extra Main Item	\$10 per person
For dessert selection	\$5 per person

## Premium Add Ons

*(Price per 20 people)*

Turkey with cranberry sauce	\$380
Champagne ham leg with roast gravy	\$250
Tiger prawns with lemon and cocktail sauce	\$470
Plum pudding with brandy sauce	\$250
Mini boutique pack	\$300

## Live Carving Stations

*(Price per. 80 people)*

Ham	\$700
Turkey	\$850





# Beverage *Packages*

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Our beverage offering is designed to work around the style and flow of your event. Groups can select from our curated beverage package or our beverage on consumption. Both options provide access to a range of wines, beers, and non-alcoholic selections, making it easy to tailor the experience to your group's needs.



# BEVERAGE PACKAGES

## Standard Beverage Package

1 Hour Package	\$25.00 per person
2 Hour Package	\$35.00 per person
3 Hour Package	\$45.00 per person
4 Hour Package	\$55.00 per person

## Standard Beverage List

*Woodbrook Farm Cuvee Brut*

*Woodbrook Farm Sav Blanc*

*Woodbrook Farm Chardonnay*

*Woodbrook Farm Shiraz*

*Woodbrook Farm Cabernet Sauvignon*

*Cascade Premium Light*

*Crown Lager*

*Soft drinks, Mineral water, Orange Juice*

## Beverages on Consumption

Your selection from the hotel wine list, with beer and selected soft drinks

**Min 20 people**

**\$500 min. spend**





# TICKETED *Corporate Event*

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For smaller teams or departments, our ticketed Christmas event offers an easy and flexible way to celebrate. Reserve a table at our festive lunch and enjoy all the atmosphere of a larger event, without the need for a full private booking. A perfect solution for an end-of-year get-together that's simple, stylish, and full of holiday spirit.



# TICKETED CORPORATE EVENT

## Event Details

Date: 12th December, Friday

Time: 12 pm - 3 pm

Ticket price: \$109\*

Booking Link: <https://bit.ly/3GCKEEv>

## Menu

### Salad

Caeser Salad, cos lettuce, crispy bacon, parmesan, anchovies, boiled egg and croutons.

Quinoa and sweet potato salad with feta cheese and maple dressing

### Charcuterie Platter

Selection of cured meats, variety of cheese, crackers and accompaniments

### Seafood

Cooked tiger prawns, lemon, cocktail sauce

Smoked salmon, caper, dill

Mussels, capsicum, coriander Thai chilli dressing

*\*Plus booking fees*





# TICKETED CORPORATE EVENT

## Menu

### Seafood (continued)

Baby Octopus salad, fennel and sundried tomato salad

### Main

Beef cheeks with confit cherry tomato, grilled asparagus and red wine jus

Barramundi with char grilled lemon, pepper drops and salsa verde

Roast turkey with cranberry sauce

Mediterranean penne peperonata with capsicums, eggplant

Garlic rosemary roasted vegetables

### Desserts

Tiramisu

Mango Mousse

Red Velvet Cake

Apple Crumble

Black Forest Cake

Cherry Ripe

Carrot Cake



# Terms and Conditions

- Min 72 hours required for plated and buffet packages.
- Menu items are subject to availability.
- Dietary requirements can be catered to. Please let our team know at the time of booking.
- Full payment is required prior to event.
- Minimum spend, guest numbers, and booking notice periods apply depending on your selected package.
- Public holiday surcharges and blackout dates may apply.

