

HAVE YOU MADE PLANS FOR YOUR CHRISTMAS? WE HAVE!

**If you're planning a Christmas Celebration,
Stamford Plaza Sydney is the perfect location.
We've created a range of all-inclusive packages to get you and
your colleagues in a truly festive mood.**

From only \$40 per person, you can choose from an informal cocktail style menu package up to our famous Christmas Dinner packages with all the trimmings.

COCKTAIL PARTY PACKAGES

(Minimum numbers apply)

Silent Night

\$30 per person (minimum 20 guests) include-
2 Hot and 2 Cold Canapés per person
Gourmet Dips; 2 Hour Beverage Package

Rocking around the Christmas Tree

\$65 per person (minimum 30 guests)
4 Hot and 4 Cold Canapés per person
Gourmet Dips; 4-Hour Beverage package & DJ

CHRISTMAS DINNER PACKAGES SET OR BUFFET

(Minimum 70 Guests)

3 Course Alternate Served Menu or Buffet Dinner
Standard Beverage Packages (refer to menu pages);
Welcome cocktail; Christmas Bon Bons;
Lucky Door Prizes and Christmas Centrepieces

To book your Christmas Celebration please call our Events Team on
02 9317 2200 or email sales@spsa.stamford.com.au
for more information.



STAMFORD
Plaza
Sydney Airport

Menu items correct at time of printing. 10/09/2009

Cnr O'Riordan & Robey Streets Mascot, NSW 2020
02 9317 2200 | sales@spsa.stamford.com.au | www.stamford.com.au/ssa

COCKTAIL PARTY PACKAGE CANAPÉ SELECTIONS

SILENT NIGHT COCKTAIL PARTY

\$30 Per Person (Minimum 20 Guests)
2 Hot And 2 Cold Canapés Per Person
Gourmet Dips; 2 Hour Beverage Package

HOT CANAPÉS

(Choose Two Each)

Basil Chicken Brochettes
Spinach Ricotta Spanakopita
BBQ Beef & Grana Padano Dumplings
Assorted Pizzas
Cheese & Green Cardamom Flavoured
Kebabs
Malaysian Chicken Satay with Peanut Sauce

COLD CANAPÉS

(Choose Two Each)

Salmon on Multigrain Toast with Capers
Prawn on Banquette Shells with Tabouleh
Assorted Maki Rolls
Tuna Rillettes
Red Prawns with Raw Papaya Salad

Hummus, Baba Ghanoush,
Spicy Capsicum Dip
with Warm Pita Triangles & Herbed Focaccia

ROCKING AROUND THE CHRISTMAS TREE

\$65 Per Person (Minimum 30 Guests)
4 Hot And 4 Cold Canapés Per Person
Gourmet Dips; 4-Hour Beverage Package & DJ

HOT CANAPÉS

(Choose Four Each)

Assorted Dim Sims
Golden Fried Prawns
Cheese and Chicken Kebabs
Lamb Shish Kebab
Herb Crumbed Fish Fingers
Spedini of Cajun Chicken
Lemon & Pepper Calamari
BBQ Chicken Wings
Assorted Vegetable Quiche
Crab & Sand Lobster filled Vol Au Vent

COLD CANAPÉS

(Choose Four Each)

Onion & Goat Cheese Tarts
Oyster Shooters
Assorted Sushi Rolls
Vietnamese Chicken Rolls
Prune & Cream Cheese
Melon Balls With Farmer's Salami
Salmon Rillettes
Smoked Salmon on Multigrain Toast

Hummus, Baba Ghanoush,
Spicy Capsicum Dip, Tzatziki, Spring Onion Dip
with Warm Pita Triangles, Buttered Turkish
Bread & Herbed Focaccia


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DINNER PACKAGE MENU SELECTION

SET/ALTERNATE DINNER MENU PACKAGE FOR CHRISTMAS 2009
\$95 PER PERSON (MINIMUM 70 GUESTS)

ENTRÉES

(Choose two for alternate serve)

Caesar Salad with Shaved Parmesan and Cajun Chicken

Antipasto Platter
of Salami, Smoked Turkey Breast, Artichokes , & Kalamata Olives

Salad Nicoise with Lightly Seared Tuna

Apple Wood Smoked Salmon with Capers, Avocado and Mesclun

Tian of Prawns Crab Meat and Avocado with Sweet Pepper Drizzle

Smoked Pepper Mackerel with Chive Blinis on Mesclun with Cordon of Sweet Chilli

MAIN COURSE

(Choose two for alternate serve – all mains are served with season vegetables)

Herb Crusted Barramundi Fillet
Roasted Garlic Mash & Sautéed Spinach, Mustard Veloute

Grilled Beef Tenderloin
Thyme Flavoured Kipfler Potatoes, Green Beans & Garlic Jus Lie

Roasted Chicken Breast
Mushroom Risotto, Asparagus and Corn Ragout

Grilled Lamb Rack
Cajun Potato Wedges, Glazed Asparagus, Mushroom and Bacon Ragout

Braised Lamb Shank
Creamy Polenta and Gremolata

Seared Salmon Crusted with Parsley and Garlic
Green Pea & Potato Mash with Braised Fennel

Desserts On Next Page...


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DINNER PACKAGE MENU SELECTION (continued)

DESSERTS

(Choose Two For Alternate Serve)

Sticky Plum and Chocolate Mud Cake
Wild Berry Compote

French Apple Tart
Creme Chantilly and Fresh Berries

Cointreau and Chocolate Jaffa Dome
with Orange Anglaise

Dark and White Chocolate Marquise with Raspberry Coulis

Pavlova with Seasonal Fruits and Passionfruit Coulis

Freshly Brewed Coffee And Tea

ADDITIONS AND UPGRADES – For DINNER AND BUFFET PACKAGES ONLY

- Chef's selection of Canapés on Arrival: \$5 per person
- Pre Set Seafood Platter and Caesar Salad: \$10 per person
- Oyster Bar: Served freshly shucked: \$15.00pp
- Carvery: Your choice of pork, beef or lamb served with pita bread, sourdough and dinner rolls with a variety of relishes and chutneys from \$6.00pp
- Sugar and Spice Dessert Canapés: Chocolate dipped strawberries, Iced petite fours, toffee profiteroles, chocolate truffles and fruity Cointreau Ganache: \$10.00pp
- Beverage Upgrades: Your choice of gold wine selections with premium beers at \$6.00 pp or platinum wine selections with premium beers at \$10.00pp
- Christmas Theming: Chair covers and other lighting and theming additions are priced on application from our reputable suppliers



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DINNER PACKAGE BUFFET MENUS

SEMI BUFFET MENU FOR CHRISTMAS 2009

\$85 per person including 3 hour beverage package
(Minimum 70 guests)

COLD BUFFET SELECTION

Continental Cuts

Choose any three from – Ham, Salami, Smoked Turkey, Farmers Salami or Pepperoni

Assortment Fresh Boiled Seafood
with Choice Of Dips
Smoked Salmon

New Zealand Green Lip Mussel with Mango Salsa

Assortment of Mediterranean Dips
including Hummus, Baba Ghanoush,
Tzatziki, Spicy Pimento Dip, Kalamata Olives, Capers

SALADS - choose any four salads

Antipasto Platter
Potato and Mustard Salad
Greek Salad
Tomato and Mozzarella Salad
Salad of Mushroom Artichokes & Oven Blushed
Tomatoes
Grilled Vegetable Platter
Tuna and Pasta Salad

Thai Beef and Glass Noodle Salad
Raw Papaya Salad with Red Prawns
Granny Smith, Shaved Fennel and Beans
Sprout Salad
Coriander Smoked Chicken with Green Beans
& Cherry Tomatoes
Caesar Salad Bar
Salad Greens

MAIN COURSES

(Choose any two served alternate)

Roasted Spring Chicken
Pumpkin Mash and Mushroom Ragout

Grilled Rack Of Lamb
Potato Dauphinoise with Glazed Asparagus and Roasted Pepper Jus Lie

Peppered Tenderloin Steak
Wasabi Mash, Green Beans and Mushroom Jus Lie

Grilled Fillet Of Salmon
Potted Red Prawns, Young Potato Hash, Kita Caviar and Tomato Pine Seed Sauce

Crisp Skin Red Snapper
Stir Fry of Winter Greens, Butternut Pumpkin Confit, Wild Mushrooms & Fresh Sage

DESSERTS - choose any five

Fresh Fruit Pavlova
Vanilla Cream Brulée
Trio of Chocolate Mousse
Citrus Cheese Cake
Chocolate Cream Cake
Caramel Slice
Apple Tart

Mixed Berry Gateaux
Sticky Date Pudding
Mango and Coconut Pudding
Strawberry Topped White Chocolate Mousse
Plum Cake with Brandy Sauce
Christmas Pudding


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DINNER PACKAGE BUFFET MENUS

CHRISTMAS SEAFOOD BUFFET MENU 2009

\$85 per person including 3-hour beverage package
(Minimum 70 guests)

COLD BUFFET SELECTION

Choose any three from – Ham, Salami, Smoked Turkey, Farmers Salami or Pepperoni

Assortment of Fresh Seafood

with Choice of Dips

Smoked Salmon

New Zealand Green Lip Mussel with Mango Salsa

Assortment of Mediterranean Dips including Hummus, Baba Ghanoush

Tzatziki, Spicy Pimento Dip, Kalamata Olives, Capers

SALADS - choose any five salads

Antipasti Platter

Potato And Mustard Salad

Greek Salad

Tomato And Mozzarella Salad

Mushroom Artichokes And Oven Blushed Tomatoes

Grilled Vegetable Platter

Tuna And Pasta Salad

Thai Beef and Glass Noodle Salad

Raw Papaya Salad with Red Prawns

Granny Smith, Shaved Fennel and Beans Sprout Salad

Coriander Smoked Chicken with Green Beans and Cherry

Tomatoes

Caesar Salad Bar

Salad Greens

HOT BUFFET

Roasted Turkey

with Sage and Chestnut Stuffing and Cranberry Glaze

Lamb Tagine

Caraway And Cinnamon Flavoured Moroccan Lamb Stew

Herb Crusted Fish

with Stir Fry of Mange Tout and Cherry Tomato

Beef Lasagne

Grilled Vegetables

Grilled Egg Plant, Zucchini, Bell Peppers, Mushroom Artichoke and Asparagus

Steamed Vegetables

Roasted Potatoes

DESSERTS - choose any five

Fresh Fruit Pavlova

Vanilla Cream Brulée

Trio of Chocolate Mousse

Citrus Cheese Cake

Chocolate Cream Cake

Caramel Slice

Apple Tart

Mixed Berry Gateaux

Sticky Date Pudding

Mango and Coconut Pudding

Strawberry Topped White Chocolate Mousse

Seasonal Fruit Flan with Mascarpone

Plum Cake with Brandy Sauce

Christmas Pudding


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