



 STAMFORD.COM.AU

 39 EDWARD ST,
BRISBANE CITY QLD

end of year **FESTIVE CELEBRATIONS**



"Make celebration easy and fun for the team.
No planning, just party"



CONTACT DETAILS

EMAIL US AT eventsspb@stamford.com.au



Festive

PLATED MENU

TWO COURSE + 2 hours Gold Beverage \$149

THREE COURSE + 3 hours Gold Beverage \$169

BASED SPIRITS SPECIALS

\$5 ON BASED SPIRITS

applies to house spirits: Absolut Vodka, Beefeater Gin, Olmeca Reposado Tequila, Bundaberg Rum, Ballantine's Scotch Whiskey.

COCKTAIL

Cocktail options: \$22/cocktail; options can be: classic margarita, passionfruit margarita, mango margarita, espresso martini, sangria, pina colada, whiskey sour.

Clients can choose maximum 3 cocktails listed above, and 2 weeks' notice required for operations to prepare cocktail bar.

CANAPES

TWO (2)	hot and two cold	\$35	1 hour
THREE (3)	hot and three cold	\$49	1.5 hours
FOUR (4)	hot and four cold	\$65	2 hours

ADD 2 HOURS GOLD BEVERAGE \$34.00/PAX



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PLATED MENU

SPECIAL DRINKS OFFER

\$5 FOR ONE BASED SPIRITS

applies to house spirits: Absolut Vodka, Beefeater Gin,
Olmeca Reposado Tequila, Bundaberg Rum,
Ballantine's Scotch Whiskey.





ENTREE

Confit chicken terrine, forest mushrooms, piccalilli, goats cheese mousse, caramelized macadamia nuts (GF)

Tuna Tartare, pickled fennel, mascarpone & dill cream, melba, caramelized orange zest (GFO) (NF)

Venison carpaccio, quail egg, truffle aioli, red elk, Jerusalem artichoke chips (GF/NF, DF)

Mosaic of salmon, crispy capers, pickled shallots & horseradish cream (GF/NF)

Burrata, heirloom tomatoes, balsamic, dried kalamata olives, gremolata croutons (V/NF)



Festive PLATED MENU



MAINS

Roasted turkey ballotine, kipfler potatoes, chestnut & cherry stuffing, cider jus (DF)

Forest mushroom crusted Beef fillet, smoked potato mash, asparagus, truffle jus (GF,NF)

Lamb rump, Swiss chard, shiitake, soured cherry, purple potatoes, mulled wine jus (GF/NF/DF)

Pan fried snapper fillet with almond flakes skin, asparagus, Duchess potatoes, artichokes, beurre blanc

Pumpkin and spinach gnocchi, broccolini, roasted chestnuts, shaved parmesan (V)



DESSERTS

Fruits des bois, Guanaja chocolate mousse, raspberry, blueberry and violet Essence, strawberry sorbet

Buche de Noel, Hazelnut dacquoise, Apricot cremeux, chestnuts mousse, Vanilla ice cream

Coconut moist biscuit with mango jelly and banana passion mousse, passionfruit sorbet



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FESTIVE CANAPES

COLD CANAPES

Goat Cheese balls rolled in caramelized walnuts, cranberry sauce on a tart shell (V)

Choux filled with chestnut cream, wine poached pear (V)

Brie cheese, rosemary honey glazed figs and grapes on tart shell (V/NF)

Prawn and mango filled mini cones, avocado mousse (NF)

Rice Paper Rolls filled with summer salad
Papaya salad, seared tuna, wasabi whipped cream (NF)



HOT CANAPES

Beef Wellington puffs (NF)

Pig in blankets (GF/NF)

Ox Tail mini quiche (NF)

Prawns roll in Kataifi pastry,
Thai chili dip (NF)

Blue cheese & caramelized onion arancini, tarragon mayonnaise (V/NF)

Crisp fried Vegetable gyoza, soy yuzu sauce (V/NF)

DESSERTS

Classic rum balls (V/NF)

Bailey's tiramisu (V/NF)

Christmas chocolate Éclair (V)

Passion fruit coconut pavlova (V/GF/NF)

Chocolate café mousse dome (V)



BIGGER BITES

Whiskey BBQ sauce brisket sliders (NF)

Vietnamese chicken meatballs, slaw, chili lime dressing (GF/NF)

Tartufo Pizzeta (sauteed mushrooms, mascarpone, truffle mini pizza) (V/NF)

Charcoal bao buns, pork belly, ssamjang mayo, slaw (DF/NF)

Creamy mushroom & camembert gnocchi (V/NF)

" Think small but festive and delicious! "





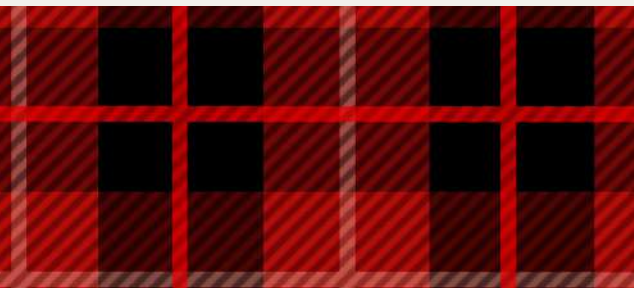
Festive BUFFET MENU

FESTIVE BUFFET MENU

+

3 HOURS GOLD PACKAGE

\$ 179 PP



Welcome Drink
of either Egg Nog or Mulled wine (V/GF/NF)

SOUP

Butternut pumpkin soup, nutmeg, sage noisette croutons
(GFO/V/NF)

SALADS

Russian salad, carrots, potatoes, green beans, peas,
ham, boiled eggs, mayonnaise (GF/DF/NF)

Smoked duck breast, quinoa, cranberry, walnuts & kale
salad (GF/NF/DF)

Nashi Pear, gorgonzola, endives salad, fennel creamy
dressing (V/GF)

Classic Caprese salad (V/GF)

Bulgur, butternut squash, baby spinach, pine nuts
salad (V/DF)

Charcuterie platter (GF)

Freshly baked artisanal bread, portioned butter

MAINS

Roasted honey glazed leg of ham (NF/DF)

Roasted lamb, garlic, rosemary, mint sauce (GF/NF/DF)

Grilled salmon, citrus beurre blanc (GF/NF)

Roasted root vegetables (VG/GF/DF/NF)

Roasted Brussels sprout with bacon (GF/NF)

Potato gratin (GF/NF)

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Choice of One Live Carvery Station

STAMFORD
Plaza
Brisbane

Additional \$55 pp

Seafood Buffet

DESSERTS

Roasted turkey, cranberry sauce, bread
sauce, gravy, sage & chestnut stuffing (DF)

or

Beef wellington, rosemary jus (NF)

or

Rosemary & pepper crusted beef, Yorkshire
pudding, jus (NF)

Fresh Moololaba prawns, cocktail sauce

Fresh oysters, mignonette, lemon wedges

NZ greenlip Mussels

Smoked salmon

Moreton Bay Bugs \$8 additional

Ice cream cart with three flavours, cones
+\$12 pp

Chocolate fountain, fruit, marshmallow,
brownie
+\$12 pp

Churros station, dulce de leche, chocolate
sauce, cinnamon sugar
+\$15

Passion fruit, coconut pavlova (V/GF/NF)

Egg nog crème brulee (V)

Baileys tiramisu (V/GF/NF)

Raspberry chocolate mousse (V)

Mince pies (V)

Xmas pudding , crème anglaise (V)

Artisanal selection of cheese



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BOOK YOUR END OF YEAR*

FESTIVE CELEBRATIONS HERE