



Celebrate Christmas

AT PAVILION ON NORTHBOURNE

Christmas Functions

Canapé Packages

4 options \$15 per person

6 options \$22 per person

8 options \$29 per person

Cold Canapés

Grissini w/ basil and prosciutto

Coriander crab meat tartlet

Avocado mousse tartlet w/ lemon jam (V)

Prosciutto and melon (GF)

Cherry tomatoes, bocconcini and basil pesto on a bun (V/GF)

Smoked salmon crepe w/ basil cream cheese

Roast vegetable frittata w/ basil crème fraiche (V/GF)

Eggplant, spinach, artichoke and ricotta rotolo (V/GF)

Pulled pork and apple crostini

Hot Canapés

Fried calamari w/ aioli

Chicken skewers w/ lemon oil (GF)

Minced lamb satay skewers w/ aioli (GF)

Harissa rubbed chicken skewers w/ lime yoghurt

Italian meat balls w/ peperonata

Crumbed fish finger w/ garlic aioli

Australian prawns and chorizo skewers

Beer battered Australian prawns, gremolata salsa

(GF) Mushroom arancini w/ aioli

Chargrilled Italian sausages

Pork dumplings w/ honey sesame glaze

Yakitori seafood dumplings

Cajun shrimp on toast

Beverage Packages

Standard Beverage Packages

1 hour house beverage: \$19 per person

2 hours house beverage: \$28 per person

3 hours house beverage: \$33 per person

4 hours house beverage: \$40 per person

5 hours house beverage: \$48 per person

Premium Beverage Packages

1 hour beverage: \$29 per person

2 hour beverage: \$38 per person

3 hour beverage: \$50 per person

4 hour beverage: \$53 per person

5 hour beverage: \$56 per person

Christmas Functions

Grazing Station

\$35 per person, min 20pax

Chef's selection of:

- Breads
- Cured and roasted meats
- Fresh fruits and nuts
- Cheese and crackers
- Dips and spreads
- Charcutier vegetables
- Marinated vegetables and preserves

Platter Selection

Serves 8 - 10 people per platter

Chef's selection of:

Fresh fruit platters \$84

Vegetables and dips \$50

Two savoury dips with raw vegetables crisp, breads and house bakes nuts

Mixed bakery platter \$60

An assortment of mini muffins, Danish pastries, mini donuts and cookies

Party platter \$110

Mini pies, sausage rolls, mini beef burgers

Australian mixed Cheese platter \$100

Selection of Australian cheeses with crackers lavosh and dried fruits

Antipasto Platter \$100

Salami, prosciutto, bresaola, olives, bocconcini, charcutier vegetables and crisp breads

Christmas Functions

Christmas Buffet Menus

MINIMUM 15 PAX

\$55 per person

Freshly baked bread rolls and butter

Choice of:

- Deli board
- A selection of dips & vegetables
- Appetizer

Choice of 2 salads / 2 mains / 2 desserts
Tea and coffee

\$69 per person

Freshly baked bread rolls and butter

Smoked Salmon platter & homemade crab cakes
Choice of:

- Deli board
- A selection of dips & vegetables
- Appetizer

Choice of 3 salads / 3 mains / 3 desserts
Tea and coffee

Salads

Seeded mustard potato salad w/ shallots, smoked paprika

Pasta salad w/ eggplant, tomato, olives, chipotle dressing

Roquette, hazelnut, pear salad w/ red wine vinegar dressing

Fragrant brown rice w/ spiced peas, red onion, capsicum

Mains

Crispy pork belly w/ miso stock, Asian greens

Sautéed turkey fillets w/ cranberry glaze, chestnut stuffing

Glazed ham w/ five spice maple syrup, chilli

Roasted sirloin w/ caramelised onion reduction

Catch of the day w/ beurre noisette, roasted almond flakes

Chicken pieces w/ whisky mushroom, smoked bacon cream

Atlantic salmon w/ semi dried tomato, baby spinach, potato gnocchi

Desserts

Christmas pudding w/ brandy anglaise

Berry pavlova w/ Chantilly crème

Miniature macaroons

White chocolate and strawberry trifle

* 2023 menus subject to change



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Christmas Functions

Christmas Set Menu

Two course \$60

Three course \$74

Based on alternate serve

Includes bread roll w/ butter

Entrée

Caramelised red onion roquette and goat's cheese tart w/ confit truss tomatoes, olive crumbs

Roasted spiced duck breast w/ rosti potato, ratatouille & red wine glaze

Crispy pork belly w/ slaw, apple, celeriac puree & slaw

Smoked salmon & tiger prawn nest w/ basil creme fraiche

Tea smoked Atlantic salmon w/ walnut bread, wasabi sabayon, micro herbs, saffron mascarpone

Main

Roasted barramundi fillet on pea and asparagus puree, coriander pesto (GF)

Seared salmon fillet w/ Nantua cream, lemon peppered kipfler potato, broccoli florets (GF)

Chargrilled chicken supreme on rosemary & pecorino polenta & crushed tomatoes (GF)

Beef tenderloin w/ horseradish & herb crust, baked potatoes, caramelised carrots and red currant jus

Roasted strip loin of beef w/ hand cut chips, confit tomatoes, broccolini, truffle jus (GF)

Baked turkey breast roll w/ walnut stuffing, grilled peach, congo potato, sour cherry jus

Pineapple honey glazed smoked ham w/ horseradish mash, asparagus, pear chutney

Dessert

Christmas pudding w/ custard

Pavlova w/ mascarpone cream and berries

Flourless chocolate cake w/ almond cream

Passionfruit cheese cake

Cheese plate w/ muscatels & lavosh

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