

CREATING MEMORIES
AND UNFORGETTABLE MOMENTS

BRISBANE SOUTH BANK

NOVOTELE 

Shared Christmas_



Perfect for groups of more than 20 guests.

Carvery_

- Five spiced and honey glazed whole ham served with mustard and relish (GF/DF/NF)
- Roasted turkey breast served with cranberry sauce and supreme sauce (GF/NF)

Cold station_

- Grilled vegetables & halloumi salad, dates, mint and chickpeas (V/DF/GF)
- Roasted pumpkin, mesclun, chèvre and maple vinaigrette (V/GF/NF)

Hot station_

- Sweet potato mash (GF/V/NF)
- Lemony steamed greens, crispy kale and whipped feta (V/GF/NF)
- Duck fat “Pomme Confit” and rosemary roasted cherry tomatoes (V/GF/NF)

Dessert station_

- Christmas pavlova, vanilla cream, mango and berries (V/GF)
- Warm Christmas pudding served with rum vanilla custard (V)
- Homemade panna cotta, berries and passionfruit coulis
- Freshly sliced assorted seasonal fruits

Add on_ Seafood_

- Black tea infused king prawns (DF/GF/NF)
- Sydney rock oysters (DF/GF/NF)
- Parsley and dill coated chilled baked salmon (DF/GF/NF)

Add on_ Cheese tasting_

- Double cream brie | cow
- King Island Tasmanian cheddar | goat
- Riverine blue cheese | buffalo
- Assorted crackers

Add on_ Charcuterie selection_

- Gran reserve Serrano ham | Spain (DF/GF)
- Squid ink and truffle salami | Australia (DF/GF)
- Fennel salami | Australia (DF/GF)
- Assorted crackers

Premium package available

Includes all add-on selections



1_

Novotel
Brisbane
South Bank

2_

Our Venues

3_

Menu
Options

Plated Options_

2 Course alternate serve_

Select two per course

3 Course alternate serve_

Select two per course

On arrival_

- Assorted breads with truffled butter

Entrées_

- Twice cooked sticky glazed pork belly, Granny Smith apple and radish slaw and crushed hazelnut (DF)
- Brown butter scallop, butternut velloutte, cucumber salsa and crispy speck (GF)
- Selection of charcuterie served with condiments and crackers (DF)
- Harissa spiced cauliflower, Mediterranean couscous, baharat coconut yoghurt and grilled lemon (DF/V/G)

Mains_

- Crispy skin salmon, horseradish cream, baby beets and greens (GF)
- Grilled Mooloolaba prawns, squid ink pasta, parsley and bisque (NF)
- Wild mushroom risotto, mascarpone, pecorino and truffle oil (V/NF)
- Angus rump steak, confit potatoes, red wine jus and blistered tomatoes (GF/NF)
- Sous vide turkey breast, sweet potato mash, steamed greens, cranberry sauce and jus (GF/NF)

Desserts_

- Dark chocolate fondant, caramelised nuts and vanilla ice cream
- Assorted berry tart, frangipane, berry coulis and fresh berries
- Tiramisu, mascarpone, Kahlua liqueur, savoiardi and cocoa dust
- Basque burnt cheesecake, fresh berries and berry coulis



1_

Novotel
Brisbane
South Bank

2_

Our Venues

3_

Menu
Options

Canapés



1 Hour Package
Selection of 1 hot fork dish
and 3 standard selection

2 Hours Package
Selection of 2 hot fork dishes
and 4 standard selection

3 Hours Package
Selection of 3 hot fork dishes
and 5 standard selection

Hot Fork Dishes

- Angus slider, tomato, cheese and brioche buns (NF)
- Halloumi slider, tomato relish, pickled onion and lettuce (NF)
- Roasted turkey slider, aioli, fresh slaw and cranberry sauce (NF)
- Sous vide lamb shoulder, Mediterranean couscous and green tahini (GF/NF)
- Atlantic salmon, mash and lemon caper sauce (NF)
- Pumpkin, hummus and spinach tartlet (VG/NF)
- Baked spinach and corn fritters, guacamole and tomatoes (V/NF)
- Mushroom, spinach and cheese tartlet (NF)
- Tomato and bocconcini cheese mini vol au vent, pesto and cream cheese (V)

Standard Selection

- Baked ocean trout tartlet and capers (NF)
- Duck liver brûlée, toasted baguette and pickled onion (NF/DF)
- Ricotta tartlet, basil, olives and confit tomatoes (V/NF)
- Tomato and bocconcini cheese mini bruschetta, pesto and cream cheese (V)
- Smoked salmon crostini, cream cheese and pickled cucumber (NF)
- Kingfish tartare, coriander, compressed watermelon and charcoal cracker (GF/DF/NF)

Sweet Standard Selection

- Christmas pudding and rum custard (V)
- Pavlova, vanilla cream, coulis and berries (V/GF)
- Dark chocolate mousse and raisin (GF/NF)
- Mango, passionfruit and mascarpone trifle

1

Novotel
Brisbane
South Bank

2

Our Venues

3

Menu
Options

Add-ons



Add-ons

Whisky/Bourbon & Lindt Chocolate Tasting

Available for 5 to 20 guests

Please select three pairing options from the below

- Woodford Reserve & Lindt dark chocolate orange intense
- Glenfiddich 12yo & Lindt extra creamy milk chocolate
- Ardbeg 10yo and Lindt seasalt caramel dark chocolate
- Glemorangie Nectar d'Or & Lindt 70% smooth blend
- Laphroaig 10yo & Lindt mint intense dark chocolate

Crêpe Suzette Live Station

Available for 10 to 30 guests

Enjoy an interactive cooking demonstration of this French classic dessert. Immerse yourself as our team share stories about the rich history of this beloved dish. Bon appétit!

Wine & Cheese Tasting

Available for 10 to 30 guests

Enjoy the below pairings specially curated by our team

- Brillat Savarin & Louis Bouillot Perle de Vigne, Cremant de Bourgogne
- Tomme de Chèvre & Red Claw Pinot Noir
- Berry's Creek Riverine Blue Cheese & Frogmore Creek F.G.R Riesling

NOVOTEL

BRISBANE SOUTH BANK