



THE WESTIN
MELBOURNE

Festive Celebrations at The Westin Melbourne

Celebrate Christmas and New Year's Eve in style. Join us for a special program of seasonal events throughout December with culinary experiences sure to create lasting memories. Gather with friends and family for an indulgent Christmas Day buffet lunch or à la carte dinner in Allegro Restaurant. Bring in the New Year with a decadent four course dinner in the heart of the city. Celebrate all month with a specially themed festive High Tea served amongst the elegant surrounds of the Lobby Lounge or enjoy our signature Express Lunch in Allegro Restaurant with a Christmas inspired menu.

For more information visit westinmelbourne.com/festiveseason or email Service.01185@westin.com for bookings.

THE WESTIN MELBOURNE

205 Collins Street
Melbourne VIC 3000
Australia

T +613.9635.2222

F +613.9635.2122

westinmelbourne.com



Festive High Tea

INDULGE WITH A FESTIVE TAKE ON OUR SEASONAL HIGH TEA

AVAILABLE FROM 1 – 31 DECEMBER 2017

SERVED DAILY IN THE LOBBY LOUNGE OR BY REQUEST IN ALLEGRO RESTAURANT

\$49 PER PERSON INCLUDING UNLIMITED JING TEA, VITTORIA COFFEE AND HERBAL INFUSIONS

\$59 PER PERSON INCLUDING A GLASS OF CHANDON NV BRUT

\$69 PER PERSON INCLUDING FREE-FLOWING BROWN BROTHERS PROSECCO FOR TWO HOURS

\$74 PER PERSON INCLUDING A GLASS OF MOËT & CHANDON

THE SCONE

Cranberry and cinnamon scones

Vanilla scones

served with fresh cream and berry conserve

SAVOURY TEMPTATIONS

Poached turkey breast infused with sage, cranberry, spinach, onion on a spelt roll

Salmon gravlax, fresh horseradish, crème fraîche, salmon eggs on wholemeal bread

Mulled wine poached figs, pear, celery, King Island blue cheese on multigrain roll

Shimeji mushroom and thyme tart with truffle and asparagus

Egg mayonnaise and rocket pinwheel on white bread

SWEET DELIGHTS

White chocolate, chestnut and coconut Paris-brest

Eggnog panna cotta with spiced mini macaron

Petit yule log of strawberry and cherry mango

Caramel and raspberry tarte



Allegro Festive Express Lunch

**ALLEGRO'S POPULAR EXPRESS
LUNCH MENU IS THE PERFECT
OPTION FOR END OF YEAR
GATHERINGS WITH FRIENDS AND
COLLEAGUES**

2 COURSES \$39 PER PERSON
INCLUDING A GLASS OF SELECTED WINE

3 COURSES \$52 PER PERSON
INCLUDING A GLASS OF SELECTED WINE

ENTRÉE

Puff pastry and confit shallot tartlet with chevre mousse and fine herb salad

Summer red and green kale with wild brown rice, sweet potato, broccolini, pomegranate and quandong vinaigrette

MAIN

Roasted Saskia Beer turkey with roasted spiced hazelnut and crispy turkey skin crumble with pomme purée

Local poached snapper, various herbs and flowers served with a vegetable broth

Asparagus, pea and Persian feta risoni with crispy kale

DESSERT

Short crust egg nog pie with marshmallow and cream

Traditional spiced Christmas pudding with candied native fruits, nuts and brandy crème anglaise



Christmas Day Lunch

JOIN US FOR A DECADENT BUFFET WITH ALL THE TRIMMINGS

MONDAY 25 DECEMBER 2017

12:30 PM TO 3:30 PM

\$330 PER ADULT

\$100 PER CHILD (4-12 YEARS)

INCLUDING A GLASS OF MOËT & CHANDON
CHAMPAGNE ON ARRIVAL, SELECTED BEERS,
WINE AND SOFT DRINKS, TEA & COFFEE

PLUS A SPECIAL VISIT FROM SANTA WITH GIFTS
FOR THE CHILDREN

LIVE STATIONS

Triple cream Brie cheese fondue

Suckling pig carving

Live oyster shucker

FROM THE SEA

Charred Canadian lobster with smoked native basil butter

Mt Martha mussels cooked in butter and chardonnay

Australian slipper lobster with chimichurri sauce

Poached prawns with brandy cocktail sauce

King fish ceviche with yuzu, pickled funnel

Blue swimmer crab with chipotle

Gin cured beetroot salmon

Giant King crab legs

CHARCUTERIE

Pickled vegetables and mustard selection

Duck liver parfait with port wine

Selection of artisanal salami

Marinated Victorian olives

Jamon serrano



FROM THE GARDEN

Spinach, blueberry and toasted almond salad with lemon myrtle dressing
 Pink lady apple, toasted walnut, cranberry and Persian feta salad
 Pink grapefruit, blackberry and poached chicken salad
 Roasted summer vegetables, native thyme and garlic
 Charred summer asparagus with caramelised lemon
 Roasted new potatoes with lentils and wild fennel
 Beef dripping potatoes with rosemary
 Heirloom caprese salad with burrata
 Petit pois a la Francaise

CHRISTMAS ROAST

Whole roasted goose with star anise, peppercorn and thyme
 Whole baked field mushrooms with wild herbs and chevre
 Traditional baked honey and orange ham on the bone
 Wood fired eggplant with nuts, seeds and herbs
 Whole baked salt crust barramundi
 Whole roasted rib eye on the bone
 Roasted Saskia Beer turkey
Accompanied by an extensive sauce and condiment selection

SOMETHING SWEET

Traditional Christmas pudding with cognac crème anglaise
 Pavlova with passionfruit and crème Chantilly
 Ginger chocolate tart with caramelised pears
 Toasted marshmallow and peanut butter pie
 Ginger cinnamon milk chocolate mousse
 Raspberry and white chocolate trifle
 Gingerbread and whisky doughnuts
 Chocolate cranberry mini puddings
 Spiced Christmas cookies
 House made minced pies
 Christmas tree cupcakes
 Cherry black forest log
 Spiced eggnog pie

TO FINISH

Christmas cheese tower with artisanal bread display
 showcasing local and European cheeses



Christmas Day Dinner

STYLISH À LA CARTE DINING IN ALLEGRO RESTAURANT TO CELEBRATE THIS MOST MAGICAL EVENING

MONDAY 25 DECEMBER 2017

FROM 5:30PM

3 COURSES \$95 PER ADULT

2 COURSE KIDS MENU \$30 (4 – 12 YEARS)

*A special children's menu will be served
on the day including two courses plus a
juice or soft drink.*

TO START

Chilled prawns served two ways - poached and ceviche with avocado puree, young cos, upland cress, yuzu dressing

Honey glazed ham with cumquat and brandy glaze, mustard pickle and char-grilled sour dough

Smoked shallot and puff pastry tartlet with roasted baby apple, walnut and fine herb salad

MAIN

Roasted Saskia Beer turkey breast and leg with toasted spiced hazelnut and crispy turkey skin crumble

House hot smoked ocean trout, summer red & green kale with brown wild rice and pomegranate & quandong vinaigrette

Summer asparagus, pea and Persian feta risoni with crisp kale and parmigiano reggiano

SIDES

Summer mixed leaf salad with honey and pumpkin oil dressing

Roast duck fat potatoes with native thyme

Mixed steamed greens with basil and garlic butter

DESSERT

Traditional spiced Christmas pudding with brandy crème anglaise

Milk chocolate and ginger mousse, with gingerbread crumble and poached summer fruits

Tahitian vanilla pavlova, with Brazilian passionfruit and crème Chantilly



New Year's Eve Dinner

CELEBRATE IN STYLE WITH A DECADENT DINNER IN ALLEGRO RESTAURANT

SATURDAY 31ST DECEMBER 2017

4 COURSE MENU WITH CANAPÉS AND
MOËT & CHANDON ON ARRIVAL

\$110 PER PERSON

RESERVATIONS FROM 5:30 PM TO 9:30 PM

JOIN US FOR THE NEW YEARS COUNTDOWN ON THE
ALLEGRO OUTDOOR TERRACE FOLLOWING DINNER
WITH A COMPLIMENTARY GLASS OF CHAMPAGNE
SERVED AT MIDNIGHT

1ST COURSE

Ama ebi carpaccio, ice plant, salad Burnett, sudachi mayonnaise,
pickled shallots

or

Smoked beetroot cooked for 12 hours, goats cheese, malt, local berries

2ND COURSE

Western Australian marron, olive oil, field mushroom juice

or

Red kangaroo smoked in red gum, blackberries, onion, bone marrow sauce

3RD COURSE

Roast aylesbury duck scented with lavender and honey

or

Local rock flathead, milk poached salsify, charred fennel puree, fennel pollen,
orange emulsion

4TH COURSE

Assorted local cheeses with lavosh, muscatels, green apple

or

Apricot frangipane, beurre noisette cream, milk, honey, spice

SIDES

Pomme puree

Mixed leaf salad, honey sumac dressing



Christmas Functions

Whether you're planning an intimate gathering for your colleagues or a larger scale end of year celebration, The Westin Melbourne offers an unrivalled central CBD location, sophisticated function spaces and impressive food and beverage options for groups of up to 160 guests.

Christmas Event Packages start from \$81 per person and including festive theming and specially designed menus.

Our Event Specialists can assist with entertainment and audio visual requirements and special group accommodation rates for those looking to stay the night.

For more information visit westinmelbourne.com/christmas-party. To discuss your requirements in more detail contact 03.9635.2222 or email events@westinmelb@westin.com



STAY THE NIGHT

What better way to enjoy the festive season than by staying at The Westin Melbourne? Our luxurious rooms and suites offer the perfect retreat to relax and enjoy this special time of year. To make a reservation call 03.9635.2222 or email westin.melbourne@westin.com

TURN A DAY OUT INTO A WEEKEND AWAY

Enquire now about joining our complimentary Starwood Preferred Guest program and start earning points to redeem for dining, accommodation and more at any Starwood property worldwide. Learn more at members.marriott.com

SIP, SAVOR & EARN

SPG members receive 15% discount on food in all of the hotel's dining venues (excluding breakfast, in-room dining, special events and mini bar) and earn Starpoints on all eligible food and beverage spends to get even closer to their next dream vacation. A valid SPG loyalty card is required to be presented at time of purchase to receive this offer. Terms & conditions apply.

GIVE THE GIFT OF WESTIN

Treat someone you love or simply say thank you to a friend or colleague. Whatever escape you can imagine, we have the Westin experience for you. Please contact us on 03.9635.2222 to enquire about our inspiring range of accommodation packages, gift certificates and Heavenly Bed linen available.

FESTIVE SEASON EVENT BOOKING FORM

Bookings are essential for all special events. For reservation and enquiries contact 03.9635.2222 or email Service.01185@westin.com

Please note: Credit card details are required to secure a booking. Full payment will be required by the 15th of December, 2017. Any cancellations or downward amendments after this date will incur forfeiture of full amount. No further discounts apply including SPG and Star Privilege.

Please inform us of all dietary information at time of booking so we can accommodate your requirements on the day.

BOOKING DETAILS

Guest Name:

Date of Booking:

No. of guests: Adults: Children: Total:

Telephone:

Email Address:

Postal Address:

GUEST DETAILS & DIETARY REQUIREMENTS

Name: Dietary Requirements:

Name: Dietary Requirements:

Name: Dietary Requirements:

Name: Dietary Requirements:

CHILDREN

Name: Age: M/F Dietary Requirements:

Name: Age: M/F Dietary Requirements:

Name: Age: M/F Dietary Requirements:

Name: Age: M/F Dietary Requirements:

PAYMENT AUTHORISATION

I,

hereby authorise The Westin Melbourne to change my credit card as follows:

Number of adults:

Number of children under 12 years old:

Full payment amount (\$):

Name as it appears on card:

Card type (please circle):	VISA	M/CARD	DINERS	AMEX
----------------------------	------	--------	--------	------

Card number: x x x x x x x x x x x x _ _ _ _ (please provide last 4 digits only)

Expiry date:

Cardholder's signature:

I,

hereby agree that the above information is correct and authorise full payment to be deducted from my credit card by The Westin Melbourne.

Please note the following credit card fees apply and will be charged: Visa credit/debit: 1.1%, MasterCard credit/debit: 0.8%, Amex, Diners and JCB 2.9%. Any cancellations or downward amendments after 16th of December 2016 will incur forfeiture of full amount.

Please complete this form and return via email to service.01185@westin.com

Please note this is a request only - bookings are subject to availability and will be confirmed to you in writing.
