



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 special 'Gold Edition' High Cheese. Celebrate all month with a themed festive High Tea served amongst the elegant surrounds of the Lobby Lounge.

For more information or reservations phone 9635.2222 or email Service.01185@westin.com

THE WESTIN MELBOURNE

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Festive High Tea

INDULGE WITH A FESTIVE TAKE ON OUR SEASONAL HIGH TEA

AVAILABLE FROM 1 TO 31 DECEMBER, 2018

SERVED IN THE LOBBY LOUNGE
DAILY FROM 11AM TO 8PM

\$59 PER PERSON Including unlimited coffee, tea and herbal infusions

\$69 PER PERSON Including a glass of Chandon sparkling wine

\$85 PER PERSON Including free-flowing Chandon sparkling wine for a two hour duration

\$90 PER PERSON Including a glass of Moët & Chandon champagne

\$30 PER CHILD (4 – 12 YEARS)

Bookings are essential.

THE SCONE

White chocolate and cranberry scone

Vanilla scone

served with fresh cream and berry conserve

SAVOURY TEMPTATIONS

Heirloom tomato, eggplant aioli, fresh shallot and tapenade on Turkish bread

Smoked trout, orange, watercress, and sour cream with smoked salt on dark rye bread

Egg salad, anchovy, tarragon and epaulette sour dough pin wheel sandwich

Salt bush roast beef, daikon, mizuna and Nashi pear chutney on a multigrain baguette

Prosciutto, pea, native mint and Beaufort cheese tart

SWEET DELIGHTS

Pistachio and fig cupcake with honey and cinnamon mascarpone cream

Ruby chocolate and cherry delice

Poached pear with gingerbread and spiced crème Chantilly trifle

Black forest meringue with espresso cream

Caramel and raspberry tarte



Christmas Buffet Lunch

JOIN US FOR A DECADENT BUFFET WITH ALL THE TRIMMINGS

TUESDAY 25 DECEMBER 2017

12:30 PM TO 3.00 PM

\$330 PER ADULT

\$100 PER CHILD (4-12 YEARS)

INCLUDING A FLUTE OF MOËT & CHANDON
CHAMPAGNE ON ARRIVAL, SELECTED BEER AND WINE
VARIETIES, SOFT DRINKS, TEA & COFFEE

PLUS A SPECIAL VISIT FROM SANTA WITH GIFTS FOR
THE CHILDREN

FROM THE SEA

Smoked salmon with capers and cream cheese
Chilled Green lip mussels cooked
King fish ceviche with yuzu, pickled fennel
Poached prawns with brandy cocktail sauce
Australian slipper lobster with Peruvian BBQ sauce dressing
Poached Canadian lobster
Giant King crab legs
Blue swimmer crabs

CHARCUTERIE, CHEESE AND PASTA

Selection of artisanal cold cuts
Chicken liver parfait with orange and star anise
Pickled vegetables and mustard selection
Marinated Victorian olives
Selection of Australian and international cheeses
Cacio e Pepe "cheese and pepper" tossed in a whole wheel of
Parmesan



FROM THE GARDEN

Roasted sweet potato, pistachio and pumpkin seed salad with cranberry dressing
heirloom caprese salad with fresh mozzarella
charred apricot, fine herbs and Persian feta salad with honey dressing
Spinach, blueberry, toasted almond & lemon myrtle dressing
Petit pois a la francaise
Duck fat potatoes with Rosemary and garlic
Roasted summer vegetable's with toasted fennel seeds

CHRISTMAS ROAST

Wood fired eggplant filled with nuts, seeds and herbs
Whole roast dry aged rib eye on the bone
Roasted Saskia Beer turkey
Christmas pork porchetta
Whole roast Duck with star anise, peppercorn and thyme
Traditional honey & orange ham on the bone
Whole baked field mushrooms with wild herbs and chevre
An extensive sauce and condiment selection

SOMETHING SWEET

Burnt butter whisky and raisin truffle
Traditional Christmas pudding with cognac crème anglaise
Spiced Christmas cookies
Pavlova with passion fruit & crème Chantilly
House made minced pies
Spiced white chocolate double dipped ice cream cones
Chocolate cherry truffles
Carmel, ginger and poached pear puddings
Egg nog and marshmallow pie
Milk chocolate forest log
Pumpkin and honey pie

TO FINISH

Christmas cheese tower with artisanal bread
using local and european cheese



Christmas Day Dinner

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

TUESDAY 25 DECEMBER 2017

FROM 5:30PM

3 COURSES + 1 SIDE \$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

Poached tiger prawns, avocado puree, young cos, upland cress,
yuzu dressing

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

Heirloom tomato tarlet with feta and basil, black olive oil dressing

MAIN

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

House hot smoked barramundi with summer herb and lemon myrtle
dressing

Spinach and Kale superfood salad. Avocado, apple, kohlrabi, cucumber,
tomato, orange, strawberry, candied seeds, pommery mustard dressing

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

Tahitian vanilla Pavlova, with Brazilian passion fruit and crème Chantilly



New Years Eve

CELEBRATE IN STYLE WITH A SPECIAL 'GOLD EDITION' HIGH CHEESE IN ALLEGRO RESTAURANT

MONDAY 31ST DECEMBER 2018

\$120 PER PERSON INCLUDES A FLUTE OF
MOËT & CHANDON ON ARRIVAL, SELECTION
OF FREE-FLOWING VICTORIAN WINES FOR A
TWO HOUR DURATION AND UNLIMITED
VITTORIA COFFEE BLENDS AND JING TEA
HERBAL INFUSIONS

SITTING AT 6PM

THE SCONE

Giorgio Cravero Reggiano scones
served with whipped butter

SAVOURY TEMPTATIONS

Basil infused French brie
Marcel Petite Comté gourgeres
Carles Roquefort & Cognac served with Pain d'Épices
Beaufort d'Alpage & leek tart
Baked Normandy Camembert with garlic and thyme, served with mini baguettes

SWEET DELIGHTS

Tiramisu with Kahlua coffee syrup soaked chocolate cake
Cannoli with whipped vanilla bean ricotta and honey
Holy goat organic Skyla Mille-Feuille with strawberries, thyme and drizzled
with honey
Fresh late harvest figs stuffed with Gorgonzola Dolce and Peninsula
honeycomb



Christmas Event Package

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 include 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.

To discuss your requirements in more detail contact 03.9635.2222 or email eventswestinmelb@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

Sign up to our Members Dine More loyalty program to enjoy a minimum of 10% off your bill at the hotel's dining venues (excluding breakfast, in-room dining, special events and mini bar). Earn Starpoints on all eligible food and beverage spends to get even closer to your next dream vacation. A valid 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, 2018. Please note, one of our associates will contact you to arrange payment upon receiving your reservation.

Any cancellations or downward amendments after the 15th of December will incur forfeiture of full amount. No further discounts apply including SPG and Club Marriot. Please inform us of all dietary information at time of booking so we can accommodate your requirements on the day.

BOOKING DETAILS EVENT (please tick):

Christmas Day Lunch

Christmas Dinner

NYE High Cheese

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 charge 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 a 1.5% surcharge will be charged for all credit card payments.

Any cancellations or downward amendments after 15th of December 2018 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.
