

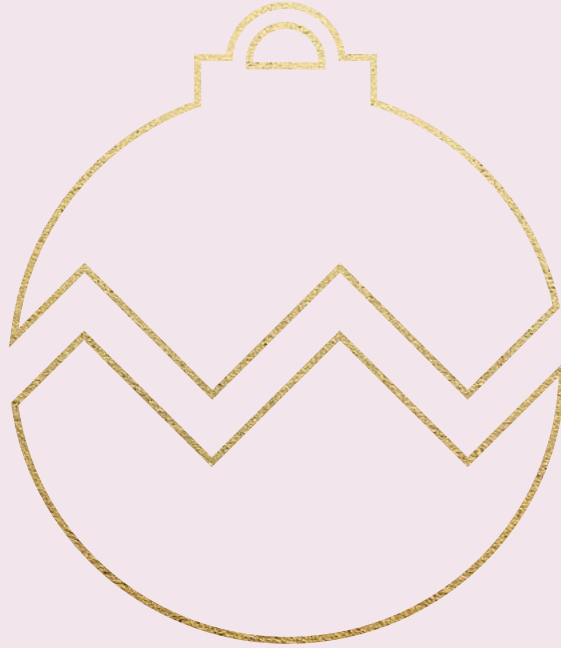
THE
RAFFLES
HOTEL

CHRISTMAS



FUNCTIONS

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HOTEL



CHRISTMAS FUNCTIONS

Available from Monday the 26th of November
to Friday the 28th of December 2018

For a truly memorable Christmas experience, celebrate in style along the stunning banks of the Swan River at Perth's most iconic waterfront venue.

Catering to sit down dining or stand up cocktail style functions, Raffles has a range of areas available to make for an extraordinary festive celebration.

For more information (08) 9314 9000
or email events@rafflesperth.com.au



CHRISTMAS SITDOWN

(Minimum 10 Pax)

Entrée Selections

Bread, olive oil and balsamic on arrival

Platter 1 - Share Antipasto

Sliced continental meats | Pork meatballs | Roasted peppers | Artichokes & eggplant | Mushroom and taleggio arancini | Baby bocconcini | Marinated olives | Whipped cod roe | Goat's feta | Condiments

Platter 2 - Share Seafood & Antipasto

Freshly shucked oysters | Chilled prawn | Smoked salmon | Sliced continental meats | Pork meatballs | Roasted peppers | Artichokes & eggplant | Mushroom and taleggio arancini | Baby bocconcini | Marinated olives | Whipped cod roe | Goat's feta | Condiments

Main Selections

Market Fresh Fish | fennel puree, asparagus (gf)

Braised Beef Cheek | Mixed roasted mushrooms, confit potato, green sauce (gf)

Roasted Pork Belly | Rosemary potato, caponata (gf)

Crumbed Chicken Cutlet | Parma ham, sugo, buttered green beans*

*Gluten free options available | V (vegetarian)

Vegan, dairy free options available upon request.

Dessert Selections

Vanilla Panna Cotta | muddled strawberries (gf)

Sticky Date & Ginger Pudding | butterscotch sauce, double cream

Choc Torte, vanilla gelato | mixed berry compote (gf)

\$60 set	Entrée – Share Platter 1 Mains – Choice of 2 Dessert – 1 Dessert Selection
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\$65 set	Entrée – Share Platter 1 or 2 Mains – Choice of 3 Dessert – 2 Dessert Selection
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\$75 set	Entrée – Share platter 2 Mains – Choice of 4 Dessert – 3 Dessert Selection Please consider a three hour dining experience.
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CHRISTMAS COCKTAIL

Cold Canapés

1. Smoked Salmon | corn & zucchini cake, crème fraiche*
2. Shaved Beef | garlic crostini, hummus, onion jam*
3. Chilled Prawn | tomato & chive tart, tangy dressing (gf)
4. Prosciutto Caprese | San Daniele, tomato, bocconcini, basil, olive oil (gf)
5. Pulled Roast Chicken | mini slider, chilli, relish
6. King Fish Ceviche | prawn toast, fresh herbs*
7. Duck Liver Pate' | profiterole, drunken fig

Hot Canapés

1. Crumbed Snapper | slaw, aioli
2. Pie | braised beef cheek, onion, pepper sauce
3. Arancini | 3 cheese, 3 mushroom (v)
4. Lamb Rib | agro dolce sauce (gf)
5. Chicken Spiedini | capsicum pesto (gf)
6. Pork Meatball | sugo, green sauce (gf)
7. Prawn & Crab Cake | avocado, mango (gf av.)
8. Crocchette | potato, parsley, fontina (v)

*Gluten free options available | V (vegetarian)
Vegan, dairy free options available upon request.

Small Plate \$7 each

1. Burger | beef pattie, brioche bun, beetroot relish, American cheese, McClure pickle
2. Braised Lamb Shoulder | spiced pumpkin, lentil (gf)
3. Rigatoni | mushroom ragu, green sauce, pecorino
4. Risotto | prawn, fennel, saffron, reggiano (gf)

Chef Selection of Gourmet Pizzas

Traditional stretched pizzas from our stone oven cut into 12 pieces. Please see our dining menu for prices.

\$45	x 4 Cold Canapés x 4 Hot Canapé
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\$55	x 5 Cold Canapés x 5 Hot Canapés
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\$65	x 6 Cold Canapés x 6 Hot Canapés
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Drink Packages

Packages include sparkling wine, white wine, red wine, draught beers, cider, still and sparkling water.

All beverage selections, including beverage packages, must be submitted seven working days prior to your function.

If any wines selected are not available we will recommend alternatives from our main wine list.

Beverages are also available on a consumption basis with a bar tab arranged prior to your function.

Beverage Package Upgrades

The following upgrades are available for any beverage package:

Basic Spirits | \$10 per hour per person - Tea & Coffee Station | \$2.50 per hour per person

THE ANGUS YOUNG

NV Dunes And Greene Sparkling, Multi Region, SA

Two Hours Per Person \$40

Caves Coast Sauvignon Blanc, Margaret River, WA

Three Hours Per Person \$50

Two Brothers Cabernet Merlot, Margaret River, WA

Four Hours Per Person \$60

Draught Beers

Still and Sparkling Water

THE BON SCOTT

NV Jansz Sparkling Premium Cuvee, Tasmania

Two Hours Per Person \$50

Sandalford Calssic Dry SBS, Margaret River, WA

Three Hours Per Person \$65

Watson Family Chardonnay, Margaret River, WA

Four Hours Per Person \$80

Puppet Master Pinot Noir, Great Southern, WA

Torbeck Woodcutter's Shiraz, Barossa Valley, SA

Draught Beers

Still and Sparkling Water

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GIFT VOUCHERS

Spoil someone special this
Christmas with the perfect gift

Raffles Hotel gift vouchers now available
for purchase at the front desk.
For more information (08) 9314 9000

Please refer to the Raffles Function Package for full Terms & Conditions.