

ELEVATE  
EXPERIENCES & EVENTS

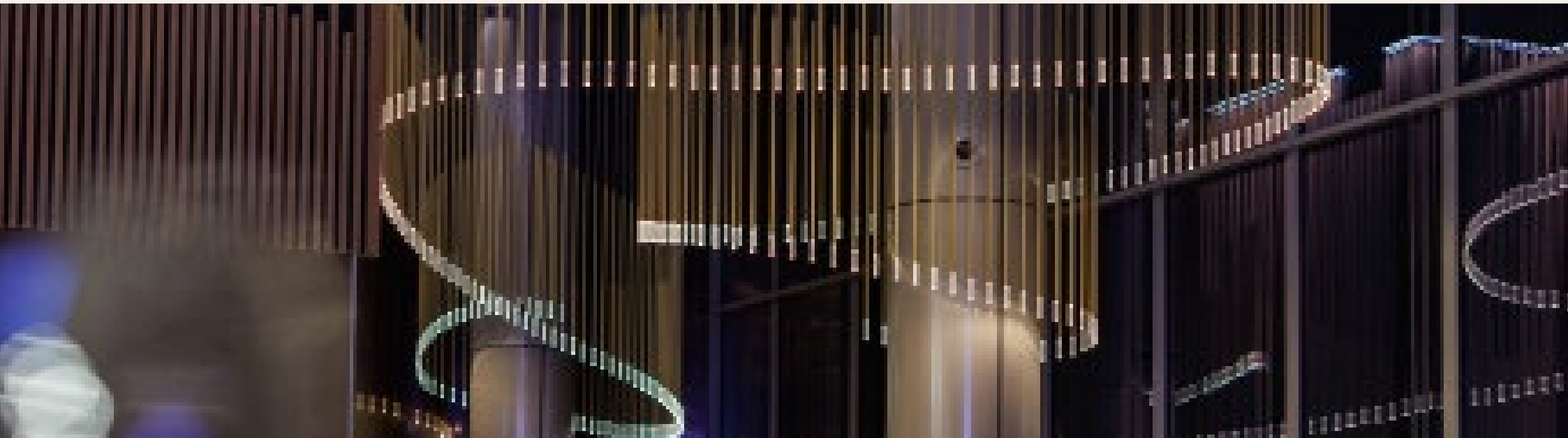
MARVEL  
STADIUM

*Event*

# CHRISTMAS PACKAGES

2025

# CHRISTMAS *PACKAGES*



## Plated Menu *Package*

### **\$109 per person**

Two Course menu,  
2 x Christmas canapes  
Entrée or dessert, main course

### **\$126 per person**

Three Course menu  
2 x Christmas canapes  
Entrée, main course, dessert

## Festive Buffet *Package*

### **\$135 per person**

Standard drink packages apply

## Christmas Lounge *Package*

### **\$132 per person**

5 Canapes  
1 substantial canapé  
1 Station Selection (2 hours only)  
3-hour classic beverage package

\*Valid for group sizes above 100 people. Operational and security requirements are not included and will be quoted as an additional cost. Other additional charges may apply.  
Christmas Packages are available from 1st November to 31st December.



# Plated Menu *Package*

Rustica bread selection, St David's dairy cultured butter

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## *Entrée*

That's Amore stracciatella, root vegetables, hazelnut, black garlic (v)(lg)

Pumpkin and ricotta agnolotti, burnt butter, capers, fried sage, lemon (v)

Smoked duck breast, bittersweet radicchio, cherry, torched figs, walnut and sherry dressing (lg, contain nuts)

Chicken and leek terrine, summer truffle emulsion, heirloom beetroots, dandelion

Torched beef tataki, kombu, wakame, daikon, fragrant herbs, toasted sesame(lg)

Peppered kangaroo, white anchovy cream, rocket, shaved parmesan, pickled cultivated mushrooms(lg)

Poached skull island prawns, heirloom tomato, dill, avocado, gazpacho

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## *Main Course*

Hazeldene Farm chicken breast, texture of cauliflower, sorrel, raisin and caper dressing(lg)

Wagyu beef cheek smoked mashed honey glazed carrot, cavolo nero, red wine jus (lg)

Roasted lamb rump, spring pea puree, boulangère kipfler, chickweed, rosemary jus(lg)

Western Plains pork belly, turnip, drunken prunes, seeded mustard jus, cime di rappa (lg)

Rolled and stuffed turkey breast, cranberry jus, chestnut, brussel sprouts

Fontina agnolotti, ricotta, mushroom ragu, pecorino, kale (v)

Ora King Salmon, pomme parisienne, fennel, salmon roe, mussel beurre blanc(lg)

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## *Dessert*

Mandarin, blood orange and pistachio sphere

Warm chocolate fondant, tiramisu gelato

Marvel Eaton mess, lemon verbena, raspberry, Davidson plum curd

Dark chocolate delice, honeycomb, caramelized milk crumb, river mint ice cream

Traditional Christmas pudding, brandy crème anglaise, vanilla bean ice cream

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## Charcuterie

Artisan rustica sourdough selection, St Davids Dairy cultured butter, Mt Zero olive oil  
Selection cold cuts, soppressata, finocchiona salami, 12-month aged jamon, mortadella  
Char grilled asparagus, hummus, Davidson plum zaatar  
Smoked baba ghanoush, piquillo peppers, capers, fetta  
Marinated Mt Zero olives, house pickled seasonal vegetables

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## Australian Seafood Selection

Sushi and sashimi selection, condiments  
Tropical prawns tiger prawns, marie rose (lg)  
Gin cured salmon, mustard, fresh herbs, citrus  
Market oysters, shallot vinaigrette, hot sauce, lemon (lg) (df)

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## Salad

Grilled nectarines, Yarra Valley cheese, pinenuts, arugula, pomegranate balsamic (v)  
Colored quinoa, kale, sunflower seeds, broccoli, currants, goji, spinach (v)  
Baby Gem lettuce, pickled onions, French radish, chives, ranch dressing  
Tomato medley, cucumber, basil, mustard

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## Carvery and Rotisserie, select 2

Our grass-fed beef, lamb, free range pork, and chicken are sourced from quality producers and farmers, such as O'Connor Farm Beef, Parwan prime lamb, Western Plains pork and Hazeldene Farm's chicken

**"Lechon" roast pork belly**, Asian herbs, apple ginger salad

**O'Connor Farm beef striploin strindberg**, garlic and rosemary(lg)

**Slow cooked wagyu roast beef rump**, garlic and rosemary(lg)

**Western Plains pork porchetta**, dry aged, thyme, sage, apple(lg)

**Roasted Parwan prime lamb leg**, oregano, and preserved lemon(lg)

**Hazeldene Farm free range chicken**, BBQ marinade

**Whole roasted ham**, maple and bourbon glaze, caramelized apple(lg)

Condiments: Corn salsa, BBQ sauce, seeded mustard, port wine jus, pickled vegetables

\*minimum 50 pax menu changes on seasonal availability



# Carving Feast Package



# Carving Feast Package

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## *Hot Buffet, select 3*

Madras lamb curry, coconut rice (lg)  
Beef massaman curry, coconut, lemongrass, shallots (contains seafood)  
Char siu pork, gai lan, sesame seed  
Duck red curry, pineapple, coconut rice (contains seafood)  
Chicken cacciatore, green mammoth olives, tomato, basil (lg)  
Ricotta gnocchi, pumpkin, capsicum, onion, spinach, Mt zero olive oil (v)  
Fontina and Ricotta agnolotti, mushroom medley, sage butter (v)  
Quatro cheese ravioli, alla norma, eggplant, basil, San Marzano tomato, parmesan (v)

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## *Desserts*

Christmas trifle  
Fruit mince pies  
Christmas pudding, whisky spiked anglaise  
Macarons by Cacao  
Seasonal fruits  
**Pavlova Bar**; wattle seed meringue, mango, berries, passion fruit, lemon curd  
**Chocolate Fountain**; accompanied with brownie bits, waffles, strawberries, marshmallows, churros

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## *Cheese Selection* +\$10 per person

Selected cheeses from the Gippsland region, L'artisan organic, Tarago River, Milawa and Berry's Creek. Quince paste, sun dried fruits, red wine poached pears, lavosh, grissini, fruit bread

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## *Gelato Cart* +\$8 per person

3 flavours of gelato and sorbets served in dixie cups with accompaniments



# Christmas Lounge Package

## *Food Station,* select 1:

### **Pasta Station:**

Orecchiette, beef ragu, tomato, pecorino,  
Ricotta gnocchi, roast pumpkin, crispy sage, brown butter (v)  
Truffle and porcini mushroom arancini (v)  
Romano farms leaves, citrus dressing  
Garlic Bread

### **American BBQ:**

Low and slow Texan style brisket, BBQ sauce  
BBQ Southern chicken  
BBQ sausage  
Coleslaw  
Crispy potato wedges  
Soft bread  
House pickles

### **Seoul Food:**

Pork ribs BBQ, bulgogi, ginger  
Cheese corn  
Chicken buldak  
Sweet and sour tofu  
Steam rice  
Condiments: kimchi, garlic mayo, bean shoots, coleslaw, pickled daikon

### **Pan Asia**

Char siu pork, kai lan, fried garlic  
Prawn Har gow  
Vegetable spring rolls  
Fried rice, burnt garlic, bean shoots (v)  
Condiments: prawn crackers, gado gado, sweet chilli sauce, fermented chilli, soy

### **Mo's Taste of India**

Chicken Cheese achari tikka, spiced tomato gravy, mustard  
Lamb Alamgir Korma curry  
Kashmiri pulao (v)(contain nuts)  
Bread Pakora (v)  
Roti bread, minted yoghurt, Kachumber salad

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### *Canapés*, choice of 5:

Canapés can be selected from below or normal menu:

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### *Cold selection*

Rice paper roll, green apple and pickled vegetables, sweet chili, coriander (v)

Sushi Selection: Harumaki, California Roll, dragon sushi roll, inari

Chicken parfait, cherry, brioche

Potato rosti, crème fraîche, caviar

Snapper ceviche, cassava cracker, avocado, padron pepper

Spring pea tart, preserved lemon, goats curd, white balsamic (v)

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### *Hot selection*

Chicken and basil empanadas, chimichurri

Xinjiang chicken skewers, kashgari spice

Arancini, mushroom, cheese, thyme(v)

BBQ beef puff, chili ketchup

Corn tempura fritter, romesco(v)

Tempura prawn, kewpie, furikake

Lasagna croquettes, tomato gel

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### *Substantial selection*, choice of 1:

Butter chicken, fragrant rice, chickpea papadum

Marie rose and prawn brioche roll, baby gem, pickled shallot

Parmesan gnocchi, mushroom ragu, pecorino, kale

Slow cooked lamb shoulder, creamy polenta, grilled peppers

Wagyu slider, American cheese, pickles, mustard



# Christmas Lounge *Package*

- ELEVATE YOUR CHRISTMAS EXPERIENCE -





**ELEVATE**  
EXPERIENCES & EVENTS

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