





The Canberra suite is the perfect venue for your festive Lunch or Dinner
The Canberra Suite caters for 25 to 100 guests
Dates available from the 16 November to 22 December 2018

Minimum 25 pax

Assorted bread rolls with Pepe Saya butter and olive oil

Wild rice and quinoa salad

Mixed leaf salad

Baby Kipfler and mixed vegetable salad

Antipasto plate with Serrano ham slice, mild Hungarian salami, smoked lamb, marinated olives, fetta, assorted dips

Smoked salmon with capers

Classic prawn cocktail

Roast beef fillet, porcini jus, baby chats
Honey mustard glazed roasted leg of ham
Turkey rolls, sage butter and walnuts with cranberry sauce
Baby greens, herb butter
Roasted vegetable pasta bake

Mini fruit mince pie
Christmas Pavlova roulade, mixed berries
Christmas log
Warm Plum pudding, brandy Anglaise
Cheese platter, grissini and lavosh

To make a booking please contact +61 2 6201 1560 or email meet.canberraairport@vibehotels.com.au Bookings for 16 November - 22 December 2018

* Terms and conditions apply. Subject to availability. Non-refundable deposit required





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The Canberra Suite caters for 25 to 100 guests.

Dates available from the 16 November to 22 December 2018

Alternate drop choice of two from each course
Minimum 25 pax

ENTRÉE

Cooked prawns and avocado salad

Huon Tasmanian Smoked Salmon Salad with watercress, micro herbs, Kipfler potato and roasted caper and Spanish onion dressing

Pate en croute turkey, pickled vegetables, baby herbs, and marinated olives
Herbed vegetable frittata with fresh basil, heirloom tomatoes,
ricotta and blistered peppers, balsamic and extra virgin olive oil

MAINS

Herb crusted beef tenderloin, summer baby vegetables, potato fondant, and porcini jus

Chicken and fig mascarpone, pommes Anna,
honey roasted rainbow Dutch, roasted beet and English mustard sauce
Pumpkin, medley of mushroom and spinach risotto, sage butter and pine nuts

Baked Huon Salmon, baby Kipfler and baby asparagus, butternut pumpkin squash puree

DESSERT

Three nuts and plum tart, plum sauce and cherries
Pavlova, mixed fruits, berries, meringue, passionfruit coulis
Kaffir lime and coconut panna cotta with pineapple and blueberry compote and almond biscotti
Christmas pudding with brandy and cherry compote and a vanilla anglaise

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Host your Christmas cocktail party at Vibe Hotel Canberra. Our chef's handmade canapés featuring locally sourced produce will be the perfect way to end the year. Choose from two packages below:

3 Choices \$15/ 6 Choices \$30 Minimum 15 Pax

Smoked salmon latkes with horseradish cream, baby herbs

Assorted arrancini balls

Spiced pea soup shots

Tomato and goat cheese tartlet

Asian crepe Peking duck, five spiced caramel sauce

Moroccan chicken tulip, yoghurt dipping

BBQ vegetable puffs

Stuffed Pumpkin flower

Filo mini chicken, chilli jam

Tartlet boccocini and olive

Involtini chorizo, ricotta

Barramundi spring roll

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presents a

Festive Christmas Menu

Indulge in a handcrafted festive menu featuring locally sourced Australian produce.

Celebrate this uniquely festive menu, available for lunch and dinner from 16 November to 22 December 2018.

One course \$35 per person*
Two courses \$45 per person*
* Includes a glass of house beer, wine or soft drink

MAINS

Turkey roulade, honey glazed baby Dutch and parsnip, potato fondant, herb butter, and port and cranberry sauce

Shaved ham and Brie Panini, crushed avocado, served with fries and chilli jam

Club sandwich, trio of ham slice, roast turkey and bacon, cranberry sauce, served with fries and mix salad

Chicken and fig mascarpone, pommes Anna, baby Dutch, roasted beet and gremolata

Baked Huon Salmon, baby Kipfler and baby asparagus, butternut pumpkin squash puree,

Pumpkin, goat cheese and leek tartlet, mixed leaves salad, balsamic glaze

DESSERTS

Pavlova, mixed fruits, berries, meringue, passionfruit coulis

Kaffir lime and coconut panna cotta with pineapple and blueberry compote and almond biscotti

Christmas pudding with brandy and cherry compote and a vanilla anglaise

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Available 16 November to 22 December 2018. Pre-order required for tables of 8 and above * Terms and conditions apply. Subject to availability. Non-refundable deposit required



Festive Wind Down Fridays

Join us in Helix Bar & Dining this December, for Happy Hour drinks, a selection of complimentary Christmas snacks and live music.

7, 14, 21 December Available from 4pm - 6pm

For more information visit vibehotels.com or call 02 6201 1500



After an extraordinary festive event, wind down and relax at Vibe Hotel Canberra Airport. With award winning accommodation and guest facilities, indulge in an overnight stay with breakfast.

Festive Night Out Packages

- Luxurious overnight stay in a Lower Deck Room with breakfast for one for only \$119
- Luxurious overnight stay in a Lower Deck Room with breakfast for two for only \$139

To bookcall (02) 6201 1500 or visit vibehotels.com



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