

The background is a vibrant red surface decorated with festive Christmas elements. Sprigs of green pine needles are scattered throughout, interspersed with various ornaments including gold glitter spheres, red matte spheres, and red faceted spheres. Several red and white striped candy canes are also visible, some lying horizontally and others vertically. A central dark blue rectangle contains the text and logo.

FOUR 
POINTS
BY SHERATON

.....
Auckland

CELEBRATE WITH US



QUEENS HEAD BALLROOM FESTIVE MENU



Festive Set Menu Experiences

(from 1st of Dec - 5th of Jan)

2-COURSE SET MENU

\$72 per guest

Main

Speckle Park Rib Eye: duck fat | red potato | watercress | Pinot Noir jus

or

Mt Cook Salmon: smoked eggplant | orzo | cherry tomato | saffron | buerre blanc

Dessert

Smashed Pavlova: wild berry | yellow peach | mint

or

Opera Cake: mascarpone | walnut | vanilla ice-cream (d)

3-COURSE SET MENU

\$88 per guest

Entree

Market Fish Ceviche: chili | lemon | orange | capsicum | coriander (s)

or

Beef Tartare: fennel | goat cheese | quail egg | Worcestershire sauce (d)

Main

Speckle Park Rib Eye: duck fat | red potato | watercress | Pinot Noir jus

or

Mt Cook Salmon: smoked eggplant | orzo | cherry tomato | saffron | beurre blanc

Dessert

Smashed Pavlova: wild berry | yellow peach | mint

or

Tiramisu: wild berry | peanut chips | salted caramel | waffle | vanilla ice-cream (g, d, n)

Please let us know if you have any dietary requirements or allergies.

vg=vegan, v=vegetarian, vg*=can be vegan, s=contains seafood, g=contains gluten, d=contains dairy, n=contains nuts

Secure your space for this memorable festive experience

Email: Sales.AKLFP@fourpointshotels.com / Phone: +64 9 393 8240

FESTIVE BUFFET EXPERIENCE

(from 1st of Dec - 31st of Jan)

**\$120 per guest
(from 20 guests)**

Cold Section

Selection of Bread

Selection of Cheese

Fresh Pacific Oysters

Smoked Salmon

Prawn Salad

Heirloom Tomato

Hot Section

Carving Section: Roast Rib-Eye | Champagne Ham

Grilled Green Lip Mussel

Red Wine Lamb Rack

Herby Lemony Salmon

Butter Chicken

Basmati Rice

Dessert Section

Christmas Cake

Smashed Pavlova

Chocolate Eclair

Tiramisu

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QUEENS HEAD BAR & EATERY

FESTIVE MENU



QUEENS HEAD CHRISTMAS MENU

(from 9th of Dec - 26th of Dec)

2-COURSE SET MENU | \$72 per guest

3-COURSE SET MENU | \$88 per guest

Starter

Four Points Festive Salad

Beetroot, pumpkin, crouton, grapefruit, Italian parsley, pomegranate seed, goat cheese (v, vg*, g, d)

or

Salmon Crudo

Smoked Salmon, wild rocket, Grapefruit, cucumber, orange, avocado, sourdough, cream Cheese (s, g,d)

Main

Honey-Mustard Ham With Herb-Roasted Root Vegetables

Champagne ham, Red potato, baby carrot, parsnip, kumara, honey-mustard

or

Wild Mushroom Risotto with Walnut Pesto

Mushroom, basil, parmigiana reggiano, walnut, truffle (v, vg*, d, n)

Dessert

Christmas Pudding

Custard, wild berry, vanilla icecream (g, d)

or

Smashed Pavlova

Wild berry, peach, almond (n)

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QUEENS HEAD NEW YEARS FOUR-COURSE CELEBRATION

(from 31st of Dec - 5th of Jan)

\$124 per guest

Appetizer

Signature Chef Amuse Bouche

Starter

Beef Tartare

Fennel, goat cheese, quail egg, wonton pastry, Worcestershire sauce (d)

or

Prawn, Mango & Avocado Salad

Tiger prawn, mango, avocado, cos lettuce, red chilli, coriander, olive oil, honey (s)

Main

Rack of Lamb

Smashed potato, pepitas, chimichurri, red wine sauce (n)

or

Mt Cook Salmon

Smoked eggplant, orzo, cherry tomato, beurre blanc (s, d, g)

Dessert

Panna Cotta

Strawberry, blueberry, chocolate chips (d)

or

Tiramisu

Wild berry, peanut chips, salted caramel, waffle, vanilla ice-cream

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