



Christmas

HILTON BRISBANE 2024

Let us take care of Christmas, so that you can make memories this festive season. Our carefully curated menu showcases the exquisite flavours of the season across our Breakfast, Lunch and Dinner offerings.





Christmas Eve

DINNER

24th December

6pm - 9pm

Curated by Executive Chef Dario Fiorino, this year's festive menu features a selection of premium Australian beef, sustainably sourced seafood and a selection of the finest locally grown seasonal fruit and vegetables. Complimenting your menu selection is an extensive and carefully curated wine list, ensuring a memorable Christmas Eve celebration.

THREE COURSE \$175

Including a glass of sparkling wine on arrival, seafood platter entrée, choice of main and dessert plate

Add 2 hour Beverage Package +\$35

TWO COURSE CHILDREN'S MENU \$75

Suitable for children 5-12 years old
Includes a gift and activity for each child

Bookings essential

Full pre-payment required at time of booking.

Click [here](#) to book, or visit

www.vintagedbarandgrill.com



Christmas Day

BREAKFAST

25th December

First seating 7:00am-8:30am

Second seating 8:30am-10:00am

FESTIVE BUFFET BREAKFAST

\$95 per adult | \$49 per child (5-12 years old)

Enjoy a festive breakfast that includes all your Christmas favourites such as seasonal summer fruit, cereals, yoghurts, fruit mince pies and freshly baked breakfast pastries, Danishes and Panettone.

You'll also find the usual breakfast favourites with glazed Christmas ham and sliced turkey breast served from the hot buffet, all while indulging over your barista made coffee.

Bookings essential

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Christmas Day

LUNCH

25th December

12pm - 3pm

Curated by Executive Chef Dario Fiorino, this year's festive menu features a selection of premium Australian beef, sustainably sourced seafood and a selection of the finest locally grown seasonal fruit and vegetables. Complimenting your menu selection is an extensive and carefully curated wine list, ensuring a memorable Christmas Day celebration.

THREE COURSE MENU \$325

Including a 2 hour beverage package, enjoy a curated seafood tower, followed by your choice of main and an indulgent dessert buffet.

TWO COURSE CHILDREN'S MENU \$105

Suitable for children 5-12 years old
Includes a gift and activity for each child

Bookings essential

Full pre-payment required at time of booking.

Click [here](#) to book, or visit

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How to Book

For enquiries or to make a reservation, please contact us via:

vintagedbarandgrill.com

eat@vintagedbarandgrill.com

[07 3231 3265](tel:0732313265)

Full payment required on booking.

Any additional charges incurred on the day will be settled at the end of your sitting.

A 2.0% surcharge applies to credit card transactions and a 15% surcharge applies on Public Holidays.

Please note that Vintaged Bar + Grill is a cashless venue. We accept most debit and credit cards.

Dietaries

Please advise us of any dietary requirements or allergies at the time of booking. All menu items are prepared in areas where allergens may be present. Please ask our team if you wish to know more about the ingredients used.

Cancellation Policy

All bookings require pre-payment and are non-refundable.



Level 6, 190 Elizabeth Street, Brisbane
07 3231 3265 | vintagedbarandgrill.com

