Conferences & Events

BREAKFAST MENU

GRÜEZI!

Reflecting our Swiss roots and commitment to high quality craftsmanship, our Executive Chef, John Pugliano, has expertly crafted a unique collection of breakfast items for your next conference or event with Swissôtel Sydney.



CONTINENTAL BREAKFAST MENU

Minimum 30 people

Sliced bread sourdough from Brasserie Bread (V) Beerenberg jams and preserves (V) Basket of warm croissants and Danish pastries (V) Homemade muffins (V) Natural Greek yoghurt topped with rooftop honey (V) Yoghurt with toasted Swiss muesli (V) Swissôtel Bircher muesli (V) Platter of cured and air dried meats Sliced Swiss cheeses (V) Tasmanian smoked salmon Fresh sliced fruit platter (V) Juices by Just Squeezed House tea and coffee

HOT BUFFET ITEMS

Double maple smoked bacon Free-range scrambled eggs (V) Rosemary and spinach roasted mushrooms (V) Classic hash browns with house-made tomato relish (V) French toast, spiced ricotta mixed berry compote (V) Chef's chicken and thyme chipolata sausage Butcher's beef and sundried tomato sausage

PLATED BREAKFAST MENU

Platters per table - Please select 3 items to be served. Sliced bread sourdough from Brasserie Bread Beerenberg jams and preserves Basket of warm croissants and Danish pastries Homemade muffins Natural Greek yoghurt topped with rooftop honey Yoghurt with toasted Swiss muesli Swissôtel Bircher muesli Platter of cured and air dried meats Sliced Swiss cheeses Tasmanian smoked salmon Fresh sliced fruit platter Juices by Just Squeezed House tea and coffee

Alternate or Single Choice

Toasted muesli and fruit bowl, with seeds, nuts and rooftop honey

Buttermilk pancakes, extra thick cream, mixed berry compote, cinnamon

Sweet potato and potato rosti, grilled salmon, wilted spinach, com kernels and goats cheese

Spanish chorizo, tomato, basil and cannellini bean ragout, fried free range egg

Quinoa and poached egg vitality breakfast with heirloom cherry tomato, button mushroom and avocado

Aussie breakfast, bacon, chicken sausages, scrambled eggs, roasted tomato and English muffin

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STANDING BREAKFAST MENU

Honey smoked ham, baby salad greens, tomato, aioli on soy and linseed sourdough

Vegetable frittata wrap, wild rocket, house-made tomato relish

Maple smoked bacon, free-ranged eggs, caramelised onion, housemade tomato relish on Turkish bread

Pecan and raisin fruit toast, spiced ricotta, berry compote

CONTACT US

For more information, contact our Conference & Events Team.

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LIFE IS A JOURNEY. LIVE IT WELL.

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