



*Conferences
& Events*

BUFFET DINNER
MENU

GRÜEZI!

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



BUFFET DINNER MENU

SALADS

Salad bar, build your own salad from our selection of condiments and dressings

Choose 3 options from:

Beetroot, orange, and spinach salad with goats feta and herb dressing (V)

Caesar salad, cos leaves, bacon lardons, parmesan cheese and croutons, creamy Caesar dressing

Mixed grains, roast pumpkin, sun dried tomato, mesclum, balsamic glaze (V)

Greek salad, tomato, cucumber, capsicum, red onion and olives with feta cheese, extra virgin and lemon (V)

German Potato salad with egg, shallot, bacon and grain mustard

Quinoa salad with roast vegetables, avocado cream, roasted almonds (V)

Mozzarella, peach, cherry tomato, grilled zucchini, baby wild rocket, balsamic (V)

BUFFET DINNER MENU

HOT ITEMS & SIDE DISHES

Choose 3 options from:

Grilled chicken with sautéed wild mushroom, cherry tomato, thyme jus

Sesame teriyaki salmon fillet with wilted bok choy, bean sprouts

Indian spiced chicken thigh, cauliflower, roasted red onion, mango chutney

Barramundi fillet, grilled broccolini, almond hollandaise

Slow roast beef, kipfler potato, cocktail onion and jus

Herb and garlic roast lamb with fried eggplant and couscous, dukkah

Steamed fish, ginger, shallot, soy, corriander

Wok tossed beef with Asian mixed greens and oyster sauce

Roast pork belly with mixed beans, fig, spiced apple

Pumpkin ravioli pesto cream, parmesan cheese (V)

Vegetable and tofu stir fried noodles with hoisin sauce (V)

Choose 2 options from:

Fragrant jasmine rice (V)

Roast chat potatoes with garlic and rosemary (V)

Roasted corn cobette with coconut (V)

Fried zucchini with smoked almonds (V)

Broccolini and green beans with feta (V)

Cauliflower and Swiss cheese mornay (V)

Steamed mixed vegetables (V)

BUFFET DINNER MENU

DESSERTS

Choose 3 options from:

Coconut and lime cup with cherry sago

White chocolate and raspberry tort with shaved white chocolate

Lemon meringue tart

Vanilla gateaux with toasted almonds

Bread and butter pudding with berry compote

Sticky toffee pudding with butterscotch sauce

Peach and rhubarb crumble

Assorted choux buns with Chantilly cream

Mini passionfruit cheese cake with mango

Swiss chocolate fondue with condiments

Sliced fresh fruit platter

CONTACT US

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