



*Conferences  
& Events*

VITALITY MENU

WITH WORKING STYLE LUNCH

swissôtel SYDNEY



## GRÜEZI!

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



## VITALITY MENU - ROTATION 1

### MORNING TEA

Savory muffin (V)

Provençal vegetable tart with feta cheese, balsamic glaze (V)

Toasted muesli bar, yoghurt and honeycomb (V)

Whole fruit bowl (V)

### WORKING LUNCH

Make your own Caesar salad romaine leaves, dressing, cheese, crouton, bacon, egg

Greek salad, tomato, cucumber, capsicum, red onion, olives and feta cheese with herb vinaigrette (V)

Salad bar (6 options)

Chef's selection of assorted wraps, sandwiches & paninis

Berry compote panna cotta cup (V)

Passionfruit chocolate mousse cake (V)

Fruit platter (V)

### AFTERNOON TEA

Coconut sago pudding slice (V)

Swiss chocolate fondue (V)

Hand cut selection of fruits (V)

## VITALITY MENU - ROTATION 2

### MORNING TEA

Roasted vegetable quiche (V)

Banana bread whipped walnut cream (V)

Rooftop honey cake (V)

Whole fruit bowl (V)

### WORKING LUNCH

Romaine leaves, pecorino, shaved fennel, marinated vegetable, preserved lemon dressing (V)

Snow pea leaf salad with green apple, beetroot, kohlrabi, walnuts and lemon dressing (V)

Salad bar (6 options)

Chef's selection of assorted wraps, sandwiches & paninis

Chocolate espresso brownie (V)

Strawberry mousse gateaux (V)

Fruit platter (V)

### AFTERNOON TEA

Matcha Madeleine (V)

Mango and coconut mousse cake (V)

Whole fruit bowl (V)

## VITALITY MENU - ROTATION 3

### MORNING TEA

Mini croissants with Swiss cheese and speck

Vegetable rice paper rolls with sweet chilli sauce (V)

Lemon poppy seed muffin (V)

Whole fruit bowl (V)

### WORKING LUNCH

Fried cauliflower and cumin roasted carrot salad, coriander and mint yoghurt dressing (V)

Swissôtel vitality slaw, Savoy cabbage, red cabbage, fennel, carrot, red onion and raisin, with a Dijon and white balsamic vinaigrette (V)

Salad bar (6 options)

Chef's selection of assorted wraps, sandwiches & paninis

Swiss chocolate cake (V)

Lemon curd and strawberry tart (V)

Fruit platter (V)

### AFTERNOON TEA

Banoffee tart (V)

Apple, blackberry and walnut tea cake (V)

Whole fruit bowl (V)

## VITALITY MENU - ROTATION 4

### MORNING TEA

Sweet corn fritter with avocado puree (V, GF)

Ham and cheese croissant

Honey coconut oat slab cake (V)

Whole fruit bowl (V)

### WORKING LUNCH

Tomato and cherry bocconcini mozzarella salad, basil and balsamic glaze (V)

Butternut squash and chickpea salad with pine nuts, dates and lemon zest (V)

Salad bar (6 options)

Chef's selection of assorted wraps, sandwiches & paninis

Assorted cream choux (V)

Vanilla slice cake (V)

Fruit platter (V)

### AFTERNOON TEA

Chocolate friand (V)

Homemade Italian pistachio biscotti (V)

Whole fruit bowl (V)

## VITALITY MENU - ROTATION 5

### MORNING TEA

Goats cheese tart with rooftop honey

Salmon and Swiss cheese vol-au-vents

Assorted freshly baked danish (V)

Whole fruit bowl (V)

### WORKING LUNCH

Couscous salad, with tomato, green onion, capsicum, dried apricots and sultanas (V)

Sweet potato, almond and black lentil salad, with avocado sour cream (V)

Salad bar (6 options)

Chef's selection of assorted wraps, sandwiches & paninis

White chocolate mousse cup (V)

Rocky road (V)

Fruit platter (V)

### AFTERNOON TEA

Raspberry lamingtons (V)

Sicilian cannoli with custard (V)

Whole fruit bowl (V)

## CONTACT US

For more information, contact our Conference & Events Team.

Swissôtel Sydney  
68 Market St,  
Sydney, NSW, 2000

Telephone: 9238 8888

Email: [HA5D0-SB@accor.com](mailto:HA5D0-SB@accor.com)

Website: [www.swissotelsydney.com.au/meetings-events/](http://www.swissotelsydney.com.au/meetings-events/)

LIFE IS A JOURNEY. LIVE IT WELL.

swissôtel **SYDNEY**



MEETING PLANNER  
MAKE EVERY EVENT  
**rewarding**

JOIN NOW



**All**  
ACCOR · LIVE LIMITLESS