

A top-down view of a white ceramic plate with a gold rim, set on a dark wood table. The plate contains several pieces of seared salmon with a pink center and brown crust, topped with black and white sesame seeds. There are also pieces of seared beef. In the foreground, there is a vibrant green vegetable medley consisting of broccoli, green peas, and leafy greens. A small white bowl containing a dark sauce is partially visible on the right side of the plate. A large, semi-transparent red circle is overlaid in the center of the image, containing white text.

*Conferences
& Events*

VITALITY MENU
WITH HOT BUFFET 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

Vegetable tart with beetroot and goats cheese (V)

Assorted freshly baked muffins (V)

Toasted muesli 'bar', yoghurt and honeycomb (V)

Whole fruit bowl

BUFFET LUNCH

Make your own Caesar Salad - Romaine leaves, dressing, cheese, crouton, bacon, egg

Beetroot, grapefruit, fennel, apple, feta and couscous salad (V)

Salad bar with 6 condiments and dressings (V/GF/DF)

Soup of the day, spicy vegetable (V/GF) + bread rolls

Cajun spiced roast chicken with spring onion and capsicum (DF/GF)

Slow braised lamb with carrots, spring peas stew (DF/GF)

Lemon scented whitening with broccoli & Mornay sauce

Roasted potato with garlic and rosemary (V/GF/DF)

Cheesy broccoli and mushroom pasta bake (V)

Sicilian custard cannoli (V)

White chocolate and raspberry cake (V)

Fruit platter (V)

AFTERNOON TEA

Macadamia shortbread (V)

Jam donuts (V)

Hand cut selection of fruits (V)

VITALITY MENU - ROTATION 2

MORNING TEA

Roasted vegetable quiche (V)

Mini sausage rolls

Banana bread (V)

Whole fruit bowl (V)

BUFFET LUNCH

Greek salad with olives and feta cheese with herb vinaigrette (V/GF)

Quinoa, leek, sweet potato and Swiss chard salad (V/DF/GF)

Salad bar with 6 condiments and dressings (V/DF/GF)

Soup of the day, cucumber gazpacho (V/DF/GF) + bread rolls

Northern Indian butter chicken (GF)

Vegetable baked lasagne with mozzarella and basil (V)

Mix seafood marinara bake (DF/GF)

Stir fry BBQ pork belly with broccoli, garlic shoots and Hokkien noodles (DF)

Basmati pilaf (GF/DF/V)

Dark and white chocolate mousse (V)

Vanilla slice (V)

Fruit platter (V)

AFTERNOON TEA

Citrus panna cotta (V)

Brownies (GF/V)

Whole fruit bowl (V)

VITALITY MENU - ROTATION 3

MORNING TEA

Vegetable curry puff (V)

Spinach and ricotta Pastizzi (V)

Assorted freshly baked Danish (V)

Whole fruit bowl (V)

BUFFET LUNCH

Five bean salad with radicchio, fennel and parmesan cheese (V)

Swissotel vitality slaw - Savoy cabbage, red cabbage, carrot, red onion and raisin with white balsamic vinaigrette (V/GF/DF)

Salad bar with 6 condiments and dressings (V/GF/DF)

Soup of the day, green peas (V/GF) + bread rolls

Beef ragu lasagne with mozzarella and basil

Thai red chicken curry, eggplant and chilli (DF/GF)

Oven baked barramundi with lemon, caper and tomato salsa (GF/DF)

Steamed seasonal mix vegetables (V/GF/DF)

Ginger scented white rice (GF/DF/V)

Lamingtons (V)

Salted caramel choux (V)

Hand cut fruit platter (V)

AFTERNOON TEA

Assorted freshly baked cookies (V)

Vanilla madeleines (V)

Whole fruit bowl (V)

VITALITY MENU - ROTATION 4

MORNING TEA

Corn empanadas (V)

Ham and Swiss Cheese croissant

Assorted mini donuts (V)

Whole fruit bowl (V)

BUFFET LUNCH

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

Baby spinach, butternut squash and chickpea salad with pine nuts and lemon dressing (V/DF)

Salad bar with 6 condiments and dressings (GF/DF/V)

Soup of the day, cream of mushroom (V/GF) + bread rolls

Slow roasted chicken 'cacciatore' (GF/DF)

Italian style pork 'porchetta' (DF/GF)

Ginger and soy glaze perch fillet with bok choy and shallot (DF)

Thyme roasted cauliflower and broccoli with dukkha (GF/DF/V)

Creamy mashed potato with butter and parsley (V/GF)

Apple crumble (V)

Red velvet cake (V)

Fruit platter (V)

AFTERNOON TEA

Dark chocolate mousse cup (V)

Berry friand (V)

Whole fruit bowl (V)

VITALITY MENU - ROTATION 5

MORNING TEA

Mini beef pies

Cheese and spinach triangles (V)

Carrot cake (V)

Whole fruit bowl (V)

BUFFET LUNCH

Potato, green bean, olive, tomato salad with mustard mayonnaise dressing (V/ GF)

Vietnamese vegetable noodle salad (V/GF/DF)

Salad bar with 6 condiments and dressings (V/GF/DF)

Soup of the day, roast tomato (V/GF/DF) + bread rolls

Beef Massaman curry with holy basil (DF/GF)

Lemon, mustard grill chicken with fennel (GF/DF)

Oven baked hoki fillets with green vegetables and hollandaise (GF)

Stir fried Singapore noodles with broccoli, carrot, tofu, and mushroom (V/DF)

Steamed jasmine rice (V/GF/DF)

Mango cheesecake (V)

Swiss chocolate cake (V)

Fruit platter (V)

AFTERNOON TEA

Pistachio biscotti (V)

Lemon cake (V)

Whole fruit bowl (V)

CONTACT US

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