

# Christmas

## EVENTS PACKAGES AT SWISSÔTEL SYDNEY

### TWO COURSE PLATED MENU PACKAGE

\$145pp

Inclusive of a Christmas-themed arrival cocktail and 4 hour beverage package.

### THREE COURSE PLATED MENU PACKAGE

\$175pp

Inclusive of a Christmas-themed arrival cocktail and 4 hour beverage package.

### CHRISTMAS BUFFET MENU PACKAGE

\$180pp

Inclusive of a Christmas-themed arrival cocktail and 4 hour beverage package.

Food only options also available.

Contact our Conference & Events team today:

Phone: +61 (2) 9238 8888 | Email: [ha5d0-sm@accor.com](mailto:ha5d0-sm@accor.com)

swissôtel SYDNEY

# Christmas

## EVENTS PACKAGES

### AT SWISSÔTEL SYDNEY

#### Plated Christmas Menu - Minimum 30 pax

##### ENTRÉE

Beef carpaccio, shaved parmesan, watercress and truffle dressing

Poached prawns, citrus emulsion, marie rose, iceberg lettuce

Beetroot confit, burrata, pine nuts, rocket, amarena cherries

Forest mushroom soup with ricotta gnocchi, herb oil

Smoked pork terrine, blueberry, Madeira wine reduction, herb croutons

##### MAIN

Hot smoked salmon, saffron kipfler potato, asparagus, grained mustard, soft poached egg

Char grilled Beef sirloin, pickled baby onion, wild mushrooms, truffle jus

Seafood "misto di mare", tomato emulsion, crunchy garlic crouton

Saffron risotto, raclette cheese, asparagus and hazelnuts

Swissotel honey ham, cranberry sauce and red wine jus, roasted vegetable medley

##### DESSERT

Organic Strawberry salad with Cointreau sabayon and lemon sorbet

Classic crème brulee, ginger bread compote, amarena cherries

Selection of organic cheeses, dry fruit and lavosh crackers

Italian Panettone crumble, honey ice cream, mulled wine emulsion

Traditional Christmas pudding, brandy custard and vanilla ice cream

##### ADD on sharing for table:

##### Price per person

Christmas themed petit fours (4)	\$9
Selection of cold cuts and cheese platter	\$14
Cooked tiger prawns with Marie rose sauce	\$18
Smoked salmon, dill cream, capers, lemon	\$15

# Christmas

## EVENTS PACKAGES

### AT SWISSÔTEL SYDNEY

#### Banquet Buffet Christmas Menu

##### COLD SELECTION

- Freshly shucked oysters
- Fresh cooked prawns
- Cured Smoked salmon
- Italian Antipasto selection
- Assorted Cheese buffet with condiments
- Roasted pumpkin & chestnut soup with bread roll

##### SALADS

- Potato salad, mayonnaise, egg, chives and whole grain mustard
- Cous cous, pomegranate, spring onion, almonds, sun dried tomatoes
- Spiced Pumpkin, rocket, cranberry and pine nuts
- Make your own Caesar salad
- Mixed leaf salad bar with condiments

##### HOT SELECTION

- Traditional stuffed turkey roulade with cranberry sauce
- Swissotel Honey glazed ham
- Steamed spiced whole baked Salmon
- Penne pasta baked with eggplant & parmesan
- Garlic and thyme Roasted root vegetables
- Steamed seasonal vegetables
- Roast potato with rosemary

##### DESSERTS

- Christmas mince pies
- Spiced meringue with fresh berries
- Christmas pudding with warm brandy custard
- Classic Italian panettone
- Salted caramel and chocolate tarts
- Festive yule log
- Ginger bread cookies
- Fresh fruit platter