

CONFERENCE AND EVENTS DINNER MENU



swissôtel SYDNEY



DINNER PACKAGE

TWO COURSE GALA DINNER PACKAGE | THREE COURSE GALA DINNER PACKAGED

2 COURSE GALA DINNER PACKAGE

2 COURSE ALTERNATIVE SERVE MENU WITH 3 HOUR BEVERAGE PACKAGE

Beverage package includes:

- Legacy Brut Reserve
- Legacy Sauvignon Blanc
- Legacy Caribernet Merlot
- Hahn Super Dry
- Hahn Premium Light
- Assortment of soft drinks and juices

3 COURSE GALA DINNER PACKAGE

3 COURSE ALTERNATIVE SERVE MENU WITH 4 HOUR BEVERAGE PACKAGE

Beverage package includes:

- Legacy Brut Reserve
- Legacy Sauvignon Blanc
- Legacy Caribernet Merlot
- Hahn Super Dry
- Hahn Premium Light
- Assortment of soft drinks and juices

PLATED MENU

TWO COURSE PLATED MENU | THREE COURSE PLATED MENU

ENTREES

HAND PULLED BURATTA CHEESE (GF, V)
w/ compressed melon, heirloom cherry tomato, green tahini dressing

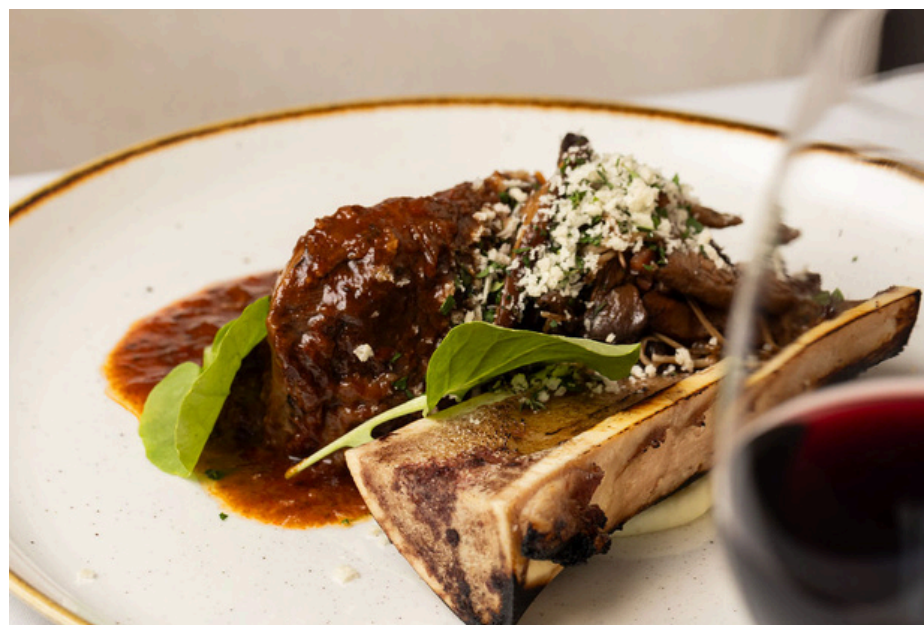
SPINACH & RICOTTA RAVIOLI (V)
w/ sundried tomato pesto cream sauce, fresh arugula and parmesan cheese

CUCUMBER LIME CURED SALMON (GF, DF)
w/ fennel, preserved lemon, red radish, juniper berries, and horseradish cream

YELLOW FIN TUNA TARTAR (GF, DF)
w/ mango, eschallot, soy coriander dressing, crispy rice paper, petit garden leaves

SMOKED AYLESBURY DUCK BREAST (DF)
w/ farro salad, braised king brown mushroom, pea puree, snow pea tendrils, cherry sauce

CHICKEN & CRANBERRY TERRINE (DF)
w/ sweet corn puree, sugar nap, pearl onion and chestnut jus



MAINS

BEEF STRIPLOIN (GF, DF)
w/ charred corn ribs, anchovy green beans, truffle mash, peppercorn jus

SOUS VIDE CHICKEN BREAST (GF)
w/ orange ginger glazed carrot, sauté kale, garlic mash, tarragon white gravy

HERB CRUSTED SALMON FILLET
w/ potato fondant, wasabi pea puree, pomegranate, warrigal green, citrus cream sauce

GARLIC BASIL BARRAMUNDI (GF)
w/ white bean, roasted brussel sprout, tomato butter sauce

CREAMY PORCONI MUSHROOM RISOTTO (GF, V)
w/ grilled portobello, Swiss chard, shaved pecorino

GRILLED PORK LOIN CHOP (GF, DF)
w/ Charred broccolini, butter squash, rainbow quinoa, apple sage sauce

SLOW-COOKED LAMB RUMP (GF, DF)
w/ mashed mint pea, marinated citrus artichoke, and potato crisp, rosemary jus

CAULIFLOWER STEAKS (GF, DF, Vegan)
w/ wild black rice, coconut turmeric relish, fried shallot, raisin vinaigrette

DESSERTS

MANGO CHEESECAKE (no nut)
w/ mint lime gel, white chocolate mousse and crushed biscuit, mint leaves

PASSIONFRUIT WHITE CHOCOLATE DOME
w/ passionfruit compote, fine coconut, vanilla short bread, edible marigold flower

STRAWBERRY TART
w/ yuzu gel, burnt Swiss meringue, raspberry sorbet, lemon thyme

SWISS CHOCOLATE CAKE
w/ chocolate & hazel nut soil, orange butter cream, chocolate pencil, mascarpone gelato

RED VELVET
w/ cream cheese frosting, dark chocolate sauce, edible flower

NO BAKE LEMON AND BLUEBERRY CAKE
w/ lemon sorbet, glazed blueberry, lemon balm



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, coriander

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)

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)

DESSERTS

Choose 3 options from:

Coconut and lime cup with cherry sago (GF)

White chocolate and raspberry tort with shaved white chocolate

Lemon meringue tart

Vanilla gateaux with toasted almonds

Bread and butter pudding with cherry compote

Sticky toffee pudding with butterscotch sauce

Peach and rhubarb crumble

Assorted choux buns with Chantilly cream

Mini passionfruit cheesecake with mango

Swiss chocolate fondue with condiments (GF)

Sliced fresh fruit platter (GF)



CONTACT US

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LIFE IS A JOURNEY. LIVE IT WELL.



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