

ten
stories

SWISSOTEL SYDNEY



PRIVATE DINING & EVENTS





Welcome to Ten Stories

Ten Stories Restaurant, A modern Australian restaurant where our commitment to sustainability and local flavour is incorporated in every dish.

Perched at the top Swissôtel Sydney, our rooftop hosts four thriving beehives in partnership with Sydney Bee Rescue - a group of dedicated NSW beekeepers committed to bee conservation and colony rescue. The bees pollinate the nearby Royal Botanic Gardens, producing honey and honeycomb that find their way directly into our dishes.

At Ten Stories we prioritise local sourcing and eco-friendly practices, ensuring that each visit to Ten Stories supports our mission to protect the environment and promote community well-being.



EXECUTIVE CHEF

Ten Stories Restaurant's Executive Chef Audi Budiman carries 21 years of experience in award-winning restaurants and hotels across Asia, the Middle East, and Australia, Audi brings a wealth of culinary expertise to our team.

Audi first joined Crown Melbourne as a Sous Chef, in 2012 he advanced to Chef de Cuisine at The Star Sydney. Over the past decade, Audi gained extensive international experience, working with leading hotels throughout Asia and the Middle East before returning to Australia to join us.

During his tenure in Dubai, UAE, Audi's leadership earned two prestigious Michelin stars: a Michelin star for Ossiano and a Michelin star for Hakkasan, both award winning restaurants at Atlantis The Palm Dubai.

Chef Audi's innovative approach blends a mixture of flavors with contemporary techniques, creating a unforgettable dining experience.





THREE COURSE | \$89 PP

(CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT)

TO START

Charred Sourdough, Honeycomb Butter

Marinated Tuscan Mixed Olives

ENTRÉE

Mussel Au Gratin

Saffron Cream Sauce, Squid Ink Tuilles

Hand Pulled Burrata

Medley Grape Tomato, Extra Virgin Oil, Toasted Ciabatta Crisps

MAINS

Grilled Barramundi

Cauliflower Steak, Curry Velouté Sauce

Chicken Supreme

Herb Risoni, Feta Cheese Mousse

Wagyu MB4+ Striploin

Cherry Tomato, Wild Mushroom Cream Sauce

Spinach and Parmesan Tortellini

Asparagus, Confir Tomato, Shiraz Jus

SIDES TO SHARE

Ten Stories Vitality Salad

Swissotel Chips

DESSERT

Lemon Sorbet

Candied Citrus, Roasted Coconut Flakes, Lemon Balm, Honey Short Bread

Swissotel Chocolate Cake

Chocolate Ganache, Hazelnut Chocolate Soil, Mandarin Gel

Coconut Yoghurt Parfait

Aged Balsamic Strawberry , Persian Cotton Candy



THREE COURSE | \$99 PP

(OYSTERS TO START. CHOICE OF ENTRÉE, MAIN, DESSERT)

TO START

Charred Sourdough, Honeycomb Butter

Marinated Tuscan Mixed Olives

Bourbon Honey Mignonette Oysters (2 pp)

ENTRÉE

Mussel Au Gratin

Saffron Cream Sauce, Squid Ink Tuilles

Hand Pulled Burrata

Medley Grape Tomato, Extra Virgin Oil, Toasted Ciabatta Crisps

Bresaola

Pickled Artichoke and Red Onion, Blackberry Balsamic Vinaigrette

MAINS

Grilled Barramundi

Cauliflower Steak, Curry Velouté Sauce

Chicken Supreme

Herb Risoni, Feta Cheese Mousse

Wagyu MB4+ Striploin

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CANAPE MENU

CANAPÉS PACKAGES (Selection of cold, hot and dessert canapes)

1 hour package (4 Canapés)- from \$25 pp

2 hour package (6 Canapés) - from \$40 pp

3 hour package (9 Canapés) - from \$60 pp

SUBSTANTIAL CANAPÉS

from \$14.00 each

GRAZING STATION

\$36.00 per person (minimum 30 people)

Antipasto Station: Marinated olives, pickled vegetables, cured meats, chef's selection of cheeses, dried fruits with bread and crackers

Taco Station: Chicken, pulled pork with lettuce, mixed bean salsa, tomato, grated cheese, guacamole and a combination of soft and hard tacos (GF & Vegan options also available)

Japanese Station: Chef's selection of sushi, chicken karaage, seaweed salad, Edamame, vegetable gyoza (GF & Vegan options also available)

Chocolate fountain; Marshmallow, pretzel, brownie bites, cubed seasonal fruits

BEVERAGE PACKAGE

PRESTIGE DRINKS PACKAGE

2 Hour | 44 per person

3 Hour | 50 per person

4 Hour | 56 per person

Sparkling Wine

Legacy Brut Reserve

White Wine

Legacy Sauvignon Blanc

Red Wine

Legacy Cabernet Merlot

Beers

Kirin Ichiban Lager

Heaps Normal Quiet XPA 0.5%

Non-Alcoholic

Assortment of soft drinks and juices

SOMMELIERS CHOICE PACKAGE

2 Hour | 58 per person

3 Hour | 68 per person

4 Hour | 78 per person

Sparkling Wine

Chandon Brut

White Wine (select 1)

The Other Wine Co Pinot Gris, Adelaide Hills SA

Shaw & Smith Sauvignon Blanc, Adelaide Hills SA

Red Wine (select 1)

Coates 'The Cabernet Sauvignon, Barossa SA

Whistler Divergent S. M. G, Barossa SA

Beers

Kirin Ichiban Lager

Heaps Normal Quiet XPA 0.5%

Balter XPA

Non-Alcoholic

Assortment of soft drinks and juices

ULTIMATE PACKAGE

2 Hour | 98 per person

3 Hour | 110 per person

4 Hour | 125 per person

Champagne

Veuve Cliquot Brut Champagne, Champagne France

White Wine (select 2)

Tyrells HVD Semillon, Hunter Valley NSW

CEP Anjou Blanc, Chenin Blanc, Loire Valley FRA

M de Minuty Rose, Provence FR

Patrick Sullivan Chardonnay

Red Wine (select 2)

Yangarra Estate Old Vine Grenache, McLaren Vale, SA

Cullen Cabernet Sauvignon Merlot Margaret River SA

Henschke 'Five Shillings' Shiraz, Barossa SA

Rising Pinot Noir, Yarra Valley VIC

Beers

Kirin Ichiban Lager

Heaps Normal Quiet XPA 0.5%

Balter XPA

Non-Alcoholic

Assortment of soft drinks and juices



TEN STORIES BEVERAGE LIST



BEER

Balter XPA	13
Heineken	12
Hills Cider Cloudy Apple	13
Kirin Ichiban	11
Heaps Normal Quiet XPA 0.5%	10

ROSE

2022 M de Minuty, Cotes de Provence FR

Turkish delight, red berry



16 26 80

SPARKLING

NV Chandon Blanc de Blanc, Yarra Valley VIC

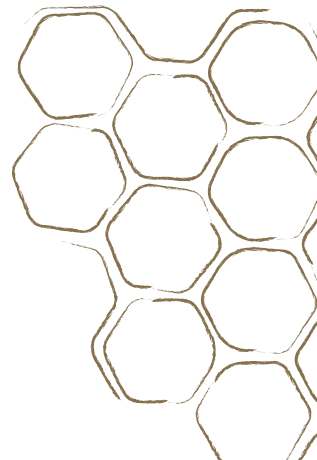
Citrus, creamy, biscuit

16 - 80

NV Veuve Clicquot Yellow Label Brut,
Reims Champagne FR

Pear, lemon, crunchy

36 - 210



RED

2022 Rising, Pinot Noir, Yarra Valley VIC

Morelo cherry, pepper, blood plum

2021 La Ficelle de Saint-Pourcain Gamay Noir, Saint-Pourcain FR

Light spice, blackcurrant, cherry

2023 Henschke 'Five Shillings', Shiraz, Barossa SA

Chocolate, spice, blueberry

2021 Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA

Blackcurrant, mint, cedar

2022 Whistler Divergent S.M.G, Barossa Valley

Red fruits, raspberry jam, plum

RED PREMIUM SELECTION *(via Coravin)*

2022 Yangarra Estate Old Vines, Grenache, McLaren Vale SA Chardonnay, Margaret River WA

Rich berry, spice, powerful

2023 Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA

Mulberry, fruity, vibrant



17 27 80

17 27 80

18 28 85

18 28 78

15 25 72

24 34 98

26 36 100

WHITE

2023 Other Wine Co, Pinot Gris, Adelaide Hills SA

White tea, stone fruit, fresh

2023 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA

Fresh, grassy, passionfruit

2022 Gala Estate 'White Label', Riesling, East Coast TAS

Jasmine, crunchy apple

2023 Patrick Sullivan, Chardonnay, VIC

Vanilla, oak, zesty lime

2023 Frogmore Creek Iced Riesling, Coal Valley, TAS

Crispy white apple, sweet stone fruit

WHITE PREMIUM SELECTION *(via Coravin)*

2020 Tyrrells HVD, Semillon, Hunter Valley NSW

Citrus, honey toast, waxy

2022 CEP by CEP Anjou Blanc, Chenin Blanc, Anjou Loire Valley FR

Crunchy, citrus, flinty



15 25 70

16 26 74

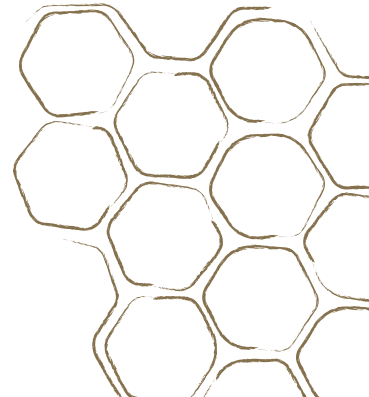
15 25 72

16 26 76

15 60mL 65

22 32 95

23 33 92





PRIVATE FUNCTION

For a completely private experience, our Ten Stories restaurant can host up to 120 guests.

It is the perfect space for corporate gatherings, dinner parties, wine tastings, and intimate celebrations,

Ten Stories is available for dinner, Tuesday through Saturday 5pm - 9pm.

TERMS AND CONDITIONS

Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays.

All credit card transactions will incur a 1.4% surcharge.

Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment as our kitchen handles nuts, shellfish and gluten.

CONTACT US

Telephone: 9238 8888

Email: HA5D0-SB@accor.com



swissôtel SYDNEY