

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 Carbernet 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 Carbernet Merlot
- Hahn Super Dry
- Hahn Premium Light
- Assortment of soft drinks and juices

PLATED MENU

TWO COURSE PLATED MENU \$80 PER PERSON | THREE COURSE PLATED MENU \$95 PER PERSON

ENTREES

HAND PULLED BURATTA CHEESE
w/ marinated beetroot, candied pumpkin seed white balsamic dressing

HONEY GLAZED BEEF BRESAOLA
w/ parmesan volute, watercress, pickled shallot, seeded mustard

MAISON TERRINE
w/ onion compote, spiced pear, brioche shard, micro leaves

GIN AND DILL CURED SALMON
w/ horseradish and crème fraîche emulsion, pickled granny smith apple, cucumber, tobiko

MUSHROOM CANNELLONI
w/ sundried tomato pesto, pecorino cream, black olives powder

SMOKED AYLESBURY DUCK BREAST
w/ butternut pumpkin, native leaves, endives, orange reduction, five spice



MAINS

ANGUS BEEF STRIPLOIN
w/ truffle pomme purée, butter poached shallots, bordelaise sauce, watercress

SHIRAZ BRAISED BEEF CHEEK
w/ almond polenta, grilled seasonal mushroom, asparagus

DUCK BREAST
w/ celeriac purée, braised red cabbage, pickled beetroot, aged balsamic vinegar, agrodolce cherry

GARLIC BASIL BARRAMUNDI
w/ braised puy lentil, honey glazed baby carrot, vincotto

12 HOURS LAMB RUMP
w/ spiced eggplant purée, Moroccan couscous salad, warrigal greens, juniper jus

CHICKEN SUPREME
w/ white bean cassoulet, roasted brussel sprout, herb oil, tarrogon and dijon mustard emulsion

CAULIFLOWER STEAKS
w/ wild black rice, curry veloute, fried shallot, raisin vinaigrette

DESSERTS

MANGO CHEESECAKE
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

BUFFET DINNER \$90.00 PER PERSON

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

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

Sliced fresh fruit platter



CONTACT US

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LIFE IS A JOURNEY. LIVE IT WELL.



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