

swissôtel SYDNEY



MEETINGS & EVENTS



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EVENT SPACES





BLAXLAND BALLROOM

A versatile, pillarless space, combining elegance with state-of-the-art technology to host everything from conferences to weddings and lavish social events. Includes a spacious and private pre-function area.

BLAXLAND A AND B

Enjoy the elegance and privacy of our Blaxland Ballroom in a more intimate capacity with the option to hire either of the sub-divided spaces Blaxland A or Blaxland B separately.

MAPLE ROOM

Our Maple Room is a bright and welcoming space perfectly positioned for private events of up to 100 guests. Includes an adjoining private pre-function area.

BOARDROOMS

Centrally located in the heart of Sydney CBD, our four luxurious boardrooms are the perfect option for private meetings. Varying spaces for up to 12 people, available for hourly hire.

ARCHES ON MARKET

A luxury bar with soaring ceilings and sweeping city views. Available for private dining and exclusive venue hire.

TEN STORIES

A private dining restaurant offering modern design with simple elegance and elevated city views. Available for group dining or exclusive venue hire.

ROOFTOP POOL BAR

An open-air rooftop pool area, situated on level 10 with spectacular city ambience. Perfect for private event hire during warmer months.





DAY DELEGATE PACKAGES

CONFERENCE DAY DELEGATE PACKAGES

FULL DAY PACKAGE - \$120 PP

HALF DAY PACKAGE - \$105 PP

INCLUDES

- Complimentary 1/2 hour access prior to commencement of event
- Freshly brewed Vittoria coffee and a selection of premium Dilmah teas on arrival
- Full day package includes morning and afternoon tea
- Half day package includes morning or afternoon tea
- Vitality working style lunch or hot buffet lunch served in the pre-function area
- Complimentary pens, notepads, mints and water
- Room hire (minimum numbers apply)
- Complimentary Wi-Fi

MORNING TEA

Ricotta and spinach pastizzi
Lamingtons
Date and goji berry bliss balls
Whole seasonal fruit bowl (V)

AFTERNOON TEA

Sfogliatella Riccia (V)
Caramel madeleines (V)
Whole seasonal fruit bowl (V)

HOT BUFFET LUNCH

Salads: cobb | mediterranean white bean | salad bar & condiments | bread rolls
Mains: beef bourguignon | roast chicken w/mushroom sauce | steamed basa w/ soy and ginger greens | triple cheese orecchiette pasta | steamed rice
Desserts: cherry coconut slice w/ dark chocolate ganache | lemon sponge cake | fresh fruit platter (V)

*Please be advised a minimum of 30 guests is required for a Hot Buffet Lunch, otherwise working lunch will be served.

*Sample menu subject to seasonal availability.



BOARDROOM DAY DELEGATE PACKAGES

FULL DAY PACKAGE - \$115 PP

HALF DAY PACKAGE - \$110 PP

INCLUDES

- Complimentary 1/2 hour access prior to commencement of event
- Coffee machine and a selection of premium Dilmah teas
- Full Day package includes morning and afternoon tea
- Half Day package includes morning or afternoon tea
- Express working style lunch served in the room
- Complimentary pens, notepads, mints and water
- Complimentary use of boardroom screen
- Room hire (minimum numbers apply)
- Complimentary Wi-Fi

MORNING TEA

Vegetable curry puff (V)
Homemade banana bread (V)
Chocolate twist pastry
Whole fruit bowl (V)

AFTERNOON TEA

Wild mushroom tartlet with smoked almond (V)
Smooth and creamy caramel biscuit (V)
Whole fruit bowl (V)

HOT BUFFET LUNCH

Salads: cumin roasted carrot and cauliflower salad | swissotel vitality salad bar with condiments and dressings

Mains: chef's selection of wraps | sandwiches | paninis

Desserts: chocolate & coffee mouse cake | passionfruit cheesecake | fresh fruit platter

*Sample menu subject to seasonal availability.





DINNER EVENT PACKAGES

DINNER EVENT PACKAGES

BUFFET DINNER MENU | \$90 PER PERSON

TWO COURSE PLATED MENU | \$80 PER PERSON

TWO COURSE PLATED MENU + 3 HOUR BEVERAGE PACKAGE | \$128 PP

THREE COURSE PLATED MENU | \$95 PER PERSON

THREE COURSE PLATED MENU + 4 HOUR BEVERAGE PACKAGE | \$149 PP

BEVERAGE PACKAGE INCLUDES

Legacy Brut Reserve
Legacy Sauvignon Blanc
Ate Rosé
Legacy Carbenet Merlot

Byron Bay Brewery Lager
Stone and Wood Pacific Ale
Hills Cloudy Apple Cider
James Boag Light

Assortment of soft drinks and juices



PLATED DINNER MENU

ENTRÉES

Hand-pulled burrata (V)
w/ cherry tomato medley, olives, calabrian pepper vinaigrette,
crackers, chervil

Honey-glazed beef bresaola
w/ parmesan, pearl onion, slow cook beetroot, grissini,
porcini mushroom salt, rocket

Maison terrine
w/ fig compote, spiced pear, brioche, micro leaves

Gin and dill cured salmon
w/ horseradish and crème fraîche, cucumber, radish, tobiko,
pickled Spanish onion, snow pea

Smoked Aylesbury duck breast
w/ parsnip purée, orange segments, blackberry dressing,
redcurrant jelly, frisée

Butter squash and sage ravioli
w/ alfredo sauce, basil pesto, sundried tomato,
shaved parmesan

MAINS

Grilled angus beef striploin
w/ truffle pomme purée, charred broccolini, rosemary jus,
snow pea tendril

Spiced duck breast
w/ granny smith apple pickle, green pea purée,
pearl couscous, pink peppercorn sauce, watercress

Crispy skin barramundi
w/ cauliflower chowder, citrus fennel salad, herb oil, dill

Pork cutlet
w/ braised cabbage, mustard sage cream sauce,
green bean & snow pea sprout mix

Chicken supreme
w/ white bean cassoulet, roasted brussels sprout,
tarragon béchamel sauce and frisée

Ricotta and spinach cannelloni (V)
w/ grilled vegetables with pomodoro sauce, shaved pecorino,
olives, rocket

DESSERTS

Swiss chocolate cake
w/ chocolate ganache, hazelnut chocolate soil,
mandarin gel, lemon balm

Lemon and blueberry cake
w/ candied citrus, crunchy crumb, lemon sorbet, apple mint

Banana and custard cream tart
w/ caramelised banana, honey whipped cream,
salted caramel drizzle

Red velvet cake
w/ chocolate ganache, buttercream frosting, meringues

Passionfruit coconut panna cotta
w/ chocolate crumbs, toasted meringue shards, cocoa tuile,
mascarpone ice cream

Petit four
w/ four varieties of small bites

*Sample menu subject to seasonal availability.

BUFFET DINNER MENU

SALAD BAR

CHOOSE 3 OPTIONS FROM:

Beetroot, orange, and spinach salad with goat's 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, mesclun, balsamic glaze (V)

Greek salad, tomato, cucumber, capsicum, red onion and olives with feta cheese, extra virgin olive oil 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 glaze (V)

HOT ITEMS

CHOOSE 3 OPTIONS FROM:

Grilled chicken
w / sautéed wild mushroom, cherry tomato, thyme jus

Sesame teriyaki salmon fillet
w / wilted bok choy, bean sprouts

Indian spiced chicken thigh
w / cauliflower, roasted red onion, mango chutney

Barramundi fillet
w / grilled broccolini, almond hollandaise

Slow roast beef
w / kipler potato, cocktail onion and jus

Herb and garlic roast lamb
w / fried eggplant and couscous, dukkah

Steamed fish, ginger, shallot, soy, coriander

Wok tossed beef
w / asian mixed greens and oyster sauce

Roast pork belly
w / mixed beans, fig, spiced apple

Pumpkin ravioli pesto cream, parmesan cheese (V)

Vegetable and tofu stir fried noodles with hoisin sauce (V)

SIDE DISHES

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)

DESSERTS

CHOOSE 3 OPTIONS FROM:

Coconut and lime cup with cherry sago

White chocolate and raspberry torte 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

*Sample menu subject to seasonal availability.



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

- 1 Hour - \$38 PP
- 2 Hour - \$42 PP
- 3 Hour - \$48 PP
- 4 Hour - \$54 PP
- 5 Hour - \$60 PP

PACKAGE INCLUDES:
Legacy Brut Reserve
Legacy Sauvignon Blanc
Ate Rosé
Legacy Carbernet Merlot
Byron Bay Brewery Lager
Stone and Wood Pacific Ale
Hills Cloudy apple Cider
James Boag Light
Assortment of soft drinks and juices

SIGNATURE BEVERAGE PACKAGE

- 1 Hour - \$40 PP
- 2 Hour - \$48 PP
- 3 Hour - \$56 PP
- 4 Hour - \$62 PP
- 5 Hour - \$68 PP

PACKAGE INCLUDES:
Craigmoore Brut
Quilty and Grandsen Sauvignon Blanc
Quilty and Grandsen Shiraz
Quilty and Grandsen Chardonnay
Quilty and Grandsen Rosé
Hesketh Unfinished Business Pinot Noir
Peroni Nostro Azzurro
Stone and Wood Pacific Ale
Hills Cloudy Apple Cider
James Boag Light
Assortment of soft drinks and juices



BESPOKE BEVERAGE PACKAGES | MENU

TOTAL PACKAGE PRICE SUBJECT TO QUOTE

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
De Bortoli - Legacy Brut	13	50
Veuve Talihan Blanc De Blanc	14	59
Chandon Blanc de Blanc	17	78
Moët & Chandon Impérial Brut	28	180

WHITE WINES

	GLASS	BOTTLE
De Bortoli - Legacy Semillon	13	50
Sauvignon Blanc		
Quilty and Gransden	14	59
Sauvignon Blanc		
Quilty and Gransden Chardonnay	14	59
Bimbadgen Chardonnay	16	72
The Other Wine Co. Pinot Gris	16	72
Shaw & Smith Sauvignon Blanc	17	78

RED WINES

	GLASS	BOTTLE
De Bortoli - Legacy Cabernet Merlot	13	50
Quilty and Gransden Shiraz	14	59
Henschke - 'Five Schillings' Shiraz	18	78
Whistler Divergent Red Blend	14	59
Xanadu Cabernet Sauvignon	17	78
Hesketh Unfinished Business Pinot Noir	14	59
Yering Station Village Pinot Noir	17	78

ROSE WINES

	GLASS	BOTTLE
Quilty and Gransden Rosé	14	59
M de Minuti	16	72

BEER & CIDER

Byron Bay Brewery Lager	12	Santa Vittoria Still / Sparkling Water	9
James Boag Light	10	Coca Cola Coke / Diet Coke / Zero	6
Peroni	12	Sprite / Lemonade	6
Hills Cloudy Apple Cider	13	Spring Valley: Orange / Apple Juice	7

SOFT DRINKS



CANAPÉ EVENT PACKAGES

PREMIUM COCKTAIL EVENT PACKAGE

1 HOUR CANAPÉ PACKAGE INCLUDING BEVERAGES | \$86 PER PERSON
INCLUDES 6 STANDARD CANAPÉS

2 HOUR CANAPÉ PACKAGE INCLUDING BEVERAGES | \$110 PER PERSON
INCLUDES 5 STANDARD CANAPÉS & 2 SUBSTANTIAL CANAPÉS

3 HOUR CANAPÉ PACKAGE INCLUDING BEVERAGES | \$138 PER PERSON
INCLUDES 6 STANDARD CANAPÉS & 3 SUBSTANTIAL CANAPÉS

PER PIECE CANAPÉ PACKAGE | STANDARD \$8 | SUBSTANTIAL \$14
SPEAK TO OUR TEAM ABOUT CANAPÉ ONLY PACKAGES

BEVERAGE PACKAGE INCLUDES

Legacy Brut Reserve
Legacy Sauvignon Blanc
Ate Rosé
Legacy Carbernet Merlot

Byron Bay Brewery Lager
Stone and Wood Pacific Ale
Hills Cloudy apple Cider
James Boag Light

Assortment of soft drinks and juices



*Sample menu subject to seasonal availability.

CANAPÉ EVENT MENU

COLD SELECTION

Watermelon, green olive & bocconcini skewer with lemon dill dressing (V)

Vegetable rice paper roll with peanut hoisin sauce (V)

Whipped beetroot and feta dip on sweet carrot rice crackers (V)

Green pea, cream cheese and ham hock tart

Crispy duck and cucumber bites

Spicy tuna maki roll with sweet soy mayo

HOT SELECTION

Spinach and ricotta rolls with tomato relish (V)

Truffled mushroom and parmesan arancini (V)

Lamb and rosemary mini pie with pea purée

Beef rendang empanada with kaffir lime aioli

Pork gyoza with Korean choganjang dressing

Crispy chicken with honey yuzu mayo

Chicken tikka skewers with crispy rice dukkah

Takoyaki with teriyaki sauce and mayo

DESSERT SELECTIONS

Lemon and lavender curd tart

Chocolate bonbons assortments

Ricotta cannoli

Mini pavlova with mixed berry compote and passionfruit

Authentic assorted macarons

Apple crumble shortcake

SUBSTANTIAL SELECTIONS

Stir fried tofu and vegetable noodle box (V)

Vegetable tempura basket (V)

Mini margherita pizza

Buttered mini hotdog bun with chili garlic prawn salad

Salt and pepper squid twist with chips and lemon

Roasted beef and béarnaise profiteroles

Smoked pork slider with spring onion and cabbage slaw

Garlic and oregano lamb skewer with yoghurt and lemon pitta bread

Chicken taco with avocado and tomato salsa

*Sample menu subject to seasonal availability.

COCKTAIL EVENT GRAZING STATION

\$36 PER PERSON
MINIMUM 30 PEOPLE

Option 1: Antipasto station: marinated olives, pickled vegetables, cured meats, chef's selection of cheeses, dried fruits with bread and crackers

Option 2: 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)

Option 3: Japanese station: chef's selection of sushi, chicken karaage, seaweed salad, edamame, vegetable gyoza (GF & vegan options also available)

Option 4: Chocolate fountain: marshmallows, pretzels, brownie bites, cubed seasonal fruits

*Sample menu subject to seasonal availability.





ADDITIONAL OPTIONS

CONTINENTAL BREAKFAST MENU

\$35 PER PERSON
(MINIMUM 30 PEOPLE)

Sliced seeded & soy sourdough (V)
Beerenberg jams and preserves (V)
Basket of warm croissants and Danish pastries (V)
Assorted muffins (V)
Natural Greek yoghurt topped with rooftop honey (V)
Yoghurt with toasted berry compote (V)
Swissôtel bircher muesli (V)
Platter of cured meats
Sliced Swiss cheese
Smoked salmon with caper berries
Fresh sliced fruit platter (V)
Juices by Just Squeezed (V)
House tea and coffee

STANDING BREAKFAST MENU

\$18 PER PERSON

Honey smoked ham, baby salad greens, tomato, aioli on soy and linseed sourdough

Vegetable frittata wrap, wild rocket, house-made tomato relish

Maple smoked bacon, free-ranged eggs, caramelised onion, house-made tomato relish on Turkish bread

Pecan and raisin fruit toast, spiced ricotta, berry compote

PLATED BREAKFAST MENU

\$60 PER PERSON (MINIMUM 3 ITEMS)

Alternate or Single Choice:
Toasted muesli and fruit bowl with seeds, nuts and rooftop honey

Buttermilk pancakes, extra thick cream, mixed berry compote, cinnamon

Sweet potato and potato rosti, grilled salmon, wilted spinach, corn = and goat's cheese

Spanish chorizo, tomato, basil and cannellini bean ragu, fried free-range egg

Quinoa and poached egg vitality breakfast with heirloom cherry tomato, button mushroom and avocado

Aussie breakfast, bacon, chicken sausages, scrambled eggs, roasted tomato and English muffin

LUXURY HIGH TEA

FROM \$79 PER PERSON

Seasonally designed menu including bespoke finger sandwiches, sweet delights and freshly baked scones. Inclusive of tea and coffee and one glass of sparkling on arrival

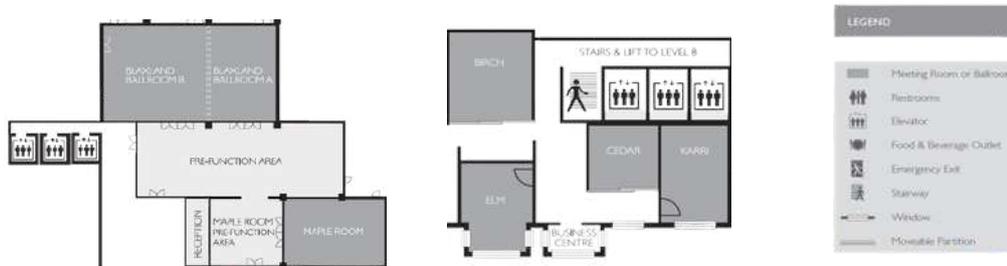


*Sample menu subjected to seasonal availability.

EVENT SPACE CAPACITY CHART

EVENT SPACES	AREA (m ²)	BOARDROOM	BANQUET	CABARET	THEATRE	U-SHAPE	CLASSROOM	COCKTAIL	MAX NO. OF TABLES	EXISTING LAYOUT
BLAXLAND BALLROOM	400	-	240	192	320	48	210	400	24	-
BLAXLAND A	145	36	60	48	100	30	60	100	6	-
BLAXLAND B	225	36	110	88	200	42	120	200	11	-
MAPLE ROOM	130	30	60	48	100	36	60	100	6	-
KARRI BOARDROOM	27	10	-	-	-	-	-	-	-	-
BIRCH BOARDROOM	26	10	-	-	-	-	-	-	-	-
ELM BOARDROOM	19	8	-	-	-	-	-	-	-	-
CEDAR BOARDROOM	17	8	-	-	-	-	-	-	-	-
TEN STORIES	103	-	120	-	-	-	-	150	-	95
ARCHES ON MARKET	121	-	-	-	-	-	-	-	-	85

EVENT SPACE FLOOR PLAN





CONTACT US

SPEAK TO ONE OF OUR EVENT SPECIALIST TODAY

CONTACT

+61 (2) 9238 8830

WEBSITE

www.swissotelsydney.com.au/meetings-events/

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VIRTUAL TOUR

www.swissotelsydney.com.au/the-hotel/virtual-tour/

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