



swissôtel SYDNEY

CHRISTMAS 2026
DINING PACKAGES





CHRISTMAS 2026 THE BUFFET MENU

BUFFET DINNER MENU | \$139 PER PERSON

BUFFET DINNER MENU WITH 3-HOUR BEVARAGE PACKAGE | \$190 PER PERSON

COLD SELECTION

Ocean Harvest

Sydney rock oysters (a) with lemon and mignonette, chilled prawns (m) with marie rose sauce, cured salmon (m) with dill crème fraiche, capers and pickled shallots, marinated green lipped mussel (i), sweet chilli

Mediterranean Market Table

Chargrilled seasonal vegetables, roasted pumpkin hummus and taramasalata, premium cured meats selection, Australian selection of cheeses with dried fruits. Served with assorted breads and crackers

Classic Potato Salad

Egg, bacon, red onion, chives and grain mustard dressing

The Caprese Salad

Tomato, mozzarella and basil salad with aged balsamic

Chargrilled Vegetable Pasta Salad

HOT SELECTION

ADDITIONAL CARVING STATION | 10 PP

Stuffed Turkey Breast with Rich Cranberry Jus

Honey-Glazed Leg Ham with Apple and Cinnamon Compote

Herb-Crusted Barramundi (I) with Caper and Lemon Butter Sauce

Spinach and Ricotta Tortellini with Wild Rose Cream Sauce

Mustard and Black Pepper Roast Beef with Garlic and Rosemary Gravy

Truffle Potato Mash

Maple-Glazed Root Vegetables

Steamed Broccolini Tossed with Garlic Butter and Almond Flakes

DESSERT SELECTION

Festive Sweet Table

Buche de Noel

Christmas Fruit Pie

Christmas Pudding with Vanilla Anglaise

White Christmas Berry Trifle

Gingerbread Cheesecake

Croquembouche

Seasonal Fruit Platter

A - AUSTRALIAN SOURCED PRODUCE, I - IMPORTED PRODUCE, M - MIXED ORIGIN PRODUCE



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CHRISTMAS 2026 PLATED MENU

THREE-COURSE DINING JOURNEY | 3 HOUR BEVERAGE PACKAGE | 160 PER PERSON

TWO-COURSE DINING JOURNEY | ENTRÉE AND MAIN | 3 HOUR BEVERAGE PACKAGE | 145 PER PERSON

TWO-COURSE DINING JOURNEY | MAIN AND DESSERT | 3 HOUR BEVERAGE PACKAGE | 130 PER PERSON

THREE-COURSE DINING JOURNEY | 110 PER PERSON

TWO-COURSE DINING JOURNEY | ENTRÉE AND MAIN | 90 PER PERSON

TWO-COURSE DINING JOURNEY | MAIN AND DESSERT | 80 PER PERSON

ENTRÉE

Garlic Butter Poached Citrus Prawns (I)

Lime aioli, charred baby gem lettuce, shaved fennel and dill

Bresaola

Truffle manchego, herb oil, grissini, in-house grown herbs

Turkey Chicken & Cranberry Terrine

Beetroot trio, confit shallot, tostie, in-house grown herbs

Pan-fried Potato Gnocchi

Forest mushrooms ragu, parmesan, parsley

Burrata

Compressed watermelon, golden cherry tomatoes, blackberry vinaigrette, pistachios

MAIN

Traditional Turkey Ballotine

Potato pave, buttered brussels sprouts & Dutch carrots, cranberry jus, crispy rosemary

Crispy Skin Barramundi (A)

Cauliflower rice, grilled asparagus, romesco sauce, pancetta crisp

Grilled Pork Cutlet

Fennel & granny-smith remoulade, maple mustard sauce, crunchy kale, paprika oil

Chargrilled Beef Sirloin

Gratin dauphinoise, charred leek, confit tomato, peppercorn jus

Pumpkin & Sage Ravioli

Silverbeet, toasted pumpkin seeds, roast garlic & spinach velouté, olive dust

DESSERT SELECTION

Traditional Christmas Pudding

Cinnamon anglaise, dry candied orange, sugar icing

Berry Christmas Meringue

Berry ganache, berry compote, fresh kiwi

Gingerbread Crème Brûlée

Almond biscotti, crushed pistachios

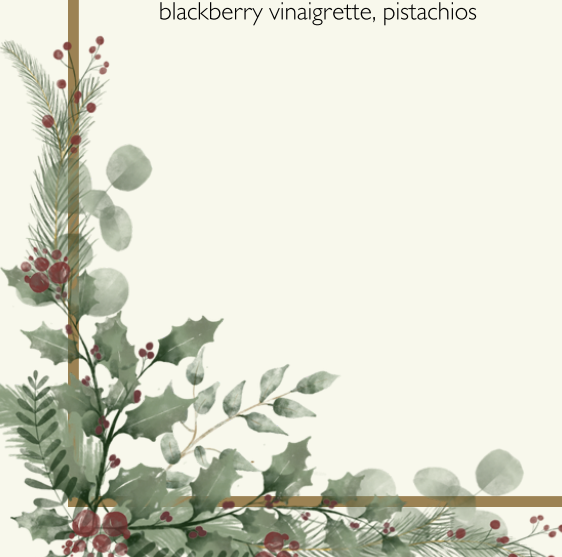
Swissotel Cherry Roll

Cherry cream, dark chocolate ganache, maraschino cherries

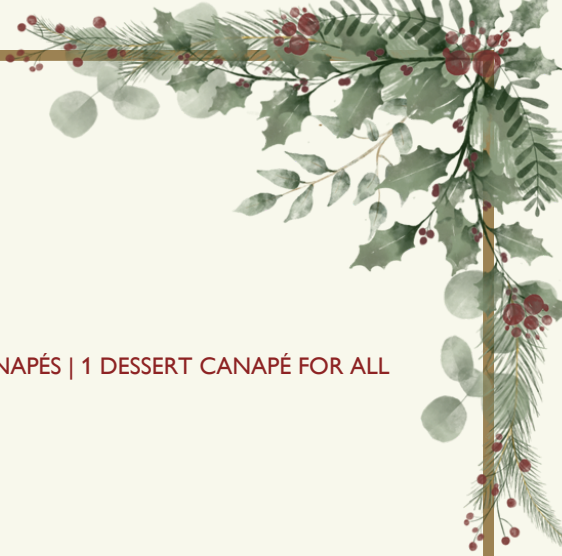
Selection of Australian Cheeses

Quince paste, dried fruits, assorted crackers

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CHRISTMAS 2026 CANAPÉ PACKAGES

SELECTION OF 2 COLD CANAPÉS | 2 HOT CANAPÉS | 1 DESSERT CANAPÉ FOR ALL

1 HOUR BEVERAGE AND CANAPÉ PACKAGE | 70 PER PERSON

2 HOUR BEVERAGE AND CANAPÉ PACKAGE | 95 PER PERSON

3 HOUR BEVERAGE AND CANAPÉ PACKAGE | 120 PER PERSON

SELECTION OF 2 COLD CANAPÉS | 2 HOT CANAPÉS | 1 DESSERT CANAPÉ FOR ALL

1 HOUR CANAPÉ PACKAGE | 30 PER PERSON

2 HOUR CANAPÉ PACKAGE | 50 PER PERSON

3 HOUR CANAPÉ PACKAGE | 75 PER PERSON

COLD SELECTION | 6 EACH

Vietnamese Tofu Rice Paper Roll with
Chilli Garlic Sauce

Goat Cheese & Fig Crostini with
Honey Drizzle and Toasted Walnuts

Chicken and Truffle Mousse
Savory Tart

Spicy Californian Roll with
Wasabi Mayo

Compressed Melon with
Prosciutto Stick

HOT SELECTION | 7 EACH

Moroccan Fried Cauliflower,
Tatziki, Smoked Paprika,
In-House Grown Herbs

Mini Beef Pie with Minted Pea Mash

Crispy Chicken with Romesco Bite and
In-House Grown Herbs

Steamed Vegetable Dumpling with
Black Rice Vinegar and Sesame Oil

Octopus Balls with Teriyaki Glaze
and Mayo

SUBSTANTIAL SELECTION | 14 EACH

Korean Chicken Bao

Tofu & Vegetable Fried Noodles

Smoked BBQ Pork Slider with Chilli
Mayo and Pickles

Mini Prawn Caesar Boat with
Garlic Croutons

Malay Beef Satay with
Ketjap Manis and Peanuts

Tempura Basket

DESSERT SELECTION | 6 EACH

Chocolate Brownie

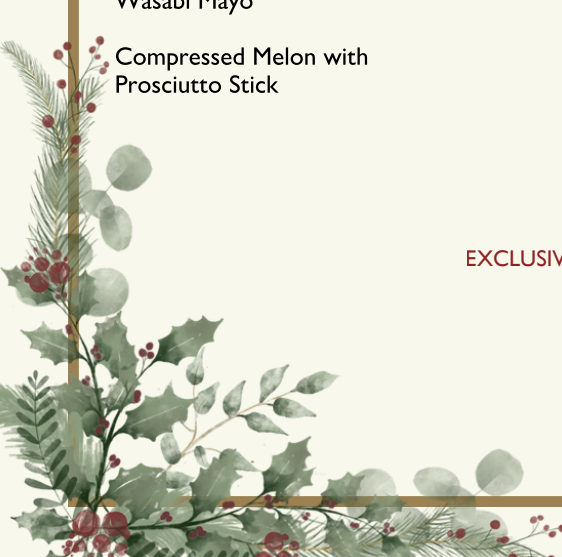
Spiced Carrot Cake with Cream
Cheese Icing

Bite-Sized Cannoli with Ricotta Cream

White Chocolate and Raspberry
Tartlet

Mango Passionfruit Pavlova

EXCLUSIVELY TAILORED PORK-FREE AND VEGAN SELECTIONS ARE AVAILABLE UPON REQUEST AT A PREFERENTIAL PRICE
A - AUSTRALIAN SOURCED PRODUCE, I - IMPORTED PRODUCE, M - MIXED ORIGIN PRODUCE



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CHRISTMAS 2026

THE GRAZING STATIONS

THE CHEF SELECTION CHEESE BOARD | 23PP

Creamy brie, vintage tasty cheddar, gorgonzola blue and ricotta
Served with mixed marinated olives, dried fruits, seasonal fresh berries and assorted breads and crackers

CONTINENTAL CURED MEAT BOARD | 22PP

Prosciutto, salami, double smoked ham
Served with marinated olives, giardiniera, tomato relish, seeded mustard and assorted breads

ANTIPASTO BOARD | 19PP

Traditional Hummus, baba ghanush, tzatziki, grilled eggplant, chargrilled zucchini, roasted capsicum, marinated artichokes, roasted pumpkin, kalamata olives. Served with assorted breads

THE SIGNATURE EXECUTIVE GRAZING BOARD | 28PP

Creamy brie, vintage tasty cheddar, gorgonzola blue, ricotta, prosciutto, salami, double smoked ham, hummus, baba ghanush, tzatziki, marinated olives, giardiniera, dried fruits, grilled zucchini and capsicum. Served with assorted breads and crackers

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*Celebrate the
Festive Season at
Swissôtel Sydney*