

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

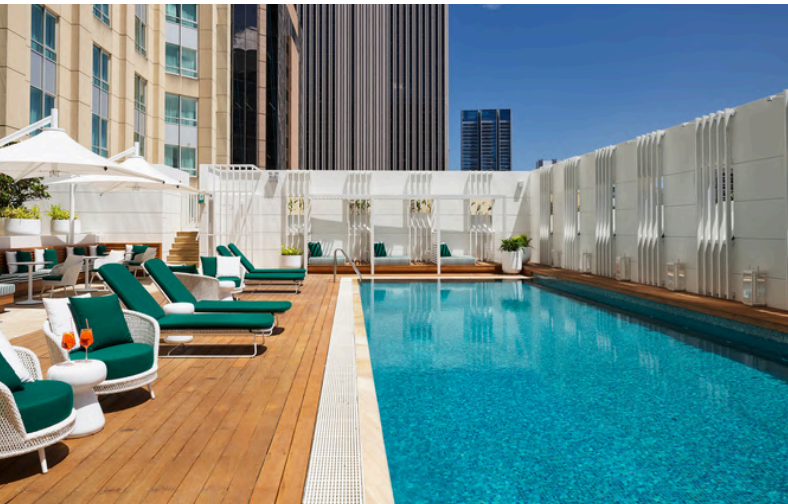
A luxury bar with soaring ceilings and sweeping city views. Available for private dining and exclusive venue hire.

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

BUFFET STYLE DELEGATE PACKAGES

MINIMUM 30 PEOPLE

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 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 (V)

HOT BUFFET LUNCH

Entrées:

Cobb Salad
Mediterranean Salad
White Bean Salad
Salad Bar and Condiments
Bread Rolls

Mains:

Beef Bourguignon
Roast Chicken with Mushroom Sauce
Steamed Basa with Soy and Ginger Greens
Triple Cheese Orecchiette Pasta
Steamed Rice

Desserts:

Cherry Coconut Slice with
Dark Chocolate Ganache
Lemon Sponge Cake
Fresh Fruit Platter (V)

*Swissôtel Vitality Item 

*Sample menu subject to seasonal availability.



WORKING STYLE DELEGATE PACKAGES

FULL DAY PACKAGE | 110 PP

HALF DAY PACKAGE | 90 PP

INCLUDES

- Complimentary 1/2 hour access prior to commencement of event
- Coffee machine and a selection of premium Dilmah teas
- Express lunch served in the room
- Complimentary pens, notepads, mints and water
- Complimentary use of boardroom screen (for boardroom meetings)
- Room hire (minimum numbers apply)
- Complimentary Wi-Fi

ARRIVAL TEA

Freshly Baked Croissant (V)
Whole Seasonal Fruits (V)

MORNING TEA

Fruit Yoghurt (V)
Vegetable Frittata (V)
Whole Seasonal Fruits (V)

AFTERNOON TEA

Vegetable Spring Roll (V)
Orange Tea Cake (V)
Whole Seasonal Fruits (V)

WORKING LUNCH

Entrées:

Bread Basket (V)

Swissôtel Vitality Salad Bar with
Dressings (V)

Caesar Salad (V)
Cos lettuce, crunchy garlic
croustons, parmesan cheese

Shell Pasta Salad
Calamari, rocket salad, roasted
capsicum, green herb dressing

Mains:

Turkey Sandwich
Turkey, brie, cranberry, multigrain bread

Spiced Tuna Panini

Egg Fried Rice(V)

Desserts:

Pears and Salted Butter
Caramel Pavlova (V)

Tiramisu Mousse Cake (V)

Fresh Sliced Fruit Platter (V)

*Sample menu subject to seasonal availability.





EVENT PACKAGES

EVENT PACKAGES

BUFFET MENU | FROM 105 PP

TWO COURSE PLATED MENU + 3 HOUR BEVERAGE PACKAGE | FROM 120 PP

THREE COURSE PLATED MENU + 4 HOUR BEVERAGE PACKAGE | FROM 156 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
Assorted soft drinks and juices



BUFFET MENU

BUFFET MENU | FROM 105 PP | MINIMUM 30 PEOPLE

INCLUDES

Artisan bread selection

SALAD BAR

CHOOSE 3 OPTIONS FROM:

Bocconcini Salad (V)
Tomato, bocconcini, basil pesto and balsamic

 Caesar Salad
Crispy bacon, parmesan cheese and herb croutons

Roast Pumpkin Salad (V)
Roast pumpkin, quinoa, cranberries, baby spinach and pepitas

Mediterranean Salad (V)
Cucumber, tomato, olives, feta and oregano dressing

 Cobb Salad
Avocado, crispy bacon, egg, cherry tomatoes, corn and ranch dressing

Salad Bar
Seasonal leaves, condiments and dressings

HOT ITEMS

CHOOSE 3 OPTIONS FROM:

Char-grilled Chicken
Roasted capsicum, olives and basil jus

Harissa Roasted Chicken
Chicken thigh, chickpeas and herb yogurt

Indian Spiced Chicken Thigh
Cauliflower, roasted red onion, mango chutney

Barramundi Fillet
Roasted fennel, cherry tomatoes, saffron beurre blanc

Slow Roast Beef
Roasted beef sirloin, caramelised onions, rosemary jus

Steamed Market Fish
Ginger, bok choy, coriander

Wok Fried Pork
Asian mixed greens, black pepper soy glaze

Spinach and Ricotta Tortellini (V)
Burnt butter, sage and toasted walnuts

Hokkien Noodles (V)
Tofu, assorted mushrooms, baby corn and chili soy dressing

SIDE DISHES

CHOOSE 2 OPTIONS FROM:

Saffron and Herb Pilaf Rice with Toasted Almonds (V)

Roast Chat Potatoes with Parmesan and Chives (V)

Honey Glazed Carrots with Thyme (V)

Charred Broccoli with Roasted Garlic and Lemon Pangrattato (V)

Roasted Cauliflower with Smoked Paprika, Labneh and Pine Nuts (V)

 Cauliflower and Swiss Cheese Mornay (V)

Seasonal steamed vegetables with olive oil (V)

DESSERTS

CHOOSE 3 OPTIONS FROM:

Coconut Panna Cotta with Mango Puree and Mint

Lemon Curd Tart with Italian Meringue

Vanilla Bean Crème Brûlée

Sticky Date Pudding with Salted Caramel Sauce

Apple Crumble with Vanilla Anglaise

Passionfruit Cheesecake with Berries

Seasonal Fresh Fruit Platter

*Swissôtel Vitality Item 

*Sample menu subject to seasonal availability.

PLATED MENU | EXPERIENCE A

THREE-COURSE MENU | 110PP

TWO-COURSE MENU | ENTRÉE & MAIN | 90PP

TWO-COURSE MENU | MAIN & DESSERT | 80PP

INCLUDES

Artisan bread selection. Served with cultured butter and balsamic glaze

ENTRÉES

House-Cured Salmon Gravlax (I)
Lemon crème fraîche, fried capers, shaved fennel

Charred Baby Octopus (I)
Romesco, buttered kipler potatoes

Burrata with Roasted Heirloom Tomatoes
Sun-dried tomato, golden raisin vinaigrette, lavosh

Pan-Fried Potato Gnocchi
Forest mushrooms ragu, sage, brown butter

MAINS

Pan-Seared Barramundi (A)
Pilaf rice, wilted spinach, lemon beurre blanc

Hoisin Glazed Duck Leg
Wombok slaw, spring onion

Chargrilled Beef Striploin
Dauphinoise potato, green beans, crispy leek, peppercorn jus

Pumpkin and Sage Ravioli
Silverbeet, crispy sage, toasted walnuts, rose sauce

DESSERTS

Swiss Chocolate Cake
Chocolate ganache, hazelnut soil, mandarin

Blueberry and Lemon Mousse Cake
Citrus crumble, lemon sorbet

Lychee and Rose Layered Sponge
Raspberry, chantilly cream

Apple and Rhubarb Crumble Tart
Cinnamon, vanilla anglaise

*Sample menu subject to seasonal availability.

PLATED MENU | EXPERIENCE B

THREE-COURSE MENU | 100PP

TWO-COURSE MENU | ENTRÉE & MAIN | 80PP

TWO-COURSE MENU | MAIN & DESSERT | 70PP

INCLUDES

Artisan bread selection. Served with cultured butter and balsamic glaze

ENTRÉES

House-Cured Salmon Gravlax (I)
Lemon crème fraîche, fried capers, shaved fennel

Chicken and Cranberry Terrine
Beetroot balsamic, chive cannelloni, grissini

Burrata with Roasted Heirloom Tomatoes
Sun-dried tomato, golden raisin vinaigrette, lavosh

Pan-Fried Potato Gnocchi
Forest mushrooms ragu, sage, brown butter

MAINS

Pan-Seared Barramundi (A)
Pilaf rice, wilted spinach, lemon beurre blanc

Crispy Skin Chicken Thigh
Tuscan garlic cream sauce, spicy broccoli gratin

Grilled Pork Cutlet
Kale, quinoa, caper and maple mustard sauce

Pumpkin and Sage Ravioli
Silverbeet, crispy sage, toasted walnuts, rose sauce

DESSERTS

Swiss Chocolate Cake
Chocolate ganache, hazelnut soil, mandarin

Blueberry and Lemon Mousse Cake
Citrus crumble, lemon sorbet

Lychee and Rose Layered Sponge
Raspberry, chantilly cream

Petit Fours
Chef's selection of four bite-sized cakes

*Sample menu subject to seasonal availability.



CANAPÉ PACKAGES

PREMIUM CANAPÉ PACKAGES

2 HOUR CANAPÉ AND BEVERAGE PACKAGE | 90 PP
INCLUDES 2 COLD CANAPÉS, 2 HOT CANAPÉS, 1 DESSERT CANAPÉ

3 HOUR CANAPÉ AND BEVERAGE PACKAGES | 118 PP
INCLUDES 2 COLD CANAPÉS, 2 HOT CANAPÉS, 1 DESSERT CANAPÉ

4 HOUR CANAPÉ AND BEVERAGE PACKAGE | 146 PP
INCLUDES 2 COLD CANAPÉS, 2 HOT CANAPÉS, 1 DESSERT CANAPÉ



*Sample menu subject to seasonal availability.

CANAPÉ MENU

1 HOUR PACKAGE | 30
2 HOUR PACKAGE | 50

3 HOUR PACKAGE | 75
4 HOUR PACKAGE | 90

INCLUDES 2 COLD CANAPÉS, 2 HOT CANAPÉS, 1 DESSERT CANAPÉ

COLD SELECTION | 6 EACH

Vietnamese tofu rice paper roll with chilli garlic sauce

Goat cheese and fig crostini, honey drizzle, toasted walnuts

Chicken and truffle mousse savoury tart

Spicy California roll with seafood stick (l) and wasabi mayo

Crispy duck and cucumber bites

Compressed melon with prosciutto stick

HOT SELECTION | 7 EACH

Moroccan fried cauliflower, tzatziki, smoked paprika, in-house grown herbs

Mini beef pie with minty pea mash

Crispy chicken romesco bites with in-house grown herbs

Steamed vegetable dumpling with black rice vinegar and sesame oil

Octopus balls (l) with teriyaki glaze and mayo

DESSERT SELECTION | 6 EACH

Chocolate brownies

Spiced carrot cake with cream cheese icing

Bite-sized cannoli with ricotta cream

White chocolate and raspberry tartlet

Mango passionfruit pavlova

SUBSTANTIAL SELECTION | 14 EACH

Korean chicken bao

Tofu and vegetable fried noodle

Smoked BBQ pork slider with chilli mayo and pickles

Mini Prawn (l) Caesar Boat, garlic croutons

Malay beef satay, ketjap manis, peanuts

Tempura basket

*Sample menu subject to seasonal availability.

GRAZING STATION

THE CHEF'S SELECTION CHEESE BOARD | 23 PP

Creamy brie, vintage cheddar, gorgonzola, ricotta, mixed marinated olives, dried fruits, seasonal fresh fruits, selection of breads, assorted crackers

CONTINENTAL CURED MEAT BOARD | 22 PP

Prosciutto, salami, double smoked ham, marinated olives, giardiniera, tomato relish, seeded mustard, selection of breads

ANTIPASTO BOARD | 19 PP

Traditional hummus, babaganoush, tzatziki, chargrilled zucchini, roasted capsicum, marinated artichokes, roasted pumpkin, kalamata olives, selection of breads

THE SIGNATURE EXECUTIVE GRAZING BOARD | 28 PP

Creamy brie, vintage tasty cheddar, gorgonzola, ricotta, prosciutto, salami, double smoked ham, hummus, babaganoush, marinated olives, giardiniera, dried fruits, grilled zucchini, roasted capsicum, selection of breads, assorted crackers

*Exclusively tailored pork-free and vegan selections are available upon request at a preferential price.

*Sample menu subject to seasonal availability.





BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

1 HOUR | 40 PP

2 HOUR | 44 PP

3 HOUR | 50 PP

4 HOUR | 56 PP

5 HOUR | 62 PP

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

Assorted of Soft Drinks and Juices

SIGNATURE BEVERAGE PACKAGE

1 HOUR | 42 PP

2 HOUR | 50 PP

3 HOUR | 58 PP

4 HOUR | 64 PP

5 HOUR | 70 PP

PACKAGE INCLUDES:

Veuve Talihan Blanc De Blanc

Quilty and Gransden Sauvignon Blanc

Quilty and Gransden Shiraz

Quilty and Gransden Chardonnay

Quilty and Gransden Rosé

Hesketh Unfinished Business Pinot Noir

Peroni Nostro Azzurro

Stone and Wood Pacific Ale

Hills Cloudy Apple Cider

James Boag Light

Assorted 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		180

ROSÉ WINES

	GLASS	BOTTLE
Quilty and Gransden Rosé	14	59
M de Minuty	16	72
Ate Rosé	13	50

RED WINES

	GLASS	BOTTLE
De Bortoli - Legacy Cabernet Merlot	13	50
Quilty and Gransden Shiraz	14	59
Oliver Taranga Shiraz, McLaren Vale, SA	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

BEER & CIDER

Byron Bay Brewery Lager	12
James Boag Light	10
Peroni Nostro Azzurro	12
Hills Cloudy Apple Cider	13
Stone and Wood Pacific Ale	13
Heineken 0.0%	12

WHITE WINES

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

NON-ALCOHOLIC BEVERAGES

Still / Sparkling Purezza Water 750ml	8
Coca Cola Coke / Coke Zero	6
Sprite	6
Spring Valley: Orange / Apple Juice	7



ADDITIONAL OPTIONS

BREAKFAST MENU

MINIMUM 30 PEOPLE

CONTINENTAL BREAKFAST MENU | 35 PP

Freshly baked pastries and artisan bread selection served with butter, orange marmalade, strawberry jam, peanut butter, nutella and vegemite

Continental Selection:

Greek Yoghurt
House-made Berry Compote
Traditional Bircher Muesli
Selection of Premium Cold Cuts
Sliced Swiss Cheese
Smoked Salmon
Seasonal Fresh Fruit Platter

Beverages:

Freshly Brewed Coffee
Selection of Premium Teas
Chilled Orange and Apple Juices

FULL BUFFET BREAKFAST | 55 PP

Freshly baked pastries and artisan bread selection served with butter, orange marmalade, strawberry jam, peanut butter, nutella and vegemite

Continental Selection:

Greek Yoghurt
House-made Berry Compote
Traditional Bircher Muesli
Selection of Premium Cold Cuts
Sliced Swiss Cheese
Smoked Salmon
Seasonal Fresh Fruit Platter

Hot Selection:

Chicken and Thyme Sausages
Crispy Bacon
Golden Hash Browns
Baked Beans
Roasted Tomatoes
Sautéed Mushrooms
Free-range Eggs Cooked to Order:
Your choice of poached, fried, scrambled or hard boiled eggs

Beverages:

Freshly Brewed Coffee
Selection of Premium Teas
Chilled Orange and Apple Juices

PLATED BREAKFAST MENU | 40 PP

Your choice of two dishes for alternate service:

Swiss Rösti V

Crispy Swiss rösti, poached free-range eggs, sautéed baby spinach, roasted Portobello mushroom, house-made tomato relish

Eggs Benedict

Poached free-range eggs served on a toasted English muffin with double smoked ham and classic hollandaise sauce

Soft Scrambled Eggs

Creamy soft scrambled eggs on toasted seeded sourdough with prosciutto, basil pesto and semi-dried cherry tomatoes

Vitality Breakfast Salad V

Quinoa, charred seasonal vegetables, avocado, ricotta toast, honey-yuzu vinaigrette

Aussie Breakfast

Chicken and thyme sausage, crispy streaky bacon, roasted vine tomato, sautéed mushrooms, golden hash brown, creamy scrambled eggs. Served with toasted sourdough

Smashed Avocado on Toast V

Smashed avocado on toasted sourdough with poached free-range eggs, roasted vine tomatoes and micro herbs

LUXURY HIGH TEA

FROM 80 PP

Seasonally designed menu including bespoke finger sandwiches, sweet delights and freshly baked scones.

INCLUDES

One Glass of Sparkling on Arrival and Selection of Tea and Coffee

Dark Chocolate Pistachio Pop

Pistachio kataifi cream, chocolate ganache, crunchy biscuit stick

Blueberry Cream Roll

Stewed blueberries, chantilly crème, vanilla sponge

Lemon Madeleine

Candied lemon, powdered sugar

The Strawberry

White chocolate mousse, strawberry compote, chocolate streusel

Green Tea Tiramisu

White chocolate mousse, sweet red bean paste, sesame tuilles

Freshly Baked Scones

Clotted cream, raspberry jam

Fine Selection of Finger Sandwiches

Egg mayo and cress, herbed chicken, smoked salmon and cucumber

*Sample menu subject to seasonal availability.



*Sample menu subjected to seasonal availability.

ALL-DAY VITALITY SNACKS STATION

ASSORTED PROTEIN BALLS | 4.50 EACH

Minimum 35 pieces

PEANUT BUTTER PROTEIN BALLS | 4.50 EACH

Minimum 24 pieces

CHOCOLATE BROWNIE PROTEIN BALL | 4.50 EACH

Minimum 40 pieces

MUESLI BAR | 3.00 EACH

Minimum 36 pieces

ASSORTED OF HOUSE-BAKED NUTS, DATES & RAISINS | 10 PP



*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	12	-	-	-	-	-	-	-	-
BIRCH BOARDROOM	26	12	-	-	-	-	-	-	-	-
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.swissotelssydney.com.au/meetings-events/

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VIRTUAL TOUR

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

EMAIL

HA5D0-SM@accor.com

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.

Menus are designed around seasonal produce and are subject to change.