

ten stories.

PRIVATE DINING & EVENTS

Inspired by flavours from around the world and crafted with Australia's best produce. Discover a balance of familiarity and global flavour.

At Ten Stories we prioritise local sourcing and eco-friendly practices to promote community wellbeing. This includes our fresh, in-house herb wall and rooftop beehives, hosted in partnership with Sydney Bee Rescue which produce the honey featured in our signature dishes.



— WELCOME TO TEN STORIES —

Ten Stories is a modern Australian restaurant where a commitment to sustainability and local flavour is woven into every dish. An oasis above Sydney's CBD, Ten Stories can be found on Lobby level of Swissôtel Sydney.

Our signature dishes are infused with a special ingredient – honey sourced from our rooftop beehives. Perched on top of Swissôtel Sydney, our rooftop hosts four thriving beehives in partnership with Sydney Bee Rescue. The bees pollinate the nearby Royal Botanic Gardens, producing honey and honeycomb that feature in many of our signature dishes.



EXECUTIVE CHEF

Executive Chef, Zen Park is a trailblazing, Korean-born culinary talent. Commanding a 20-plus kitchen brigade at Swissôtel Sydney, Park's diverse portfolio includes Ten Stories, our refined dining oasis with sweeping city views. With iconic Swiss hospitality as a northern star, and a focus on vitality – Chef Park curates guest experiences that are indulgent and revitalising, from first bite to final sip.

An immersive upbringing in Korean cooking and a chef-led household inspired Park's passion for cooking. However, it is in Australia that she chose to curate her culinary career. Over 18 years, Park has proudly worked and developed menus for the likes of Crown Towers Melbourne, Crown Sydney and Sydney's Sheraton Grande Hyde Park. Most notable was her role at Crown Towers Melbourne which holds the prestigious Forbes 5 Star Award for best-in-class luxury experience.

Dine at Ten Stories and enjoy a memorable experience curated by Chef Zen and her team.





LUNCH MENU

TWO COURSE MENU \$65 | THREE COURSE MENU \$75
STARTER OR DESSERT WITH A CHOICE OF MAIN

STARTER

Shared Platter

Artisan Sourdough and Pita Bread
Extra Virgin Olive Oil and Aged Balsamic

Marinated Tuscan Olives

Babaganoush
Char Grilled Broccolini and Kabocha Squash

Cherry Bocconcini
Compressed Melon

Charcuterie Board
Brie, Cheddar, Soppressa and Prosciutto

MAINS

Individual selection choice

Pan Roasted Barramundi
BBQ Grilled Eggplant Steak and Salsa Puttanesca

Swissotel Rooftop Honey-glazed Chicken Supreme
Herb-toasted Carrot, Grilled Brussel Sprouts, Colcannon

Pappardelle Vegetable Bolognese
With Parmesan Reggiano and In-house Herbs

Chargrilled Beef Striploin
Blistered Tomato, Green Beans and Diane Sauce
(Supplement of \$10 per guest)

DESSERTS

Individual selection choice

Swiss Chocolate Hazelnut Torte
Cherry Ganash, Chocolate Swirl

Citrus-Infused Orange Honey Tiramisu
Orange Curd, Mascarpone Mousse



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



DINNER MENU

TWO COURSE MENU \$69 | THREE COURSE MENU \$79
SHARED STARTER OR DESSERT WITH A CHOICE OF MAIN

STARTER

Shared Platter

Artisan Sourdough and Warm Bread Rolls
Extra Virgin Olive Oil, Aged Balsamic, Cultured Butter

Marinated Mediterranean Olives Hummus
Slow-Roasted Wild Mushrooms, Pickled Spanish Onion

Cherry Bocconcini
Medley of Marinated Heirloom Cherry Tomatoes

Charcuterie Board
Soppressa, Mortadella, Prosciutto, Giardiniera

MAINS

Individual Selection Choice of 2 for Alternate Serve

Grilled Barramundi
Roasted Cauliflower Steak, Curry Velouté

Chicken Supreme
Herb-Infused Risoni, Whipped Feta Mousse

Spinach and Aged Parmesan Tortellini
Grilled Capsicum, Sun-Dried Tomato Sauce

Chargrilled Beef Striploin
Herbed Pomme Purée, Confit Eschalot, Shiraz Jus
(Supplement of \$10 per guest)

DESSERTS

Shared Platter

Ten Stories Honey Spice Cookies

Swissotel Signature Chocolate Cake
Dark Chocolate Ganache,
Hazelnut Soil, Mandarin Gel

Mango Cheesecake

Assorted Cream-Filled Profiteroles



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and subject to change.



COCKTAIL PACKAGES

2 HOUR CANAPÉ AND BEVERAGE PACKAGE | \$90 PER PERSON

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé

3 HOUR CANAPÉ AND BEVERAGE PACKAGES | \$118 PER PERSON

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé

4 HOUR CANAPÉ AND BEVERAGE PACKAGE | \$146 PER PERSON

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé

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
Assorted of Soft Drinks and Juices





CANAPÉ PACKAGES

1 HOUR CANAPÉ PACKAGE | \$30

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé

2 HOUR CANAPÉ PACKAGES | \$50

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé

3 HOUR CANAPÉ PACKAGE | \$75

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé

4 HOUR CANAPÉ PACKAGE | \$90

Includes 2 cold canapés, 2 hot canapés, 1 dessert canapé





— GRAZING STATION —

THE CHEF'S SELECTION CHEESE BOARD | \$23 PER PERSON

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

CONTINENTAL CURED MEAT BOARD | \$22 PER PERSON

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

ANTIPASTO BOARD | \$19 PER PERSON

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

THE SIGNATURE EXECUTIVE GRAZING BOARD | \$28 PER PERSON

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



BEVERAGE PACKAGES

PRESTIGE BEVERAGE 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 Beverages

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 Beverages

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)

Tyrell's HVD Semillon, Hunter Valley NSW

CEP Anjou Blanc, Chenin Blanc, Loire Valley FR

M de Minuty Rosé, 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 Beverages

Assortment of soft drinks and juices



BEVERAGE LIST

BEER

Balter XPA	14
Heineken	13
Hills Cider Cloudy Apple	13
Kirin Ichiban	13
Heaps Normal Quiet XPA 0.5%	13
Heineken 0%	13
Stone Wood - Pacific Ale	14

ROSE

	150mL	250mL	Bottle
2024 M de Minuty, Côtes de Provence FR	18	27	82
<i>Turkish delight, red berry, dry</i>			

SPARKLING

NV Chandon Blanc de Blanc, Yarra Valley VIC	18	-	82
<i>Apple, nectarine, toast</i>			
NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR	36	-	210
<i>Pear, stone fruit, brioche</i>			
De Bortoli Petit Moscato, Rutherglen VIC	16	-	70
<i>Fresh strawberry, rose petals</i>			
La Bulle Prosecco, Tumbarumba, NSW	17	-	80
<i>Floral, hints of honeysuckle</i>			

DESSERT

2024 Frogmore Creek Iced Riesling, Coal Valley, TAS	15	-	65
<i>Crispy white apple, sweet stone fruit</i>			



RED

	150mL	250mL	Bottle
2024 Rising, Pinot Noir, Yarra Valley VIC <i>Morelo cherry, pepper, blood plum</i>	19	28	90
2023 La Ficelle de Saint-Pourcain Gamay Noir, Saint-Pourcain FR <i>Light spice, blackcurrant, cherry</i>	20	30	95
2022 Oliver's Taranga Shiraz, McLaren Vale SA <i>Mulberry, dark chocolate, mocha</i>	22	33	98
2021 Coates 'The Cabernet Sauvignon', Langhorne Creek, Barossa SA <i>Blackcurrant, mint, cedar</i>	20	30	95
2023 Whistler Divergent S.M.G, Barossa Valley <i>Red fruits, raspberry jam, plum</i>	-	-	75
2024 Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA <i>Mulberry, fruity, vibrant</i>	-	-	105
2017 Segla by Christeau Ravazan Cabernet Sauvignon Merlot, Bourdeaux <i>Herbal, dark berries, oak</i>	-	-	230
2020 Novum Pinot Noir, Marlborough NZ <i>Spicy dark cherry, toasted cedar</i>	-	-	140
2019 Domaine Parent Bourgogne Côte d'Or Pinot Noir Burgundy FR <i>Juicy red fruit, earthy undertones</i>	-	-	200

WHITE

2024 Other Wine Co, Pinot Gris, Adelaide Hills SA <i>White tea, stone fruit, pear</i>	17	26	80
2025 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA <i>Zesty, grassy, passionfruit</i>	19	28	85
2023 Gala Estate 'White Label', Riesling, East Coast TAS <i>Jasmine, crunchy apple, lime zest</i>	17	26	80
2024 Patrick Sullivan, Chardonnay, VIC <i>Vanilla, oak, zesty lime</i>	18	27	82
2021 Domain Oudin Chablis 'Les Serres', Chablis, Burgundy FR <i>Stone fruit, grapefruit, mineral</i>	-	-	145





CONTACT US

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

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.

