



Shangri-La hotel

SYDNEY

FUNCTIONS.EVENTS



BREAKFAST



Continental Buffet Breakfast
Australian Buffet Breakfast
Plated Breakfast
Brunch

Continental Buffet Breakfast (minimum of 5 guests)



- Chilled bircher muesli and assorted cereals
- Seasonal fresh sliced fruits and berries
- Platters of sliced cold meats and Australian cheese
- Assorted individual homemade yoghurts
- Baker's selection of mini croissants, mini muffins and pastries
- Selection of fresh toast including white, wholemeal, rye, multigrain and fruit loaf
- Accompanied by marmalades, preserves and Australian honey
- Freshly brewed coffee and a variety of tea

\$35.00 per person



Australian Buffet Breakfast (minimum of 20 guests)



- Selection of fresh chilled juices
- Fruit and natural yoghurts
- Seasonal fresh sliced fruits and berries
- Assorted cereals, nuts and dried fruits
- Assorted muffins, croissants, Danish pastries, bread rolls and toasts
- Selection of sliced cold meats and Australian cheese
- Scrambled eggs with fresh herbs
- Crispy streaky bacon
- Veal sausages
- Sautéed mushrooms
- Grilled tomatoes
- Hash brown potatoes
- Jams, marmalades and preserves
- Freshly brewed coffee and a variety of tea

\$42.00 per person



Plated Breakfast (minimum of 10 guests)



- Selection of fresh chilled juices
- Fruit and natural yoghurts
- Freshly sliced fruits and berries
- Baker's selection of toasts, muffins, croissants and Danish pastries
- Jams, marmalades and preserves
- Crispy streaky bacon
- Grilled sausages
- Hash brown potatoes
- Grilled herb crusted tomatoes
- Served with your choice of the following egg options – see following page
- Freshly brewed coffee and a variety of tea

\$42.00 per person



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BEVERAGE PACKAGE

WEDDING

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- Cracked pepper scrambled eggs with Tasmanian Salmon and chive mascarpone on multigrain muffin
- Soft poached eggs with creamed spinach on toasted rye bread, gratinated with gruyere cheese
- Soft poached eggs on Italian smoked ham, fresh baked sourdough and Hollandaise sauce
- Lightly scrambled eggs folded with Serrano ham on a traditional English muffin
- Persian Fetta and wild mushroom quiche



Brunch (minimum of 20 guests)



- Selection of fresh chilled juices
- Assorted sweets and savoury muffins
- Assorted finger sandwiches
- Soup of the day with crusty baguette
- Wild mushroom and Persian Fetta quiche
- Croque monsieur sandwich with Black Forest ham and gruyere cheese
- Atlantic smoked Salmon bagel with whipped cream cheese, tomato and capers
- Banana and walnut bread layered with French butter
- Chocolate French toast with chocolate mousse and powdered sugar
- Kahlua pancakes with raspberries and double cream
- Yoghurt and raspberry fool with granola crunch
- Freshly brewed coffee and a variety of tea

\$48.00 per person

FUNCTIONS.EVENTS

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COFFEE BREAK



Enhance Your Working Day

Fruit Market

Garden Party

See Sydney in Chocolate

Enhance Your Working Day

Fresh whole fruits will be available with each coffee break.

Freshly brewed coffee and a variety of tea \$7.00 per person

Continuous coffee and tea (up to 9 hours) \$26.00 per person

Sweet

Freshly brewed coffee and a variety of tea served with one of the following:

\$10.00 each per person

- **Assorted mini muffins**
- **Assorted homemade cookies**
- **Selection of mini Danish pastries**
- **Selection of friands**

Each additional item: \$3.00 per person

Freshly brewed coffee and a variety of tea served with one of the following:

\$11.00 each per person

- **Variety of macarons**
- **Homemade cupcakes**
- **Large chocolate chip cookies**
- **Blueberry and apple franzipani tarts**
- **Warm apple and sultana turnovers**
- **Homemade passionfruit, coffee and lime shortbread**
- **Fruit scones with jam and double cream**
- **Mini chocolate croissants with chocolate fondue**
- **Individual pecan pies**
- **Chocolate fudge brownies**
- **Fruit tarts with Tahitian vanilla cream**
- **Homemade muesli bars**

Each additional item: \$4.00 per person





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*Freshly brewed coffee and a variety of tea served with one of the following:
\$12.00 each per person*

- **Homemade vegetable chips**
- **Bowl of mixed nuts**
- **Selection of tea sandwiches**
- **Australian cheese with lavosh crackers, dried fruits, nuts and fresh grapes**
- **Selection of French or Italian cheese with chanterelle and quince paste**
- **Freshly sliced fruits and berries**

Each additional item: \$5.00 per person

Hot Options

*Freshly brewed coffee and a variety of tea served with one of the following:
\$13.00 each per person*

- **Spicy Thai fish cakes**
- **Crab spring rolls with chilli lime dressing**
- **Roast tomato and basil arancini**
- **Gorgonzola arancini**
- **Homemade mini sausage rolls**
- **Leek and blue cheese quiche**
- **Grilled bacon and cheddar cheese quiche**
- **Steamed duck pancakes with sweet plum sauce**
- **Warm ham and cheese croissants**
- **Bacon and egg muffins**

Each additional item: \$6.00 per person

Enhancements (serves 10 guests)

- **Platter of gourmet wraps or sandwiches \$110.00**
- **Sliced fruits platter \$90.00**
- **Australian cheese with lavosh crackers, dried fruits, nuts and fresh grapes \$120.00**
- **Selection of French or Italian cheese with chanterelle and quince paste \$150.00**





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Fruit Market

A trip back to the market with a fruit market stand full of whole fruits for your delight, small fruit crudités and dips with iced fruit smoothies and juices

Freshly brewed coffee and a variety of tea

\$18.00 per person

Garden Party

Have your own garden party indoor complete with your own lawn

Served with strawberries and chantilly cream, chocolate dipped strawberries, dried strawberry scones, homemade preserves and clotted cream, strawberry mille feuille and afternoon tea sandwiches

Freshly brewed coffee and a variety of tea

\$20.00 per person

See Sydney in Chocolate

Our pastry chef's very own creation of Sydney's famous sights made into chocolate

A selection of hand-made chocolates, macaroons, chocolate and apricot brownies and individual chocolate delights

Freshly brewed coffee and a variety of tea

\$22.00 per person

Minimum of 30 guests, maximum of 100 guests for all themed breaks



FUNCTIONS.EVENTS

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INFORMATION

LUNCH



Two Course \$67.00

Three Course \$85.00

Entrée

Main

Dessert

Boardroom Lunch Menu 1, 2

Working Lunch Menu 1, 2, 3

Light Lunch

All plated lunch menus served with freshly baked bread rolls, brewed coffee and a variety of tea and chocolate mints

All main courses are served with seasonal vegetables

A surcharge applies to alternate menus and choice menus



Entrée

Fish

- Sumac crusted seared Tuna with nicoise salad and poached quail egg
- Smoked Salmon with Horseradish mousse, crispy capers and parsley dressing
- Chilli salt squid, Asian herb salad and palm sugar with lime juice dressing

Meat

- Beef carpaccio with pickled onions, cornichons and rocket salad
- Salad of rocket, lamb, char grilled pumpkin and sweet potato crisps
- Braised beef cheeks with caramelised shallots and confit garlic risotto

Poultry

- Warm chicken, baby spinach, bocconcini and avocado salad
- Balsamic roasted duck leg with anchovies, semi-crushed potatoes, olive and herb salsa
- Prosciutto wrapped chicken goujons, thyme and olive potato rosti, vincotto jus

Vegetarian

- Marinated Persian Fetta, shaved fennel, pear and watercress salad
- Heirloom tomato and buffalo mozzarella with aged balsamic and fresh basil
- Red wine poached pear salad, goat's cheese fritters and toasted walnuts





Main

Fish

- Grilled Blue Eye on caper crushed potatoes with seasonal greens and beurre blanc
- Pan seared Ocean Trout on broad bean risotto, grilled asparagus and citrus oil
- Seared Barramundi fillet with yellow curry leaf broth and pickled vegetables

Meat

- Slow cooked veal shank with soft truffle polenta, borlotti bean and wild mushroom sauce
- Lamb cutlets with tapenade crust, gratin potatoes and braised baby vegetables
- Roasted strip loin of grain fed beef, sour cream mashed potatoes, vichy carrots and pepper jus
- Braised beef cheeks on fried polenta cake with confit tomato





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Poultry

- **Corn fed chicken maryland with sweet potato chips, corn bacon hash and red wine thyme reduction**
- **Rendered duck breast on braised red cabbage, caramelised pears and juniper berry jus**
- **Corn fed chicken breast with fondant potato, confit tomato and porcini mushroom cream**

Vegetarian

- **Char grilled field mushrooms with saffron and pinenut pilaf, cherry tomato compote**
- **Tempura battered tofu on Asian greens with red curry sauce**
- **Marinated Persian Fetta with watercress and caramelised balsamic**



Dessert

- Coconut panna cotta, mango jelly and pineapple salad
- Chocolate pot and hazelnut biscotti
- Black chocolate and mascarpone sandwich with blood orange
- Lime tart with coconut madeleines
- Vanilla risotto with rhubarb jelly
- Triple chocolate martini
- Macadamia and caramel tart with pecan ice cream



Boardroom Lunch 1 (minimum of 5 guests, maximum of 20 guests)

Sandwich

- Wholegrain bread with shaved turkey, avocado and cranberry
- Lavosh wrap with smoked Salmon, capers and spanish onion
- Damper bun with avocado, semi-dried tomato and cress salad
- Low-GI classic sandwich filled with grilled lamb loin and rocket
- Wholegrain bun with Tandoori chicken and cucumber yoghurt
- Grilled vegetables and baba ganoush wrapped in Lebanese bread

Cold

Individual salads

- Marinated fetta and olives
- Bocconcini and balsamic cured tomatoes
- Sliced beef with tapenade
- Thai noodle salad
- Prawn and avocado





FUNCTIONS.EVENTS

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Hot

- **Mini quiche lorraine**
- **Mini quiche florentine**
- **Glazed chicken Teriyaki with sesame seeds**
- **Gorgonzola arancini**

Dessert

- **Fruit tarts**
- **Pecan pies**
- **Strawberry tarts**
- **Caramel slice**
- **Almond slice**

Freshly brewed coffee and a variety of tea

\$48.00 per person



Boardroom Lunch 2 (minimum of 5 guests, maximum of 20 guests)

Finger sandwich

- Roast beef with seeded mustard and rocket
- Smoked Salmon and cream cheese
- Cucumber and mint with cottage cheese
- Cheddar cheese and Branston pickle

Cold

- Crab and avocado California rolls
- Smoked ham, salami and pastrami platter
- Wild rocket and Parmesan salad
- Traditional potato salad





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Hot

- **Mini beef pies**
- **Roast tomato arancini**
- **Vegetable samosa**
- **Spinach in puff pastry**

Dessert

- **Fruit tarts**
- **Pistachio slice**
- **Financiers**
- **Trifle shots**
- **Tiramisu shots**
- **Cherry clafoutis**

Freshly brewed coffee and a variety of tea

\$48.00 per person

Working Lunch Menu 1 (minimum of 20 guests)



Cold

- **Chicken Caesar wrap**
- **Spinach wrap with Tuna mayonnaise, spanish onion and rocket**
- **Tomato wrap with roast lamb, minted yoghurt and watercress**
- **Char grilled vegetables and hummus wrap**
- **Smoked chicken nicoise salad**
- **Thai style beef salad with red chilli and peanuts**
- **Traditional potato salad**
- **Mixed leaf salad with balsamic vinegar**

Hot

- **Black pepper gnocchi with roast tomato compote**
- **Mini Beef Burgundy pies**
- **Butter chicken with pilaf rice, cashew nuts and yoghurt**

Dessert

- **Chef's selection of desserts, pastries and fruit tartlets**

Freshly brewed coffee and a variety of tea

\$52.00 per person

Working Lunch Menu 2 (minimum of 20 guests)

Cold

- Crab and avocado California rolls
- Vegetarian California rolls
- Roast beef and English cheddar wrap
- York ham, sundried tomatoes and saffron mayonnaise wrap
- Thai vermicelli noodle salad
- Beef fillet carpaccio with shaved Parmesan and rocket
- Barbecue duck and plum sauce, watercress salad
- Traditional Greek salad
- Creamy coleslaw

Hot

- Satay chicken skewers
- Leek and pancetta quiche
- Assorted fried dim sum
- Macadamia crusted chicken strips
- Spinach and ricotta tarts

Dessert

- Chef's selection of desserts, pastries and fruit tartlets

Freshly brewed coffee and a variety of tea

\$55.00 per person



Working Lunch Menu 3 (minimum of 20 guests)

Cold

- Turkish bread with smoked Salmon, cream cheese, Spanish onion and capers
- Corn bread with saffron mayonnaise, York ham and sweet roasted tomatoes
- Deli-style vegetable and hummus wraps
- Beef fillet carpaccio with baby rocket and grain dijon mustard
- Mixed leaf salad and vegetable crudités with dressings and croutons
- Thai beef salad with coriander and roast peanuts
- Barbecue duck salad with pickled vegetables
- Bavarian kipfler potato salad
- Stuffed capsicum and olive antipasto

Hot

- Nasi goreng with chicken satay and peanut dipping sauce
- Warm Trout nicoise salad
- Smoked mozzarella and tomato arancini with herb crème fraiche
- Mini Beef Burgundy pies
- Butter chicken with pilaf rice, cashew nuts and yoghurt

Dessert

- Chef's selection of desserts, pastries and fruit tartlets

Freshly brewed coffee and a variety of tea

\$58.00 per person



Light lunch

Individual Sandwich

- **Chicken Caesar wrap**
- **Spinach wrap with Tuna mayonnaise, spanish onion and rocket**
- **Tomato wrap with roast lamb, minted yoghurt and watercress**
- **Char grilled vegetable and hummus wrap**

Individual salad

- **Smoked chicken nicoise salad**
- **Thai style beef salad with red chilli and peanuts**
- **Traditional potato salad**
- **Mixed leaf salad with balsamic vinegar**

Dessert

- **Chef's selection of pastries and fruit tartlets**

Freshly brewed coffee and a variety of tea

\$35.00 per person





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WEDDING

INFORMATION

DINNER



Three Course \$88.00

Entrée

Main

Dessert

Dinner Buffet 1 & 2

All plated dinner menus served with freshly baked bread rolls, freshly brewed coffee and tea and petit fours

All main courses are served with seasonal vegetables

A surcharge applies to alternate menus and choice menus



Entrée

Fish

- Seared scallops on potato rosti with pea puree and pancetta crisp
- Blue swimmer crab salad with braised baby leeks and confit baby tomatoes
- Smoked Salmon with crab, shaved cucumber and roasted fennel aioli with baby herbs

Meat

- Braised veal tortellini on field mushroom ragout with confit vine tomatoes
- Salad of rocket, lamb, char grilled pumpkin and sweet potato crisps
- Caramelised pear with gorgonzola and parma ham

Poultry

- Light Asian poached chicken breast on wasabi glass noodle salad
- Seared quail on a waldorf julienne
- Country-style chicken terrine with onion cherry tomato relish and rye bread

Vegetarian

- Grilled polenta cake on slow roasted tomato and confit garlic
- Roast tomato tart with bocconcini and basil
- Grilled vegetable strudel on creamed lentils





Main

Fish

- Seared Salmon, Thai yellow curry of green beans, papaya, basil and jasmine rice
- Pan fried Snapper on chorizo potatoes, seasonal greens and olive emulsion
- Crispy skin Barramundi on crushed green peas, roast pepper and pernod cream

Meat

- Rosemary lamb loin, grilled artichoke, olives, baby endive with yoghurt dressing
- Roast pork cutlet on braised savoy cabbage with colcannon potatoes and candied baby apples
- Hand carved sirloin with sweet potato gratin, braised shallot and tomato compote

Poultry

- Corn fed crispy skin chicken with roast vegetables, basil pesto and grilled provolone cheese
- Tandoori marinated chicken thigh with cured cucumber, fresh coriander, watercress and natural yoghurt
- Five spiced duck breast on honey glazed pumpkin, Asian greens and ponzu dressing

Vegetarian

- Homemade pappardelle pasta, wild mushroom ragout and truffle oil
- Pea and broad bean risotto with Parmesan cream and fresh herbs
- Puff pastry with creamed wild mushroom, asparagus and tapenade butter sauce





Dessert



- Vanilla meringue, lemon curd and salty streusel
- Chocolate and cherry tart, almond ice cream with sugar sticks
- Pistachio flan, hazelnut gelato and peanut caramel bar
- Exotique caramelised hazelnuts and milk chocolate jelly
- Mango cream, coconut nectar with raspberry meringue pops
- Chocolate torte, Earl Grey bonbon, chocolate and tea ice cream
- Confit of rhubarb, vanilla custard mille feuille and rhubarb sorbet
- Chocolate and coffee slice, baileys chocolate shot and coffee shoestring
- Strawberry cheesecake, popcorn and raspberry cloud

Dinner Buffet 1 (minimum of 30 guests)



Cold

- Beef fillet carpaccio with shaved Parmesan and rocket
- Smoked Salmon with capers, cornichons and lemon crème fraiche
- Tomato and bocconcini with basil and balsamic
- Soy cured king fish with mango and avocado
- Country-style chicken terrine

Salad

- Smoked chicken nicoise salad
- Thai style beef salad with red chilli and peanuts
- Traditional potato salad
- Mixed leaf salad with balsamic vinegar
- Toasted walnut and blue brie with romaine



Hot

- Hand carved sirloin with caramelised onions and confit tomato
- Butter chicken on grilled eggplant with roast cashew nuts
- Seared Snapper fillet on Asian greens
- Balsamic marinated grilled vegetables
- Field mushroom and ricotta penne
- Roasted chat potatoes with chive butter
- Traditional pilaf rice

Dessert

- Lemon tarts
- Creme caramel
- Chocolate and raspberry tarts
- Tiramisu
- Caramel cream shots
- Lime and chocolate cake
- Black Forest shots

Freshly brewed coffee and a variety of tea

\$90.00 per person



Dinner Buffet 2 (minimum of 60 guests)



Ice Display

- Pacific and Sydney Rock oysters
- King prawns
- Balmain bugs

All served with traditional sauces and accompaniments

Cold

- California sushi rolls
- King fish nigiri
- Smoked Salmon gravlax with Horseradish cream
- Cured meat platter with pickled vegetables
- Beef fillet carpaccio with shaved Parmesan and rocket
- Antipasto with grilled vegetables and marinated olives

Salad

- Smoked chicken nicoise salad
- Thai style beef salad with red chilli and peanuts
- Creamy classic coleslaw
- Traditional potato salad
- Mixed leaf salad with balsamic vinegar
- Baby beetroot and goat's cheese

FUNCTIONS.EVENTS

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Hot

- **Roast rib of beef with caramelised onion and grilled tomatoes**
- **Pan fried Ocean Trout on Mediterranean vegetables**
- **Stir fried Teriyaki chicken on egg fried rice**
- **Spaghetti with pesto cream and toasted walnuts**
- **Steamed and buttered seasonal vegetables**
- **Roast butternut pumpkin and parsnips**

Dessert

- **Milk chocolate fountain**
- **Strawberry skewers**
- **Exotic fruit shots**
- **Black Forest gateau**
- **Blood orange cheesecake**
- **Individual fruit pavlovas**
- **Strawberry tartlets**
- **Opera slice**

Freshly brewed coffee and a variety of tea

\$140.00 per person

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CANAPÉ



Cold

Hot

Dessert

Supper



Cold

- California roll
- Salmon nigiri
- Kingfish ceviche
- Lime cured beef with tomato salsa
- Seared scallop with gazpacho sauce
- Salmon gravlax with dill mayonnaise
- Celeriac remoulade with pancetta crisp
- Smoked chicken with pesto mayonnaise
- Seared duck on candied mandarin
- Thai beef salad
- Vietnamese rice paper roll

\$4.80 per piece





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Hot



- Chorizo and confit garlic
- Goat's cheese and semi dried tomato tart
- Salt and pepper squid pieces
- Wild mushroom and Persian Fetta quiche
- Spicy Thai fish cake
- Roast tomato and basil arancini
- Gorgonzola arancini
- Homemade mini sausage roll
- Leek and blue cheese quiche
- Grilled bacon and cheddar cheese quiche
- Steamed duck pancake with sweet plum sauce

\$4.80 per piece

Dessert



- **Chocolate and hazelnut frozen pop**
- **Deconstructed pina colada**
- **Chocolate caramels with vanilla salt**
- **Whiskey bonbons**
- **Pistachio and peanut nougat**
- **Chocolate and Baileys test tubes**
- **Pineapple pâté with liquorice marshmallow**
- **Passionfruit brûlée**

\$4.80 per piece



Supper Size Canapés



- Wild mushroom and Persian Fetta quiche
- Croque monsieur sandwich with Black Forest ham and gruyere cheese
- Slow cooked veal shank with soft truffle polenta and mushroom sauce
- Tempura battered tofu on Asian greens with red curry sauce
- Seared scallops on potato rosti with pea puree and pancetta crisp
- Black pepper gnocchi with roast tomato compote
- Mini Beef Burgundy pies

\$7.50 each

BEVERAGES



Lunch

Dinner and Cocktail

Beverage Menu

Lunch Beverage Packages



Alcoholic Package Includes:

- **Wolf Blass Red Label Shiraz Cabernet Sauvignon**
- **Wolf Blass Red Label Chardonnay**
- **Hardys Brut Reserve**
- **Tooheys New Beer**
- **Orange Juice**
- **Assorted Soft Drinks**

Lunch (2 1/2 hours) - \$30.00 per person

Non Alcoholic Package Includes:

- **Orange Juice**
- **Mineral Water**
- **Soft Drinks**

1 hour - \$8.00 per person

2 hours - \$16.00 per person

Dinner and Cocktail Beverage Packages



Duration In Hours	Standard Selection	Premium Selection
1	\$28.00	\$44.00
2	\$35.00	\$52.00
3	\$40.00	\$58.00
4	\$44.00	\$62.00
5	\$47.00	\$65.00

Standard Selection Includes:

- **Wolf Blass Red Label Shiraz Cabernet Sauvignon**
- **Wolf Blass Red Label Chardonnay**
- **Hardys Brut Reserve**
- **Tooheys New Beer**
- **Orange Juice**
- **Assorted Soft Drinks**

Premium Selection Includes:

- **Marquis Philips Shiraz or Brown Brothers Cabernet Sauvignon**
- **Barwang Semillon Sauvignon Blanc or Sandalford Element Chardonnay**
- **Chandon Brut NV**
- **Tooheys Extra Dry Beer**
- **Orange Juice**
- **Assorted Soft Drinks**

Beverage Menu



Champagne

- **Moët & Chandon Brut NV** \$150.00
- **Bollinger Special Cuvée Brut NV** \$160.00

Australian Sparkling Wine

- **Hardys Brut Reserve** \$38.00
- **Chandon Brut NV** \$65.00
- **Clover Hill Vintage Brut** \$75.00

White Wine

- **Wolf Blass Red Label Chardonnay** \$38.00
- **Chapel Hill Unwooded Chardonnay** \$50.00
- **Mountadam Barossa Chardonnay** \$58.00
- **Petaluma Riesling** \$76.00
- **Brokenwood Semillon** \$52.00
- **Cape Mentelle Semillon Sauvignon Blanc** \$55.00
- **Wairau River Sauvignon Blanc** \$49.00
- **Shaw and Smith Sauvignon Blanc** \$49.00
- **Stonier Reserve Cloud** \$49.00



Beverage Menu



Red Wine

- **Wolf Blass Red Label Shiraz Cabernet Sauvignon** \$38.00
- **Punt Road Pinot Noir** \$58.00
- **Geoff Merrill Merlot** \$56.00
- **Mountadam Barossa Cabernet Merlot** \$52.00
- **Mitolo Jester Shiraz** \$62.00
- **Mr Riggs Coonawarra Cabernet** \$58.00
- **Scarborough Shiraz** \$58.00
- **Henschke Keyneton Estate Shiraz Cabernet Merlot** \$89.00

Spirit – Standard Brands

- **Jim Beam Bourbon** \$10.00
- **Famous Grouse Scotch Whiskey**
- **Bundaberg Rum**
- **Absolut Vodka**
- **Gordon's Gin**

Spirit – Deluxe Brands

- **Wild Turkey Bourbon** \$12.00
- **Jack Daniel's Whiskey**
- **Barcardi Rum**
- **Grey Goose Vodka**
- **Bombay Sapphire Gin**



Beverage Menu



Local Beer

- **Draught by the glass** \$7.00
- **Tooheys New** \$8.00
- **Victoria Bitter** \$8.00
- **Hahn Premium** \$8.00
- **Cascade Premium** \$9.00
- **Cascade Premium Light** \$8.00
- **Crown Lager** \$10.00

Imported Beer

- **Peroni** \$12.00
- **Heineken** \$12.00
- **Corona** \$12.00

Mineral Water and Soft Drink

- **Glass of Australian Mineral Water – Sparkling & Still** \$4.00
- **Jug of Australian Mineral Water – Sparkling & Still** \$14.00
- **Soft Drinks and Mixers** \$5.00
- **Red Bull** \$8.00

Juice

Includes: Orange, Apple, Grapefruit, Guava, Pineapple

- **Glass of Fresh Juice** \$6.00
- **Jug of Fresh Juice** \$18.00



WEDDING PACKAGES



Elegance Package

Glamour Package

Opulence Package

Vows with a View



Elegance Package



- Five-hour beverage package
- Canapé package (10 canapés and 4 supper size canapés)
- Candelabra and tea lights
- Lectern and microphone
- Wedding guest book
- Menu tasting for two guests
- Three valet car parking

The bride and groom will also receive

- Overnight accommodation in Premier Grand Harbour View room
- In-room breakfast
- Complimentary use of the Health Club
- Free broadband internet access
- Moët & Chandon amenity
- Couple's Rescue Release treatment at CHI, The Spa
- Exclusive honeymoon offers
- Anniversary stay with \$320 dining credit

\$160.00 per person

Minimum numbers apply

Heritage – 80 guests

Cambridge – 80 guests

Ballroom – 150 guests

Grand Ballroom – 230 guests



Glamour Package

- Five-hour beverage package
- Three-course alternate menu with tea, coffee, petit fours and cake service
- Candelabra and tea lights
- Chair covers with coordinating sash
- Table runners
- Lectern and microphone
- Wedding guest book
- Menu tasting for two guests
- Three valet car parking

The bride and groom will also receive

- Overnight accommodation in Premier Grand Harbour View room
- In-room breakfast
- Complimentary use of the Health Club
- Free broadband internet access
- Moët & Chandon and chocolate amenity
- Couple's Du Mai Back therapy at CHI, The Spa
- Two nights honeymoon stay at Shangri-La hotels or resorts (conditions apply)
- Anniversary stay with \$360 dining credit

\$180.00 per person

Minimum numbers apply

Heritage – 50 guests

Cambridge – 70 guests

Ballroom – 125 guests

Grand Ballroom – 220 guests



Opulence Package

- Five-hour beverage package
- Hot and cold canapés
- Three-course alternate menu with tea, coffee, petit fours and cake service
- Candelabra and tea lights
- Floral arrangements for each table and a long and low arrangement for the bridal table
- Chair covers with coordinating sash
- Table runners
- Menu tasting for six guests
- Lectern and microphone
- Wedding guest book
- Three valet car parking

The bride and groom will also receive

- Overnight accommodation in Premier Grand Harbour View room
- In-room breakfast
- Complimentary use of the Health Club
- Free broadband internet access
- Moët & Chandon and chocolate amenity
- Couple's Du Mai Back therapy at CHI, The Spa
- Three nights honeymoon stay at Shangri-La hotels or resorts (conditions apply)
- Anniversary stay with \$400 dining credit

\$199.00 per person

Minimum numbers apply

Grand Ballroom - 185 guests

Vows With A View



- Five-hour beverage package, including matching wines with each course
- Five-course degustation menu with tea, coffee, petit fours and cake service
- Floral arrangements for each table and a long and low arrangement for the bridal table
- Chair covers with coordinating sash
- Table runners
- Menu tasting for four guests
- Lectern and microphone
- Wedding guest book
- Three valet car parking

The bride and groom will also receive

- Overnight accommodation in Premier Grand Harbour View room
- In-room breakfast
- Complimentary use of the Health Club
- Free broadband internet access
- Moët & Chandon and chocolate amenity
- Couple's CHI Healing Stone treatment at CHI, The Spa
- Three nights honeymoon stay at Shangri-La hotels or resorts (conditions apply)
- Anniversary stay with \$600 dining credit

\$299.00 per person – lunch only

Minimum numbers apply

Altitude Restaurant (50 guests - lunch booking only)

FUNCTIONS.EVENTS

BREAKFAST

BREAK

LUNCH

DINNER

CANAPÉ

BEVERAGE PACKAGE

WEDDING

INFORMATION

Shangri-La Hotel, Sydney



Situated in the historic Rocks district within easy walking distance of the city's main shopping and commercial districts, with breathtaking views of Sydney Harbour, stands the deluxe five-star Shangri-La Hotel, Sydney. The hotel offers the city's largest guest rooms, all with water views. Shangri-La Hotel, Sydney offers a wide selection of dining options which include global cuisine at Café Mix, tantalising cocktails at Blu Bar on 36, snacks and drinks in the Lobby Lounge & Terrace and Australian cuisine at Altitude Restaurant. Australia's first CHI, The Spa at Shangri-La Hotel, Sydney features luxurious private spa suites and offers a range of therapies based on the ancient healing traditions, philosophies and rituals of China and the Himalayas.

Hotel Facilities

- 24-hour Room Service
- Accessible Rooms and Services
- Baby-sitting/Child Care
- Butler Service on Request
- Car Rental Service
- Complimentary Shoe Shine Service (Horizon Club Rooms)
- Laundry and Valet Services
- Conference Facilities
- Express Check-in and Check-out
- Foreign Exchange Service
- Hair/Beauty Salon
- Health Club/Gym with Indoor Heated Pool
- CHI, The Spa
- Concierge
- Non-smoking Rooms
- Jewellery Store
- Postal/Parcel Services
- Safe Deposit Box
- Taxi and Limousine Services
- Valet Parking
- Lobby Shop
- WIFI Internet Access throughout Hotel

Guest Room Facilities

- 24-hour Room Service
- Complimentary Broadband/WIFI Internet Access
- Coffee/Tea Making Facilities
- Computer Data Port
- Full-size Writing Desk
- In-house Movie Channels
- Large Electronic Safe
- Large Marble Bathroom with Separate Bath and Shower
- Mini-bar
- Minimum Room Size 40 sq. Metres (430 sq. ft.)
- Pillow Menu
- Satellite/Cable Television
- Two Hands-free Telephones with Voice Mail
- Wide Window Ledges in All Rooms



• 563 ROOMS AND SUITES • 5 HORIZON CLUB FLOORS • 8 MEETING ROOMS

**FUNCTIONS.EVENTS**

BREAKFAST BREAK LUNCH DINNER CANAPÉ BEVERAGE PACKAGE WEDDING INFORMATION

Function Room	Cocktail Reception	Theatre	Banquet	Classroom	Dinner Dance	Cabaret	Hollow Square	“U” Shape	Boardroom
Grand Ballroom I & II	900	800	550	450	450	420	108	80	N/A
Grand Ballroom I	400	400	220	200	168	190	78	63	N/A
Grand Ballroom II	400	400	240	200	180	200	78	63	N/A
Grand Ballroom Lobby	200	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Grand Ballroom Upper Lobby	200	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Cambridge I	10	N/A	10	N/A	N/A	N/A	N/A	N/A	6
Cambridge I & II	60	50	40	25	30	24	18	16	24
Cambridge I & II & III	130	110	80	50	60	64	36	45	40
Cambridge I, II, III & IV	180	180	130	80	100	80	48	42	N/A
Cambridge II	35	35	20	18	N/A	16	N/A	9	12
Cambridge III	60	60	40	36	30	32	30	24	18
Cambridge III & IV	110	110	80	60	60	56	42	36	36
Cambridge IV	40	40	30	21	20	18	18	16	18
Cumberland I & II	25	N/A	20	N/A	14	N/A	N/A	N/A	13
Essex I & II	100	110	60	50	40	48	42	39	40
Essex I	50	50	30	25	20	24	20	16	20
Essex II	50	50	30	25	20	24	20	16	20
Bradfield Lounge	100	100	80	50	60	48	42	36	36
Harlequin Room	80	80	70	50	50	40	24	24	28
Heritage Plaza	200	150	70	N/A	60	N/A	N/A	N/A	N/A
Heritage I	50	50	40	30	30	24	24	18	20
Heritage II	50	50	40	30	30	24	18	15	20
Heritage I & II	100	100	80	60	60	56	42	36	40
Harbour 409	N/A	N/A	20	N/A	N/A	24	20	22	22
Harbour 411	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	12
Harbour 412	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	12
Opera 413	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	10
Quay 414	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	16