



WINE + DINE

FUNCTIONS AND EVENTS



Shangri-La hotel
SYDNEY



THE ROCKS

Ensnconced in the heart of the historic Rocks district, Shangri-La Hotel, Sydney boasts an extravagantly beautiful view, featuring a rare combination of two of the world's most unforgettable man-made icons, one of the world's most wondrous harbours, plus a bird's eye view of Australia's first European settlement.

Our fascinating neighbourhood holds the secrets to Sydney's rich history. It is the landing point of the First Fleet in 1788, which grew from its penal roots into a bustling centre of commerce, home to convicts, officials, seaman, immigrants, traders, publicans and merchants.

The Rocks was given its name by the convicts who first settled the area, but the traditional landowners, the Cadigal people, called the area Tallawoladah. The precinct charts the life of a thriving metropolis through the seventeenth, eighteenth and nineteenth centuries.

Turn a different corner, and discover a new treasure. Our very own Lily Cottage, which is part of the hotel complex, was built in 1846 and is a rare example of a freestanding residence built in Victorian Regency style, which holds significant aesthetic and scientific cultural values.

On Harrington Street, one of the city's last gas street lamp stands tall, its glowing light offering a rare glimpse into the Victorian era before the city blazed with electricity in 1904.

Saved from the developers wrecking balls in the 1970's, The Rocks has more than 100 heritage sites and buildings and is home to The Museum of Contemporary Art, The Rocks Discovery Museum, the award-winning Big Dig Archaeology and Education Centre, to name but a few.

Hotel guests can wander the laneways and eclectic markets, explore artisan and unique retailers, climb the Harbour Bridge, dine by the water, or picnic in First Fleet Park.

Surrounded by water on three sides, The Rocks weaving cobblestone paths, hidden staircases, blend of old and new, all combine to offer a unique portal into Sydney's past, present and future.



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BREAKFAST MENU

CONTINENTAL BUFFET

Minimum 15 people

- Freshly sliced seasonal fruit platter
- Breakfast parfaits, mixed berry jelly, vanilla yoghurt, honey nut granola
- Selection of cereals
- Bakers' selection of miniature croissants, miniature muffins, assorted Danish pastries
- Assorted sliced breads
- Dried fruit walnut loaf
- Assortment of preserves, Shangri-La honey, butter
- Charcuterie Board shaved ham, salami, bresaola, seasonal pickles
- Freshly brewed coffee, fine tea, selection of herbal infusions
- Orange juice

AUSTRALIAN BUFFET BREAKFAST

Minimum 20 people

- Freshly sliced seasonal fruit platter
- Breakfast Parfaits mixed berry jelly, vanilla yoghurt, honey nut granola
- Selection of cereals
- Bakers' selection of miniature croissants, miniature muffins, assorted Danish pastries
- Assorted sliced breads
- Dried fruit walnut loaf
- Assortment of preserves, Shangri-La honey, butter
- Charcuterie Board shaved ham, salami, bresaola, seasonal pickles
- Australian cheese board, condiments
- Smoked salmon, caperberries, lemon wedges
- Double smoked bacon rashers
- Chicken chipolata sausages
- Oven roasted tomatoes, thyme
- Roasted Provencal potatoes
- Green beans, pine nuts

Please select one of the following:

- Poached eggs with basil hollandaise sauce, English muffin, scrambled eggs, soft herbs
- Buttermilk pancakes, maple syrup, macerated strawberries
- Freshly brewed coffee, fine tea, selection of herbal infusions
- Choice of two juices: orange, apple, grapefruit, pineapple, guava

*Gluten and dairy free bread available on request

BREAKFAST MENU CONTINUED

PLATED BREAKFAST
Minimum 20 people

CONTINENTAL SELECTION ON THE TABLE

Freshly sliced seasonal fruit platter
Bakers’ selection of miniature croissants, miniature muffins, assorted Danish pastries
Assortment of preserves, Shangri-La honey, butter
Freshly brewed coffee, fine tea, selection of herbal infusions
Orange juice

Please select one of the following:

Cured Atlantic Salmon fried egg, avocado mousse, goat’s cheese, croutons, fresh herbs
Middle Eastern Style Breakfast falafel, Turkish bread, hummus, poached egg, goat’s cheese, dukkah
Farmers Bruschetta grilled zucchini, capsicum, eggplant, smashed avocado, Persian fetta, cherry tomatoes, country sourdough bread
Brioche Egg’s Benedict toasted brioche, double smoked ham, poached eggs, spinach, roasted Kipfler potatoes, asparagus, grilled tomato, hollandaise sauce
Scrambled Eggs brioche, smoked bacon rashers, roasted field mushroom, roma tomato, hash brown
Pancakes maple syrup pancakes, poached pears, berry compote, apple gel, vanilla crème anglaise
Waffles market fresh berries, vanilla crème fraîche
Spinach Egg Frittata bacon, roasted field mushroom, vine cherry tomato
Poached Free Range Eggs slow baked beans, grilled pork sausage, sourdough bread

Alternate serve surcharge

BREAKFAST ENHANCEMENTS

HEALTHY CHOICES

Porridge, blueberries
Poached eggs Florentine, wholemeal muffin, turkey bacon
Freshly squeezed mixed juice, select up to three fresh ingredients:
orange, apple, lemon, carrot, celery, cucumber, beetroot, ginger
Berry smoothie

COLD SELECTION

House-made bircher muesli
Cracked wheat, parsley and tomato tabbouleh
Selection of whole fresh fruit
Market green leaves salad, choice of house-made dressings

HOT SELECTION

Truffle and chive scrambled eggs
Tasmanian smoked salmon and crème fraîche scrambled eggs
Soft poached eggs on Serrano ham, sourdough, béarnaise sauce
Sweet corn and pumpkin frittata, avocado relish

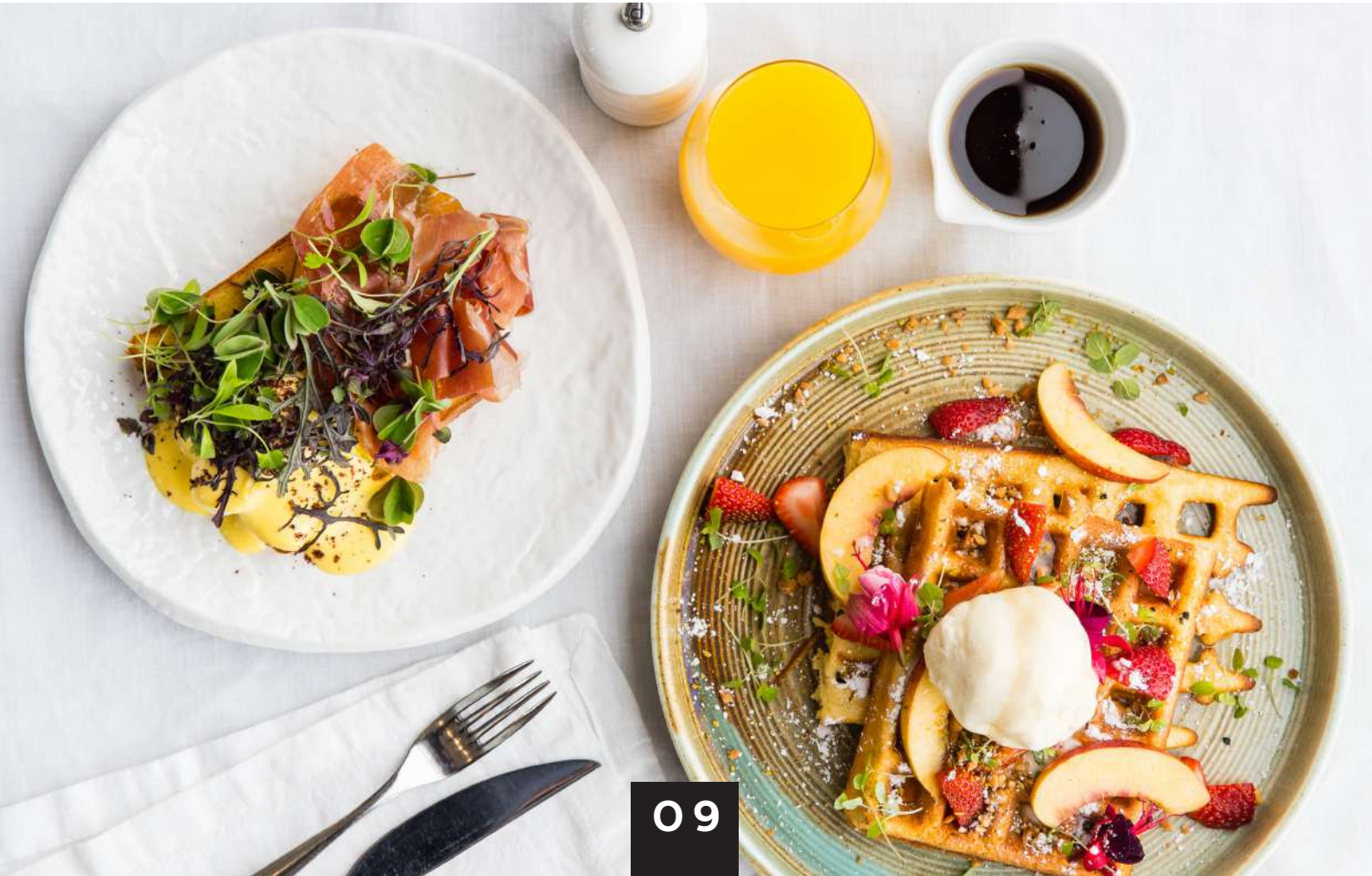
FLAVOURS FROM ASIA

Pork or seafood congee with traditional accompaniments
Miso soup with condiments
Hokkien noodles, Asian greens, XO sauce
Assorted steamed dim sim
Steamed rice
Idli with sambar
Medu vada with sambar
Poha, fried peanuts

BREAKFAST LIVE STATIONS

Minimum 100 people for up to three hour period or service charge per chef applies

Market Style Juicing Station apple, orange, watermelon, ginger, carrots, celery, cucumber
Fresh Fruits Smoothies Station bananas, seasonal berries, seasonal fruits, yogurt, honey
Omelette Station ham, cheese, tomato, capsicum, mushroom, fresh herbs, onion
Waffles Station bananas, berry compote, caramelised pineapple, chocolate sauce, condiments
Pancakes Station bananas, berry compote, caramelised pineapple, chocolate sauce, condiments
Breakfast Carving Shangri-La harvested honey glazed ham, cranberry glazed smoked turkey breast





BREAKS MENU

THE COFFEE BREAK

Freshly brewed coffee, fine tea, a selection of herbal infusions, seasonal whole fruits with one of the following:

SWEET SELECTION

Assorted house-made cookies
Assorted miniature muffins
Banana bread, fresh creamery butter
Buttermilk and tea raisin scones, mixed berry jam, clotted cream
Chocolate fudge brownies
Cupcakes
House-made fruit and nut muesli bars
Miniature chocolate croissants
Miniature lemon meringue tarts
Raspberry and vanilla friands
Seasonal fruit tartlets
Seasonal sliced fruit platter
Selection of miniature Danish pastries
Variety of macarons

SAVORY SELECTION

Caramelised onion and goat's cheese quiche
Crab spring rolls, chili-lime dressing
House-made miniature sausage rolls
Mezze platter with dips and flat breads
Miniature smoked salmon bagels, cream cheese, capers
Mushroom arancini
Vegetable crudité, hummus
Warm ham and cheese croissants
Mini beef pies, tomato sauce
Mexican quesadillas, avocado dip, salsa
Spicy beef brochettes, yoghurt, tamarind dip
Bacon and egg roll, tomato chutney

BREAKS MENU CONTINUED

ENHANCE YOUR WORKDAY

PLATTERS

Prices per platter serving 10 people

Seasonal sliced fruit platter

Charcuterie and antipasto platter

Platter of wraps and finger sandwiches (four pieces per person)

Australian cheese platter, lavosh, crackers

BEVERAGES

Freshly brewed coffee, fine tea, selection of herbal infusions

Pitcher of soft drink, mineral water or chilled juice

Continuous coffee and fine tea, refreshed throughout the day (up to nine hours)

TRADITIONAL HIGH TEA

Served with a flute of Chain of Fire Sparkling Brut

Served with a flute of sommelier's choice Champagne

TRADITIONAL HIGH TEA MENU

Selection of Anna's Creations:

Tropic Anna coconut base, Malibu mousse

Green tea matcha cake

Fresh fruit tartlets with shortbread crust

Banana and chocolate mousse verrine

Selection of Savoury Items:

Seared scallop with endive leaf

Smoked chicken eclair

Cucumber sandwich, ricotta cheese, fresh chives

Smoked salmon round on dark rye

Freshly Baked Scones

Fruit scones, plain scones, clotted cream, house-made mixed berry jam





LUNCH BUFFET MENU

WORKING LUNCH

Minimum 15 people

Includes a choice of three salads, two sandwiches, two hot dishes and dessert

LIGHT WORKING LUNCH

Minimum 5 people

Includes a choice of two salads, two sandwiches and dessert

NON-ALCOHOLIC BEVERAGE PACKAGE

One hour duration

MENU OPTIONS

SANDWICHES

Vegetarian grilled vegetables, rocket pesto, sheep's feta in rosemary, sea salt focaccia

Hunter Valley 120 day grain fed Hunter Valley beef, vintage cheddar, smoked tomato relish in onion baguette

Pulled pulled pork, caramelised onion, grilled apples in spinach wrap

Free Range poached chicken, walnut mayonnaise, mix leaves, tomato on olive bread

Tuna Salad all time classic tuna, egg chive mayonnaise, rocket leaves on rye bread

Trendy wood smoked salmon, gherkins, caper and dill mayo on wholemeal

Aussie Lovers traditional ham and cheese sandwich on white bread

From Melbourne peppered pastrami, seeded mustard, Swiss cheese in panini

Turkey smoked turkey breast, tabbbouleh, tomatoes on ciabatta bun

Panini prosciutto, sundried tomato, rocket in panini

* Gluten and dairy free bread available on request

SALADS

Organic wild rice, green beans, roasted coconut

NSW Lamb pasture fed NSW lamb leg, organic buckwheat, roasted yoghurt cauliflower

Fresh heirloom tomato salad, goat's cheese, watermelon, basil

Waldorf tarragon chicken, celery, grapes, macadamia nuts

Healthy grilled seasonal vegetables, rare beef, yoghurt and avocado salsa

Nutty yellow rice, curried nuts, dried fruits

Fattoush Mahbub's fattoush salad, avocado, sumac, lime

Atlantic confit Atlantic salmon, rocket, cherry tomato, capers

Pasta penne salad, sundried tomato, olives, rocket pesto

Chili green papaya salad, mint, cucumber, lime, chili

Potato roasted Kipfler potato salad, bacon bits, boiled egg, curry mayo

Classic baby cos lettuce, pancetta, aioli, roasted garlic toast

Leaves garden leaves, tomato, cucumber

Beets roasted beetroot, wild rocket, celery, goat's cheese, candied walnuts

LUNCH BUFFET MENU CONTINUED

WARM ITEMS

Barra grilled Barramundi, steamed vegetables, lemon butter

Salmon green beans, salsa verde

Steamed fish market white fish, sesame, ginger, soy, sprouts, spring onion

Charred char-grilled harissa chicken, pilaf rice

Japanese chicken curry, miso rice, black sesame seeds

Chicken Israeli couscous, pinenuts, garlic, lemon

Kebab tandoori lamb kebabs, sumac, parsley onion

Tikka vegetable tikka skewers, mango chutney, pappadams

Noodle stir fried vegetables, Hokkien noodles, sweet chili sauce

Black Angus grilled Australian black Angus beef medallions, tomato and onion salsa, rosemary jus

Fried Rice nasi goreng fried rice, shrimps, crispy onions

Homemade baked pasta, zucchini, olives, cherry tomatoes, bocconcini

Braised beef cheeks, semolina gnocchi, mushrooms, nettle

Rice steamed basmati rice

Potatoes creamy mash

Vegetables steamed seasonal vegetables

DESSERT

Chef's selection of desserts

Seasonal freshly sliced fruits





DINNER BUFFET MENU

BONDI SEAFOOD BUFFET

Minimum 30 people or a service charge applies

FISH MARKET

Confit salmon, rocket, cherry tomato, capers
Poached Queensland prawns, condiments
Oysters from two bays
Steamed green lip mussels
California sushi rolls
Kingfish nigiri

Cured and Smoked Fish Board preserved vegetables
Seafood Scallop Cocktail avocado, Thousand Island dressing

COLD ITEMS

Loligo Squid roasted beetroot, celery, candied walnut
Chargrilled Baby Octopus fennel, orange and capsicum
Charcuterie, pickles
Sea Salt Cured Slow Cooked Beef roasted vegetables, Kipflers
Dukkah Spiced Queensland Pumpkin organic chickpea and lentil salad
Organic Wild Rice green beans, roasted coconut
Pasture Fed New South Wales Lamb Leg organic buckwheat, roasted yoghurt cauliflower
Heirloom Tomato Salad goat's cheese, watermelon, basil
Tarragon Chicken celery, grapes, macadamia nuts

HOT DISHES

Grilled Barramundi steamed vegetables, lemon butter
Garlic and Chili Prawns couscous, parsley
Grilled Australian Black Angus Beef Medallions tomato and onion salsa, rosemary jus
Roast Rib of Angus Beef caramelised onion, natural jus
Gnocchi pumpkin, sage, pine nuts, ricotta
Red prawn curry Thai eggplant, coriander, jasmine rice
Steamed broccolini toasted almonds, sultanas
Roasted Kipfler potatoes soft herbs, garlic oil

DESSERTS

Executive Pastry Chef Anna Polyviou's elaborate selection of desserts includes:
Chocolate Fountain marshmallows, honeycomb, cinnamon churros
Bread and Butter Pudding vanilla anglaise
Tartlets lemon meringue
Fruits seasonal freshly sliced fruits

AUSTRALIAN BUFFET

Minimum 30 people or a service charge applies

SOUP

Creamy mushroom soup, herbed crème fraîche, croutons

COLD ITEMS

Mixed Leaf Salad assorted dressings

Baby Spinach Salad pickled red onions, local goat's cheese, bacon bits

Traditional Caesar Salad cos lettuce, parmesan, garlic croutons

Rocket Salad pear, parmesan

Tomato basil, bocconcini cheese

Spiced chicken breast cherry tomatoes, olive and basil salsa

Chili Spiced BBQ Octopus Salad lime dressing

Soy Ginger Beef and Noodle Salad peanut dressing

HOT DISHES

Spinach and Ricotta Ravioli semi-dried tomato cream sauce

Grilled Swordfish tomato and caper compote, herb salad, basil oil

Salmon Fillet celery root purée, orange fennel salad

Oven-roasted Chicken Breast Kipfler potatoes, asparagus tips, roasted peppers, thyme jus

Cumin-crusted Pork Loin corn and bean succotash, basil butter

Petite Beef Fillet pomme purée, pearl onions, beef jus

Tiger Prawns penne pasta, preserved lemon, tomato cream sauce

Chat Potatoes rosemary, garlic

Green beans caramelised onions, tomatoes

DESSERTS

Executive Pastry Chef Anna Polyviou's elaborate selection of desserts includes:

Chocolate Fountain marshmallows, honeycomb, cinnamon churros

Bread and butter pudding vanilla anglaise

Tartlets lemon meringue

Fruits seasonal freshly sliced fruits

BACKYARD BBQ BUFFET

Available in Heritage I, II and Plaza only (minimum 30 – maximum 60 people)

SALADS

Penne Salad sundried tomatoes, olives, rocket pesto

Traditional Ploughman's Platter chicken liver pate, cold cuts, condiments

Garden leaves, tomato, cucumber

Turkish Mezze Plate dips, olives, Turkish bread

Tabouleh Salad parsley, bulgur, onion, lemon

Kipfler Potato Salad grainy mustard mayonnaise, garlic chives

FROM THE CHEF'S GRILL

Mini Aussie Beef Burgers cheddar cheese, bush tomato salsa

BBQ Chicken Skewers steam rice, fried onion

HOT

Chargrilled harissa chicken

Spicy lamb kebabs, sumac yoghurt

Boerewor sausages

Corn on the cob, chipotle butter

Pilaf rice

DESSERTS

Executive Pastry Chef Anna Polyviou's elaborate selection of desserts includes:

Chocolate Fountain marshmallows, honeycomb, cinnamon churros

Bread and butter pudding vanilla anglaise

Tartlets lemon meringue

Fruits seasonal freshly sliced fruits





LUNCH + DINNER PLATED MENU

2 COURSES

Minimum 20 people

3 COURSES

Minimum 20 people

Alternate serve surcharge

Choice menu surcharge
Maximum two choices per course
Maximum 50 people

All plated meals are served with freshly baked bread rolls and creamery butter,
freshly brewed coffee, fine teas and petit fours.

ENTRÉE (Cold)

- Kingfish Escabeche** young leaves, coriander
- Cured Tasmanian Salmon** avruga sabayon, cucumber
- Scallop Ceviche** white radish, samphire, baby cress
- Aged Prosciutto** goat's curd, fig, celery cress, balsamic
- Asian Style Duck Salad** cucumber, crispy shallots, coriander, soy sauce
- Burrata** asparagus, organic spelt, golden raisins, toasted pumpkin seeds
- Baby Gem Lettuce** poached chicken, pancetta, parmesan and anchovy dressing
- Wagyu Bresaola** beetroot, fermented toasted sourdough, sorrel, aioli
- Heirloom Tomatoes** "Panzanella", soy beans, sheep's milk labneh, olives, basil
- Tataki Tuna** pickled cucumber, avocado, puffed rice, ponzu dressing
- Smoked Duck Breast** baby beetroot, orange, toasted hazelnuts
- Grilled Pears** earthy beetroot, shaved asparagus, blue cheese

ENTRÉE (Warm)

- Seared Scallops** pickled radish, asparagus, tomato ceviche
- Garlic Chili Prawns** smashed lentils, crispy sourdough, roasted pepper salsa
- Goat's Cheese and Spinach Tortellini** tomato juice, herb butter, confit leeks
- Pressure Cooked Wagyu Beef Brisket** celeriac purée, fava beans, roasted baby onion
- Ricotta Gnocchi** pumpkin, walnuts, currants, tarragon burnt butter
- Queensland Prawns** pickled fennel, lemon Yuzu wasabi dressing
- Black Pepper and Juniper Crusted Duck Breast** braised witlof, sweet jus
- Roasted Quail Breast Salad** bitter greens, asparagus, truffle vinaigrette

LUNCH + DINNER PLATED MENU CONTINUED

MAIN (Meats)

- Confit Duck Leg** roasted Kipfler potatoes, green peas, Jamon, glazed baby carrots, orange jus
Roasted Duck Breast lentils, carrots, stewed dates, pepper sauce
Herb Crusted Corn-fed Chicken Breast kumara mash, forest mushrooms, port jus
Roasted Spatchcock pearl couscous, Provencal zucchini, plum jus
Pork grilled cutlet, charred pears, smashed red eye potatoes, snow peas, tomato confit, rosemary jus
Lamb pine nut and Shangri-La honey crumbed lamb cutlets heirloom carrots, wild mint jus
Lamb Backstrap pan seared, sweet and sour eggplant, zucchini, marjoram jus
Rack of Lamb lamb leg croquette, spicy cauliflower purée, heirloom carrot, truffle jus
Beef Tenderloin slow-cooked, chestnut risotto, grilled asparagus, onion jam, red wine sauce
Braised Grain Fed Beef Cheek in Pedro Ximenez, horseradish potato purée, baby beets, zucchini
Beef Short Rib grilled asparagus, chickpea mash, black garlic, salsa verde

MAIN (Fish)

- Hapuka** oven roasted Hapuka, creamy polenta, asparagus, almonds, semi-dried tomatoes
Swordfish swordfish and vegetable skewers, couscous salad, charred lime
Barramundi Cone Bay Barramundi, saffron risotto, shaved fennel and orange salad, preserved lemon coulis
Snapper and Prawns Kipfler potatoes, celeriac, celery, truffle sauce
Trout pan seared ocean trout, organic black lentils, cilantro, sauce vierge
Salmon chermoula marinated Tasmanian salmon, saffron risotto, fennel, bell pepper salsa
Blue Eye Cod fregola broad beans, tomato and capsicum salsa

MAIN (Vegetarian)

- Mushrooms** grilled Portabella mushrooms, seasonal vegetables, haloumi cheese, hazelnut oil
Barley Pearl Barley Risotto roasted butternut squash, pecorino
Pasta Fregola pasta, zucchini, asparagus, truffle pecorino
Gnocchi cauliflower blossom, brown butter gnocchi, buffalo mozzarella, tomato
Ravioli spinach pecorino filled pasta, garlic yoghurt, paprika, mint burnt butter

DESSERT

- Tropical Coconut Panna Cotta** mango and champagne consommé, tropical fruit salad
Banana Jam and Salted Caramel Tart candy popcorn, honeycomb ice-cream
Pavlova toasted pavlova, vanilla crème, mixed berry compote, baby basil
Chocolate Brownie chocolate anglaise, chocolate ganache, chocolate fudge ice cream
Vegan Silken Chocolate Tofu Mousse raspberry sorbet, fresh raspberries
Crème Caramel vanilla and ginger poached pineapple, crème rice pudding
Bomb Alaska chocolate flourless sponge, white chocolate and raspberry candied popcorn, chocolate fudge, toasted meringue
Mixed Berries, red berry sorbet, baby basil





COCKTAIL RECEPTION PACKAGES

CANAPÉS MENU AND PACKAGES

Minimum 10 people

COLD CANAPÉS

- Goat's Cheese** lemony goat's cheese, beetroot, Shangri-La honey,
- Waldorf** apple chips, blue cheese, roasted walnut
- Tofu** watermelon, sweet chili tofu, crispy kale
- Farmers Bruschetta** heirloom tomato, olive tapenade, chives, sourdough
- Beef** rare beef carpaccio, grissini, horseradish, parmesan cheese
- Chicken Salsa** poached chicken, pineapple, coriander, lime
- Prosciutto** sliced prosciutto, Kalamata olives, cornichon, baby onion
- Canadian Scallops** seared scallops, yuzu, salted seaweed, orange zest
- Smoked Duck** duck breast, quinoa puffs, apricot jam, fermented chili
- Yamba Prawns** local Australian prawns, fresh basil, cherry bocconcini
- Quick Shot** fresh orange and pineapple juice, Amaretto almond liqueur
- Smoked Salmon** lemon, caviar, dark rye bread
- Tuna Tataki** radish, sesame
- Sydney Rock Oysters** mignonette dressing
- Tikka Chicken** raita, mint chutney
- Ocean Trout** confit, fennel puree, beetroot
- Vichyssoise** caviar

HOT CANAPÉS

- Angus Pie** pasture fed Angus beef pie, homemade tomato chutney
- Petite Quiche** French leek and Gruyère quiche, garlic aioli
- Mac and Cheese** mac and cheese arancini, lime mayonnaise
- Prawn Moroccan** prawn skewers, chilli jam
- Lamb Skewers** Mediterranean lamb skewers, garlic and sumac yoghurt
- Arancini** mushroom and fetta arancini, mint jelly
- Tempura** battered prawns, sweet chili sauce
- Pakora** vegetable pakora, mint yoghurt
- Vegetable Pie** lentil and roast vegetable pie, dill mayonnaise
- Teriyaki** teriyaki chicken skewers, teriyaki sauce
- Malaysian Beef Satays** Ketjap Manis, peanuts
- Prawns** Masala crusted fresh ocean prawns, coconut, tamarind
- Tartlet** Persian feta, caramelised onion and olive tartlet
- Pizzetta** rocket, pesto, black olives, Serrano ham
- Fish** crumbed silver Dory fingers, romesco sauce
- Cauliflower Veloute** truffle oil, chives
- Wood Side Goats Curd Tartlet** pear, saba

SWEET CANAPES

- Cake date** with vanilla cake
- Chocolate Roulade** chocolate sheet
- Berry Tartlets** marshmallow cube
- Tart** toasted passionfruit, lemon meringue
- Salted Caramel Tart** candy popcorn
- Macarons** mini
- Spike** tropical coconut
- Gelato** choc tops
- Shots** strawberry 'n' cream
- Posset** passionfruit, popping mango pearls

COCKTAIL RECEPTION PACKAGES CONTINUED

SUBSTANTIAL CANAPÉS

Mini Black Angus Beef Burger tomato relish, onion marmalade
Butter Chicken Spanish onion biryani rice
Barbecue Pork Buns spicy plum sauce
Risotto saffron Yamba prawn
Stir-fry grass fed beef, vegetarian noodle boxes, crispy onions
Smoked Bacon Bap gentleman's relish
Thai Beef Salad Boxes green paw paw, sweet chili dressing

Recommended hourly serving:

30 minutes three standard-sized pieces
One hour six standard-sized pieces
One and a half hours eight standard-sized pieces
Two hours 10 standard-sized pieces
Two and a half hours 12 standard-sized pieces
Three hours 14 standard-sized pieces

Three Pieces Combination of cold and hot recommended for 1hour

Six Pieces Combination of cold, hot and sweet with a maximum two substantial canapés
Recommended for one and a half hours

10 Pieces Combination of cold, hot and sweet with a maximum four substantial canapés
Recommended for two-three hours

14 Pieces Combination of cold, hot and sweet with a maximum five substantial canapés
Recommended for three hours

NETWORKING POWER PACKAGE

One hour canapé and beverage package:

Chef's Selection canapé pieces two cold, one hot

Sommelier's Choice beverage package white, red and sparkling wines, beer and soft drinks

CHEF'S LIVE STATIONS

Per person prices based on maximum two-hour period, including chef in attendance**
Minimum 30 people

OYSTER AND PRAWN BAR

Sydney Rock oysters, Pacific oysters and poached prawns with red wine and shallot vinaigrette,
fresh lemon, tabasco sauce, cocktail sauce

SUSHI AND SASHIMI

Selection of kingfish and salmon sashimi, California sushi rolls, salmon and tuna rolls, wasabi,
pickled ginger, soy sauce

CARVERY

Your choice of slow roasted beef, pork or lamb, classic accompaniments,
house made brioche rolls

DESSERTS

Chocolate fountain, fairy floss, chef's selection of individual desserts

AUSTRALIAN CHEESE TABLE

**Attending chef not provided

Selection of three artisan Australian cheeses, lavosh, crisp breads, mixed nuts, grapes, dried fruit





BEVERAGE MENU

CHAMPAGNE		SPIRITS	
Veuve Cliqout Yellow		Standard Brands	
Taittinger Brut Prestige		\$11.00 per glass including mixer	
Dom Pérignon		Jim Beam Kentucky Bourbon	
		Ballantine's Finest	
		Havana Club	
		Absolut Vodka	
		Beefeater	
		Martell VSOP	
		Olmeca Blanco/Reposado	
AUSTRALIAN SPARKLING WINE		Deluxe Brands	
Chain of Fire Sparkling NV		\$14.00 per glass including mixer	
Dunes & Greene Sparkling		McKenna Bourbon	
Chandon Brut NV		Chivas Regal 18yo	
Janz Rose		Jack Daniels Whiskey	
		Bacardi Superior Rum	
		Havana Club 7yo	
		42 Below Vodka	
		Absolut Elyx	
		Bombay Sapphire Gin	
		Beefeater 24	
WHITE WINE		BEERS AND CIDERS	
McWilliams Markview Sauvignon Blanc, NSW		Local Beer by the glass or bottle	
Pocketwatch Chardonnay, NSW		House Draught Beer	
Oakridge Pinot Grigio, VIC		\$11.00 per glass	
Drift Sauvignon Blanc, NZ		Australian Beers	
Grant Burge Thorn Riesling, SA		\$11.00 per bottle	
Punt Road Pinot Gris, VIC		James Boags, TAS	
Tightrope Walker Chardonnay, VIC		Cascade Premium Light, TAS	
Mount Pleasant 'Elizabeth' Semillon, NSW		Crown Lager, VIC	
Cape Mentelle Semillon Sauv Blanc, WA		Imported Beers and Ciders	
Shaw and Smith Sauvignon Blanc, SA		\$14.00 per bottle	
Petaluma Riesling, SA		Asahi, Japan	
Tyrrell's 'HVD' Semillon, Hunter Valley, NSW		Tsing Tao, China	
Evans & Tate Metricup Road Chardonnay, WA		Corona, Mexico	
		Heineken, Holland	
		Peroni, Italy	
		Apple Thief, Pink Lady Apple Cider, NSW	
RED WINE			
McWilliams Markview Cab Merlot, NSW			
Tyrrell's Moores Creek Shiraz, NSW			
Grant Burge Hillcot Merlot, SA			
Evans & Tate 'The Go Between' Cabernet, WA			
Yalumba old Bush Vine Grenache, SA			
Tightrope Walker Pinot Noir, VIC			
Zilzie Regional Collection Barossa Shiraz, SA			
Mount Pleasant 'Phillip' Shiraz, Hunter Valley, NSW			
Phil Shaw Merlot/Cabernet, NSW			
Howard Park Miamup Cabernet, WA			
Mr Riggs Coonawarra Cabernet, SA			
Last Horizon Pinot Noir, Tamar Valley, TAS			
Henschke Keyneton Estate Shiraz Cabernet, SA			
DESSERT WINE			
McWilliams' Morning Light' Botrytis Semillon, Riverina, NSW			
Stanton & Killeen Classic Muscat, Rutherglen, VIC			

BEVERAGE PACKAGES CONTINUED

NON-ALCOHOLIC BEVERAGES

Australian mineral water:	
Sparkling and still	\$5.00/glass
Soft drinks and mixers	\$6.00/glass
Bottle soft drinks	\$6.00/bottle
Red Bull	\$8.00 per can
Jug of selected soft drinks	\$19.00/ jug
Glass of chilled juice	\$7.00/glass
(orange, apple, grapefruit, guava, pineapple)	
Pitchers of chilled juice	\$22.00/pitcher
(orange, apple, grapefruit, guava, pineapple)	

BEVERAGE PACKAGES

Prices per person
All beverage packages include soft drinks and orange juice

PREMIUM BEVERAGE PACKAGE

One hour	\$50.00
Two hours	\$59.00
Three hours	\$65.00
Four hours	\$70.00
Five hours	\$75.00

Chandon Brut Non-Vintage, Yarra Valley, VIC
Drift Sauvignon Blanc, Marlborough, NZ
Zilzie Regional Collection Shiraz, Barossa Valley, SA
Imported Beers

DELUXE BEVERAGE PACKAGE

One hour:	\$40.00
Two hours:	\$52.00
Three hours:	\$56.00
Four hours:	\$62.00
Five hours:	\$68.00

Dunes and Greene Chardonnay-Pinot Noir
non-vintage Sparkling, SA
Robert Oatley Pocketwatch Chardonnay,
Central Rangers, NSW
Evans & Tate ‘The Go Between’ Cabernet Sauvignon, WA
Australian Bottled Beer

CLASSIC BEVERAGE PACKAGE

1 hour:	\$30.00
2 hours:	\$40.00
3 hours:	\$45.00
4 hours:	\$50.00
5 hours:	\$52.00

Chain of Fire Non-Vintage Sparkling Brut Cuveé,
Central Rangers, NSW
McWilliams Markview Sauvignon Blanc, NSW
McWilliams Markview Cabernet Sauvignon Merlot, NSW
House Beer

NON-ALCOHOLIC BEVERAGE PACKAGE

One hour:	\$18.00
Two hours:	\$23.00
Three hours:	\$28.00
Four hours:	\$30 .00
Five hours:	\$32.00

Orange juice, Apple juice, Coke, Diet Coke, Sprite,
Lemon lime bitters, Australian mineral water

DELUXE LUNCH BEVERAGE PACKAGE

\$54.00 per person for up to two and a half hours

Dunes and Greene Chardonnay-Pinot Noir
Non-Vintage Sparkling, SA
Robert Oatley Pocketwatch Chardonnay,
Central Rangers, NSW
Evans & Tate ‘The Go Between’ Cabernet Sauvignon, WA
Crown Lager
Soft drinks and juices

CLASSIC LUNCH BEVERAGE PACKAGE

\$38.00 per person for up to two and a half hours

McWilliams Markview Cabernet Merlot, NSW
McWilliams Markview Sauvignon Blanc, NSW
Chain of Fire Sparkling Brut, NSW
Toohey’s New Draught Beer
Soft drinks and juices

CONFERENCE PACKAGES

MEET AND MIX CONFERENCE PACKAGE

Half-Day Package with either morning or afternoon break
Minimum 20 people

ON ARRIVAL

Freshly brewed coffee, a selection of fine teas and herbal infusions

MORNING BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions
Seasonal whole fruits
Please select one item from The Coffee Break Menu

BUFFET LUNCH

Seated buffet lunch served in Café Mix: including a selection of cold, hot and dessert items
Chilled orange juice, iced water, freshly brewed coffee and a selection of fine teas and herbal infusions

AFTERNOON BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions
Seasonal whole fruits
Please select one item from The Coffee Break Menu

SUPERIOR CONFERENCE PACKAGE

Half Day Package with either morning or afternoon break
Minimum 15 people

ON ARRIVAL

Freshly brewed coffee, a selection of fine teas and herbal infusions

MORNING BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions
Seasonal whole fruits
Please select one item from The Coffee Break Menu

WORKING LUNCH

Please select from Lunch Buffet Menu:

- Choice of three salads
- Choice of two sandwiches
- Choice of two hot items
- Chef’s selection of desserts

Chilled orange juice, iced water, freshly brewed coffee and a selection of fine teas and herbal infusions

AFTERNOON BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions
Seasonal whole fruits
Please select one item from The Coffee Break Menu

SUPERIOR CONFERENCE PACKAGE (LIGHT LUNCH)

Half Day Package with either Morning or Afternoon Break
Minimum five people

CONFERENCE PACKAGES CONTINUED

ON ARRIVAL

Freshly brewed coffee, a selection of fine teas and herbal infusions

MORNING BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions

Seasonal whole fruits

Please select one item from The Coffee Break Menu

LIGHT WORKING LUNCH

Please select from Lunch Buffet Menu:

Choice of two salads

Choice of two sandwiches

Chef's selection of desserts

Chilled orange juice, iced water, freshly brewed coffee and a selection of fine teas and herbal infusions

AFTERNOON BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions

Seasonal whole fruits

Please select one item from The Coffee Break Menu

THE SHANGRI-LA CONFERENCE PACKAGE

Minimum 30 people; subject to availability

ON ARRIVAL

Freshly brewed coffee, a selection of fine teas and herbal infusions

MORNING BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions

Seasonal whole fruits

Please select one item from The Coffee Break Menu

BUFFET LUNCH

Seated buffet lunch served in separate private function room; plated lunch available on request.

Please select from Lunch Buffet Menu:

Choice of three salads

Choice of two sandwiches

Choice of three hot items

Chef's selection of desserts

Chilled orange juice, iced water, freshly brewed coffee, a selection of fine teas and herbal infusions

AFTERNOON BREAK

Freshly brewed coffee, a selection of fine teas and herbal infusions

Seasonal whole fruits

Please select one item from The Coffee Break Menu

ENHANCEMENTS

Bottled still or sparkling mineral water

Continuous pitcher of soft drink or chilled juice (up to nine hours)

Breakfast on arrival

Berry smoothie

House-made bircher muesli

Cracked wheat, parsley and tomato tabbouleh

Warm ham and cheese croissants

Bacon and egg roll, tomato chutney



FUNCTIONS AND EVENTS



Shangri-La hotel

SYDNEY

For enquiries, please contact us via (02) 9250 6124 or events.slsn@shangri-la.com