CONFERENCE & EVENT MENUS

Discover, Explore & Experience Memorable Conferencing

CREATE A CONFERENCE AND EVENT PACKAGE TAILORED TO YOUR NEEDS

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BREAKFAST

CHEF'S PLATED BREAKFAST

$36.00 per guest
Minimum 25 guests plus venue hire

Sliced seasonal fruit plate
Freshly baked danishes, croissants & muffins
Selection of Hank's jams & honey
Vittoria coffee & premium teas
Orange juice

With your choice of the following items:

Gravlax of Atlantic salmon, soft poached egg, kale, truss tomato, Wentworth sourdough
Free range scrambled egg, chorizo, chives, Jannei goats' curd, panini
Braised cannellini beans, smoked bacon, baked egg, Gruyere soldiers
Ragout of mushrooms, poached asparagus, brioche, hollandaise sauce
Fairmont breakfast, fried egg, bacon, veal chipolata sausage, tomato, spinach, Turkish bread

FAMILY STYLE BRUNCH

$38.00 per guest
Minimum 25 guests plus venue hire

Toasted banana bread, macadamia & honeycomb butter
Freshly baked muffins & pastries
Bircher muesli, young coconut, dates, rhubarb compote
Seasonal fruit, passionfruit labna, yellow box honey
Grilled haloumi, field mushroom, heirloom tomato, avocado
Assorted artisan bread with Hank's jams
Vittoria coffee & premium teas
Orange juice

With your choice of the following items:

Bacon & egg panini, tomato and chilli kewpie
Cured Atlantic salmon omelette, shaved fennel, lemon crème fraîche, herbs

LIGHT START BREAKFAST

Bacon & egg on brioche bun with tomato relish
OR
Double smoked ham & Gruyere cheese croissant
With
Fresh fruit
Vittoria coffee & premium teas
Orange juice
$20.50 per guest

REFRESHMENT BREAKS

Freshly brewed Vittoria coffee and premium teas are served at each refreshment break

PLEASE SELECT 1 OR 2 ITEMS FROM THE FOLLOWING:

$16.00 per guest if not on a package

$9.00 per additional item beyond your two selections.

Based on 1.5 serves per guest

Takeaway options available on request

HEALTHY

Fruit skewers
Banana & wheat germ smoothie
Vegetable juice - carrot, apple, celery, kale
Banana & walnut muffin
Falafel with tahini
Toasted granola, apple & rhubarb compote
Greek style yoghurt, dried cranberries, toasted coconut

SAVOURY

Double smoked ham & Swiss cheese croissant
Tomato & Swiss cheese croissant
Croque monsieur
Semi-dried tomato & spinach frittata
Chicken & mushroom filo
Pork & fennel roll
Spinach & fetta roll

SWEET

Mini opera cake
Banana bread with honeycomb butter
Assorted mini cupcakes
Assorted macaroons
Home style scones, clotted cream, strawberry jam
Portuguese tarts
Gluten free chocolate & almond brownie
Triple chocolate muffin

UPGRADES

REFRESHMENT UPGRADES

Minimum 20 delegates

REJUVENATION

$12.50 per guest

Mixed Selection of Salted Nuts, Health Bars, Chunky Kit Kats, Red Bull, Powerade

BRAIN WAVE

$12.50 per guest

Mixed Selection of Whole Fruit, Yoghurt, Muesli Bars, Dried Fruit, Nudie Fruit Juice

RECOVERY

$12.50 per guest

Selection of Red Bull, Berocca Twist & Go, Tic Tacs, Banana Muffin

INDIVIDUAL ITEMS

Bowl of Whole Fruit $39.00 (26 pieces)
Lolly Jars $13.00 per guest
Red Bull $6.00 each
Berocca Twist & Go $6.00 each
Powerade $6.00 each
Sparkling Mineral Water $6.00
Selection of Ice Creams $4.00 each
Potato Chips $4.00 each
Chocolate Bars $4.00 each

COFFEE & TEA

CONTINUOUS SERVICE 08:30 - 17:00

With a conference package **$9.00 per guest**
Without a conference package **$14.00 per guest**

COFFEE CART

Enjoy the service of your own personal barista all day for arrival coffee, refreshment & lunch breaks

$350.00 per day, per cart + $4.00 per coffee

END OF DAY DRINKS

30 minute duration

SYDNEY BREWERY PACKAGE

$22.00 per guest

Mixed Nuts
Pretzels
Surry Hills Pilsner
Sydney Cider
Selection of House Red & White Wines
Assorted Soft Drinks

PREMIUM PACKAGE

$26.00 per guest

Mixed Nuts
Pretzels
Crown Lager
Corona
Selection of House Red & White Wines
Assorted Soft Drinks

WORKING LUNCHES

All working lunches are served with soft drinks, water, freshly brewed Vittoria coffee and premium teas.

WORKING LUNCHES
SELECT FROM:

$42.00 per guest

Takeaway lunch box options available on request

GOURMET BUFFET LUNCH SERVED IN JAMISON'S

Minimum 20 guests

Chef's selection of hot dishes, salads and cheese or fruit

SANDWICH STYLE

Assorted wraps, sandwiches & gourmet rolls
Seasonal garden salad
Seasonal fruit
Selection of cakes

CHARCUTERIE

Assorted artisan bread
Salami, ham, prosciutto, bresaola
Antipasto
Chef's selection of 2 salads
Pickles & chutney
Cheese platter
Fruit platter

CARVERY

Maximum 50 guests / Additional selection of meat $10 per guest

Your selection of one of the following meats:
    Roast beef, pork or lamb
Roast pumpkin, sweet potato, dutch carrots and eschallot jus
Bread rolls
Condiments
Garden salad
Selection of cakes

CANAPÉS

HALF HOUR

Chef's selection of 3 items

$14.50 per guest

Selection of 4 standard items

$20.00 per guest

ONE HOUR

Selection of 8 standard items

$34.00 per guest

TWO HOURS

Selection of 10 standard items

$43.00 per guest

THREE HOURS

Selection of 10 standard items + 2 substantial

$55.00 per guest

Selection of 12 standard items + 3 substantial

$70.00 per guest

EXTRA ITEMS

Extra standard items

$4.50 per guest per item

Extra substantial item

$8.50 per guest per item

STANDARD COLD SELECTION

Tuna tataki, wasabi, fish roe DF, GF

Sydney rock oyster, eschallot vinegar DF, GF

Poached chicken, lemon, avocado sandwich DF

Peking duck pancake, cucumber, shallot, hoi sin DF

Duck liver & foie gras parfait crostini

Tartare of salmon, spiced avocado, crisp tortilla DF

Jannei goats' curd, beetroot, balsamic & hazelnut tart V

Vegetarian rice paper roll, tofu, nuoc cham DF, GF, V

STANDARD SWEET SELECTION

Passionfruit panna cotta, white chocolate soil GF

Dark chocolate mousse, freeze dried raspberries, macadamia, marshmallows GF

Salted caramel & vahlrona chocolate tart

Mango & tapioca pudding, coconut sorbet DF, GF

Vanilla crème brulée, peach ice cream GF

Mandarin tiramisu

Assorted macaroons DF

STANDARD HOT SELECTION

Pan fried scallop, parsnip puree, sauce vierge GF

Tempura zucchini flower, honey & pinenut labna V

Manchego and mushroom arancini GF, V

Crisp pork belly, green papaya, sweet & sour DF, GF

Togashi spiced prawn, sriracha mayonnaise DF

Sweetcorn soup, basil foam GF, V

Croque monsieur, Comte, Gruyere, serrano

Wagyu short rib, young coconut, betel leaf DF, GF

Chilli chicken dumpling, soy dressing DF

Dukkha crusted lamb fillet, caponata DF, GF

SUBSTANTIAL SELECTION

Flathead & chips, tartare sauce, lemon DF

Pulled pork taco, pico de gallo DF, GF

Mini filet mignon, café de Paris butter

Mini cheeseburger, tomato, pickles

Thai chicken curry, coconut rice DF, GF

Zucchini and polenta chips, sauce romesco DF, GF, V

Vegetarian Singapore noodles DF, V

DINING EXPERIENCES

OUTDOOR FOOD STALLS

Please add $85 per guest for setup

Minimum 50 people and 6 stalls

FOOD SELECTIONS

Sushi $18.00
Assorted sushi, sashimi, soy, wasabi, pickled ginger

Oyster Station $18.00
Sydney rock, pacific, lemon and cocktail, cabernet sauvignon vinegar

Lithgow Valley Prime Rib, jus, béarnaise, mustard, soft roll **$16.00**

Burger Bar $16.00
Wagyu cheeseburgers, zucchini pickle, tomato relish, baby cos, brioche bun

Peri peri chicken burgers, lettuce, tomato, mayonnaise

Pasta Station $16.00
Two types of pasta with carbonara sauce and napolitana sauce, bread

Mexican Stall $16.00
Nachos, tacos, condiments

Dumpling Bar $13.00
Steamed prawn, pork, vegetable dim sum, black vinegar dressing

Dessert & Cheese Selection $15.00
Selection of artisan cheese, quince paste, dried fruit & lavosh

Menu selections can be modified depending on requirements or theme

PLATTER SELECTIONS

Platters are recommended to serve 15 people

PLATTER SELECTIONS

Iced tiger prawns, cocktail sauce, lemon
$130.00 per platter

Iced Pacific oysters, lemon, Chardonnay vinegar
$120.00 per platter

Assorted sushi, nigiri, wasabi, pickled ginger
$120.00 per platter

Pulled pork & wagyu beef sliders on brioche
$85.00 per platter

Mezze with cured meats, marinated olives, char grilled vegetables, Turkish bread
$75.00 per platter

Vegetarian mezze, marinated olives, char grilled vegetables, Turkish bread, assorted dips
$65.00 per platter

Selection of artisan cheese, quince paste, dried fruit and lavosh
$100.00 per platter

Fruit platter
$75.00 per platter

SPIT ROAST

Contact us to enquire about a spit roast.

PLATED LUNCH & DINNER

SELECT FROM THE FOLLOWING ITEMS:

TWO COURSES

$63.00 per guest

Choose two options from either Entree/Main or Main/Dessert

THREE COURSES

$78.00 per guest

Choose two options from Entree, Main, and Dessert

ADDITIONAL OPTIONS

Petite salad with Chardonnay vinegar dressing **$7.00 per guest**

Heirloom carrots, green beans, asparagus, almond butter **$9.00 per guest**

Cakeage service **$6.00 per guest**

ENTREÉ

Gravlax of Atlantic salmon, celeriac remoulade, trout roe, dill dressing DF, GF

Wagyu beef carpaccio, salt baked beetroot, parmesan wafer, aged balsamic GF

Confit of pork belly, parsnip puree, apple compote, crackling GF

Duck terrine, pickled cherries, cauliflower, sourdough

Warm salad of asparagus, soft poached egg, orange & pinenut dressing DF, GF, V

Jannei ash goats' cheese, pickled shitake mushroom, semi-dried tomato, toasted quinoa, nasturtium GF, V

Charcuterie, cured meats, cornichons, beetroot relish, garlic flatbread DF

Yamba prawn, eschalot & garlic emulsion, wild rice, manchego GF

Lamb cutlet, lentil du puy, caponata, tomato oil DF, GF

MAIN COURSE

Miso glazed NZ king salmon, bok choy, ginger, wakame DF, GF

Beef tenderloin, paris mash, king brown mushroom, French beans, horseradish butter GF

Lamb rib eye, peas, pea foam, corn polenta, lamb jus DF, GF

Roasted corn fed chicken breast, smoked bacon & kipfler potato salad, gremolata DF, GF

Marinated lamb rump, eggplant puree, spiced zucchini, tomato tapenade DF, GF

Cone Bay barramundi, celeriac puree, mussels & leek, saffron aioli GF

Beef fillet, gratin potato, spinach, béarnaise, pinot jus DF, GF

Pan fried veal medallions, broccolini, ragout of enoki & chestnut mushroom DF, GF

Potato & garlic gnocchi, poached asparagus, zucchini flower, pinenut & honey labna V

DESSERT

Selection of artisan cheese, quince paste, dried fruit, lavosh

Strawberry and passionfruit curd pavlova, double cream GF

Vanilla bean crème brulée, almond biscotti

White chocolate coconut panna cotta, lychee and mint salsa GF

Chocolate mousse, salted caramel, toffee popcorn, macadamia ice cream GF

Banana and caramel charlotte, crème anglaise

Tiramisu, espresso, mascarpone, sponge fingers, chocolate soil

Passionfruit & raspberry cheesecake, praline ice cream

BBQ STYLE

SELECT FROM THE FOLLOWING ITEMS:

FAIRMONT BBQ

$67.00 per guest

Minimum 25 guests

SEAFOOD BBQ

$80.00 per guest

Minimum 30 guests

FAIRMONT BBQ

Selection of artisan breads

Grass fed sirloin steak

BBQ chipotle marinated pork spare ribs

Gourmet chicken & mustard sausage

Marinated lemon & garlic flathead fillet

Baked potato, sour cream, chives

Corn, lime butter, shaved parmesan

Field mushrooms, caramelised onion, spinach

Your selection of 4 salads (see page 10)

Chef's selection of assorted cakes

Seasonal fruit

SEAFOOD BBQ

Fairmont BBQ inclusions PLUS:

Miso glazed salmon fillet, pico de gallo salsa

Yamba king prawns, yuzu koshu dressing

Char grilled baby octopus, nam jim

ADDITIONAL OPTIONS

Enjoy the service of your own personal chef cooking your BBQ

$350 per BBQ

BUFFET MENUS

FAIRMONT BUFFET

$75.00 per guest

Minimum 30 people

Chef's soup of the day

Selection of cured and smoked meats, pickled vegetables, muscatel chutney, terrines, antipasto

Your choice of 3 main courses

Your choice of 4 salads

Parmesan & truffle crusted potatoes

Seasonal vegetables

Blackberry & lemon curd trifle

Vanilla crème brulée

Pavlova, passionfruit, strawberries

Selection of petite desserts

Fruit platter

SEAFOOD BUFFET

$95.00 per guest

Minimum 30 people

Fairmont Buffet inclusions PLUS:

Prawns
Pacific & Sydney rock oysters
Blue swimmer crab
Black mussels
Smoked salmon
Sushi with traditional accompaniments

MAIN COURSE SELECTION

Oven baked salmon, sweetcorn polenta, preserved lemon salsa verde, fish crackling

Marinated lamb rump, provençale vegetables, tomato, persian fetta, Israeli cous cous

Braised lamb shanks, heirloom vegetables, pea ragout

Grilled chicken breast, thyme roasted potatoes, forest mushrooms, spinach puree

Tandoori marinated spatchcock, cucumber yoghurt, raisin and almond basmati

Thai fish curry, snapper, prawns, mussels, squid, snow peas, zucchini, saffron aioli

Master stock braised short rib, choy sum, beansprouts, kaffir lime & chilli dressing

Choose from roast beef, pork or lamb with roast pumpkin, sweet potato, garlic chips and eschallot jus *(extra protein $10.00 per guest surcharge)*

Potato gnocchi, asparagus, peas, truffle, parmesan

SALAD SELECTION

Fairmont chopped salad

Olives, roast capsicum, risoni, grilled mushrooms, broccoli

Heirloom tomato, buffalo mozzarella, basil aged balsamic

Kipfler potato salad, cornichons, quail egg, mustard mayonnaise, fried shallots

Caesar salad, bacon, croutons, parmesan, white anchovy dressing

Fregola, sweetcorn, roast pumpkin, dill, crème fraîche

Spinach, manchego, chorizo, semi-dried tomato

Crisp pork belly, snow peas, coriander, chili, xo dressing

Petite lettuce, red vein sorrel, mustard cress, endive, chardonnay dressing

BEVERAGE PACKAGES

NON ALCOHOLIC PACKAGE

Soft drinks, mineral water & orange juice

2 hours $15.00 per guest
3 hours $19.00 per guest
4 hours $24.00 per guest

STANDARD PACKAGE

De Bortoli 'Legacy' NV Brut
De Bortoli 'Legacy' Sauvignon Blanc
De Bortoli 'Legacy' Cabernet Merlot
James Boags Light, James Boags Draught or Surry Hills Pilsner
Soft drinks, mineral water & orange juice

1 hour $27.00 per guest
2 hours $32.00 per guest
3 hours $37.00 per guest
4 hours $42.00 per guest
5 hours $47.00 per guest

SUPERIOR PACKAGE

Lorimer NV Chardonnay Pinot Noir
Lorimer Semillon Sauvignon Blanc
Lorimer Shiraz
James Boags Lager & James Boags Light
Soft drinks, mineral water & orange juice

1 hour $31.00 per guest
2 hours $37.00 per guest
3 hours $41.00 per guest
4 hours $46.00 per guest
5 hours $51.00 per guest

DELUXE PACKAGE

Rococco Yarra Valley NV Cuvée
Sydney Cider, James Boags Premium Lager & James Boags Light
Soft Drinks, mineral water & orange juice
Choice of two:
Yarra Valley Estate Grown Chardonnay
Gulf Station Pinot Grigio
Thorne Clarke 'Sandpiper' Riesling
Ra Nui Sauvignon Blanc
Choice of two:
Ra Nui Pinot Noir
Yarra Valley Estate Grown Shiraz
Gulf Station Cabernet Sauvignon

1 hour $37.00 per guest
2 hours $42.00 per guest
3 hours $47.00 per guest
4 hours $52.00 per guest
5 hours $57.00 per guest

ADD ONS

Standard Spirits
$16.00 per guest per hour. Available on 1hr, 2hr or 3hr packages only.
Smirnoff Vodka, Bundaberg Rum, Jim Beam Bourbon, Johnnie Walker Red Label Scotch, Gordons Gin

Emeri Moscato
750ml $36.00 per bottle pre ordered

Emeri Piccolo Moscato
200ml $12.00 per bottle pre ordered

BEVERAGES ON CONSUMPTION

WHITE WINE

SAUVIGNON BLANC
Ross Hill 'Jessica & Lily' Orange, NSW $57.00
De Bortoli Legacy Bilbul, NSW $39.00
Ra Nui Marlborough, NZ $62.00

RIESLING
Thorn Clarke 'Sandpiper' Eden Valley, SA $48.00

CHARDONNAY
Hungerford Hill Tumbarumba, NSW $56.00
Mortimmers 'Chestnut Garth' Orange, NSW $49.00

RED WINE

PINOT NOIR
Ra Nui Marlborough, NZ $62.00
Nanny Goat Central Otago, NZ $56.00

CABERNET SAUVIGNON
Ross Hill 'Tom and Harry' Orange, NSW $57.00
Yalumba Menzies Hunter Valley, NSW $82.00
Sticks Yarra Valley, VIC $46.00
Rymill Cabernet Sauvignon Coonawarra, SA $68.00

SHIRAZ
Mortimers Shriaz Orange, NSW $49.00
Thorn Clarke Terra Barossa Eden Valley, SA $48.00
Langmeil 'Valley Floor' Barossa Valley, SA $65.00

MERLOT
Mortimers Merlot Orange, NSW $66.00

BLENDS
De Bortoli Legacy Cabernet Merlot Bilbul, NSW $39.00
Yalumba 'The Strapper' GSM Barossa Valley, SA $49.00

CHAMPAGNE/SPARKLING WINE

De Bortoli Legacy NV Brut Bilbul, NSW $38.00
Veuve Ambal Blanc de Blanc France $59.00
Veuve Cliquot Yellow Label NV Brut France $110.00

DESSERT & FORTIFIED WINE

De Bortoli Black Noble 375ml Riverina, NSW $72.00
Mitchell Noble Semillon 375ml Clare Valley, SA $54.00
Vasse Felix Cane Cut Semillon 375ml Margaret, WA $58.00

BEER & CIDER

CRAFT
Sydney Surry Hills Pils, NSW $6.00
Sydney Paddo Pale, NSW $6.00
Sydney Cider, NSW $8.00

BOTTLED
Tooheys New, NSW $7.50
Tooheys Extra Dry, NSW $7.50
Hahn Super Dry, NSW $7.50
James Boag's Light, TAS $7.00
James Boag's Lager, TAS $8.00
Crown Lager, TAS $8.00
James Squire Amber Ale, NSW $8.00

SOMETHING EXTRA

COOKING MASTERCLASS CHALLENGE

A hands on dining experience!

Prepare part of your 3 course meal from $30 per guest

OR

From $70 per guest as a stand alone event

Can be tailored to specific requirements – POA
Minimum 20 guests
Maximum 40 guests
POA for more than 40 guests