

The background of the entire image is a dark navy blue, filled with a bokeh effect of out-of-focus lights. On the left side, there is a dense cluster of bright blue circular lights. Scattered across the rest of the image are smaller, more distant lights in shades of blue and white, creating a sense of depth and a festive, starry atmosphere.

Jingle bells

SWISSÔTEL
CHRISTMAS IN THE CITY

swissôtel SYDNEY

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

CELEBRATE IN STYLE THIS FESTIVE SEASON AT THE 5 STAR
SWISSÔTEL SYDNEY

For further information please call (02) 9238 8888
or email events.sydney@swissotel.com

CHRISTMAS FUNCTIONS

Christmas Cocktail Parties

Antipasti Menu

Canape Menu

Live Stations

Cocktail Bar

Christmas Dinner Parties

Christmas Buffet

Plated Group Menu

- Entree

- Main and Dessert

Beverage Package

CHRISTMAS EVE

ANTIPASTI MENU

\$59 per person Minimum 30 people

Includes a 2 hour Swiss Classic beverage package

Can be held in Jpb, Crossroads Bar or in a function room

Assorted salami and prosciutto

Marinated olives

Marinated capsicum and eggplant

Persian feta

Dolmades

Sourdough bread, lavosh crackers and grissini sticks

Wedges with sour cream and sweet chili sauce

Assorted spiced nuts

CHRISTMAS DAY

Please also select 2 options from the below:

Assortment of open faced and finger sandwiches

Cajun chicken wings with blue cheese dipping sauce

Traditional mini meat pies

Beef nachos with spicy tomato salsa, guacamole and sour cream

Assortment of mini pizzas

Vegetarian spring rolls with house made sweet chilli sauce

Fried pork gyoza dumplings with ginger and light soy vinegar

Vegetarian samosas with mint riata

Traditional mini sausage rolls

Vietnamese vegetarian rice paper rolls with dipping sauce

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CHRISTMAS EVE

CANAPE MENU

30 to 74 people \$79 per person

75 to 149 people \$69 per person

150 people and above \$65 per person

Includes a 2 hour Swiss Classic beverage package

Can be held in Jpb, Crossroads Bar or in a function room

Select 5 options from the below:

Seafood money bags with wasabi aioli

Grilled chicken skewers with satay sauce

Mini Angus beef burgers with chilli tomato jam
and gruyere cheese

Tandoori chicken sliders with mini papadums

Mini Sheppard's pie

Mini beef Bourguignon pies

Mini Chicken and leek pies

Mushroom arancini with garlic aioli

Pumpkin and feta with Napolitana sauce

Spicy Thai seafood dumplings on sugar cane with
sweet chilli sauce

Mini beef, caramalised onion and tarragon sausage rolls

Thai fish cakes with sweet chilli sauce

Assortment of open faced and finger sandwiches

Cajun chicken wings with blue cheese sauce

Beef nachos with spicy tomato salsa, guacamole
and sour cream

Assortment of mini pizzas

Vegetarian spring rolls with sweet chilli sauce

Fried pork gyoza dumplings with ginger and
light soy vinegar

Vegetarian samosas with mint riata

CHRISTMAS DAY

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CHRISTMAS EVE

LIVE FOOD STATIONS

One station for \$20 additional per person

Two stations for \$37 additional per person

Three stations for \$52 additional per person

Minimum 30 people

Can be held in Jpb (Sundays only) or function room

Sushi station

Duck pancake station

Pork, prawn and vegetarian rice paper roll station

Chicken Tikka wrapped with naan bread and papdum station

Crispy pork bun with pickled cabbage and chilli aoli station

Beef and chicken taco with guacamole, tomato salsa and cheese station

CHRISTMAS DAY

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CHRISTMAS EVE

COCKTAIL BAR

One Cocktail \$18 additional per person

Two Cocktails \$24 additional per person

Three Cocktails \$30 additional per person

Minimum 30 people

Can be held in Jpb (Sundays only), Crossroads Bar or function room

Cosmopolitan

Mojito

Caipirinha

Caprioska

Bellini

Mosco Mule

CHRISTMAS DAY

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CHRISTMAS EVE

CHRISTMAS BUFFET

\$149 per person Minimum 60 people

Can be held in Jpb (Sundays only) or function room

Cold Selection

Rock oysters
Fresh prawns
Balmain bugs
Blue swimmer crabs
Smoked salmon and wood smoked ocean trout
Assortment of sushi and sashimi
Prawn rice paper rolls
Antipasto

Salads

Potato salad, mayonnaise, egg, chives and whole grain mustard
Thai Beef salad
Mixed leaf salad with vinaigrette
Frisee lettuce, orange and fennel salad
Pumpkin, rocket, ricotta and pine nut salad
Tomato, bocconcini and basil salad
Rocket, pear and parmesan salad
Caesar salad

Hot Selection

Traditional stuffed turkey with cranberry sauce
Ham carving station
Beef carving station or mini fillet mignon with red wine jus and creamed polenta
Cajun spiced chicken breast with house cut wedges
Teriyaki Salmon with bok choy
Grilled barramundi in Chinese soy broth, shallots and ginger fragrant Jasmine rice
Grilled baby octopus in garlic, lemon, chili, parsley and white wine
Roasted pumpkin
Sweet potato mash
Steamed seasonal vegetables

Dessert

Christmas mince pies
Baked cheesecake with fresh berries
Christmas pudding with warm brandy custard
Raspberry opera slice
Salted caramel pecan tartlets
Raspberry mouse with freeze dried lychees
Pot D crème with almond biscotti

CHRISTMAS DAY

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CHRISTMAS EVE

PLATED GROUP MENU

2 courses - \$59 per person

3 courses - \$73 per person

Alternate drop \$5 additional per course

Maximum 25 people to be held in Jpb • Minimum 26 people to be held in function room

Entree

Beef carpaccio, shaved parmesan, watercress and truffle dressing

Moroccan style spiced quail, coleslaw and balsamic glaze

Grilled scallops, green chili dressing, lemon jelly and fried parsnip

Lightly seared salmon, chirashi sushi and wasabi mayo

Beetroot confit, goat cheese croquet, pine nuts and rocket

Forest mushroom soup with fried parsnip and truffle oil

Heirloom tomato, cherry bocconcini and balsamic glaze

Organic chicken roulade with spinach, shitake mushrooms, puy lentils and mixed beans

Smoked pork terrine, organic red quinoa, Madeira wine reduction herb croutons

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CHRISTMAS EVE

Main

Ballotine of organic chicken, truffled mushrooms and stuffed zucchini

Pan grilled duck breast, beetroot apple relish and organic mashed potatoes

Pork chop, broccoli with jalapeno peppers and apple sauce

Lamb rump, carrot puree, broccolini and roasted capsicum

Beef sirloin, baby onion, Portobello mushrooms and confit truss tomatoes

Beef cheek, olive oil mash and medley carrots

Baked ling fish with saffron fennel, desiree potatoes and green lip mussels

Tagine of falafel, spiced eggplant and fried zucchini chips

Suki yaki tofu with yam noodles, baby corn and medley carrot

Seared ocean trout with preserved lemon and fennel salad and squid ink risotto

Turkey roulade with cranberry sauce and red wine jus, carrots, kipfler potatoes and anchovy green beans

Dessert

Strawberry salad with cointreau sabayon and lemon sorbet

Classic creme brulee with rhubarb compote and green tea gelato

Belgium 60% dark chocolate mousse with mango and pomegranate salad

Seasonal fruit parfait with fruit compote and berry coulis

Pineapple panna-cotta with mango and grapefruit salad and mint gelee

Selection of local organic cheeses, dry fruit and lavosh crackers

Assorted sorbet and ice cream with almond touilles

Apple and cranberry crumble, honey infused ice strawberries and strawberry ripple ice cream

Traditional Christmas pudding with warm brandy custard and vanilla ice cream

CHRISTMAS DAY

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CHRISTMAS EVE

BEVERAGE PACKAGE

Swiss Classic

1 hour - \$35.00 per person
2 hours - \$40.00 per person
3 hours - \$45.00 per person
4 hours - \$50.00 per person
5 hours - \$57.00 per person

Swiss Classic

McWilliams Select Series Semillon Brut Reserve
McWilliams Select Series Semillon Sauvignon Blanc
McWilliams Select Series Cabernet Merlot
Hahn Premium
Hahn Premium Light
Assortment of soft drinks and juices

CHRISTMAS DAY

Swiss Premium

1 hour - \$40.00 per person
2 hours - \$47.00 per person
3 hours - \$55.00 per person
4 hours - \$60.00 per person
5 hours - \$65.00 per person

Swiss Premium

Imprint Sparkling
Imprint Sauvignon Blanc Semillon
Imprint Chardonnay
Imprint Shiraz
Imprint Cabernet Merlot
James Boags Premium
James Boags Premium Light
Assortment of soft drinks and juices

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

RELAX AND DINE THIS CHRISTMAS EVE IN THE COMFORTABLE SURROUNDINGS OF JPB

Choose from either a two or three course plated menu accompanied with a glass of mulled wine on arrival to really set the festive mood.

2 COURSE

\$65 per adult

\$35 per child

3 COURSE

\$80 per adult

\$40 per child

To book your Christmas celebration contact the Food and Beverage Department on (02) 9238 8888 or jpb.sydney@swissotel.com

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

AMUSE

Burnt Corn Bisque
coffee and truffle foam

ENTRÉE

A La Minute Smoked Petuna Ocean Trout
Avocado macaroon, tomato fluid gel, charcoal

MAIN

24 Hour Bone Marrow Braised Oakleigh Ranch Wagyu Short Rib
Swiss chard, fire roasted grapes, Royal Blue potato

or

Pan Seared Cone Bay Ocean Barramundi
zucchini and squash tart, green lip mussels, white wine

DESSERT

Trinity Cellars Curd Stuffed Bing Cherry
cinnamon tuile, cacao inaya dark chocolate

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

ENJOY SUMPTUOUS FOOD, A FANTASTIC FESTIVE ATMOSPHERE AND THE WARMEST OF FESTIVE WELCOMES THIS CHRISTMAS DAY

Indulge in a dazzling variety of irresistible seafood, carving stations, endless salads, appetising hot dishes and mouth watering desserts all created with carefully selected ingredients using the finest seasonal flavours.

\$195 per adult

\$135 (12-17)

\$85 (6 - 11)

\$35 (2-5)

Lunch 12.30pm - 3.30pm

Dinner 6.00pm - 9.00pm

Enjoy a three hour beverage package, lucky draw prizes, face painting, and a visit from Santa with a gift for each child. Hours of entertainment in kids playroom complete with toys, DVDs and Nintendo Wii.

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CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

CHRISTMAS DAY BUFFET MENU 2014

SOUP

Lobster Bisque

TO START

Potato salad, smoked chicken, sun-dried tomato, aged balsamic

Moroccan lamb and cous cous salad, carrot dressing

Mexican prawn salad, red onion, avocado

Soba noodle salad with seared Ahi tuna miso dressing

Scallop dynamite, seaweed salad

Vietnamese summer roll

BUILD YOUR OWN SALAD STATION

Mix greens, cos lettuce, butter lettuce
tomatoes, cucumber, corn, capsicum, onion,
bacon, blue cheese, asparagus, egg

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

CHRISTMAS DAY BUFFET MENU 2014

FROM THE SEA

New Zealand green lip mussels

Tiger prawn cocktail

Crab legs

Sydney rock oysters

Kumamoto oysters Smoked trout

Horseradish cream / cocktail sauce

Whole salt-crusted salmon

Slow braised ocean trout with salsa verde

Garlic banana prawns

Salmon sashimi

BBQ octopus

Harvey bay scallop Ceviche

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

CHRISTMAS DAY BUFFET MENU 2014

FROM THE LAND

Slow roasted lamb shoulder
Roasted pork belly with Chinese coriander and chili sauce
Roasted pumpkin
Mash potato
Summer vegetable succotash
Yorkshire pudding
Creamed spinach gratin

CARVERY

Traditional turkey, giblet gravy
Honey glazed ham
Slow roasted beef sirloin

CHRISTMAS FUNCTIONS

CHRISTMAS EVE

CHRISTMAS DAY

CHRISTMAS DAY BUFFET MENU 2014

FINISH YOU OFF

Christmas pudding with vanilla custard

Pennatoni

Egg nog

Swissôtel Sydney lamingtons

Double chocolate mouse

Christmas profiteroles

Coffee chocolate tartlet with fairy floss

Strawberry cheese cake

Snowman meringue

Raspberry panna cotta

For the kids - Decorate your own Ginger bread man

Ice-cream Station with the works

Four flavours, marshmallows, M&M, fresh berries, cookies bits,
honey comb, sweet cherries, nuts, toffee