



MARRIOTT
SYDNEY HARBOUR
CIRCULAR QUAY



EVENTS MENU

BUFFET BREAKFAST

AVAILABLE FOR PARTIES OF 30 OR MORE GUESTS

Continental Selection

32

- Sliced seasonal fruits, fruit preserves and honey
- Selection of fruit yoghurt, Bircher muesli
- Fresh baked danishes, assorted croissants and mixed muffins
- Selection of cereals, nuts and dried fruit with skim milk, full milk and soy milk
- Toast station with selection of white, whole meal, multigrain and fruit loaf breads
- Selection of chilled juices
- Freshly brewed coffee and a selection of teas

Buffet Breakfast Enhancements

- Selection of bagels with a variety of cream cheese 5
- Australian cheese selection 6
- Creamy scrambled egg, bacon, breakfast sausages, hash browns 5
- Eggs benedict, poached eggs, bacon and hollandaise sauce 6
- French toast, berry compote, butter and maple syrup 5
- Buttermilk pancakes, butter and maple syrup 5
- Sliced continental meat platter 6
- Smoked salmon, red onion, capers, bagels and cream cheese 10



GOURMET BREAKFAST

PLATED BREAKFAST AVAILABLE FOR PARTIES OF 6 OR MORE GUESTS

All Plated breakfasts are served with the following 'on table' items:

- Sliced seasonal fruits
- Selection of fresh chilled juices, breakfast pastries and muffins
- Freshly brewed coffee and a selection of teas

Choose one from the following selection:

- Scrambled egg with king island cream, hash browns, crispy bacon, grilled tomatoes and sausages 40
- Eggs benedict, poached eggs, bacon and hollandaise sauce, grilled tomato and hash browns 42
- Poached egg Florentine, semi dried roma tomatoes & crisp bacon 42
- Buttermilk pancakes, butter and maple syrup 40
- Smoked salmon, red onion, capers, bagels and cream cheese 45
- Breakfast ciabatta sandwich, scrambled eggs, block forest bacon, cheddar cheese 44



BUFFET LUNCH

\$55.00 PER PERSON – AVAILABLE FOR PARTIES OF 10 OR MORE GUESTS

Please choose from the following:

- 2 entrees/starters
- 2 sides
- 2 mains
- 2 dessert

Entrees/Starters – Additional starters at \$10 each per guest

- Lobster Bisque with Butter-Poached Lobster and Herbs
- Creamy Mushroom Soup with Herbed Crème Fraîche and Croutons
- Mixed leaf salad with assorted dressings
- Baby Spinach salad; pickled red onions; local goat cheese & bacon bits
- Traditional Caesar salad; cos lettuce; parmesan; garlic croutons
- Rocket, pear and parmesan salad
- Tomato, basil and boconcini cheese
- Roast pumpkin with pine nut and feta cheese
- Spiced chicken breast with cherry tomato, olive and basil salsa
- Chili spiced BBQ octopus salad with lime dressing
- Soy ginger beef and noodle salad with peanut dressing
- Greek Salad; Arugula, cucumber, Feta, Tomato, Kalamata Olives and Oregano Vinaigrette



BUFFET LUNCH

Mains Additional mains \$15 each per guest

- Spinach and ricotta ravioli with semi dried tomato cream sauce
- Grilled swordfish with Tomato-Caper Compote, Herb Salad and Basil Oil
- Salmon Filet with Celery Root Puree and Orange-Fennel Salad
- Indian butter chicken with cucumber yoghurt and poppadums
- Oven-Roasted Chicken Breast, kipler Potatoes, Asparagus Tips, Roasted Peppers and Thyme Jus
- Teriyaki chicken and shiitake mushroom
- Cumin-crust pork tenderloin with corn and bean succotash and basil butter
- Roast pork with glazed apples and balsamic jus
- Petite Beef Filet with Pomme Puree, Pearl Onions and Beef Jus
- Tiger Prawns with Penne Pasta, Preserved Lemon and Tomato Cream Sauce

Sides Additional sides \$5 each per guest

- Saffron Basmati rice pilaf
- Spring pea risotto
- Wok fried vegetables and hokkien noodles
- Dutch cream potato puree
- Rosemary & garlic roasted chat potatoes
- Green Beans with Caramelized Onions and Tomato
- Broccolini with roasted almond butter
- Honey and sesame glazed carrots
- Grilled Asparagus with Lemon Confit and Parmesan
- Steamed corn on the cob & chipotle butter

Dessert Additional desserts \$6 each per guest

- Chef's Selection of Miniature Pastries
- Vanilla bean panna cotta
- Triple chocolate cheesecake
- White chocolate mousse shots with raspberry compote
- Fresh fruit platter
- Pavlova with fruits and passion fruit coulis
- Warm flourless chocolate cake with anglaise
- Banana and coconut crème brûlée
- Sticky date pudding



DINNER

CREATE YOUR OWN PLATED MENU

Alternate menus Alternate service of maximum two dishes per course
Add \$5 per person per course (minimum of 20 guests)

Choice menus Choice of maximum two items per course only
Add \$40 per person (minimum of 20 guests)

All dinner prices include coffee & tea served with chocolates.

Entrée

Cold Selection **\$20 per person**

- Grilled marinated Mediterranean vegetables with olives and bocconcini cheese
- Smoked chicken breast on tabouleh & aged balsamic
- Peppered beef Carpaccio with shaved Pecorino cheese and black pepper vinaigrette
- Vietnamese rice paper beef rolls with mint and coriander dressing

Hot Selection **\$20 per person**

- Blackened baby chicken breast with Provençale vegetables and pine nut vinaigrette
- Moroccan lamb tenderloin on green bean salad and saffron emulsion
- Spinach and ricotta agnolotti with tomato broth and shaved Pecorino cheese
- Pumpkin ravioli with white wine cream and basil oil
- Prawn and asparagus risotto

Soup Selection **\$18 per person**

- Creamy sweetcorn soup with shredded chicken
- Wild mushroom Soup with Herbed Crème Fraiche and Croutons
- Lobster Bisque with Butter-Poached Lobster and Herbs



DINNER

Mains

Seafood \$46 per person

- Asian marinated Tasmanian salmon set on green tea noodles, black fungi and Kaffir lime sauce
- Chermoula crusted blue eye cod with potato cake and roasted pepper salsa
- Grilled ocean trout with saffron mashed potato, broccolini, lime and ginger beurre blanc
- Scotch fillet on garlic mash with mushroom confit and Shiraz glaze

Chicken \$42 per person

- Baked cornfed chicken breast on sage polenta with spinach and garlic jus
- Baked chicken breast on rice cake, Chinese broccoli and a spicy coconut sauce
- Cajun seasoned chicken breast on risotto cake with beans and smoked tomato coulis

Lamb & Pork \$42 per person

- Braised lamb shank with mashed potato and Provençale sauce
- Pork cutlet with saffron risotto, roasted baby apple and Calvados jus
- Sage crusted pork medallions with tomato chutney and mashed potato

Beef & Veal \$45 per person

- Grilled beef tenderloin on potato and leek cake, crispy pancetta, wilted spinach and Port wine jus
- Grilled New York Steak on smoked bacon risotto, rocket salad and balsamic jus
- Veal loin on gratin potato relish and thyme scented jus

Dessert \$18 per person

- Individual crème brûlée with macerated strawberries and Italian biscotti
- Baked wattle seed cake with passion fruit sauce and meringue spears
- Bourbon flourless mud cake with orange sauce and vanilla ice cream
- Marbled passionfruit cheese cake with a berry coulis
- Warm stick date pudding with Butterscotch sauce and King Island Cream
- Warm apple crumble with rhubarb compote and vanilla ice cream



CANAPÉS PACKAGES

Canapés

- 2 Hot & 2 Cold Canapés \$24.00 per person (1 hour)
- 3 Hot & 3 Cold Canapés \$32.00 per person (1 hour)
- 4 Hot & 4 Cold Canapés \$40.00 per person (1 hour)
- 5 Hot & 5 Cold Canapés \$48.00 per person (1 hour)

Food Stations Sold in addition to the cocktail packages

- Oysters \$16.50 per person
- Shelled prawns on ice \$18.00 per person
- Sushi and sashimi \$16.00 per person
- Roast loin of pork \$10.00 per person
- Roast sirloin of beef \$15.00 per person
- Honey baked ham \$10.00 per person

All served with condiments and assorted breads

Food Platters Each platter serves approximately 10 persons

- Australian cheese platter with condiments \$95.00 per platter
- Fruit platter with fresh strawberries \$80.00 per platter
- Vegetable crudités with assorted dips and lavish breads \$70.00 per platter
- Antipasto platter with continental meat \$85.00 per platter
- Bowls of chips and nuts \$6.50 per person



CANAPÉS SELECTION

Cold Canapés

- Tomato and olive tarte tatin with baby brocolini
- Smoked salmon on mini onion scone with dill crème fraiche
- Tuna and cucumber rice paper wrap
- Assorted sushi rolls
- Mini goats cheese, roast pepper and rocequtte tartlets
- Gravlax ocean trout with beetroot and horse radish on lavosh
- Thai beef with lime dressing
- Smoked turkey and fire roasted pepper tian with Persian fetta
- Capsicum and pesto roulade with black pepper grissini
- Chicken and chive mousseline with black pepper wafer
- Tandoori king prawn with coriander parfait
- Asparagus with Za'atar spice beef and parmesan crisp

Hot Canapés

- Spicy fish cakes with lemon myrtle sweet chili dipping sauce
- Lamb kofta with harissa relish
- Tempura prawn with ponzu sauce
- Onion barjis with mint chutney
- Rare beef and tomato chutney on fondant potato
- Soya and sesame chicken on spring onion pancake
- Assorted steam Asian dumpling
- Vegetable samosa
- Honey and tamari chicken tulip
- Spinach and ricotta cheese bake
- Porcinni mushroom arancini
- Salt and pepper squid with nam jin dressing

Dessert

- Strawberry tart with mascarpone cream
- Passion fruit cheesecake
- Chocolate éclair
- Mini crème brûlée



RECEPTION

Beverage Packages

Standard Beverage Package

One hour	\$22.00 per person
Two hours	\$30.00 per person
Three hours	\$38.00 per person

Premium Beverage Package

One hour	\$28.00 per person
Two hours	\$36.00 per person
Three hours	\$44.00 per person

Standard Beverage Package

Unlimited service of Willowglen Sparkling, Willowglen Shiraz Cabernet and Willowglen Semillon Sauvignon Blanc wines with Carlton Draught and Cascade Premium Light beers and soft drinks

Premium Beverage Package

Unlimited service of Sepplet Fleur de Lys, Sticks Cabernet, Sticks Chardonnay, Crown Lager and Cascade Premium Light beers and soft drinks.

The cocktail reception beverage packages are served in conjunction with the cocktail canapé menus.

Beverage

Beer

Light beer \$7.00

Cascade Premium \$6.00
Tooheys Extra Dry
Victoria Bitter
Tooheys New
Carlton Draught

International beers \$7.00

Peroni
Corona
Heineken
Stella Artois

Premium Australian beers \$8.00

Coopers Sparkling Ale
Crown Lager
Cascade Premium Lager



BEVERAGE

Sparkling Wine/Champagne

- Willowglen Brut, New South Wales / \$32
- Fleur de Lys Pinot Noir Chardonnay, Victoria / \$42
- Domaine Chandon NV, Yarra Valley, Victoria / \$65
- Veuve Cliquot Ponsardin, Epernay, France / \$125
- Moet et Chandon Brut Imperial NV, Epernay, France / \$125
- Dom Perignon, Epernay, France / \$375

White & Red Wines

White Wine

- Willowglen Semillon Chardonnay, New South Wales / \$32
- Willowglen Semillon Sauvignon Blanc, New South Wales / \$32
- Sticks Chardonnay, Yarra Valley, Victoria / \$45
- Pewsey Vale Vineyard Riesling, Eden Valley, South Australia / \$39
- Chapel Hill Verdelho, McLaren Vale, South Australia / \$42
- Ninth Island Sauvignon Blanc, Tamar Valley, Tasmania / \$45
- Monkey Bay Sauvignon Blanc, Marlborough, New Zealand / \$38
- Cape Mentelle 'Georgiana' Sauvignon Blanc, Margaret River, Western Australia / \$45
- Lost Block Semillon, Hunter Valley, New South Wales / \$42
- Coldstream Hills Chardonnay, New South Wales / \$60

Dessert Wine

- De Bortoli Noble One Botrytis Semillon, South Eastern Australia / \$55

Red Wine

- Willowglen Cabernet Merlot, Hunter Valley, New South Wales / \$32
- Willowglen Shiraz Cabernet, Hunter Valley, New South Wales / \$32
- De Bortoli Lorimar Cabernet Merlot, Victoria / \$35
- Tyrrell's Quintus Brokenback Shiraz, Margaret River, Western Australia / \$39
- Crowded House Pinot Noir, Marlborough, New Zealand / \$45
- Sticks Cabernet Sauvignon, Yarra Valley, Victoria / \$48
- Cape Mentelle 'Marmaduke' Shiraz, Margaret River, Western Australia / \$49
- Heggies Vineyard Merlot, Eden Valley, South Australia / \$55
- Pepperjack Barossa Shiraz, Barossa Valley, South Australia / \$62
- Trout Valley Reserve Pinot Noir, Nelson, New Zealand / \$65
- Mitchell's Cabernet Sauvignon, Clare Valley, South Australia / \$70
- Voyager Estate Cabernet Sauvignon Merlot, Margaret River, Western Australia / \$70

