

INSPIRED MEETINGS AT
SOFITEL SYDNEY WENTWORTH

DAY DELEGATE PACKAGE A
\$115.00 PER PERSON

Sparkling and Still Mineral Water – Yaru

Arrival Tea and Coffee

Freshly brewed coffee, selection of traditional teas and herbal infusions
plus 2 inspired break items

Morning Tea

Freshly brewed coffee, selection of traditional teas and herbal infusions
plus 2 inspired break items

Lunch

Please select 2 sandwiches, 3 salads, 2 hot dishes, 1 side and 2 desserts
from the Inspired Lunch Menu

Afternoon Tea

Freshly brewed coffee/selection of traditional teas and herbal infusions
plus 2 inspired break items

DAY DELEGATE PACKAGE B
\$125.00 PER PERSON

Sparkling and Still Mineral Water – Yaru

Arrival Tea and Coffee

Freshly brewed coffee, selection of traditional teas and herbal infusions
plus 3 inspired break items

Morning Tea

Freshly brewed coffee, selection of traditional teas and herbal infusions
plus 3 selections from the Inspired Break Menu

Lunch

Please select 3 sandwiches, 3 salads, 3 hot dishes, 1 side and 2 desserts
from the inspired lunch menu

Afternoon Tea

Freshly brewed coffee, selection of traditional teas and herbal infusions
plus 3 inspired break items

SELECTING ITEMS FOR YOUR CONFERENCE PACKAGE

INSPIRED BREAK ITEMS

Dietary Key: (DF) = Dairy Free, (GF) = Gluten Free, (V) = Vegetarian

SWEET

Selection of muffins and Danish pastries
Nut crumbles with a milk chocolate base **(GF)**
Fruit tartlets
Mixed berry and banana protein shots **(GF)**
Rocky road with glace cherries and peanuts **(GF)**
Assorted cookies
Sliced seasonal fruits **(GF) (DF)**
Berry financiers
Variety of iced cupcakes
Apple and cinnamon tea cake
Home-made vanilla scones, jam, whipped cream
Tiramisu slice
Frangipani fruit slice
Chocolate almond tart
Pumpkin cake slice
Banana bread, whipped cream, honey
Lemon meringue tart

SAVOURY

Mini ham and cheese croissant with béchamel sauce
Quiche Lorraine
Organic bacon and egg English muffins **(DF)**
Mixed pastizzis (Maltese puff pastry turnover)
Florentine quiche
Caramelised onion and goats cheese quiche

INSPIRED WORKING BUFFET LUNCH

SANDWICHES

Lemon chicken and rocket on tomato tortilla wraps
Brie and cucumber baguette with cranberry jelly **(V)**
Falafel and tabouli wrap with hummus and harissa paste **(V)**
Corned beef with balsamic onion jam and Swiss cheese
Honey glazed ham baguette with old age cheddar and dijonnaise
Herb focaccia with smoked chicken, aioli and rocket
Tuna and iceberg lettuce on wholegrain bread
Smoked salmon baguette with dill mayonnaise
Spiced egg on white bread **(DF) (V)**
Pastrami, Jarlsberg cheese, caper gherkin mayonnaise with coral lettuce
Turkey baguette with cucumber and cranberry
Caesar chicken on spinach tortilla wrap
(All sandwiches can be made with Gluten Free bread upon request)

SALADS

Tandoori chicken salad with yoghurt and pappadums
Israeli cous cous with parsley tomato and lemon vinaigrette **(DF) (V)**
Sweet potato and pinenut salad, green shallots, organic greens, honey vinaigrette **(GF) (DF) (V)**
Greek salad **(GF) (V)**
Seafood salad with celery and lemon mayonnaise **(GF)**
Potato salad
Tossed garden salad **(GF) (DF) (V)**
Green bean, red onion and roasted capsicum with red wine vinaigrette **(GF) (DF)**
Caesar salad with boiled eggs
Tossed organic greens, grilled asparagus, haloumi and seeded mustard dressing **(GF) (V)**
Coleslaw **(GF) (DF) (V)**
Niçoise salad **(GF) (DF)**

S O F I T E L

LUXURY HOTELS

SYDNEY WENTWORTH

HOT DISHES

- Beef Bourguignon with mushrooms, baby onion and pork speck **(GF) (DF)**
- Queensland barramundi with fennel and tomato ragout **(GF) (DF)**
- Moroccan lamb tagine with apricots and raisins **(GF) (DF)**
- Butter chicken with cashew and pappadums
- Roast pumpkin ricotta and sage ravioli with rocket parmesan pesto **(V)**
- Kao soi chicken and noodle curry **(DF)**
- Thai Massaman beef curry with coconut cream and coriander **(GF) (DF)**
- Chicken Basque style, tomatoes, onions and capsicum **(GF) (DF)**
- Szechuan pepper roasted pork neck with hoisin sauce **(DF)**
- Baked ocean trout with romesco sauce and sautéed spinach **(GF) (DF)**
- Thai vegetable curry with coconut cream and coriander **(GF) (DF) (V)**
- Crumbed fish and chips with lime aioli **(DF)**

SIDES

- Coconut rice with kaffir lime **(GF) (DF) (V)**
- Rosemary roasted new potatoes with sea salt and extra virgin olive oil **(GF) (DF) (V)**
- Steamed jasmine rice **(GF) (DF) (V)**
- Buttered corn on the cob **(GF) (V)**
- Steamed green beans with garlic butter **(GF) (V)**
- Steamed broccoli with almond flakes **(GF) (V)**
- Stir-fried Asian vegetables with oyster sauce and ginger **(V)**

DESSERTS

- Vanilla crème brulee **(GF)**
- Chocolate mousse with honeycomb **(GF)**
- New York style cheesecake, berry compote
- Chocolate mudcake
- Fruit salad, kaffir lime syrup **(GF) (DF)**
- Crème caramel **(GF)**
- Coconut slice
- Vanilla bean pannacotta, berry coulis **(GF)**
- Marble berry cheesecake
- White chocolate pannacotta with raspberry coulis **(GF)**
- Almond chocolate slice
- French apple tart