



THE FULLERTON HOTEL
SYDNEY

Celebrate the Festive Season
at The Fullerton Hotel Sydney





CELEBRATE THE FESTIVE SEASON



The Fullerton Hotel Sydney is one of the city's premier luxury destinations for accommodation, dining and events. Located at No. 1 Martin Place within the iconic General Post Office building, offers a truly distinctive setting for every occasion.

From intimate cocktail receptions to grand gala dinners, our collection of versatile event spaces, including two magnificent ballrooms, provides the perfect backdrop for celebrations of all sizes.

This festive season, delight your guests with thoughtfully curated Christmas packages featuring fresh seasonal cuisine and premium beverages. Our experienced events team is dedicated to bringing your vision to life, working closely with you from planning through to execution to ensure a seamless and memorable experience for every guest.

FIND US

Want to know more?
Scan the QR code to book
your next event with us.





CHRISTMAS CANAPÉ MENU 'DESTINATION EXPERIENCES'

A\$150pp

Celebrate the festive season with immersive experiences inspired by some of the world's most iconic destinations.

From the lush tropical landscapes of Bali and the turquoise shores of Cancún to the sun-drenched coastlines of Ibiza, each destination experience captures the unique beauty, flavours and spirit of its locale through immersive dining and festive experiences.

Delight in destination-inspired food stations, festive menus and a four-hour premium beverage package, with every element designed to create a memorable and engaging celebration.

Select your destination and celebrate the season in exceptional style.



CULINARY OFFERING

The Fullerton Hotel Sydney's talented culinary team utilise fresh and seasonal local produce to curate world-class menus to delight every palate.

For cultural cuisines, our team can assist with any cultural or religious preferences.

The Fullerton Hotel Sydney is committed to the community and sustainability by partnering with OzHarvest, Australia's leading food rescue organisation, which aims to reduce food wastage by feeding those in need.



‘DESTINATION EXPERIENCES’

BALI

Canapés

Chicken Satay
Vegan Curry Puff V
BBQ Pork Bon Bon
Beef Rendang Empanada
Vegetable Lumpia (Spring Roll) V
Balinese Crab Cakes with Chilli Aioli M
Sate Lilit (Prawn on Lemon Grass Skewer) M
Gorengan ‘Fried Corn Fritters’ with Tamarind Relish V

Live Station (Select One) – Served for One Hour

Seafood Nasi Goreng with Sambal GF, M

Traditional Indonesian Fried Rice with Aromatic Spices, served with house-made Sambal and Crispy Shallots.

Sate Ayam (Chicken) with Spicy Peanut Sauce GF

Char-grilled Chicken Skewers Marinated in Fragrant Spices, served with a rich and spicy Peanut Sauce.

Gado-Gado (Traditional Indonesian Salad) V

A Vibrant Indonesian Salad of Seasonal Vegetables, Tofu and Egg Tossed in a Creamy Peanut Dressing.

A\$20pp for each additional hour of live station service

V Vegetarian | GF Gluten-Free | NF Nut-Free | DF Dairy-Free
M Mixed Origin Seafood | A Australian Seafood | I Imported Seafood



‘DESTINATION EXPERIENCES’

CANCÚN

Canapés

Chicken Quesadilla
Pulled Pork Taquito
Jalapeño Croquette V
Chicken Mushroom Filo
Spicy Chicken Empanada
Chilli Con Carne Taquito
Cornmeal Crusted Prawn M
Mexican Black Bean Fritter V

Live Station (Select One) – Served for One Hour

Loaded Nachos Bar V

Crispy Tortilla Chips Served with Melted Cheese, Salsa, Jalapeños, Sour Cream and a selection of fresh toppings

Guacamole Bar V, GF

Freshly Smashed Avocado prepared to order with Lime, Coriander, Tomato and Chilli, served with Corn Chips and condiments

Baja Style Fish Tacos M

Crispy Battered Fish Served in Soft Tortillas with Cabbage Slaw, Chipotle Crema and Fresh Lime

A\$24pp for each additional hour of live station service

V Vegetarian | GF Gluten-Free | NF Nut-Free | DF Dairy-Free
M Mixed Origin Seafood | A Australian Seafood | I Imported Seafood



‘DESTINATION EXPERIENCES’

IBIZA

Canapés

Jamon Croquette
Bacalao Croquettes *M*
Potato Spun Prawn *M*
Chorizo Puff Pastry Roll
Chorizo and Spinach Tartlet
Manchego Cheese Fritters *V*
Caramelised Onion and Potato Tart *V*
Corn Pumpkin and Red Pepper Fritter *V*

Live Station (Select One) – Served for One Hour

Seafood Paella with Saffron Rice *GF, M*
Traditional Spanish Saffron Rice Cooked with assorted Seafood and Aromatic Herbs in a Large Paella Pan

Jamón Ibérico Carving Station *GF*
Premium Spanish Cured Ham carved fresh to order and served with artisanal breads and accompaniments

Gambas al Ajillo ‘Sautéed Garlic & Chilli Shrimp’ *GF, M*
Succulent Prawns sautéed in Olive Oil with Garlic, Chilli and Parsley, served with artisanal breads

A\$28 pp for each additional hour of live station service

*V Vegetarian | GF Gluten-Free | NF Nut-Free | DF Dairy-Free
M Mixed Origin Seafood | A Australian Seafood | I Imported Seafood*



CHRISTMAS LUNCH PLATED **A\$150pp**

Chef's Choice of Three Pieces Canapés

Samosa Pie
Sesame and Honey Halloumi Bites *V, GF*
Lamb Kofta Skewer with Cucumber Raita

Entrée (Select One)

Roasted Forest Mushroom Tart *V*
*Goat's Curd, Caramelised Onion
and Truffle Dressed Leaves*

Citrus Cured Tasmanian Salmon *GF, A*
*Buttermilk Crème, Finger Lime,
Baby Cucumber and Dill Salad*

Dessert (Select One)

Christmas Trifle
*Mango Custard, Pineapple Jam Roulade,
Sago, Tropical Fruits*

Spiced Boozy Chocolate Tart
*Dark Chocolate Spiced Ganache,
Whisky, Milk Chocolate Chantilly, Red Currents*

Freshly Brewed Coffee and Tea
Served with Classic Mince Pie or Fruit Cake

Main (Select One)

Pan Fried Humpty Doo Barramundi *GF, A*
*Green Beans, Seared Tomato, Kipfler Potatoes and
Caper Beurre Blanc*

Slow Roasted Turkey Ballotine
*Chestnut Stuffing, Broccolini, Potato Purée and
Cranberry Jus*

Truffled Free-Range Chicken Breast *GF*
*Wild Mushrooms, Broccolini, Pomme Purée and
Thyme Jus*

Roasted Wagyu Beef Tenderloin *GF*
(Surcharge A\$18pp)
*Black Garlic Brushed Layered Potato, Pumpkin,
Broccolini and Sauce Bordelaise*

Hand Rolled Ricotta Gnocchi *V*
*Roasted Zucchini, Blistered Tomatoes,
Basil Pesto and Pecorino*

Pumpkin and Spinach Cannelloni *V*
Goat's Curd, Roasted Shallots and Herb Oil

*V Vegetarian | GF Gluten-Free | NF Nut-Free | DF Dairy-Free
M Mixed Origin Seafood | A Australian Seafood | I Imported Seafood*



CHRISTMAS DINNER PLATED A\$190pp

Chef's Choice of Three Pieces Canapés

Polenta Bites with Mushroom Ketchup *GF*
Lamb Kofta Skewer with Cucumber Raita
Crispy Prawn Gow with Ginger Soy Vinegar *M*

Entrée (Select One)

Poached Yamba King Prawns *GF, M*
*Pickled Fennel, Compressed Rockmelon,
Serrano Crisp, Lemon Oil and Soft Herbs*

Citrus Cured Tasmanian Salmon *GF, A*
*Buttermilk Crème, Finger Lime,
Baby Cucumber and Dill Salad*

Pan Seared Wimmera Duck Breast *GF*
*Parsnip Purée, Date Gel,
Roasted Baby Beetroot and Mandarin Jus*

Burrata And Heirloom Tomato Salad *V, GF*
*Roasted Pumpkin, Basil Oil, Toasted Dukkah
and Baby Herbs*

Roasted Forest Mushroom Tart *V*
*Goat's Curd, Caramelised Onion and
Truffle dressed leaves*

Seared Scallops *GF, M*
(Surcharge A\$12pp)
*Cauliflower Purée, Pancetta Crumb,
Golden Raisins and Brown Butter*

Dessert (Select One)

Christmas Trifle
*Mango Custard, Pineapple Jam Roulade,
Sago, Tropical Fruits*

Spiced Boozy Chocolate Tart
*Dark Chocolate Spiced Ganache, Whisky,
Milk Chocolate Chantilly, Red Currents*

Christmas Dessert Platter
(Two Servings Per Table)

Freshly Brewed Coffee and Tea
Served with Classic Mince Pie or Fruit Cake

Main (Select One)

Beef Striploin *GF*
*Potato Fondant, Glazed Baby Carrots,
Broccolini and Mustard Jus*

Slow Roasted Turkey Ballotine
*Chestnut Stuffing, Broccolini,
Potato Purée and Cranberry Jus*

Pan Fried Humpty Doo Barramundi *GF, A*
*Green Beans, Seared Tomato,
Kipfler Potatoes and Caper Beurre Blanc*

Sage Crusted Berkshire Pork Cutlet
*Sweet Potato Gratin, Dutch Carrots
and Cider Apple Jus*

Truffled Free-Range Chicken Breast *GF*
*Wild Mushrooms, Broccolini,
Pomme Purée and Thyme Jus*

Roasted Wagyu Beef Tenderloin *GF*
(Surcharge A\$18pp)
*Black Garlic Brushed Layered Potato,
Pumpkin, Broccolini and Sauce Bordelaise*

Hand Rolled Ricotta Gnocchi *V*
*Roasted Zucchini, Blistered Tomatoes, Basil Pesto
and Pecorino*

Garden Pea And Forest Mushroom Risotto *V, GF*
Whipped Feta, Parmesan Crisp and Pomegranate

Pumpkin And Spinach Cannelloni *V*
Goat's Curd, Roasted Shallots and Herb Oil



CHRISTMAS LUNCH BUFFET A\$175pp

Chef's Choice of Three Pieces Canapés

Butter Chicken Pie
Pumpkin Arancini with Truffle Aioli *V*
Crispy Prawn Gow with Ginger Soy Vinegar *M*

Cold Items

Chilled Australian Seafood *A*
Sydney Rock Oysters

Citrus Cured Ocean Trout *M*
Fennel, Blood Orange and Dill Crème Fraiche

Baby Gem & Roast Chicken Salad
Parmesan, Pancetta Crumble and Garlic Croutons

Heirloom Tomato & Burrata
Basil Oil and Aged Balsamic

Marinated Mediterranean Vegetables *V*
Zucchini, Eggplant, Roasted Peppers and Olives

Artisan Charcuterie Platter
Selection of Farmhouse Cheeses with condiments

Sweet Endings

A selection of Christmas Festive Treats
made in house by Our Talented Pastry Chefs
Served with freshly Brewed Coffee and Tea

Indulge Yourself

Additional Carvery | A\$30pp
*Black Garlic and Thyme Studded
Roasted Beef Sirloin*

Additional Soup Offering | A\$20pp
*Crustacean Bisque with Blue Swimmer Crab *M**

Additional Live Station | A\$18pp
Signature 32 Layered Chocolate Cake

Sashimi Bar | A\$32pp
*Freshly Sliced Tuna and Salmon *M**

King Prawns | A\$26pp
*With Spiced Marie Rose *M**

Gelato Bar | A\$16pp
With Traditional Condiments

Warm Items (Select Two)

Truffled Mushroom Pasta *V*
Seared Atlantic Salmon *I*
Lemon Beurre Blanc and Capers

Spiced Christmas Duck
Orange Glaze And Braised Red Cabbage

Chargrilled Free-Range Chicken
Seasonal Vegetables and Thyme Jus

Baked Cauliflower & Potato Gratin *V*
Gruyère Cheese and Herb Crumb

Roast Lamb Rump
*Ratatouille Vegetables, Paris Mash
and Peppercorn Jus*

Slow Braised Beef Stew
*Confit Garlic Green Beans and
Rosemary Mash Potato*

Christmas Carvery Delights (Select One)

Slow Roasted Turkey Breast with
House made Cranberry relish
Or
Spiced Honey-Pineapple and
Clove Studded Christmas Ham

*All Served with Apple Sauce,
Mustards and Cranberry Jus*



V Vegetarian | GF Gluten-Free | NF Nut-Free | DF Dairy-Free | M Mixed Origin Seafood | A Australian Seafood | I Imported Seafood

V Vegetarian | GF Gluten-Free | NF Nut-Free | DF Dairy-Free | M Mixed Origin Seafood | A Australian Seafood | I Imported Seafood

CHRISTMAS DINNER BUFFET A\$195pp

Chef's Choice of Three Pieces Canapés

Butter Chicken Pie
Pumpkin Arancini with Truffle Aioli *V*
Crispy Prawn Gow with Ginger Soy Vinegar *M*

Cold Items

Chilled Australian Seafood *A*
Sydney Rock Oysters, King Prawns
Citrus Cured Ocean Trout *M*
Fennel, Blood Orange and Dill Crème Fraîche
Baby Gem & Roast Chicken Salad
Parmesan, Pancetta Crumble And Garlic Croutons
Cold Smoked Tasmanian Salmon *A*
With various garnishes and condiments
Heirloom Tomato & Burrata *V*
Basil Oil and Aged Balsamic
Marinated Mediterranean Vegetables *V*
Zucchini, Eggplant, Roasted Peppers and Olives
Artisan Charcuterie Platter
Selection of Farmhouse Cheeses with condiments

Sweet Endings

A selection Of Christmas Festive Treats
made in house by Our Talented Pastry Chefs
Served with freshly Brewed Coffee and Tea

Indulge Yourself

Additional Carvery | A\$30pp

*Black Garlic and Thyme Studded
Roasted Beef Sirloin*

Additional Soup Offering | A\$20pp

*Crustacean Bisque with Blue Swimmer Crab *M**

Additional Live Station | A\$18pp

Signature 32 Layered Chocolate Cake

Sashimi Bar | A\$32pp

*Freshly Sliced Tuna and Salmon *M**

Gelato Bar | A\$16pp

With Traditional Condiments

Warm Items (Please select Two)

Truffled Mushroom Pasta *V*
Seared Atlantic Salmon *I*
Lemon Beurre Blanc and Capers
Spiced Christmas Duck
Orange Glaze and Braised Red Cabbage
Chargrilled Free-Range Chicken
Seasonal Vegetables and Thyme Jus
Baked Cauliflower & Potato Gratin *V*
Gruyère Cheese and Herb Crumb
Roast Lamb Rump
*Ratatouille Vegetables, Paris Mash
and Peppercorn Jus*

Slow Braised Beef Stew
*Confit Garlic Green Beans and
Rosemary Mash Potato*

Roast Pork Scotch Fillet
Braised Red Cabbage and Apple Sauce

Rosemary and Garlic Roasted
Baby Potatoes *V, GF*

Christmas Carvery Delights (Select One)

Slow Roasted Turkey Breast with
House made Cranberry relish
Or
Spiced Honey-Pineapple and
Clove Studded Christmas Ham

*All served with Apple Sauce,
Mustards and Cranberry Jus*



CHRISTMAS IN OUR OUTLETS

From delicious Modern Australian cuisine to multicultural Southeast Asian signature dishes and handcrafted cocktails, The Fullerton Hotel Sydney offers a variety dining options to delight every palate.



THE PLACE

Delight in Modern Australian cuisine and enjoy a taste of our Southeast Asian signature dishes at The Place, while enjoying natural light streaming in from an impressive atrium that overlooks the General Post Office heritage building.



THE BAR

Located in the hotel lobby within the light-filled atrium, The Bar offers a serene escape from the bustle of Sydney's CBD. Surrounded by heritage architecture and classic sandstone columns, it provides a sophisticated setting for your dining experience.

RESERVE NOW

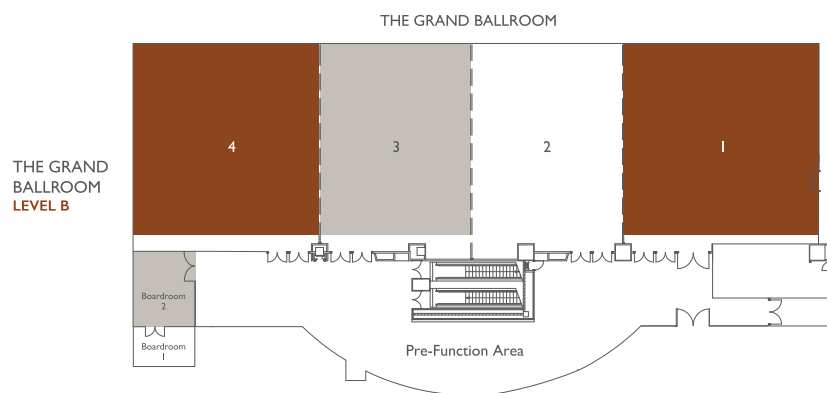
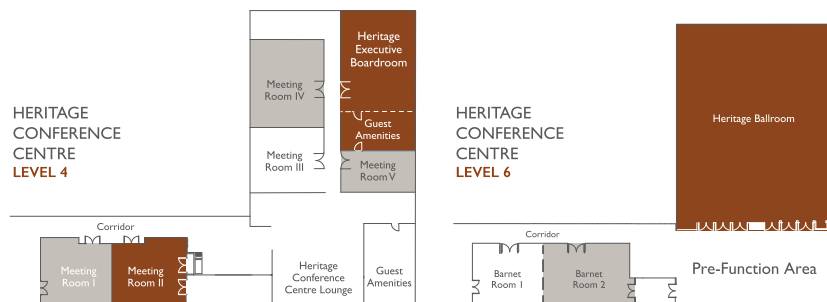
Scan the QR code
to book.



V Vegetarian | *GF* Gluten-Free | *NF* Nut-Free | *DF* Dairy-Free | *M* Mixed Origin Seafood | *A* Australian Seafood | *I* Imported Seafood

CAPACITY

Room Name	DIMENSIONS	FLOOR AREA	CEILING	CAPACITIES			
	Metres	Metres ²	Metres	Cocktail	Banquet	Cabaret	Boardroom
Meeting Room I	7.4 x 7.6	56	3.6	40	36	32	18
Meeting Room II	7.4 x 8.3	61	3.6	40	36	32	18
Meeting Room III	7.5 x 6.8	51	3.6	40	36	32	18
Meeting Room IV	7.5 x 6.8	51	3.6	40	36	32	18
Heritage Ballroom	18.1 x 22.1	400	11	350	250	200	
Barnet Room	18.5 x 7.2	133	3	80	80	64	
Barnet Room 1	8.1 x 7.2	58	3	30	30	24	
Barnet Room 2	10.4 x 7.2	75	3	50	50	40	
The Grand Ballroom	17.6 x 60.1	1058	6	1200	1000	800	
The Grand Ballroom 1	17.6 x 17.2	303	6	350	250	200	
The Grand Ballroom 2	17.6 x 13.4	236	6	300	200	160	
The Grand Ballroom 3	17.6 x 13.4	236	6	300	200	160	
The Grand Ballroom 4	17.6 x 16.1	283	6	150	250	200	



GRAND BALLROOM

Measuring over 1,000 square metres, this grand venue is the largest pillarless hotel ballroom in Sydney, and can accommodate up to 1,000 guests in a banquet setting and 1,400 in theatre style.



1400 guests



1000 guests



HERITAGE BALLROOM

Housed on level 6 of the historic former General Post Office building, The Heritage Ballroom features a stunning 11-metre dome ceiling and circular antique windows. Harmoniously combining the rich heritage of the building with modern amenities, it offers guests a unique and memorable experience.



350 guests



250 guests



BARNET ROOM

Named after colonial architect James Barnet, who was instrumental in building Sydney's former General Post Office, the Barnet Room provides a pillarless space that is an ideal space for small to medium sized events.



100 guests



80 guests



ACCOMMODATION

With 416 thoughtfully appointed guest rooms, including 19 suites, guests can choose to book the contemporary rooms in the high-rise section or the more classically inspired accommodation in the heritage wing.

A host of facilities are available to guests, including a 24-hour business centre, fully equipped fitness centre, and valet parking. All hotel rooms feature deluxe beds, complimentary unlimited wireless internet access, luxurious amenities, and an in-room tablet which provides an interactive digital concierge solution.

Located on level 28, the Fullerton Club Lounge is perfect for guests who prefer an enhanced level of privacy and exclusivity.

BOOK NOW

Scan the QR code
to book.

