



PULLMAN AT SYDNEY OLYMPIC PARK CONFERENCE & EVENT KIT



DESTINATION & OVERVIEW

With over 430 hectares of natural beauty throughout the parklands and world class venues, Sydney Olympic Park truly is built for events and a place for everyone. Located just over 30 minutes from the Sydney CBD, Sydney Olympic Park is easily accessible by rail, coach, ferry or car.

What sets us apart from other destinations?

- We truly can cater to any need. The sky is the limit, whether it's a small meeting or a large scale production we can tailor and accommodate to all
- If privacy and exclusivity is your goal we can accommodate full buy outs
- We are a destination which is convenient to get to. We really can showcase a great retreat without the price tag attached
- Unique Spaces – We understand that whilst having a versatile conference space is important there is also the need to create spaces that have a point of difference. Whether you have dinner under the stars, a driveaway party event, buy out the Brewery, there are many options that can be utilised within the hotel or across the road at our sister hotel Novotel & ibis Sydney Olympic Park
- Fresh air and wide open spaces!

LOCATION

Looking to enjoy an event or a match? See what's going on at Accor Stadium or Sydney Showground. Practice your golf swing on a nearby course, or enjoy other activities in the great outdoors, such as hiking/biking trails in the area. Sydney Olympic Park is the place!



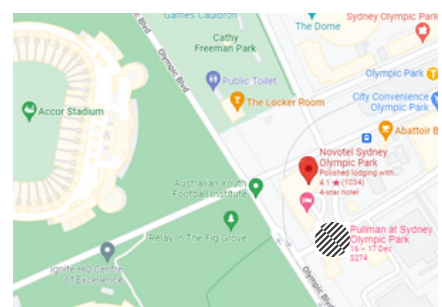
SYDNEY OLYMPIC PARK STATION - 4 MIN WALK

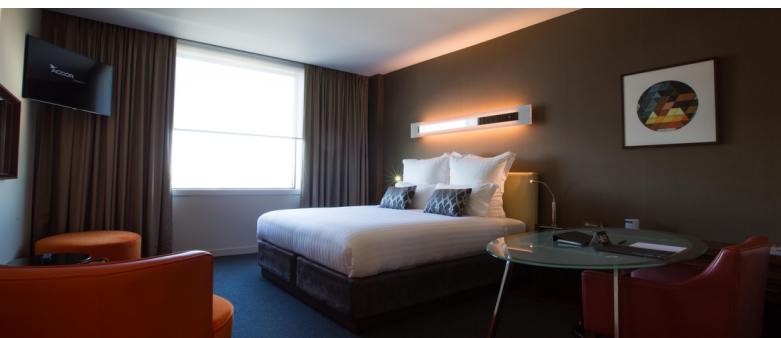


MACQUARIE PARK STATION - 11 MIN DRIVE



SYDNEY AIRPORT (SYD) - 32 MIN DRIVE





HOTEL FACILITIES

- 24 hour fit lounge
- Wi Fi and broadband access
- 24 hour room service
- 4 meetings & events spaces
- 24 hour reception
- Plush bath robes & down pillows
- Express check in and check out
- On site underground secure parking
- Accessibility friendly facilities
- Laundry service
- Concierge
- Porter
- Valet Parking

FIT LOUNGE

A state of the art fit lounge creates a space that blends energy and warm conviviality. We provide immediate access to everything you need for physical and mental harmony including a free weights area, treadmills, bosu ball, adjustable work benches, dumbbell rack, yoga mat, and cross-trainer.

EXECUTIVE LOUNGE

Our Executive Lounge provides a calm and relaxing space for our Accor Live Limitless platinum loyalty members, or guests staying on our executive floors, to rest or play. Access is available for all other guests by arrangement. Guests can also access the lounge throughout the day with refreshments available on a self-serve basis.

ACCOMMODATION

- High speed internet options
- High definition in room TV with wide selection of channels
- BOSE docking station
- In room TV's equipped with Apple & Android device to allow connectivity to your device
- 24 hour room service
- 24 hour order up service
- In room safe
- Planet 21 eco friendly implementations
- Spa in all suites

BACAR RESTAURANT & BAR

Discover our stylish and contemporary Bacar Restaurant & Bar, with a seasonal menu designed and curated by our Executive Chef, Marvin Ma. Enjoy upscale contemporary inspiration in presentation, flavours and style, complimented with an extensive wine and beverage menu.



MEETING & EVENT SPACES

Echelon

- Premium space suitable for all event types
- Exclusive pre function area
- Pillarless versatile space
- Abundance of natural light with sheer and block out drapes
- Calming views over Sydney Olympic Park

The Niche

- Custom built boardroom with luxury amenities
- Exclusive and private space suitable for intimate meetings

Nexus

(Available to divide into two spaces)

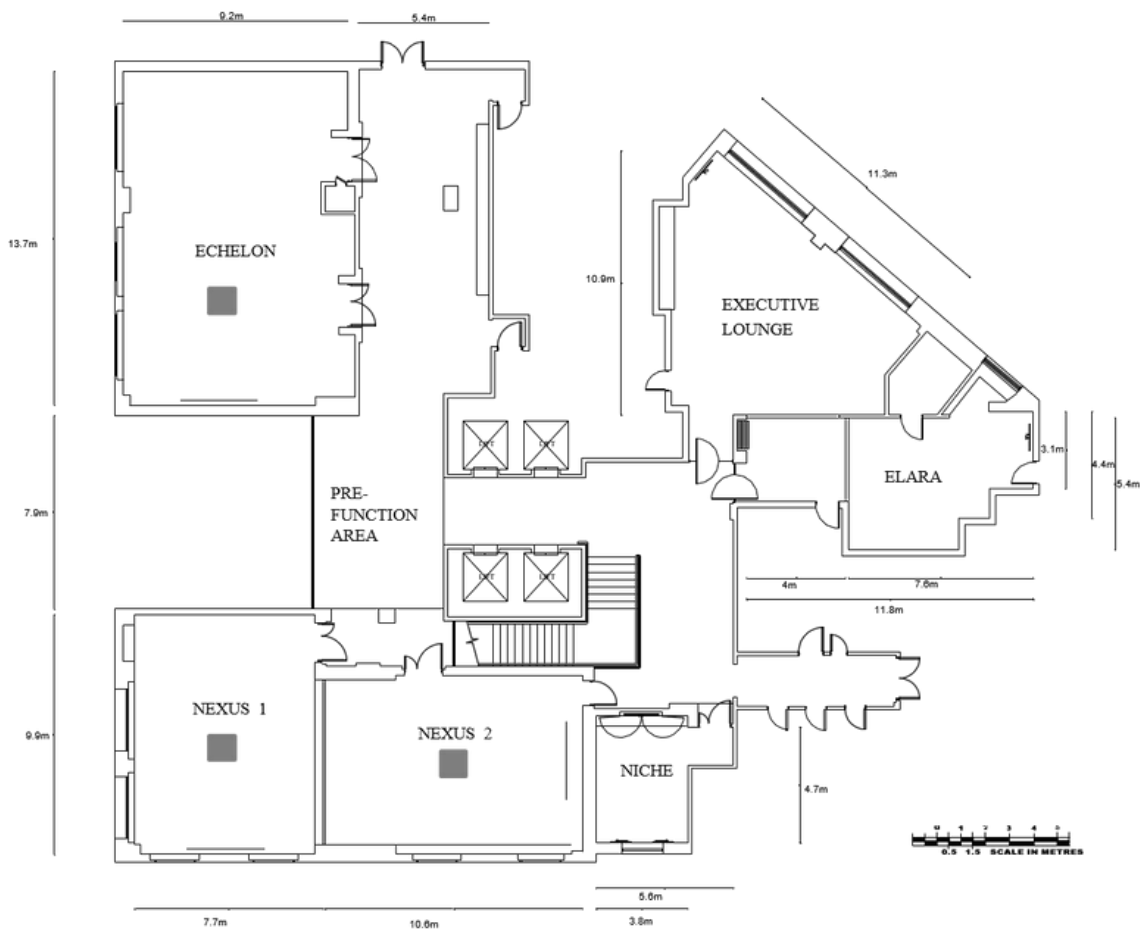
- Premium space suitable for all event types
- Exclusive pre function area
- Pillarless versatile space with breakout capabilities
- Abundance of natural light with sheer and block out drapes
- Lush treetop views over Sydney Olympic Park

Elara Boardroom

- Contemporary boardroom space suitable for collaborative meetings and social events
- Located in Pullman's Luxury Executive Lounge



FLOOR PLAN & CAPACITY CHART



Function Spaces	Size (m2)	Ceiling Height	COVID Safe 2m2 Area	U-Shape	Boardroom	Classroom	Cabaret	Banquet	Theatre	Cocktail
Echelon	130	4	78	30	30	60	64	80	110	110
Nexus Room	156	3.8	39	40	40	80	80	100	140	140
Nexus Room 1	78	3.8	39	24	24	40	40	50	70	70
Nexus Room 2	78	3.8	65	24	24	40	40	50	70	70
The Niche	25	2.5	12	-	8	-	-	-	-	-
Elara Boardroom	35	2.3	17	-	12 – no TV 10 – w/ TV	-	-	-	-	-

**Please note that capacities are full wall-to-wall capacities and do not account for AV, lectern or staging requirements. Above capacities are subject to change in line with NSW Government COVID-19 guidelines*



AUDIO VISUAL

Our modular rooms are equipped with the latest technology and provide the highest level of technical service.

Encore Event Technologies will accurately set up on time, meet and greet you to launch your event and be on hand throughout the day. We commit to ensure your event is a success and will impress your audience.

Pullman Special Packages:

Exclusive to our hotel - includes Data Projector, Screen, Personal Meet & Greet on Arrival & Sound/Audio

To discuss audio visual requirements for your conference or meeting, please contact:

Alana Bond

Alana.Bond@encore-anzpac.com | 02 8762 7647

CONFERENCE FACILITIES

We offer four modern meeting rooms suitable for small to medium scale events and conferences. The hotel also utilises the meeting facilities of the adjacent Novotel Sydney Olympic Park to offer expansive & customised experiences.

Surrounded by picturesque parklands and major venues, Pullman Sydney Olympic Park is undoubtedly one of Sydney's most unique business event destinations. With a passion for delivering successful events, we aim to meet your objectives in an environment designed for excellence.



DAY DELEGATE PACKAGES

Standard Day Delegate Package

INCLUSIONS:

- Arrival Barista coffee & tea
- Morning Tea: Selection of fresh fruit, bakery items with Nespresso coffee & tea
- Lunch: 2 fresh salads, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drink & juice
- Afternoon Tea: Selection of fresh fruit, sweet or savoury treat with Nespresso coffee & tea
- Refuel Station (Selection of nuts & lollies)
- Projector screen, flip chart, Wi-Fi and stationery caddy

Gourmet Full Day Delegate Package

INCLUSIONS:

- Arrival Barista coffee & tea
- Morning Tea: Selection of fresh fruit, bakery items with Nespresso coffee & tea
- Lunch: 2 fresh salads, hot item with side, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drink & juice
- Afternoon Tea: Selection of fresh fruit, sweet or savoury treat with Nespresso coffee & tea
- Refuel Station (Selection of nuts & lollies)
- Projector screen, flip chart, Wi-Fi and stationery caddy

Premium Full Day Delegate Package

INCLUSIONS:

- Arrival Barista coffee & tea
- Morning Tea: Selection of fresh fruit, bakery items with Nespresso coffee & tea
- Lunch: 2 vibrant salads, fresh bread rolls, chef selection of artisan meats & cheese, 2 hot items with sides, 1 hot vegetarian item, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drink & juice
- Afternoon Tea: Selection of fresh fruit, sweet or savoury treat with Nespresso coffee & tea
- Refuel Station (Selection of nuts & lollies)
- Projector screen, flip chart, Wi-Fi and stationery caddy

Upgrades

- Hosted in Bacar upon request

****Refer to daily rotational menus for further details. Minimum 20 people for daily set menus
Chef selection for groups less than 20 people***

*****Minimum spend applies to all meeting rooms***

STANDARD DAY DELEGATE PACKAGE

Minimum 20 guests for daily set menus
Chef selection for groups less than 20 guests

INCLUSIONS:

Arrival Barista coffee & tea

Morning Tea: Selection of fresh fruit, bakery items with Nespresso coffee & tea

Lunch: 2 fresh salads, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drink & juice

Afternoon Tea: Selection of fresh fruit, sweet or savoury treat with Nespresso coffee & tea

Refuel Station (Selection of nuts & lollies)

Projector screen, flip chart, Wi-Fi and stationery caddy

Monday

- Arrival barista coffee & herbal tea

MORNING TEA

- Banana bread with honey butter (v)
- Assorted quiche with tomato relish
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Tomato bocconcini basil salad with balsamic (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Mini boutique lamington (v)
- Chicken and leek pie with BBQ sauce
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Tuesday & Saturday

- Arrival barista coffee & herbal tea

MORNING TEA

- Toasted granola with greek yoghurt (v)
- Ham cheese croissant
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Baby beetroot salad with wild rocket, walnut, feta cheese, raisin (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Buttermilk scone with raspberry jam & Chantilly cream (v)
- Stuffed pumpkin flowers with aioli (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Wednesday & Sunday

- Arrival barista coffee & herbal tea

MORNING TEA

- Coconut maple chia pudding with berries (vg)
- Mediterranean vegetable frittata with tomato relish (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Honey roasted pumpkin salad with baby spinach, almonds, feta (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted eclairs and choux pastries
- Angus beef sausage roll with caramelised onion relish
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Thursday

- Arrival barista coffee & herbal tea

MORNING TEA

- Protein balls with trail mix (v)
- Spinach ricotta pastizzis with tomato chutney (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Mexican bean salad (v/vg/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted mini tartlets, cheese cakes
- Chicken empanada with coriander tomato salsa
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Friday

- Arrival barista coffee & herbal tea

MORNING TEA

- Almond orange slice with berries (gf/df)
- Zucchini haloumi fritters with sweet mustard (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Thai noodle salad with asian herbs, man jim dressing (gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted cookies (v/gf)
- Chicken tikka samosa with cucumber raita
- Seasonal whole fruit
- Nespresso coffee & herbal tea

GOURMET DAY DELEGATE PACKAGE

INCLUSIONS:

Arrival Barista coffee & tea

Morning Tea: Selection of fresh fruit, bakery items with Nespresso coffee & tea

Lunch: 2 fresh salads, hot item with side, assorted sandwiches & wraps, assorted sweets and fresh fruit.

assorted soft drink & juice

Afternoon Tea: Selection of fresh fruit, sweet or savoury treat with Nespresso coffee & tea

Refuel Station (Selection of nuts & lollies)

Projector screen, flip chart, Wi-Fi and stationery caddy

Minimum 20 guests for daily set menus

Chef selection for groups less than 20 guests

Monday

- Arrival barista coffee & herbal tea

MORNING TEA

- Banana bread with honey butter (v)
- Assorted quiche with tomato relish
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Tomato bocconcini basil salad with balsamic (v/gf)
- Grilled chicken fillet with tuscan sauce (gf)
- Honey roast root vegetables (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Mini boutique lamington (v)
- Chicken and leek pie with BBQ sauce
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Tuesday & Saturday

- Arrival barista coffee & herbal tea

MORNING TEA

- Toasted granola with greek yoghurt (v)
- Ham cheese croissant
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Baby beetroot salad with wild rocket, walnut, feta cheese, raisin (v/gf)
- Moroccan spice roasted lamb shoulder with red wine jus (gf)
- Buttered market vegetables with caramelized onions (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Buttermilk scone with raspberry jam & Chantilly cream (v)
- Stuffed pumpkin flowers with aioli (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Wednesday & Sunday

- Arrival barista coffee & herbal tea

MORNING TEA

- Coconut maple chia pudding with berries (vg)
- Mediterranean vegetable frittata with tomato relish (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Honey roasted pumpkin salad with baby spinach, almonds, feta (v)
- Peri peri chicken thigh fillet (gf)
- Herb roasted potato with zucchini, peas (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted eclairs and choux pastries
- Angus beef sausage roll with caramelised onion relish
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Thursday

- Arrival barista coffee & herbal tea

MORNING TEA

- Protein balls with trail mix (v)
- Spinach ricotta pastizzis with tomato chutney (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Mexican bean salad (v/vg/gf)
- Slow cooked beef brisket with chipotle BBQ sauce (gf)
- Herb roasted potato with green beans (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted mini tartlets, cheese cakes
- Chicken empanada with coriander tomato salsa
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Friday

- Arrival barista coffee & herbal tea

MORNING TEA

- Almond orange slice with berries (gf/df)
- Zucchini haloumi fritters with sweet mustard (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Thai noodle salad with asian herbs, man jim dressing (gf)
- Teriyaki chicken fillet (gf)
- Jasmine rice, stir fried broccoli, capsicum, cashew nut (gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted cookies (v/gf)
- Chicken tikka samosa with cucumber raita
- Seasonal whole fruit
- Nespresso coffee & herbal tea

PREMIUM DAY DELEGATE PACKAGE

Minimum 20 guests for daily set menus
Chef selection for groups less than 20 guests

INCLUSIONS:

Arrival Barista coffee & tea

Morning Tea: Selection of fresh fruit, bakery items with Nespresso coffee & tea

Lunch: 2 vibrant salads, fresh bread rolls, chef selection of artisan meats & cheese, 2 hot items with sides, 1

hot vegetarian item, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drink & juice

Afternoon Tea: Selection of fresh fruit, sweet or savoury treat with Nespresso coffee & tea

Refuel Station (Selection of nuts & lollies)

Projector screen, flip chart, Wi-Fi and stationery caddy

Monday

- Arrival barista coffee & herbal tea

MORNING TEA

- Banana bread with honey butter (v)
- Assorted quiche with tomato relish
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Assorted bread rolls with butter
- Chef selection of artisan cold meats & cheese
- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Tomato bocconcini basil salad with balsamic (v/gf)
- Grilled chicken fillet with tuscan sauce (gf)
- Honey roast root vegetables (v/gf)
- Sumac spiced barramundi with lemon dill butter (v/gf)
- Roasted beetroot, broccolini (v/gf)
- Roasted vegetable lasagna with tomato basil sugo, parmesan (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Mini boutique lamington (v)
- Chicken and leek pie with BBQ sauce
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Tuesday & Saturday

- Arrival barista coffee & herbal tea

MORNING TEA

- Toasted granola with greek yoghurt (v)
- Ham cheese croissant
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Assorted bread rolls with butter
- Chef selection of artisan cold meats & cheese
- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Baby beetroot salad with wild rocket, walnut, feta cheese, raisin (v/gf)
- Moroccan spice roasted lamb shoulder with red wine jus (gf)
- Buttered market vegetables with caramelized onions (v)
- Harissa roasted chicken with mint yoghurt
- Preserved lemon cous cous with dried fruits
- Vegetable chickpea tagine (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Buttermilk scone with raspberry jam & Chantilly cream (v)
- Stuffed pumpkin flowers with aioli (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Wednesday & Sunday

- Arrival barista coffee & herbal tea

MORNING TEA

- Coconut maple chia pudding with berries
- Mediterranean vegetable frittata with tomato relish (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Assorted bread rolls with butter
- Chef selection of artisan cold meats & cheese
- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Honey roasted pumpkin salad with baby spinach, almonds, feta (v)
- Peri peri chicken thigh fillet (gf)
- Herb roasted potato with zucchini, peas (v)
- Roasted salmon fillet with chimichurri (gf)
- Porato puree with grilled asparagus, truss tomato (v)
- Pumpkin gnocchi with persto cream and semi dried tomato, parmesan (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted eclairs and choux pastries
- Angus beef sausage roll with caramelised onion relish
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Thursday

- Arrival barista coffee & herbal tea

MORNING TEA

- Protein balls with trail mix (v)
- Spinach ricotta pastizzis with tomato chutney (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Assorted bread rolls with butter
- Chef selection of artisan cold meats & cheese
- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Mexican bean salad (v/vg/gf)
- Slow cooked beef brisket with chipotle BBQ sauce (gf)
- Herb roasted potato with green beans (v/gf)
- Cajun spiced chicken fillet (gf)
- Roasted sweet potato with corn cobs, chili lime butter (v/gf)
- Vegetable con carne with red rice (v/gf/df)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted mini tartlets, cheese cakes
- Chicken empanada with coriander tomato salsa
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Friday

- Arrival barista coffee & herbal tea

MORNING TEA

- Almond orange slice with berries (gf/df)
- Zucchini haloumi fritters with sweet mustard (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

LUNCH

- Assorted bread rolls with butter
- Chef selection of artisan cold meats & cheese
- Garden salad with selection of extra virgin olive oil and vinegars (v/vg/gf)
- Thai noodle salad with asian herbs, man jim dressing (gf)
- Teriyaki chicken fillet (gf)
- Jasmine rice, stir fried broccoli, capsicum, cashew nut (gf)
- Master stock braised pork belly
- Steamed asian greens with ponzu, sesame (v)
- Stir fry noodle with tofu, asian vegetables and black bean sauce (v/vf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit platter with berries
- Assorted soft drink & fresh juice

AFTERNOON TEA

- Assorted cookies (v/gf)
- Chicken tikka samosa with cucumber raita
- Seasonal whole fruit
- Nespresso coffee & herbal tea



BREAKFAST

Light Breakfast (served buffet style)

- Selection of bakery items, croissant, muffin, French pastries (V)
- Pear raspberry bread, banana bread with butter and fruit preserves (V)
- Maple vanilla chia pudding (V)
- Seasonal fruit platter, berries
- Natural yoghurt, fruit compote
- Barista coffee, teas and infusions

Pullman Breakfast (served buffet style)

Includes light breakfast items:

- Scrambled free range eggs (GF)
- Grilled bacon (GF)
- Chicken gremolata sausages (GF)
- Grilled tomatoes (GF, DF)
- Potato hash brown
- Roasted mushrooms (GF, DF)
- Fresh fruit juices
- Barista coffee, teas and infusions

Plated Breakfast

Includes light breakfast items:

- Freshly scrambled free range eggs, grilled bacon, trussed tomato, grain loaf, micro herb
- Eggs benedict, free range poached eggs, serrano jamon, soft herb, herb hollandaise
- Eggs Montreal, free range poached eggs, king salmon gravlax, baby spinach, lemon hollandaise
- Blueberry ricotta pancakes, crispy bacon, orange caramel, maple syrup, fresh berries
- Chorizo, fetta and onion frittata, asparagus, tomato jam, watercress radish salad (GF)
- Heirloom tomato and goats fetta tart, onion jam, truffle oil, micro herb (V)



BUFFET

PREMIUM BUFFET

Inclusions:

- Antipasto platters with marinated vegetables, cured meats
- Artisan bread rolls with assorted dips
- Panzanella salad with cab sav vinaigrette (V, DF)
- Classic Tuna nicoise salad, seeded mustard dressing (DF, GF)
- Choice of 2 hot items
- Chef's selection sweet treats
- Artisan cheese platter, guava paste, muscatel, lavosh, crackers
- Seasonal fruit platters, fresh berries

Upgrade to Seafood

Inclusions:

- Cooked Prawns
- Smoked Salmon
- Sydney Rock Oysters

SEAFOOD UPGRADE

Hot Selections

- Indian butter chicken, basmati rice, naan bread, mango chutney
- Peri peri spiced chicken Maryland, roasted zucchini, corn (GF, DF)
- Slow roasted whole sirloin, truffled mushroom ragout, herb roasted potato, red wine jus (GF)
- Braised beef cheek, soft polenta, honey roasted baby carrots (GF)
- Roasted lamb shoulder, root vegetables, cocktail onions, peas, red wine jus (GF, DF)
- Master stock braised pork belly, steamed Asian greens, soy ginger glaze (DF)
- Penne pasta, red pepper tomato ragout, chorizo, basil pesto
- Grilled salmon, wilted spinach, truss tomato, pomme puree, salsa verde (GF)
- Steamed barramundi, stir fried Asian vegetables, jasmine rice, chilli ginger soy sauce (DF)
- White bean and Italian vegetable ragout, rocket pesto, Persian feta (V)

CATERING

Refuel Station

All Day refuel of nuts, lollies, trail mix

Fruit Bowl

Seasonal whole fruit

Fruit Platter

Seasonal fruit platter

Sandwich Platter

Variety of chef selected sandwiches

Additional Morning or Afternoon Tea item

Individual chocolate plate

3 pieces per person, placed at each sitting for arrival

Acai Bar

Freshly made Acai with a variety of mix ins

Yoghurt Bar

Healthy yoghurt with a selection of toppings

Additional Hot Dishes

Add to your lunch or dinner*

*Price additional to lunch/dinner cost

BEVERAGES

Barista Coffee Cart

Price additional to Day Delegate Package

Fresh Juice

Smoothie Station

Fresh & healthy smoothies for your guests

Seasonal Mocktails

Freshly made & served to your guests, or placed at each seat to enjoy on arrival

Seasonal Cocktail

Freshly shaken by our expert bar tenders

Gin & Tonic Tasting

3 Gins paired with Australian tonic & garnishes

Wine & Cheese Tasting

3 wines paired accompanied with Australian cheeses

Our hotel practices responsible service of alcohol. Prices and beverages are subject to change without notice. Beverage package inclusions are set and cannot be substituted.



pullman
HOTELS AND RESORTS

SYDNEY OLYMPIC PARK



Antipasto Grazing

A range of cured meats, cheeses, crackers and accompaniments

Vegetarian option also available, price on request

Charcuterie & cheese station

Vintage cheddar, triple cream brie, Danish blue, prosciutto, salami, bresaola, olives, cornichon, pickled vegetables, quince paste, grapes, strawberries, dried fruits, nuts, crackers and sourdough

+ Add on: Professional Chef slicing cured meats, price on request

Oyster station

Pacific oyster, rock oysters, freshly shucked on ice

Dressings & sauces: mignonette, ponzu, nam jim, tabasco, vinegars, lemon, lime

+ Add on: Professional Chef freshly shucking Oysters, price on request

Slider station

Custom made sliders by a professional chef – made to order.

12 hour slow cooked pork shoulder slider, chipotles sauce, pickles, kale slaw + Wagyu beef slider, smoky BBQ sauce, pickles, kale slaw

+ Add on: BBQ on the balcony with professional Chef (min 60 pax), price on request

Pasta chef station

Enjoy freshly prepared bowls of pasta & load up with toppings!

Gnocchi, tomato sugo, hazelnut, beurre noisette + Lamb ragout cassarecce, olives, red wine tomato sauce with condiments

Taco station

Enjoy a fiesta with our Chef making tacos to your liking

Spiced beef mince, chicken fajita, and chilli beans + Condiments: tomato salsa, sour cream, guacamole, liquid cheese, jalapeno, coriander.

+ Add on: Mini margarita cocktails, price on request

Cannoli station

Personally piped cannoli with your choice of filling

Vanilla cream, ricotta, custard, chocolate custard. Garnish with: pistachio, chocolate, fresh berries.

Chocolate station

Indulge in all things chocolate with a spread of desserts - Mouse, cakes, dipped strawberries, truffles

Our hotel practices responsible service of alcohol. Prices and beverages are subject to change without notice. Beverage package inclusions are set and cannot be substituted.



p u l m a n
HOTELS AND RESORTS

SYDNEY OLYMPIC PARK



CANAPÉS

1/2 Hour Package

Chef's selection of 3 items

1 Hour Package

Selection of 6 items

1 Hour Package

Selection of 8 items

2 Hour Package

Selection of 10 items

2 Hour Package

Selection of 12 items

3 Hour Package

Selection of 12 items & 2 substantial items

3 Hour Package

Selection of 12 items & 3 substantial items

4 Hour Package

Selection of 12 items & 4 substantial items

5 Hour Package

Selection of 14 items & 4 substantial items

Cold

- Pacific oysters, wakame, flying fish roe, Japanese dressing
- Selection of sushi, lime vinaigrette, pickled ginger, wasabi citrus sauce (DF)
- Poached yamba prawn, Asian salad, nam jim (DF)
- Cured swordfish, yuzu, togarashi, nori powder, lotus roots (DF)
- Scallops ceviche, avocado, green chilli, lime, coconut, tortilla crisps (DF)
- Peking duck pancake, shallots, cucumber, hoi sin sauce
- Seared beef, beetroot ketchup, goat's curd, sugar cured tomato
- Pepperonata, goat's curd, dried olives, basil (V)
- Vegetarian rice paper roll, Vietnamese mint, nouc cham (V, GF, DF)

Hot

- Seared scallops, cauliflower puree, pancetta crumbs, basil oil
- Tempura prawn, ponzu
- Pork belly, miso mayo, bonito flake (GF, DF)
- Master stock braised beef short ribs, potato puree, crispy shallot
- Asian spice marinated chicken skewers, satay sauce (GF)
- Crumbled lamb shoulder, Persian feta, green pea puree
- Karaage chicken, dashi mayo
- Duck spring rolls, hoisin sauce
- Polenta chips, truffle aioli (V)
- Saffron manchego, fontina arancini, housemade tomato jam (V)
- Potato pea parmesan croquette, smoked paprika aioli (V)
- Steam Asian dumpling, ponzu

Dessert

- Selection of boutique desserts (V)
- Selection of handmade chocolate (G)F
- Selection of petit french macaroons (V)
- Selection of ice pops (V)

Substantial Selections:

Cold

- Thai chilli chicken, Asian slaw, crispy rice noodles, toasted peanuts (DF)
- Salmon poke, pearl barley, edamame, avocado, Japanese dressing
- Poached chicken Caesar, soft egg, parmesan (GF, DF)
- King cous cous salad, grilled vegetables, minted labna, coriander pesto (V)

Hot

- Peri peri chicken quesadilla, guacamole
- Tempura battered snapper, chips, yuzu tartar sauce, lemon
- Butternut chicken, basmati rice, raita, chutney pappadam
- Pulled pork slider, fennel apple slaw, chipotle sauce
- Beef cheek, polenta, port jus
- Sumac crusted lamb cutlet, herb yoghurt
- Spiced chickpea and tomato curry, cucumber coriander salsa (V)



PLATED OPTIONS

2-COURSE | 3-COURSE | ALTERNATE ADD-ON | SLIDES ADD-ON

Entrée

- Roasted pumpkin, stracciatella, tomato fondue, vino cotto, seeds (V, GF)
- Baby carrot salad, frisee salad, smoked ricotta, hazelnut maple dressing (V, GF)
- 63 degree egg, asparagus, kale, cured kumatos, Persian feta, mustard leaves (V, GF)
- Kingfish sashimi, ruby grape fruit, lotus roots, wakame salt, togarashi, wasabi oil (GF)
- Olive oil poached salmon, pickled daikon, ponzu gel, puffed rice, roe (DF)
- Seared ocean trout, smoked tomato, cucumber, enoki, shiso, dashi (DF)
- Wagyu beef bresaola, nashi pear, pickled king brown, fennel, buffalo mozzarella, toasted quinoa
- Angus beef Carpaccio, roasted field mushroom, scotched onions, soft quail egg, baby cos (GF, DF)
- Milk braised pork belly, cloudy bay clams, cannellini beans, brussel sprouts, cider mustard glaze (GF)
- Duck breast, fennel puree, charred broccolini, pickled beetroot (GF)

Dessert

- Yoghurt panna cotta, rosewater macerated strawberry, pistachio, granola
- Hot chocolate fondant, raspberry gel, vanilla ice cream, candied nuts (V)
- Coconut mousse, chilli roasted pineapple, black sesame ice cream (GF)
- Dark chocolate fudge, banana, raspberry, crème fraiche cream (V, GF)
- Peanut butter cheesecake, oreo crumbs, banana, praline ice cream (V)
- Olive oil pistachio cake, rhubarb, mascarpone ice cream (V)
- Ricotta crème, nashi pear, cocoa crumbs, lemon curd, rose petal ice cream (V)
- White chocolate mousse, rhubarb, meringue (V)
- Australian cheese plate, condiments, flat bread

Main

- Slow cooked beef cheeks, beetroot ketchup, maple roasted parsnip, red wine jus (GF, DF)
- Beef tenderloin, baby carrots, mushroom puree, puffed wheat, truffled jus
- Beef striploin, caramelized onion puree, eschallots, baby leeks, mustard anchovy butter (GF)
- Duck Maryland, honey roasted potato, pancetta, peas, asparagus (GF, DF)
- Duck breast, pumpkin puree, pickled beetroot, charred broccolini, braised farro
- Chicken supreme, black truffle, sweet corn salsa, king brown mushroom, parmesan curd (GF)
- Grilled pork cutlet, spiced carrot puree, braised cabbage, pancetta, roasted pear jam (GF)
- Seared salmon, edamame, kohlrabi ragout, miso kombu curst, orange soy beurre blanc
- Crispy skin barramundi, cauliflower, asparagus, chorizo, curry oil (GF)
- Snapper, braised borlotti beans, cavolo nero, Chinese sausage, goji berry, shimeji mushroom
- Lamb loin, smoked eggplant puree, potato mash, pencil leeks, truss tomato, olive jus (GF)
- Handmade gnocchi, zucchini, corn, sugar cured tomato, ricotta, beetroot essence (V)

Sides (price on request)

- Spinach and witlof salad, persian fetta, mint, shaved nashi pear, sweet peas (V, GF)
- Roasted root vegetables, goats cheese, pinenuts (V, GF)
- Pan roasted chat potato, pancetta, honey (GF, DF)
- Green beans, olives, cherry tomato (V, GF, DF)
- Steamed broccolini, soy mirin, crispy shallots (V, DF)



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

Sparkling Wine, New South Wales
Semillon Sauvignon Blanc, New South Wales
Shiraz Cabernet, New South Wales
Hahn Super Dry, Hahn Light & James Boags Light
Assorted soft drinks & Orange juice, Still & Sparkling Water
Nespresso coffee & herbal tea

1 HOUR
2 HOUR
3 HOUR
4 HOUR
5 HOUR

PREMIUM BEVERAGE PACKAGE

Pete's Pure Prosecco, Murray Darling NSW
Pete's Pure Sauvignon Blanc, Murray Darling NSW
Pete's Pure Cabernet Sauvignon, Murray Darling NSW
Heineken, James Boags Premium & James Boags Light
Assorted soft drinks, orange juice, still & sparkling water & Nespresso coffee and tea

1 HOUR
2 HOUR
3 HOUR
4 HOUR
5 HOUR

DELUXE BEVERAGE PACKAGE

Veuve Tailhan Blanc de Blanc, Loire Valley FRA
Quilty & Gransden Chardonnay, Orange NSW
Quilty & Gransden Shiraz, Orange NSW
Stone Wood Pale Ale, Sydney Lager, James Squire Cider & James Boags Light
Assorted soft drinks, orange juice, still & sparkling water & Nespresso coffee and tea

1 HOUR
2 HOUR
3 HOUR
4 HOUR
5 HOUR

Our hotel practices responsible service of alcohol. Prices and beverages are subject to change without notice. Beverage package inclusions are set and cannot be substituted.



BEVERAGE PACKAGES

GRAND BEVERAGE PACKAGE

Please select 1 Red & 1 White Wine for your package

La Gioiosa Prosecco, Veneto ITA

Penfold Max's Rose, Adelaide Hills SA

Penfold Max's Chardonnay, Adelaide Hills SA

Penfold Max's Riesling, Eden Valley SA

Penfold Max's Shiraz, Adelaide Hills SA

Penfold Max's Pinot Noir, Adelaide Hills SA

Stone Wood Pale Ale, Sydney Lager, James Squire Cider & James Boags Light

Assorted soft drinks, orange juice, still & sparkling water & Nespresso coffee and tea

1 HOUR

2 HOUR

3 HOUR

4 HOUR

5 HOUR

NON-ALCOHOLIC BEVERAGE PACKAGE

Classico Sparkling

Classico White

Classico Red

Heineken 0.0%

Assorted soft drinks, orange juice, still & sparkling water & Nespresso coffee and tea

1 HOUR

2 HOUR

3 HOUR

4 HOUR

5 HOUR

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PINNACLE TEAM EVENTS

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They can host events from 10 – 1,000 people and have a variety of “off the shelf” events to accommodate any size group. They can also create bespoke events tailored specifically to achieve a unique brief. Pinnacle are fostering connections and improving corporate culture across NSW, one event at a time.

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Escape
Trivia Challenge Night



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