

**MEET
PLAY**

***OPPORTUNITY
MEETS HERE***

PULLMAN SYDNEY HYDE PARK





OUR WORLD IS YOUR PLAYGROUND

Pullman Sydney Hyde Park has everything you need to unlock your potential.

There's space for you to work, create and connect in the 241 design-led rooms and suites, 10 flexible meeting rooms, not to mention the happening lobby. Always looking to up our game, we redefine what it means to travel. Our holistic well-being program is fresh; as is the cuisine we serve – all designed to fuel performance while expertly balancing indulgence and health. Everywhere you turn, art surrounds and inspires you. And, there's the opportunity to play around every corner.

Located in Sydney, overlooking Hyde Park a short walk from Museum Station, the contemporary, stylish and cosmopolitan Pullman Sydney Hyde Park opens up new travel possibilities, with Oxford Street and the city east on your doorstep and Sydney International Airport just 20 minutes away by car.

Our world is your playground.



**THIS PLACE IS
WONDERFUL!
LUXURIOUS
BEDS, LARGE
ROOMS AND
TOP QUALITY
AMENITIES
ARE JUST A
FEW OF THE
HIGHLIGHTS!**

— A RECENT GUEST GOOGLE REVIEW —

LET'S GET DOWN TO BUSINESS

Not just stylish and comfortable, Pullman Sydney Hyde Park's rooms are seamless and smart. Contemporary design sets the scene while a spacious workspace and complimentary Wi-Fi means you can simply plug in and get down to business as soon as you arrive.

Enjoy the views across Hyde Park. Or settle in for the night with the flatscreen TV, coffee machine, tea selection, mini bar and snack selection. Choose between King or Twin 5-star featherbeds perfect for sleep.

All bathrooms feature large corner soak in tubs and hand-crafted bathroom amenities created exclusively for Pullman by C.O. Bigelow.

- 241 Contemporary Guestrooms
- From 30 Square Metres
- Park Suite designed by Coco Republic
- 40-inch LCD TV
- Soak in corner tub
- CO Bigelow Bathroom Amenities
- Robes and Slippers



MEET PLAY

SPACE TO CREATE

MEET/PLAY by Pullman pushes the limits and imagines new ways of doing business in an ever more connected world. It's not only about working together but also playing together too. Our dynamic meeting and break out spaces, collaborative experiences, holistic well-being program and game-changing approach help guests get in the zone.

AVAILABLE STANDARD EQUIPMENT







- Landline
- Superior sound systems
- Teleconference calling system
- An extensive array of audio, video and projection equipment
- WiFi access
- Data projector

MODULAR MEETING ROOMS

- Immersive lighting
- Adjustable lighting
- Large conference tables
- Breakout rooms available
- Large pre-function spaces
- Self-service Nespresso experience
- High visibility with no pillars in the meeting rooms

EVENT TECHNOLOGY

Audio visual solutions are a breeze – Pullman Sydney Hyde Park has an in-house AV company. Encore event technology are located on the premises and have experience, equipment and knowledge that is second to none.

MEETING ROOMS	AREA(M ²)	CEILING	 U-SHAPE (SINGLE)	 CLASSROOM	 BOARDROOM	 THEATRE	 BANQUET DINNER	 RECEPTION
Ibis ¹	264	2.7	80	150	70	250	180	250
Cook ¹	116	2.64	40	60	40	100	80	100
Park View	83	2.64	20	24	20	50	32	70
Dalley	30	2.64	14	12	14	15	20	20
Busby	23	2.64			10		12	
Frazer	23	2.64			8			
The Terrace	100							120
Windows	128	2.7					120	150
Lobby Lounge	108	5						40

¹Meeting rooms are flexible and can be split.



**BROWSE OUR
DAY DELEGATE
PACKAGES**

Our packages are as flexible as we are, if you are seeking something different to what you see, please let us know..We always have something up our sleeve.

REFRESHMENT BREAKS

- Arrival Tea + Coffee \$8.00 PP
- Morning or Afternoon Tea (chefs selection of two items) \$14.00 PP
- Additional break items \$6.00 PP
- Freshly sliced seasonal fruit (per person per break) \$4.00 PP
- Orange Juice \$4.00 PP
- Continuous tea and coffee \$21.00 PP

HALF DAY PACKAGE

(min. 15 delegates)

INCLUSIONS

- Arrival Tea and Coffee
- Morning Tea OR Afternoon Tea including Chef's selection of a sweet or savoury item
- Chef's signature buffet luncheon / or working gourmet sandwich bar with freshly brewed coffee and tea, assorted soft drinks
- Pullman notepads and pens
- Complimentary Conference Wi-fi
- Still and sparkling water and mints, refreshed at every break.
- Audio Visual - 1 x screen, 1 x non-electronic whiteboard and 1 x flipchart with markers and eraser

FULL DAY PACKAGE

(min. 15 delegates)

INCLUSIONS

- Arrival Tea and Coffee
- Morning Tea including Chef's selection of a sweet or savoury item
- Chef's signature buffet luncheon / or working gourmet sandwich bar with freshly brewed coffee and tea, assorted soft drinks
- Afternoon Tea including Chef's selection of a sweet or savoury item
- Pullman notepads and pens
- Complimentary Conference Wi-fi
- Still and sparkling water and mints, refreshed at every break.
- Audio Visual - 1 x screen, 1 x non-electronic whiteboard and 1 x flipchart with markers and eraser



EAT BREAKFAST AND THEN CHANGE THE WORLD

BREAKFAST MENUS

AUSTRALIAN BUFFET BREAKFAST 36 PP

Minimum 30 people. Served buffet style.

COLD BREAKFAST

- Smoked bacon
- Fresh stone baked bread selection
- House baked Danish pastries and croissants
- Mini fruit and plain muffins
- Selection of freshly sliced continental smoked meats
- Selection of Swiss and Australian cheddar sliced cheese
- House made signature bircher muesli
- Selection of vanilla, strawberry and natural Greek yoghurts
- Freshly sliced Australian watermelon, pineapple, rockmelon and honeydew melon
- Selection of fresh seasonal whole Australian fruits.
- Selection of Australian apple, pineapple and orange juice

HOT PLATED BREAKFAST 30 PP

Minimum 25 people. Served to table.

SELECT ONE OF THE FOLLOWING

Signature El Capitano Burrito, Free range scrambled eggs, chorizo, grilled bacon, hash brown and chipotle pepper sauce wrapped in a tortilla and grilled served with Pico de Gallo salsa, guacamole and sour cream.

Sweet Potato and Carrot Fritters, Smoked sweet potato and carrot fritters, soft poached egg, Greek whipped yoghurt, pomegranate and green leaf salad.

Saint Benedict, braised beef brisket, capsicum pesto, ghee and turmeric hollandaise with poached eggs on stone baked sourdough.

BREAKFAST CANAPÉS

Chef's selection of 3 canapés - \$18 PP
Choice of 3 hot and 3 cold canapés - \$32 PP
Additional canapés - \$6 EA PP

COLD BREAKFAST CANAPES

- Smoked salmon and poppy seeded bagels
- Gourmet spiced muesli and yoghurt
- Exotic fruit skewers
- Spanish omelette sandwich
- Fruit juice, smoothie shots

HOT BREAKFAST

- Free range scrambled eggs
- Chicken and lemon myrtle chipolata sausages
- Crispy potato hash browns
- Australian grilled bacon
- Grilled roma tomatoes
- Slow cooked locally grown field mushrooms

ADD EXTRA'S FOR \$4.50PP

- Choices of house-made healthy juice
- Apple, beetroot and ginger
- Green smith apple, celery, cucumber and kale

Classic Smoked Salmon Beni, smoked Tasmanian salmon, wilted spinach, poached eggs and hollandaise sauce on English muffins.

French Toast, brioche bread grilled with seasoned free range eggs, whipped vanilla bean mascarpone, Agave syrup and fresh berries.

Signature Avocado, smashed Queensland avocado, marinated feta, cherry tomatoes, middle eastern dukkha and poached eggs on stone baked sourdough bread.

Blueberry Pancakes, buttermilk and blueberry pancakes, grilled bacon, whipped mascarpone and fresh berries.

Country Style Scrambled Eggs, free range scrambled eggs, seasoned cherry tomatoes, avocados and truffle oil on baked bread.

- Smoked salmon, crème fraiche and chive roulade
- Chia seed pudding pots with berries.

HOT BREAKFAST CANAPES

- Blueberry pancakes with bacon and maple syrup
- Huevos rancheros
- Australian scones with jam and cream
- Poached egg florentine with wholemeal muffin
- Asian vegetarian sui mai
- Egg, bacon and mushroom mini quiches
- Mini bratwurst with greens and corn relish



LUNCH MAKES THE WORLD GO ROUND

WORKING LUNCH OPTIONS

WORKING GOURMET SANDWICH BAR \$51 PP

Served outside your meeting room

BREAD

Freshly baked dinner rolls

SALADS

Crisp mesclun salad with condiments
Classic Caesar salad with condiments

SANDWICH

Chef's hand crafted gourmet sandwiches & wraps of the day using fresh & locally sourced ingredients

DESSERT

Assorted house made desserts & slices
Australian fruit & berry platte

BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

CHEF'S SIGNATURE BUFFET \$51 PP

minimum of 30 guests

BREAD

Freshly baked dinner rolls

SALADS

Classic Caesar salad
Crisp mesclun lettuce salad with condiments

HOT BUFFET

Delicious hot buffet of our chef's unique recipes including a meat dish, pasta, potato preparation, seasonal vegetables (steamed or roasted) and a rice dish

DESSERT BUFFET

Chef's hand crafted dessert buffet
Seasonal fruit platter

BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

ADD ON OPTIONS

Hot dish of the day with Accompaniments \$8.00 PP
Local Aussie cheese platter \$8.00 PP
Salads of the day \$5.00 PP
Gourmet house-made salad \$5.00 PP
Live carving station \$10.00 PP



CANAPÉ SELECTIONS

- CHEF'S SELECTION OF 3 CANAPÉS - \$18 PP
- CHOICE OF 3 HOT AND 3 COLD CANAPÉS - \$32 PP
- CHOICE OF 4 HOT AND 4 COLD CANAPÉS - \$39 PP
- CHOICE OF 4 HOT, 4 COLD AND 2 SUBSTANTIAL CANAPÉS - \$49 PP
- ADDITIONAL CANAPÉS - \$6 EA PP
- SUBSTANTIAL CANAPÉS - \$8 EA PP

COLD CANAPÉS

- Goats cheese mousse and braised beetroot tartlet
- Smoked potato and cardamom yoghurt crispy donuts
- Thai chicken basket
- Old-fashioned prawn cocktail
- Vodka poached Australian salmon, baby peas mousse and Avruga caviar
- Thai beef skewers
- Chicken and vegetable rice paper rolls
- Freshly shucked Pacific oysters with ginger, lemongrass bubbles,
- French Mignonette, coconut, lime and chilli granita
- Prosciutto melon and balsamic pearls

HOT CANAPÉS

- Korean chicken bao bun
- Beetroot and fetta arancini
- Brazilian beef empanada and chipotle potato
- Braised beef croquette with saffron aioli
- Chickpea and pumpkin falafel
- Potato rosti with rare roast beef, onion jam and horse radish mousse
- Baked sweet potato and vegetable fritters
- Lamb kibbeh with turkish hummus
- Lime peppered crumbed prawns with citrus aioli
- Kuro prawns with smokey BBQ sauce
- Crispy tofu with lemon and soya glaze
- Cheese souffle tarts with finger lime salsa

DESSERT CANAPÉS

- Green tea and mandarin tiramisu
- Kafir lime and lemongrass panna cotta
- Nutella stuffed churros
- Salted caramel and whipped ricotta tarts
- Dessert tacos
- Black rice pudding with caramelised pumpkin mousse
- Assorted French petit fours

SUBSTANTIAL CANAPÉS

- Whiting, tomatillo and spiced beans Tostadas
- Soft and hard fish tacos
- Chilli beef fajitas
- Smoked beef brisket sliders
- Chicken burrito
- Crispy pork belly and pineapple salsa bao buns
- Forest mushroom sliders
- Grilled vegetable soft tacos

GLUTEN FREE CANAPÉS

- Brazilian baked cheese balls
- Compressed watermelon, whipped fetta and dried plum
- Tandoori cottage cheese tikka rice

VEGAN CANAPÉS

- Curried potato donut, mint and coconut chutney
- Vegetable rice paper rolls with Nam Jim sauce
- Crispy tofu with lemon and soya glaze
- Forest mushroom bruschetta on a French baguette
- Mushroom and wild herb tartlet
- Potato, green peas and almond croquette

LIVE COOKING STATIONS

- Sushi and sashimi - \$16 PP
- Rare roasted Cape Grim Beef sirloin - \$10 PP
- Vietnamese beef / chicken pho - \$12 PP
- Singaporean laksa station - \$12 PP

PLATTERS

Each platter serves approximately 10 people

GOURMET CHEESE PLATTER \$95

Gourmet local cheese board with traditional accompaniments.

FRUIT PLATTER \$95

Locally sourced seasonal fresh fruit platter.

GOURMET MEXICANA PLATTER \$95

Gourmet Fish tacos, classic mini beef burrito, chicken quesadillas, freshly fried corn chips, guacamole, sour cream and Pico de Gallo salsa.

CLASSIC MIDDLE EASTERN PLATTER \$95

Traditional lamb kibbeh, house made falafel, chicken kebab, beef Adana, pita bread, tabouli, hummus and yoghurt dip.



PLATED LUNCH OR DINNER

2 course | 75 PP
3 course | 85 PP

The alternate drop menu provides a more formal dinner setting. Individually plated meals are delivered to each guest and fresh bread rolls are served on arrival and tea and coffee to finish.

This menu is an example of what you can expect however, we remain dedicated to serving the best and freshest seasonal produce to ensure you get the best farm to plate menu on the day. With this in mind, you can expect some minor changes due to seasonal produce at any time.

ENTREES

Choose 2 options

COLD ITEMS

Slow poached ocean trout, soft kipfler potatoes, green beans, mascarpone and herb consommé (GF)
Locally sourced king fish tartare, fresh berries and Warrigal greens bubbles (GF/DF)
Tasmanian salmon gravlax, sweet and sour baby vegetables and whipped ricotta (GF)
Goats cheese mousse, roasted baby beetroots, green peas gel, locally grown baby vegetables and herbs (GF)
Marinated compressed watermelon, green tomatoes, soy milk ricotta and freeze-dried watermelon and balsamic glaze (GF/DF/V)
Tropical scallop ceviche, yuzu dressing, baby veg and salmon caviar (GF/DF)

HOT ITEMS

Sous vide duck breast, carrot puree, orange glaze and freeze-dried oranges (GF/DF)
Stuffed lamb kibbeh, green chickpeas hummus, pita chips and baby herbs
Pan seared potato gnocchi, sautéed forest mushrooms, semi dried tomatoes, pumpkin puree and aged parmesan (VEG)
Three mushrooms ravioli, tomato ragu, parmesan and baby herbs (VEG)
Spinach and tofu dumplings and spiced Asian vegetable broth (VEG)
Kataifi wrapped prawns, mango, coriander, bell pepper salsa and smoked eggplant puree

MAINS

Choose 2 options

Australian red Wagyu short ribs beef Bourguignon, mashed potatoes and poached baby vegetables (GF)
Cape Grim beef sirloin, carrot Vichy, potato gratin and natural jus (GF)
Grilled Australian Barramundi, sweet potato rosti, broccolini and sauce romesco (GF)
Classic chicken cordon bleu, grilled king brown mushroom, green peas puree and red wine jus
Herb crusted chicken breast, blanched baby carrots, young almond puree and chicken jus
Grilled Tasmanian salmon, potato cake, steam green beans and saffron volute sauce (GF)
Grilled lamb loin with parmesan risotto, forest mushrooms and jus (GF)
Beef Wellington, Warrigal greens puree, potato fondant and red wine jus
Herb crusted lamb rump, French style ratatouille and lamb jus
Confit duck maryland, du pay lentils, carrot mousse, asparagus and jus (GF)
Oven roasted spatchcock, caramelised French shallot tart, grilled asparagus and veal jus

DESSERTS

Choose 2 options

Kafir lime panna cotta, locally grown melon and berry salsa
Green tea and mandarin tiramisu with fresh and dried berries
Warm French apple tart with vanilla bean ice cream
Salted caramel and chocolate domes, hazelnut praline and berry sorbet
Lemon curd and lavender cheese cake with whipped ricotta
Tropical mango paradise and minted melon salsa
Signature Mojito slice
Warm peach and ginger Tarte Tartine
Flourless orange and almond cake with macadamia gelato

BUFFET

SIGNATURE BUFFET

\$69 PP - minimum of 25 guests

BREAD

Freshly baked dinner rolls

SALADS

Chef's selection of 3 seasonal salads
Classic Caesar salad
Crisp mesclun lettuce salad with condiments

HOT BUFFET

Delicious hot buffet of our chef's unique recipes including an assortment of meats, pasta, rice and vegetable dishes

DESSERT BUFFET

Chef's hand crafted dessert buffet
Seasonal fruit platter
Australian cheese selection

BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

THE AUSSIE BBQ

\$90 PP - minimum of 40 guests

BREAD

Freshly baked dinner rolls

SALADS

Locally grown potato, crispy bacon, shallots and parsley dressed
with sour cream and mustard
Char grilled baby octopus salad
Pumpkin and organic quinoa salad
Crisp mesclun salad with condiments
Classic Caesar salad

HOT BUFFET

Grilled pork, beef and chicken snags with caramelised onions
Crispy prosciutto chicken thighs with sage
Grilled Humpty Doo Barramundi with pineapple and tomato salsa
Slow cooked Cape Grim beef sirloin
Chargrilled corn
Seasonal roast vegetables

DESSERT BUFFET

Great Aussie pavlova
Lemon myrtle crème brûlée
Native plum cake with butterscotch sauce
Assorted house made cake slices
Selection of Australian cheeses and condiments
Seasonal sliced fruit

BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

AUTHENTIC ASIAN

\$80 PP - minimum 40 guests

BREAD

Freshly baked dinner rolls

COLD BUFFET

Marinated green mussels
Assorted house made sushi bar with classic condiments
Thai beef and rice noodle salad
Crunchy Asian slaw with nam jim dressing
Crisp mesclun salad with condiments
Classic Caesar salad

HOT BUFFET

Chicken laksa station
Sweet and sour pork
Korean beef bulgogi
Malaysian chicken curry
Steam jasmine rice or veg fried rice
Chinese broccoli and caramelised garlic

DESSERT BUFFET

Kafir lime panna cotta
House made signature green tea and mandarin crème brûlée
Green tea tiramisu
Assorted house made dessert slices
Selection of Australian cheeses and condiments
Freshly sliced fruit

BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

SEAFOOD SENSATION

\$95 PP - minimum of 40 guests

BREAD

Freshly baked dinner rolls

COLD SEAFOOD BAR

Tiger prawns with cocktail sauce
Sydney rock oysters
House made assorted sushi and classic condiments
Tasmanian smoked salmon
Grilled octopus salad
Schoolies prawn and bell pepper salad
Marinated locally sourced green mussels
Crisp mesclun salad with condiments
Classic Caesar salad

HOT BUFFET

Steamed barramundi with sweet soy fusion dressing
Chef's hand crafted seafood paella
Crispy beer battered Hake fish with tomato and basil salsa
Baked creamy potatoes
Seasonal steamed vegetables

DESSERT BUFFET

Kafir lime panna cotta
Smoked chocolate mousse
Assorted house-made dessert slices
Selection of Australian cheeses and condiments
Freshly sliced fruit

BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

OPTIONAL EXTRAS

Freshly sliced sashimi (\$10 PP)
Chilled blue swimmer crab (\$8 PP)

BEVERAGES



STANDARD BEVERAGE PACKAGE

½ HOUR \$16 PP
1 HOUR \$24 PP
2 HOURS \$30 PP
3 HOURS \$36 PP
4 HOURS \$42 PP
5 HOURS \$52 PP

Legacy Brut Cuvee NV
Legacy Semillon Sauvignon Blanc
Legacy Shiraz
James Boag's Premium
James Boag's Premium Light
Assorted soft drinks and juices

DELUXE BEVERAGE PACKAGE

½ HOUR \$30 PP
1 HOUR \$38 PP
2 HOURS \$44 PP
3 HOURS \$50 PP
4 HOURS \$56 PP
5 HOURS \$66 PP

Petit Cordon Prestige Brut NV by Mumm
Molly's Cradle Sauvignon Blanc OR Nine Stones
Adelaide Hills Chardonnay
Molly's Cradle Shiraz OR Oakridge Over The Shoulder
Pinot Noir
Kirin Ichiban
Heineken
James Squire Four Wives
James Boag's Premium Light
Assorted soft drinks and juices

PREMIUM BEVERAGE PACKAGE

½ HOUR \$23 PP
1 HOUR \$31 PP
2 HOURS \$37 PP
3 HOURS \$43 PP
4 HOURS \$49 PP
5 HOURS \$59 PP

Divici Doc Organic Prosecco
Block 50 Semillon Sauvignon Blanc OR Whistling Duck
Chardonnay
Block 50 Cabernet Sauvignon OR Whistling Duck
Merlot
Heineken
James Boag's Premium
James Boag's Premium Light
Assorted soft drinks and juices

Wines are subject to change without notice. Beverages may also be changed on a consumption basis. Please ask your event coordinator for the latest beverage list.



HOTEL LOCATION

Modern in style and service, Pullman Sydney Hyde Park is located at 32 College St, the epicentre of Sydney's cultural, theatre, sports and retail precinct, a short stroll from Oxford Street boutiques, vibrant nightlife and dining capitals; Paddington and Surry Hills.

Distance from Airport: 14km / 20 mins by Taxi



pullman
HOTELS AND RESORTS

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and benefits awaits.