

# END-OF-FINANCIAL YEAR

## *Celebrate in Style*

Gather your team for an unforgettable EOFY lunch or dinner in the heart of Sydney CBD at a venue that blends heritage character with modern sophistication.

Valid for events held between 1 May to 31 August 2026

### DINNER PACKAGE 1

#### Buffet Dinner

**\$110**

PER PERSON

- Hot buffet dinner selection
- Three-hour Superior beverage package

MINIMUM 40 GUESTS

### DINNER PACKAGE 2

#### Plated Dinner

**\$147**

PER PERSON

- Three-course plated dinner (alternate drop)
- Three-hour Superior beverage package

MINIMUM 30 GUESTS

### LIMITED TIME OFFER

## Exclusive EOFY Bonus

*Book by 31 May 2026 and choose your gift*



Welcome drink  
on arrival

OR



\$100 hotel voucher  
towards a future stay

OR



Late finish extension  
Extra 30 minutes venue access

OR



Post-event cheeseboard  
or dessert selections

REQUEST FOR PROPOSAL OR EMAIL US AT  
[CONFERENCE@GRACEHOTEL.COM.AU](mailto:CONFERENCE@GRACEHOTEL.COM.AU) OR CALL 02 9272 6619

Book by 31 May 2026. T&Cs apply.

**REQUEST A PROPOSAL**

# DINNER *hot buffet*

## MENU ONE

### Hot Buffet

Beef Stroganoff simmered in a rich sour cream sauce **(Halal)**

Tender chicken simmered in a rich, spiced tomato and butter sauce (butter chicken) **(GF, Halal)**

Tomato sauce-based pappardelle **(V)**

Steamed rice **(GF, VG)**

Crispy roasted chat potatoes tossed in fragrant garlic and olive oil **(GF, VG)**

### Fresh Salad

Creamy potato salad tossed in mayo and sour cream dressing **(V, GF)**

Fresh garden salad made with in-season market vegetables with balsamic olive oil vinaigrette **(GF, VG)**

### Dessert

Seasonal fruit platter **(GF, VG)**

Petit fours

## MENU TWO

### Hot Buffet

Tender beef in a rich Penang curry with coconut milk and herbs **(GF, DF, Halal)**

Southern-style crumbed chicken tenders with smoky chilli mayonnaise **(DF, Halal)**

Tender chicken and mushrooms in a rich, cream sauce, served over spaghetti **(Halal)**

Steamed rice **(GF, VG)**

Crispy roasted chat potatoes tossed in fragrant garlic and olive oil **(GF, VG)**

### Fresh Salad

Roast pumpkin and feta salad, with mixed greens and a light balsamic glaze **(V, GF)**

Fresh garden salad made with in-season market vegetables with balsamic olive oil vinaigrette **(GF, VG)**

### Dessert

Seasonal fruit platter **(GF, VG)**

Petit fours

INCLUSIVE OF TEA & COFFEE

VEGETARIAN (V) + VEGAN (VG) + GLUTEN-FREE (GF) + DAIRY-FREE (DF)

Our menus may contain allergens, as food is prepared in a commercial kitchen that handles nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen-free.

10% surcharge applies on public holidays.

# DINNER *hot buffet*

## MENU THREE

### Hot Buffet

Slow-roasted rosemary & garlic beef (**Halal, GF, DF**) with mashed potatoes (**GF**) & gravy

Roasted lemongrass chicken breast with peanut dressing (**Halal, DF, GF**) with satay sauce (**DF**)

Roasted root vegetables (**GF, VG**)

Cous cous mixed with char-grilled capsicum and zucchini (**VG, DF**)

Garlic & olive oil chat potatoes (**GF, VG**)

### Fresh Salad

Mediterranean salad with roasted pumpkin, fresh spinach, olives, marinated red capsicum, walnuts, cherry tomatoes, cucumber, red onion, oregano with light Italian dressing (**VG, GF**)

Fresh garden salad made with in-season market vegetables with balsamic olive oil vinaigrette (**GF, VG**)

### Dessert

Seasonal fruit platter (**GF, VG**)

Chef's selection of dessert

## MENU FOUR

### Hot Buffet

Roasted lemongrass chicken breast (**Halal, GF, DF**) with peanut dressing (satay sauce) (**DF**)

Vegetarian hokkien noodle (**VG, DF**)

Massaman curry (chicken or beef) (**Halal, DF**)

Steamed rice (**GF, VG**)

Garlic & olive oil chat potatoes (**GF, VG**)

### Fresh Salad

Caesar salad with shredded poached chicken, crispy bacon, avocado, house-baked olive oil croutons and mixed lettuce with creamy Caesar dressing

Fresh garden salad made with in-season market vegetables with balsamic olive oil vinaigrette (**GF, VG**)

### Dessert

Seasonal fruit platter (**GF, VG**)

Chef's selection of dessert

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# DINNER *plated menu*

## ENTREES

### Beetroot carpaccio

With goat's cheese, pine nuts, rocket and lemon mustard dressing (GF)

### Kingfish crudo

With citrus, pink peppercorns, chives and lemon balm (no nuts) (GF, DF)

### Aburi cured salmon

With honey, soy, seeded mustard dressing, red wine vinegar, rocket and pickled vegetables (GF, DF)

### Beef eye fillet carpaccio

With cherry tomato, shaved parmesan, pine nuts and citronette (GF)

## MAINS

### Slow-cooked beef cheek

Served with king brown mushroom, red cabbage and beef red wine jus (contains dairy)

### Teriyaki-glazed chicken

Served with Pangrattato, English spinach, roasted baby beetroot, saki, soy, honey, ginger, garlic and mirin (contains alcohol) (DF)

### Pesce al cartoccio

Served with zucchini pesto, summer salad (barramundi, snapper and Jew fish) (contains dairy) (GF)

### Pan-fried snapper

Served with broccolini, puttanesca, onion and garlic (GF, DF)

## DESSERTS

### Limoncello pannacotta

With coconut crumble (GF)

### Torroncino semifreddo

With hazelnut praline (contains cream, eggs and alcohol) (GF)

### Pistachio & ricotta cannoli

(contains eggs, gluten, dairy and nuts)

### Blueberry cheesecake

With caramel sauce and fresh berries (contains eggs, gluten and dairy)

## AVAILABLE WEEKDAYS & SATURDAYS

Select two options, per course.

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# SUPERIOR BEVERAGE *package*

## SUPERIOR SELECTION

Willowglen – Semillon Sauvignon Blanc

Willowglen – Shiraz Cabernet

Willowglen – NV Brut (Sparkling)

Beer – Great Northern Original

Beer – Asahi

Alternate options are available.

For more information, please reach out to the team.

**Upgrade** to the deluxe package for + \$15 per person

**Upgrade** to the premium package for +\$30 per person

### **Please Note**

The package includes a selection of one white wine, one red wine, and one sparkling wine.

A cash bar or beverages on consumption are available, with a minimum spend required for the cash bar.

If you have a specific beverage preference that is not included, we can arrange it with at least one week's notice, subject to availability.