



OUR WORLD IS YOUR PLAYGROUND

Discover our Day Delegate Packages at Pullman Quay Grand Sydney, encompassing comprehensive full-day catering, room rental, and wireless internet access. Entrust our chefs to curate the finest produce and our team to deliver exceptional service.

Our philosophy revolves around *Meet Play Enjoy*.

We look forward to welcoming you.



**MEET
PLAY**

Breakfast Menu

Continental Breakfast

\$39.00pp - Inclusive of Tea, Coffee, Juices & Water

Buffett/Sharing Boards

Cured Cold Cut Meats & Pickles (DF, GF)
Australian Cheese, Lavosh & Condiments
Sliced Seasonal Fruit (V, DF, GF)
Sliced Seasonal Fruit (V, DF, GF)
Bircher Muesli Jar (V, DF, GF)
Sourdough, Pepe Saya Butter & Jam (V)
Danish Pastries & Croissants (V)

Mini Breakfast

\$25.00pp - Beverages *NOT* included

Buffett/Sharing Boards

Greek Yoghurt Pots w Berries (V, GF, H, EF)
Bircher Muesli Jar (V, DF, GF)
Sliced Seasonal Fruit (V, DF, GF)
Danish Pastries & Croissants (V)

Package Add-ons

Cookie Jar \$55
Protein Balls \$75
Barista Coffee \$5pp

Plated Breakfast

\$55.00pp - Inclusive of Tea, Coffee, Juices & Water

Served Alternated Drop Minimum 20 people

Greek Yoghurt Pots w Berries (V, GF, H, EF)
Danish Pastries (V, H)
Sliced Seasonal Fruit (V+, DF, GF, H, EF)
Protein Balls (V+, DF, GF, H, EF)

Scrambled Egg: Sourdough Toast, Truffle Mascarpone, Streaky Bacon & Watercress

Smashed Avocado: Sourdough Toast, Pecorino, Radish & Lemon Myrtle (V, H, EF)

Granola: Coconut Yoghurt, Fresh Berries, Spiced Granola & Chia Seeds (V+, DF, GF, H, EF)

Benedict: Sourdough Toast, Smoked Salmon, Poached Eggs, Wilted Spinach & Hollandaise (H)

Breakfast Individual Items

\$12.50 per item - Add-ons

Smoked Salmon & Avocado Tart (H, EF)
Leek & Danish Feta Quiche
Ham & Cheese Croissant
Avocado & Feta Tart
Portuguese Tart
Pain au Chocolate
Buttermilk Scones w Drunken Sailor
Fruit Tart w Cream Patisserie

MEET
PLAY



DAY DELEGATE PACKAGES

Our day delegate packages contain all you need to host your next meeting or event. Indulge in our enticing options and curate a package that best suits your requirements, making your function one to remember.

Half Day Delegate Package \$110 per person

Full Day Delegate Package \$129 per person

EXPRESS LUNCH

No time to break for lunch. Our Express working style lunch is the perfect solution, designed to be served in the meeting room

Half Day Delegate Package \$95 per person

Full Day Delegate Package \$105 per person

Inclusive: morning & afternoon tea, lunch, notepads, pens, water, mints and room hire subject to meeting minimum daily spend.

**MEET
PLAY**

MENU ONE

Available Monday, Thursday.

MORNING TEA

Caramelized onion & Goat cheese quiche (V, H)

Baklava protein balls (V,DF, H, EF)

BUSINESS LUNCH

Slow braised lamb shoulder, dijon mustard & jus (DF, GF, EF)

Roasted cauliflower, tahini, pumpkin seeds & baby spinach salad (V)

Grilled flat bread (V, DF, GF, H, EF)

Baba ghanoush (V, DF, GF, H, EF)

Coconut tzatziki with dukkah (V, DF, GF, H, EF)

Eggplant, zucchini, sundried tomato hummus & spinach wraps (V, H, EF)

Pistachio & apricot slices

AFTERNOON TEA

Apple pie & cinnamon (V, H)

Spinach & Ricotta Pride

MENU THREE

Available Wednesday, Saturday.

MORNING TEA

Ratatouille & feta tart (V, H)

Citrus Muffin

BUSINESS LUNCH

Lemon & thyme roasted corn fed chicken (DF, GF, H, EF)

Charred broccolini (V, DF, GF, H, EF)

Basil, sundried tomato, spinach & brie sandwiches (V, H, EF)

Wholegrain penne pasta salad (V, H)

Vanilla panacotta w berry compote

AFTERNOON TEA

Pumpkin & spinach calzone (V, H)

Salted caramel & ricotta cannoli

MENU TWO

Available Tuesday, Friday.

MORNING TEA

Smoked salmon, avocado & furikake on toast (H, EF)

Coconut & chia pudding w mango (V, DF, GF, H, EF)

BUSINESS LUNCH

Poke bowl - raw yellow fin tuna, salmon, Goma, wakame, radish & sweet soy with brown rice (DF, GF, H, EF)

Stir fry Asian greens w truffle ponzu (V, DF, GF, H, EF)

Prawn roll - milk bun, avocado, rocket & McCurle's pickle (H)

Edamame, kale & lentil salad with sesame dressing (DF, GF, H, EF)

Fried mantou with Pandan egg custard (V, H)

AFTERNOON TEA

Lobster spring roll

Citrus Muffin

EXPRESS LUNCH

MORNING TEA

Fruit basket, protein balls, Danish pastry platter

BUSINESS LUNCH

Mortadella, mango chutney, baby spinach & aioli wrap (DF, EF)

Eggplant, zucchini, sundried tomato & brie sandwich (V, H, EF)

Tabbouleh

Wholegrain penne pasta salad (V, H)

Australian cheese platter

AFTERNOON TEA

Pumpkin arancini w saffron aioli & chive (V, DF, GF, H, EF)

Mini Lamington

ADDITIONAL UPGRADES

ADD ON THESE ADDITIONAL UPGRADES TO AMP UP YOUR SELECTIONS

Working closely with some of Sydney's finest suppliers, our produce and ingredients are sourced from the best our region has to offer. Our focus is on sustainable, ethical & seasonal ingredients ensuring we serve you fresh, quality food.

MORNING TEA MENU SELECTION

Plant-based cookie jar \$55

Protein balls \$75

Fruit basket \$55

Barista coffee \$5pp

Juice or smoothie - \$7pp (Noah's Creative Juices)

SANDWICHES AND WRAPS

A selection of sandwiches and wraps catering for 10 people \$175

Mortadella, mango chutney , baby spinach & aioli wrap (DF, EF)

Wagyu bresaola, sauerkraut, Dijon & baby roquette wrap (DF, EF)

Eggplant, zucchini, sundried tomato & brie sandwich (V, H, EF)

Smoked salmon, avocado & dill pickle sandwich (DF, H, EF)

PLATTERS

Platters cater for 10 people

Sliced seasonal fruit platter \$95

Vegetable antipasto platter \$110

Cold meat: charcuterie platter \$175

Australian cheese platter \$175

Sandwich and wrap platter \$175

Arrival platter: croissants and Danish pastries \$90

UPGRADE YOUR LUNCH Q DINING

It is a well-known fact that the best deals are always made around the best food! As such, we have lunch upgrade options to make your experience memorable. Directly served in your meeting room, in our restaurant Q Dining. Our menus are all using locally sourced ingredients showcasing the best Australian producers have to offer.

Lunch upgrade

2 Courses \$29.00 per person

3 Courses \$39.00 per person

Minimum 10 people

**MEET
PLAY**

Q Dining Menu

Sonoma Sourdough

Pepe Saya Cultured Butter - Olsson Salt

Entrée

Choice of

Chicken Liver Parfait

Chicken Liver Parfait, Pickled Fennel, Cornichon, Port Wine Gel, Sourdough

Kingfish Crudo

Padron Pepper, Scallion Oil, Smoky Lime Buttermilk (GF, H)

Charred Leek (DF, GF, H, V, VG)

Macadamia, Feta, Romesco, Fried Mint

Main

Choice of

O'Connor Beef Fillet (GF)

Soubise, Morel, Pencil, Leek, Jus

Blue Eye Cod

Prawn Cake, Cream of Bisque, Salt Bush

Mushroom Risotto (GF, H, V)

Oyster Mushroom, Leek, Kale, Meredith Goat's Feta

served with

Asparagus, Lemon Oil (DF, GF, EF, H, V)

Bitter Leaves, Figs, Chevre, Apple Vinaigrette (GF, H, V)

Dessert

Choice of

Cream Brulee (V, GF)

Classic French Vanilla Cream Brulee, Candied Macadamia

Chocolate Entremet (V)

Macadamia and Hazlenut Sable Breton, Vanilla Creme Fraiche



CANAPES

\$49 PER PERSON 4 ITEMS

\$69 PER PERSON 6 ITEMS

COLD CANAPES

Cured Beetroot, Caramelized Onion w Saffron Emulsion (V, DF, H, EF)

Blue Mountains Honey, Chevre & Olive Tart (V, H, EF)

Sydney Rock Oysters w Migniette (DF, GF, EF)

Tasmanian Smoked Salmon, Lemon, Ricotta on Blini (H)

Tajima Wagyu Carpaccio, Black Garlic Emulsion, Caramelized Onion & Cornichon (DF, EF)

Cold Cooked Prawns w Classic Cocktail sauce & Lemon (DF, GF, H)

HOT CANAPES

Lobster Spring Roll w Chimichurri (DF, H, EF)

Chicken, Jalapenos & Cilantro empanadas w Chipotle Lime Mayo (H)

Ricotta & Sweetcorn Stuffed Pumpkin Flower (V, H)

Chipotle Chicken Skewer (DF, GF, H, EF)

Spiced Cheese Filled Jalapeno Pepper (H)

Tempura Prawn (DF, H)

Tuscan Chicken Pastry Roll & Sir-Racha Mayo (H)

Plant Based Bolognese Arancini

PREMIUM CANAPES

Mini Poke Bowl - Salmon, Cucumber, Wakame Salad

& Furikake on Rice (DF, GF, H, EF)

Spiced Yellow Fin Tuna Taco w Wasabi & Avocado mousse (DF, H, EF)

Sturgeon Caviar, Ricotta on Blini (H, EF)

\$12.50 PER PERSON ADDITIONAL CANAPE

\$17.00 PER PERSON ADDITIONAL PREMIUM AND SUBSTANTIAL

SUBSTANTIAL CANAPES

BUNS & BAO'S

UnBeetable Slider : Beetroot Falafel, Dill Pickle, Cos, Citrus Aioli & Capers (V, H, EF)

Braised Wagyu Slider : Slow Cooked Wagyu Brisket, Dijon, Tomato Relish, Pickle & Swiss Cheese

Karage Chicken Slider : Fried Chicken Karaage, Asian Slaw, Sir-Racha Mayo (DF) Prawn Roll - Milk Bun, Avocado, Rocket & McCurle's Pickle (H)

BBQ Jackfruit Bao : Asian Slaw & Plant-base Mayo (V, DF, H, EF) Twice

Cooked Pork Belly Bao : Chille, Asian Slaw & Hoisin Sauce (DF, EF)

DESSERT CANAPES

Salted Caramel & Dark Chocolate Cremeux Tart (V)

Hazelnut Crème Patissiere Filled Choux (V)

Lemon Meringue Tart (V)

Berry Pavlova (V, DF)

Assorted Macarons (V)

**MEET
PLAY**



pullman
HOTELS AND RESORTS

QUAY GRAND SYDNEY HARBOUR

Pullman Quay Grand Sydney Harbour
61 Macquarie Street, Sydney NSW 2000

Phone: +61 2 9256 4000
Email: H8779-SB@accor.com

