

**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 breakout 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.

HOTEL VIRTUAL TOUR

Click icon to visit hotel virtual tour.



MEETING ROOMS	AREA(M2)	CEILING	 U-SHAPE (SINGLE)	 CLASS-ROOM	 BOARD-ROOM	 THEATRE	 BANQUET DINNER	 RECEPTION	 VIRTUAL TOUR
Ibis	264	2.7	80	150	70	250	180	250	
Cook	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				
Frazer	23	2.64			12				
Windows	128	2.7					80	100	
Lobby Lounge	108	5						40	

Meeting rooms are flexible and can be split.

An aerial photograph of Sydney, Australia, showing the city skyline with various skyscrapers and the Sydney Tower Eye on the right. In the foreground, there is a large green park area with many trees and a swimming pool. The text "BROWSE OUR DAY DELEGATE PACKAGES" is overlaid on the left side of the image.

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.



HALF DAY PACKAGE

(minimum spends apply)

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

(minimum spends apply)

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 MENU OPTIONS

CONTINENTAL BREAKFAST

Minimum spends apply.

COLD BREAKFAST

- Croissants, muffins, friands and Danish pastries
- Bircher muesli, sliced fruits and yoghurt pots
- Selection of breakfast cereals
- Assorted toasting breads, jams and honey

DRINKS

- Chilled fresh orange, apple and pineapple juices
- Freshly brewed coffee, tea and herbal infusions

FULL BUFFET BREAKFAST

Minimum spends apply.

COLD BREAKFAST

- Croissants, muffins, friands and Danish pastries
- Bircher muesli, sliced fruits and yoghurt
- Selection of breakfast cereals
- Assorted toasting breads, jams and honey
- Seasonal fruits

HOT BREAKFAST

- Free range scrambled eggs
- Grilled bacon rashers
- Baked roma tomatoes with mixed herbs
- Chicken & thyme chipolatas with grilled onions
- Sautéed field mushrooms
- Crisp hash browns

DRINKS

- Chilled fresh orange, apple and pineapple juices
- Freshly brewed coffee, tea and herbal infusions

HOT PLATED BREAKFAST

Minimum spends apply.

All the plated breakfast served with fresh fruit juices, tea and coffee.

SELECT ONE OF THE FOLLOWING

Free range creamy scrambled or poached eggs on sourdough toast with crispy bacon, roma tomato, chicke, thyme sausage, sautéed mushrooms and topped with potato tots

Fried eggs and ham steak on toasted sourdough with roma tomato, wilted spinach, sweet potato rosti

House smoked Tasmanian Salmon with wilted spinach, soft poached chilled smoked egg and fresh Hollandaise sauce

Grilled field mushrooms with wilted spinach, roma tomato, smashed avocado and a hash brown potato

Golden syrup waffle with fresh strawberry, kiwifruit, and Chantilly cream

Blueberry buttermilk pancake with fresh local berry, whipped vanilla bean, Mascarpone cheese

LUNCH MAKES THE WORLD GO ROUND



pullman
HOTELS AND RESORTS
Biprajit Banerjee
Executive Chef

WORKING LUNCH OPTIONS

Working lunch options include coffee, tea fresh juices and assorted soft drinks.

WORKING GOURMET SANDWICH BAR

Served outside your meeting room

BREAD

Freshly baked dinner rolls

SALADS

Crisp mesclun salad with condiments
Classic Caesar salad with condiments

SANDWICH BAR

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

DESSERT BUFFET

Assorted house made desserts & slices
Australian fruit & berry platter

CHEF'S SIGNATURE BUFFET

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, seasonal vegetables (steamed or roasted) and a rice dish

DESSERT BUFFET

Chef's hand crafted dessert buffet
Seasonal fruit platter

TABLE D'HÔTE MENU

Maximum 12 guests. 1 per guest.

SUPER FOOD SALAD

Grilled haloumi, kale, quinoa, brown rice, shredded beetroot and carrot, pomegranate, avocado, pepitas seeds, silvered almond, House dressing

THAI GREEN CHICKEN CURRY

Slow-cooked chicken in green curry, coconut rice, crackers

MALAYSIAN LAKSA

Rice noodle in house made Laksa broth, sesame oil seasoned shredded chicken, tofu puff, boiled eggs, spring onion, fried onion, coriander, and bean sprout.

CLASSIC BEEF LASAGNA

Classic beef lasagne and grilled garlic bread

SMASHED BEEF BURGER

Smashed free range beef patty, provolone cheese, lettuce, plum tomato, pickled onion, honey BBQ sauce, toasted brioche bun, rustic chips

INDIAN BUTTER CHICKEN

Tandoori chicken cooked in creamy tomato based sauce, coconut rice, naan bread

DESSERT

A platter of homemade dessert slices.

TABLE BUFFET

Maximum of 12 guests

CHEF'S SIGNATURE RECIPES

Family style of some of Chef's best food including a meat dish, pasta, potato preparation, seasonal vegetables (steam or roast) rice dish, along with a fresh garden salad.

DESSERT

A platter of homemade dessert slices

ADD ON OPTIONS

Gourmet salad
Australian gourmet cheese selection
Live Carving station
Upgraded themed buffet



CANAPÉ SELECTIONS

COLD CANAPÉS

- Tasmanian salmon mousse on-croute, Avruga caviar
- Assorted Maki roll, wasabi, pickled ginger, soy sauce
- Rare roast beef and mustard mayonnaise on-croute
- Lemon and herb marinated prawn cutlet, cocktail sauce
- Tomato and basil salsa on garlic crostini(v)
- Freshly shucked oyster, finger lime dressing(gf)
- Toasted brioche fingers, chicken parfait, apple jelly
- Compressed water melon, marinated feta(v,gf)

HOT CANAPÉS

- Truffled mushroom, parmesan arancini (v,gf)
- Mini cumin chicken and feta calzone
- Salmon, pea and dill croquette, saffron Aioli
- Tandoori chicken Filo, mint sauce
- Aloo Bonda (chickpea coated fritters), tamarind chutney (Vegan, GF)
- Teriyaki beef skewer
- Lamb Kibbeh, Turkish hummus
- Kataifi prawn, citrus aioli

DESSERT CANAPÉS

- Assorted French Petit fours
- Mini fruit Tart
- Assorted Macaroons
- Stuffed Churros Nutella / Dolce de Lacie
- Mini assorted stuffed donut
- Chocolate fondant cake, whipped mascarpone



SUBSTANTIAL CANAPÉS

- Stir fried egg noodles with Asian vegetables
- Crispy pork belly, pineapple salsa, bao buns
- Italian meat ball, spaghetti, nap sauce
- Kale, onion, chickpea slider, chips (Vegan)
- Karage chicken slider, chips.
- Melting lamb shoulder on pearl cous cous, skordalia
- Salt & pepper calamari, finger lime dressing
- Battered petit Whiting, chips, sea salt

LIVE COOKING STATIONS

- Sushi and sashimi
- Rare roasted Cape Grim Beef sirloin
- Vietnamese beef / chicken pho
- Singaporean laksa station

PLATTERS

Each platter serves approximately 10 people

CLASSIC CHARCUTERIE PLATTER

Smoked and cured meats, pickled vegetables, house made dips and grilled bread

GOURMET CHEESE PLATTER

3 variety of cheese, quince paste, crackers, dry fruits and nuts, homemade lavoush

CLASSIC MIDDLE EASTERN

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

SEASONAL FRUIT PLATTER

Seasonal fresh fruit, mixed berries, passion fruit coulis



PLATED LUNCH OR DINNER

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.

SAMPLE MENU

Alternate drop. Choose 2 options

ENTREE

Mac 'n' cheese croquette, truffled aioli, roast capsicum jam(V)
Salt and pepper calamari, finger lime dressing
Coconut poached chicken, slaw, pickled carrots, cashews, kewpie mayo
Chicken, date & apple terrine, balsamic onion jam,
Crispy Pork Belly, cumin slaw, apple sauce (gf)
Pan seared Potato Gnocchi, Sautéed forest mushrooms, semi dried tomatoes, goat cheese mousse(V)
House cured Tasmanian salmon, sweet and sour baby vegetable, ricotta mousse(gf)
Spinach & ricotta ravioli, pumpkin puree, aged parmesan cheese, petite herb

MAINS

Slow braised beef short rib, truffle creamed potatoes, red wine caramelised shallots, black cabbage, king brown mushroom
Baked gnocchi, charred zucchini, smoked tomatoes, roast capsicum sauce, basil, whipped feta(V)
Roast Pumpkin & chickpea korma curry, coconut rice, cashews, coriander, poppadums (Vegan)
Grilled lamb rump steak, sautéed black cabbage, sweet potato rosti, toasted cumin and Macadamia labneh
Sage & pancetta crumbed veal loin, smoked chive mash, heirloom vegetable, carrot puree (GF)
Miso glazed Tasmanian salmon, Wombok, pear and radish salad, soy and forest mushroom consommé
Pan fried corn fed chicken breast, dauphinoise potato, broccolini, dukkha, Jus.
Baked Humpty doo barramundi, green pea & dill risotto, roast tomato vinaigrette, grilled lemon(gf)
Pan fried Spatchcock, roast kiphler potato, baby carrot mousse, green beans, Jus (GF)

DESSERT


Kaffir lime Pana cotta, wattle seed crumb, berry salsa
Warm chocolate Fondant cake, crumbed praline, vanilla bean ice cream,
Cinnamon sugar coated Spanish churros
Lemon curd tart, freeze dries mandarin, Chantilly cream
Baked berry cheese cake, fresh berries, coolie
Warm French apple tart, vanilla bean ice cream
Tropical Mango paradise, minted melon salsa(gf)
Vanilla bean crème brûlée, roasted rhubarb salsa, Briscott
Mini pavlova, seasonal fruit salsa(gf)

Please note we cater for all dietary requirements on a case by case basis.



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HOTELS AND RESORTS

Biprajit Banerjee
Executive Chef

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HOTELS AND RESORTS

BUFFET OPTIONS

SIGNATURE BUFFET

Minimum spends apply.

Served in Windows on the Park Restaurant.

BREAD

Freshly baked dinner rolls

COLD BUFFET

Seasonal Salads (2 types)

Classic Caesar salad

Crisp Mesclun lettuce salad with condiments

HOT BUFFET

Delicious Hot buffet of our chefs unique recipes including an assortment of soup, meats, pasta, rice and vegetable dishes

DESSERT BUFFET

Chef's hand crafted Desserts or slices

Australian Seasonal Fruit and Berry platter

Australian Cheese Selection

BEVERAGES

Coffee and Tea

THEMED BUFFET

Minimum spends apply.

COLD, HOT AND DESSERT

Mexican buffet

Asian Street food buffet

Aussie BBQ Buffet

Indian Buffet

Middle eastern Buffet

BEVERAGES

Coffee and Tea



STANDARD BEVERAGE PACKAGE

1-5 HOUR PACKAGES AVAILABLE.

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

DELUXE BEVERAGE PACKAGE

1-5 HOUR PACKAGES AVAILABLE.

Divici Doc Organic Prosecco
Molly's Cradle Sauvignon Blanc OR
Oakridge Over The Shoulder Chardonnay
Molly's Cradle Shiraz OR
Oakridge Over The Shoulder Pinot Noir
James Boag's Premium
James Boag's Premium Light
Plus any additional two premium options from our menu
Assorted soft drinks and juices

PREMIUM BEVERAGE PACKAGE

1-5 HOUR PACKAGES AVAILABLE.

Molly's Cradle Sparkling Brut NV
Block 50 Semillon Sauvignon Blanc OR Whistling Duck
Chardonnay
Block 50 Cabernet Sauvignon OR Whistling Duck
Cabernet Merlot
Heineken
Kirin Ichiban
James Boag's Premium
James Boag's Premium Light
Assorted soft drinks and juices

We also offer beverages on consumption. Minimum spends apply.

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



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