

END-OF-FINANCIAL YEAR

Celebrate in Style

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

Valid for new events between 01 June and 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 OR CALL 02 9272 6619

Book by 12 June 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.