



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**



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 \$109 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 \$109 per person

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

**MEET
PLAY**

MENU ONE

Monday

MORNING TEA

Avocado & Salmon Bruschetta
Blueberry Muffin

BUSINESS LUNCH

Herbed Focaccia with Whipped Ricotta & Olive Oil
Mediterranean Pasta Salad
Lemon & Thyme Roasted Chicken
Charred Broccolini with Almond Butter

AFTERNOON TEA

Ricotta & Spinach Pastizzi Kisses
Custard Filled Cannoli

MENU FOUR

Thursday

MORNING TEA

Zucchini & Halloumi Fritters
Banana Bread, Coconut Chantilly & Maple

BUSINESS LUNCH

Chicken Karaage Poke, Furikake & Seaweed Mayo
Edamame, Quinoa, Kale, Sesame & Puff Tofu Salad
Asian Greens with Truffle Ponzu
Prawn Har Gow

AFTERNOON TEA

Indonesian Inspired Beef Croquette
Custard Tart

MENU TWO

Tuesday

MORNING TEA

Meredith's Chevre & Fig Bruschetta
Pain Au Chocolate

BUSINESS LUNCH

Sonoma Sourdough with Pepe Saya Cultured Butter
Baby Roquette, Pear & Parmesan Salad
Oven Roast Grass-fed Angus Striploin
Steamed Broccoli & Cauliflower with Hollandaise

AFTERNOON TEA

Beef Bourguignon Brisket Croustillant
Madeleine & Lemon Curd

MENU FIVE

Friday

MORNING TEA

Pumpkin, Spinach & Chickpea Pastizzi Kisses
Tahini, Hemp & Chocolate Raw Bar

BUSINESS LUNCH

Lebanese Bread, Hummus & Baba ganoush
Fried Brussels Sprouts with Labneh & Pepitas
Braised Lamb Shoulder with Harissa Glaze
Fattoush Salad

AFTERNOON TEA

Beetroot & Kale Falafel with Mint Yoghurt
Coconut & Pistachio Country Slices

MENU THREE

Wednesday

MORNING TEA

Salmon, Asparagus & Dill Quiche
Honey Spiced Granola & Greek Yoghurt Jars

BUSINESS LUNCH

Herbed Focaccia with Sticky Balsamic & Truffle Oil
Vannella Bocconcini, Tomato & Basil Salad
Pan Fried Barramundi with Caper & Lemon Butter
Lemon & Garlic Sautéed Rainbow Chards

AFTERNOON TEA

Pumpkin & spinach calzone
Caramel Filled Donuts

EXPRESS LUNCH

MORNING TEA

Croissant & Danish Pastries with Butter & Jams

BUSINESS LUNCH

Beef Pastrami, Piccalilli, Roquette & Gruyère wraps
Basil, Sundried Tomato, Spinach & Brie Sandwiches
Smoked Salmon, Avocado, Dill & Feta Bruschetta
Mediterranean Pasta Salad
Potato & Egg Salad

AFTERNOON TEA

Plant-base Cookie Jar
Seasonal Fruit Platter

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.

BREAK MENU ADDITIONS

Plant - based cookie jar \$55

Protein balls \$75

Fruit basket \$55

Barista coffee \$7pp

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

SANDWICHES AND WRAPS

A selection of sandwiches and wraps catering for 10 people \$215

Mortadella, Pistachio Pesto, Crème Fraiche & Spinach Wraps

Beef Pastrami, Piccalilli, Roquette & Gruyère Wraps

Basil, Sundried Tomato, Spinach & Brie Sandwiches

Smoked Salmon, Avocado, Dill & Feta Sandwiches

PLATTERS

Platters cater for 10 people

Sliced seasonal fruit platter \$95

Vegetable antipasto platter \$125

Cold meat: charcuterie platter \$195

Australian cheese platter \$195

Sandwich and wrap platter \$215

Arrival platter: croissants and Danish pastries \$95

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. 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**



pullman
HOTELS AND RESORTS

QUAY GRAND SYDNEY HARBOUR

“Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance”.

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