



SHERATON
GRAND

Sydney Hyde Park

Festive
Season
2019

ENJOY THIS

Festive Season

WITH US

*With an unrivalled location,
Sheraton Grand Sydney Hyde Park
is the ideal place to gather with
colleagues, family & friends.*

We are pleased to bring you the finest
selection of festive dining, exclusive packages,
extravagant parties and unique spa experiences.

Our luxuriously appointed Rooms and Suites,
many with Hyde Park and Sydney Harbour
views, provide a curated setting to enjoy the
festive season.





THE
GALLERY

The Gallery is the very heart of the hotel where memories are made over afternoon tea.

As the day becomes evening, The Gallery transforms to a wine room offering wine connoisseurs a hand picked selection of fine wines from around the world and a selection of artisanal small plates.

**FESTIVE
HIGH TEA STAND**
Monday to Friday
12:00PM – 4:00PM

**FESTIVE
HIGH TEA BUFFET**
Saturday and Sunday
First seating:
12:00PM – 2:00PM

Second seating:
2:30PM – 4:30PM

Enjoy your choice of Vittoria Espresso coffees, fragrant Dilmah tea or decadent hot chocolate made with Lindt milk, dark or white chocolate.



Festive High Tea Menu

Turkey bruschetta, cranberry jelly
Compressed watermelon, crab & avocado foam
Pumpkin & feta cheese quiche
Rare roasted beef, charcoal bread, horseradish snow
Plain & cherry scones
Christmas bauble, cherry mousse
Pavlova igloo, mascarpone cream & fresh local berries
Raspberry Santa petite gateau
Frozen, yoghurt semifreddo, lime espuma
Pistachio Montblanc christmas tree
Hazelnut snowman petit four

Prices:

Weekdays
\$69.00 per person with one hot beverage
\$89.00 per person with a glass of Ruinart

Weekends
\$75.00 per person with one hot beverage
\$95.00 per person with a glass of Ruinart
Bottomless Sparkling Wine an additional \$25pp



Experience award-winning dining in our signature restaurant.

*With a constantly evolving and lavish selection of culinary delights,
Feast's extensive menu elevates the offering to gourmet which ensures this
restaurant remains steadfastly at the top of every Sydneysider's dining list.*

Festive Dining

	LUNCH	DINNER
	<i>Monday to Friday</i> \$99.00 per person	<i>Monday to Thursday</i> \$109.00 per person
	<i>Saturday and Sunday</i> \$109.00 per person	<i>Friday to Sunday</i> \$109.00 per person
Christmas Eve	\$124.00 per adult \$62.00 per child Includes welcome cocktail for adults and mocktail for children	\$165.00 per adult \$82.50 per child Includes welcome cocktail for adults and mocktail for children
Christmas Day	\$355.00 per adult \$275 per child (from 12-17 years) \$195 per child (from 4-11 years) FOC per child (from 0-3 years) Includes welcome cocktail, sparkling wine, white & red wine, two types of beers.	\$165.00 per adult \$82.50 per child
New Year's Eve	\$99.00 per person	\$125 per person with a welcome drink \$165 per person with a wine & beer package

Group bookings of 8pax or more made for 1 – 31 December (excluding 24th & 25th): Requires a 50% deposit. Full deposit will be retained if reservation is cancelled less than 72 hours before arrival. Charges may apply if reservation numbers are reduced less than 24 hours before arrival.

Bookings made for 24th & 25th December: Full pre-payment is required for all bookings. 50% cancellation fee will apply for cancellations made between 15-20 December. 100% cancellation fee will apply for cancellations after 20 December. Discount or loyalty programs are not applicable. A la carte menu is not available on 25th December only.



Festive menu 2019

Seafood buffet

Alaskan king crab legs	Snow crab legs
Tiger prawns	Vannemei prawns
Sydney rock oyster	Pacific oysters
Jonah crab claws	Canadian lobsters
Blue swimmer crabs	Balmain bay bugs

Condiments

Cocktail sauce, horseradish cream, Thousand Island dressing
Lemon wedges, Shallot red wine vinegar

Sushi & sashimi

Prawn nigiri, salmon nigiri, eel nigiri
Inari sushi, Californian crab roll, salmon roll, prawn roll
Salmon & Tuna sashimi
Kingfish ceviche with condiments
Tuna tartare

Salad

Smoked Duck salad with, cucumber, mint, bean sprouts
Salmon, blood orange, rocket, fennel, pear, balsamic vinaigrette
Roasted fennel/apples, spinach onion, lemon honey dressing.
Kale, quinoa and roasted beet salad with feta.
Heirloom Tomato salad with bocconcini and basil
Roasted Turkey salad with Cranberry dressing.
Green Beans salads with Mandarin and Mint

Antipasti & salad bar with condiments

Herb marinated zucchini, eggplant, mushrooms & carrots.
Green & Black olives, caper berries, capers, pickled pearl onions, sundried tomato.

Mustards & dressing

Dijon mustard, seeded mustard, Hot English mustard
Balsamic, French, thousand island, vinaigrette.

Assorted cold cut platter, pates & terrines with condiments

Smoked salmon, peppered mackerel, smoked cod
Double smoked ham, smoked turkey, pastrami, salami, prosciutto ham, liverwurst, speck and smoked duck.

Tapas/mezze

Hummus – chickpeas, sesame paste, lemon and olive oil
Mutabla – eggplant, sesame paste, lemon juice, garlic and olive oil
Taramosalata – smoked fish roe paste
Marinated goats cheese
Confit shallots and garlic
Anchovy stuffed olives, feta stuffed olives, and hot chili stuffed olives
Kalamata olive marinated with garlic, chili and thyme
Grilled mixed vegetables

Australian Cheese

Burrata, Goats Curd, Goat Brie, Heysen Blue, Adelaide Hills Double Cream Brie, Red Wax Cheddar, Red Leicester, Stockman's Cheshire, Cloth Matured Cheddar, Ricotta, Persian Fetta.
Served with spicy pear, dried fruit, walnuts, almonds, cashews, honey comb, pepe saya butter, crackers fig and walnut bread and olives.

LIVE Bruschetta Counter

Selection of freshly made bruschetta with assorted toppings

Bread display

French mini baguette
Soy linseed roll
Brioche
Sourdough bârd bread
QSB bread
New York Rye Bread
Sourdough baguette

Fruit display

Seasonal fruits – mango, strawberry, peach, plum, lychee, rock melon, watermelon, pineapple, honeydew, orange

Soup

Seafood chowder with cheddar crusty bread

Western offers

Roasted kipfler potatoes, confit garlic, onions and herb butter
Pumpkin, sweet potatoes, red onion and baby beets, roasted balsamic glazed Honey tarragon glazed roast baby carrots.
Brussel sprouts with crispy pancetta
Spinach ricotta stuffed pasta with porcini and wild mushroom sauce and truffle oil
Sous vide lamb rump with Warrigal greens, roast steak tomatoes and Ribery jus
Steamed salmon, citron segments, tomatoes, pea tendril salad with basil pesto
Slow braised pork ribs with Texas spiced barbecue sauce
Baked baby Barra with shaved fennel, dill and grapefruit segments

Hot Seafood

Oysters Kilpatrick

Asian offers

Chili chicken
Beef rendang curry
Chicken tikka, kachumber salad with raita sauce
Steamed rice
Pappadum/prawn crackers

Pass around

Gratinated crayfish lobster Thermidor (per person)

LIVE counters

Carving station
Traditional roast turkey
Honey & clove glazed leg of ham
Bush marinated lamb leg
Beef Steam Ship
Chipolatas with bacon, turkey stuffing
Giblet gravy, ginger bread and nutmeg sauce
Tarragon garlic butter and white wine tossed scampi tails
Assorted mini pizzettas

Dessert station

Almond stolen
Fruit mince pies
English fruit cake
Christmas pudding with brandy sauce
Panettone
Classic Yule log
Modern Christmas Yule log
Christmas financier
Raspberry cheese slice
Tiramisu
Berry Pavlova
Santa Lamington
Double vanilla éclair
Christmas macaron
Chestnut crème brûlée
Berry trifle
Foret Noire
Gingerbread man & woman

Condiments & lollies

Pralines, white chocolate crispiest, dried fruits
Biscotti, shortbread, marshmallow, lollies
Waffle cone, pop rocks
Chocolate sauce, red fruit coulis, vanilla sauce

Crêpe Suzette LIVE station

Freshly made crêpes
Vanilla ice cream
Orange sauce
Orange segments & zest

Live station

Freshly oven baked friand
Assorted sauce (coconut, caramel, vanilla and red fruit coulis)
Assorted condiment (fruit crunch)

Ice cream counter

3 types of ice cream. Chef's choice
Waffle cones, pop rocks, Mars, Snickers, chocolate chip cookies, meringues, Pistachio nuts
Vanilla, raspberry, passion fruit, chocolate, mango, butterscotch sauce



Festive Gifts

Spoil your loved ones this festive season.

Purchase a gift voucher for accommodation, spa treatments or one of the many dining options including high tea or lunch or dinner in Feast Restaurant.

To purchase, please contact

02 9286 6000

or

SheratonGrandSydney@sheraton.com



TAKE-AWAY Festive Feasts

The stunning centerpiece of any feast, a gourmet roast expertly prepared by our chef's is the perfect way to celebrate in style without the stress.

Roasted Turkey 4.5-5 kg \$240

Roasted Turkey with all the trimmings \$390

Apricot, sage stuffing, turkey gravy, cranberry sauce, roasted potatoes, Brussel sprouts

**Roasted Honey and Star Anise
glazed ham 5kg \$280**

Roasted ham with all the trimmings. Caramelized pineapple, roast potato, roast vegetables, apple, cinnamon sauce

Chocolate Yule Log \$47.5

Fruit Mince Pies \$42

Minimum 48 hours pre-order required.

Call **02 9286 6000** to order



The Ultimate Festive Indulgence

Sparkling wine on arrival.

60 MINUTE AROMA MASSAGE

A personalized experience where Aromatherapy oils are selected to harmonise your physical and emotional needs.

30 MINUTE FACIAL

Refresh the skin through a series of gentle phases: cleansing, light exfoliation and a de-stress moisturizing massage.

Take-away Spa gift

Monday to Friday | \$245

Saturday & Sunday | \$270

Call **02 9286 6000** to book



Located opposite Hyde Park and with the shopping precinct on our doorstep, the hotel is perfectly situated to provide guests a taste of the real Sydney.

Following the completion of a \$50m renovation in May, the hotel's 558 guestrooms offer a sanctuary of comfort more reminiscent of a luxury private residence.

The new Sheraton Club redefines the club concept with the ultimate in exclusivity, modern conveniences and attentive service. Located on level 21, the lounge has been elegantly reconfigured to frame the unrivalled views of Sydney Harbour, iconic Hyde Park and magnificent St Mary's Cathedral.

Our 17 specialty suites offer a premium guestroom experience with generous proportions, exuding a timeless elegance combined with a warm residential feel. Sophisticated furnishings, deluxe amenities and distinctive sitting areas offer the ultimate feeling of space and comfort.

If you are planning to stay with us over the festive period, you can enjoy our **Advance Purchase Rates from \$279.00** room only. For further information or to make a booking please call **02 9286 6000** or email **SheratonGrandSydney@sheraton.com**





Ongoing
at



**SHERATON
GRAND**
Sydney Hyde Park

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for news and upcoming events..

The Grand Sunday Brunch

Brunch without a cocktail is just breakfast

Get the party started with a Bloody Mary or Aperol spritz while you warm up with a lavish grazing table in The Conservatory Bar. Then, move on to Feast for a heavy pour of champagne, endless seafood, live stations and outrageously decadent desserts...

Talk about a grand feast! This is undoubtedly Sydney's most luxurious lunch.

\$195 per person

Including bottomless champagne, wine & cocktails, canapes, grazing table and seafood feast

11:30 AM - 12:30 PM | The Conservatory Bar

12:30 PM - 3:00 PM | Feast Restaurant

Every Sunday from 24 November

Call **02 9286 6000** to book



Wednesday Wine & Cheese Buffet

Humpday is the new Funday



We don't want to alarm you or get you overly excited
but we have some big news!

On Wednesdays, tuck into an endless array of
cheese, cured meat, and accoutrements paired with a
free-flowing selection of wine. Need we say more?

\$65 per person

5:30 PM - 7:30 PM | The Gallery

Every Wednesday from 20 November

Call **02 9286 6000** to book



Oysters, Salmon & Champagne

Thirsty Thursdays

Grab your fanciest friends and revel in an endless
supply of oysters and house-cured salmon. Plucked and
shucked and served with bottomless bubbles. Perfect.

\$59 per person

Upgrade to free-flowing

Moët Chandon Champagne

for an additional \$40 per person

5:30 PM - 7:30 PM | The Gallery

Every Thursday from 21 November

Call **02 9286 6000** to book



The Royal High Tea

Where nothing is short of exceptional

More than just an afternoon tea, The Royal High Tea is the pinnacle of decadent, glamorous fun held at Sydney's most exclusive address. Both innovation and tradition have inspired an ornate menu paired with a bottle of vintage champagne and served in the palatial surroundings of The Royal Suite.

\$250 per couple

Including Moët & Chandon 'Grand Vintage'

\$495 per couple

Including Dom Pérignon

Every Sunday from 1st December

Reservations Required

Call **02 9286 6000** to book



Sheraton Grand Sydney Hyde Park, 161 Elizabeth Street, Sydney NSW 2000 | Tel: 02 9286 6000

SheratonGrandSydney@sheratonhotels.com