



PIER ONE
SYDNEY HARBOUR

AUTOGRAPH COLLECTION®
HOTELS



Event Menus



PIER ONE
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Plated Menu

ENTRÉE

- Mushroom pansotti , wild mushrooms, and saffron broth
- Spanner crab, salted cream, and roe
- Veal, tuna, and leaves
- Lamb cutlet, roasted garlic, saltbush, and truss tomato
- Gravlax, pink grapefruit, avocado, and bergamot
- Parmesan garlic prawns, shallots, cream, and crisp ciabatta
- Wild rocket, prosciutto, holy goat cheese, baby poached pears, and grain mustard
- Seared scallop, baby corn puree, and chili coriander salsa

MAIN

- Veal cheeks, mushrooms, and jus
- Chicken, eggplant salsa, smoky hummus, and pomegranate salad
- Trout, skordalia, Warringal greens, and shaved fennel watercress salad
- Crispy barramundi, roasted chats, silver beet, and gremolata
- Aged beef tenderloin, caramelized onion mash, wilted spinach, and café de Paris
- Beef, spiced carrot puree, buttered baby broccoli, and port wine jus
- Grilled lamb rump, crushed potato, baby vegetables, and jus
- Grilled pork sirloin, desiree potato, chili jam, and apple jus
- Lemon crusted salmon, peas, and matbucha
- Blue-eye cod, beurre rouge, and burnt leek

DESSERTS

- Lemon curd tart, finger lime, and torched meringue
- Eton mess, macerated strawberries, and double cream
- Coconut panna cotta, mango jelly, and pineapple compote
- Apple crumble, vanilla anglaise, and apple chip
- Chocolate Jaffa tart and orange sorbet
- Mocha brulee and biscotti
- Strawberry cheesecake, coulis, and biscuit crumb
- Black forest cake, chocolate ganache, and freeze dried cherry
- Chocolate mousse tart, raspberries, and sweetened vanilla cream
- Coconut and pandan brulee, coconut muesli, and coconut sorbet

*Desserts are an extra \$15 per person for two-course menu packages



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Canapé Menu

COLD SELECTIONS

- Salmon roe, salted cream, and dill blinis
- Vietnamese prawn rolls, chili – coriander dressing
- Sushi rolls and sashimi, wasabi and soy fusion sauce
- Dried spiced beef with asparagus beetroot relish
- Cherry bocconcini, basil, prosciutto, balsamic glaze
- Venison tartare, malted barley, crispy shallots
- Tuna tacos, corn salsa, avocado, coriander

HOT SELECTIONS

- Kataifi prawns with chilly coriander salsa
- Kofta spiced lamb
- Beef and red wine pie, Smokey BBQ sauce
- Vegetable wrapped in potato string
- Vegetable samosa, mint yoghurt
- Calamari on sugar cane
- Peking duck spring rolls, spicy plum sauce
- Pumpkin and feta arancini balls
- Tandoori chicken tulips, cucumber yoghurt
- Tempura prawns, Thai chili sauce

SUBSTANTIAL SELECTIONS – \$10 PER ITEM

- Chicken Caesar, bacon, egg, parmesan
- Momofuku buns, crispy pork belly, chilly lime emulsion
- Moroccan lamb kebabs, pearl couscous
- Grumpy brioche, beef slider
- Hokkien noodles, tofu, Asian vegetable stir-fry

DESSERT SELECTIONS – \$5 PER ITEM

- Vanilla crème brûlée,
- Exotic macarons
- Mini chocolate tarts, berries
- Mini cupcakes
- Strawberry dipped chocolate



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Live Stations

All stations have a two-hour duration and must be in conjunction with an existing catering package.



CARVERY STATION (SELECT ONE MEAT) - \$25.00 PP

All served with a selection of condiments and assorted breads

- Roast loin of pork with apple compote
- Roast sirloin of beef
- Honey baked ham
- Roast leg of lamb with garlic and rosemary



PULLED PORK SLIDER STATION - \$20.00 PP

- BBQ pulled pork on a large bun served with creamy coleslaw, sauerkraut and mustard



BBQ STATION - \$25.00 PP (MINIMUM 30 GUEST)

- Marinated chicken skewers
- Roast vegetable skewers
- Gourmet sausages with sauerkraut served on white bread rolls with caramelised onions and a selection of condiments

PIER ONE BURGER WHARF - \$20.00 PP

- Herb crusted chicken thigh fillet and premium beef patties with pesto mayonnaise, cos lettuce, and cheese served on a burger bun

**Food stations have a minimum number of 50 guests*



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Live Stations



SUSHI STATION - \$25.00 PP

- Selection of sushi/sashimi with pickled ginger, wakame, soy sauce and wasabi



PASTA STATION - \$20.00 PP

- Roasted pumpkin gnocchi with rocket and brown sage butter sauce
- or
- Penne al arabiatta served with herb roasted focaccia



CHEESE & ANTIPASTO STATION - \$25.00 PP

- Assorted gourmet cheeses
- Traditional Italian antipasto including a selection of roasted vegetables, homemade dips and relishes, cured meats, artesian bread selection, rocket parmesan salad



CHEESE STATION - \$18.00 PP

- Three type of cheese, nuts and crackers

ICE CREAM & GELATO STATION - \$20.00 PP

- Selection of ice cream flavours and gelato served in cups or cones

**Food stations have a minimum number of 50 guests*



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Platters & Sides



PLATTERS

- Sydney rock oysters \$4 per oyster
- Sydney rock oysters - eschalot & cabernet vinegar \$4.50 per oyster
- Fresh king prawns \$150
- Fresh king prawns - peeled \$180
- Balmain bugs \$Market Price
- Smoked salmon preserved lemon and capers \$90
- Mixed seafood from \$200
- Mixed antipasto \$95
- Trio of cheeses \$120
- Mixed dips and breads \$60
- Fruit platter \$70

*Prices are per platter

SIDE DISHES – EXTRA \$5 PER PERSON

- French fries with rosemary salt
- Mixed leaf, eschalot, ver juice, parsley
- Rocket and parmesan
- Baby new potatoes, garlic and herb butter
- Seasoned mixed vegetables
- Tomato, buffalo mozzarella and basil

*Only served with main course