



Celebrate in Style

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

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

REQUEST FOR PROPOSAL OR EMAIL US AT
CONFERENCE@GRACEHOTEL.COM.AU OR CALL 02 9272 6619

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.