Conference and Events

THE ASCOTT LIMITED

Sydney Central Hotel

Managed by The Ascott Limited



Welcome

Sydney Central Hotel managed by The Ascott Limited provides guests the perfect place to stay in the heart of the exciting Haymarket, with easy access to the best dining, shopping and entertainment options that unlock the best of city living.

Located less than 500m from Central Station and in close proximity to three light rail stops, Sydney Central Hotel offers a convenient and comfortable base to explore the best of the Sydney CBD. Guests can embrace the revitalised Sydney events scene with both the International Convention Centre and Capitol Theatre close by or start the weekend with a stroll through Chinatown's weekend markets.

The accommodation mix includes standard, superior and executive rooms. Onsite amenities include a restaurant and bar, a rooftop pool, gym and a 24/7 carpark. The onsite Thomas St Kitchen & Bar provides a range of menu options, plus essentials like breakfast buffet and barista made coffee and in room dining.

With onsite catering available, Sydney Central Hotel is a perfect event location with 12 spaces available including a ballroom to cater to any cocktail or event function with capacity for 10-300 people.



Lower Ground Floor

KIRRIBILLI POINT ROOM

Located on the lower ground conference floor of the hotel, Kirribilli Point is ideal for conducting interviews and auditions. With adjustable lighting and open flow into the pre-function space, Kirribilli Point is an ideal room for breakout sessions.

DAWES POINT ROOM AND COTTAGE POINT ROOM

Dawes Point and Cottage Point are both located on the lower ground floor of the hotel allowing for privacy in conducting interviews and auditions. Cottage Point room also interconnects with Spring Cove, allowing for team meetings and group interview sessions.

SPRING COVE ROOM

Seating up to 50 (in theatre style), Spring Cove is an ideal room for breakout sessions, and includes adjustable lighting and in-room paging system. Located on the lower ground floor of the hotel, this room is perfect whether holding an information seminar, interview or audition.

SHELL COVE ROOM

Another great location for breakout sessions, Shell Cove seats up to 45 (in theatre style), with adjustable lighting and an in room paging system.

EXECUTIVE BOARDROOM

Seating up to 10 people, the Executive Boardroom is ideal for small meetings and training sessions.



Ground Floor

LAVENDER BAY ROOM

Lavender Bay is ideal for executive boardroom meetings, seating 16 (in boardroom style) and 40 (in theatre style) with access to the pre-function space on the ground floor.

WATSONS BAY ROOM

Located on the ground floor of the hotel, Watsons Bay seats up to 60 (in theatre style). Also allowing access to the pre-function space, Watsons Bay is perfect for that one day meeting or breakout space.

ELIZABETH BAY ROOM

Ideal for smaller conferences or as a breakout room, Elizabeth Bay seats up to 50 (in theatre style) with access to the ground floor, (no other has ground floor) pre-function space.

WATSONS BAY ROOM



Level 01

FARM COVE ROOM, BENNELONG POINT ROOM AND PORT JACKSON ROOM (BALLROOM)

The Ballroom located on level 1 of the hotel is the largest function space with a maximum capacity of 350 (in theatre style). Featuring natural light, the room's interior allows for an open space perfect for any occasion with high ceiling and pillarless room the Ballroom is the perfect place to hold your conference.

Enjoy access to the pre-function area that leads onto the sundrenched outdoor terrace, great for pre-dinner drinks, cocktails parties and can hold up to 10 exhibition space. The pre-function area has its own bar where guests can enjoy pre or post drinks and canapés. Also offering flexibility, the Ballroom can be divided into three separate rooms: Farm Cove, Bennelong Point and Port Jackson, which is great for breakout sessions.





Capacity

	ROOM SIZE (M2)	THEATRE	BOARDROOM	U-SHAPE	CLASSROOM	COCKTAIL	CABARET	BANQUET
The Ballroom	278	350	x	x	203	380	184	230*
Port Jackson	93	120	37	40	50	100	48	60
Bennelong Point	92	110	40	36	60	120	48	60
Farm Cove	93	110	40	36	60	120	48	60
Bennelong/ Farm Cove	185	260	90	40	120	240	112	120
Elizabeth Bay	59	50	24	30	30	60	40	50*
Watsons Bay	63	60	24	33	36	60	40	50*
Lavendar Bar	49	40	17	34	27	40	32	40*
Spring Cove	54	50	21	27	36	50	40	50*
Shell Cove	38	45	21	24	27	40	24	30*
Cottage Point	25	18	14	x	12	20	16	20*
Dawes Point	23	18	14	x	12	15	8	10*
Kirribilli Point	33	20	14	15	12	20	16	20*
Executive Boardroom	19	x	10	x	x	x	x	x

*Without dancefloor



Packages

MINIMUM 20 GUESTS

FULL OR HALF DAY DELEGATE PACKAGE

- Screen, whiteboard & flip chart
- Notepads, lollies and pens
- Chilled, still and sparkling water served throughout the day.
- Complimentary WiFi for all guests
- Discounted parking (subject to availability)
- Nespresso coffee and an assortment of Dilmah teas served in the pre-function area on arrival.

MORNING TEA

SERVED IN PRE-FUNCTION AREA

- Nespresso coffee and an assortment of Dilmah teas
- Chef's selection of 1 break option and fruit platter

BUFFET LUNCH

SERVED IN THOMAS STREET BAR & RESTAURANT

- Freshly baked bread rolls with butter
- Chef's selection of two gourmet salads
- Variety of hot dishes
- Selection of desserts and seasonal fresh fruit
- Selection of coffee and Dilmah tea
- Soft drinks

* *Working lunches available on request and served in the pre-function area.*

AFTERNOON TEA

SERVED IN PRE-FUNCTION AREA

- Nespresso coffee and an assortment of herbal Dilmah leaf teas
- Chef's selection of 1 break option and fruit platter

Breakfast

CONTINENTAL BREAKFAST BUFFET

$29 PER PERSON
MIN. 20 GUESTS

- Selection of chilled fruit juices
- Sliced seasonal fruit platter
- Selection of cereals and bircher muesli
- Selection of full cream and low fat milks
- Low fat natural yoghurt with condiments
- Fresh baked croissants, pain au chocolate, Danish pastries and homemade muffins
- Selection of deli meats
- Selection of toasting breads with jam preserves and spreads
- Nespresso coffee and selection of herbal Dilmah leaf teas

HOT BREAKFAST BUFFET

$38 PER PERSON
MIN. 20 GUESTS

Nespresso coffee and selection of herbal Dilmah leaf teas

Cold Items

- Selection of chilled fruit juices
- Sliced seasonal fruit platter
- Selection of cereals and Bircher muesli
- Low fat natural yoghurt with condiments
- Selection of full cream and low fat milks
- Fresh baked croissants, pain au chocolate, Danish pastries and homemade muffins
- Selection of toasting breads with jam preserves and spreads

Hot Items

- Grilled smoked bacon
- Gourmet pork and herb sausages
- Sautéed button mushrooms
- Grilled Roma tomatoes
- Crispy fried potatoes
- Creamy scrambled eggs

PLATED BREAKFAST

$40 PER PERSON
MIN. 20 GUESTS

Served Per Table

- Chilled orange juice
- Nespresso coffee and selection of herbal Dilmah leaf teas
- Selection of full cream and low fat milks
- Sliced seasonal fruit platter
- Fresh baked croissants, pain au chocolate, danish pastries and homemade muffins

Hot Plated Selections
Choose one of the following:

- Aussie breakfast with crispy bacon, chicken sausages, scrambled eggs, hash brown, toasted sourdough
- Poached eggs with bacon and zucchini fritter, smoked salmon, grilled asparagus and hollandaise sauce
- Baked sweet potato with poached eggs, avocado, wilted spinach and beetroot hummus



Lunch

WORKING STYLE LUNCH

$44 PER PERSON
MIN. 10 GUESTS



Chef's selection of 2 salads

- Roast beetroot and haloumi with dukkha (GF/V)
- Turmeric cauliflower, broccoli and tomato (GF/V)
- Charred broccoli, currants and fetta (GF/V)
- Mediterranean quinoa salad
- Mix garden leaves (V)
- Baby rocket and fennel salad (GF)

Chef's selection of 3 types of gourmet rolls, wraps and baguettes

- Shaved ham, cheese, fresh tomato, tomato chutney, mustard mayo
- Roast beef, rocket and horseradish cream
- Chicken Caesar with shredded coz, bacon, fried egg, croutons and Caesar dressing
- Peri Peri chicken with rocket lettuce and chipotle aioli
- Tandoori marinated chicken, red onion and lemon yoghurt
- Smoked turkey, brie cheese, cranberry sauce
- Curried egg, mayo, shredded lettuce (V)
- Mediterranean grilled vegetables, basil pesto (V)
- Pesto chicken, cucumber, rocket, cheese
- Tuna, red onion, shredded ice berg
- Roasted chicken, Cajun spices, baby lettuce
- Roast beef, Thai basil, ponzu dressing
- BLT - English bacon, coral lettuce and organic tomatoes

Chef's selection of desserts

- Tropical fruit platter
- Selection of mini cakes
- Served with coffee, herbal Dilmah leaf teas and soft drinks

Lunch

LUNCH BUFFET OPTIONS

$52 PER PERSON
MIN. 20 GUESTS



Baker's basket of bread rolls

Chef's selection of 2 salads

- Singapore noodles with fresh mint and prawns (GF/V)
- Roast pumpkin and kale (GF/V)
- Charred broccoli, currants and fetta (GF/V)
- Mediterranean quinoa salad
- Mix garden leaves (V)
- Baby rocket and fennel salad (GF/V)

Chef's selection of 3 substantial dishes

- Roast pork loin with apple chutney (GF)
- Slow roasted chicken cacciatore (GF/DF)
- Slow roasted grass fed beef striploin (GF)
- Chickpea and cauliflower curry (GF/V)
- Ricotta and spinach ravioli with roasted tomato cream sauce (V)
- Herb and pepper crusted salmon fillets (GF)
- Cajun sliced roast chicken with capsicum relish (GF)
- Lamb and rosemary meatballs with preserved lemon yoghurt
- South Indian style lamb curry (GF)

Chef's selection of 2 side dishes

- Spiced couscous with black currants (V)
- Steamed seasonal garden vegetables (GF/V)
- Roasted field mushrooms and zucchini (GF/V)
- Honey glazed baby carrots (GF/V)
- Steamed jasmine rice (GF/V)

Chef's selection of desserts

- Tropical fruit platter
- Selection of mini cakes
- Served with coffee, herbal Dilmah leaf teas and soft drinks

Dinner

DINNER BUFFET MENU

$70 PER PERSON
MIN. 20 GUESTS

ENHANCE YOUR BUFFET WITH LOCALLY SOURCED SEAFOOD

ADDITIONAL $30 PER PERSON

- Sydney rock oysters, cooked king prawns, marinated mussels
- With sauces and condiments



Baker's basket of crusty loaves and rolls

Salads

- Roast eggplant and freekeh (V)
- Baby beetroot with goats cheese and walnuts (GF/V)
- Green bean, dill and salmon (GF/V)
- Classic Caesar salad with garlic and parsley croutons, crispy bacon and parmesan

Substantial Hot Items
Please select 3 substantial dishes:

- Teriyaki salmon with fried kale (GF)
- Slow roasted lamb shoulder with herb gremolata
- Beef Massaman curry
- Butter chicken (GF)
- Slow roasted pork with salt crackling and apple compote (GF)
- Ricotta and pumpkin ravioli (V)
- Thai vegetable curry (GF/V)
- Pan seared baby Barramundi with burnt lemon butter
- Braised beef in red wine with mushrooms (GF)
- Tandoori roasted chicken thigh fillets with yoghurt dressing (GF)
- Thai green chicken curry (GF)

Please select 2 side dishes

- Creamy baked potato with blue cheese and shallots
- Spiced vegetable paella
- Seasonal steamed vegetables
- Herb and garlic roasted baby potatoes (GF/V)
- Asian style vegetable stir-fry with black bean sauce (GF/V)
- Jasmine scented rice (GF/V)
- Honey roasted butternut pumpkin (GF/V)
- Roasted root vegetables with balsamic glaze (GF/V)

Please select 3 desserts

- Selection of mini cakes
- Tropical fruits
- White and dark chocolate custard profiteroles
- Kahlua tiramisu
- Mini pavlova with fruit coulis
- Chocolate éclairs
- Mini custard filled fruit tarts
- Warm chocolate pudding

Dinner

BBQ BUFFET MENU

$65 PER PERSON
MIN. 20 GUESTS

OPTIONAL PRIVATE CHEF

$55 PER PERSON
MIN. 20 GUESTS

Sydney Central Hotel is the ideal space for guests to socialise.

The terrace is a flexible function space allowing guests to utilise the area as a breakout space, enjoy a barbecue lunch or hold a cocktail reception.

Crusty loaves, soft rolls and baguettes

Salads

- Garden mix leaves with honey and white wine vinaigrette (GF/V)
- Apple, celery and cabbage slaw (GF/V)
- Potato, dill and shrimp (GF)
- Chef's selection of sauces, pickles and condiments

Hot Items

- Grass fed Angus sirloin steaks (GF)
- Beef sausages with caramelised onions (GF)
- Smokey BBQ pork ribs (GF)
- Baked baby potatoes with garlic butter (GF/V)
- Grilled zucchini and broccolini (GF) pumpkin (GF/V)
- Roasted root vegetables with balsamic glaze (GF/V)

Desserts

- Seasonal sliced fruit platter
- Selections of whole and mini cakes
- Fruit pavlova
- Served with coffee and herbal Dilmah leaf teas



Plated Lunch and Dinner

MIN. 20 GUESTS

2 COURSE SET MENU

$60 PP
SELECT ONE PER COURSE

Entrees

- Smoked chicken breast with quinoa, red pepper pesto and black garlic aioli (GF)
- Szechuan dusted prawns with pickle veg salad (GF)
- Smoked salmon with crab and watercress, aioli and salsa verde
- Grilled tempeh, pickled fennel and watercress salad with peanut and soy dressing (GF/V)
- Pumpkin and ricotta ravioli with basil Napoli sauce and a rocket and fennel salad (V)
- Five-spiced pork belly with spiced pumpkin puree, watercress and mint salad (GF)
- Grilled chicken tenderloin with baby cos lettuce, crispy bacon and parmesan Caesar dressing (GF)
- Chargrilled kangaroo loin with beetroot hummus and wild plum relish

2 COURSE ALTERNATE SERVE

$65 PP
SELECT TWO PER COURSE

Main Courses

- Tandoori spiced chicken Maryland with spinach, raisin rice pilaf and yoghurt sauce
- Slow cooked pork scotch fillet with broccolini and apples, sage butter sauce
- 200g grain fed sirloin with dijon mustard mash and creamy mushroom sauce (GF)
- Pan-fried chicken breast with mushroom puree and fried kale
- 200g grain fed sirloin with crushed baby potatoes, Béarnaise sauce and seeded mustard jus (GF)
- Baked sweet potato with fried tempeh, coconut yoghurt labneh and salsa verde
- Salmon fillet with classic niçoise salad, sriracha and honey dressing
- Roasted Barramundi with green pea risotto, fried kale and basil

3 COURSE SET MENU

$70 PP
SELECT ONE PER COURSE

Desserts

- Green tea tiramisu with matcha cream and chocolates soil
- Raspberry Opera cake with raspberry macaron and berry coulis
- Baked berry cheese cake with macerated berries
- Vanilla panna cotta with elderflower and ginger glaze
- Passionfruit curd tart with crushed pistachios and raspberry sauce
- Pavlova with Chantilly cream, fresh fruits and passionfruit sauce
- Dark and white chocolate charlotte with coffee cream and berry compote

3 COURSE ALTERNATE SERVE

$75 PP
SELECT TWO PER COURSE

Extras for plated dinners

- Garden salad
- Rocket salad with balsamic dressing (GF/V)
- Beer battered thick cut chips with aioli (V)
- Steamed garden vegetables (GF/V)
- Served with coffee and herbal Dilmah leaf teas

Canapes

MIN. 20 GUESTS

1/2 HOUR PACKAGE	1 HOUR PACKAGE	2 HOUR PACKAGE	3 HOUR PACKAGE
$21 PP SELECT 3 COLD OR HOT	$35 PP SELECT 4 COLD OR HOT	$45 PP SELECT 5 COLD OR HOT WITH 1 DESSERT	$55 PP SELECT 5 COLD OR HOT, 2 SUBSTANTIAL, 1 DESSERT

4 HOUR PACKAGE

$75 PP, SELECT 6 COLD OR HOT, 2 SUBSTANTIAL,
1 DESSERT, ANTIPASTO STATION, CHEESE STATION

Cold Canapes

- Beetroot relish and goats cheese tart
- Smoked chicken and mascarpone pinwheel
- Rare seared beef striploin with mustard cream and caramelised onion (GF)
- Japanese sushi rolls
- Salmon tartare en croûte (GF)
- Roma tomato, basil and fetta bruschetta (V)
- Rare roast beef en croûte with horseradish cream
- King prawn and avocado rice paper roll (V)
- Wild mushroom tartlet, garlic and truffle oil (V)
- Rock oysters with sweet ponzu dressing (GF)

Hot Canapes

- Onion & spinach pakora with yoghurt dressing (V)
- Crumbed haloumi and garlic mayo
- Steamed dumplings with spicy peanut dressing
- Malaysian chicken skewers with spicy peanut sauce (GF)
- Fried pork belly with hoisin sauce
- Selection of gourmet mini pies and tomato chutney
- Salt and pepper squid with nam jim dressing (GF)
- Spinach and ricotta parcels (V)
- Wild mushroom tartlet, garlic and truffle oil (V)
- Mozzarella arancini, with spicy tomato chutney (V)

Substantial Items

- Beer battered flathead fillets and chips with tartare sauce and lemon
- Lamb kofta and couscous with tahini yogurt
- Mini beef burgers
- Butter chicken and cardamom scented rice (GF)
- Pulled pork burger with cabbage slaw
- Stir fried vegetables with Hokkien noodles (V)

Desserts

- Mini lemon meringue tart
- Dark and white chocolate mousse (GF)
- Apple crumbles tartlet
- Flourless chocolate cake
- Passionfruit charlotte
- Chocolate opera slice

Live Cooking Station

MIN. 20 GUESTS

HOT STATION

BURGER STATION
$23 PP PLEASE SELECT 1 ITEM:

- Mini beef with beetroot relish
- Mini Texas chicken with mustard and fennel relish
- Mini pulled pork with cabbage slaw

ROAST CARVERY STATION
$23 PP PLEASE SELECT 1 ITEM:

- Grass fed beef strip loin
- Rosemary and garlic rubbed leg of lamb
- Honey glazed ham on the bone served with crusty rolls, assorted mustards, condiments and gravy

SKEWER STATION
$20 PP PLEASE SELECT 1 ITEM:

- Chicken with spicy peanut sauce (GF)
- Beef with Teriyaki and sesame glaze (GF)
- Moroccan lamb with garlic and yoghurt dressing (GF)

COLD STATION

DESSERT
$24 PP

- Tropical fruits
- Petit fours
- Boutique desserts



Platters

BASED ON 10 GUESTS PER PLATTER

COLD OPTIONS

MEDITERRANEAN
$67 PER PLATTER

Grilled seasonal vegetables, cured meats, fried tortillas, Turkish bread and dips

TASTE OF JAPAN
$85 PER PLATTER

Selection of assorted sushi, nigiri and salmon sashimi

AUSTRALIAN CHEESE
$85 PER PLATTER

King Island brie, blue and cheddar with crackers and dried fruits

SOMETHING SWEET
$85 PER PLATTER

Chef's selection of mini cakes and petit fours

GOURMET SANDWICHES
$65 PER PLATTER

Slow cooked roast beef with rocket and black garlic aioli, prawn cocktail sliders, roast chicken with Harissa sauce

HOT OPTIONS

TASTE OF MIDDLE EAST
$85 PER PLATTER

Lamb kofta, shish kebab, grilled haloumi and pitta bread with baba ganoush

ASIAN DELIGHTS
$65 PER PLATTER

Thai spring rolls, vegetarian curried samosas and Szechuan spiced chicken bites

AUSSIE FAVOURITES
$75 PER PLATTER

Assorted mini pies, quiche Lorraine and beef sausage rolls with tomato chutney

SATAY
$75 PER PLATTER

Beef, chicken and lamb with spicy peanut sauce



Beverage Packages

MIN. 20 GUESTS

CHOOSE FROM OUR TWO BEVERAGE PACKAGES BELOW, OR ALTERNATIVELY WE CAN PROVIDE BEVERAGES BASED ON CONSUMPTION OR A SET BAR TAB.

CLASSIC PACKAGE		DELUXE PACKAGE	
1 HOUR	$24 PP	1 HOUR	$35 PP
2 HOURS	$34 PP	2 HOURS	$42 PP
3 HOURS	$39 PP	3 HOURS	$48 PP
4 HOURS	$45 PP	4 HOURS	$57 PP
5 HOURS	$52 PP	5 HOURS	$65 PP

- De Bortoli Vivo Sparkling Chardonnay Pinot Noir
- De Bortoli Vivo Sauvignon Blanc
- De Bortoli Vivo Cabernet Sauvignon
- Tooheys New
- James Boags Light
- Soft Drinks and Sparkling Water

- Cantina Trevigiana Prosecco NV
- The Kookaburra Sauvignon Blanc
- The Kookaburra Cabernet Sauvignon
- Super Dry
- James Boags Light
- Soft Drinks and Sparkling Water




THE
ASCOTT
LIMITED
Sydney Central Hotel
Managed by The Ascott Limited
FOR BOOKINGS AND ENQUIRIES
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