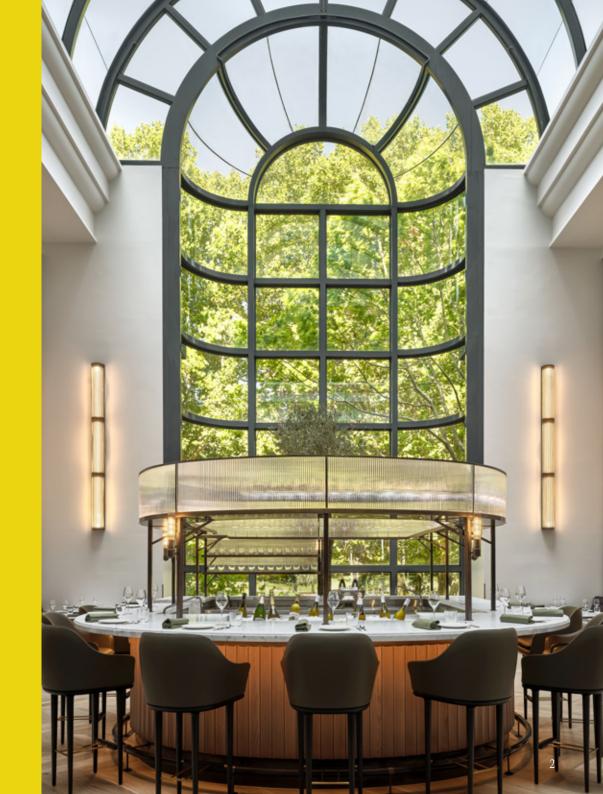
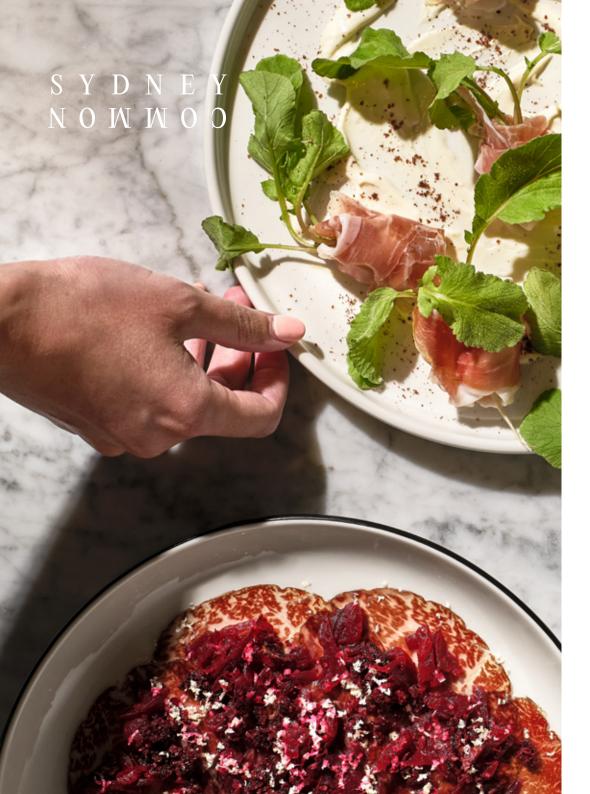


**Event Brochure** 

Sydney Common reimagines classic hotel dining with a lively yet relaxed atmosphere in the heart of the city. Located in the CBD with views of Hyde Park, it blends modern elegance with natural beauty, making it ideal for events. From intimate dinners to large functions for up to 350 guests, the venue offers flexible spaces for weddings, corporate dinners, and private parties.

The expansive windows and atrium connect the indoors with the peaceful greenery of Hyde Park, enhancing the dining experience. Head Chef Dylan Bennett's seasonal woodfire-cooked dishes showcase Australian flavours, paired with curated wines. Sydney Common is the perfect venue for memorable occasions.





## CANAPÉ MENU

Canapés 11 per piece | Substantial 14 per piece

## Meat Canapés

#### Bite-Sized

Wagyu Beef Tartare, Potato Scallop Wagyu Bresaola, Horseradish, Smoked Beetroot

#### Substantial

Wagyu 9+ Skewers Signature Two-Week Dry-Aged Duck, Wasabi Leaf, Blood Orange (Requires 4 Weeks' Notice) Pork Skewer, Smoked Maple Smoked Chicken Thigh Skewer Oxtail Orzo

## Seafood Canapés

#### Bite-Sized

Spanner Crab & Brioche Yellowfin Tuna on Crisp Sushi Rice Grilled Queensland Scallop, Nduja Vinaigrette, Sesame Salt Live Oyster, Finger Lime, Rice Vinegar

#### Substantial

Prawn Orzo, Fennel, Tomato Powder Octopus Skewer, Kabayaki, Crunchy Chilli

Canapé packages are also available. We can cater to all dietary requirements. Please speak to our team for further details.

CANAPÉ MENU

Canapés 11 per piece | Substantial 14 per piece

## Vegetarian Canapés

#### Bite-Sized

Fresh Pea Tartlet, Pistachio Smoked Beetroot Tartlet Truffle Smoked Cheddar Toasties Comté Cheese Doughnut

#### Substantial

Orzo with Mushroom and Truffle Honeydew, Stracciatella, Pistachio, Basil Oil Fried Eggplant Skewer Heirloom Tomato Salad, Goat's Curd

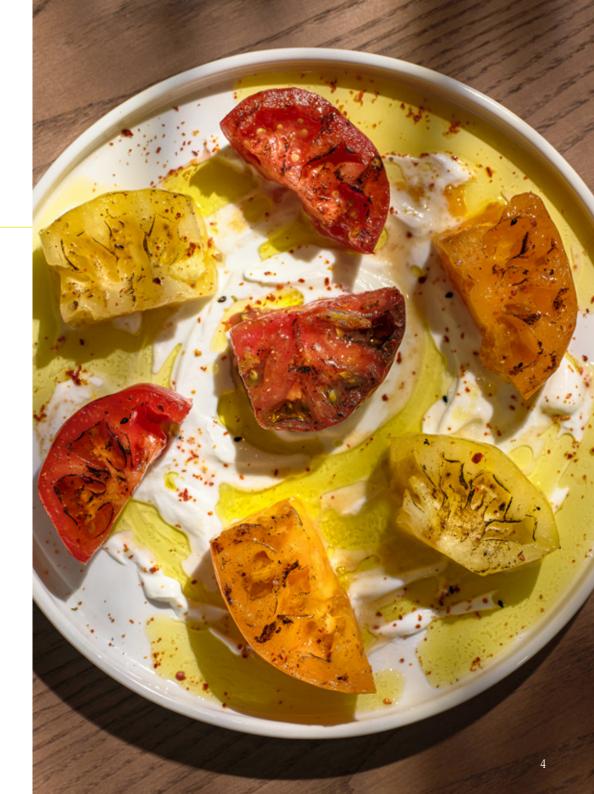
## Vegan Canapés

#### Bite-Sized

Smoked Beetroot Tartlet
Fresh Pea Tartlet
Honeydew, Basil Oil, Pistachio
Mushroom Skewers
Eggplant Skewer

#### Substantial

Heirloom Tomato Salad, Togarashi Orzo & Mushroom Grilled Asparagus, Garlic Chive Eggplant Skewer



Canapé packages are also available. We can cater to all dietary requirements. Please speak to our team for further details.



#### FOOD STATIONS

#### Flexible Stations

#### Cheese & Charcuterie | 18 per person

A curated display of Australian cured meats and cheeses, accompanied by fresh Baker Bleu sourdough, seasonal fruit, Sheraton rooftop honeycomb, citrus olives, and lavosh.

#### Dessert | 18 per person

A variety of bespoke seasonal desserts crafted by our Sydney Common Pastry team.

#### **Live Chef Stations**

#### Hibachi Skewer Live Cooking Station | 20 per person per hour

An immersive live cooking station featuring a traditional hibachi grill. Guests can enjoy a selection of perfectly cooked skewers, including wagyu beef, marinated chicken, delicate seafood, and vibrant seasonal vegetables, all infused with the smoky flavours of the hibachi. The live flames and the chef's precise grilling techniques add a touch of theatre to the experience.

#### Oyster Live Shucking Station | 22 per person per hour

An elegant and interactive station where skilled chefs shuck fresh live oysters on the spot, providing guests with a luxurious and memorable dining experience.

Canapé packages are also available. We can cater to all dietary requirements. Please speak to our team for further details.

2 COURSE SPECIAL INCLUDING WELCOME BEVERAGE

79 per person

Select one entrée and one main

#### Entrées

Smoked Beef Wagyu Tri-tip Skewer, Green Shallot, Sichuan Pepper Tomato, Fig Leaf Terrine Wood Fired Grilled Prawns, Chilli, Salted Shiso Butter

#### Mains

David Blackmore Wagyu Blade, 200g Prawn Orzo, Tomato, Fennel Sourdough Cavatelli, White Mushroom, Truffle Sauce

Add-On Dessert | 15 per person Chef's Selection



This menu is plated not sharing in style. Can be served alternative drop. We can cater to all dietary requirements. Please speak to our team for further details.



#### MARKET SHARE MENU

119 per person

Country Sourdough, Cultured Butter, Smoked Salt

Grilled Scallops, 'Nduja Vinaigrette, Sesame Salt Guanciale, Pear, Pink Peppercorn

Tuna Crudo, Heirloom Tomato Jelly, Watermelon, Basil Oil Charred Monterosa Tomatoes, Goat's Curd, Olive Oil, Togarashi

Woodfired Grilled King Prawns, Salted Shiso Butter, Taberu Rayu Chargrilled Seasonal Vegetable, Paprika Egg Sauce, Roasted Buckwheat Tea

Dessert Chef's Selection

## Optional Add-Ons

Matching Wines | 79 per person Sydney Rock Oysters, Finger Lime, Rice Vinegar 36 for 1/2 dozen | 72 for 1 dozen

This menu is 4 courses and sharing in style. We can cater to all dietary requirements. Please speak to our team for further details.

MARKET SHARE MENU

130 per person

Country Sourdough, Cultured Butter, Smoked Salt

Octopus, Labneh, Chilli Beef Tartare, Potato

Smoked Beef Wagyu Skewer, Green Shallots, Szechuan Pepper Charred Monterosa Tomatoes, Goat's Curd, Olive Oil, Togarashi

Charred Eggplant, Miso Harissa, Puffed Barley, Ginger Dressing Chargrilled Seasonal Vegetable, Paprika Egg Sauce, Roasted Buckwheat Tea

Grilled Pork Rib Chop, Smoked Maple, Barbecue Sauce

#### Main Upgrade Options

Honey Roasted Duck, Blood Orange & Shiso Ketchup +30 per person O'Connor Dry Aged Rib Eye, 800g +45 per person

Dessert Chef's Selection

#### Optional Add-Ons

Matching Wines | 79 per person Sydney Rock Oysters, Finger Lime, Rice Vinegar 36 for 1/2 dozen | 72 for 1 dozen

This menu is 5 courses and sharing in style. We can cater to all dietary requirements. Please speak to our team for further details.





## EVENT WINE LIST

SPARKLING & CHAMPAGNE MV Clover Hill, Piper's River NV Perrier Jouet, Brut, Reims NV Ruinart Blanc de Blancs, Reims NV Henriot Rosé, Reims	Tasmania Champagne, France Champagne, France Champagne, France	98 190 390 275
WHITE 2022 Longview 'Whippet' Sauvignon Blanc 2021 Derwent Estate, Coal River Riesling 2022 Shaw + Smith 'M3' Chardonnay 2021 Domaine Mosnier, Chablis	Adelaide Hills, South Australia Tasmania Adelaide Hills, South Australia Bourgogne	71 97 150 160
ROSÉ 2023 Brokenwood 'Rosato' Sangiovese 2021 Domaine Grand Pré, Grenache (Blend)	Multi-regional, Australia Provence, France	85 89
RED 2023 Cirillo, Grenache 2021 Terra Sancta 'Diggins', Pinot Noir 2021 Kaesler 'Reach for the Sky' Shiraz 2018 Yalumba 'The Menzies'	Barossa Valley, South Australia Central Otago, New Zealand Barossa Valley, South Australia Coonawarra, South Australia	79 90 115 145
SWEET 2019 De Bortoli 'Noble One' Semillon (375ml)	Riverina, New South Wales	145

Beverage packages are available from 49 per person, with drinks and canapé options offered by the hour. A full beverage menu is available upon request.



 $Email: \underline{sales.sydney@sheraton.com}$ 

Phone: +61 2 9286 6000

Marded one hat by GoodFood

@sydneycommon\_

#### Terms and Conditions

- · Minimum spends apply
- A 10% service charge applies to the total spend
- Food and beverage offering is subject to seasonal change

