



HYATT REGENCY SYDNEY

MEETING & EVENT MENUS



Plated Breakfast

*Minimum of 20pax **\$9 Alternate drop surcharge applies Kindly be advised final catering numbers and dietary requirements are due seven (7) days prior to event date. Any adjustments or additions to catering requests following this deadline may be subject to an additional surcharge, contingent upon service availability. At Hyatt Regency Sydney we take food safety extremely serious and have proudly maintained HACCP certification since 2019. We are committed to accommodate guests with special dietaries, including vegetarian, vegan, gluten-free, dairy/lactose-free, and nut-free preferences at no extra cost. Requests for any further specialised meals will be subject to an additional surcharge of \$10 per person, per course for plated events only. Please note that our facilities are not equipped to prepare kosher meals. Consequently, kosher meals will be sourced from a reputable caterer, with the full cost of such meals to be included in the final bill. Hyatt Regency Sydney places a high priority on food safety and takes all necessary precautions to minimise allergen exposure. However, it is important to acknowledge that our kitchen facilities handle ingredients such as milk, eggs, and gluten, as well as products containing lupin, fish, crustaceans, soybeans, sesame seeds, and nuts. While we strive to maintain allergen-free menus, traces of allergens may still be present.

FRESHLY BREWED VITTORIA COFFEE, T2 TEA AND
HERBAL INFUSIONS

FAMILY STYLE PRE-SET ON TABLE
Freshly baked danishes, muffins and banana bread Seasonal
local fruit platter, fresh mint (VGN, GF, NF)

PLEASE SELECT ONE FROM THE FOLLOWING OPTIONS:

Boorowa hilltop scrambled eggs, bacon, hash browns, mushrooms, iggy’s sourdough (DF, NF)Dukkah scrambled eggs, chicken chorizo, baked beans, falafel, pita bread (DF)Turkish scrambled eggs, lamb merguez, meredith goat cheese, confit tomato, turkish breadTraditional eggs benedict, honey glazed ham, hollandaise, roasted tomato, hash browns (NF)Poached eggs, smoked salmon, spinach, mushrooms, caviar, iggy’s sourdough (DF, NF)Poached eggs, chicken-thyme sausage, béarnaise, green pea guacamole, sweet potato rösti (GF, NF)Gluten-free buttermilk pancakes, warm maple syrup, berry compôte, whipped cream (GF, V)French toast, roasted banana compote, vanilla mascarpone, malfroy’s gold honey, granola (V)Chia seeds, coconut yoghurt, mango, blueberries, shaved coconut, goji berries (NF, VGN)Turmeric tofu scramble, slow roasted tomato, spinach-pea fritter, vegan sausages, shimeji mushroom (GF, NF, VGN)

(V) Vegetarian, (VGN) Vegan, (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.

CONTINENTAL BREAKFAST

*Minimum 10 pax

Freshly brewed Vittoria coffee, T2 tea and herbal infusions
.....
Choose two of the following juices
Orange, cloudy apple, pink grapefruit, tomato, cranberry
.....
Assortment of breakfast cereals, full cream, skim and almond
milk
.....

BAKERY SECTION

Croissants, butter, jams, vegemite, peanut butter (V)

Freshly baked bread rolls (V, NF)

Chef selection of danishes, one type of muffin (V)

COLD SECTION

Plain greek yoghurt, fruit yoghurt (V, NF)

Cold cuts assortment, artesian cheese selection (GF, NF)

Locally grown fresh cut fruit (VGN, GF, NF)

FULL BUFFET BREAKFAST

*Minimum of 20 pax

Freshly brewed Vittoria coffee, T2 tea and herbal infusions

Choose two of the following juices

Orange, cloudy apple, pink grapefruit, tomato, cranberry

Assortment of breakfast cereals, full cream, skim and soy milk

Bakery Selection

Croissants, butter, jams, vegemite, peanut butter (V) Freshly baked bread rolls (V, NF) Chef selection of danishes, one type of muffin (V)

Cold Section

Plain greek yoghurt, fruit yoghurt (V, NF) Bircher muesli, fresh berries (V) Cold cuts assortment, artesian cheese selection (GF, NF) Locally grown fresh cut fruit (VGN, GF, NF)

Hot Section

Scrambled eggs, fresh chives (GF, NF, DF) Maple glazed bacon (DF) Breakfast sausages Crispy Hash browns, tomato sauce (V) Sautéed mushrooms, garlic. herbs, parsley (VGN, NF, GF)

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

OMELETE STATION

create your own omelette and let the chef take care of the cooking process for you

WAFFLES FROM THE GRIDDLE IRON

Baked to order cinnamon waffles, assorted toppings, berry compote, whipped cream

FRESHLY SQUEEZED JUICE

an assortment of three freshly squeezed juice combinations:
watermelon-mint | kale-green apple | carrot-ginger

SELECTION OF ALLIE’S LOCAL COLD PRESSED JUICES

with choices of: healthy green juice | love beets | watermelon

SMOOTHIE BOOST

with choices of: Mango Lassie - mango, coconut water, dairy free yoghurt, cardamom, saffronLiquid Superfoods -cucumber, avocado, spinach, honey, greek yoghurtPink Paradise – mixed berries, apple, banana, honey, greek yoghurt

BEROCCA BAR

with flavour choices of: orange | mixed berry

ACAI STATION

berries, granola, banana, dark chocolate, nuts and toasted coconut flakes

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Canapés

CANAPÉS

COLD

Broken burrata tart, truffled honey, pepperberry (NF, V)Green pea guacamole, ricotta, crespelle (NF, V)Soba noodles, five spice tofu, edamame, scallion (NF, VGN)Sudachi marinated scallop, shallot relish, tobiko (NF)Baby prawns, crumpet, saffron mayonnaise (NF)Teriyaki salmon, chipotle mayonnaise, crispy rice (DF, GF, NF)Braised lamb, sweet potato rösti, hummus, sumac (DF, GF, NF)Roasted duck pancake, kumquat marmalade (NF)Chicken satay crêpe, chives, peanut dipSpicy tuna, rice paper, summer vegetables, wasabi-citrus dip (NF, DF)

DESSERT

Passionfruit bombs (GF, NF, VGN)Cinnamon churros, dulce de leche cream (NF, V)Portuguese tart, snow sugar dust (NF, V)Miniature ice cream cones (V)Assorted macaroons (GF, V)Jaffa bar, white chocolate (NF, V)Pear-raisin tart, pepperberry-mascarpone cream (V)Blondie soldiers, wattle seed-chocolate anglaise (GF, NF, V)Almond financier, crushed hazelnut (V)Raspberry crèmeux slice, vanilla chantilly, gel (GF, NF)Torché yuzu meringue tarts (GF, NF)Blueberry cheesecake, mango gel, berries (GF, VGN)Citrus

chocolate mousse, cocoa dust (GF, VGN)

SUBSTANTIAL

Sweet potato-ricotta agnolotti, garlic alfredo, pine nut, sage (V)Chicken tikka agnolotti, creamy tomato butter sauce, cucumber (NF)Konjac noodles box, mushroom, bean sprout (GF, NF, VGN)Stir fried seafoods, eggs, vegetables, shallot (NF)Crispy flathead, hot chips, tartar sauce, fresh lemon (NF)Tempura vegetables, soba noodles, citrus-wasabi dressing (V)Wagyu beef sliders, caramelised onion, cheese (NF)Spanish jamón, manchego croquette, lime-chipotle mayonnaise (NF)

HOT

Kimchi-bocconcini arancini, gochujang mayonnaise (NF, V)Miso-eggplant spring roll, malfroy’s gold honey, wasabi-mayonnaise dip (V)Sweet and sour cauliflower, sesame seeds (GF, NF, VGN)Truffle-taleggio bites, roasted red pepper coulis (GF, NF, V)Barramundi bites, old bay seasoning, chimichurri (DF, GF, NF)Lobster spring roll, bang bang dip (NF)Tempura prawn, yum yum sauce (DF)Octopus takoyaki, teriyaki glaze, bonito flakes (NF)Buffalo prawn, blue cheese crumble, ranch dip (NF)Beef wellington, pink peppercorn-hollandaise (NF)Braised beef, bomba rice, salsa brava (GF, NF)Sticky chilli chicken bites, garlic-soy syrup (DF, GF, NF)Chicken 65, curry leaves, mint-yoghurt dip

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Stations

*Only available with a canapé package **Minimum 50pax, only available with canapé package ***\$350 chef charge applies for manned stations

ACTION STATIONS

ACTION STATIONS

Charcuterie PlattersLocally cured and aged meats, chorizo, pickles, flavoured mustard, sourdough **Cheese and Condiments**Woombye camembert (QLD) chevre salt bush (SA) fourme d’Ambert AOP (france) comté le bleu AOP (france), pear & cinnamon paste, dried fruit, nuts, muscatels, date & pistachio rolada **Sushi-Licious**Japanese inspired maki, nigiri, pickled ginger, wasabi, yamasa soy sauce **The Dumpling Stop**Selection of chicken | seafood | vegetarianchilli sauce, plum sauce **Lil’Patty Party**Pulled pork | wagyu beef | bbq jackfruitgourmet pickles, barbeque sauce, tomato sauce, mini tabasco, mustard, crisps **Italian Lane (manned)**Spinach-tofu tortellini | prawn agnolottiPorcini alfredo, fra diavolo sauce, parmesan, chilli flakes, pine nuts **Gyros On The Go**braised lamb | falafelTzatziki, tomato, onion, fries, lettuce, pita bread, dodoni feta, dolmades **Hyderabad House**Chicken biryani | vegetable biryaniPapadum, cucumber raita, mint-coriander chutney, lacha, mango lassi **Pizza Shoppe**Pepperoni | bbq chicken | margheritamarinara, mozzarella, basil, onion, capsicum, jalapeño **Australian native**Lemon myrtle chicken | bush tomato lamb | pepperberry beef koftaChimichurri, dill-yoghurt sauce, hummus, chips

DESSERT ACTION STATIONS

CarnivalExperience the childhood nostalgia of being at the carnival with cotton candy, gummy bears, m&m cookies, popcorn and more... **Gelato Cart**5 favourite flavours of gelato, freshly baked waffle cones with an assortment of 5 sauces and 5 condiments **Outback Chocolate Bar**Couverture chocolate tasting, with variety of valrahona, callebaut single origin chocolates and some of the great classic desserts. **French Crêpery**French classical crepe station with choice of sweet treats. **Turkish**2 variety of turkish ice cream, turkish delight, baklava, rice pudding, turkish tea **Go-Nuts**Hazelnut slice, macadamia-caramel slice, walnut brownie, nutty tart, almond financier and florentine. Range of nutty desserts from gooey to crunchy. **Italian Affair**3 varieties of tiramisumatcha-raspberry | limoncello-pistachio | classic

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Reception Packages

Please discuss with your dedicated Event Manager, should you wish to create a custom package to tailor to your event!

FULL DINNER RECEPTION PACKAGE

3 cold | 3 hot | 2 dessert | 1 Action station | 1 Substantial

HEAVY RECEPTION PACKAGE

2 cold | 2 hot | 2 dessert | 1 substantial

LIGHT RECEPTION PACKAGE

2 cold | 2 hot | 1 dessert

PRE-DINNER RECEPTION PACKAGE

- 2 cold | 2 hot
- * only available with minimum 2 course plated meal or buffet

2 COLD 2 HOT
*only available with minimum 2 course plated meal or buffet

CHEF’S SELECTION RECEPTION PACKAGE

1 cold | 1 hot

*only available with minimum 2 course plated meal or buffet

Please discuss with your dedicated Event Manager, should you wish to create a custom package to tailor to your event!

Platters

*each platter will serve 10 people

COLD

Each platter serves 10 guests **Meat Charcuterie**An array of cured and smoked meats, pâtés, traditional condiments **Cheese Board**Different types of nigiri, maki, uramaki, wasabi, pickled ginger, yamasa soy sauce **Mezza**Hummus, baba ganoush, tabbouleh salad, olives, falafel, lamb kofta, pita bread **Gourmet Finger Sandwich Platter**Chefs’ selection of freshly made sandwiches, including 1 meat, 1 seafood and 1 vegetarian **Seasonal Sliced Fruit Platter**Carefully selected local fruits and

HOT

Each platter serves 10 guests **Asian Delicacies**Netted Vegetable spring roll, peking duck pancake, char siew pork puff, chicken wonton, prawn twister, dipping sauce **Simply Arancini**Five different types of flavoured arancini **Skewers And More Skewers**Chicken satay, fish kebab, pepperberry beef kofta, lamb souvlaki, minced pork thai style **Shrimps Three Different Ways**Tempura prawn, potato spun prawn, kataifi prawn, served with an assortment of sauces **Indian Delight**Lamb seekh kebab,

berries

tandoori chicken, fish amritsari, paneer tikka, vegetable samosa
naan bread, mint chutney, cumin-pineapple raita **Aussie tucker
pies**Lamb rosemary, beef bourguignon, creamy vegetable, butter
chicken pie barramundi stew pie, bbq sauce, mustard, ketchup

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MONDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

Freshly brewed Vittoria coffee and a selection of T2 herbal
infusions with: Seasonal whole fruit

MORNING TEA

Tandoori chicken quiche, cucumber-raita (NF)Mushroom falafel,
sweet potato hummus (GF, NF, VGN)Chocolate chip cookie (GF,
NF, VGN)

LUNCH

Sandwiches and Wraps
Char siu pork, pickled carrot, chilli mayonnaise, relish (NF)Turkey
bacon, crouton, butter lettuce, caesar dressing (NF)Deviled egg,
mushroom, rocket, lemon mayonnaise (NF, V)
.....
Salads
Cajun prawn, charred pineapple, grape tomatoes, jalapeños (DF,
GF, NF)Greek salad, kalamata olives, feta cheese, oregano (GF,
NF, V)
.....
Hot
Crispy flathead, lemon, honey mustard-dill sauce (DF, NF)Coq au
vin, pearl onion, wild mushrooms (DF, GF, NF)Broccoli, carrot,
mushroom, lemon myrtle (GF, NF, VGN)Roasted potato, truffle
salt, parsley (GF, NF, VGN)
.....

SWEET

Green and red grapes, elderflower syrup (DF, GF, VGN)
Mango gâteau, strawberry jelly, aniseed-myrtle dust (GF, NF, V)
Chocolate tart, mascarpone chantilly, crunchy pearls (NF, V)

AFTERNOON TEA

Sunflower, pumpkin seed, prune bars (GF, NF, VGN)Butter biscuit (NF, V) Blueberry frangipane (GF, V)

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TUESDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

Freshly brewed Vittoria coffee and a selection of T2 herbal infusions with: Seasonal whole fruit

MORNING TEA

Spiced beef, puff pastry, yuzu-miso mayonnaise (NF)Green peas-goat cheese quiche, avocado-ranch dip (NF, V)Coconut drop cookie (GF, NF, V)

LUNCH

Sandwiches and Wraps
Braised lamb, provolone, charred pepper (NF)Smoked salmon, dill-cream cheese, capers, red onion (NF)Curry jackfruit, mango chutney, red cabbage (NF, VGN)
.....
Salads
Slow roast beef, sun-dried tomato, smoked mozzarella (GF, NF)Okinawan sweet potato, pecans, goat cheese, cranberries (GF, V)
.....
Hot
Barramundi, sambal chilli, spring onion, fried shallot (DF, GF, NF)Beef kare kare, eggplant, peanut coriander (GF, DF)Eggplant, chickpeas, garam masala, coriander (GF, NF, VGN)Turmeric rice, fried shallots, coriander (GF, NF, VGN)
.....
Sweet
Watermelon, passionfruit syrup (GF, NF, VGN)Dark chocolate-hazelnut mud cake, flakes (GF)Citrus blondie, calamansi diplomat, zest (GF, NF, V)
.....

AFTERNOON TEA

Matcha cheese tart (GF, NF, V) Cranberry-sesame shortbread (NN, V)Muesli date bar (GF, NF, VGN)

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WEDNESDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

Freshly brewed Vittoria coffee and a selection of T2 herbal infusions with: Seasonal whole fruit

LUNCH

Sandwiches and Wraps
Roasted chicken, curried mayonnaise, spinach, brioche (NF)
Honey glazed ham, aged cheddar, branstons pickle, rocket (NF)
Dukkah pumpkin, goat feta, roasted pepper, spinach (V)

Salads
Garlic prawn, black olives, baby corn, heirloom tomato (DF, GF, NF)
Soba noodles, red cabbage, pepper, cashew nuts, shallots (VGN)

Hot
Confit of salmon, fennel, salsa verde (GF, DF, NF)
Beef meatballs, creamy tomato, basil, parmesan (NF)
White beans, savoy cabbage, squash, kale (GF, NF, VGN)
Gigli pasta, mount zero evoo, parsley (NF, VGN)

Sweet
Tiramisu, coffee, cocoa dust (NF, V)
Orange-almond cake, candied citrus rind (GF, V)
Spiced poached pear (GF, NF, VGN)

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THURSDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

Freshly brewed Vittoria coffee and a selection of T2 herbal infusions with: Seasonal whole fruit

LUNCH

Sandwiches and Wraps
Pulled pork, pineapple slaw, gouda cheese, hawaiian buns (NF)
Smoked turkey, swiss cheese, cranberry, rye bread (NF)
Vegan sausage, caramelised onion, mango relish (VGN)

MORNING TEA

Lamb sambousek, tzatziki, guindilla pepper Kale-pumpkin frittata, smokey tomato relish (GF, NF, V)
Walnut cookie (GF, VGN)

AFTERNOON TEA

Red berry beignet, fresh berries, sugar dust (NF, V)
Goji, linseed, apricot spheres (GF, VGN)
Anzac biscuit (NF, V)

MORNING TEA

Mini fish cake, dill-horseradish mayonnaise (DF, NF)
Curried vegetable, puff pastry, candied chilli (NF, VGN)
Apricot-almond cookie (V)

AFTERNOON TEA

Pepita, chia bites (GF, NF, VGN)
Three seed oat cookie (NF, V)
Raspberry lamington (NF, V)

Salads

Honey-soy chicken, egg noodle, wood ear mushroom (DF, NF)
Teriyaki tofu, wakame, bean sprouts, toasted sesame seed (GF, NF, VGN)

Hot

Seafood in creamy coconut curry sauce (DF, GF, NF)Beef kare kare, eggplant, peanut, coriander (GF, DF)Stir fried green beans, tempeh, fried garlic (GF, NF, VGN)Vegan kimchi fried rice, seaweed flakes, shallots (GF, NF, VGN)

Sweet

Rockmelon, sago, coconut milk (GF, NF, VGN)Chocolate brownie, ganache, hemp seed (GF, NF)Spiced apple crumble tart (V)

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FRIDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

Freshly brewed Vittoria coffee and a selection of T2 herbal infusions with: Seasonal whole fruit

MORNING TEA

Braised beef brisket croquette, comeback sauce (NF)Kale-bean tart, beetroot relish (NF, V)Honey-oat cookie (NF, V)

LUNCH

Sandwiches and Wraps
Turkey, walnut, apple, celery, raisinPastrami, coleslaw, pear relish, grain mustard (DF, NF)Grilled vegetables, crushed avocado, corn, chickpea purée (NF, V)

AFTERNOON TEA

Coconut-chocolate truffle (GF, NF, VGN)Blueberry-ricotta crumble cake (V)Peanut butter cookie (GF, VGN)

Salads

Ras el hanout spice chicken, quinoa, peas, pomegranate (DF, GF, NF)Broccolini, charred corn salsa, toasted sunflower seeds (GF, NF, VGN)

Hot

Memphis rub salmon, mango-tomato salsa (DF, GF, NF)Irish lamb stew, potatoes, carrot, thyme (DF, NF)Roasted cauliflower, onion, paprika, parsley (GF, NF, VGN)Fusilli, pepita pesto, chilli threads (NF, VGN)

Sweet

Fruit salad (GF, NF, VGN)Key lime tart, vanilla-pepperberry

mousseline (GF, NF)“Bounty” slice, toasted coconut, chocolate shavings (GF, NF, V)

.....

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SATURDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

Freshly brewed Vittoria coffee and a selection of T2 herbal infusions with: Seasonal whole fruit

MORNING TEA

Smoked cod fritter, cajun-rémoulade sauce (DF)Mushroom-cheese toasties, smoked tomato chutney (NF)Macadamia cookie (V)

LUNCH

Sandwiches and Wraps
Prawn, hollandaise, celery, cornichon (NF)Roasted beef, mozzarella, rocket, pestoHara bhara kebab, cucumber, beetroot relish, hummus (NF, VGN)

.....

Salads
Korean style beef, garlic chives, daikon, sesame seed (DF, NF)Potato salad, cucumber, apple, eggs, mayonnaise (GF, NF)

.....

Hot
Prawns in creamy laksa sauce, coriander (DF, GF)Turmeric chicken, shallots, toasted sesame (DF, GF, NF)Five spiced tofu, vegetables, mushroom sauce (GF, NF, VGN)Steamed fragrant rice, toasted coconut (GF, NF, VGN)

.....

Sweet
Passion fruit, shaved coconut (GF, NF, VGN)Earl grey slice (GF)Carrot cake, maple-cream cheese frosting (V)

.....

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SUNDAY

**For groups of 20 or under, hot items are not included.

ON ARRIVAL

MORNING TEA

Freshly brewed Vittoria coffee and a selection of T2 herbal infusions with: Seasonal whole fruit

Salami, camembert, fig jam, pizzette (NF)Potato-green pea patties, sweet and sour dip (GF, NF, VGN)Muesli cookie (V)

LUNCH

Sandwiches and Wraps
Grilled pork belly, pickled cabbage, cucumber, ssamjang (NF)Teriyaki beef, sesame mayonnaise, pickled onion (NF)Roasted cauliflower, turmeric-tahini, sundried tomato (NF, VGN)

Salads
Smoked duck, green papaya, peanuts, coriander (DF, GF)Edamame, chickpeas, lentil, pomegranate (GF, NF, VGN)

Hot
Panang squid, thai eggplant, basil, chilli (DF, GF, NF)Tandoori spiced chicken, cilantro, onion (GF, NF)Pumpkin, broccoli, capsicum, coconut curry (GF, NF, VGN)Japchae noodles, mushroom, peppers, bean sprout (GF, NF, VGN)

Sweet
Herbal jelly, attap seeds, coconut milk (GF, NF, VGN)Madeira cake, orange cream, candied peel (NF, V)Chocolate-caramel slice, macadamia (V)

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AFTERNOON TEA

M&M cookie (V, NF)Raspberry-almond cake (GF, V)Mocha-chocolate tart (GF, NF, V)

PLATED MENU

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ENTRÉES

Cold Entrees: King prawns, jalapeño-tequila relish, rice cracker, charred corn salsa (GF, NF) Hiramasa kingfish, avocado, radish, avruga caviar, citrus dressing (DF, NF) Sous vide ocean trout,

MAINS

Chicken breast, porcini-ricotta, colcannon, broccolini, bordelaise (GF, NF) Chicken supreme, ancient grain, stuffed pumpkin flower, jus (NF) Chermoula spiced chicken leg, black bean sofrito, baby

granny smith, horseradish, karkalla, baby turnip (GF, NF) Furikake
crusted salmon, green mousse, salmon roe, nori crisps (NF) Char
grilled octopus, chickpea purée, cilantro-harissa, pomegranate
(DF, GF, NF) Wagyu bresaola, compressed melon, candied walnut,
salted egg yolk (DF) Smoked duck breast, pea purée, baby beets,
hassaku syrup, pine nuts (DF, GF) Buffalo burrata, fennel-fig relish,
heirloom tomato, croûte (NF, V) Tofu, sweet miso, wild
mushrooms, spinach, daikon (GF, NF, VGN) Ricardoes tomatoes,
cucumber, ajo blanco, olive dust, hazelnut (GF, VGN) **Hot Entrees:**
Scallop, basil-toum, sweet potato crisp, pea tendrils (GF, NF)
Lobster bisque, prawn, snapper, crab meat, peas (GF, NF) Beef
bourguignon, blue cheese gnocchi, mushroom, petit cos (NF)
Chicken tikka, cucumber-onion slaw, creamy tomato sauce (NF)
Chicken char siu, charred pineapple slaw, sesame seeds (DF, NF)
Roasted duck agnolotti, shimeji mushroom, creamy hoisin sauce
Chestnut-mushroom raviolo, kikones, sage, yuzu-kosho sauce (V)

DESSERTS

Pistachio cheesecake, rosella shard, turkish delight ice cream
Mango-coconut “Weis bar”, meringue, strawberry compôte (GF,
NF, V) Açaí slice, vanilla diplomat, yuzu gel, ancient grain crumble
(NF, V) Fresh seasonal fruit, lemon-basil sorbet, plum coulis,
cocoa nib brittle (GF, NF, VGN) Pina colada pots de crème,
compressed pineapple, rum gel, coconut flakes (GF, NF, V) Apple-
miso crumble, mascarpone mousseline, vanilla bean anglaise (V)
Warm hempseed brownie, maraschino relish, burnt banana-
cinnamon gelato (GF, NF, V) Cappuccino tart, salted caramel
sauce, chantilly (GF, NF, V) Thai tea brûlée, boba, fruits, sesame
tuile (GF, NF, V) Biscoff-chocolate terrine, spiced soil, orange gel
(NN, V) Pavlova bites, mascarpone cream, fresh fruit, passionfruit
drizzle (GF, NN, V) Limoncello deconstructed tiramisu, lemon
myrtle gel, cocoa dust (NN, V) Pandan leaf panna cotta, coconut
sago broth, coconut chips (GF, NF) Pastry Chef’s Selection of
Seven Desserts: Choice of Asian Platter or Australian Platter

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corn, tomatillo salsa verde (GF, NF) Marinated eye fillet, celeriac
pureé, heirloom carrot, green peppercorn hollandaise (NF) Grilled
beef tenderloin, truffle whipped mash, baby zucchini, spinach jus
(GF, NF) Pan seared sirloin, candied onion, vine ripened tomato,
orzo, warrigal green, gremolata (NN, DF) Red wine braised lamb
shank, pepitas-polenta, savoy cabbage, pea tendrils (GF, NF)
Herb crusted lamb rack, parmesan-potato terrine, capsicum
stew, cranberry jus (NF) Ras el hanout lamb rump, chickpea stew,
crisp eggplant, chimichurri (DF, NF) Ora king salmon, layered
potato, fennel slaw, salmon roe, basil-dill cream sauce (NF) Miso
glazed salmon, forbidden rice, garlic shoots, asian cream sauce
(GF, NF) Pan fried barramundi, turmeric fingerling potato,
tempura okra, rasam (DF, NF) Macadamia nut crusted
barramundi, okinawan potato, lemon-caper butter (GF) Confit of
pork loin, sweet potato crushed, braised red cabbage, spiced
apple sauce (GF, NF) **Optional Add on's:** Half Australian lobster2
King prawns **Vegetarian Options:** Vegetables pithivier, smoked
romesco, shaved fennel, rocket salad (NF, V) Fava bean-butternut
falafel, burnt eggplant, tabbouleh, pomegranate (GF, NF,
V) Saffron risotto cake, wild mushroom, truffle oil, sweet potato
crisps (GF, NF, VGN) Chickpea-kale fritter, beetroot hummus,
cucumber-tomato salsa, mint chutney (GF, NF, VGN) Lentil
lasagne, arrabiata, roasted brussel sprouts, petit cos (NF, VGN)

TO FINISH

Freshly brewed Vittoria coffee and a selection T2 herbal teas
.....

SWEET AND SAVOURY ITEMS

Are you looking at adding on more items to your breaks? Take a pick from the below!

SWEET ITEMS

Shortbread cookie (NF, V) Honey-oat cookie (NF, V) Peanut butter cookie (GF, VGN) Apricot-almond cookie (V) Walnut cookie (GF, VGN) Chocolate chip cookie (GF, NF, VGN) Mixed berry friands (GF, V) Assorted lamingtons (NF, V) Dark chocolate-hazelnut mud cake, flakes (GF) Tiramisu (NF, V) Key lime tart, vanilla-pepperberry mousseline (GF, NF) Carrot cake, maple cream-cheese frosting (V)

SAVOURY ITEMS

Tandoori chicken quiche, cucumber-raita (NF) Spiced beef, puff pastry, yuzu-miso mayonnaise (NF) Smoked cod fritter, cajun-rémoulade sauce (DF) Mini fish cake, dill-horseradish mayonnaise (DF, NF) Lamb sambousek, tzatziki, guindilla pepper Mushroom falafel, sweet potato hummus (GF, NF, VGN) Green peas-goat cheese quiche, avocado-ranch dip (NF, V) Kale-pumpkin frittata, smokey tomato relish (GF, NF, V) Mushroom-cheese toasties, smoked tomato chutney (NF) Potato-green pea patties, sweet and sour dip (GF, NF, VGN)

GLUTEN FREE

Muesli date bar (GF, NF, VGN) Cherry chia bites (GF, VGN) Chocolate-orange truffles (GF, VGN) Berry-hemp cubes (GF, VGN) Vanilla coco fingers (GF, NF, VGN)

(V) Vegetarian, (VGN) Vegan, (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free

BOXED MEALS

Are you wanting to elevate and customise the Boxed Meals on the go? Speak to your dedicated Event Manager to discuss options!

BOXED BREAKFAST

Egg and chicken sandwich (DF, NF) Chocolate-orange muffin (NF, V) Fruit yoghurt, granola clusters (V) Banana Fruit salad (GF, VGN, NF) Walnut and raisin loaf (V) Muesli bar Bread roll, butter, jam Apple or orange Juice (served chilled separately) Disposable cutlery and napkin *Please advise of dietary requirements

BOXED LUNCH

Bbq chicken, pineapple slaw, caramelised onion, mixed grain bread (DF, NF) Edamame, chickpeas, lentil, pomegranate (GF, NF, VGN) Carrot cake, maple cream cheese frosting (V) Chips Fresh fruit Chocolate bar Chefs' selection of cheese, crisp bread Antipasto selection Water and orange Juice (served chilled separately) *Please advise of dietary requirements

(V) Vegetarian, (VGN) Vegan, (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free

Australian Buffet

*Minimum of 50 guests

ELEVATE YOUR BUFFET

Add on Sydney rock oyster \$11 per person Add on Queensland’s prawn \$11 per person

SALAD BAR

Seafood, mango, rocket, finger lime (DF, GF, NF) Charred corn, peppers, onion, tomato, coriander (GF, NF, VGN) Chorizo, smoked mozzarella, heirloom tomato, pomegranate balsamic (GF, NF)

AUSSIE FAVOURITES

Kangaroo-bush herb sausage, caramelised onion (DF, GF) Braised lamb pie, tomato sauce Aussie beef sausage roll, pepperberry aioli

(V) Vegetarian, (VGN) Vegan, (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free

International Buffet

*Minimum of 50 guests

ELEVATE YOUR BUFFET

Add on Sydney rock oyster \$11 per person Add on Queensland’s prawn \$11 per person

EUROPE

SALADS: German potato salad, seeded mustard, chives (DF, NF, V) Caprese salad, basil, balsamic reduction (GF, NF, V) **HOT ITEMS:** Slow braised brisket, mushroom, pearl onion, parsley (DF, GF, NF) Confit of salmon, tomato, herb sauce (DF, GF, NF) **SWEET:** Eclairs (V) Bailey’s crème brûlée (NF, V)

ASIAN

SALADS: Thai beef, green papaya, tomato, onion, basil, coriander (DF) Octopus, seaweed, cucmber, citrus-wasabi dressing (DF, NF)

SOURDOUGH BREAD STATION

mount zero evoo, local pepe saya butter, organic black pepper, olsson's sea salt

NATIVE INGREDIENTS

Braised beef cheek, vegemite, mushroom, onion (DF, GF, NF) Humpty doo barramundi fillet, tropical salsa, macadamias (DF, GF) Chicken thigh, rainforest rub, apricot, salt bush (DF, GF, NF) Roasted vegetables, wylde thyme, pomegranate reduction (GF, NF, VGN) Oven baked potato, lemon myrtle, sea salt, parsley (GF, NF, VGN)

DESSERT BAR

Berry-rosella jam lamington (NF, V) Pavlova, kiwi, passionfruit, mascarpone chantilly (GF, NF, V) Tim Tam cheesecakes (NF) VoVo pops, marshmallow, raspberry, coconut (NF) Milo tiramisu (NF, V) Sticky date pudding, wattle seed anglaise, bourbon-salted caramel sauce (NF, V)

CRACKERS

Cassava chips | Poppadum | Prawn cracker | Pita bread

MIDDLE EAST

SALADS: Tabbouleh salad (NF, VGN) Hummus (GF, NF, VGN) **HOT ITEMS:** Braised lamb, chickpea, raisins, olives, preserved lemon (DF, GF, NF) Ras el hanout spiced couscous, raisin, toasted nuts, parsley (DF) **SWEET:** Baklava, pistachio (V) Cinnamon rice pudding (GF, NF, V)

HOT ITEMS: Tandoori chicken, creamy tomato butter sauce (GF) Konjac noodles, vegetables, mushroom, tofu (GF, NF, VGN)
SWEET: Coconut-sago shots, mango coulis (GF, NF, VGN) Matcha slice (GF, NF)

(V) Vegetarian, (VGN) Vegan, (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free

Indian Buffet

*Minimum of 50 guests

SALAD

Smoked chicken coleslaw - shredded chicken, curry mayonnaise, cabbage, kale, carrot (GF) **Chickpea chat and potato salad** - tangy chickpea salad, imlee dressing (VGN, GF) **Kachumber** - diced cucumber, tomato, onion, citrus, black salt dressing (V, GF, NF) **Boondi raita** - pineapple, besan dumpling, toasted cumin, smoked yoghurt (V, NF) **Phal chaat anarkali** - salad of fruit, pomegranate, mint (VGN, GF)

HOT

Murg makhani - tandoori chicken cooked in tomato sauce with cream and butter (GF) **Rogan josh** - goat cooked in it's own juice with kashmiri red chillies (GF) **Paneer achari** - cottage cheese cooked in pickle marinade, onions, tomato sauce (V) **Makai khumb subzi masala** - baby corn, mushroom, capsicum in mildly spicy gravy (VGN, GF) **Dal tadka** - yellow lentil infused with ginger and garlic, fresh coriander (V) **Pea pulao** - aged basmati rice cooked with pea, saffron (V, GF, NF) **Vegetable biriyani** - tender cooked vegetable, with fragrant rice (V, GF, DF) **Butter naan** - tandoori baked bread brushed with ghee and coriander (V, NF)

DESSERT

Mishti Doi, honey nuts (GF, V) Butterscotch cake, caramel pearls, pumpkin seed nougat (V) Rasmalai, slivered pistachio, saffron (GF, V) Gulab jamun, almond slivers, dried rose petals (V)

(V) Vegetarian, (VGN) Vegan, (DF) Dairy Free, (GF) Gluten Free, (NF) Nut Free

Classic Beverage Package

Select one sparkling, one white variety, one red variety, one standard strength beer, and one light beer Plus a variety of Soft Drinks, Orange Juice and Still and Sparking Water

SPARKLING

Wood Brook Farm Brut Cuvée
.....

WHITE

Wood Brook Farm Sauvignon Blanc
.....

Wood Brook Farm Chardonnay
.....

RED

BEERS

Wood Brook Farm Shiraz
.....
Wood Brook Farm Cabernet Sauvignon
.....

James Squire 150 Lashes Pale Ale
.....
James Boags Premium Light
.....

Dedicated security must be booked for the duration of all exhibitions, lunches and any cocktail or dinner event where alcohol is served. One security guard is required per 100 guests.

Cellar Collection Beverage Package

Select one sparkling, one white (or rose) variety, one red (or rose) variety, two standard strength beers, and one light beer Plus a variety of Soft Drinks, Orange Juice and Still and Sparking Water

SPARKLING

Tempus Two Varietal Prosecco
New South Wales
.....

WHITE

Tyrell’s Old Winery Semillon Sauvignon Blanc
New South Wales
.....

Tyrell’s Old Winery Verdelho
New South Wales
.....

RED

Tyrell’s Old Winery Shiraz
New South Wales
.....

ROSÉ

De Luliss Estate Rosé
Pokolbin, NSW
.....

Tyrell’s Old Winery Pinot Noir
New South Wales
.....

BEERS

James Squire 150 Lashes Pale Ale
.....
Little Creatures Pacific Ale
.....
James Boags Premium Light Plus
.....

Dedicated security must be booked for the duration of all exhibitions, lunches and any cocktail or dinner event where alcohol is served. One security guard is required per 100 guests.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian