

**MEET  
PLAY**

***OPPORTUNITY  
MEETS HERE***

***PULLMAN SYDNEY HYDE PARK***





## **OUR WORLD IS YOUR PLAYGROUND**

Pullman Sydney Hyde Park has everything you need to unlock your potential.

There's space for you to work, create and connect in the 241 design-led rooms and suites, 10 flexible meeting rooms, not to mention the happening lobby. Always looking to up our game, we redefine what it means to travel. Our holistic well-being program is fresh; as is the cuisine we serve – all designed to fuel performance while expertly balancing indulgence and health. Everywhere you turn, art surrounds and inspires you. And, there's the opportunity to play around every corner.

Located in Sydney, overlooking Hyde Park a short walk from Museum Station, the contemporary, stylish and cosmopolitan Pullman Sydney Hyde Park opens up new travel possibilities, with Oxford Street and the city east on your doorstep and Sydney International Airport just 20 minutes away by car.

Our world is your playground.



**THIS PLACE IS  
WONDERFUL!  
LUXURIOUS  
BEDS, LARGE  
ROOMS AND  
TOP QUALITY  
AMENITIES  
ARE JUST A  
FEW OF THE  
HIGHLIGHTS!**

— A RECENT GUEST GOOGLE REVIEW —

## **LET'S GET DOWN TO BUSINESS**

Not just stylish and comfortable, Pullman Sydney Hyde Park's rooms are seamless and smart. Contemporary design sets the scene while a spacious workspace and complimentary Wi-Fi means you can simply plug in and get down to business as soon as you arrive.

Enjoy the views across Hyde Park. Or settle in for the night with the flatscreen TV, coffee machine, tea selection, mini bar and snack selection. Choose between King or Twin 5-star featherbeds perfect for sleep.

All bathrooms feature large corner soak in tubs and hand-crafted bathroom amenities created exclusively for Pullman by C.O. Bigelow.

- 241 Contemporary Guestrooms
- From 30 Square Metres
- Park Suite designed by Coco Republic
- 40-inch LCD TV
- Soak in corner tub
- CO Bigelow Bathroom Amenities
- Robes and Slippers



# MEET PLAY

## SPACE TO CREATE

MEET/PLAY by Pullman pushes the limits and imagines new ways of doing business in an ever more connected world. It's not only about working together but also playing together too. Our dynamic meeting and breakout spaces, collaborative experiences, holistic well-being program and game-changing approach help guests get in the zone.

### AVAILABLE STANDARD EQUIPMENT

- Landline
- Superior sound systems
- Teleconference calling system
- An extensive array of audio, video and projection equipment
- WiFi access
- Data projector

### MODULAR MEETING ROOMS

- Immersive lighting
- Adjustable lighting
- Large conference tables
- Breakout rooms available
- Large pre-function spaces
- Self-service Nespresso experience
- High visibility with no pillars in the meeting rooms

### EVENT TECHNOLOGY

Audio visual solutions are a breeze – Pullman Sydney Hyde Park has an in-house AV company. Encore event technology are located on the premises and have experience, equipment and knowledge that is second to none.

MEETING ROOMS	AREA(M <sup>2</sup> )	CEILING	U-SHAPE (SINGLE)	CLASSROOM	BOARDROOM	THEATRE	BANQUET DINNER	RECEPTION
Ibis <sup>1</sup>	264	2.7	80	150	70	250	180	250
Cook <sup>1</sup>	116	2.64	40	60	40	100	80	100
Park View	83	2.64	20	24	20	50	32	70
Dalley	30	2.64	14	12	14	15	20	20
Busby	23	2.64			10		12	
Frazer	23	2.64			8			
The Terrace	100							120
Windows	128	2.7					120	150
Lobby Lounge	108	5						40

<sup>1</sup>Meeting rooms are flexible and can be split.



# BROWSE OUR DAY DELEGATE PACKAGES

*Our packages are as flexible as we are, if you are seeking something different to what you see, please let us know..We always have something up our sleeve.*

## REFRESHMENT BREAKS

- Arrival Tea + Coffee \$8.00 PP
- Morning or Afternoon Tea (chefs selection of two items) \$14.00 PP
- Additional break items \$6.00 PP
- Freshly sliced seasonal fruit (per person per break) \$4.00 PP
- Orange Juice \$4.00 PP
- Continuous tea and coffee \$21.00 PP

## HALF DAY PACKAGE

(min. 15 delegates)

### INCLUSIONS

- Arrival Tea and Coffee
- Morning Tea OR Afternoon Tea including Chef's selection of a sweet or savoury item
- Chef's signature buffet luncheon / or working gourmet sandwich bar with freshly brewed coffee and tea, assorted soft drinks
- Pullman notepads and pens
- Complimentary Conference Wi-fi
- Still and sparkling water and mints, refreshed at every break.
- Audio Visual - 1 x screen, 1 x non-electronic whiteboard and 1 x flipchart with markers and eraser

## FULL DAY PACKAGE

(min. 15 delegates)

### INCLUSIONS

- Arrival Tea and Coffee
- Morning Tea including Chef's selection of a sweet or savoury item
- Chef's signature buffet luncheon / or working gourmet sandwich bar with freshly brewed coffee and tea, assorted soft drinks
- Afternoon Tea including Chef's selection of a sweet or savoury item
- Pullman notepads and pens
- Complimentary Conference Wi-fi
- Still and sparkling water and mints, refreshed at every break.
- Audio Visual - 1 x screen, 1 x non-electronic whiteboard and 1 x flipchart with markers and eraser



**EAT  
BREAKFAST  
AND THEN  
CHANGE THE  
WORLD**

## BREAKFAST MENUS

### AUSTRALIAN BUFFET BREAKFAST 36 PP

Minimum 30 people. Served buffet style.

#### COLD BREAKFAST

- Smoked bacon
- Fresh stone baked bread selection
- House baked Danish pastries and croissants
- Mini fruit and plain muffins
- Selection of freshly sliced continental smoked meats
- Selection of Swiss and Australian cheddar sliced cheese
- House made signature bircher muesli
- Selection of vanilla, strawberry and natural Greek yoghurts
- Freshly sliced Australian watermelon, pineapple, rockmelon and honeydew melon
- Selection of fresh seasonal whole Australian fruits.
- Selection of Australian apple, pineapple and orange juice

### HOT PLATED BREAKFAST 30 PP

Minimum 25 people. Served to table.

#### SELECT ONE OF THE FOLLOWING

**Signature El Capitano Burrito**, Free range scrambled eggs, chorizo, grilled bacon, hash brown and chipotle pepper sauce wrapped in a tortilla and grilled served with Pico de Gallo salsa, guacamole and sour cream.

**Sweet Potato and Carrot Fritters**, Smoked sweet potato and carrot fritters, soft poached egg, Greek whipped yoghurt, pomegranate and green leaf salad.

**Saint Benedict**, braised beef brisket, capsicum pesto, ghee and turmeric hollandaise with poached eggs on stone baked sourdough.

### BREAKFAST CANAPÉS

Chef's selection of 3 canapés - \$18 PP  
Choice of 3 hot and 3 cold canapés - \$32 PP  
Additional canapés - \$6 EA PP

#### COLD BREAKFAST CANAPES

- Smoked salmon and poppy seeded bagels
- Gourmet spiced muesli and yoghurt
- Exotic fruit skewers
- Spanish omelette sandwich
- Fruit juice, smoothie shots

### HOT BREAKFAST

- Free range scrambled eggs
- Chicken and lemon myrtle chipolata sausages
- Crispy potato hash browns
- Australian grilled bacon
- Grilled roma tomatoes
- Slow cooked locally grown field mushrooms

### ADD EXTRA'S FOR \$4.50PP

- Choices of house-made healthy juice
- Apple, beetroot and ginger
- Green smith apple, celery, cucumber and kale

**Classic Smoked Salmon Beni**, smoked Tasmanian salmon, wilted spinach, poached eggs and hollandaise sauce on English muffins.

**French Toast**, brioche bread grilled with seasoned free range eggs, whipped vanilla bean mascarpone, Agave syrup and fresh berries.

**Signature Avocado**, smashed Queensland avocado, marinated fetta, cherry tomatoes, middle eastern dukkha and poached eggs on stone baked sourdough bread.

**Blueberry Pancakes**, buttermilk and blueberry pancakes, grilled bacon, whipped mascarpone and fresh berries.

**Country Style Scrambled Eggs**, free range scrambled eggs, seasoned cherry tomatoes, avocados and truffle oil on baked bread.

- Smoked salmon, crème fraiche and chive roulade
- Chia seed pudding pots with berries.

### HOT BREAKFAST CANAPES

- Blueberry pancakes with bacon and maple syrup
- Huevos rancheros
- Australian scones with jam and cream
- Poached egg florentine with wholemeal muffin
- Asian vegetarian sui mai
- Egg, bacon and mushroom mini quiches
- Mini bratwurst with greens and corn relish



# LUNCH MAKES THE WORLD GO ROUND

## WORKING LUNCH OPTIONS

### WORKING GOURMET SANDWICH BAR \$51 PP

Served outside your meeting room

#### BREAD

Freshly baked dinner rolls

#### SALADS

Crisp mesclun salad with condiments  
Classic Caesar salad with condiments

#### SANDWICH

Chef's hand crafted gourmet sandwiches & wraps of the day using fresh & locally sourced ingredients

#### DESSERT

Assorted house made desserts & slices  
Australian fruit & berry platte

#### BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

### CHEF'S SIGNATURE BUFFET \$51 PP

minimum of 30 guests

#### BREAD

Freshly baked dinner rolls

#### SALADS

Classic Caesar salad  
Crisp mesclun lettuce salad with condiments

#### HOT BUFFET

Delicious hot buffet of our chef's unique recipes including a meat dish, pasta, potato preparation, seasonal vegetables (steamed or roasted) and a rice dish

#### DESSERT BUFFET

Chef's hand crafted dessert buffet  
Seasonal fruit platter

#### BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

### ADD ON OPTIONS

Hot dish of the day with Accompaniments \$8.00 PP  
Local Aussie cheese platter \$8.00 PP  
Salads of the day \$5.00 PP  
Gourmet house-made salad \$5.00 PP  
Live carving station \$10.00 PP



# CANAPÉ SELECTIONS

CHEF'S SELECTION OF 3 CANAPÉS - \$18 PP

CHOICE OF 3 HOT AND 3 COLD CANAPÉS - \$32 PP

CHOICE OF 4 HOT AND 4 COLD CANAPÉS - \$39 PP

CHOICE OF 4 HOT, 4 COLD AND 2 SUBSTANTIAL CANAPÉS - \$49 PP

ADDITIONAL CANAPÉS - \$6 EA PP

SUBSTANTIAL CANAPÉS - \$8 EA PP

## COLD CANAPÉS

- Goats cheese mousse and braised beetroot tartlet
- Smoked potato and cardamom yoghurt crispy donuts
- Thai chicken basket
- Old-fashioned prawn cocktail
- Vodka poached Australian salmon, baby peas mousse and Avruga caviar
- Thai beef skewers
- Chicken and vegetable rice paper rolls
- Freshly shucked Pacific oysters with ginger, lemongrass bubbles,
- French Mignonette, coconut, lime and chilli granita
- Prosciutto melon and balsamic pearls

## HOT CANAPÉS

- Korean chicken bao bun
- Beetroot and fetta arancini
- Brazilian beef empanada and chipotle potato
- Braised beef croquette with saffron aioli
- Chickpea and pumpkin falafel
- Potato rosti with rare roast beef, onion jam and horse radish mousse
- Baked sweet potato and vegetable fritters
- Lamb kibbeh with turkish hummus
- Lime peppered crumbed prawns with citrus aioli
- Kuro prawns with smokey BBQ sauce
- Crispy tofu with lemon and soya glaze
- Cheese souffle tarts with finger lime salsa

## DESSERT CANAPÉS

- Green tea and mandarin tiramisu
- Kafir lime and lemongrass panna cotta
- Nutella stuffed churros
- Salted caramel and whipped ricotta tarts
- Dessert tacos
- Black rice pudding with caramelised pumpkin mousse
- Assorted French petit fours

## SUBSTANTIAL CANAPÉS

- Whiting, tomatillo and spiced beans Tostadas
- Soft and hard fish tacos
- Chilli beef fajitas
- Smoked beef brisket sliders
- Chicken burrito
- Crispy pork belly and pineapple salsa bao buns
- Forest mushroom sliders
- Grilled vegetable soft tacos

## GLUTEN FREE CANAPÉS

- Brazilian baked cheese balls
- Compressed watermelon, whipped fetta and dried plum
- Tandoori cottage cheese tikka rice

## VEGAN CANAPÉS

- Curried potato donut, mint and coconut chutney
- Vegetable rice paper rolls with Nam Jim sauce
- Crispy tofu with lemon and soya glaze
- Forest mushroom bruschetta on a French baguette
- Mushroom and wild herb tartlet
- Potato, green peas and almond croquette

## LIVE COOKING STATIONS

- Sushi and sashimi - \$16 PP
- Rare roasted Cape Grim Beef sirloin - \$10 PP
- Vietnamese beef / chicken pho - \$12 PP
- Singaporean laksa station - \$12 PP

## PLATTERS

Each platter serves approximately 10 people

### GOURMET CHEESE PLATTER \$95

Gourmet local cheese board with traditional accompaniments.

### FRUIT PLATTER \$95

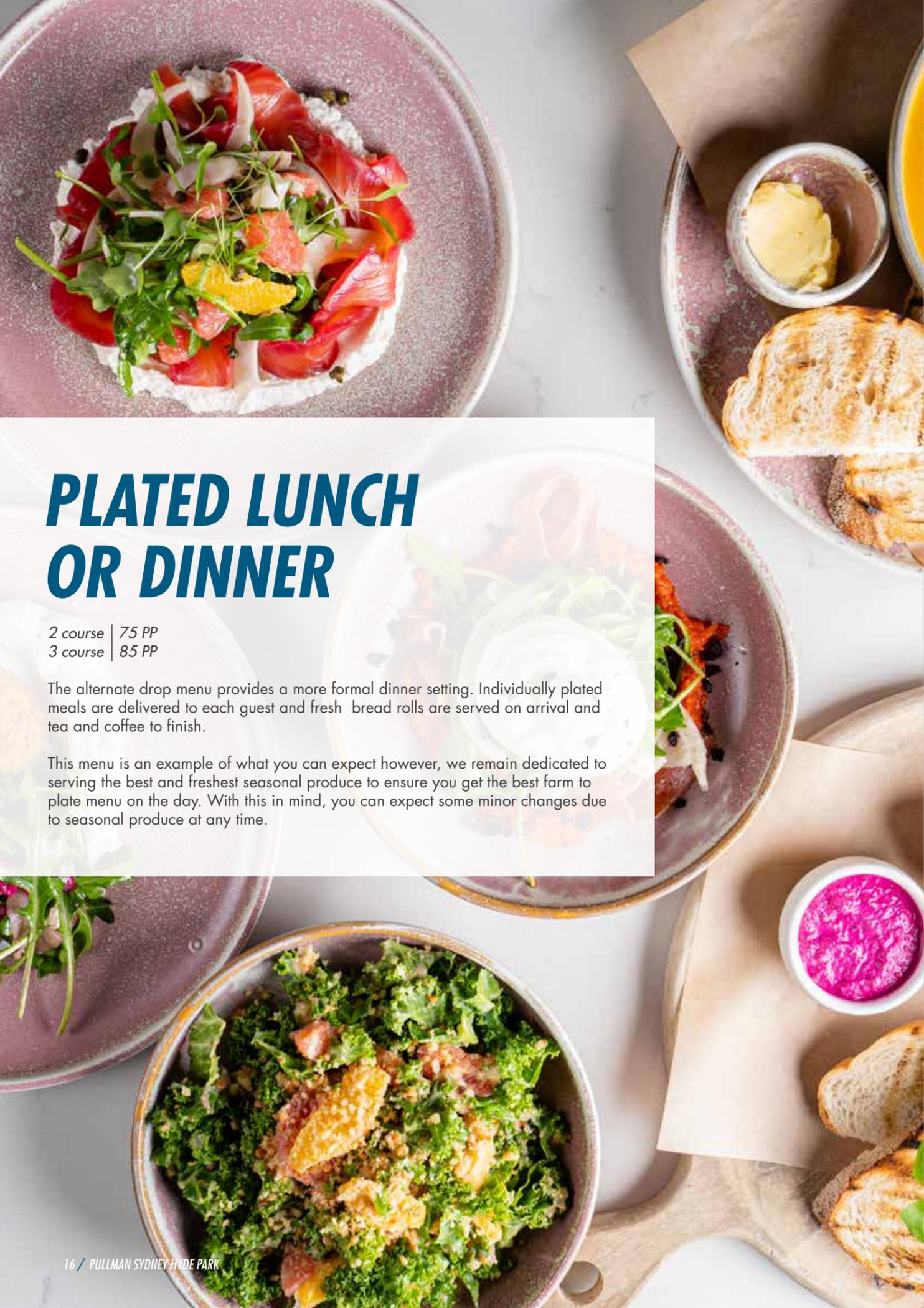
Locally sourced seasonal fresh fruit platter.

### GOURMET MEXICANA PLATTER \$95

Gourmet Fish tacos, classic mini beef burrito, chicken quesadillas, freshly fried corn chips, guacamole, sour cream and Pico de Gallo salsa.

### CLASSIC MIDDLE EASTERN PLATTER \$95

Traditional lamb kibbeh, house made falafel, chicken kebab, beef Adana, pita bread, tabouli, hummus and yoghurt dip.



# PLATED LUNCH OR DINNER

2 course | 75 PP  
3 course | 85 PP

The alternate drop menu provides a more formal dinner setting. Individually plated meals are delivered to each guest and fresh bread rolls are served on arrival and tea and coffee to finish.

This menu is an example of what you can expect however, we remain dedicated to serving the best and freshest seasonal produce to ensure you get the best farm to plate menu on the day. With this in mind, you can expect some minor changes due to seasonal produce at any time.

## ENTREES

Choose 2 options

### COLD ITEMS

- Slow poached ocean trout, soft kipfler potatoes, green beans, mascarpone and herb consommé (GF)
- Locally sourced king fish tartare, fresh berries and Warrigal greens bubbles (GF/DF)
- Tasmanian salmon gravlax, sweet and sour baby vegetables and whipped ricotta (GF)
- Goats cheese mousse, roasted baby beetroots, green peas gel, locally grown baby vegetables and herbs (GF)
- Marinated compressed watermelon, green tomatoes, soy milk ricotta and freeze-dried watermelon and balsamic glaze (GF/DF/V)
- Tropical scallop ceviche, yuzu dressing, baby veg and salmon caviar (GF/DF)

### HOT ITEMS

- Sous vide duck breast, carrot puree, orange glaze and freeze-dried oranges (GF/DF)
- Stuffed lamb kibbeh, green chickpeas hummus, pita chips and baby herbs
- Pan seared potato gnocchi, sautéed forest mushrooms, semi dried tomatoes, pumpkin puree and aged parmesan (VEG)
- Three mushrooms ravioli, tomato ragu, parmesan and baby herbs (VEG)
- Spinach and tofu dumplings and spiced Asian vegetable broth (VEG)
- Kataifi wrapped prawns, mango, coriander, bell pepper salsa and smoked eggplant puree

## MAINS

Choose 2 options

- Australian red Wagyu short ribs beef Bourguignon, mashed potatoes and poached baby vegetables (GF)
- Cape Grim beef sirloin, carrot Vichy, potato gratin and natural jus (GF)
- Grilled Australian Barramundi, sweet potato rosti, broccolini and sauce romesco (GF)
- Classic chicken cordon bleu, grilled king brown mushroom, green peas puree and red wine jus
- Herb crusted chicken breast, blanched baby carrots, young almond puree and chicken jus
- Grilled Tasmanian salmon, potato cake, steam green beans and saffron volute sauce (GF)
- Grilled lamb loin with parmesan risotto, forest mushrooms and jus (GF)
- Beef Wellington, Warrigal greens puree, potato fondant and red wine jus
- Herb crusted lamb rump, French style ratatouille and lamb jus
- Confit duck maryland, du pay lentils, carrot mousse, asparagus and jus (GF)
- Oven roasted spatchcock, caramelised French shallot tart, grilled asparagus and veal jus

## DESSERTS

Choose 2 options

- Kafir lime panna cotta, locally grown melon and berry salsa
- Green tea and mandarin tiramisu with fresh and dried berries
- Warm French apple tart with vanilla bean ice cream
- Salted caramel and chocolate domes, hazelnut praline and berry sorbet
- Lemon curd and lavender cheese cake with whipped ricotta
- Tropical mango paradise and minted melon salsa
- Signature Mojito slice
- Warm peach and ginger Tarte Tartine
- Flourless orange and almond cake with macadamia gelato

# BUFFET

## SIGNATURE BUFFET

\$69 PP - minimum of 25 guests

### BREAD

Freshly baked dinner rolls

### SALADS

Chef's selection of 3 seasonal salads  
Classic Caesar salad  
Crisp mesclun lettuce salad with condiments

### HOT BUFFET

Delicious hot buffet of our chef's unique recipes including an assortment of meats, pasta, rice and vegetable dishes

### DESSERT BUFFET

Chef's hand crafted dessert buffet  
Seasonal fruit platter  
Australian cheese selection

### BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

## THE AUSSIE BBQ

\$90 PP - minimum of 40 guests

### BREAD

Freshly baked dinner rolls

### SALADS

Locally grown potato, crispy bacon, shallots and parsley dressed with sour cream and mustard  
Char grilled baby octopus salad  
Pumpkin and organic quinoa salad  
Crisp mesclun salad with condiments  
Classic Caesar salad

### HOT BUFFET

Grilled pork, beef and chicken snags with caramelised onions  
Crispy prosciutto chicken thighs with sage  
Grilled Humpty Doo Barramundi with pineapple and tomato salsa  
Slow cooked Cape Grim beef sirloin  
Chargrilled corn  
Seasonal roast vegetables

### DESSERT BUFFET

Great Aussie pavlova  
Lemon myrtle crème brûlée  
Native plum cake with butterscotch sauce  
Assorted house made cake slices  
Selection of Australian cheeses and condiments  
Seasonal sliced fruit

### BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

## AUTHENTIC ASIAN

\$80 PP - minimum 40 guests

### BREAD

Freshly baked dinner rolls

### COLD BUFFET

Marinated green mussels  
Assorted house made sushi bar with classic condiments  
Thai beef and rice noodle salad  
Crunchy Asian slaw with nam jim dressing  
Crisp mesclun salad with condiments  
Classic Caesar salad

### HOT BUFFET

Chicken laksa station  
Sweet and sour pork  
Korean beef bulgogi  
Malaysian chicken curry  
Steam jasmine rice or veg fried rice  
Chinese broccoli and caramelised garlic

### DESSERT BUFFET

Kafir lime panna cotta  
House made signature green tea and mandarin crème brûlée  
Green tea tiramisu  
Assorted house made dessert slices  
Selection of Australian cheeses and condiments  
Freshly sliced fruit

### BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

## SEAFOOD SENSATION

\$95 PP - minimum of 40 guests

### BREAD

Freshly baked dinner rolls

### COLD SEAFOOD BAR

Tiger prawns with cocktail sauce  
Sydney rock oysters  
House made assorted sushi and classic condiments  
Tasmanian smoked salmon  
Grilled octopus salad  
Schoolies prawn and bell pepper salad  
Marinated locally sourced green mussels  
Crisp mesclun salad with condiments  
Classic Caesar salad

### HOT BUFFET

Steamed barramundi with sweet soy fusion dressing  
Chef's hand crafted seafood paella  
Crispy beer battered Hake fish with tomato and basil salsa  
Baked creamy potatoes  
Seasonal steamed vegetables

### DESSERT BUFFET

Kafir lime panna cotta  
Smoked chocolate mousse  
Assorted house-made dessert slices  
Selection of Australian cheeses and condiments  
Freshly sliced fruit

### BEVERAGES

Coffee, tea, fresh juices and assorted soft drinks

### OPTIONAL EXTRAS

Freshly sliced sashimi (\$10 PP)  
Chilled blue swimmer crab (\$8 PP)

# BEVERAGES



## STANDARD BEVERAGE PACKAGE

**½ HOUR \$16 PP**  
**1 HOUR \$24 PP**  
**2 HOURS \$30 PP**  
**3 HOURS \$36 PP**  
**4 HOURS \$42 PP**  
**5 HOURS \$52 PP**

Legacy Brut Cuvee NV  
Legacy Semillon Sauvignon Blanc  
Legacy Shiraz  
James Boag's Premium  
James Boag's Premium Light  
Assorted soft drinks and juices

## DELUXE BEVERAGE PACKAGE

**½ HOUR \$30 PP**  
**1 HOUR \$38 PP**  
**2 HOURS \$44 PP**  
**3 HOURS \$50 PP**  
**4 HOURS \$56 PP**  
**5 HOURS \$66 PP**

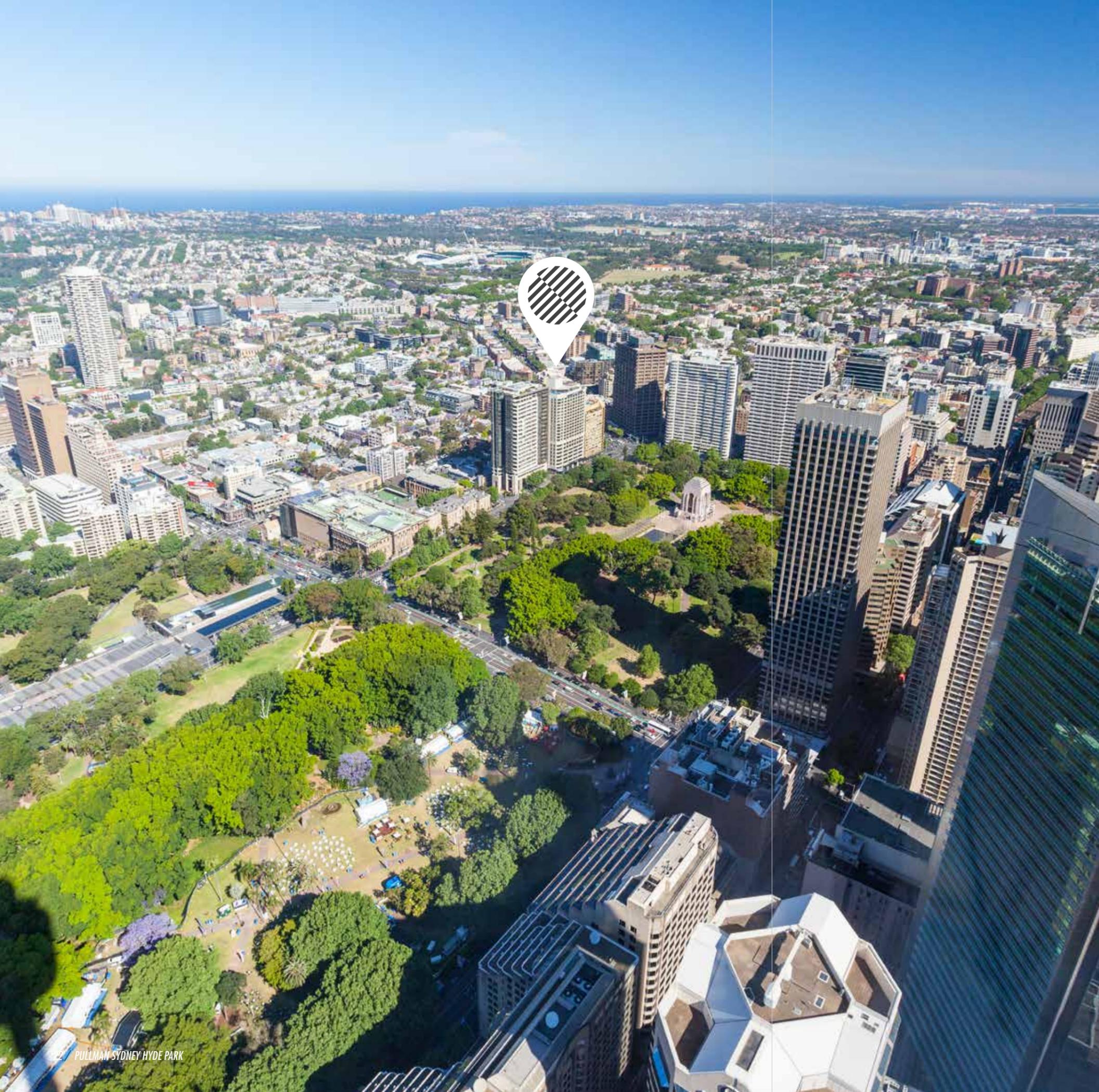
Petit Cordon Prestige Brut NV by Mumm  
Molly's Cradle Sauvignon Blanc OR Nine Stones  
Adelaide Hills Chardonnay  
Molly's Cradle Shiraz OR Oakridge Over The Shoulder  
Pinot Noir  
Kirin Ichiban  
Heineken  
James Squire Four Wives  
James Boag's Premium Light  
Assorted soft drinks and juices

## PREMIUM BEVERAGE PACKAGE

**½ HOUR \$23 PP**  
**1 HOUR \$31 PP**  
**2 HOURS \$37 PP**  
**3 HOURS \$43 PP**  
**4 HOURS \$49 PP**  
**5 HOURS \$59 PP**

Divici Doc Organic Prosecco  
Block 50 Semillon Sauvignon Blanc OR Whistling Duck  
Chardonnay  
Block 50 Cabernet Sauvignon OR Whistling Duck  
Merlot  
Heineken  
James Boag's Premium  
James Boag's Premium Light  
Assorted soft drinks and juices

Wines are subject to change without notice. Beverages may also be changed on a consumption basis. Please ask your event coordinator for the latest beverage list.



## ***HOTEL LOCATION***

Modern in style and service, Pullman Sydney Hyde Park is located at 32 College St, the epicentre of Sydney's cultural, theatre, sports and retail precinct, a short stroll from Oxford Street boutiques, vibrant nightlife and dining capitals; Paddington and Surry Hills.

Distance from Airport: 14km / 20 mins by Taxi



**pullman**  
HOTELS AND RESORTS

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