



Sheraton®
ON THE PARK

Press Release

Meet Our Purveyors:

The secret to Feast Restaurant's award-winning success

Sydney, February 2018 – In a city with over 10,000 dining establishments, Feast Restaurant – located at the iconic Sheraton on the Park hotel, has positioned itself as Sydney's premier dining destination with a constantly evolving and lavish selection of culinary delights. Serving over 60 unique dishes daily, the five-time award winning restaurant's decadent selection of Asia, Modern Australian and Classic European dishes are the outcome of high quality and fresh Australian ingredients – ensuring it remains steadfastly at the top of every Sydney sider's dining list. These include Queensland King Prawn and Byron Bay Berkshire pork, to Sydney-based Newtown craft beer, Rosebery distilled spirits, Hornsby handmade pâtés as well as Bexley North cured meats. In celebration of these prestigious purveyors, Feast Restaurant is inviting Australian gourmards to learn about the true difference local produce makes, with its special weekend event "Go Local".

Taking place on 24 March 2018, "Go Local" will offer fans of Feast and seafood lovers alike a chance to experience complimentary demonstrations, tastings and workshops alongside its buffet lunch and dinner service. With 11 premier suppliers in attendance, intimate workshops and demonstrations, including seafood, beer, rare wine and cheese tastings, a "School of Gin" session and much more are planned throughout the day.

Sharing his thoughts, Executive Chef, Feast Restaurant, Mr. Gunnar Mueller notes: "Standing out amongst 10,000+ dining venues can be daunting, but our suppliers have made it virtually effortless. Without them, we wouldn't have the success achieved at Feast Restaurant. Take for example seafood, the most popular portion of our restaurant. We serve on average 5,000kg of seafood a month, ranging from Queensland Jonah Crab and Tiger King Prawns to Tasmanian Salmon and Sydney Rock Oysters. With oysters alone, we serve 12,000 pieces on a busy weekend. While local suppliers are the source of this success, I must say the passionate, culinary talents of our international team of chefs are the ones who bring the incredible ingredients to life. "Go Local" is truly an event no gourmand will want to miss."

"Go Local" is scheduled to take place from 12pm to 9pm on Saturday 24 March 2018. The event will occur in conjunction with Feast Restaurant's lunch and dinner services, offered at \$79 and \$89 respectively per person for the day. Participating vendors include:

- [Fish Boy](#) – 30 Year purveyor of gourmet seafood
- [Two Providores](#) – Specialty artisan produce & baked goods supplier
- [Brasserie Bread](#) – Gourmet bread and pastries supplier
- [Philip Shaw Wines](#) – Australian premium winery
- [Young Henry's](#) – Craft beer specialists
- [Archie Rose](#) – Top shelf spirits distillery
- [German Butchery](#) – European style cured meat supplier
- [Simon Johnson](#) – Premium cheese, condiment, confectionaries and oils specialist
- [Simon George & Sons](#) – 80 year fruit & vegetable supplier
- [Andrew's Meat](#) – Wagyu beef, premium lamb and pork specialist
- [Julianne's Kitchen](#) – Handmade premium pâté and paste supplier



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More information is available at: www.sheratonontheparksydney.com/golocal

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About Sheraton on the Park

Sheraton on the Park - Featuring 558 luxury guestrooms and suites, Sheraton on the Park is the only five star hotel on Hyde Park and is renowned for being the benchmark of classic hotels in Sydney. The property features the Sheraton Club on Level 21, a Health Club with stunning rooftop pool and a variety of food and beverage venues offering guests extensive dining options. The hotel stands in one of the city's most desirable locations in the heart of Sydney's business and premium shopping district. The Hotel was awarded 'Best Meeting & Events Venue' in the 2016 AHA National Awards for Excellence, 'Conference Hotel of the Year' in the 2016 TAA NSW Awards for Excellence, 'Function Venue of the Year' in the 2011, 2010, 2009, 2008 & 2006 AHA (NSW) Awards for Excellence, 'Best Luxury Accommodation' in the 2012, 2011 2010 & 2007 NSW Tourism Awards, World Travel Awards – Australia's Leading Suite: The Royal Suite in 2013, Brasserie/Café of the Year in the 2013, 2012, 2010 & 2008 NSW Tourism Awards for Excellence and Hall of Fame recipient for Brasserie/Café of the Year in the 2015 & 2014 NSW Tourism Awards for Excellence. For more information, please visit www.sheratonsydney.com.

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