



Sheraton®

ON THE PARK

Festive Season 2017



SAVOUR only the **VERY** BEST

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With an unrivalled location, **Sheraton on the Park** is the ideal place to gather with colleagues, family & friends. We are pleased to bring you the finest selection of festive dining, exclusive packages, extravagant parties and unique spa experiences.

Whilst taking in the sights of Sydney or searching for that special Christmas gift, rest your feet and enjoy the delicacies of our festive afternoon tea in **The Gallery**.

After a long working day, unwind in the sophisticated surroundings of **The Conservatory Bar** and enjoy meticulous five-star service and a chic tapas style menu.

At the award-winning **Feast** restaurant, we'll delight your discriminating palate with a bountiful selection of the freshest, locally sourced seafood alongside cuisines from around the world.

Furthermore, our luxuriously appointed **Rooms and Suites**, many with Hyde Park and Sydney Harbour views, provide a curated setting to enjoy the festive season.

The perfect spot for delicious afternoon teas, **The Gallery** is the social heart of Sheraton on the Park.

The Festive High Tea Stand is a creative masterpiece of delicate sweet & savoury portions presented on an elegant three tiered cake stand. Served Monday to Friday from 12:00pm to 4:00pm.

The Festive High Tea Buffet includes more of your favourite sweet & savoury treats, and is available for two seatings on Saturday and Sunday. First seating from 12:00pm to 2:00pm and second seating from 2:30pm to 4:30pm.

Enjoy our festive high tea with your choice of Vittoria Espresso coffees, fragrant Dilmah teas or decadent hot chocolate made with Lindt milk, dark or white chocolate.

Festive High Tea Stand or Buffet

\$65.00 per person with a glass of house sparkling

Upgrade to a glass of Domain Chandon Blanc de Blancs for \$72.00 per person

Indulge with a glass of Ruinart Blanc de Blancs for \$80.00 per person

Served from Thursday November 30 to Friday December 29

The Gallery is closed Christmas Day



Festive High Tea Menu

Prosciutto roll, honeyed ham mousse, apricots and tarragon on pumpernickel
 Smoked duck breast brioche, native currant cream and candied lemon wax drops
 Smoked goats curd with mint gel and sorrel on pita bread
 Rum, cinnamon and ginger cured barramundi with shaved pickled pineapple and rosella flowers

Warm salmon strudel, Manuka honey and shaved cucumber topping

Cherry tart
 Basil and raspberry mousse
 Chocolate sable with spiced ganache
 Mango and white chocolate mousse
 Ginger éclair with chestnut cream
 Strawberry hazelnut lamington

Served with scones, jam and clotted cream



feast

a world of flavours

The **Feast** experience is a blend of international cuisines, a bountiful array of fresh, locally sourced seafood, gourmet salads & charcuterie, traditional roasts from our carvery with all the trimmings and abundant dishes from our live chef stations. For the finale, make your way through the endless selections of delectable and petite desserts.

	Lunch	Dinner
Festive Dining Served from Friday 1st December to Sunday 31 December 2017	Monday to Thursday \$89.00 per person Friday to Saturday \$109.00 per person Sunday \$114.00 per person	Monday to Thursday \$99.00 per person Friday to Sunday \$114.00 per person
Christmas Eve Sunday 24th December 2017	Adults: \$114.00 per person Children: \$57.00 per person	Adults: \$179.00 per person Includes a welcome drink Children: \$89.50 per person Includes a mocktail
Christmas Day Monday 25th December 2017 Full pre-payment is required	Adults: \$309.00 per person Includes free-flow Domain Chandon Children: \$179.00 per person	Adults: \$199.00 per person Includes arrival festive cocktail Children: \$114.00 per person
New Year's Eve Sunday 31st December 2017		Adults: \$114.00 per person Children: \$62.00 per person



Festive Sharing Menu

ULTIMATE CHRISTMAS SMORGASBOARD 65

Duck pate – fennel salami – coarse liverwurst – prosciutto – goats chevre – grana padano – burrata

Served with condiments and homemade breads

SHERATON CHRISTMAS FISHMARKET (HOT & COLD) 75

Pacific & Sydney rock oysters: natural and kilpatrick

Lobster: natural and thermidor

Bugs: natural and grilled with spicy soy

Queensland Tiger prawns: natural and garlic herb butter grilled

Served with condiments

AUSTRALIAN CHEESE FARM TO TABLE 65

Burrata - goats curd - goats brie - Heysen blue - Adelaide Hills double cream brie - Red Wax cheddar - Red Leicester - Stockman's cheshire - Cloth matured cheddar

Served with spicy pear paste, dried fruits, walnuts, honeycomb, pepe saya cultured butter, crackers, sourdough and fig & walnut bread and olives

SUSHI & SASHIMI POPUP 75

5 kinds of sushi and 4 kinds of sashimi

WHERE IS THE BIRD 250 for 8pax

Whole roasted turkey, Brussel sprouts, roasted parsnips, honey glazed heirloom carrots

WHAT ABOUT THE HAM 150 for 8pax

Glazed ham sliders, kale leaves, onions, apple, mustard dressing, pigs in blankets, steakhouse fries

Festive Season Dining Menu

30 November - 31 December 2017

TERRINES

Turkey, chicken and cranberry terrine

Grand Marnier chicken, pork and pistachio terrine

Chicken and Madeira pate

Duck and currant pate

SOUP OPTIONS – DAILY ROTATION

Seafood chowder

Cauliflower & smoked salmon

Chestnut, parsnip & grappa

Spiced butter squash, carrot & ginger

Chicken, barley, celery & scotch

Duck, lentil & garlic cream

CARVERY

Traditional roast turkey

Maple and clove glazed leg of ham

Roast beef rib, Yorkshire pudding, grain mustard

Chipolatas with bacon

Cranberry sauce, giblet gravy, dried fruit & nut stuffing

Bread nutmeg sauce

WEEKEND ADDITIONS

Whole suckling pig

Garlic & rosemary marinated whole baby lamb

Thyme marinated beef with hollandaise and flank salt

DESSERTS

Festive bread & butter pudding with brandy vanilla sauce

Vanilla berry yule log / Chocolate cherry yule log

Pistachio macarons / Raspberry macarons

Almond stolen

Fruit mince pies

English fruit cake

Assorted eclairs

Christmas festive bread

Chocolate rum balls

Blackberry cheesecake

Stolen sticks

Salted chocolate caramel tart

Red velvet cupcakes

Xmas pudding with brandy cream



Christmas Day Buffet

SEAFOOD

Alaskan king crab	Tiger prawns
Spanner crab	Vannemei prawns
Morton bay bugs	Pacific oysters
Sydney rock oysters	Scallops on shell with verjus
Freshly poached yabbies'	Champagne lobster
Black mussels, chilli & lime	Jonah crab claws
Blue swimmer crabs	Snow crab
Clams, white balsamic and blood orange	
Salt and pepper soft shell crab with a coriander lime dipping sauce	

SUSHI & SASHIMI

Eel nigiri, prawn nigiri, salmon nigiri, tuna nigiri
Inari sushi, Californian crab roll
Salmon & Tuna sashimi

SALADS

Vietnamese beef and rice noodle salad, cucumber, mint, bean sprouts, Thai basil
Salmon, blood orange, rocket, fennel, pear, balsamic vinaigrette
Grilled chicken, romaine lettuce, sundried tomato, avocado
Beetroot, grapefruit, fennel, apple, feta, cous cous
Faro, kale, young peppers, tomato, cucumber, corn chips
Squid, watermelon, orange, mesclun, tomato
Roasted fig, goats cheese, baby spinach, walnuts
Quinoa salad, sweet potato, pomegranate, coriander, pumpkin seeds
Caesar classic – romaine lettuce, poached eggs, bacon, anchovies, croutons, parmesan

Christmas Day Buffet (CONTINUED)

CONDIMENTS & DRESSINGS

Green olives, caper berries, capers, pickled pearl onions, shallot confit
Dijon mustard, Pommery mustard, marinated zucchini and eggplant in olive oil and herbs
Balsamic, French, Thousand Island, vinaigrette, blue cheese, horseradish cream
Greek yogurt dressing, lemon dressing

TERRINES & PATES

Antipasti Platters & Condiments
Charcuterie - assorted cold-cuts & artisanal cheese platter
Smoked mackerel, hot smoked trout, wood smoked chicken breast
Tomato compote, sundried tomato, smoked tomato, green and black olives
Smoked salmon, smoked tuna

TAPAS / MEZZES

Hummus – chickpeas, sesame paste, lemon and olive oil
Mutabal – eggplant, sesame paste, lemon juice, garlic and olive oil
Taramasalata – smoked fish roe paste
Marinated goats cheese
Confit shallots and garlic
Anchovy stuffed olives, feta stuffed olives, and hot chili stuffed olives
Apricot with mascarpone, ellanas mascarpone figs
Grilled mixed vegetables



Christmas Day Buffet (CONTINUED)

LIVE COOKING & CARVERY STATION

Traditional roast turkey, rolled stuffed turkey legs

Chipolatas with bacon

Cranberry sauce, giblet gravy, dried fruit and nut stuffing

Bread nutmeg sauce

Maple and clove glazed leg of ham

Roast beef rib, Yorkshire pudding, grain mustard

Mint bush marinated whole baby lamb with garlic and rosemary

Gratinated crayfish lobster thermidor (per person serve)

Shellfish broth with mussels, vongole, scallops, snapper, lemongrass and coriander

Croque Madame Ham and cheese with fried egg

ASIAN INFLUENCED

Deep fried prawns with salted egg yolk sauce

Steamed seabass with ginger, onion and soy sauce

Korean style slow braised beef ribs

Stir-fried bamboo shoots with Chinese mushrooms

Sichuan style crispy beef

Mixed seafood fried rice

Christmas Day Buffet (CONTINUED)

WESTERN INFLUENCED

Oyster kilpatrick

Chargrilled veal tenderloin with Warrigal greens, baby beets and jus

Pan seared rainbow trout, sautéed squid, grapefruit, tomatoes, potatoes and spinach

Steam-baked whole snapper, salmon fillet, sautéed silver beet and hollandaise

Roasted kipfler potatoes, Savoy cabbage, kale and onions

Pumpkin, sweet potato, onion and baby beets, roasted garlic cloves

Spinach and ricotta ravioli with smoked buffalo mozzarella, crispy pancetta, spiced tomato sauce

Chicken saltimbocca, balsamic eshallots, broad beans, cherry tomato and fresh basil leaves

Herb crusted lamb rump, grilled carrot puree, Pommery mustard, lemon and pomelo sauce

Mixed vegetable frittata with roasted capsicum relish

Brussel sprouts, glazed baby carrots, grilled apple and pepitas

PIZZA

Artichoke, black olive, cherry tomato, spinach, oregano

Pepperoni, black olives, chili, onion, mozzarella, tomato sauce

Garlic prawn, chili mayo, onion, rocket

Parma ham, tomato, oregano, mozzarella, rocket, parmesan cheese

Margherita – tomato, oregano, mozzarella, basil



Christmas Day Buffet (CONTINUED)

CHEESE COUNTER

Brie, Gouda, mafra blue, cheddar, Jarlsberg

Dried fruits: apricots, prunes, figs

Orange marmalade, quince paste

Lavosh, oat cake, biscuits, walnuts, raisins, dates

FRESH FRUIT

Seasonal fruits – mango, strawberry, peach, plum, lychee, rockmelon, watermelon, pineapple, honeydew, orange

DESSERT SELECTION

Almond stolen	Fruit mince pies
English fruit cake	Xmas pudding with brandy cream
Christmas festive bread	Chocolate rum balls
Blackberry cheesecake	Salted chocolate caramel tart
Red velvet cupcakes	Stolen sticks
Assorted eclairs	Strawberry trifle
Black forest trifle	Christmas cookies
Vanilla berry yule log / Chocolate cherry yule log	
Festive bread and butter pudding, brandy vanilla sauce	
Pistachio macarons / Raspberry macarons	

Christmas Day Buffet (CONTINUED)

LIVE DESSERT STATION

Ice cream counter - Chef's selected of flavours

Waffle cones, pop rocks, mars, snickers, chocolate chip cookies, meringues, pistachio nuts

Vanilla, raspberry, passionfruit, chocolate, mango, butterscotch sauce

Hot waffles and crepes

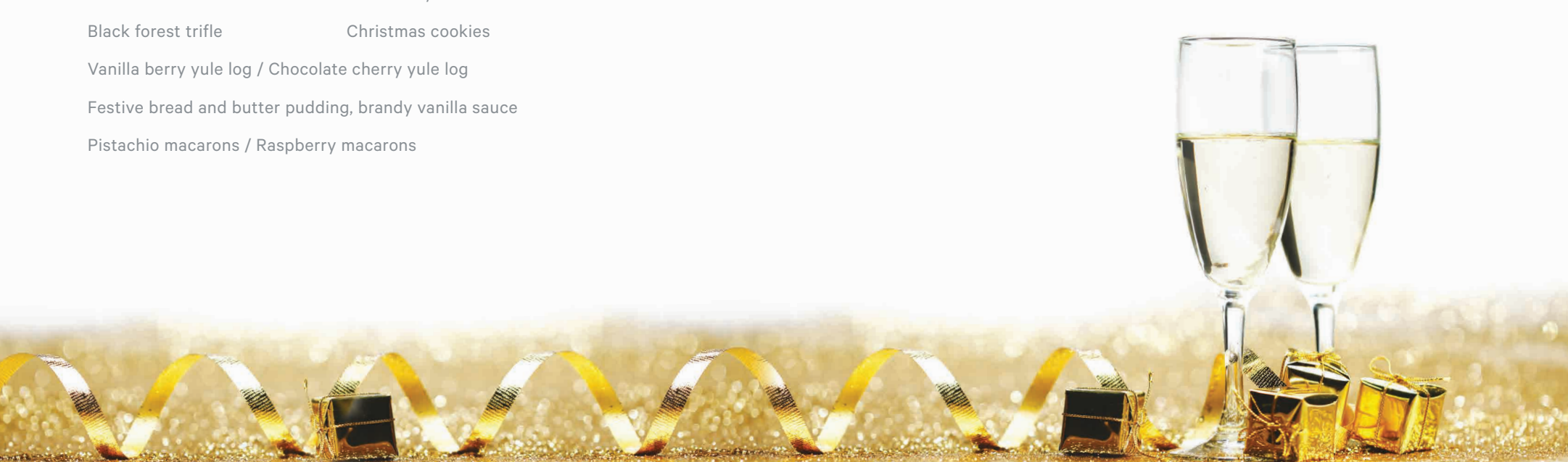
Chestnut crème Brule station

Warm cinnamon, orange chocolate drink

Crêpes counter

Freshly made crêpes

Chocolate, vanilla, honeycomb, pistachio



Style & Luxury... At Your Service

Hyde Park View

Each room in this category delivers sweeping views of Hyde Park along with Sheraton's refined luxury service and a suite of in-room amenities.



Grand Executive Suite

Providing the luxury of space, the 70sqm Grand Executive Suite offers a separate living space, state-of-the-art entertainment and unmatched views of Hyde Park. Sheraton Club access included.



Ambassador Suite

Uninterrupted views of Sydney Harbour, majestic Hyde Park and St Mary's Cathedral greet every guest from this 170sqm luxury suite, complete with a kitchenette, expansive lounge area, full-length terrace balcony and Sheraton Club access.





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