



Conference and
Event Information

Bayview Boulevard Sydney Sydney City's 4 Star Harbour View Hotel



Actual view from hotel.



Welcome to Bayview Boulevard

Offering spectacular panoramic views of Sydney Harbour and the city skyline, Bayview Boulevard Sydney features a variety of unique function venues to cater for your every need, from a tight budget right down to an extravagant and detailed event.

Our dedicated and experienced Banquets Team will provide you with an array of event package options, coupled with exceptional service, and an unsurpassed level of professionalism and expertise to ensure an immaculately presented event.

We look forward to welcoming you and your guests to Bayview Boulevard Sydney and assisting you with your event requirements.

Kind regards,

**Bayview Boulevard Sydney
Banquet and Events Team**

Property Highlights

- Spectacular Harbour and City Views
- Just 10 walk to Sydney's CBD
- 271 guest rooms
- Pillarless Grand Ballroom
- Harbour view venues available
- Boardrooms with natural light available
- Onsite secure parking available
- Direct access to the airport via the Eastern Distributor in approximately 20 minutes

Bayview Boulevard Sydney

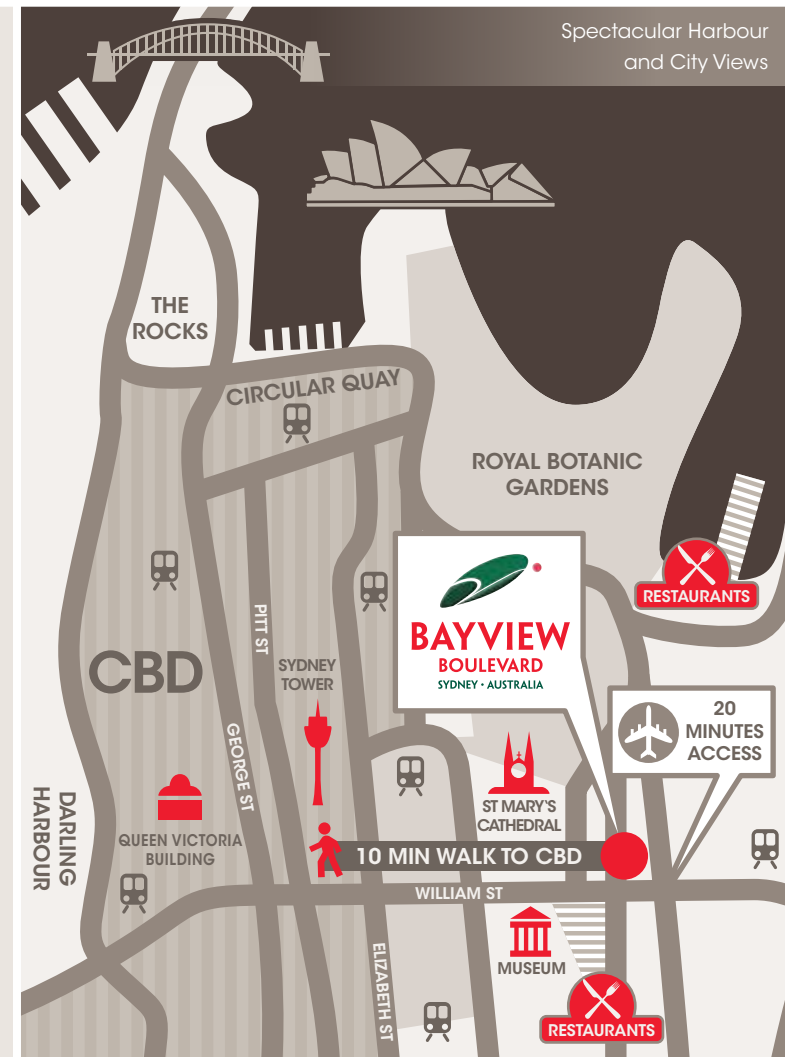
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Contents

- 6** Venues and Capacities
- 8** Venue Floor Plans
- 11** Conference Packages
- 12** Conference Breakfasts
- 13** Tea Breaks
- 14** Lunch Options
- 16** Day Delegate Package Buffet Menus
- 18** Themed Lunches
- 20** Canapés Menu
- 22** Casual Dining
- 23** Dinner, Dance and Degustation
- 24** Buffet Menus
- 26** Set Menu – 25th Floor Restaurant
- 28** Set Menu – Grand Ballroom
- 29** Vegetarian Options
- 30** Event Beverage Packages
- 31** Additional Hotel Information
- 32** Event Check List



Hyde Park

Venues and Capacities

The Grand Ballroom

The Grand Ballroom has been host to famous and influential personalities. Pillarless, refined and stylish, this venue has proven to be versatile, being able to play host to conferences, seminars, board meetings, gala dinners and wedding receptions. The ballroom can be segmented into separate venues according to the requirements of the client – from a buffet for 50 people, to a banquet of 350 people.

Emerald Lounge

Situated on the 24th Floor, with magnificent, uninterrupted Harbour Views, the Emerald Lounge is the perfect exclusive venue for an impressive party for those important clients or close friends

Seasons Café

Seasons Café is a buffet style restaurant located on level 1 which is open daily for breakfast. Offering natural light and located adjacent to the Grand Ballroom, Seasons Café is the ideal location for pre-function drinks, buffet lunches and buffet dinners.

25th Floor Restaurant and Cocktail Bar

The unique setting and relaxed ambience of the 25th Floor make it the perfect venue for an intimate dinner, entertaining important clients and guests or for hosting an extravagant cocktail party to make a lasting impression.

Set high above spectacular panoramic views of Sydney Harbour, the Opera House, Sydney Harbour Bridge and the Royal Botanic Gardens, the 25th Floor Restaurant is one of Sydney's hidden treasures. Adjacent to the restaurant, the Cocktail Bar is reminiscent of the glamour and sophistication of a golden era.

Having played host to great celebrities, fashion shows, rock videos and internationally themed food festivals, The 25th Floor is an experience not to be missed – for any occasion, event or function.

Boardrooms

Located on the mezzanine level and 2nd Floor of the hotel, our boardrooms are ideal for business meetings, intimate dinners and cocktail parties.

Our Mezzanine level boardrooms provide a fresh and contemporary venue option, and offer the convenience of an adjacent breakout area. Our 2nd Floor boardrooms offer natural light and open onto an Open Air Terrace, with views of the Botanic Gardens and glimpses of the Harbour Bridge.

No matter which venue you choose, you will be provided with a stylish and comfortable setting perfect for any occasion.

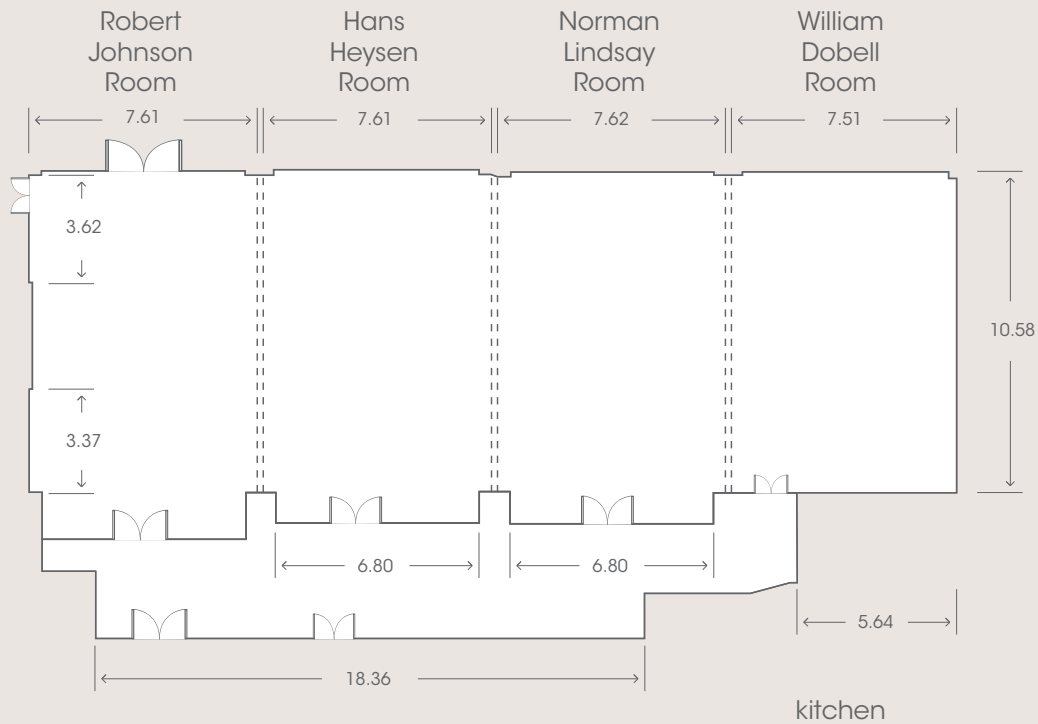
Venues and Capacities

Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-shaped
Function Rooms							
Grand Ballroom	320	-	170	180	450	380	-
Three-Quarter Ballroom	180	-	120	120	210	210	-
Half Ballroom	120	50	84	70	140	140	50
Quarter Ballroom	60	25	42	48	70	70	25
Seasons Café	168	-	-	-	250	-	-
Boardrooms							
Crown Room	30	14	18	18	25	25	12
Robinson Room	30	14	24	24	40	40	15
William Room	30	14	24	24	40	40	15
Robinson and William Room (Combined)	60	28	36	48	75	70	35
Stanley Room	50	21	36	27	60	50	21
Forbes Room	-	8	-	-	-	-	-
Haig Room	-	16	-	18	20	25	15
Rooms with Harbour Views							
24th Floor Emerald Lounge	40	16	-	-	50	25	-
25th Floor Restaurant	120	-	-	-	200	-	-

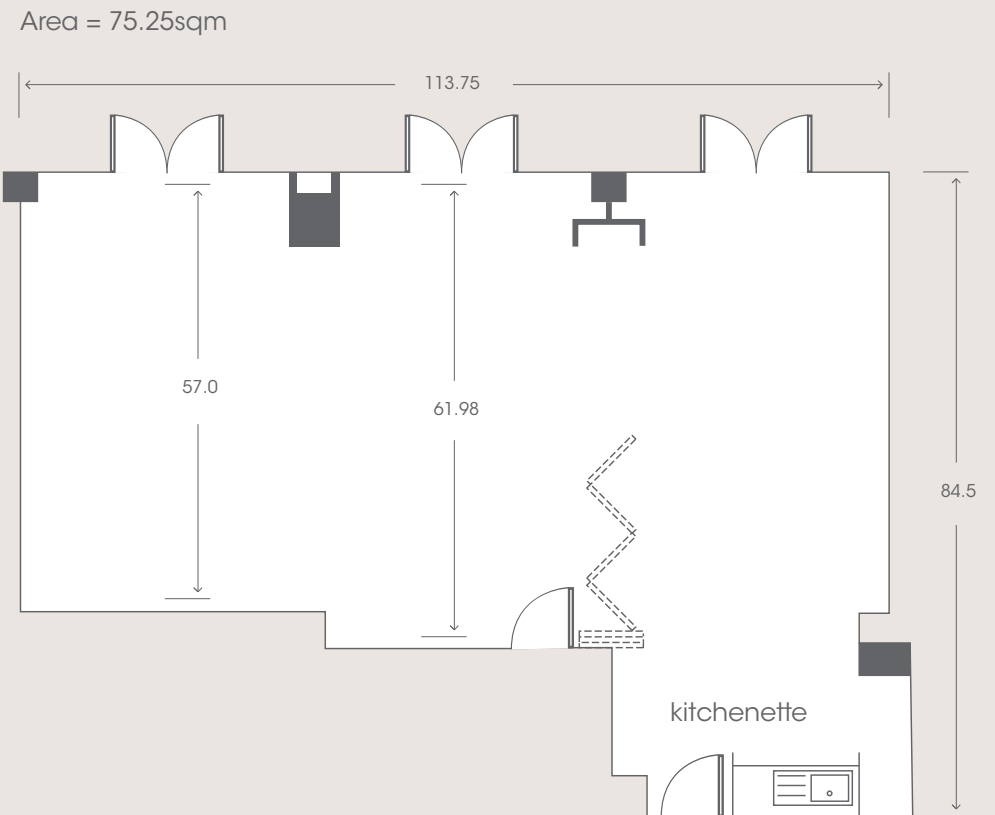


Venue Floor Plans

Grand Ballroom – Level 1

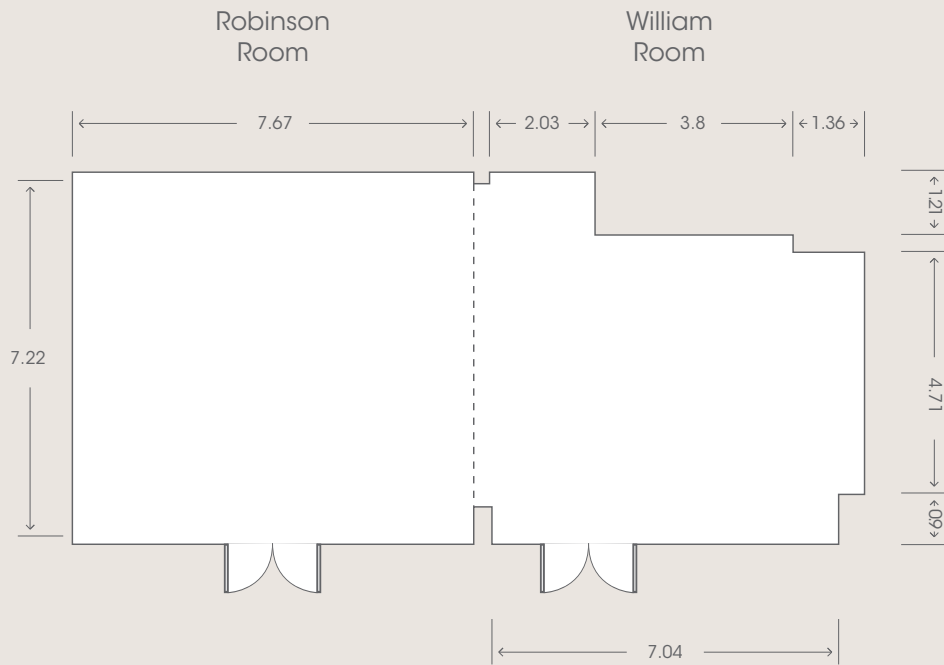


Stanley Room – Level 2

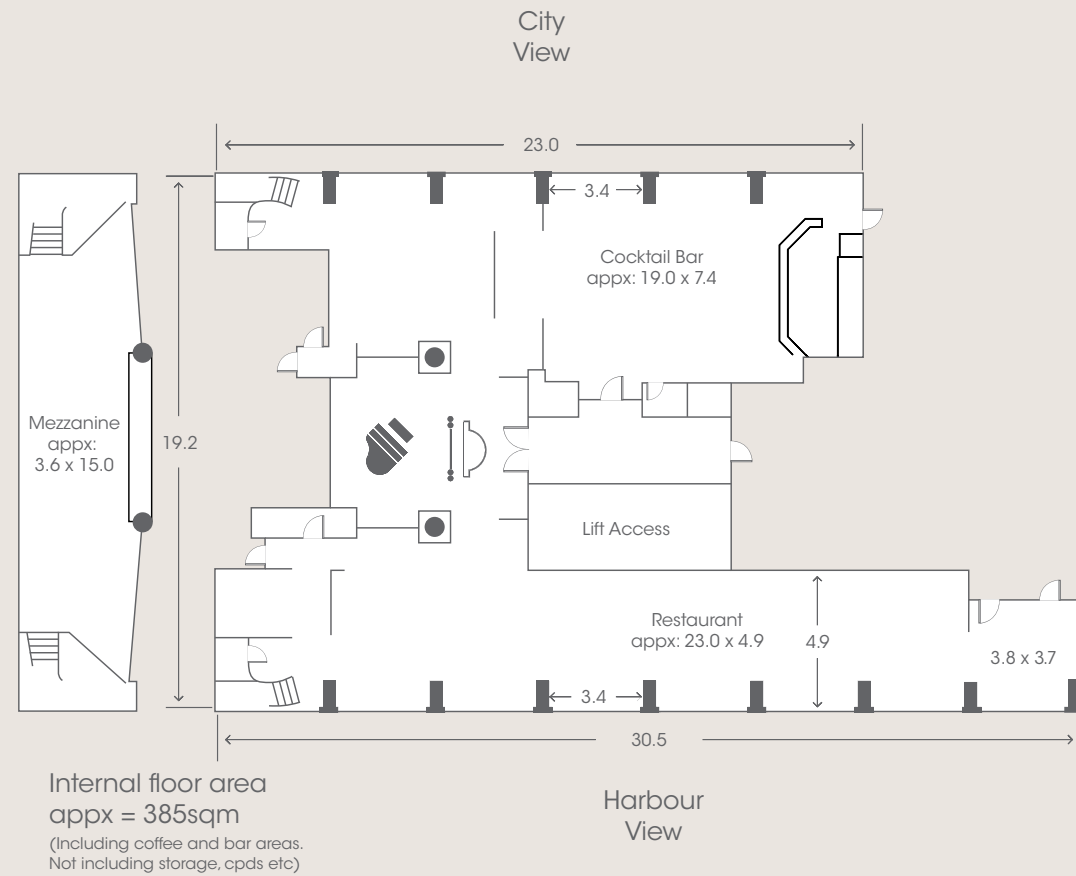


Venue Floor Plans

William/Robinson Room – Mezzanine Level



25th Floor Restaurant & Cocktail Bar





Conference Packages

Standard Day Delegate Package

Available for bookings of minimum 15 pax.

\$63.00* per person

- Morning Tea and Afternoon Tea with Bakery Selections
- Buffet Lunch served in Seasons Café or in room working lunch (juice included)
- Standard AV – Projection Screen, Flipchart and Whiteboard
- Conference Stationary – Pens, pads, iced water and mints

Deluxe Day Delegate Package

Available for bookings of minimum 15 pax.

\$66.00* per person

- Arrival tea and coffee
- Morning and Afternoon Tea with Bakery Selections
- Buffet Lunch served in Seasons Café or in room working lunch (juice included)
- Standard AV Equipment – Projection Screen, Flipchart, Whiteboard
- Conference Stationary – Pens, pads, iced water and mints

Half Day Delegate Package

Available for bookings of minimum 15 pax.

\$55.00* per person

(Available for conferences of up to 5 hour duration)

- Choice of Morning Tea or Afternoon Tea with Bakery Selections
- Buffet Lunch served in Seasons Café or in room working lunch (juice included)
- Standard AV – Projection Screen, Flipchart and Whiteboard
- Conference Stationary – Pens, pads, iced water and mints

Conference Breakfasts

Continental Breakfast*

\$24.00 per person

- Selection of croissants and Danishes
- Fruit yoghurts
- Sliced fruit platter
- Breakfast cereals
- Tea and coffee
- Orange juice and apple juice

Full Buffet Breakfast*

\$30.00 per person

- Continental breakfast inclusions
- Scrambled eggs
- Crispy bacon
- Veal chipolatas
- Hash browns
- Mushrooms
- Grilled tomatoes
- Selection of fruit juices
- Tea and coffee

*Minimum 15 pax.

Hot Plated Breakfast*

\$34.00 per person

- Choice of scrambled eggs on toasted English muffin or eggs benedict (alternately served)
- Sausages
- Crispy bacon
- Roasted roma tomato with pesto
- Basket of Danish pastries, croissants and preserves
- Sliced fruit platter
- Tea and coffee
- Orange juice and apple juice

Stand Up Breakfast Menu*

\$28.00 per person

- Selection of mini croissants, Danishes and muffins
- Individual berry yogurts
- Fruit skewers
- Egg and bacon tarts
- Egg and spinach tarts
- Selection of fruit juices
- Coffee and tea



Tea Breaks

Itemised Morning & Afternoon Tea Catering Options*

- Arrival freshly brewed tea/coffee
- **\$5.50 per person**

- Freshly brewed tea/coffee with bakery selections
- **\$9.50 per person**

- Freshly brewed tea/coffee, bakery selections and juice
- **\$12.50 per person**

- Freshly brewed tea/coffee with fresh seasonal fruits
- **\$10.50 per person**

- Continuous freshly brewed tea/coffee throughout the day
- **\$12.50 per person**

- Whole fruit (seasonal)
- **\$2.00 per person**

*Served within hotel. Not available for outside catering.

Daily Tea Break Menus

Monday

Morning: Danish pastries
Afternoon: Chocolate cookies

Tuesday

Morning: Mini doughnuts
Afternoon: Natas (Portuguese tarts)

Wednesday

Morning: Muffins
Afternoon: Banana cake

Thursday

Morning: Plain and chocolate croissants
Afternoon: Coconut slice

Friday

Morning: Fruit skewers and berry yogurt shots (G)
Afternoon: Selection of biscuits

Weekends

Chef's selection

Gluten Free options – identified with (G).



Lunch Options

Plated Lunch

Minimum of 10 guests. Served in room or Seasons Café.

2 Courses - \$45.00 | 3 Courses - \$55.00

Entree

- Bayview Caesar salad with smoked chicken, air dried prosciutto and shaved Italian cheese
- Goats cheese, leek and mushroom tart with Mediterranean salad (V)
- Cream of pumpkin and carrot soup flavored with ginger and coriander (V, G)
- Salad of Tasmanian smoked salmon with semi dried tomatoes, snow sprouts and dill with horseradish cream (G)

Main

- Char grilled chicken breast marinated with honey and seeded mustard on a warm potato salad with green beans (G)
- Marinated lamb rump with asparagus, potato galette and rosemary jus (G)
- Fillets of fish of the day with salsa fresca and fresh lime (G)
- Grilled Angus scotch fillet of beef on a wild mushroom and beetroot risotto (G)

Dessert

- Flourless chocolate cake with berry compote and clotted cream (G)
- Baked berry cheesecake with crème anglaise
- Lemon curd tart with vanilla ice cream
- Selection of gourmet cheeses with water biscuits and muscatels

Standing Working Lunch

Additional option for day delegate package lunch.

Menu 1

- Chicken satay (G)
- Steamed jasmine rice
- Fish pieces in golden beer batter
- Stir fry vegetables (V)
- Pizza margarita (V)
- Selection of finger sandwiches
- Seasonal fruit platter
- Small cakes and slices

Menu 2

- Indian chicken tikka (G)
- Steamed jasmine rice
- Lamb cutlets with oregano (G)
- Vegetarian noodles (V)
- Salt and pepper squid
- Assorted wraps
- Seasonal fruit platter
- Australian cheese platter with water crackers

Executive Itemised Lunch Menu

- Gourmet sandwiches
- \$16.00 per person
-

- Cheese platter
- \$9.00 per person
-

- Fruit platter
- \$5.50 per person
-

- Juice
- \$4.50 per person
-

Lunch Options

In Room Working Lunch

Minimum 10 pax, must be served between 12 noon and 2:00pm.

\$32.00 per person

- Mixed gourmet sandwiches
- Australian cheese platter
- Petite cakes
- Seasonal fruit platter
- Juices

Lunch Take Away

In a box \$25.00

- Mineral water or orange juice
- Caesar salad or Greek salad
- Sandwich – Brioche with Prague ham, cheese, Dijon mustard and salad
or
Sandwich – Chicken salad in tarragon mayonnaise on whole meal bread
- Portuguese tart or chocolate brownie
- Whole piece of seasonal fruit

Carvery Options

Can be added to the Deluxe or Seafood Buffet options. Carved by your own personal Chef*.

- Roast rib of beef with red wine sauce and condiments (G)
- \$20.00 per person
- Roast leg of lamb with rosemary sauce and condiments (G)
- \$15.00 per person
- Roast loin of pork with calvados sauce and condiments (G)
- \$15.00 per person

*One Chef per 50 pax.

Asian Carvery

- Peking duck with hoisin sauce and condiments
- \$20.00 per person
- Suckling pig with hoisin sauce and condiments
- \$20.00 per person

*One Chef per 50 pax.

Gluten Free options – identified with (G). Vegetarian options – identified with (V).



Day Delegate Package Buffet Menus

Monday

- Chicken curry (G)
- Steamed jasmine rice (G)
- Asian greens (V)
- Goujons of fish in beer batter
- Cheese tortellini with melazane sauce (V)
- Beef lasagna
- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Seasonal fruit platter

Tuesday

- Stir fry beef and capsicum in black bean sauce (G)
- Pasta noodles with bok choy and mushrooms (V)
- Pumpkin and ricotta lasagna with napolitana sauce (V)
- Steamed jasmine rice
- Chicken satay with peanut and ginger sauce (G)

- Grilled fish with salsa verde (G)
- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Seasonal fruit platter

Wednesday

- Hokkien noodles with chicken and vegetables
- Stir fry beans with soy and garlic (V, G)
- Slowly braised lamb in master stock (G)
- Roasted vegetables
- Salt and pepper squid
- Pilaf rice (V, G)
- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Seasonal fruit platter

Thursday

- Chicken tikka masala (G)
- Steamed jasmine rice
- Beef cannelloni with tomato and basil sauce
- Country potato wedges with sour cream
- Tempura fish with dipping sauces
- Steamed bok choy with oyster sauce (V)
- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Seasonal fruit platter

Friday

- Pork in sweet and sour sauce
- Steamed jasmine rice
- Noodles with stir fry vegetables (V)
- New Orleans chicken with spicy sauce (G)
- Market fish of the day (G)
- Penne pasta with char grilled vegetables and pesto sauce (V)

Day Delegate Package Buffet Menus

- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Self service gelato bar
 - Seasonal fruit platter

Saturday Buffet

- Vegetarian quiche (V)
- Slowly roasted lamb with fennel and garlic jus (G)
- Roast vegetables
- Beef lasagna
- Pasta with chicken and pesto
- Japanese crumbed calamari
- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Seasonal fruit platter

Sunday Buffet

- Stir fry beef with capsicum and mushrooms in oyster sauce
- Steamed jasmine rice
- Braised pork with caramelized apples (G)
- Asian greens
- Fish pieces in golden batter with tartar sauce
- Spinach and ricotta cannelloni with tomato sauce (V)
- Two Chef salads
- Condiments and dressings
- Bread rolls
- Dessert
 - Selection of cakes and slices
 - Seasonal fruit platter

Gluten Free options – identified with (G). Vegetarian options – identified with (V).



Themed Lunches

Minimum 30 pax. Upgrade your day delegate package to include this as your lunch option for an additional \$15 per person.

\$38.00 per person

The Italian Job

- Pasta with chicken tenderloin, oregano, tomato supreme (G)
- Beef cannelloni
- Pizza margarita
- Veal piccata (G)
- Vegetable risotto (G)
- Anti pasto platter
- Tomato, bocconcini and basil salad
- Baby salad leaves
- Sourdough rolls
- Seasonal fruit platter
- Tiramisu
- Self service gelato machine

The Chop Sticks

- Sweet and sour pork
- Beef in black bean sauce
- Stir fry vegetables with hokkien noodles, XO sauce
- Prawn fried rice (G)
- Steamed fish with ginger and shallots (G)
- Prawn crackers
- Thai style salad
- California rolls
- Tropical fruit salad
- Coconut flavored rice pudding

The New York Deli

- Chicken noodle soup
- Carvery of hot pastrami, turkey buffet, mustards, pickles, cranberry sauce (G)
- Baked vegetables, buttered sweet corn, seasonal vegetables
- Seafood risotto (G)
- Platters of bagels, kaiser rolls, and rye bread with smoked salmon and cold meats
- Coleslaw

- Potato salad
- Seasonal fruit platter
- New York style cheesecake

The Sydney Harbour Lunch

- Prawns with cocktail sauce
- Smoked salmon with mustard and dill cream
- Damper rolls
- Caesar salad
- Garden salad
- Roast leg of lamb with mint and rosemary (G)
- Opera House potatoes
- Roasted pumpkin and fennel
- Fish and chips with tartar sauce
- Gourmet sausages with gravy
- Seasonal fruit platter
- Pavalova

Gluten Free options – identified with (G).



Canapés Menu

½ Hour Of Chef's Selection*

\$12.50 per person

1 Hour Of Chef's Selection*

\$18.50 per person

Hot

- Thai fish cakes with chilli and cucumber sauce
- Mini spring rolls with plum sauce

Cold

- Marinated artichokes and prosciutto on toast
- Bocconcini cheese, roma tomatoes and grilled eggplant on mini foccacia

All Canapé are served for two-hour duration.

Three Hot and Three Cold*

\$21.00 per person

Four Hot and Four Cold*

\$25.00 per person

Five Hot and Five Cold*

\$29.00 per person

Cold

- Sydney Rock Oysters with champagne and eschallot vinegar (G)
- Pork rilette with onion jam and pink peppercorns on crostini
- Tartlet of prawns with avocado salsa
- Smoked salmon, roasted capsicum and dill crème fraiche omellete roll
- Rare roast beef, rocket and dijonnaise finger sandwiches
- California rolls with soy and wasabi (seafood and vegetarian)

- Cheesy bocconcini, semi cured tomatoes, grilled eggplant on mini foccacia (V)
- Individual tuna nicoise, salsa verde (G)
- Queen Spanish olives, tortilla chips, Turkish bread and dips (V)
- Triple brie cheese with apricot and tomato relish on bronte rye (V)
- Marinated artichokes, roasted capsicum and prosciutto with lemon pistou (G)

Hot

- Spanish chilli mojo prawns (G)
- Cocktail spring rolls with soy and sweet chilli sauce (V)
- Indian vegetable samosas with cucumber raita (V)
- Spinach and cheese filo triangles (V)
- Spiced salt and pepper squid with coriander aioli
- Chicken satay with peanut sauce
- Marinated beef sticks with soy and ginger
- Selection of gourmet mini Italian pizzas
- Selection of gourmet mini quiche
- Thai style fish cakes (G)
- Japanese crumbed fish with lime and tartar sauce

Canapés Menu

Standing Cocktail Fork Menu*

All cocktail fork menu options are served for one hour duration.

\$45.00* per person

Hot

- Noodle barbequed pork boxes
- Marinated baby lamb cutlets with tzatziki (G)
- Fig, prosciutto and gorgonzola pizza
- Grilled zucchini flowers with fetta and basil (G)
- Skewers with salmon and dill (G)

Cold

- Nori salad rolls
- Smoked salmon omelette
- Taramasalata with potato skins (G)
- Oyster shots with bloody Mary dressing (G)
- Miniature prawn sandwiches with lime mayonnaise

Gluten Free options - identified with (G). Vegetarian options - identified with (V).

*Minimum of 10 pax.



Casual Dining

Platters

Pizza Platter* \$75.00 each

- Slices of gourmet pizza: prawn, chicken and vegetarian

Australian Cheese Platter* \$90.00 each

- Brie
- Cheddar
- Blue
- Lavosh
- Water crackers and Melba toast with apricot chutney
- Mixed nuts and dried fruit

Aussie Platter* \$75.00 each

- Mini sausage rolls
- Meat pies
- Country potato wedges
- Condiments

Asian Platter* \$80.00 each

- Thai fish cakes
- Vegetarian spring rolls
- Curried samosas
- Salt and pepper squid
- Prawn crackers

Tapas Platter* \$100.00 each

- Marinated artichokes with parma ham
- Roasted peppers
- Prawns with chilli
- Sliced smoked salmon with dill dressing
- Kalamata olives
- Fetta and basil on crostini
- Duck and pear sausage with rouille
- Grilled garlic breads

*Serves approximately 10 - 12 people. Served in 25th Floor Cocktail Bar.

Ice Breaker Casual Dining

Minimum 10 guests. Served on tables on platters.

\$45.00 per person

Available as:

- Lunch served in Seasons Café
- In room during conference
- Dinner served in 25th Floor Restaurant

Includes:

- Gourmet veal sausages
- Sirloin minute steak (G)
- Breast of chicken tandoori style (G)
- Reef fish wrapped in banana leaves (G)
- Corn on the cob
- Vegetable kebabs (G)
- Jacket potatoes
- Assorted seasonal salads
- Bakers basket with damper rolls
- Condiments
- Seasonal fruit platter
- Australian cheese board

Gluten Free options - identified with (G).

Dinner, Dance and Degustation

Dinner Dance Package

Minimum 70 pax. Available between Feb and Oct.

\$99.00 per person

- 3 course single choice meal
- 4 hour standard beverage package
- DJ for 4 hours
- Dance floor
- Candle centre pieces
- Room hire

Degustation Menu

5 Courses - \$80.00 per person

7 courses - \$105.00 per person

- Seared sea scallops with pawpaw, pickled cucumber and salmon caviar (G)
- Tasmanian Pacific oysters with rice wine vinaigrette (G)
- Peking duck spring roll with radish and orange
- Gazpacho with prawn, avocado and chervil (G)
- Char grilled Western Australian lamb with wild mushrooms, asparagus, baby beetroot and mint crème faiche (G)
- Jaffa dome and young berries (G)
- Brie (triple cream), wheat wafers and muscatels

Gluten Free options - identified with (G).



Buffet Menus

Sumptuous Buffet Menu

Minimum of 20 guests.

Grand Ballroom - \$54.00 per person

25th Floor Restaurant - \$64.00 per person

- Decorated platters of smoked and cured meats
- Marinated char grilled Mediterranean vegetables (V)
- Smoked salmon with lemon and seafood sauce
- Potato and egg salad
- Greek salad
- Traditional Caesar salad
- Garden salad with condiments and dressings
- Bakers basket
- Prawns
- Grilled chicken breast marinated in mustard and honey (G)
- Stir fry hokkien noodles (V)
- Steamed jasmine rice
- Sautéed beef with oyster sauce and Chinese vegetables
- Penne pasta with garlic, basil and parmesan cream sauce (V)

- Grilled fish of the day with tomato and dill sauce (G)
- Selection of cakes and slices
- Seasonal fruit platter
- Inclusive of tea and coffee

Deluxe Seafood Buffet

Minimum of 50 guests.

Lunch in Grand Ballroom - \$65.00 per person

Dinner in Grand Ballroom - \$70.00 per person

Lunch in 25th Floor Restaurant - \$69.00 per person

Dinner in 25th Floor Restaurant - \$79.00 per person

- Platters of cooked whole king prawns
- Platters of roast chicken, pates, terrines and cured meats
- Smoked salmon with Spanish onions and caper berries
- California rolls with soy and wasabi
- Fresh oysters
- Cooked bugs
- Mussels marinated in Thai spices (G)
- Cajun salmon fingers with tomato and lemon salsa

- Chicken satay
- Roast sirloin of beef with mushroom and thyme sauce (G)
- Spinach and ricotta cannelloni with napolitana sauce (V)
- Hokkien noodles with stir fry vegetables (V)
- Steamed jasmine rice
- Bakers bread basket
- Accompaniments of lemons, limes, seafood sauce and gourmet vinegars
- Tomato, bocconcini and basil
- Roasted chats with seeded mustard
- Caesar salad
- Mesclun salad
- Seasonal fruit platter
- Australian cheese board with biscuits
- Selection of cakes and slices
- Inclusive of tea and coffee

Gluten Free options - identified with (G). Vegetarian options - identified with (V).



Set Menu – 25th Floor Restaurant

Minimum 10pax.

2 course (alternately served) – \$52.00

3 course (alternately served) – \$62.00

Entree

- Six Sydney rock oysters with champagne and shallot vinegar, organic rye bread
- Caesar salad of smoked chicken, air dried prosciutto and shaved Italian cheese
- Tasmanian smoked salmon with caper berries and charred artichokes and avocado cream (G)
- Goats cheese, mushroom and leek tart with roasted capsicum and watercress salad
- Pumpkin cannelloni with tomato and basil sauce, reggiano, mushroom and snow sprouts
- Chicken parfait with tomato and apricot relish, baby rocket, toasted brioche
- Seared Thai beef salad with noodles, chili and coriander (G)
- Salt and pepper squid with nam jin dressing charred lime
- Twice cooked pork belly with bean sprout and snow pea salad, Vietnamese herbs (G)

Soups

- Prawn bisque with pernod cream
- Minestrone with pancetta and croutons
- Pumpkin and coriander (G)
- Beef consommé with wild mushrooms and soft herbs (G)
- Asian style wonton soup

Main

- 'Grainge Angus beef' – Char grilled scotch fillet of beef with lyonnaise style potatoes, thyme field mushrooms and red wine jus (G)
- Char grilled beef sirloin with dauphinoise potato, watercress and asparagus, tarragon jus (G)
- Confit duck leg with french lentils, baby bok choy and parsnip chips (G)
- Chicken supreme filled with spinach and ricotta on pesto couscous, tomato fondue sauce
- Chicken breast wrapped in pastry with a mushroom ragout and roasted asparagus
- Roasted spatchcock with lemon and thyme and Tuscan stuffing (G)
- Lamb rump on crushed kipfler and rosemary potatoes with baby vegetables and bell pepper jus (G)
- Grilled salmon fillet on spiced Indian potatoes with tempura vegetables and cucumber raita

- Crisp skinned salmon with nicoise potato salad and salsa verde (G)
- Sydney's market fresh catch of the day with pepperonata, grilled fennel and dill butter (G)

Dessert

- Tiramisu with Baileys cream anglaise and berry compote
- Apple and rhubarb crumble with cinnamon ice cream
- Baked berry cheesecake with berry sauce and fresh berries
- Triple chocolate mousse cake with pure cream
- Flourless chocolate cake with berry sauce and clotted cream (G)
- Lemon curd tart with clotted cream and raspberries
- Crème brulee tart with strawberries and cream
- Profiteroles with hot chocolate sauce and vanilla ice cream
- Sticky date pudding with toffee sauce and vanilla ice cream
- Strawberry, French vanilla and Belgian chocolate ice cream terrine with tuille biscuit
- Plated cheese, local and imported cheeses with muscatels, lavoche and water crackers
- Seasonal fruit plate with sorbet

Set Menu – 25th Floor Restaurant

On The Side \$7.00 each

- Mixed leaves with balsamic dressing
- Greek salad with Persian fetta
- Baby potatoes with mint butter
- Tomato, bocconcini and basil
- Mixed seasonal vegetables
- French fries with garlic aioli

Gluten Free options – identified with (G).



Set Menu – Grand Ballroom

Option 1 *

2 Courses – \$45.00 per person (alternately served)

3 Courses – \$52.00 per person (alternately served)

Entrée

- Smoked salmon nicoise salad with horseradish crème fraiche (G)
- Caesar salad with chicken, crispy prosciutto and Turkish croutons
- Spinach and ricotta cannelloni with tomato and basil salad
- Antipasto platters with selection of breads and dips (2 platters per table of 10)
- Pumpkin and chive soup with cheese gristini

Main

- Chicken kiev florentine with charred vegetable cous cous, tomato and capsicum sauce
- Cajun loin of lamb with sumac chat potatoes and butter mint vegetables (G)
- Char grilled Angus scotch fillet with potato gallete, green bean ragout and red wine jus (G)
- Grilled Atlantic salmon on saffron mash and avocado and dill salsa (G)
- Barramundi fish fillet on mushroom and chervil risotto, lemon and crispy pancetta (G)

Dessert

- Sacher chocolate torte with raspberry sauce and pure cream
- Strawberry tart with Cointeau cream
- Baked cheese cake with fruit compote and cream
- Apple and cherry strudel with vanilla bean ice cream
- Sticky date pudding with vanilla bean ice cream and caramel sauce

Option 2*

\$50.00 per person – 2 courses (alternately served)

\$57.00 per person – 3 courses (alternately served)

Entrée

- Marinated quail on wild mushroom risotto with basil and parmesan oil (G)
- Salad of smoked salmon ocean trout with salmon caviar and chervil crème fraiche (G)
- Potted crab with saffron mayonnaise and rocket salad (G)
- Nine Sydney rock oysters with champagne and eschallot vinegar and organic rye bread
- Vegetarian antipasto plate with tomato and basil crostini

Main

- Slow roasted organic chicken supreme with soft sweet corn polenta and smoked capsicum sauce
- Grainge Angus sirloin of beef with peppercorn butter, Paris mash and thyme mushrooms (G)
- Seared Atlantic salmon fillet on nicoise salad with salsa verdi (G)
- Roasted lamb rack, white bean puree, baby carrots and sauce béarnaise (G)
- Grilled blue eye cod fillet with pepperonata and daphinoise potato and finger limes (G)

Dessert

- Chocolate boxes filled with ice cream and raspberry sauce (G)
- Strawberry tart with pure cream and mint caramel
- Jaffa dome with sauce anglaise (G)
- Chocolate profiteroles with chocolate sauce and French vanilla bean ice cream
- Cheese plate with muscatels, lavosh and crisp breads

Vegetarian Options

Set Menu – Vegetarian Options*

Entree

- Potato gnocchi with gorgonzola cream sauce with wilted spinach and pine nuts
- Goats cheese leek and mushroom tart with tomato and basil salad
- Vegetarian tapas plate with bruschetta bread
- Salad of fetta, olives, roasted capsicum, balsamic beetroot and rocket leaves (G)
- Leek and potato soup with garlic and chive crème fraiche (G)

Mains

- Pumpkin and ricotta lasagna with melazane sauce and mozzarella cheese
- Thai vegetable curry with jasmine rice (G)
- Baked vegetarian eggplant moussaka with basil crumble
- Mushroom ,fennel and capsicum stroganoff with pilaf rice (G)
- Asparagus and wild mushroom risotto with shaved parmesan and green salad (G)

Gluten Free options – identified with (G).

*Please Note: Minimum numbers apply. Choices for special dietary requirements are limited to one choice. Available for 25th Floor and Grand Ballroom Set Menus.



Event Beverage Packages

Standard Beverage Package*

- McWilliams Rivergum Brut Reserve
- McWilliams Rivergum Chardonnay
- McWilliams Rivergum Shiraz Cabernet
- Victoria Bitter
- Hahn Light
- Soft Drinks
- Mineral Water
- Orange Juice

Half Hour	One Hour	Two Hours	Three Hours	Four Hours
\$14.00	\$18.00	\$23.00	\$32.00	\$42.00

*Above prices are per person.

Supreme Beverage Package*

- McWilliams Rivergum Brut Reserve
- McWilliams Rivergum Semillon Sauvignon Blanc
- McWilliams Rivergum Chardonnay
- McWilliams Rivergum Cabernet Merlot
- McWilliams Rivergum Shiraz Cabernet
- Hahn Light
- Hahn Premium
- Crown Lager
- Soft Drink
- Mineral Water
- Orange Juice

Half Hour	One Hour	Two Hours	Three Hours	Four Hours
\$17.00	\$21.00	\$26.00	\$36.00	\$45.00

*Above prices are per person.

Dry Beverage Packages*

- Pepsi
- Pepsi Max
- Lemonade
- Pink lemonade
- Orange juice

Two Hour	Three Hour	Four Hours
\$12.00	\$14.00	\$16.00

*Above prices are per person.

*Specially tailored packages available upon request. Prices subject to inclusion choices.

Additional Hotel Information

Bayview Boulevard Sydney's In-house Audio Visual Company

Fairchild Multimedia

Fairchild Multimedia is a quality company who specializes in a full range of audio visual hire and services, with over 30 years experience helping to create successful events.

Services range from basics such as whiteboards and flipcharts to sound and lighting, data projection and screens, computers, and audio conferencing.

Should you have any requirements or queries regarding audio visual equipment or services for your event please contact Fairchild on (02) 9690 4400 or via email on boulevard@fairchild.com.au and they will be happy to assist you.

Accommodation

Bayview Boulevard Sydney offers 271 contemporary and spacious guest rooms with stunning views of the picturesque Sydney skyline and harbour. Our sales team would be pleased to assist you with rates if required.

Room Features

- Broadband internet access
- Tea and coffee making facilities
- 24 hour room service
- Individually controlled air conditioning
- Personalised voice mail
- In room safe
- Minibar
- Iron/Ironing board
- Hairdryer
- Pay movies

Hotel Features

- Undercover secure parking available
- 24hr business centre
- 24hr reception and concierge
- The 25th Floor Restaurant and Cocktail Bar
- 24th Floor Gymnasium, steam room and sauna
- Seasons Café
- The Vard Espresso Lounge
- Coin operated guest laundry. Dry cleaning services are also available



Event Check List

To assist you in your planning process please find below details of information that we will require 2 weeks prior to the commencement of your event.

1. Final guest numbers	<input type="checkbox"/>
2. Set up of function rooms including the following	
– Floor plans	<input type="checkbox"/>
– Style of seating	<input type="checkbox"/>
– Staging	<input type="checkbox"/>
– Dance floor	<input type="checkbox"/>
– Registration/head table requirements	<input type="checkbox"/>
3. Breakout room requirements (if applicable)	<input type="checkbox"/>
4. Agenda of function including arrival, departure and break times	<input type="checkbox"/>
5. Requested access time to function room	<input type="checkbox"/>
6. Signage board requirements for foyer and outside conference room	<input type="checkbox"/>
7. Name and contact details for event facilitator on the day	<input type="checkbox"/>
8. Special requirements requested by host/speaker	<input type="checkbox"/>
9. Audio visual requirements	<input type="checkbox"/>
10. Accommodation requirements (including rooming list and payment instructions)	<input type="checkbox"/>
11. Catering	<input type="checkbox"/>
12. Dietary requirements	<input type="checkbox"/>
13. Final payment instructions	<input type="checkbox"/>
14. Details of any deliveries	<input type="checkbox"/>
15. Decorations (if applicable)	<input type="checkbox"/>
16. Additional information regarding your function	<input type="checkbox"/>
17. Signed banquet event order outlining all event requirements.	<input type="checkbox"/>

Should you have any queries in relation to the above please do not hesitate to contact our Banquets Department on (02) 9383 7222 or banquets.bbs@bayviewhotels.com



All menus and prices are subject to change and availability and the hotels terms and conditions.

Actual view from hotel.



Bayview Boulevard Sydney

90 William Street Sydney NSW 2011

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