



# MEET AND MINGLE

**BESPOKE, UNFORGETTABLE EVENTS**

KIMPTON  
MARGOT  
SYDNEY



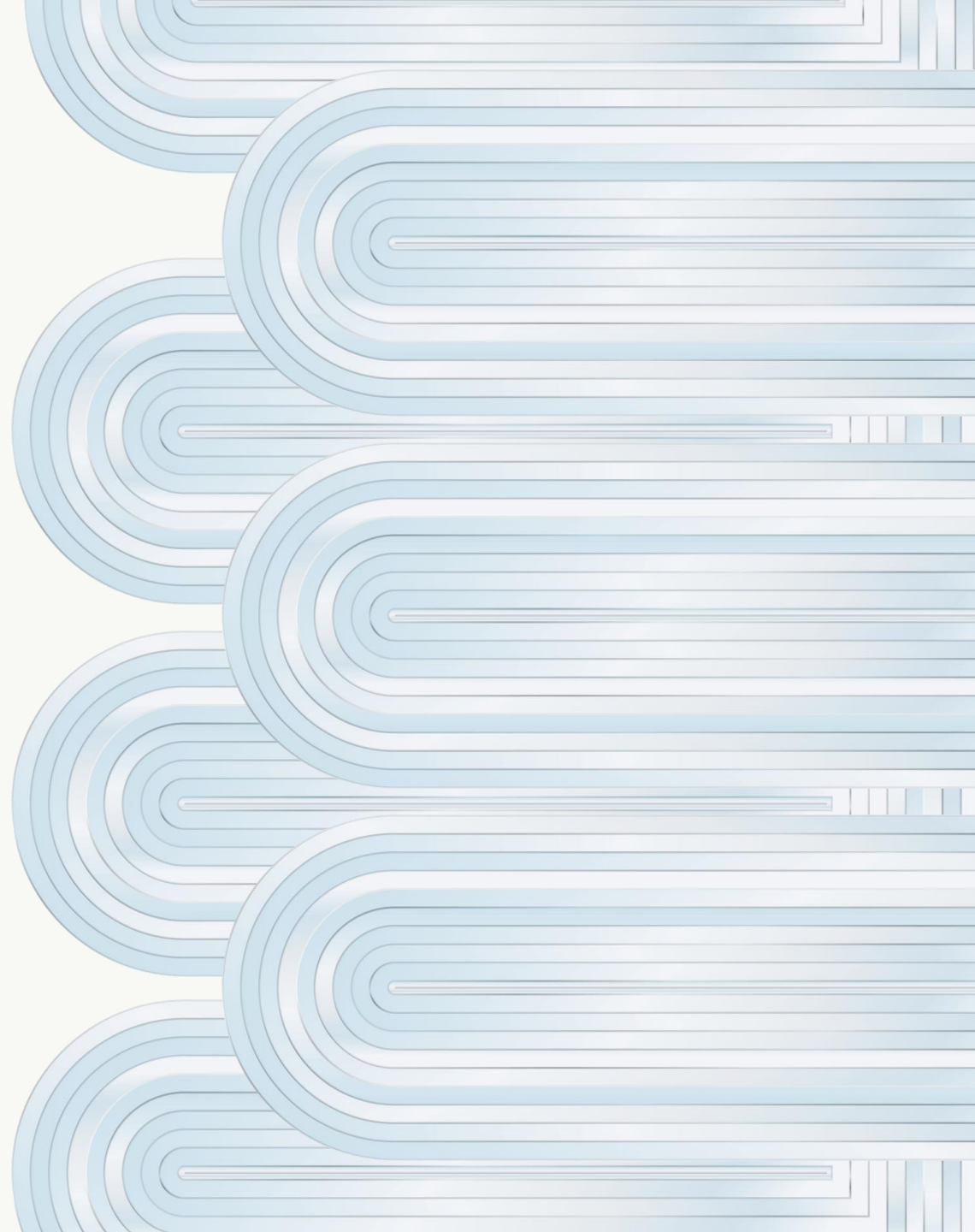




# THE MARGOT EXPERIENCE

**At Kimpton Margot Sydney, we pride ourselves on being ridiculously personal. And like anything, it's a given that our Meetings & Events reflect our own style.**

Unique spaces ensure all your gatherings under our roof are unmistakably fabulous. Our art filled mezzanine works equally well as a creative breakout or runway for fashion shows with each meeting space uniquely flooded with natural light thanks to original Art Deco floor-to-ceiling windows.



# HELLO, I'M LUKE

Known for my unexpected creations that pair Asian influences with fresh, clean flavours, I've been lucky enough to work across the country as one of Australia's prominent restaurateurs and chefs.

Having good food, good wine, and most importantly, a really good time is what I'm all about and what I believe every dining and event experience should entail.

And this is exactly what my team and I will be bringing to your conference and events...





# MEETINGS AND EVENTS

At Kimpton Margot Sydney, our restaurants and bars dish up memorable, mouth-watering flavours, and our catering menus – each crafted from scratch and tailored to your event – are no different. Savour spreads ranging from health-focused menus and grazing style sharers to indulgent multi-course meals at Luke's Kitchen, where fresh, Australian produce is the star of the show.

Whether your event requires catering for breakfast, lunch, dinner or all three, our craftsmen and culinary team will work closely with you to ensure every dish pleases even the most particular of palette's.



# BANQUET MENUS

**1. ENERGISE**

**2. SUPERFOODS**

**3. GRAZE**

**4. PARTY PLAN**

**5. SOCIALLY YOU**

**6. BEVERAGES**

**7. ELEVATE**



# ENERGISE

A nutrient-packed menu designed to increase your overall wellness and give extra energy for the body, mind and spirit.

Satisfy your energy needs with a smashed spiced avocado on toasted miche for morning tea and a quiche lorraine for lunch.



# ENERGISE

\$120.00 per person

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt

### SMASHED SPICED AVOCADO ON TOASTED MICHE

asparagus and soft-boiled egg, dukkha

### TOASTED BANANA BREAD

ricotta and poached berries

### BACON AND EGG WRAP

tomato and jalapeno salsa, kimchi mayo

## LUNCH MENU

(select three)

### MU SHU CHICKEN WRAP

Asian coleslaw

### MILK BUN

crabmeat and Vietnamese slaw

### CHICKEN KATSU SANDWICH

shaved cabbage salad

### QUICHE LORRAIN

mix leaf salad with raspberry dressing

### SMOKED HAM AND GRUYERE TOASTIE

creamed chard, and tomato

### CHICKEN AND TARRAGON BAGUETTE

### GRILLED VEGGIE WRAP

red pepper hummus

### NAAN TANDOORI CHICKEN WRAP

pickled red onion

### CORNED BEEF TOASTED SANDWICH

smoked cheddar and pickled zucchini

## PM COFFEE BREAK

### SEASONAL FRUIT

### LEMON MERINGUE TART

### COCONUT RICE PUDDING

mango and anglaise

### ROAST CAPSICUM ON TOAST

bocconcini and parsley

### RED ONION TART

fig and blue cheese, truffle dressing





# SUPERFOODS

Boost your health and beauty regime with our highly nutritional menu featuring superfoods including pistachios, Israeli couscous and saffron yogurt to name just a few. High in antioxidants, the ingredients in this menu are imagined to support productivity, whilst relieving stress.



# SUPERFOODS

\$120.00 per person

## AM COFFEE BREAK

TOASTED RAISIN AND WALNUT BREAD  
ricotta, smashed banana and honey

FRUIT SALAD BOWL  
chilled chia custard, pistachios, coconut yoghurt

BIRCHER MUESLI  
dried fruit and raisins

SPICED SMASHED AVOCADO WRAP  
onion jam and roast capsicum and chickpeas

## LUNCH MENU

(individual portions, select three)

COLD POACHED CHICKEN SALAD  
pickled cucumber, papaya and ginger salad

SEARED SPICED TUNA  
niçoise salad

RAVIOLI OF BUTTERNUT PUMPKIN  
AND GOAT'S CHEESE  
curried kale, sweet potato and caramelized onion

CRUDO OF OCEAN PETUNA TROUT  
ponzu, nori, soybeans, orange, radish

MOROCCAN SPICED CAULIFLOWER SALAD  
saffron yoghurt, pine nuts and currants

SALAD BOWL  
roast pumpkin, chickpeas, Israeli couscous  
and roast capsicum

## PM COFFEE BREAK

ENDIVE  
beetroot hummus

ASPARAGUS AND CRUSHED PEAS ON TOAST  
goats' cheese and mint

VEGETABLE RICE PAPER ROLL  
tofu and tamarind dipping sauce

PROTEIN BALLS  
dates and coconut

VEGAN TART  
chocolate and coconut





# GRAZE

Designed to provide food for thought, this menu is for the thinkers.

Our Graze selection has been curated to enhance sustainable mental energy centred around delicious pastries, indulgent charcuterie and locally sourced Australian fruits.



# GRAZE

\$120.00 per person

## AM COFFEE BREAK

SEASONAL FRUIT PLATTER

BANANA AND FIG ESPRESSO  
honey, ricotta on toasted crumpet

FRESHLY BAKED CROISSANT  
raspberry jam, honey, peanut butter,  
or vegemite

PORTUGUESE TART

## LUNCH MENU

Grazing station

Mixed olives – sun dried tomatoes – artichokes

Charcutier selection – ham – pastrami  
smoked chicken – smoked salmon

Penne pasta – potato salad

Dips – guacamole – beetroot hummus  
smoked cod dip – vegetable sticks

Bread rolls – butter – crackers – potato gaufrette

## PM COFFEE BREAK

ANZAC BISCUITS

LEMON MERINGUE TART

LUKE'S QUICHE LORRAINE

PORK FENNEL SAUSAGE ROLL  
green tomato chutney





# PARTY

# PLAN

Compliment your event with a personalised menu made specifically for you by our curators and culinary artists. Luke's Kitchen will dish up mouth-watering food and drink options that will leave your guests coming back for more.

Our team will work closely with you to ensure every one of your guests experiences a memorable event that has them talking about the food for years to come.



# PLATED MENU

## ENTREE

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH  
dashi and sesame dressing, nashi pear, shiso

RAVIOLI OF BUTTERNUT PUMPKIN  
AND GOAT'S CHEESE  
fragrant dressing, fresh apple

CHICKEN LIVER AND BACON PATE  
lemon myrtle and quince paste, grilled sourdough

## MAINS

CAJUN SPICED PETUNA OCEAN TROUT  
black bean tabbouleh, grilled baby corn

SLOW COOKED STAR ANISE BEEF  
Thai inspired dressing, snake beans, pickled papaya

PAN-FRIED POTATO GNOCCHI  
cauliflower polyanise, mustard cress, truffle dressing

## DESSERT

SOFT SWISS LEMON MERINGUE  
Frangelico anglaise, fresh berries

GOOEY CHOCOLATE TART  
poached peach, vanilla bean ice-cream

2 COURSE SET MENU      \$85 PP

3 COURSE SET MENU      \$105 PP

2 COURSE ALTERNATE SERVE      \$90 PP

3 COURSE ALTERNATE SERVE      \$115 PP





# FUNCTION SHARING MENU

## ENTREE

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH  
dashi and sesame dressing, nashi pear, shiso

RAVIOLI OF BUTTERNUT PUMPKIN  
AND GOAT'S CHEESE  
fragrant dressing, fresh apple

ZUCCHINI FLOWERS  
Meredith Dairy goat fetta, smoky tomato salsa

## MAINS

MAINS ROAST BARRAMUNDI  
char sui mushroom, steamed bok choy

PAN-FRIED POTATO GNOCCHI  
summer vegetables, verjuice dressing and parmesan

ROAST SPATCHCOCK  
citrus, caper and tarragon, fennel puree

## SIDES

SNOW PEAS  
chilli salad with almonds

ROAST CABBAGE  
anchovies and lemon

## DESSERT

SOFT MERANGUE  
mango and coconut anglaise

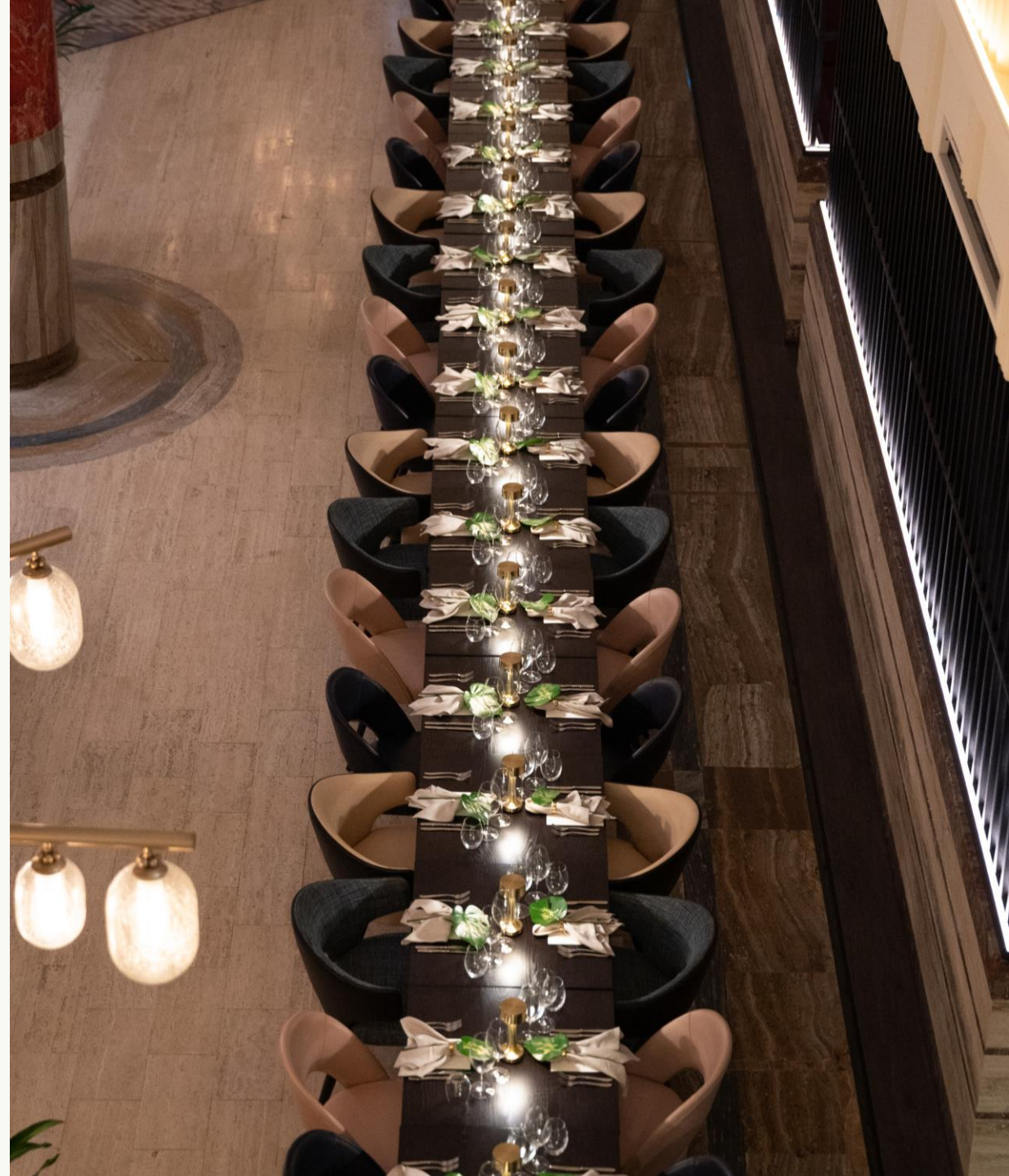
\$99 PER PERSON



# SOCIALLY YOU

At Kimpton Margot Sydney, we know how to throw a party, and we've got just the venue for it.

Did we mention, our social events wow at every hour?





# CANAPES

## COLD

### NATURAL OYSTER

apple jelly, salmon caviar

### RAW TUNA

nam jim, lime, coconut yoghurt, wild rice

### RUSTIC CHICKEN AND BACON PATE

onion relish, crusty bread

### BRUSCHETTA

eggplant chutney, buffalo mozzarella and basil

### BEEF TARTAR

black garlic, truffle salsa, lotus chip

## HOT

### TEMPURA OYSTER

wakame salad, wasabi dressing

### POLENTA TART

shitake and blue cheese polenta truffle tart

### PRAWN TOAST

spanner crab meat salad

### MUSHROOM AND TRUFFLE

#### ARANCHINI

green sauce, parmesan

### SEARED SCALLOP

xo sauce, carrot puree

## SUBSTANTIAL

### TEMPURA FISH TACO

pineapple salsa, chipotle aioli

### SPICED LAMB CUTLET

harissa yoghurt

### WAGYU MINI BURGER

onion relish, BBQ sauce, cheese, tomato

### PORK AND FENNEL SAUSAGE ROLL

tomato relish

### ZUCCHINI FLOWER

Meredith dairy goat fetta, smoky tomato salsa

## DESSERT

### LAMINGTON

mango and passionfruit

### PAVLOVA

seasonal fruits

### LEMON MERINGUE TART

lemon curd

**ONE HOUR PACKAGE AT \$39.00 PER PERSON – 3 cold, 3 hot, 1 dessert**

**TWO HOUR PACKAGE AT \$59.00 PER PERSON – 5 cold, 5 hot, 2 desserts**

**THREE HOUR PACKAGE AT \$79.00 PER PERSON – 5 cold, 5 hot, 2 substantial, 2 dessert**

**ADDITIONAL CANAPES AVAILABLE FROM \$5.00 PER SERVE**

**ADDITIONAL SUBSTANTIAL CANAPES AVAILABLE FROM \$12.00 PER SERVE**



# BEVERAGES

Mouth-watering flavours from the humming lobby to the breezy rooftop. Did we mention our pop-up carts come with native, botanical flavoured cocktails?

Or, before or after your event, The Wilmot Bar is set to impress. With a nod to the best of the 1930s-style, stay and linger on the plush velvet lounges, tipple in hand.





## CLASSIC PACKAGE MENU

### SPARKLING

First Creek Cuvee Sparkling, Hunter Valley, NSW

### ROSÉ

Amelia Park Rosé, Margaret River, WA

### WHITE

Cloud Street Wine Chardonnay, Margaret River, WA  
Motley Cru Sauvignon Blanc, Alpine Valleys, VIC

### RED

Cloud Street Pinot Noir, Margaret River, WA  
First Creek Shiraz, Hunter Valley, NSW

### BEER

Crown Lager, VIC  
4 Pines Pale Ale, NSW  
Asahi, Japan

Selection of still & sparkling water, soft drinks and juice

### CLASSIC PACKAGE

30 minutes at \$30 per person

1 hour at \$45 per person

2 hours at \$55 per person

3 hours at \$65 per person

4 hours at \$75 per person

## PREMIUM PACKAGE MENU

### CHAMPAGNE

Veuve Ambal Blanc De Blancs Brut NV, France

### ROSÉ

Aphelion Welkin Rosé, McLaren Vale, SA

### WHITE

Snake + Herring Tough Love Chardonnay, Margaret River, WA  
Leeuwin Estate Art Series Riesling, Margaret River, WA

### RED

Storm Bay Pinot Noir, Coal River Valley, TAS  
Robert Stein Shiraz, Mudgee, NSW

### BEER

James Squire Broken Shackles Lager, NSW  
Three Sheets Pale Ale, NSW  
Peroni Nastro Azzurro, Italy

Selection of still & sparkling water, soft drinks and juice

### PREMIUM PACKAGE

30 minutes at \$45 per person

1 hour at \$60 per person

2 hours at \$75 per person

3 hours at \$90 per person

4 hours at \$105 per person



# SPIRITS ADD-ON

## CLASSIC PACKAGE

\$35 per person, per hour

Widge London Dry Gin

Tired and True Vodka

Plantation White Rum

Mackintosh Scotch Whiskey

Arquitco Blanco Tequila

## OVER THE TOP PACKAGE

\$55 per person, per hour

Four Pillars Gin

Tilde Vodka

Dead Man Finger Dark Rum

Dead Man Finger Spiced Rum

Glenmorangie Single Malt

Tromba Tequila





# BEVERAGES ON CONSUMPTION

## CHAMPAGNE & SPARKLING

NV	Stefano Lubiana	Tasmania
NV	Salatin <i>Prosecco</i>	Treviso, Italy
NV	Tattinger <i>Prélude</i>	Reims, France

## GLASS BOTTLE

18	90
16	74
29	174

## RED WINE

2019	Craggy Range Appellation Pinot Noir, Martinborough, NZ
2017	Luke Mangan by Mount Langhi Shiraz, Grampians, VIC
2020	Yangarra Shiraz, McLaren Vale, SA
2017	Vasse Felix Filius Cabernet Sauvignon, Margaret River, WA

## GLASS BOTTLE

15	84
16	75
20	95
15	80

## WHITE WINE

2019	Keith Tulloch Semillon, Hunter Valley, NSW
2019	Mount Horrocks Watervale Riesling, Clare Valley, SA
2020	Keith Tulloch Perdiem Pario Pinot Grigio, Hunter Valley, NSW
2016	Luke Mangan by Yering Station, Chardonnay, Yarra Valley, NSW

## GLASS BOTTLE

16	68
19	92
15	60
17	72

## BEER

Peroni Lager
Stella Artois Lager
James Squire 150 Lashes Pale Ale
Lord Nelson Three Sheets Pale Ale

## BOTTLE

11
11
11
11

MINIMUM SPENDS APPLY

1 hour at \$20 per person

2 hours at \$40 per person



# ELEVATE YOUR EVENT

Ensure your function is worth talking about with the additional range of unique and carefully curated event experiences.

The Bloody Mary Trolley or perhaps an intimate Wine Tasting in Cellar By Luke are sure to elevate your event to the next level to make it an unforgettable experience for all.





# EVENT ADD-ON

## MOTHERSKY COFFEE CART

\$500.00 flat fee + \$4.50 per coffee

*Available during catering breaks*

## ARRIVAL COCKTAIL

\$25.00 per person

## BLOODY MARY TROLLEY

From \$30.00 per person\*

## ARRIVAL SPARKLING WINE

\$18.00 per person

## LUNCH UPGRADE TO

### LUKE'S KITCHEN

\$40.00 per person\*

*Upgrade day delegate package to a 2-course lunch in  
Luke's Kitchen*

## BUILD YOUR OWN G&T EXPERIENCE

\$26.00 per person





# SUSTAINABLE PACKAGE

Host an event with the peace of mind that you are contributing to a sustainable future

Sustainable Future Package - \$15 add-on

## PACKAGE INCLUDES

Georgia Draws a House Tote Bag  
(valued at \$25)

OR

Mother Sky Coffee Keep Cup  
(valued at \$20)

+

## DONATION TO ORGANISATION OF CHOICE

\$5 donation to Martin Place Feed The Homeless

\$5 donation to carbon credit to offset carbon used during meeting

\$5 donation to OzHarvest







# EXPERIENCES BY MARGOT

## CLIENT BRANDED COCKTAIL WORKSHOP

From \$30 per person

*Maximum 20 guests*

Create your own unique cocktail with one of our award winning cocktail mixologists guiding you to curate the flavours and style based around your company's brand.



## WINE TASTING IN CELLAR BY LUKE\*

From \$140 per person

*Maximum 20 guests*

Hosted by our winemaker and industry expert, our wine tasting events are truly immersive and offer an engaging journey through local producers and regions, housed exclusively in Cellar by Luke.



## LUKE'S KITCHEN LIVE COOKING WORKSHOP\*

From \$120 per person

*Maximum 20 guests*

Meet our Head Chef for a private cooking workshop display as he showcases the secrets for Luke's most acclaimed dishes, from our chefs table seating.





# EXPERIENCES BY MARGOT

## ADULT LEGO®

\$15.00 per person

*Maximum 40 guests*

Inspire team building with a group Lego session, designed to encourage creativity and communication skills, while harnessing Kimpton Margot's art deco personality. Each set splits into nine individual tiles, forming into one work of art for each table.



## EGG OF THE UNIVERSE YOGA & WELLNESS CLASS

From \$50 per person

Our wellness partner, Egg of the Universe offers instructor led group classes exploring yoga, meditation and nutrition. Each experience can be crafted as breakout activities or half-full day workshops.



## HYDE PARK WALKING TOUR

Complimentary

Hotel instructor lead tour, or guided walking map, through Hyde Park to gain fresh air, connect with the environment and get the blood flowing to refresh yourself for the days' meeting.











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SPEAK WITH US TODAY

[events.sydkm@kimptonmargotsydney.com](mailto:events.sydkm@kimptonmargotsydney.com)

339 Pitt Street, Sydney NSW 2000