



SHANGRI-LA
SYDNEY

CELEBRATE

— FESTIVE EVENTS —



MAGICAL MOMENTS

Overlooking iconic landmarks and the glittering harbour, Shangri-La Sydney is ideally positioned for your Christmas or end-of-year celebration.

Whether you are planning an intimate gathering, a sumptuous feast or a grand year-end event, our collection of elegant venues provides the perfect setting for your festive occasion.

From sparkling soirées to the sophistication of the Grand Ballroom, our experienced Events team will bring your unique celebration to life with exquisite dining, seamless service and thoughtful attention to detail.

Join us for the most wonderful time of the year!

FESTIVE PARTY GRAND BALLROOM

Transform your holiday gathering into something truly spectacular in the elegant surrounds of Shangri-La Sydney. Ideal for larger groups, it is the perfect venue to create lasting memories and celebrate the festive season in style.

LUNCH PACKAGE

2-course alternate plated lunch
Served with freshly baked rolls, butter, freshly brewed coffee and fine teas.

30-minute pre-drinks:
Red wine, white wine, sparkling wine, Australian beers and soft drinks.
Served with two complimentary Chef's selection canapés.

2.5-hour unlimited beverage service:
Red wine, white wine, sparkling wine,
local beer, assorted soft drinks, orange juice and mineral water.

Complimentary stage and dance floor, special festive centrepiece and bon-bons,
two complimentary valet parking.

DINNER PACKAGE

3-course alternate plated dinner
Served with freshly baked rolls, butter, freshly brewed coffee and fine teas.

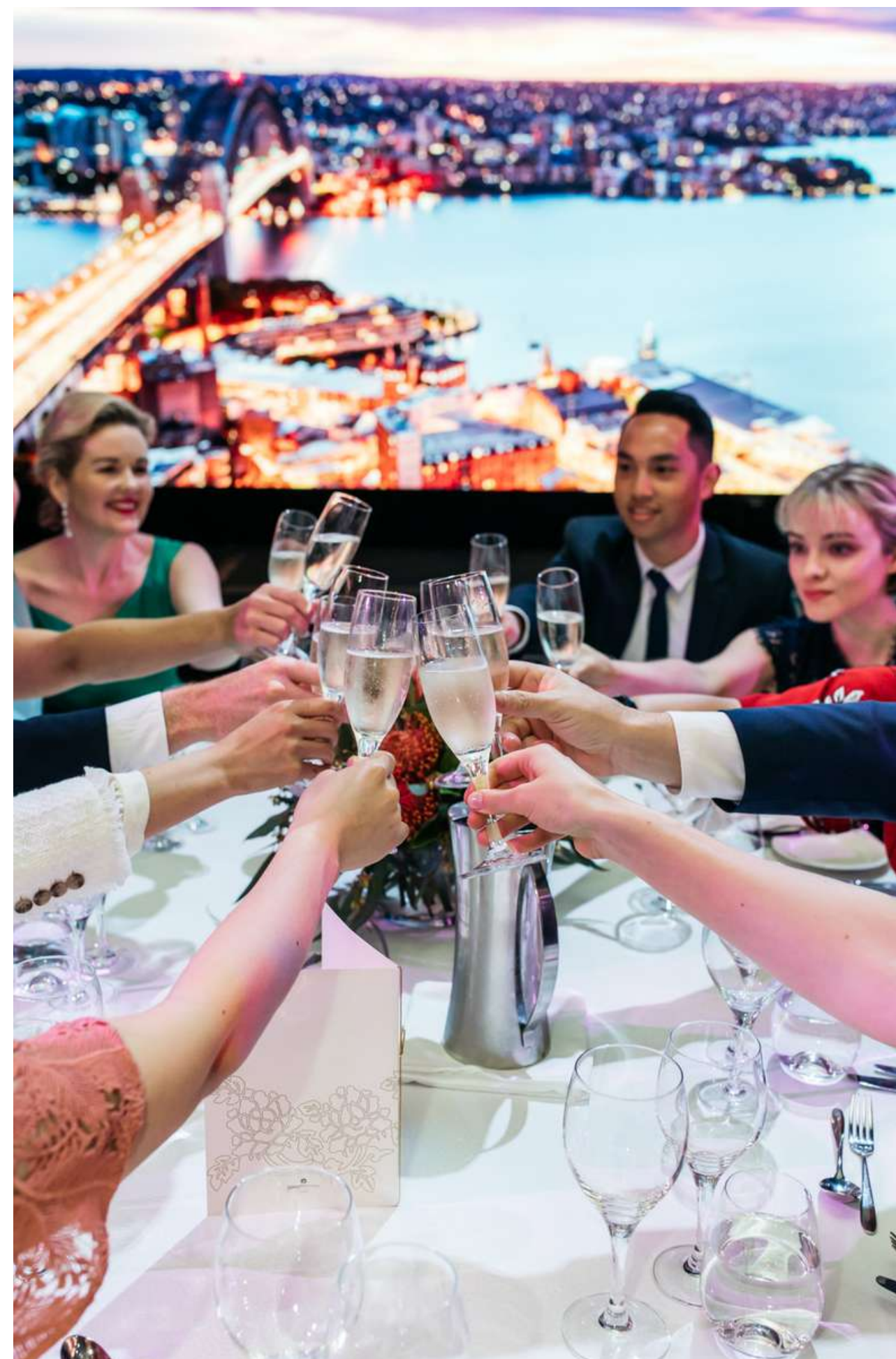
30-minute pre-drinks:
Red wine, white wine, sparkling wine, Australian beers and soft drinks.
Served with two complimentary Chef's selection canapés.

4.5-hour unlimited beverage service:
Red wine, white wine, sparkling wine,
local beer, assorted soft drinks, orange juice and mineral water.

Complimentary stage and dance floor, special festive centrepiece and bon-bons,
three complimentary valet parking, complimentary green room



BOOKINGS ARE ESSENTIAL. PLEASE EMAIL EVENTS.SLSN@SHANGRI-LA.COM,
CALL 02 9250 6290, OR BOOK ONLINE VIA THE QR CODE.





PLATED MENU

ENTRÉE — HOT

- Wattleseed-Crusted Duck Breast — Beetroot purée, sour cherry chutney, walnuts, jus, sorrel (GF, N)
Grilled Pork Belly — Sticky glaze, kelp slaw, roasted sesame dressing, red pepper coulis
Seared Tuna — Pimiento bisque, cognac, charred rainbow corn, basil oil (GF, P)

ENTRÉE — COLD

- Poached Turkey Breast — Baby gem lettuce, crisp pancetta, croutons and Parmesan with sherry aioli
Rabbit and Quail Terrine — Walnut purée, crushed walnuts, figs, shaved Parmesan, pea shoots (GF, DF, N)
Beetroot Gravlax Trout — Cucumber velouté, goat's cheese mousse, basil oil (GF, P)

MAIN COURSE

- Turkey Roulade — Pommes au gratin, truffle mushroom jus, asparagus, pistachio (N)
Lamb Rump — Pea and feta purée, saffron-poached snow fungus, pomme Anna, jus (GF)
Crispy Skin Barramundi — Potato rosette, lemon aspen–avruga velouté, fennel and bean salad, karkalla
Truffle Gnocchi — Oyster mushroom, baby spinach, porcini cream, Grana Padano (V)

SIDES

- Mixed Leaves — Crunchy vegetables and aged balsamic vinaigrette (VG, GF)
Thrice-Cooked Baby Potatoes — Confit garlic and rosemary salt (VG, GF)
Roasted Brussels Sprouts — Minted peas, pomegranate and goat's cheese (GF, V)

DESSERT

- Christmas Pudding — Rum anglaise, cherry compote (V)
Raspberry Chocolate Bûche de Noël — Lemon coulis (V)
Black Forest Christmas Tree Gâteau — Pistachio ganache (V, N)

LUNCH | AUD 130 PER PERSON
DINNER | AUD 150 PER PERSON

CAMBRIDGE: MINIMUM 50 PERSONS
HALF BALLROOM: MINIMUM 100 PERSONS
FULL BALLROOM: MINIMUM 200 PERSONS



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FESTIVE PARTY BUFFET

Perfect for larger groups, the Festive Buffet is an indulgent banquet infused with the joyous spirit of the holiday season.

Served with dinner rolls and hand-churned butter, freshly brewed tea and coffee.

SOUP

Green Pea & Ham Hock Soup

COLD ITEMS

Cured bresaola, Wagyu pastrami, double-smoked ham and salami with pickles and preserves (GF)

Australian cheeses, artisanal bread, lavosh, olives and quince paste (V)

Rocket and mandarin salad with cherry tomatoes, pine nuts, candied walnuts and goat's cheese (V, GF, N)

Fennel, shrimp, heirloom tomato, cucumber, baby cos and tomato dressing

Char-grilled zucchini, asparagus, cranberries, fresh mint, chickpeas and chilli cinnamon-spiced peaches (GF, DF)

HOT DISHES

Glazed ham with cherry port sauce and marmalade

Roasted turkey roulade with cranberry sauce

Pernod-butter poached Queensland mussels, pipis and prawns with fennel, baby spinach and shallots

Slow-roasted baby potatoes with confit garlic, rosemary sea salt and truffle oil (VG, GF, DF)

Paprika-roasted pumpkin with spiced honey and sunflower seeds (V, GF)

Roasted Brussels sprouts with chestnuts, pomegranate and minted peas (VG, GF, DF, N)

Roasted vegetable cannelloni with sour cream, Napolitana sauce and Grana Padano (V)

DESSERT

Raspberry Yule log with chocolate mousse and cranberry coulis (V)

Cherry trifle cake with crème fraîche and cherry compote (V)

Passionfruit tartlet with passionfruit curd and lemon myrtle cream (V)

Mini mince pie with candied cranberry filling and vanilla sable (V)

AUD 115 PER PERSON | MINIMUM 50 PEOPLE | MAXIMUM 2.5 HOURS

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FESTIVE PARTY SEAFOOD BUFFET

Perfect for seafood enthusiasts and larger gatherings, this ocean-inspired banquet buffet captures the essence of coastal indulgence, featuring a symphony of flavours from the sea.

SOUP

Butternut Squash, Apple & Coconut Soup (V, GF)

FISH STALL

Cooked king prawns with
Thousand Island dressing (GF, DF, P)

Freshly shucked Sydney Rock oysters
with yuzu mirin (GF, DF, P)

Queensland mussels with
coriander and chilli mirin dressing (GF, DF, P)

Selection of sushi with wasabi,
pickled ginger and soy sauce (GF, DF)

Gravlax trout with fried capers
and Spanish onion (GF, DF, P)

COLD DISHES

Cured bresaola, Wagyu pastrami, double-smoked
ham and salami with pickles and preserves (GF, DF)

Selection of Australian cheeses with artisanal bread,
lavosh, olives and quince paste (V)

Peach, pomegranate, feta, cherry tomato, walnut and
rocket salad with poppy seed cider dressing (GF, V)

Honey cinnamon pumpkin, mung bean, pickled
Spanish onion and heirloom semi-dried tomato
with orange-lemon dressing (GF, VG)

DIY salad station with mesclun leaves
and chef's selection of condiments

HOT DISHES

Glazed ham with cherry port and marmalade (GF, DF)

Chicken Thermidor with wholegrain mustard,
Parmesan, thyme and white wine (GF, DF)

Slow-roasted baby potatoes with confit garlic,
pepperberry and lava salt (VG, GF, DF)

Steamed broccoli and cauliflower
with toasted almond flakes (GF, V, N)

Vegetable fried rice (VG, GF, DF)

Truffle gnocchi with wild mushrooms,
baby spinach and porcini beurre blanc (V)

Salt and pepper squid with tartare sauce (P)

Spinach and artichoke ravioli with brie cream (V)

DESSERTS

Mini choux pastries with raspberry custard,
caramel and chocolate (V, N)

Raspberry and hazelnut gâteau
with raspberry coulis and vanilla cream (V)

Assorted mini lamingtons:
mango, blueberry, lemon and chocolate (V, N)

Lemon meringue tartlets
with lemon curd and lemon myrtle

AUD 164 PER PERSON | MINIMUM 50 PEOPLE | MAXIMUM 2.5 HOURS

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FESTIVE COCKTAIL RECEPTION

Celebrate the season with an elegant cocktail-style event, featuring premium canapés, festive drinks and a lively atmosphere for mingling and celebration. Perfect for larger gatherings, it's a stylish way to connect, unwind and toast the year together.

COLD

Caramelised onion and smoked chicken mousse tartlet with balsamic caviar and chives (P)
Freshly shucked oyster with eschalot and red wine mignonette (GF, DF)
Vietnamese rice paper roll (GF, DF)

HOT

Compressed beef Wellington
Lamb and rosemary pie
Activated charcoal and feta arancini (V, GF)

SUBSTANTIAL

Wagyu beef slider on a soft milk bun with pickle, cheese and sweet and sour relish
Queensland prawn and chilli bean fried rice (GF, DF)
Glazed ham with red wine jus and whipped potato (GF)

DESSERT

Passionfruit pavlova roulade (V)
Chocolate ganache tartlet with gingerbread-spiced Chantilly cream (V)
Mini fruit mince pie (V)

LUNCH COCKTAIL RECEPTION

3-hour Classic Beverage Package
6 standard cold and/or hot canapés
3 substantial canapés
2 dessert canapés
Complimentary festive bon-bons

AUD 125 PER PERSON | MINIMUM 50 PEOPLE

DINNER COCKTAIL RECEPTION

4-hour Classic Beverage Package
6 standard cold and/or hot canapés
4 substantial canapés
2 dessert canapés
Complimentary festive bon-bons

AUD 145 PER PERSON | MINIMUM 50 PEOPLE



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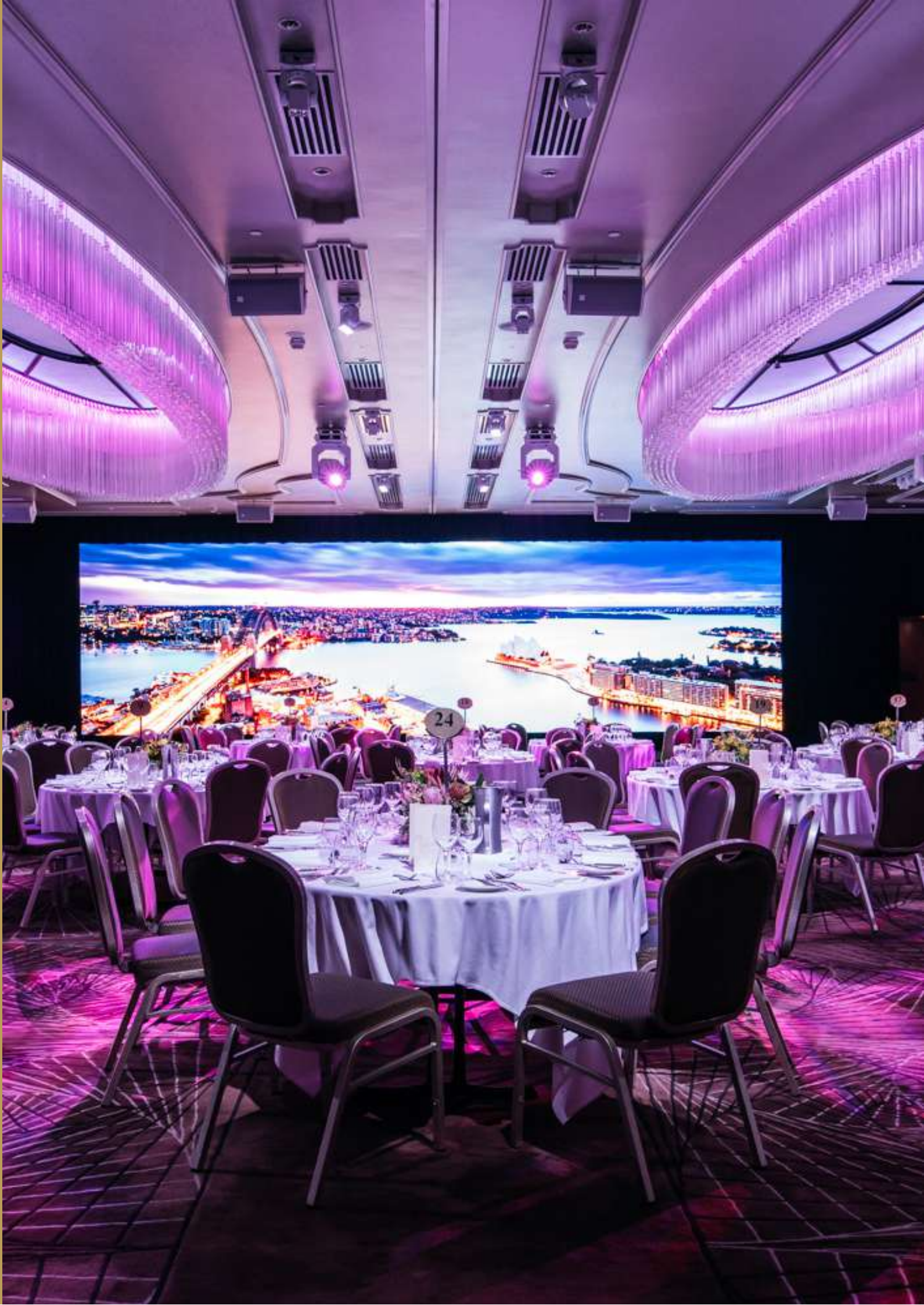


EVENT SPACES

Grand Ballroom I and II	Capacity for 480
Grand Ballroom I	Capacity for 216
Grand Ballroom II	Capacity for 216
Cambridge I and II	Capacity for 30
Cambridge III and IV	Capacity for 70
Cambridge I – IV	Capacity for 100
Essex I	Capacity for 30
Essex II	Capacity for 30
Bradfield Lounge	Capacity for 60
Harlequin	Capacity for 30
Heritage I	Capacity for 30
Heritage II	Capacity for 40
Heritage I and II	Capacity for 70

The seating capacities shown above are based on standard banquet configurations and do not include any audio-visual equipment or staging requirements.

For further information, contact our Events Team via email at events.slsn@shangri-la.com or call (02) 9250 6070.



CELEBRATE

FESTIVE EVENTS



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A 15% surcharge applies on Sundays and public holidays.

A 10% service charge applies to all tables of eight or more guests.

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts | (P) Pescatarian | (A) Australian Seafood

Shangri-La Sydney understands that dietary requirements are part of daily life and that people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest-quality raw meats and seafood; however, consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

If you have a food allergy or special dietary requirement, please inform a colleague and the hotel will do its best to cater to your needs. Menus and offerings are subject to change without prior notice.