

Conference and Events



Sydney Central Hotel

Managed by The Ascott Limited



Welcome

Sydney Central Hotel managed by The Ascott Limited provides guests the perfect place to stay in the heart of the exciting Haymarket, with easy access to the best dining, shopping and entertainment options that unlock the best of city living.

Located less than 500m from Central Station and in close proximity to three light rail stops, Sydney Central Hotel offers a convenient and comfortable base to explore the best of the Sydney CBD. Guests can embrace the revitalised Sydney events scene with both the International Convention Centre and Capitol Theatre close by or start the weekend with a stroll through Chinatown's weekend markets.

The accommodation mix includes standard, superior and executive rooms. Onsite amenities include a restaurant and bar, a rooftop pool, gym and a 24/7 carpark. The onsite Thomas St Kitchen & Bar provides a range of menu options, plus essentials like breakfast buffet and barista made coffee and in room dining.

With onsite catering available, Sydney Central Hotel is a perfect event location with 12 spaces available including a ballroom to cater to any cocktail or event function with capacity for 10-300 people.



Lower Ground Floor

KIRRIBILLI POINT ROOM

Located on the lower ground conference floor of the hotel, Kirribilli Point is ideal for conducting interviews and auditions. With adjustable lighting and open flow into the pre-function space, Kirribilli Point is an ideal room for breakout sessions.

DAWES POINT ROOM AND COTTAGE POINT ROOM

Dawes Point and Cottage Point are both located on the lower ground floor of the hotel allowing for privacy in conducting interviews and auditions. Cottage Point room also interconnects with Spring Cove, allowing for team meetings and group interview sessions.

SPRING COVE ROOM

Seating up to 50 (in theatre style), Spring Cove is an ideal room for breakout sessions, and includes adjustable lighting and in-room paging system. Located on the lower ground floor of the hotel, this room is perfect whether holding an information seminar, interview or audition.

SHELL COVE ROOM

Another great location for breakout sessions, Shell Cove seats up to 45 (in theatre style), with adjustable lighting and an in room paging system.

EXECUTIVE BOARDROOM

Seating up to 10 people, the Executive Boardroom is ideal for small meetings and training sessions.



Ground Floor

LAVENDER BAY ROOM

Lavender Bay is ideal for executive boardroom meetings, seating 16 (in boardroom style) and 40 (in theatre style) with access to the pre-function space on the ground floor.

WATSONS BAY ROOM

Located on the ground floor of the hotel, Watsons Bay seats up to 60 (in theatre style). Also allowing access to the pre-function space, Watsons Bay is perfect for that one day meeting or breakout space.

ELIZABETH BAY ROOM

Ideal for smaller conferences or as a breakout room, Elizabeth Bay seats up to 50 (in theatre style) with access to the ground floor.

WATSONS BAY ROOM



Level 01

FARM COVE ROOM, BENNELONG POINT ROOM AND PORT JACKSON ROOM (BALLROOM)

The Ballroom located on level 1 of the hotel is the largest function space with a maximum capacity of 350 (in theatre style). Featuring natural light, the room's interior allows for an open space perfect for any occasion with high ceiling and pillarless room the Ballroom is the perfect place to hold your conference.

Enjoy access to the pre-function area that leads onto the sundrenched outdoor terrace, great for pre-dinner drinks, cocktails parties and can hold up to 10 exhibition space. The pre-function area has its own bar where guests can enjoy pre or post drinks and canapés. Also offering flexibility, the Ballroom can be divided into three separate rooms: Farm Cove, Bennelong Point and Port Jackson, which is great for breakout sessions.



PRE-FUNCTION



Capacity

	ROOM SIZE (M2)	THEATRE	BOARDROOM	U-SHAPE	CLASSROOM	COCKTAIL	CABARET	BANQUET
The Ballroom	278	350	x	x	203	380	184	230*
Port Jackson	93	120	37	40	50	100	48	60
Bennelong Point	92	110	40	36	60	120	48	60
Farm Cove	93	110	40	36	60	120	48	60
Bennelong/ Farm Cove	185	260	90	40	120	240	112	120
Elizabeth Bay	59	50	24	30	30	60	40	50*
Watsons Bay	63	60	24	33	36	60	40	50*
Lavendar Bar	49	40	17	34	27	40	32	40*
Spring Cove	54	50	21	27	36	50	40	50*
Shell Cove	38	45	21	24	27	40	24	30*
Cottage Point	25	18	14	x	12	20	16	20*
Dawes Point	23	18	14	x	12	15	8	10*
Kirribilli Point	33	20	14	15	12	20	16	20*
Executive Boardroom	19	x	10	x	x	x	x	x



Breakfast

Continental Breakfast (minimum 20 people)

- Seasonal fruit platter with tropical and berries selection
- Assorted breakfast cereals and house-made bircher muesli with chia and goji berries
- Low-fat natural yoghurt with a variety of toppings: granola, seeds, honey, and fresh berries
- Freshly baked almond croissants, pain au chocolate, cinnamon Danish pastries, and banana-blueberry muffins
- Artisan toasting breads served with gourmet jams, nut butters, and spreads
- Chef's selection of cured and smoked deli meats

Hot Buffet Breakfast (minimum 20 people)

Cold

- A selection of freshly chilled fruit juices
- Seasonal fruit platter, artfully sliced
- Assorted premium breakfast cereals and house-made bircher muesli
- Low-fat natural yoghurt served with a selection of accompaniments
- Choice of full-cream and low-fat milk
- Freshly baked pastries including butter croissants, pain au chocolate, Danish pastries, and house-made muffins
- Artisan breads for toasting, served with preserves and spreads

Hot

- Grilled smoked bacon
- Gourmet pork and herb sausages
- Sautéed button mushrooms
- Grilled Roma tomatoes
- Crispy breakfast potatoes
- Creamy scrambled egg



Breakfast

Plated Breakfast

(minimum 20 people)

Served per table

- Freshly pressed pear and pink grapefruit juice
- Nespresso coffee and a curated selection of premium herbal and loose-leaf teas
- Choice of full-cream, low-fat, or plant-based milks
- Seasonal fruit selection, delicately prepared
- Warm baked goods including butter brioche, almond croissants, vanilla Danish pastries, and house-made blueberry muffins

Please select one

- Tasmanian ocean-trout gravlax, free-range scrambled eggs, avocado, watercress, lemon crème fraiche, toasted sourdough
- Free range creamy scrambled eggs, crisp bacon, chicken and herb sausage, sauteed wild mushrooms, slow-roasted vine tomatoes, multigrain sourdough
- Free-range poached eggs served with lemon-sautéed spinach, grilled halloumi, roasted cherry tomatoes, and toasted rye sourdough v
- Roasted pumpkin and chickpea hash with baby kale, spiced yoghurt, toasted seeds, and avocado salsa v/gf



Packages

Minimum 20 Guests

Full or Half Day Delegate Package

- Screen, whiteboard & flip chart
- Notepads, lollies and pens
- Chilled, still and sparkling water served throughout the day
- Complimentary WiFi for all guests
- Discounted parking (subject to availability)
- Selection of Nespresso coffee and an assortment of herbal Dilmah leaf teas served in the pre-function area on arrival.

Morning Tea Served in Pre-function Area

- Selection of Nespresso coffee and an assortment of herbal Dilmah leaf teas
- Chef's selection of 1 break option and fruit platter

Buffet Lunch Served in Restaurant

- Freshly baked bread rolls with butter
- Chef's selection of two gourmet salads
- Variety of hot dishes
- Selection of desserts and seasonal fresh fruit
- Selection of Nespresso coffee and an assortment of herbal Dilmah leaf teas
- Soft drinks
- * Working lunches available on request and served in the pre-function area

Afternoon Tea Served in Pre-function Area

- Selection of Nespresso coffee and an assortment of herbal Dilmah leaf teas
- Chef's selection of 1 break option and fruit platter



Morning & Afternoon Tea Break Options

- Smoked salmon and dill crème fraîche finger sandwiches
- Free-range egg and chive brioche sliders v
- Mini spinach, leek, and Gruyère quiches v
- Warm cheddar and chive scones with whipped butter v
- Steamed bao buns with soy-glazed chicken and pickled vegetables
- Crisp lettuce cups with ginger-poached chicken and toasted sesame gf
- Roasted pumpkin and feta tartlets with thyme v
- Avocado, lime, and coriander on gluten-free seed crackers gf / v
- Buttermilk scones with lemon ricotta and house-made strawberry preserve v
- Lemon curd and mascarpone tartlets v
- Mini pistachio and orange tea cakes v
- Dark chocolate and raspberry financiers v
- Assorted house-baked muffins v
- Selection of sliced fruit
- Nespresso coffee and selection of herbal leaf teas



Working Style Lunch

Minimum 20 Guests

Chef's Selections of 2 Salads

- Roasted pumpkin, chickpea, and baby spinach with cumin vinaigrette gf / v
- Lemon herb couscous with cucumber, parsley, and toasted almonds v
- Charred green beans with cherry tomatoes and shaved parmesan gf / v
- Brown rice and edamame salad with sesame-soy dressing gf / v
- Mixed baby leaf salad with balsamic dressing v
- Baby kale and shaved apple salad with citrus dressing gf / v

Chef's Selections of 3 Types of Gourmet rolls, wraps and baguettes

- Honey-glazed ham, Swiss cheese, tomato relish, and wholegrain mayo
- Slow-roasted beef, caramelised onion, baby spinach, and peppercorn aioli
- Roast chicken, cos lettuce, parmesan, and herb dressing
- Spiced chicken with slaw and smoky paprika mayo
- Lemon-yoghurt marinated chicken, cucumber, and red onion
- Smoked turkey, cheddar, and cranberry relish
- Free-range egg salad with chives and butter lettuce v
- Grilled Mediterranean vegetables with romesco sauce v
- Herb chicken, cucumber ribbons, and rocket
- Tuna, sweetcorn, and spring onion mayonnaise
- Cajun-spiced chicken with baby leaf lettuce
- Roast beef with coriander, chili, and ginger soy dressing
- Classic BLT with streaky bacon, iceberg lettuce, and vine tomatoes

Chef's selection of Desserts

- Seasonal sliced fruit platter
- Assorted bite-sized cakes and slice



Lunch Buffet Options

Chef's Selections of 2 Salads

- Roasted sweet potato, baby spinach, and toasted pepitas with maple vinaigrette gf / v
- Thai-style glass noodle salad with herbs and lime dressing
- Grilled zucchini, cherry tomato, and bocconcini salad with basil oil gf / v
- Pearl barley salad with roasted vegetables and lemon dressing v
- Mixed leaf salad with cucumber and French vinaigrette v
- Shaved cabbage, apple, and fennel slaw with yoghurt dressing gf / v

Chef's Selections of 3 Substantial Dishes

- Crispy skin chicken supreme with lemon, garlic, and thyme jus gf
- Braised beef cheek with red wine and root vegetables gf
- Slow-roasted pork shoulder with fennel and crackling gf
- Moroccan-spiced chickpea and vegetable tagine gf / v
- Miso-glazed Atlantic salmon with sesame greens gf
- Paprika-spiced roast chicken with tomato and capsicum relish gf
- Herb lamb kofta with tzatziki and grilled flatbread
- Sri Lankan-style lamb curry with coconut and spices gf

Chef's Selections of 2 Side Dishes

- Lemon and herb basmati rice gf / v
- Roasted cauliflower with cumin and coriander gf / v
- Sautéed green beans with garlic and almonds gf / v
- Honey-roasted pumpkin wedges gf / v
- Steamed jasmine rice gf / v

Chef's selection of Desserts

- Seasonal fruit platter
- Assorted mini cakes and dessert slices



Plated Lunch & Dinner Menu

Entrees

- Seared duck breast with spiced pumpkin, black quinoa, pomegranate, and orange-scented jus gf
- Chargrilled kangaroo loin with smoked beetroot purée and native bush fruit glaze gf
- Pan-seared Atlantic salmon with charred asparagus, heirloom tomatoes, and lemon-caper vinaigrette gf
- Ricotta and butternut squash ravioli with roasted cherry tomato sauce, arugula, and shaved fennel v
- Five-spiced pork belly with carrot purée, watercress, and preserved citrus salad gf
- Grilled chicken tenderloin with shaved radicchio, crispy pancetta, parmesan, and truffle Caesar dressing gf
- Roast sweet potato and chickpea stack with coconut-curry sauce and crispy shallots v / gf

Main Courses

- Roast chicken breast with confit tomato and rosemary mash, salsa verde, and jus
- Wild mushroom risotto with edamame, microgreens, and parmesan crisp gf / v
- Seared salmon fillet with citrus remoulade, truffle-infused polenta, and agrodolce sauce gf
- Chargrilled pork loin with spiced apple compote, horseradish potato, and calvados jus gf
- Chicken breast with wild mushroom duxelles, pancetta, pearl onions, and white wine velouté gf
- 200g grain-fed sirloin with parsnip mash and roasted wild mushroom sauce gf
- Roasted barramundi with pea purée risotto, crispy kale, and basil-sage butter
- 200g grain-fed sirloin with crushed potatoes, béarnaise sauce, and mustard jus gf

Desserts

- Passionfruit and white chocolate panna cotta with macerated berries v
- Chocolate hazelnut opera slice with coffee anglaise and caramelized hazelnut crisp
- Baked berry cheesecake with fresh macerated berries
- Mango and passionfruit mousse cake with tropical fruit salad
- Mini pavlova nests with chantilly cream, seasonal fruits, and passionfruit glaze
- Dark and milk chocolate mousse with coffee crème and seasonal berry compote
- Vanilla cheese cake tart with elderflower syrup and nut praline



Dinner Buffet

Minimum 20 Guests

Chef's Selections of 2 Salads

- Roasted butternut squash, quinoa, and baby spinach with spiced pumpkin seeds v / gf
- Charred heirloom carrots with ricotta, pistachios, and orange vinaigrette gf / v
- Blanched green beans and smoked trout with dill dressing gf
- Baby kale, roasted chickpeas, parmesan, and garlic croutons (Caesar-style)

Baker's selection

- Assorted artisanal loaves and dinner rolls with whipped herb butter

Chef's Selections of 3 Substantial Dishes

- Miso-glazed barramundi with sautéed bok choy gf
- Herbed lamb shoulder with minted pea purée
- Beef rendang with coconut cream
- Butter chicken with coriander and caramelized onions gf
- Pork belly with crispy skin, braised apple, and cider jus gf
- Ricotta and roasted pumpkin ravioli with sage butter v
- Thai red vegetable curry with kaffir lime gf / v
- Seared Atlantic salmon with roasted fennel and citrus beurre blanc
- Braised beef with red wine jus and mushrooms gf
- Tandoori spiced chicken thighs with cucumber-yoghurt raita gf
- Thai green chicken curry with coconut and lime leaves gf

Chef's Selections of 2 Side Dishes

- Truffle and parmesan mashed potatoes v
- Mediterranean vegetable couscous v
- Seasonal steamed greens gf / v
- Garlic and rosemary roasted baby potatoes gf / v
- Asian-style stir-fried greens with sesame gf / v
- Coconut jasmine rice gf / v
- Honey-roasted kabocha pumpkin gf / v
- Balsamic-glazed root vegetable medley gf / v



Dinner Buffet

Minimum 20 Guests

Desserts

Chef's selection of 2 Desserts

- Mini passionfruit and white chocolate tarts v
- Seasonal tropical fruit platter v
- Chocolate and hazelnut profiteroles v
- Espresso tiramisu v
- Mini pavlovas with berry coulis v
- Dark chocolate mousse cake with hazelnut cream v
- Vanilla custard and berry tartlets v



Canapes

Cold Canapes

- Smoked trout with dill crème fraîche and pickled cucumber on rye crisp
- Baked ricotta and caramelized onion tartlet with thyme v
- Mediterranean vegetable skewers with lemon-tahini drizzle v / gf
- Assorted maki rolls with avocado, cucumber, and sesame
- Heirloom tomato, pesto, and burrata bruschetta v
- Rare, seared beef on sourdough with horseradish and micro herbs
- Camembert and roasted pumpkin crostini v
- Seared scallop ceviche with citrus, chili, and coriander gf
- King prawn rice paper roll with lime-chili dressing gf
- Freshly shucked oysters with yuzu and ponzu dressing gf

Hot Canapes

- Chorizo and manchego bites
- Wild mushroom and gruyère bruschetta v
- Truffled four-cheese arancini with sundried tomato pesto v
- Pork and prawn dumplings with sweet soy and chili
- Satay chicken skewers with cashew peanut sauce gf
- Oyster and herb fritters with wasabi crème
- Mini lamb or vegetable pies with tomato-basil relish
- Salt and pepper calamari with lemongrass nuoc cham gf
- Spinach, feta, and ricotta filo parcels v
- Chicken and tarragon tartlets



Canapes

Substantial Items

- Tempura barramundi with sweet potato fries and yuzu tartare
- Lamb kofta sliders with pearl couscous and minted yogurt
- Mini wagyu beef burgers with truffle aioli
- Butter chicken with cardamom-scented basmati gf
- Pulled pork slider with apple-cabbage slaw
- Stir-fried Asian greens with black bean and udon noodles v

Desserts

- Mini lemon curd and coconut tartlets
- Dark chocolate and hazelnut mousse gf
- Apple and cinnamon crumble tartlets
- Flourless chocolate ganache cake
- Passionfruit and mango bavarois
- Chocolate and coffee opera slices



Platters

Based on 10 Guests per Platter

Cold Options

Mediterranean

- Char-grilled seasonal vegetables, marinated olives, and prosciutto with flatbreads, focaccia, and house-made dips

Taste of Japan

- Assorted maki rolls, hand-rolled temaki, and seared tuna sashimi with pickled ginger and wasabi

Australian Cheese Selection

- Coward Creek brie, aged cheddar, and blue vein cheese with lavosh, fruit compote, and toasted nuts

Something Sweet

- Mini passionfruit tarts, chocolate-dipped éclairs, and assorted petit fours

Gourmet Sandwiches & Sliders

- Slow-roasted wagyu beef with rocket and truffle aioli on brioche
- Prawn and avocado cocktail sliders with lime dressing
- Free-range roast chicken with harissa and preserved lemon mayo on multigrain

Hot Options

Asian flavours

- Crispy vegetable spring rolls, curried pumpkin and pea samosas, and Szechuan spiced chicken bites

Australian Classics

- Mini beef and Guinness pies, Lorraine quiche bites, and pork and fennel sausage rolls with tomato relish

Middle Eastern Inspiration

- Lamb kofta skewers, chicken shish kebabs, grilled haloumi, and pita bread with muhammara and baba ganoush

Satay Selection

- Beef, chicken, and lamb skewers with coconut-peanut sauce



Beverage Package

Classic Package

1 Hour	\$29.00pp
2 Hour	\$39.00pp
3 Hour	\$44.00pp
4 Hour	\$50.00pp
5 Hour	\$57.00pp

- De Bortoli Vivo Sparkling Chardonnay Pinot Noir
- De Bortoli Vivo Sauvignon Blanc
- De Bortoli Vivo Cabernet Sauvignon
- Wayward Everyday Ale
- James Boags Light
- Soft Drinks and Sparkling Water

Deluxe Package

1 Hour	\$40.00pp
2 Hour	\$47.00pp
3 Hour	\$53.00pp
4 Hour	\$62.00pp
5 Hour	\$70.00pp

- Canti Prosecco DOC
- The Kookaburra Sauvignon Blanc
- The Kookaburra Cabernet Sauvignon
- Felons Crispy Ale
- James Boags Light
- Soft Drinks and Sparkling Water

Non-Alcoholic Package

1 Hour	\$23.00pp
2 Hour	\$29.00pp
3 Hour	\$37.00pp

- Soft Drinks and Sparkling Water