



MEET AND MINGLE

BESPOKE, UNFORGETTABLE EVENTS

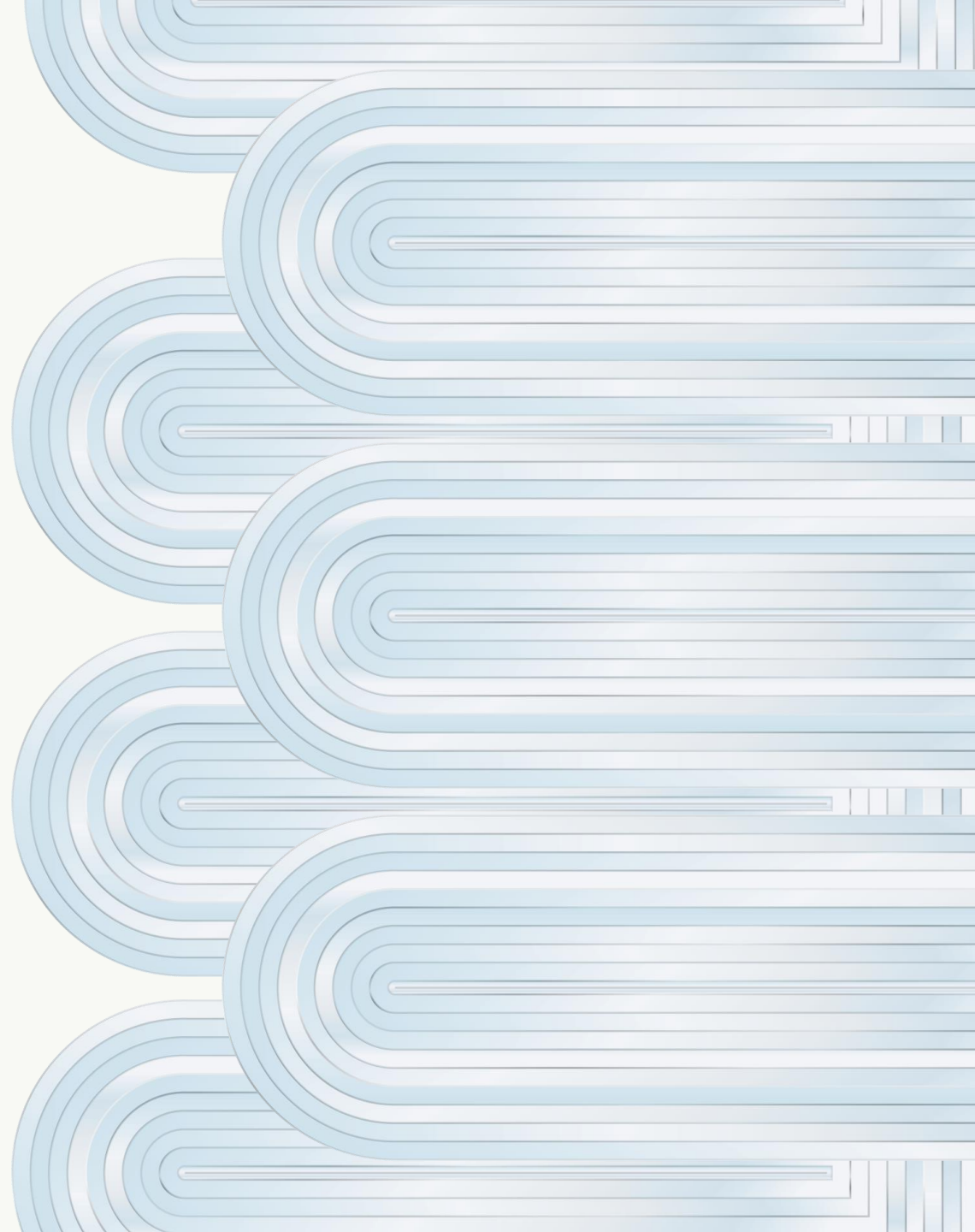
KIMPTON
MARGOT
SYDNEY



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

Prices available upon request

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

Prices available upon request

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

Prices available upon request

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

3 COURSE SET MENU

2 COURSE ALTERNATE SERVE

3 COURSE ALTERNATE SERVE

Prices available upon request



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

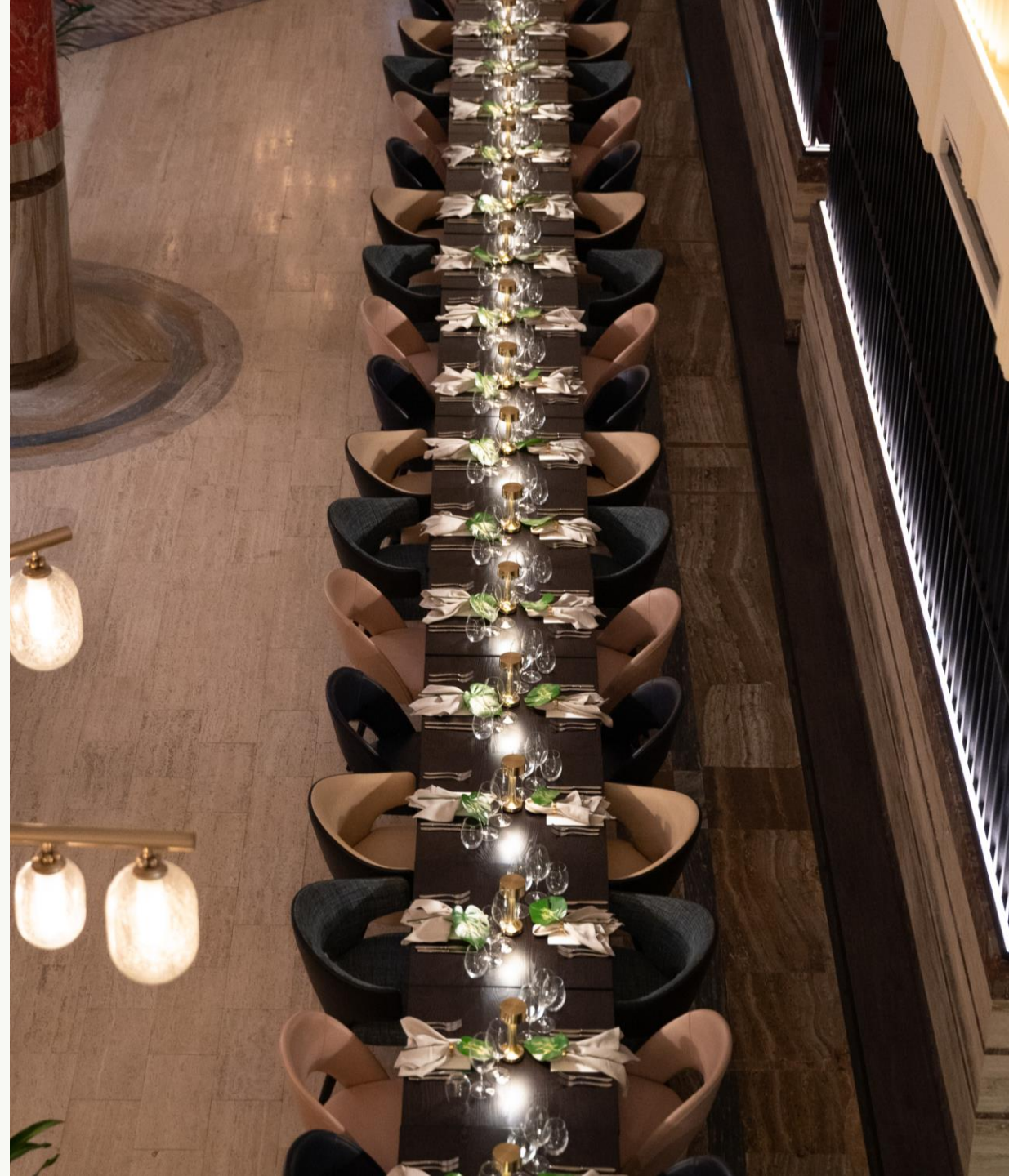
Prices available upon request



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– 3 cold, 3 hot, 1 dessert

TWO HOUR PACKAGE – 5 cold, 5 hot, 2 desserts

THREE HOUR PACKAGE – 5 cold, 5 hot, 2 substantial, 2 dessert

ADDITIONAL CANAPES AVAILABLE

ADDITIONAL SUBSTANTIAL CANAPES AVAILABLE

Prices available upon request



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

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

Prices available upon request



SPIRITS ADD-ON

CLASSIC PACKAGE

Prices available upon request

Widge London Dry Gin

Tired and True Vodka

Plantation White Rum

Mackintosh Scotch Whiskey

Arquitco Blanco Tequila

OVER THE TOP PACKAGE

Prices available upon request

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 *Prosecco* Treviso, Italy
- NV Tattinger *Prélude* Reims, France

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

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

BEER

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

Minimum spends apply



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

Available during catering breaks

BLOODY MARY TROLLEY

LUNCH UPGRADE TO
LUKE'S KITCHEN

ARRIVAL COCKTAIL

ARRIVAL SPARKLING WINE

BUILD YOUR OWN G&T EXPERIENCE

Prices available upon request





SUSTAINABLE PACKAGE

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

Sustainable Future Package

PACKAGE INCLUDES

Georgia Draws a House Tote Bag

OR

Mother Sky Coffee Keep Cup

+

DONATION TO
ORGANISATION OF CHOICE

Donation to Martin Place Feed The Homeless

Donation to carbon credit to offset carbon used during meeting

Donation to OzHarvest





EXPERIENCES BY MARGOT

CLIENT BRANDED COCKTAIL WORKSHOP

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*

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*

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®

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

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

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.







KIMPTON
MARGOT
SYDNEY

SPEAK WITH US TODAY

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