

# MEET AND MINGLE

**BESPOKE, UNFORGETTABLE EVENTS**

KIMPTON  
MARGOT  
SYDNEY



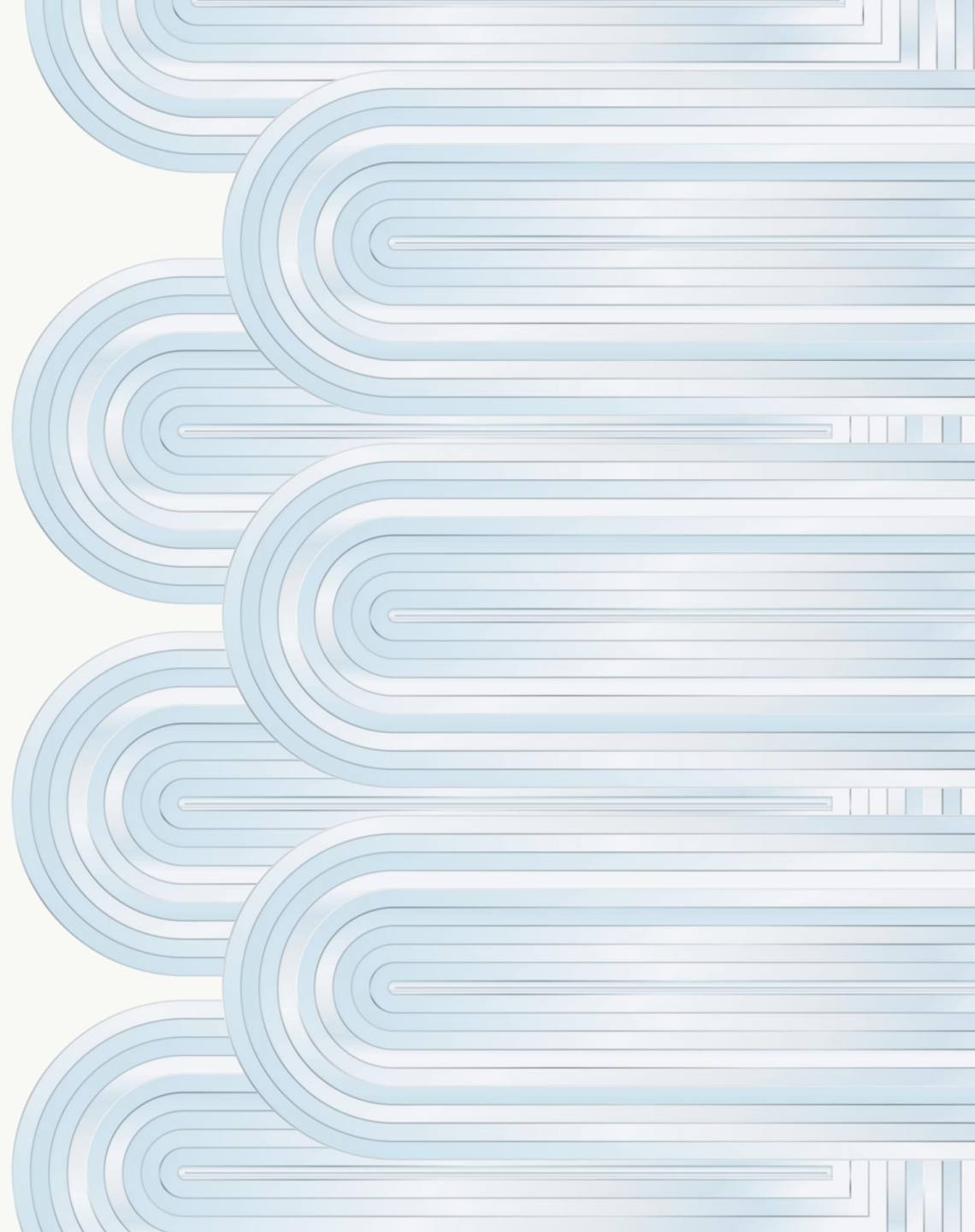




# THE MARGOT EXPERIENCE

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

# DAY DELEGATE PACKAGES

Our nutrient-packed menus are designed to provide food for thought, increase overall wellness and boost a little extra energy for the body, mind and spirit.

Inclusive of all day meals and breaks, our meeting packages, curated by Luke Mangan himself, feature a choice to ensure every dish pleases even the most particular of palettes and fuels the mind.



# MONDAY

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt

### SMASHED SPICED AVOCADO

#### ON TOASTED MICHE

asparagus, egg, dukkha

### TOASTED BANANA BREAD

ricotta and seasonal berries

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

### CHICKEN KATSU SANDWICH

shaved cabbage salad

### SALAD BOWL

roast pumpkin, chickpeas, Israeli couscous  
and roast capsicum

Squid, zucchini, bok choy, sesame soy dressing

GF DF

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

### SEASONAL FRUIT PLATTER

### MIXED BERRY SMOOTHIE

mixed Berries Plant based yoghurt coconut water  
GF DF VG

### KALE ONION PAKORA

cucumber raita

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change





# TUESDAY

## AM COFFEE BREAK

BACON AND EGG WRAP  
tomato and jalapeno salsa, kimchi mayo

BIRCHER MUESLI  
dried fruit and raisins

FRUIT SALAD BOWL  
chilled chia custard, pistachios, coconut yoghurt

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

BABY COS, PARMESAN, GARLIC TOAST, GREEN  
GODDESS DRESSING

LUKES QUICHE'S - LORRAINE, MUSHROOM AND  
GRUYERE  
mix leaf salad with raspberry dressing

GNOCCHI, PUMPKIN, WALNUTS, CURRANTS  
VG

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

SEASONAL FRUIT PLATTER

LEMON MERINGUE TART

VEGETABLE RICE PAPER ROLL  
dipping sauce

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change



# WEDNESDAY

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt

### TOASTED APPLE & CURRANT BREAD

ricotta, smashed banana, honey

### SPICED SMASHED AVOCADO WRAP

onion jam, roast capsicum, chickpeas

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

### NAAN TANDOORI CHICKEN WRAP

pickled red onion

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

FRIED BROWN RICE, BROCCOLI, EGG,  
SPRING ONION, CHILLI

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

### SEASONAL FRUIT PLATTER

### MINI CHOC TART

chocolate, coconut

### CHICK PEA PONT NUEF

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change





# THURSDAY

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt  
DF

### AVOCADO, NORI, NUT CREAM TOASTS

sesame seeds, basil  
VG

### FRESHLY BAKED CROISSANT

raspberry jam, honey, peanut butter or vegemite

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

### CORNEBEEF TOASTED SANDWICH

smoked cheddar and pickled zucchini

### COLD POACHED CHICKEN SALAD

pickled cucumber, papaya and ginger salad  
GF DF

### SPICED EGGPLANT LINGUINE

chilli, oregano  
VG

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

### SEASONAL FRUIT PLATTER

GF

### ANZAC BISCUITS

### PORK FENNEL SAUSAGE ROLL

green tomato chutney

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change



# FRIDAY

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt

### ASSORTED MINI MUFFINS

### PORTUGUESE TART

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

### GRILLED VEGGIE WRAP

red pepper hummus

### SALAD BOWL

roast pumpkin, chickpeas, Israeli couscous,  
roast capsicum

### MARKET FISH, FENNEL, CITRUS DILL

GF DF

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

### SEASONAL FRUIT PLATTER

### LEMON MERINGUE TART

SWEET POTATO, MANCHEGO, CORN, EMPANADA

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change





# SATURDAY

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt

### TOASTED BANANA BREAD

ricotta, seasonal berries

### BACON AND EGG WRAP

tomato & jalapeno salsa, kimchi mayo

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

### GRAZING STATION

mixed olives – sun dried tomatoes – artichokes

### CHARCUTIER SELECTION

ham – pastrami – smoked chicken – smoked salmon

### DIPS

guacamole – beetroot hummus  
smoked cod dip – vegetable sticks

### PENNE PASTA – POTATO SALAD

Bread rolls – butter – crackers – potato gaufrette

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

### SEASONAL FRUIT PLATTER

### MIXED BERRY SMOOTHIE

mixed Berries, plant-based yoghurt,  
coconut water  
GF DF VG

### KALE ONION PAKORA

cucumber raita

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change



# SUNDAY

## AM COFFEE BREAK

### FRUIT SALAD BOWL

chilled chia custard, pistachios, coconut yoghurt

### SPICED SMASHED AVOCADO WRAP

onion jam, roast capsicum, chickpeas

### TOASTED APPLE & CURRANT BREAD

ricotta, smashed banana, honey

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

BABY COS, PARMESAN, GARLIC TOAST,  
GREEN GODDESS DRESSING

### MILK BUN

crabmeat, Vietnamese slaw

### SWEET POTATO & SPINACH CURRY

brown rice

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

### SEASONAL FRUIT PLATTER

### MINTED PEA, GOATS CHEESE TARTLET

### ASSORTED PROTEIN BALLS

dates, coconut, peanut butter

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\* Seasonal Menu – subject to change





# 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

## ENTRÉE

MOROCCAN SPICED CAULIFLOWER SALAD (V)  
Saffron yoghurt, pine nuts & currants

SASHIMI OF PETUNA OCEAN TROUT (GF)  
Black bean tabouleh, fried ginger

CRISPY PORK BELLY (GF)  
Sichuan salt, tamarind, papaya, pickled cucumber

## MAIN

PAN-FRIED POTATO GNOCCHI (V)  
Jerusalem artichoke, hazelnut dressing, king brown mushroom,  
cauliflower, zucchini, parmesan

RARE GRILLED COFFS HARBOUR YELLOWFIN TUNA (GF)  
Mustard crust, mussels, miso broth, shiitake

SEARED & POACHED BEEF FILLET (GF)  
Sauce bordelaise, porcini mushroom puree, roast baby carrots

## DESSERT

BURNT BASQUE CHEESECAKE (GF)  
Mandarin, cardamom, saffron

GOOEY CHOCOLATE TART  
Caramel ice-cream, banana

2 COURSE SET MENU \$85 PP

3 COURSE SET MENU \$105 PP

2 COURSE ALTERNATE SERVE \$95 PP

3 COURSE ALTERNATE SERVE \$115 PP

\* Seasonal Menu – subject to change



# FUNCTION SHARING MENU

## ENTRÉE

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

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 LEMON MERINGUE  
Frangelico anglaise, spiced rhubarb

\$99 PER PERSON

\* Seasonal Menu – subject to change

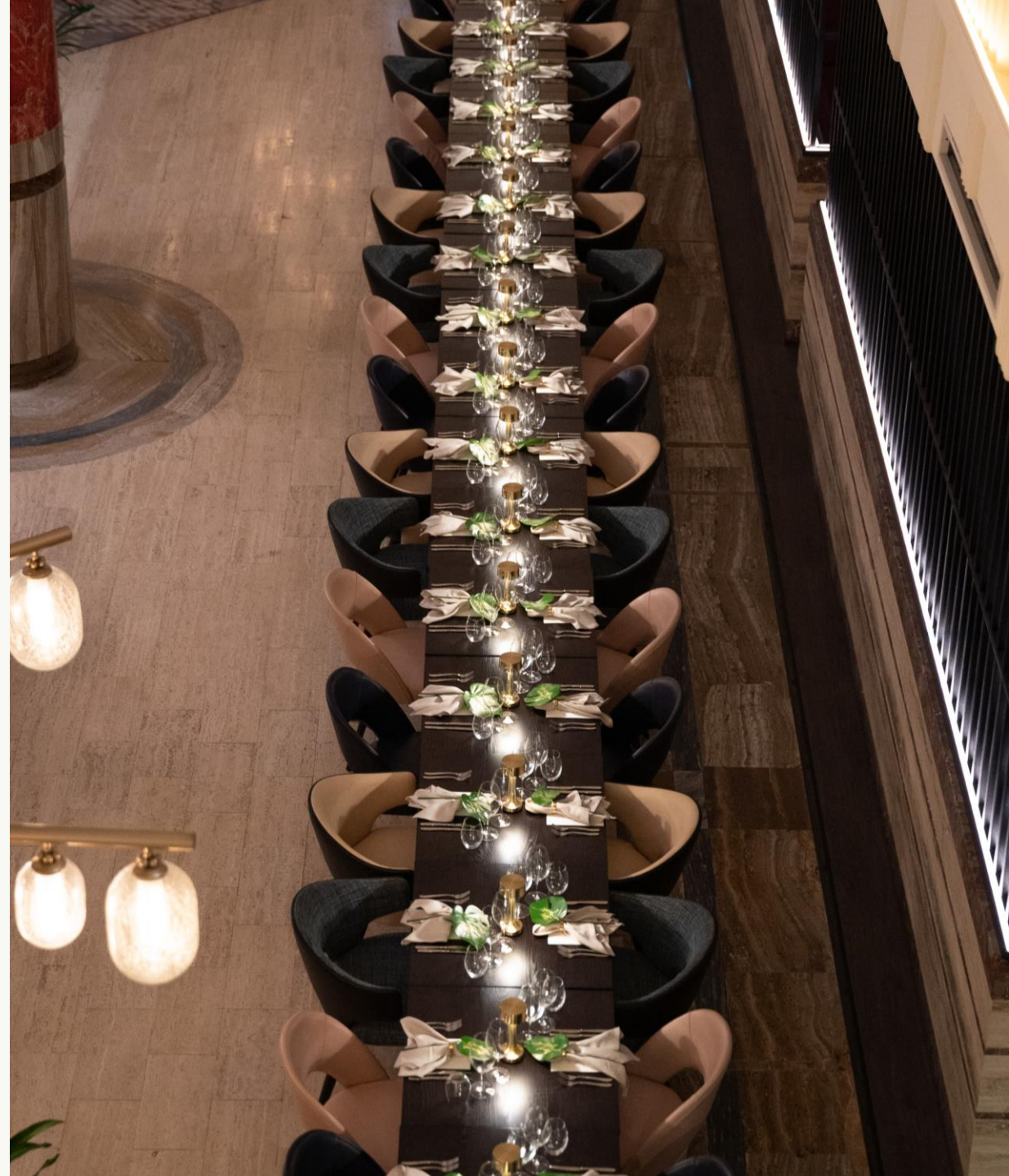




# SOCIALLY YOU

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**

\* Seasonal Menu – subject to change



# 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

Veuve D'Argent Blanc de Blanc, France

### WHITE

Lark Hill Regional Riesling, Canberra District, NSW  
Luke Mangan by Brokenwood Chardonnay, Hunter Valley, NSW

### RED

Punt Road Pinot Noir, Yarra Valley, VIC  
Luke Mangan by Mount Langi Shiraz, Grampians, VIC

### BEER

150 Lashes Pale Ale  
Stella Artios

\* Low abv options upon request

Selection of still & sparkling water, soft drinks and juice

## CLASSIC PACKAGE

1 hour at \$45 per person  
2 hours at \$55 per person  
3 hours at \$65 per person  
4 hours at \$75 per person

\* Subject to change

## PREMIUM PACKAGE MENU

### SPARKLING

Salatin, Prosecco, Italy

### ROSÉ

Maison AIX Rosé, Provence, France

### WHITE

Craggy Range Appellation Sauvignon, Martinborough NZ  
Scarborough The Obsessive Chardonnay, Orange, NSW

### RED

Craggy Range Appellation Pinot Noir, Martinborough NZ  
Yangarra Shiraz, McLaren Vale, SA

### BEER

Lord Nelson Three Sheets Pale Ale, NSW  
Asahi, Japan

Peroni Nastro Azzurro, Italy

\* Choice of two beers

Selection of still & sparkling water, soft drinks and juice

## PREMIUM PACKAGE

1 hour at \$45 per person  
2 hours at \$60 per person  
3 hours at \$75 per person  
4 hours at \$90 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

\* Subject to change





# BEVERAGES ON CONSUMPTION

## CHAMPAGNE & SPARKLING

			GLASS	BOTTLE	RED WINE		GLASS	BOTTLE
NV	Salatin Prosecco	Treviso, Italy	16	80	2020	Craggy Range Appellation Pinot Noir, Martinborough, NZ	18	88
NV	Tattinger Brut Prélude	Reims, France	32	160	2017	Luke Mangan by Mount Langhi Shiraz, Grampians, VIC	16	72
					2020	Yangarra Shiraz, McLaren Vale, SA	19	86
					2019	Vasse Felix Cabernet Sauvignon, Margaret River, WA	21	95

## WHITE WINE

			GLASS	BOTTLE	BEER		BOTTLE
2021	Keith Tulloch Semillon, Hunter Valley, NSW		15	68	Peroni Lager		11
2021	Lark Hill Regional Reisling, Canberra Dist., NSW		16	72	Stella Artois		11
2021	Keith Tulloch Perdiem Pario Pinot Grigio, Hunter Valley, NSW		14	63	James Squire 150 Lashes Pale Ale		11
2021	Deep Down Sauvignon Blanc, Malborough, New Zealand		18	81	Lord Nelson Three Sheets Pale Ale		11

MINIMUM SPENDS APPLY

1 hour at \$20 per person

2 hours at \$40 per person

\* Seasonal Sample Menu – subject to change



# 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

## BLOODY MARY TROLLEY

From \$30.00 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

## ARRIVAL COCKTAIL

\$25.00 per person

## ARRIVAL SPARKLING WINE

\$18.00 per person

## 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.





# WINE FUNCTIONS HOSTED BY DAVID BOSANQUET

Blind Wine 101

\$65.00pp

16-36ppl (Up to 6 groups of 4-6)

*Approximately 2-3 hours*

Learn the basics of wine tasting and identifying the differences between them with a team blind tasting challenge!

As each bracket is poured, you will be provided with a basic overview of the category and what you should be looking for.

David will then move between the groups answering questions and giving pointers.

Each group will give their answers and the winning group will receive a bottle of fizz on us!

Exact wines chosen nearer the event.

- Bread, charcuterie, olives & nuts
- 6x75ml pours
- 2 Sparkling (Traditional vs Charmat)
- 2 Whites (New World vs Old World)
- 2 Reds (Oak vs Tank)





# WINE & DINE

*By David Bosanquet*

\$140.00pp | 20-40pp

Enjoy the best food Luke has to offer with wines to match!

Fizz on arrival, oysters once seated with top ups as required.

2 dishes to be sent together with 2 wines to pair.

David will explain the reasoning behind these pairings and answer any questions as necessary.

Finish with dessert and of course more wine.

Chefs selection

Oysters

2 Dishes

3 Desserts

8x75ml pours of matched wines

1 Sparkling

2 Whites

1 Orange

1 Light Red

2 Reds

1 Sweet/Fortified



# WINE & CHEESE

*By David Bosanquet*

\$85.00pp | 6-10 guests

An intimate exploration of the complexity of cheese and wine pairing. Discussing why some wines work and others don't as a smaller group allows for a more interactive experience.

4-6 Cheeses  
6x75ml glasses of wine  
1 Sparkling  
2 Whites  
1 Red  
2 Sweet/Fortified











SPEAK WITH US TODAY

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