



MEET AND MINGLE

**BESPOKE, UNFORGETTABLE EVENTS**

KIMPTON  
MARGOT  
SYDNEY







## THE MARGOT EXPERIENCE

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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 surrounding 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 experiences should entail.

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





# DAY DELEGATE PACKAGES

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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.





# DAY DELEGATE PACKAGES

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Our Day Delegate Packages are Inclusive of:

- Freshly brewed coffee and a selection of premium Teas
- Delegate refreshments including sweets and fresh water
- Morning and Afternoon tea break
- Lunch and beverages served on the Mezzanine Floor
- Stationary including notepad and pens
- Flipchart and Whiteboards (upon request)





# MONDAY

## AM COFFEE BREAK

FRUIT SALAD BOWL (GF VG V DF)  
chilled chia custard, pistachios, coconut yoghurt

SMASHED SPICED AVOCADO ON TOASTED MICHE (VG)  
asparagus, egg, dukkha

TOASTED BANANA BREAD (VG)  
ricotta and seasonal berries

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

CHICKEN KATSU SANDWICH  
shaved cabbage salad

SALAD BOWL (VG V DF)  
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 (GF VG V DF)

MIXED BERRY SMOOTHIE (GF VG V DF)  
mixed Berries Plant based yoghurt coconut water

KALE ONION PAKORA (GF VG V DF)  
cucumber riata

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

\*Seasonal Menu - Items are subject to change

GF - Gluten Free  
VG - Vegetarian  
V - Vegan  
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# TUESDAY

## AM COFFEE BREAK

BACON AND EGG WRAP (DF)  
tomato and jalapeno salsa, kimchi mayo

BIRCHER MUESLI (VG)  
dried fruit and raisins

FRUIT SALAD BOWL (GF VG V DF)  
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 (GF VG)

LUKES QUICHE'S - LORRAINE, MUSHROOM AND GRUYERE (VG)  
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 (GF VG V DF)

LEMON MERINGUE TART (VG)

VEGETABLE RICE PAPER ROLL (GF VG V DF)  
dipping sauce

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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# WEDNESDAY

## AM COFFEE BREAK

FRUIT SALAD BOWL (GF VG V DF)  
chilled chia custard, pistachios, coconut yoghurt

TOASTED APPLE & CURRANT BREAD (VG)  
ricotta, smashed banana, honey

SPICED SMASHED AVOCADO WRAP (VG DF)  
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 (V)  
curried kale, sweet potato, caramelised onion

FRIED BROWN RICE, BROCCOLI, EGG,  
SPRING ONION, CHILLI (GF VG DF)

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

SEASONAL FRUIT PLATTER (GF VG V DF)

MINI CHOC TART (VG)  
chocolate, coconut

CHICKPEA PONT NUEF (GF VG V DF)

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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# THURSDAY

## AM COFFEE BREAK

FRUIT SALAD BOWL (GF VG V DF)  
chilled chia custard, pistachios, coconut yoghurt

AVOCADO, NORI, NUT CREAM TOASTS (VG V DF)  
sesame seeds, basil

FRESHLY BAKED CROISSANT (VG)  
raspberry jam, honey, peanut butter or vegemite

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

CORNED BEEF TOASTED SANDWICH  
smoked cheddar and pickled zucchini

COLD POACHED CHICKEN SALAD (GF DF)  
pickled cucumber, papaya and ginger salad

SPICED EGGPLANT LINGUINE (VG DF)  
chilli, oregano

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

SEASONAL FRUIT PLATTER (GF VG V DF)

ANZAC BISCUITS (VG)

PORK FENNEL SAUSAGE ROLL  
green tomato chutney

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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# FRIDAY

## AM COFFEE BREAK

FRUIT SALAD BOWL (GF VG V DF)  
chilled chia custard, pistachios, coconut yoghurt

ASSORTED MINI MUFFINS (VG)

PORTUGUESE TART (VG)

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

GRILLED VEGGIE WRAP (VG V DF)  
red pepper hummus

SALAD BOWL (GF VG V DF)  
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 (GF VG V DF)

LEMON MERINGUE TART (VG)

SWEET POTATO, MANCHEGO, CORN, EMPANADA (VG)

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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# SATURDAY

## AM COFFEE BREAK

FRUIT SALAD BOWL (GF VG V DF)  
chilled chia custard, pistachios, coconut yoghurt

TOASTED BANANA BREAD (VG)  
ricotta, seasonal berries

BACON AND EGG WRAP (DF)  
tomato & jalapeno salsa, kimchi mayo

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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## LUNCH MENU

### GRAZING STATION

mixed olives – sun dried tomatoes – artichokes (GF VG V DF)

### CHARCUTIER SELECTION (GF DF)

ham – pastrami – smoked chicken – smoked salmon

### DIPS

guacamole (GF VG V) – beetroot hummus (GF VG)  
smoked cod dip (GF) – vegetable sticks (GF VG V DF)

### PENNE PASTA – POTATO SALAD (VG)

Bread rolls (VG V DF) – butter – crackers (VG) -  
potato gaufrette (GF VG V DF)

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

SEASONAL FRUIT PLATTER (GF VG V DF)

MIXED BERRY SMOOTHIE (GF VG V DF)  
mixed Berries, plant-based yoghurt, coconut water

KALE ONION PAKORA (GF VG V DF)  
cucumber riata

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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# SUNDAY

## AM COFFEE BREAK

FRUIT SALAD BOWL (GF VG V DF)  
chilled chia custard, pistachios, coconut yoghurt

SPICED SMASHED AVOCADO WRAP (VG V DF)  
onion jam, roast capsicum, chickpeas

TOASTED APPLE & CURRANT BREAD (VG)  
ricotta, smashed banana, honey

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

## LUNCH MENU

BABY COS, PARMESAN, GARLIC TOAST,  
GREEN GODDESS DRESSING (GF VG)

MILK BUN  
crabmeat, Vietnamese slaw

SWEET POTATO & SPINACH CURRY (GF VG V DF)  
brown rice

Nespresso coffee, T Bar teas, still & sparkling water

## PM COFFEE BREAK

SEASONAL FRUIT PLATTER (GF VG V DF)

MIXED BERRY SMOOTHIE (GF VG V DF)  
mixed Berries, plant-based yoghurt, coconut water

KALE ONION PAKORA (GF VG V DF)  
cucumber riata

Orange Juice

Nespresso coffee, T Bar teas, still & sparkling water

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## SOCIALLY YOU

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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 (GF, DF)  
classic mignonette

CEVICHE SPOON (GF, DF)  
market fish

SALMON RILLETE (GF)  
fried sushi rice, spicy mayo

ZAATAR BRUSCHETTA  
with persian fetta

SPRING SKEWER (GF)  
tomato, basil, bocconcini

GOUGERE (GF)  
goats cheese, truffle honey

WAGYU BRESAOLA BRUSCHETTA (DF)  
romesco, pickled fennel

## HOT

PUMPKIN AND RICOTTA ARANCINI  
chipotle mayo

CRISPY PEKING DUCK (DF)  
with hoisin sauce

CELERIAC TART  
pickled chilli

BEEF BRISKET CROQUETTE  
with tomato relish

CHICKEN CROQUETTE  
with goddess dressing

MACARONI FINGER  
with truffle cheese

SEARED SCALLOP (GF, DF)  
chorizo jam, apple

CHICKEN SKEWERS (GF, DF)  
with satay sauce

## SUBSTANTIAL

MINI HOTDOGS  
wasabi mustard, smoked cheddar

LAMB CUTLET (GF, DF)  
smokey eggplant puree

PULLED CHICKEN SLIDER (DF)  
kimchi and pickles

PORK AND FENNEL SAUSAGE ROLL (DF)  
green dressing

MUSHROOM RAVIOLI (DF)  
sauce vierge

## DESSERT

CHOCOLATE TART  
with coconut

LAMINGTON  
mango and passionfruit

PAVLOVA (GF)  
seasonal fruits

LEMON MERINGUE TART  
lemon curd

## PACKAGES

Classic | 3 cold, 2 hot, 1 dessert

Premium | 4 cold, 3 hot, 2 dessert

Superior | 3 cold, 3 hot, 2 substantial, 2 dessert

Additional cold, hot & dessert canapes are available.

Additional substantial canapes are available.

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## PARTY PLAN

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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 and has them talking about the food for years to come.



# PLATED MENU

## ENTREE

FIG & BLUE CHEESE TART (V)  
Caramelised onion, rocket salad

SASHIMI OF SPENCER GULF HIRAMASA  
KINGFISH (GF)  
Dashi and sesame dressing, pickled  
plum, radish

MARINATED BBQ QUAIL (GF)  
Grape & currant salsa, asparagus

## MAIN

MUSHROOM RAVIOLI (V)  
Capsicum salsa, ricotta

STEAMED CORAL TROUT (GF)  
Sauce vierge, corn, snow peas

SEARED & POACHED BEEF FILLET (GF)  
Zucchini, basil & pine nuts, whipped  
fetta, preserved lemon

2 COURSE SET MENU

3 COURSE SET MENU

2 COURSE ALTERNATE SERVE

3 COURSE ALTERNATE SERVE

## DESSERT

GOOEY CHOCOLATE TART  
Roast peach, vanilla bean ice cream

SOFT PASSIONFRUIT MERINGUE  
Berries, coconut anglaise

## SIDES

Fries | Truffle & Parmesan Fries

Heirloom tomatoes, mozzarella, olives,  
raspberry dressing

Steamed green beans, slow-cooked  
eschalots



# SHARING MENU

## ENTREE

ROAST BEETROOT & ORANGE SALAD  
Ricotta, walnuts, honey & oregano

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)  
Dashi and sesame dressing, pickled plum, radish

MARINATED BBQ QUAIL (GF)  
Grape & currant salsa, asparagus

## MAIN

MUSHROOM RAVIOLI (V)  
Capsicum salsa, ricotta

STEAMED CORAL TROUT (GF)  
Sauce vierge, corn, snow peas

SEARED & POACHED BEEF FILLET (GF)  
Zucchini, basil & pine nuts, whipped fetta, preserved lemon

## DESSERT

GOOEY CHOCOLATE TART (GF)  
Roast peach, vanilla bean ice-cream

SOFT PASSIONFRUIT MERINGUE  
Berries, coconut anglaise

## SIDES

HEIRLOOM TOMATOES mozzarella, olives, raspberry dressing  
STEAMED GREEN BEANS slow-cooked eschalots

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## BEVERAGES

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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, tippie 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 & juices.

1 hour package  
2 hour package  
3 hour package  
4 hour package

## 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 & juices.

1 hour package  
2 hour package  
3 hour package  
4 hour package

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# BEVERAGES ON CONSUMPTION

## CHAMPAGNE & SPARKLING

- NV Salatin Prosecco Treviso, Italy
- NV Taittinger Prélude Reims, France

## WHITE WINE

- 2021 Keith Tulloch Semillon, Hunter Valley, NSW
- 2021 Lark Hill Regional Reisling, Canberra Dist., NSW
- 2021 Redbank La Piazza Pinot Gris, King Valley, VIC
- 2021 Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ

## NON ALCOHOLIC

Selection of still & sparkling water, soft drinks and juice

## RED WINE

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

## BEER

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

MINIMUM SPENDS APPLY











KIMPTON  
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SYDNEY

SPEAK WITH US TODAY

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