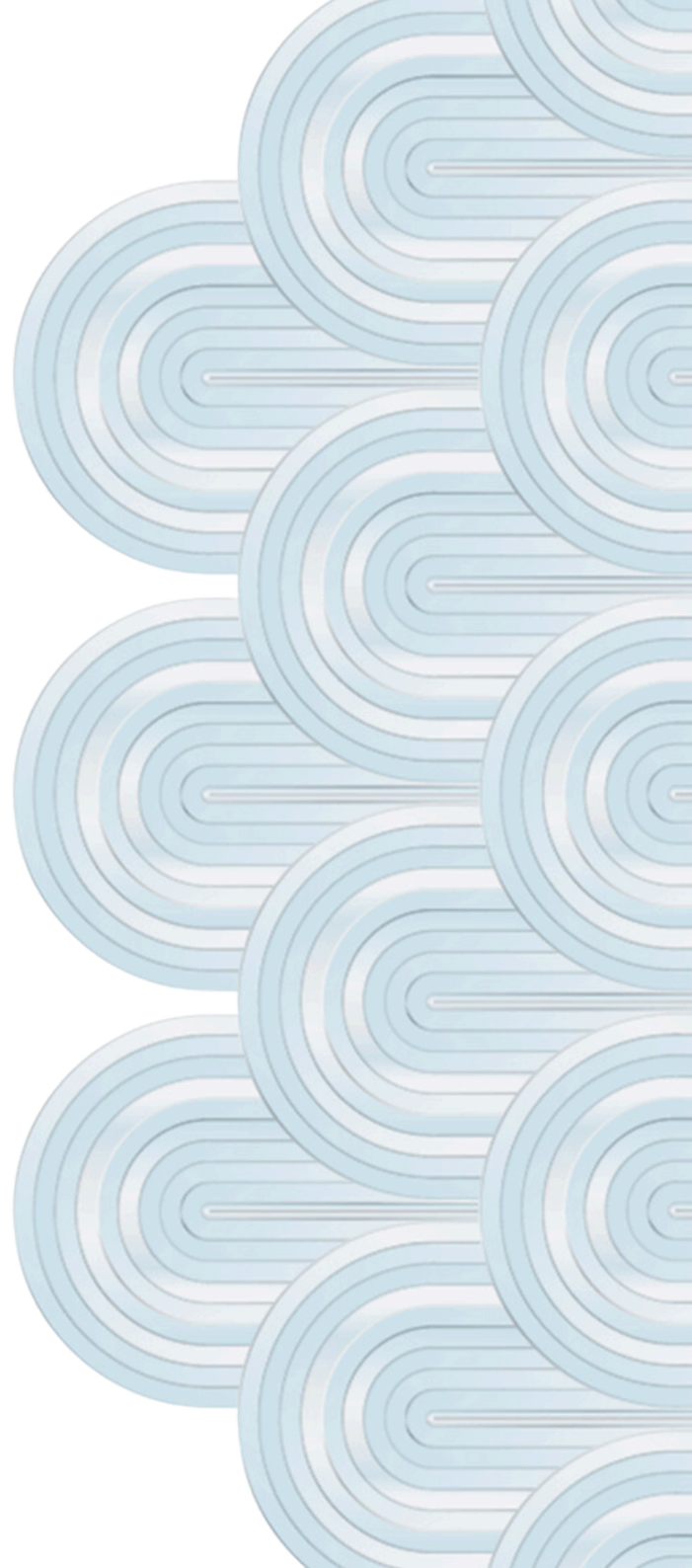


SOCIALLY YOU

BESPOKE, UNFORGETTABLE EVENTS

KIMPTON
MARGOT
SYDNEY



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?



MENU

CANAPES

COLD

Sydney Rock Oyster GF DF
Classic Mignonette, Lemon

Kingfish Ceviche GF DF
Tomato & Jalapeno, Corn Tortilla

Beef Tartare GF DF *N
Prawn Crackers topped with
Crispy Chilli Oil, Kimchi

Prosciutto
Crispy Bread topped with
Rockmelon Salsa, Stracciatella

Duck Liver Parfait
Preserved Orange, Toasted Brioche

Roast Capsicum on Toast V
Ricotta, Sultanas, Parsley

Chilled Beetroot Shooter GF V
Horseradish Cream

HOT

Seared Scallop GF
Corn Puree, Sauce Vierge

Prawn Toast DF
Corn Salsa, Chipotle Aioli

Lebanese Pumpkin Croquette VG
Fragrant Dressing

Goat's Cheese Tart V
Preserved Lemon, Green Olives

Crispy Peking Duck Pancake DF
Hoisin Sauce

Pork Belly Bites GF DF
Tamarind Dressing

Thai Beef Kofta GF DF
Served in Lettuce Cup,
Coconut Sauce

SUBSTANTIAL

Spiced Lamb Cutlet GF
Harissa Yoghurt

Wagyu Mini Burger
BBQ Sauce, Onion Relish,
Tomato, Cheese

Salt Cod Croquette DF
Lemon Aioli

Crispy Tofu Cigar VG
Chilli & Kaffir Lime Sauce

Soft Polenta & Gruyere Cheese Tart V
Shiitake Mushroom, Truffle Dressing

Tempura Fish Taco DF
Pineapple Salsa, Chipotle Aioli

Scotch Eggs DF
Tomato Chutney

DESSERT

Warm Chocolate Tart
Strawberries

Lemon Curd Tartelette
Passionfruit

Tiramisu
Vanilla Cream

Profiterole
White Chocolate Mousse

Exotic Fruit Skewers

PACKAGES

CLASSIC | \$42PP
3 cold, 2 hot, 1 dessert

PREMIUM | \$63PP
4 cold, 3 hot, 2 dessert

SUPERIOR | \$80PP
3 cold, 3 hot, 2 substantial, 2 dessert

Additional Cold, Hot & Dessert Canapes | \$7 Per Serve
Additional Substantial Canapes | \$12 Per Serve

GLUTEN FREE (GF) | DAIRY FREE (DF) | VEGETARIAN (V) | VEGAN (VG) | CONTAINS NUTS (CN)



GRAZING PLATTERS

MEDITERRANEAN MEETS MEXICO DIPS | V

\$90 Per Platter | Serves up to 10 Guests

Hummus, Baba Ghanoush, Guacamole, Taramasalata,
Fried Tortilla Chips, Corn Chips, Grilled Focaccia

ANTIPASTO BOARD

\$120 Per Platter | Serves up to 10 Guests

Assortment of Cured Meats, Olives, Cheeses, Stuffed Baby Capsicum,
Artichoke Hearts, Pickled Green Chillies, Grilled Focaccia

CHEF'S SPECIAL

\$150 Per Platter | Serves up to 10 Guests

Fried Lamb Kibbeh with Tzatziki & Pomegranate Dressing, Cajun Spiced, Prawns
with Aioli & Grilled Lemon, Guacamole with Corn Chips & Tomato Chutney, Cured
Meats Served with Grilled Focaccia

DESSERT GALORE

\$80 Per Platter | Serves up to 10 Guests

Portuguese Custard Tarts, Lemon Curd Tartlets, Strawberries, Profiteroles,
White Chocolate Mousse, Accompanied with Fresh Fruits



PLATED MENU

ENTREE

Hiramasa Kingfish Sashimi (GF, DF, CN)
Black bean & tabbouleh salsa

Harrisa Baked Zucchini (VG, CN)
Tahini, dukkah

Marinated BBQ Quail (GF)
Grape & currant dressing, grilled asparagus

MAIN

Butternut Pumpkin Ravioli (V)
Yuzu, chilli, garlic, shiitake

Baked Barramundi (GF, DF)
Char siu mushrooms, Asian greens

Pasture Fed Beef Tenderloin (GF)
Mash potatoes, green beans, red wine sauce

Poached Chicken Breast (GF)
Corn puree, roast capsicum relish, snow peas

DESSERT

Soft Meringue (CN)
Frangelico anglaise, berries, coconut

Goosey Chocolate Tart
Banana, caramel ice-cream

Poached Seasonal Fruit (GF, VG)
Coconut & kaffir lime sorbet

SHARED SIDES

Roasted carrots, fragrant dressing, ricotta, almonds (GF, VG)
Mixed leaves, eschalots, raspberry dressing (GF, VG)

PRICING

2 COURSE SET MENU | \$95PP

3 COURSE SET MENU | \$115PP

2 COURSE ALTERNATE SERVE MENU | \$105PP

3 COURSE ALTERNATE SERVE MENU | \$125PP

GLUTEN FREE (GF) | DAIRY FREE (DF) | VEGETARIAN (V) | VEGAN (VG) | CONTAINS NUTS (CN)



SHARING MENU

ENTREE

Prawn Toast (DF)

Nam jim, coconut yoghurt, pickled
watermelon, coriander

Fried Lamb Croquettes

Tzatziki, pomegranate dressing

Grilled Herb Flatbread (DF)

Baba ghanoush, hummus, taramasalata

MAIN

White Bean Ravioli (VG)

Yuzu, chilli, garlic, shiitake, coriander

Pan-Fried Barramundi (GF)

Corn salsa, preserved lemon & cauliflower puree

Seared & Poached Beef Fillet (GF, DF)

Red wine sauce, roast zucchini, bacon & rosemary

De-Boned Spatchcock (GF, DF)

Steamed green beans, slow cooked eschalots

DESSERT

Liquorice Dome

Luke's Signature Dessert

Lime, rhubarb & apples

White Chocolate & Green Tea Fondant

Poached pear, vanilla bean ice-cream

SIDES

Roast Jerusalem Artichokes (GF, VG, CN)

Chives, hazelnut dressing

Rocket Salad (GF, CN)

Walnut, pear, blue cheese

PRICING

\$120PP

GLUTEN FREE (GF) | DAIRY FREE (DF) | VEGETARIAN (V) | VEGAN (VG) | CONTAINS NUTS (CN)





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.

BEVERAGE PACKAGES

CLASSIC PACKAGE

1 HOUR | \$50PP
2 HOURS | \$60PP
3 HOURS | \$70PP
4 HOURS | \$80PP

SPARKLING

NV Salatin Prosecco, Treviso, Italy

WHITE

Redbank La Piazza Pinot Gris, King Valley VIC
Luke Mangan by Brokenwood Chardonnay, Hunter Valley NSW

RED

Rising Pinot Noir, Yarra Valley VIC
Luke Mangan by Brokenwood Shiraz, Hunter Valley NSW

BEER

Peroni
4 Pines Pale Ale

*Low abv options upon request

Selection of still & sparkling water, soft drinks & juices included

PREMIUM PACKAGE

1 HOUR | \$60PP
2 HOURS | \$75PP
3 HOURS | \$85PP
4 HOURS | \$95PP

SPARKLING

NV Salatin Prosecco, Treviso, Italy

ROSÉ

Maison AIX Rosé, Provence, France

WHITE

Marc Bredif Vouvray Chenin Blanc, France
Famille Hugel Pinot Gris, France

RED

Whistler Estate Cabernet Sauvignon, Margaret River WA
Guigal Côtes du Rhône, Rhône Valley, France

BEER

Asahi, Japan
Lord Nelson Three Sheets Pale Ale, NSW

*Low abv options upon request

Selection of still & sparkling water, soft drinks & juices included



BEVERAGES ON CONSUMPTION

PRE-SELECT UP TO 1 SPARKLING, 2 WHITE WINES, 2 RED WINES, 1 ROSE AND 2 BEER OPTIONS
Charged on consumption per bottle opened

CHAMPAGNE & SPARKLING

	BOTTLE
NV Salatin Prosecco Treviso, Italy	82
NV Louis Bouillot Perle D'aurore Brut Rosé, Burgundy, France	95
NV Taittinger, Reims, France	180

ROSÉ

	BOTTLE
Maison Aix Rosé, Provence, France	85

WHITE WINE

	BOTTLE
Redbank La Piazza Pinot Gris, King Valley VIC	75
Luke Mangan by Brokenwood Chardonnay, Hunter Valley NSW	77
Brokenwood Semillon, Hunter Valley NSW	70
Lark Hill Regional Riesling, Canberra NSW	78
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough NZ	85

BEER

	BOTTLE
Asahi	11
Peroni	11
Stella Artois	11
Corona	12
4 Pines Pale Ale	12
Lord Nelson Three Sheets Pale Ale	14

*Low abv options upon request

RED WINE

	BOTTLE
Rising Pinot Noir, Yarra Valley VIC	85
Luke Mangan By Brokenwood Shiraz, Hunter Valley NZ	72
John Duval Concilio Grenache Shiraz, Barossa Valley SA	85
Poggio Anima Belial Sangiovese, Tuscany, Italy	72
Whistler Estate Cabernet Sauvignon, Margaret River WA	110

NON-ALCOHOLIC

Selection of Still & Sparkling Water, Soft Drinks & Juices



BEVERAGE MENU ADD-ONS

SPIRITS

Pre-select up to 4 spirits to be available with all mixers
\$14 Per Beverage | Charged on Consumption

SPIRITS

Ketel One Vodka

Hickson London Dry Gin

Casamigos Tequila

Bulleit Bourbon

Monkey Shoulder Whisky

Pampero Rum

St Agnes Brandy

MIXERS

Fever Tree Tonic | Ginger Ale | Ginger Beer | Soda Water

Coke | Coke Zero | Sprite

Cranberry Juice | Orange Juice | Apple Juice

COCKTAILS

Pre-select up to 3 cocktails to be available
\$21 Per Cocktail | Charged on Consumption

Negroni

Hickson House London Dry Gin, Campari, Antica Formula

Aperol Spritz

Aperol, Bandini Prosecco, Soda Water

Limoncello Spritz

Santa Marta Limoncello, Bandini Prosecco, Grapefruit Juice, Soda Water

Saint Germain Spritz

Elderflower Liqueur, Bandini Prosecco, Lime, Soda Water

Moscow Mule

Ketel One Vodka, Lime, Fever Tree Ginger Beer

London Mule

Hickson House London Dry Gin, Lime, Fever Tree Ginger Beer

Jamaican Mule

Pampero White Rum, Lime, Fever Tree Ginger Beer

Tom Collins

Hickson House London Dry Gin, Lemon, Sugar, Soda Water

Cuba Libre

Pampero Blanco Rum, Lime, Coke

Old Fashioned

Bulleit Bourbon, Angostura Bitters, Sugar







SPEAK WITH US TODAY

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