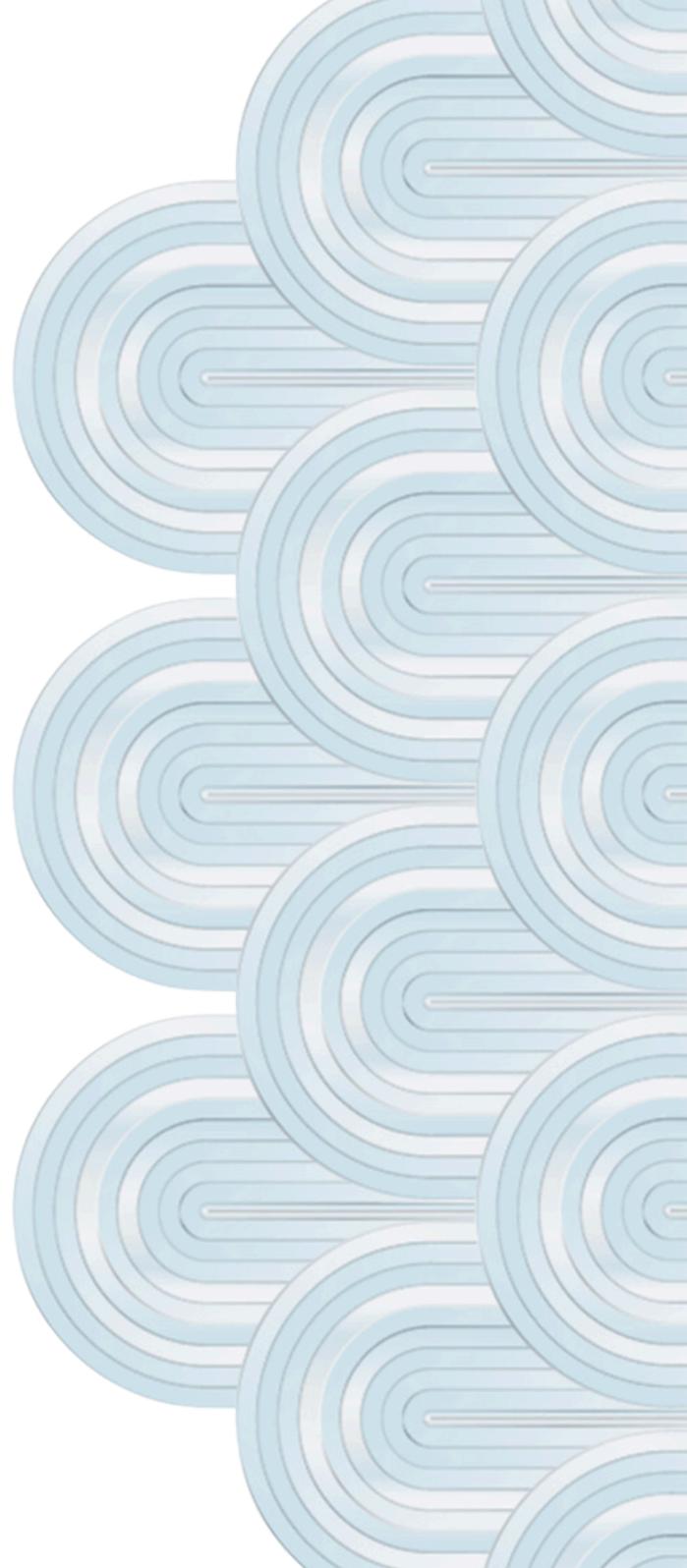


MEET & MINGLE

DAY DELEGATE PACKAGES

KIMPTON
MARGOT
SYDNEY





THE MARGOT EXPERIENCE

A NOTE FROM THE CHEF...

HELLO. I'M LUKE...

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.

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

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.

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 (one break for half day)

Lunch and beverages served on the Mezzanine Floor

Stationary including notepad and pens

Flipchart and Whiteboards (upon request)

Full Day Delegate Package \$120pp | Half Day Delegate Package \$110pp

Additional items available upon request

*Seasonal Menu - Items are subject to change



MENU

MONDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

ASSORTED LUKE MANGAN QUICHES
bacon and cheese
mushroom and gruyere (VE)
both served with shaved pecorino and rocket

MINI PIKELETS (VE)
curd, jams, crème chantilly

LUNCH

ASSORTED SUSHI (GF, DF)
pickled ginger, veggies, ponzu

CHICKEN KARAAGE (DF)
kimchi, wasabi mayo, lime

CAULIFLOWER KARAAGE (GF, DF, VG)
Kimchi, wasabi mayo, lime

EDAMAME SALAD (GF, DF, VG)
cucumber, corn, tomatoes, wakame dried
seaweed, shredded carrot, soy &
sesame oil dressing

AFTERNOON TEA

ASSORTED SANDWICHES
chicken tarragon, mayonnaise,
grain mustard
avocado, cucumber, vegan mayo,
dijon mustard (DF, VG)

CHOCOLATE ALMOND BROWNIE (GF, VE)
blueberries

FRUIT PLATTER (GF, DF, VG)
freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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



MENU

TUESDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

LUKE'S PORK SAUSAGE ROLLS (DF)
pork, fennel, spices, carrot, onion,
tomato relish

MINI CREPE (VE, CN)
fresh berries, banana, hazelnuts,
chocolate drizzle

LUNCH

CHICKEN TACOS (DF)
flour tortilla, guacamole

FISH TACOS (DF)
flour tortilla, pineapple salsa

SPICED EGGPLANT (DF, VG)
flour tortilla, Pico de Gallo

FRIED PLANTAIN (VE)
mojo aioli, coriander, jalapeno, lime,
garlic, cumin

corn tortillas provided upon request (GF)

AFTERNOON TEA

EMPANADA
beef, olives, potato
sweet potato, corn, manchego (VE)
served with sour cream, lime

MINI PROFITEROLE (VE)
chocolate sauce, custard, berries

FRUIT PLATTER (GF, DF, VG)
freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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



MENU

WEDNESDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

BREKKIE BURRITO (DF)
hash brown, tomato, egg, spinach

PORTUGUESE TART (VE)
egg custard, burnt sugar

LUNCH

ASSORTED BBQ SKEWERS (GF, DF)
salsa verde, fresh herbs

MUSHROOM & HALOUMI SLIDERS (VE)
fresh vegetables, salsa verde

TOMATO SALAD (DF, VG)
olives, herbs, croutons

PASTA SALAD (VE, CN)
pesto pasta salad, fresh tomatoes,
zucchini, nuts

AFTERNOON TEA

LUKE'S BEEF SAUSAGE ROLLS (GF, DF)
beef, garlic, onion, herbs, spiced
tomato relish

MINI CHOCOLATE TARTS (VE)
whipped cream, fresh berries

FRUIT PLATTER (GF, DF, VG)
freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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



MENU

THURSDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

BAKED PEAR & PEACH CRUMBLE (VE)
coconut anglaise

CROQUE MONSIEUR
toasted sourdough, ham, dijon mustard,
bechamel, cheese

LUNCH

BANH MI (DF)
bbq chicken, pickled veg, herbs

TEMPURA TOFU BANH MI (DF)
pickled veg, herbs

GLASS NOODLE SALAD (GF, DF, VE)
mint, shredded carrot, onion,
nam jim dressing

FENNEL SALAD (GF, DF VG)
celery, wombok, endive, lemon dressing

AFTERNOON TEA

RICE PAPER ROLLS (GF, DF, VG, CN)
lettuce, carrot, mint, hoisin peanut sauce

ASSORTED BAKED FRIENDS (VE)
blueberry
raspberry
white chocolate
caramel

FRUIT PLATTER (GF, DF, VG)
freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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MENU

FRIDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

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

TOASTED BANANA BREAD (VE)
ricotta cheese, fresh banana, grapes,
seasonal berries, honey

LUNCH

BRAISED BEEF (GF, DF)
carrot, cumin

SPICE ROASTED CHICKEN (GF, DF)
onion, garlic, smoked paprika, herbs,
roasted herb potatoes

CAULIFLOWER STEAKS (GF, DF, VG, CN)
capsicum relish, ginger tahini,
sumac, pistachios

APPLE & MINT COLESLAW (GF, DF, VE)
cabbage, capsicum, carrot, parsley,
coleslaw, mayonnaise

AFTERNOON TEA

TEMPURA ZUCCHINI FLOWERS (VE)
goats cheese, sundried tomato, herbs,
olives, capsicum salsa

RAW SNICKERS SLICE (GF, DF, VG, CN)
crushed nuts, caramel, peanuts,
chocolate topping

FRUIT PLATTER (GF, DF, VG)
freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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MENU

SATURDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

LUKE'S ASSORTED QUICHES
spinach and mushroom (VE)
salmon and dill
ham, onion and chive

BRIOCHE FRENCH TOAST (VE)
caramelised peaches, honey, double cream

LUNCH

PULLED PORK SLIDERS (DF)
coleslaw, salsa verde

VEG SKEWERS (GF, DF, VG)
mushroom, zucchini, miso glaze

CHICKEN CROQUETTES
lemon, cheese, aioli

CAESAR SALAD (VE)
cos lettuce, eggs, croutons,
parmesan, dressing

AFTERNOON TEA

ARANCINI BALLS (VE)
truffled mushroom, parmesan

PECAN PIE (VE)
maple custard

FRUIT PLATTER (GF, DF, VG)
freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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MENU

SUNDAY

MORNING TEA

FRUIT SALAD BOWL (GF, DF, VG)
chilled chia custard, berry compote,
granola, coconut yoghurt

FRITTERS (VE)

corn, zucchini, halloumi, herbs,
capsicum salsa

BREAD AND BUTTER PUDDING (VE)

fresh berries, anglaise sauce

LUNCH

ROASTED BALSAMIC LAMB (DF)
pita bread, tzatziki, pickled onion

FALAFEL (GF, DF, VG)

pita bread, tzatziki, pickled onion

MEDITERRANEAN COUSCOUS (DF, VG)

cauliflower, couscous, sweet potato,
chickpeas, dried fruit, almonds, homemade
Moroccan dressing

TABOULEH SALAD (GF, DF, VG)

tomato, onion, parsley, mint, quinoa,
lemon juice

AFTERNOON TEA

LUKE'S SIGNATURE PIE
chicken and leek, tomato relish

PEAR & RASPBERRY CRUMBLE

seasonal berries

FRUIT PLATTER (GF, DF, VG)

freshly sliced seasonal fruit

Nespresso coffee, LMDT teas, selection of juices, still & sparkling water

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





SPEAK WITH US TODAY

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