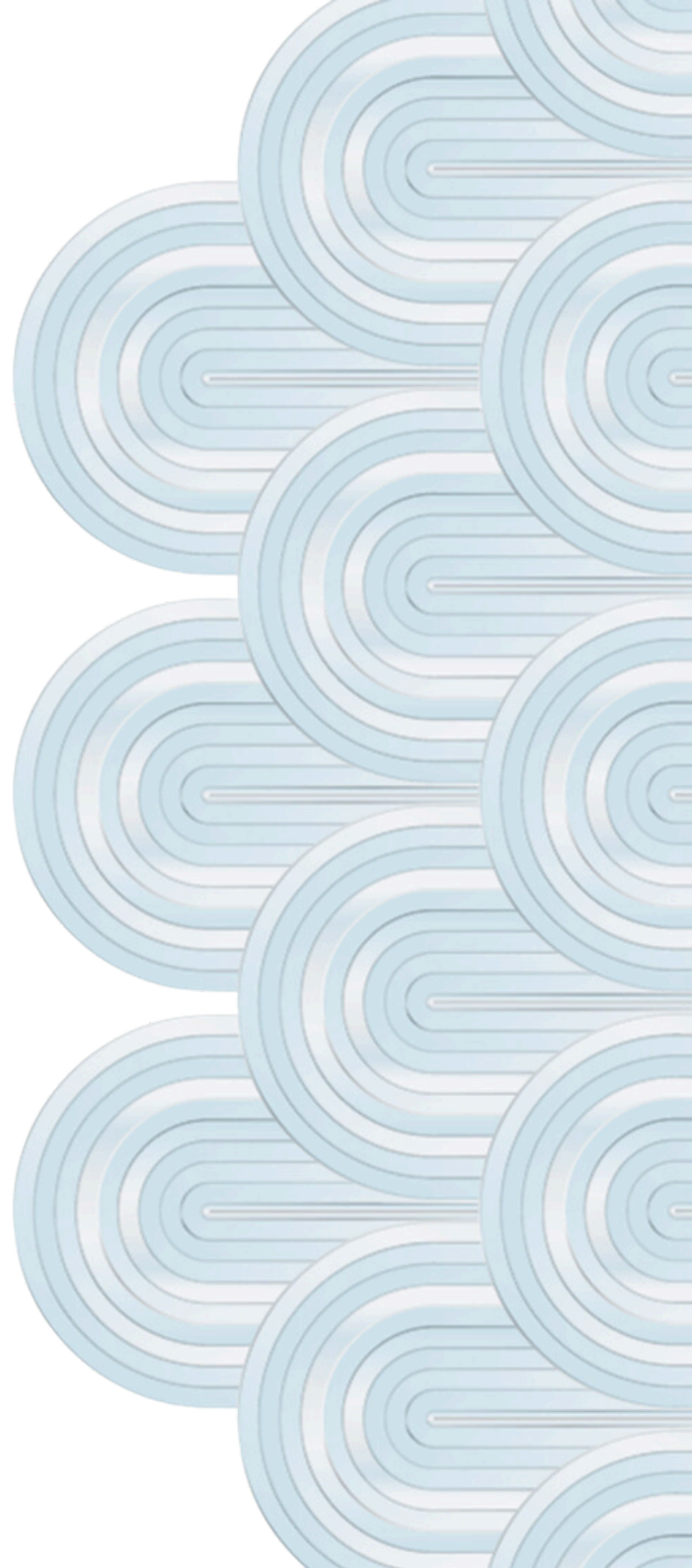


MEET & MINGLE

BESPOKE, UNFORGETTABLE EVENTS

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 thoughtfully crafted menus are designed to inspire focus, enhance wellbeing and boost energy throughout the day.



DAY DELEGATE PACKAGES BY LUKE MANGAN

Created by Luke Mangan, these menus bring the renowned Luke's Kitchen Restaurant philosophy to every event, featuring fresh herbs grown by Luke himself, signature recipes, house-made dressings and slow-cooked favourites, all designed to be shared family-style.



DAY DELEGATE PACKAGE

Self-serve Nespresso coffee and a selection of premium teas
Delegate refreshments including sweets and fresh water
Morning and Afternoon tea break (one break for half day package)
Lunch and beverages served on the Mezzanine Floor
Stationery including notepad and pens
1 x Flipchart/Whiteboard

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



ROOFTOP DAY DELEGATE PACKAGE

Self-serve Nespresso coffee and a selection of premium teas
Delegate refreshments including sweets and fresh water
Morning and Afternoon tea break (one break for half day package)
Lunch and beverages served at Harper Rooftop Bar
Stationery including notepad and pens
1 x Flipchart/Whiteboard

Full Day \$140pp | Half Day \$130pp



EXECUTIVE DAY DELEGATE PACKAGE

Barista coffee order on arrival
Luke Mangan Juice Shot at place settings on arrival
Self-serve Nespresso coffee and a selection of premium teas
Morning and Afternoon tea break (one break for half day package)
Lunch and beverages served at Harper Rooftop Bar or Luke's Kitchen
Delegate refreshments including sweets and sparkling & still water
Stationery including notepad and pens
1 x Flipchart/Whiteboard

Full Day \$155pp | Half Day \$145pp

MENU

MONDAY

MORNING TEA

Seasonal Fruit Platter GF DF V

Coconut & Chia Pudding Pots with Macadamia Granola GF V DF CN

Mushroom & Gruyere Quiche, Spiced Tomato Relish V

Raspberry & Berry Friands GF V

LUNCH

Lime & Parsley Roasted Chicken GF DF

Chipotle Braised Mexican Beans GF DF V

Accompaniment: Red Pepper Chimi Churri GF DF V

Seasonal Leaf Salad with Honey Mustard Dressing GF DF V

Charred Corn with Coriander, Fetta & Lime GF V

Golden Beetroot, Ricotta & Balsamic Roasted Onion Salad GF V

Paprika Spiked Tortilla Chips GF DF V

Chicken and Bacon Ciabatta, Cos Lettuce & Caesar Dressing

(Gluten Free & Vegetarian Option Available)

AFTERNOON TEA

Pork & Fennel Sausage Roll

Burnt Butter Choc Cookie

Chewy Protein Bite GF

Nespresso Coffee, Premium Teas, Selection of Juices, Still & Sparking Water

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



MENU

TUESDAY

MORNING TEA

Seasonal Fruit Platter GF DF V

Stewed Fruit & Natural Yoghurt Crumble Pots GF V

Leg Ham English Muffins, Crushed Egg, Zuni Pickle & Dill Salad

Portuguese Custard Tart V

LUNCH

Herb Roasted Free Range Chicken GF DF

Pumpkin & Kale Croquettes with Pomegranate Salsa DF V

Accompaniment: Dried Mango & Pickled Onion Salsa GF DF V

Sourdough Bread, Cultured Butter

Marinated Cucumbers, Fried Ginger & Shallot GF DF V

Shaved Cabbage Salad, Pepita Seed, Citrus & Mint V

Sweet Potato Tossed with Sesame, Soy & Ginger GF DF V

Slow Cooked Lamb Ciabatta with Parsley & Harissa Yoghurt

(Gluten Free & Vegetarian Option Available)

AFTERNOON TEA

Spinach & Fetta Filo Pie V

Matcha Tiramisu Bites

Chewy Protein Bite GF

Nespresso Coffee, Premium Teas, Selection of Juices, Still & Sparking Water

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



MENU

WEDNESDAY

MORNING TEA

Seasonal Fruit Platter GF DF V

Coconut & Chia Pudding Pots with Macadamia Granola GF DF V CN

Bacon & Egg Breakfast Wrap with Tomato Relish

Strawberry & Chantilly Banana Bread V

LUNCH

Slow Cooked Lamb Shoulder with Mint Sauce GF DF

Spinach & Parsley Falafel with Rocket Pesto DF V

Accompaniment: Tahini, Honey & Garlic Dressing GF V

Butter Lettuce, Radish, Avocado & Cherry Tomato Salad GF DF V

Sumac Spiced Roasted Cauliflower, Harissa, Pomegranate, Pinenut & Parsley GF V

Grain Salad, Pistachio, Parmesan & Golden Beets V CN

Fried Lebanese Bread with Sesame & Za'atar DF V

Chicken & Bacon Ciabatta, Cos Lettuce & Caesar Dressing

(Gluten Free & Vegetarian Option Available)

AFTERNOON TEA

Beef Rendang Empanada with Tomato Salsa

Raw Snickers Bar Slice GF DF

Chewy Protein Bite GF

Nespresso Coffee, Premium Teas, Selection of Juices, Still & Sparking Water

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



MENU

THURSDAY

MORNING TEA

Seasonal Fruit Platter GF DF V

Stewed Fruit & Natural Yoghurt Crumble Pots GF V

Freshly Baked Pastries, Jam & Honey Pots V

Bacon & Egg Breakfast Roll with Spiced Tomato Relish

LUNCH

Honey, Soy & Ginger Baked Roasted Chicken GF DF

Pumpkin & Kale Croquettes with Pomegranate Salsa DF V

Accompaniment: Pink Pickled Ginger Dressing GF DF V

Seasonal Leaf Salad with Honey Mustard Dressing GF DF V

Brown Rice Bowl with Green Beans, Pickled Carrot, Daikon Mint & Coriander GF DF V

Asian Style Slaw, Crispy Fried Wontons & Lime V

Roasted Sweet Potato with Marinated Goats Fetta GF V

Slow Cooked Lamb Ciabatta, Parsley & Harissa Yoghurt

(Gluten Free & Vegetarian Option Available)

AFTERNOON TEA

Mushroom & Goats Cheese Wellington V

Coffee & Chocolate Cookie

Chewy Protein Bite GF

Nespresso Coffee, Premium Teas, Selection of Juices, Still & Sparking Water

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



MENU

FRIDAY

MORNING TEA

Seasonal Fruit Platter GF DF V

Coconut & Chia Pudding Pots with Macadamia Granola GF DF V CN

Mushroom & Gruyere Quiche V

Chocolate Lamington V

LUNCH

Slow Cooked Lamb Shoulder with Rocket Pesto & Hot Honey GF DF CN

Beetroot Falafel, Parsley & Sesame Dressing V DF

Accompaniment: Horseradish Yoghurt GF V

Leafy Green, Avocado & Pickled Ginger Salad GF DF V

Curry Spiced Roast Pumpkin with Fried Chickpeas & Coriander GF DF V

Apple, Celery & Grape Salad with Walnuts Parmesan & Buttermilk GF DF V CN

Beetroot, Watermelon & Fetta Salad with Mint & Sumac GF V

Chicken & Bacon Ciabatta, Cos Leaves & Caesar Dressing

(Gluten Free & Vegetarian Option Available)

AFTERNOON TEA

Cherry Tomato, Caramelised Onion & Goats Cheese Tart V

Chocolate Hazelnut Profiterole

Chewy Protein Bite GF

Nespresso Coffee, Premium Teas, Selection of Juices, Still & Sparking Water

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





BREAKFAST

Brekkie needs to power your day, and we have got you covered.

Choose between our plated menu, breakfast buffet or eclectic canapes to kickstart your day the right way.

PLATED BREAKFAST

PLATED BREAKFAST | \$40PP
Available for events of up to 40 guests

Pastries & Fresh Fruit Platters
served on arrival / in centre of tables

Followed by an alternate drop of two pre-selected dishes from the menu below

Honey Mustard Herb Eggs (V, GFO)
linseed bread, roast tomatoes

Roast Field Mushroom (V)
creamed silverbeet, pine nuts, fetta

Corn & Zucchini Fritters (V)
smashed avocado, tomato salsa

Smoked Salmon Crumpet (GFO)
tomato relish, Persian fetta, rocket

Bacon & Eggs (GFO)
fried eggs, grilled sourdough

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

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



BREAKFAST BUFFET

BREAKFAST BUFFET | \$40PP

Scrambled eggs (GF)

Streaky bacon (GF, DF)

Grilled beef herbed sausages (GF, DF)

Hash browns (GF, V)

Grilled tomatoes with garlic and thyme (GF, VG)

Garlic mushrooms with lemon and parsley (V, GF)

Fresh sliced fruit (VG)

Mini assorted pastries (V)

Toasted white bread (V)

(seeded/multigrain bread available upon request)

Jams, honey, butter, vegemite, peanut butter

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

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



BREAKFAST CANAPES

BREAKFAST CANAPES | \$5PP PER SERVE

Corn & zucchini fritter, tomato relish (V)

Tartlet of warm capsicum relish, poached quail egg, sauce hollandaise (V)

Smoked salmon on English muffin, crème fraîche, zucchini, mustard pickle

Truffle scrambled eggs on toast, salmon caviar, chives (V)

Bruschetta of minted peas, maple bacon, Persian fetta

SUBSTANTIAL BREAKFAST CANAPES | \$7 PP PER SERVE

Smashed avocado, tomato & jalapeno salsa, hash brown (VG)

Egg & cheese toasted wrap, onion jam (V)

Bacon & quails egg slider, tomato chutney (DF)

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

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



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, *CN)
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 Canapes

Substantial Canapes | \$12 Per Serve

Cold, Hot & Dessert Canapes | \$7 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

Kingfish Sashimi

Radicchio, Pickled Persimmon, Yuzu & Wasabi (A, DF)

Tamarind Glazed Pork Belly

Apple & Thai Herb Salad (DF, GF)

Aphrodite Grilled Halloumi

Quince, Zucchini, Peanut, Sesame & Chilli (GF, V)

MAIN

Pan Fried Mulloway

Pencil Leeks, Broad Beans & Miso Beurre Blanc (A)

Braised Beef Cheek

Sweet Potato, Chickpeas, Pomegranate, Pine Nuts & Fetta

Pumpkin Ravioli

Cavolo Nero, Roquefort & Honey (V)

DESSERT

Coconut Rice Pudding

Strawberries & Vanilla (GF)

Rhubarb Meringue Roll

Ginger & Kaffir Lime

Goosey Dark Chocolate Tart

Caramelised Banana & Vanilla Ice Cream

SHARED SIDES

Robertson Potato Mash (V)

Radicchio, Pear & Parmesan Salad (GF, V)

MENUS

Inclusive of Shared Sides

2 Course Set Menu | \$95pp

2 Course Alternate Serve Menu | \$105pp

3 Course Set Menu | \$115pp

3 Course Alternate Serve Menu | \$125pp

GLUTEN FREE (GF) | DAIRY FREE (DF) | VEGETARIAN (V)

AUSTRALIAN SEAFOOD (A) | IMPORTED SEAFOOD (I) | MIXED (M) COMBINATION OF BOTH



SHARING MENU

ENTREE

Kingfish Sashimi

Radicchio, Pickled Persimmon, Yuzu & Wasabi (A, DF)

Grilled Split King Prawns

Yellow Curry, Coconut Sambal & Finger Lime (GF)

Aphrodite Grilled Halloumi

Quince, Zucchini, Peanut, Sesame & Chilli (GF, V)

MAIN

Pan Fried Mulloway

Pencil Leeks, Broad Beans & Miso Beurre Blanc (A)

Braised Beef Cheek

Sweet Potato, Chickpeas, Pomegranate, Pine Nuts & Fetta

Pumpkin Ravioli

Cavolo Nero, Roquefort & Honey (V)

DESSERT

Rhubarb Meringue Roll

Ginger & Kaffir Lime

Goosey Dark Chocolate Tart

Caramelised Banana & Vanilla Ice Cream

SIDES

Robertson Potato Mash (V)

Radicchio, Pear & Parmesan Salad (GF, V)

Full Menu Included | Designed to Share

\$130pp

GLUTEN FREE (GF) | DAIRY FREE (DF) | VEGETARIAN (V)

AUSTRALIAN SEAFOOD (A) | IMPORTED SEAFOOD (I) | MIXED (M) COMBINATION OF BOTH





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

SPARKLING

Mojo Prosecco, SA

WHITE WINE

Cloud St Pinot Gris, VIC
Cloud St Chardonnay, VIC

RED WINE

Cloud St Pinot Noir, VIC
Cloud St Shiraz, VIC

BEER

Peroni Nastro Azzuro
James Squire 150 Lashes Pale Ale
Heineken Zero

PREMIUM PACKAGE

SPARKLING

Mojo Prosecco, SA

ROSÉ

Luke Mangan Rosé, Hunter Valley NSW

WHITE WINE

Deviation Road Pinot Gris, Adelaide Hills SA
Luke Mangan Chardonnay, Hunter Valley, NSW

RED WINE

Little Yering Pinot Noir, Yarra Valley VIC
Luke Mangan Shiraz, Hunter Valley NSW

BEER

Peroni Nastro Azzuro
James Squire 150 Lashes Pale Ale
Heineken Zero

LUXE PACKAGE

SPARKLING

Mumm Brut Prestige, TAS

ROSÉ

Luke Mangan Rosé, Hunter Valley NSW

WHITE WINE

Deviation Road Pinot Gris, Adelaide Hills SA
Vasse Felix Filius Chardonnay, Margaret River WA

RED WINE

Dalrymple Pinot Noir, Pipers River TAS
Forest Hill Estate Malbec, Mt Barker WA

BEER

Asahi
James Squire 150 Lashes Pale Ale
Peroni 0.0

Selection of Still & Sparkling Water, Soft Drinks & Juice Available With all Packages

2 Hours \$50pp

3 Hours \$60pp

4 Hours \$70pp

2 Hours \$75pp

3 Hours \$85pp

4 Hours \$95pp

2 Hours \$85pp

3 Hours \$95pp

4 Hours \$110pp



BEVERAGES ON CONSUMPTION

Pre-Select up to 1 Sparkling, 2 White Wines, 2 Red Wines, 1 Rosé and 2 Beer Options to Have Available

Charged on consumption per bottle opened

CHAMPAGNE & SPARKLING

	BOTTLE
Salatin Extra Dry Prosecco, Treviso, Italy	82
Idée Fixe Premier Brut Blanc de Blancs, Margaret River, WA	130
Taittinger Cuvee Prestige, Reims, France	190
Louis Bouillot Perle d'Aurore Rosé de Presse, Reims, France	115

WHITE WINE

	BOTTLE
O'Leary Walker Riesling, Clare Valley, SA	85
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ	95
Brokenwood Semillon, Hunter Valley, NSW	80
Redbank La Piazza Pinot Gris, King Valley, VIC	75
Marc Brédif Vouvray Chenin Blanc, Loire Valley, France	105
Luke Mangan by Brokenwood Chardonnay, Hunter Valley, NSW	77
Vasse Felix Chardonnay, Margaret River, WA	115

ROSÉ

	BOTTLE
Triennes IGP Méditerranée, Provence, France	80
Luke Mangan By Brokenwood Rosé, Hunter Valley, NSW	75

RED WINE

	BOTTLE
Dalrymple Pinot Noir, Pipers River, TAS	120
John Duval Concilio Grenache Shiraz, Barossa Valley, SA	85
Luke Mangan by Brokenwood Shiraz, Hunter Valley, NSW	75
Yangarra Shiraz, McLaren Vale, SA	90
Whistler Estate Cabernet Sauvignon, Clare Valley, SA	110
Monte Bernardi Sangio Chianti Sangiovese, Tuscany, Italy	95

BEER

	BOTTLE
Peroni, Lager	11
Asahi, Lager	11
Stone & Wood Pacific Ale	12

NON-ALCOHOLIC

	GLASS
Selection of Still & Sparkling Water, Soft Drinks & Juices	7

**Low abv options available upon request*



BEVERAGE ADD-ONS

SPIRITS

Pre-Select up to 4 Spirits to Have Available with All Mixers
\$14 Per Beverage | Charged on Consumption

SPIRITS

Ketel One Vodka

Bulldog London Dry Gin

Olmecca Altos Tequila

Makers Mark Bourbon

Johnnie Walker Black Whisky

Flor De Cana Rum

MIXERS

Full Menu Included

Cascade 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 Have 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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