# VIEW SYDNEY







Welcome to View Sydney, where we offer a unique blend of comfort and authenticity in North Sydney. Our stylish and spacious hotel rooms are designed to provide the perfect home away from home for any traveller.

Our accommodation on the fringe of Sydney's CBD is the perfect base for exploring all this vibrant city has to offer. With our hotel's central location, you'll have easy access to all the much-loved landmarks and an array of night-time hotspots.

View Sydney has room types which offer unparalleled views of the Sydney Harbour and the city skyline. Wake up and watch the boats sail by as you enjoy your morning coffee and at night, watch as the view transforms into the glow of the city lights.

View Sydney's rooms are designed to provide the ultimate in comfort and convenience, with modern furnishings and plush bedding. Complimentary Wi-Fi, flat-screen HD TV with Apple TV, and air conditioning are just a few of the features you'll enjoy during your stay.

V

17 Blue Street, North Sydney NSW 2060 Australia Telephone: +61 2 9955 0499 Email: meet.sydney@viewhotels.com.au Website: viewhotels.com.au/sydney Socials: @viewhotelsydney









Situated in our hotel lobby, Wylde Bar is the epicentre of the View Sydney experience. With great food and an inspired cocktail menu meant for any occasion, Wylde is the perfect place to host your pre or post event gathering.

#### **OPENING HOURS**

Daily from 4pm-10pm.

Happy hour from 4pm daily.

#### **CONTACT**

Email: meet.sydney@viewhotels.com.au Website: wyldebar.com Instagram: @wylde\_bar

Facebook: Wylde Bar









LB'S



Featuring a creative, contemporary a la carte menu and a selection of fine Australian wines, LB's Restaurant provides an unmatched dining experience. Located on the hotel's ground floor, LB's Restaurant is the ideal location for buffet lunch with a view.

#### **OPENING HOURS**

Breakfast from 6.30am-10:00am on weekdays and 7:00am-10.30am on Weekends and Public Holidays.

Lunch from 12:00pm-2:30pm Weekdays.

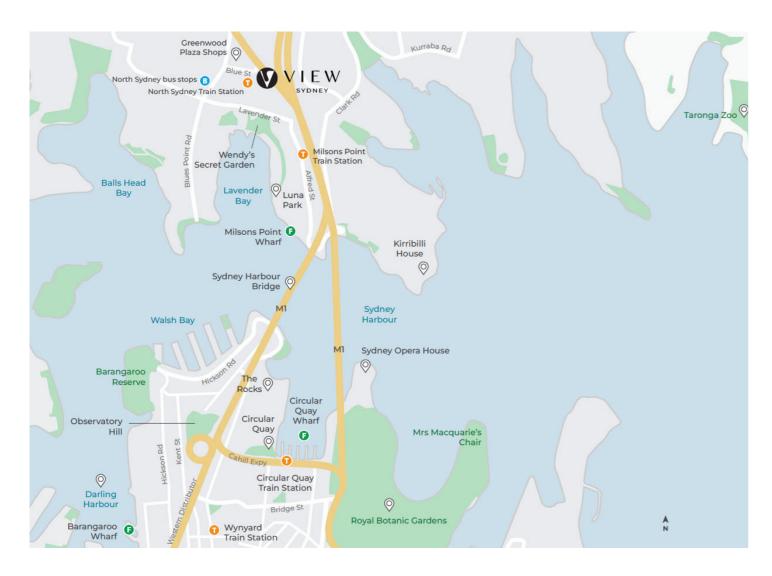
Dinner from 6pm-9pm Monday to Sunday.

#### CONTACT

Email: meet.sydney@viewhotels.com.au Website: viewhotels.com.au/sydney/dining Instagram: @lbsrestaurant\_northsydney

Facebook: LB's Sydney

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View Sydney is located in North Sydney, two train stops away from Wynyard Station and the centre of the Sydney CBD. The hotel is located a short walk from North Sydney train station, however there are a number of public transport options for getting to and from the hotel including a bus stop on Blue Street just outside the hotel or the Milsons Point ferry wharf which is a 15 minute walk. The airport is accessible by train with a 25 minute journey.

The hotel's location offers a unique vantage point across Kirribilli and Lavender Bay with a stunning view of the Sydney Harbour Bridge from LB's Restaurant and Lavender Bay conference room.

Access to the hotel is either via the stairs on Blue Street which leads straight into Bradfield conference rooms or up the ramp to the hotel entrance. Limited parking is available at the hotel so public transport is recommended.



# ROOMS & SPACES

Our versatile conference & event spaces can shift from one use to another with complete ease. From team building events to corporate Christmas lunches filled with seasonal spirit, no matter the event or reason, View Sydney has a space that will bring it all to life.

#### **LAVENDER BAY ROOMS**

Located on the first floor of the hotel, our Lavender Bay Rooms are ideal for small corporate meetings, breakout spaces, cocktail parties and intimate wedding and social celebrations.

#### **BOARDROOM**

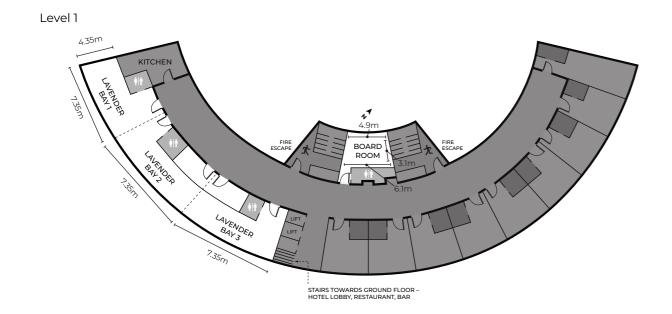
With an enclosed and private meeting area, our traditional Boardroom includes the necessities for your busy day such as complimentary Wi-Fi and a TV screen with HDMI access.

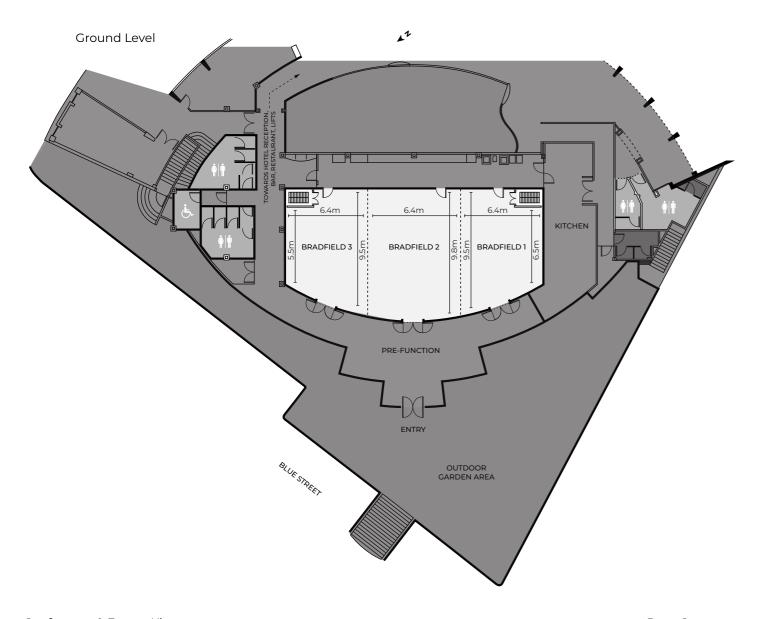
#### **BRADFIELD ROOMS**

Bradfield rooms are the largest conference space at the hotel and are well suited for conferences and seminars. The rooms open up into a sunny courtyard which can also be used as an informal breakout space.

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# FLOOR PLANS





# **CAPACITIES**

Room	SQM	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-shape	Cocktail
Boardroom	16m²	-	-	-	-	7	-	-
Bradfield 1 or 3	49m²	20	35	35	16	18	16	35
Bradfield 2	64m²	30	25	40	18	20	18	40
Bradfield 1 & 2 / 2 & 3	113m²	54	45	80	32	34	32	80
Bradfield Rooms no stage	162m²	78	65	120	46	-	-	120
Bradfield Rooms with stage	162m²	66	55	100	40	-	-	100
Lavender Bay 1, 2, 3	31m²	16	12	20	20	12	10	20
Lavender Bay 1 & 2 / 2 & 3	63m²	32	24	40	12	16	14	40
Lavender Bay Rooms	94m²	40	-	45	-	-	-	60















Cabaret

**Banquet** 

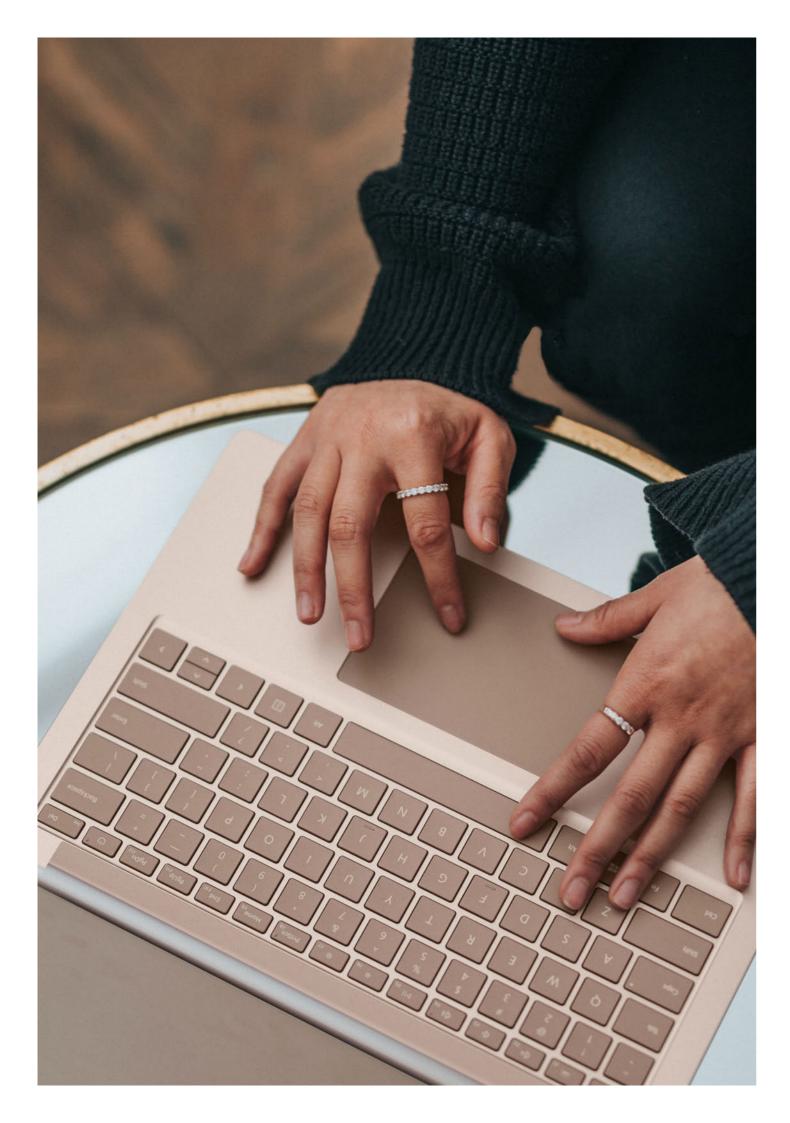
Theatre

Classroom

Boardroom U-shape

Cocktail

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# DAY DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

\*Minimum spend applies

MORNING TEA

Selection of tea, coffee, chef's selection bakery item and fresh fruit

OF

AFTERNOON TEA

Selection of tea, coffee, chef's selection bakery item and fruit bowl

CHEF'S SELECTION LUNCH

Daily changing buffet style lunch, served in LB's Restaurant\* or working style lunch served in your conference room

CONFERENCE AMENITIES

White board, flip chart, water, pads, pens, mints and Wi-Fi

FULL DAY
DELEGATE PACKAGE
\*Minimum spend applies

MORNING TEA

Selection of tea, coffee, chef's selection bakery item and fresh fruit

CHEF'S SELECTION LUNCH

Daily changing buffet style lunch, served in LB's Restaurant\* or working style lunch served in your conference room

AFTERNOON TEA

Selection of tea, coffee, chef's selection bakery item and fruit bowl

CONFERENCE AMENITIES

White board, flip chart, water, pads, pens, mints and Wi-Fi  $\,$ 



# **BREAKFAST**

#### **BLUE STREET BREAKFAST**

Served standing or on platters at the table

Bacon and egg brioche roll

Chicken chipolata, egg brioche roll

Cheese, tomato, basil croissant (V)

Yoghurt, berries, passion fruit in individual jars (V, GF)

Seasonal fruits

Tea and coffee station

Fresh fruit juices

#### SYDNEY VIEW BREAKFAST

Served plated

Crushed avocado on sourdough, poached egg,

heirloom tomatoes, feta (V, \*GF)

View big breakfast with scrambled eggs, bacon, chipolata, tomato, hashbrown (\*GF)

Served on platters at the table

Croissants, Danish pastries, pain au chocolat

Seasonal fruits

Yoghurt, berries, passionfruit in individual jars (V, GF)

Tea and coffee station

Fresh fruit juices

V - Vegetarian VG - Vegan

GF - Gluten Free

DF - Dairy Free
\* Available upon request

\*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential crosscontamination.



# LUNCH

LB'S BUFFET LUNCH

25 people

Served in LB's Restaurant

Based on a minimum of

#### **WORKING LUNCH**

Served in the function room or pre function area

Sandwiches and wraps with different fillings, chef's salad and desserts. Includes soft drinks and juice

#### SAMPLE MENU

Open chicken and avocado sandwiches on focaccia

Italian style wraps (V)

Mixed leaves with green goddess dressing (V, GF)

Potato salad with grain mustard (V, GF, DF)

French style tarts and pastries

Seasonal fruit platter

Daily changing hot dishes, market vegetables, assorted chef's salads, variety of desserts, cheeses and fresh fruit. Includes soft drinks and juice

#### SAMPLE MENU

Chicken teriyaki with shitake mushrooms. (DF)

Grilled barramundi, romesco sauce, lemon

Fragrant jasmine rice (V, GF, DF)

Lasagne of pumpkin spinach and ricotta (V)

Dauphinoise potatoes (V, GF)

Steamed vegetables (V, GF, DF)

Rocket and pear salad (V, GF, DF)

Mixed leaves with green goddess dressing (V, GF)

Greek salad (V, GF)

Soba noodle salad (V)

Potato salad with grain mustard (V, GF, DF)

Bread basket

French style tarts and pastries

Mary's pavlova (GF)

Red velvet cake

Australian cheeses

Seasonal fruit platter

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### **DELUXE BUFFET**

**DELUX BUFFET LUNCH OR DINNER**Based on a minimum of 25 people

HOT SELECTION (Choice of 2 dishes)

Chicken scaloppini mushroom, tarragon (GF)

Lamb loin, herbs de Provence, peperonata (GF, DF)

Pork loin with pickled red cabbage, apple raisin sauce (GF)

Barramundi, sauce vierge, lime butter sauce (GF)

Thai massaman beef curry (GF, DF)

Teriyaki chicken, shallots, shitake (DF)

SIDES (Choice of 4 side dishes)

Fragrant jasmine rice. (V, GF, DF)

Nasi goreng (V, GF)

Stir fried hokkien noodles (V, GF)

Cauliflower mornay with three cheeses, gremolata (V, GF)

Lasagne of pumpkin, spinach and ricotta (V)

Dauphinoise potatoes, parmesan, gruyere (V, GF)

Rice pilaf (V, GF, DF)

Penne pasta with spinach, goat's cheese, tomato and chilli (V)

Steamed vegetables (VG, GF, DF)

**DESSERTS** 

Chef's selection including:

French pastries

Mini tarts

Gateaux

Mary's pavlova (GF)

Pannacotta (GF)

Chocolate cremieux (GF)

House made hot desserts

Australian cheeses

Seasonal fruit

CARVERY - \$20 per person (Choice of two)

Roast beef, lamb, chicken, pork, ham with roasted vegetables, condiments and sauces (GF)

ANTIPASTO - \$15 per person

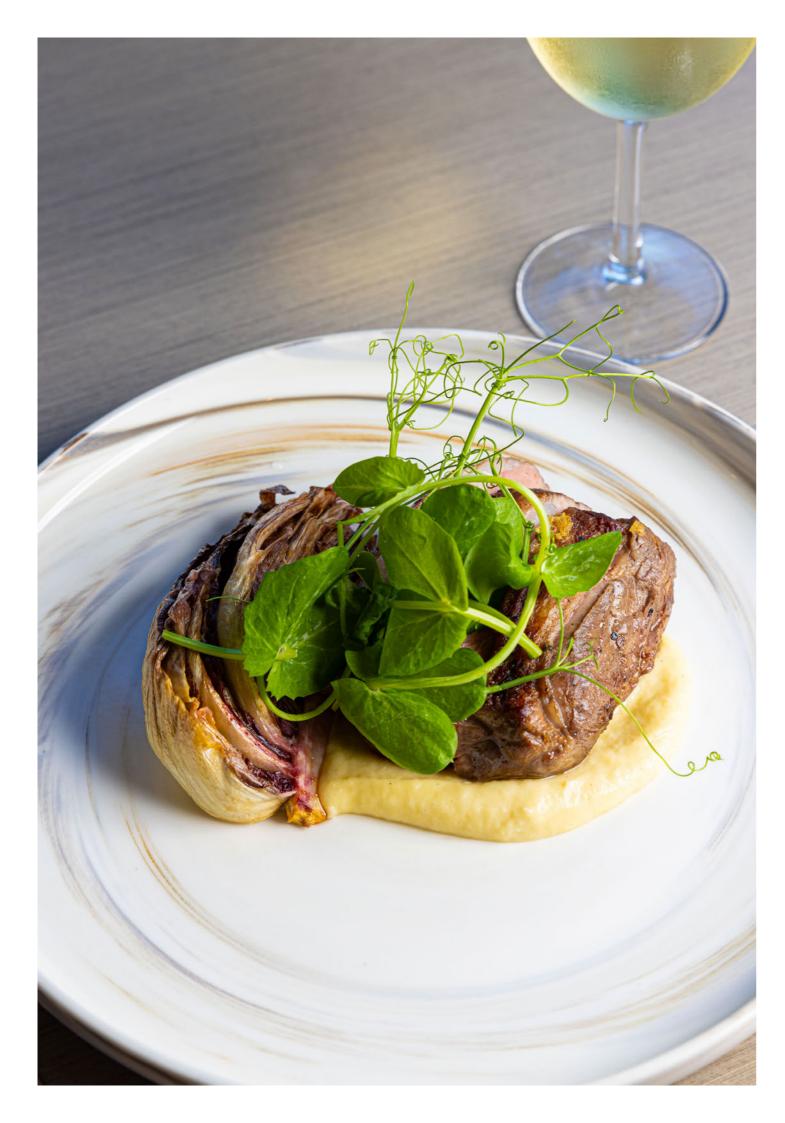
Antipasto, coppa, sopressa, prosciutto, grilled vegetables, olives, feta, artichoke (\*GF)

SEAFOOD - \$36 per person

Seafood platter including king prawns, oysters, smoked salmon, Balmain bugs, mussels, condiments (GF, DF)

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VG - Vegan
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DF - Dairy Free
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# PLATED - SET

# ALTERNATE SERVE SIT DOWN LUNCH OR DINNER

#### Two-course or Three-course

#### Option 1

#### **ENTREES**

Tempura of zucchini flowers, lemon, basil, ricotta (V)
Kingfish ceviche with pickled ginger, edamame, lime, coriander (GF, DF)

#### **MAINS**

Chicken thigh, herbs de Provence, fondant potato, grapes, verjuice, crème fraiche (GF)

Lamb rump, caponata, sauteed spinach, cherry truss tomatoes (GF, DF)

#### **DESSERTS**

Crème brûlée, mango, passionfruit, biscotti Blackberry clafoutis, pistachio ice cream

#### Option 2

#### **ENTREES**

Gravlax with remoulade, caperberries, grilled focaccia. Burrata with cherries, lemon, radicchio (V, GF)

#### **MAINS**

Grainge sirloin steak, café de Paris butter, field mushroom, beans almondine *(GF)* 

Barramundi, macadamia, olive mash, tomato and salsa primavera (GF)

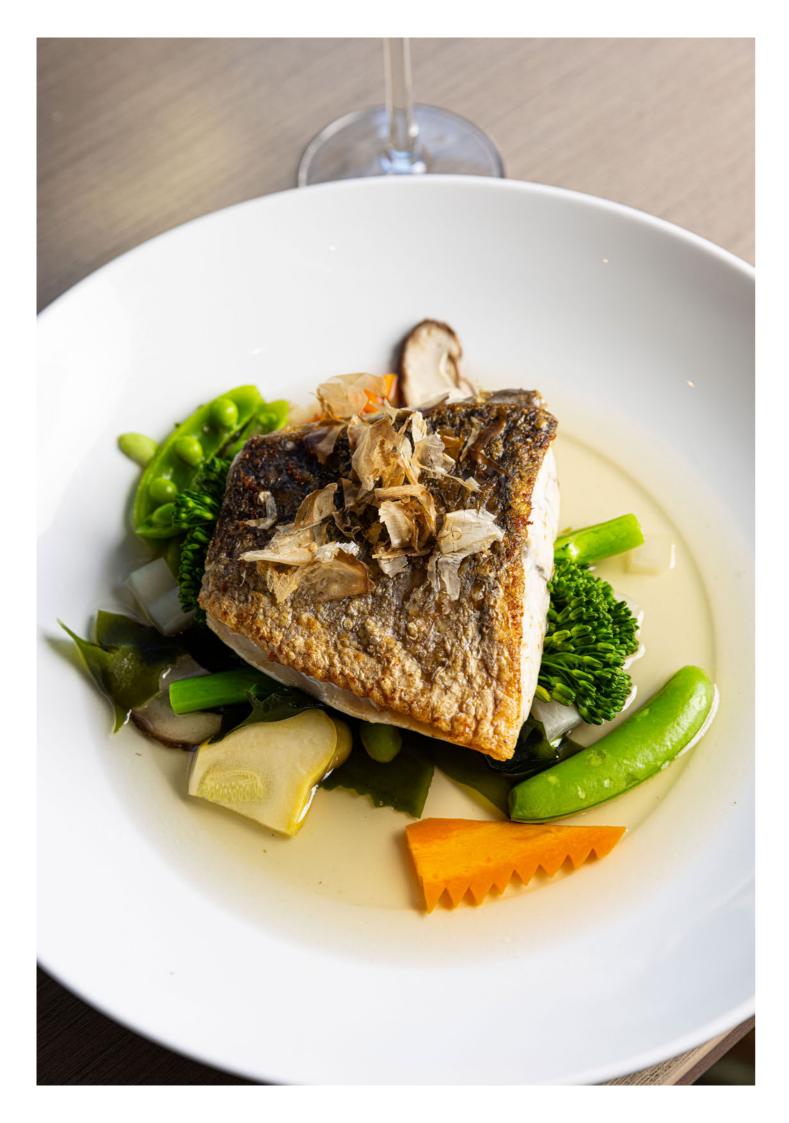
#### **DESSERTS**

Chocolate fondant, peanut butter fudge ice cream Tiramisu, coffee jelly

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\* Available upon request

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### **PLATED**

# ALTERNATE SERVE SIT DOWN LUNCH OR DINNER

Please choose 2 of each course for alternate serve.

Two-course or Three-course

#### **ENTREES**

Classic Caesar salad with parmesan croutons, shaved parmesan, crispy pancetta

Peking duck rice paper rolls, green pawpaw and herb salad, plum dipping sauce (GF, DF)

Terrine of rabbit and quail, pear, rocket, pickled grapes (GF, DF)

Antipasto with grilled focaccia

Burrata with cherries, lemon, radicchio (V, GF)

Grilled haloumi, fig, pomegranate, vincotto (V, GF)

House cured ocean trout with rocket and fennel salad, dill crème fraiche (GF)

Goat's cheese herb souffle, rocket, pickled rhubarb (V)

#### MAINS

Great Southern lamb rump, harissa, lemon, smoky eggplant, labneh, mint & cress salad (GF, DF)

Portuguese chicken, chorizo, olives, grilled vegetables (GF, DF)

Berkshire pork cutlet, pickled red cabbage, potato galette, apple, mustard, raisin sauce (GF)

Humpty Doo barramundi, Jerusalem artichoke puree, confit fennel, sauce vierge (GF)

Grainge sirloin steak, café de Paris butter, green beans,

confit eschalots, dauphinoise potato (GF)

Pea and mint croquette, field mushroom, olives, salsa verde (V)

#### ADD ON SHARED SIDES PER TABLE - \$6 per person

Kipfler potatoes with duck fat, marjoram. (GF)

Steamed vegetables (VG, GF, DF)

Mixed garden salad (VG, GF, DF)

Rocket, pear, parmesan and walnut salad (V, GF)

French fries, herbed salt, aioli (V, DF)

Mashed potato (GF)

#### **DESSERTS**

Hot chocolate pudding, peanut butter fudge ice cream

Key lime tart, whipped coconut cream

Baked lemon cheesecake, orange and cherries

Chocolate brownie, salted caramel, pomegranate ice cream

Tiramisu, coffee jelly

Cherry, apple, ricotta strudel, cinnamon cream anglaise, ice cream

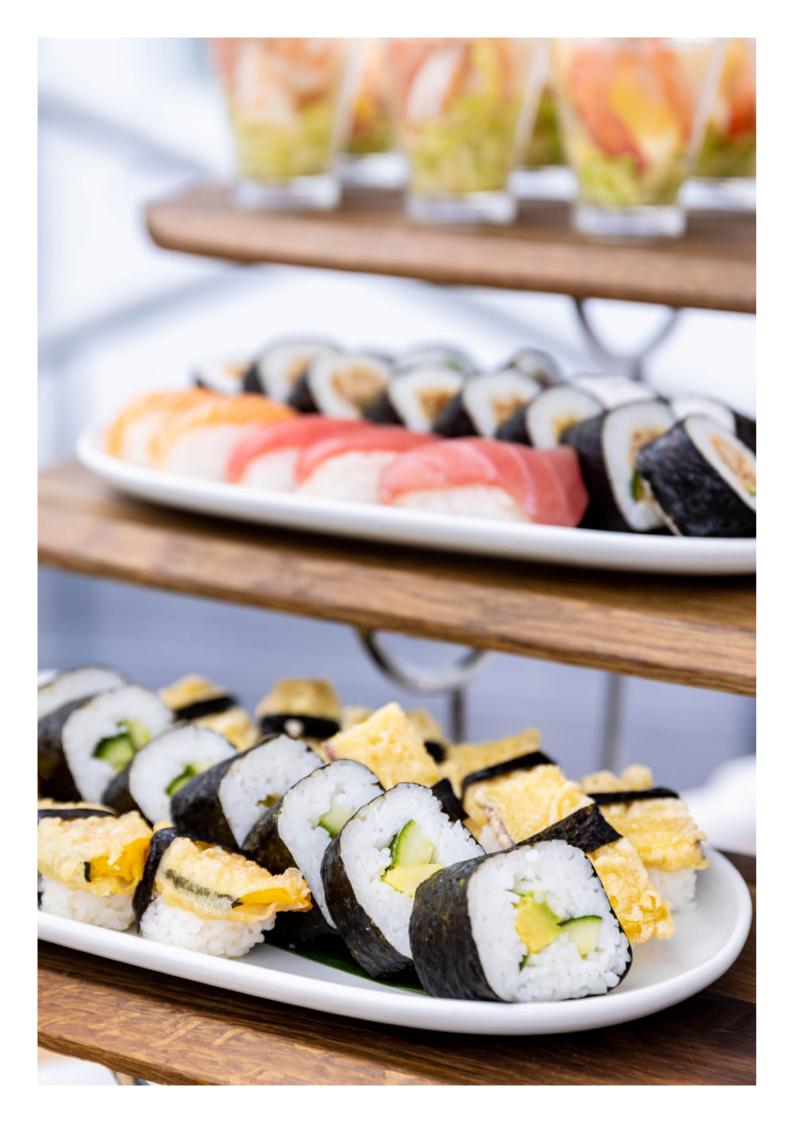
Mango and passionfruit crème brulée, biscotti (\*GF)

Sticky date pudding, butterscotch sauce

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DF - Dairy Free\* Available upon request

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# **CANAPES**

#### **CANAPE PACKAGES**

#### 1-hour

4 classic + 1 substantial

#### 2-hour

4 classic + 2 substantial

#### 3-hour

5 classic + 2 substantial

#### CLASSIC

Sushi rolls with pickled ginger, wasabi and soy \*Assorted salmon, tuna, chicken, vegetarian (\*GF, \*V)

Prawn, avocado crostini, caviar, dill (DF)

Gravlax of ocean trout, blini, caviar

Watermelon, olive, mint, feta skewers (V, GF)

Salt and pepper squid, lemon aioli

Steamed chicken and prawn dumpling (DF)

Leek and shitake mushroom spring roll (V, DF)

Tempura of vegetable, ponzu sauce (V, DF)

Arancini of smoked mozzarella tomato, basil (V)

Haloumi, olive, chorizo (GF)

Chicken kaarage, wasabi aioli, lime (DF)

Salt and pepper tofu (VG)

#### SUBSTANTIAL

Beef wellington, tomato chutney

Pulled pork sliders, chipotle mayo, coleslaw

Moroccan lamb and vegetable skewers (GF, DF)

Soba noodle, edamame, pickled ginger, sesame dressing (V, DF)

Grilled sumac chicken with fattoush

Goat's cheese, onion jam tart (V)

Zucchini flowers tempura with ricotta, lemon, basil (V)

Sweet potato wedges, sour cream, chimichurri (V)

V - Vegetarian VG - Vegan

*GF* - Gluten Free *DF* - Dairy Free

\* Available upon request

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### **BEVERAGE**

#### **HOUSE BEVERAGE PACKAGES**

PREMIUM BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGES

Included in both the House

and Premium Packages

Coca Cola No Sugar

1-hour

1-hour

2-hour

3-hour

4-hour

Coca Cola

Orange juice

Sprite

Sparkling

**2-hour** (Choice of 1 sparkling)

**3-hour** Sunset Terrace Chardonnay Pinot Noir, Riverina NSW **4-hour** 

HOUSE BEVERAGES

Keu

(Choice of one red for 1 or 2 hours) (Choice of two reds for 3 or 4 hours)

Sunset Terrace Cabernet Merlot, Riverina NSW

Hesketh 'Midday Somewhere' Shiraz, Limestone Coast SA Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA

White Wine / Rose

(Choice of one white/rose for 1 or 2 hours) (Choice of two whites/rose for 3 or 4 hours) Sunset Terrace Pinot Grigio, Riverina NSW Azahara Pinot Grigio, Murray Darling NSW

First Creek 'Botanica' Chardonnay, Hunter Valley NSW

Sunset Terrace Rose, Riverina NSW

Beers

(Choice of one beer for 1 or 2 hours) (Choice of two beers for 3 or 4 hours)

Coopers Dry, TAS

Pure Blonde Lager, VIC 4 Pines Pale Ale, NSW 4 Pines Pacific Ale, NSW Cascade Light, TAS

#### PREMIUM BEVERAGES

Sparkling

(Choice of 1 sparkling)

Veuve Ambal Vin Mousseux Blanc de Blancs Chardonnay NV, Burgendy FRA

Dal Zotto Pucino Prosecco NV, King Valley VIC

Red Wine

(Choice of one white/rose for 1 or 2 hours) (Choice of two whites/rose for 3 or 4 hours)

Alta Pinot Noir, Central VIC Bruno Shiraz, Barossa Valley, SA

Robert Stein Farm Merlot, Mudgee NSW

Mountadam 550 Cabernet Sauvignon, Eden Valley SA

White Wine / Rose

(Choice of one white/rose for 1 or 2 hours) (Choice of two whites/rose for 3 or 4 hours) Totara Sauvignon Blanc, Marlborough NZ

Keith Tulloch 'Per Diem' Pinot Gris, Hunter Valley NSW Credaro Five Tales Chardonnay, Margaret River WA

Mojo Moscato, Eastern SA

El Desperado Rose, Adelaide Hills SA

Beers

(Choice of one beer for 1 or 2 hours) (Choice of two beers for 2, 3 or 4 hours)

Asahi Super Dry, JAP Corona, MEX Stella Artois, BEL

4 Pines Pale Ale, NSW 4 Pines Pacific Ale, NSW

Barossa Cider Co - squashed apple cider, SA

Barossa Cider Co - pear cider, SA

Cascade Light, TAS



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