

VIEW

SYDNEY

CONFERENCE  
& EVENTS KIT





# 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.



17 Blue Street, North Sydney  
NSW 2060 Australia  
Telephone: +61 2 9955 0499  
Email: [meet.sydney@viewhotels.com.au](mailto:meet.sydney@viewhotels.com.au)  
Website: [viewhotels.com.au/sydney](http://viewhotels.com.au/sydney)  
Socials: [@viewhotelsydney](https://www.instagram.com/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**

4:00pm-10:00pm daily

**SOCIAL HOUR**

4:00pm-6:00pm daily

**CONTACT**

Email: [meet.sydney@viewhotels.com.au](mailto:meet.sydney@viewhotels.com.au)  
 Website: [wyldebar.com](http://wyldebar.com)  
 Instagram: [@wylde\\_bar](https://www.instagram.com/wylde_bar)  
 Facebook: Wylde Bar

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**

6:30am-10:00am weekdays  
 7:00am-10:30am weekends and public holidays

**LUNCH**

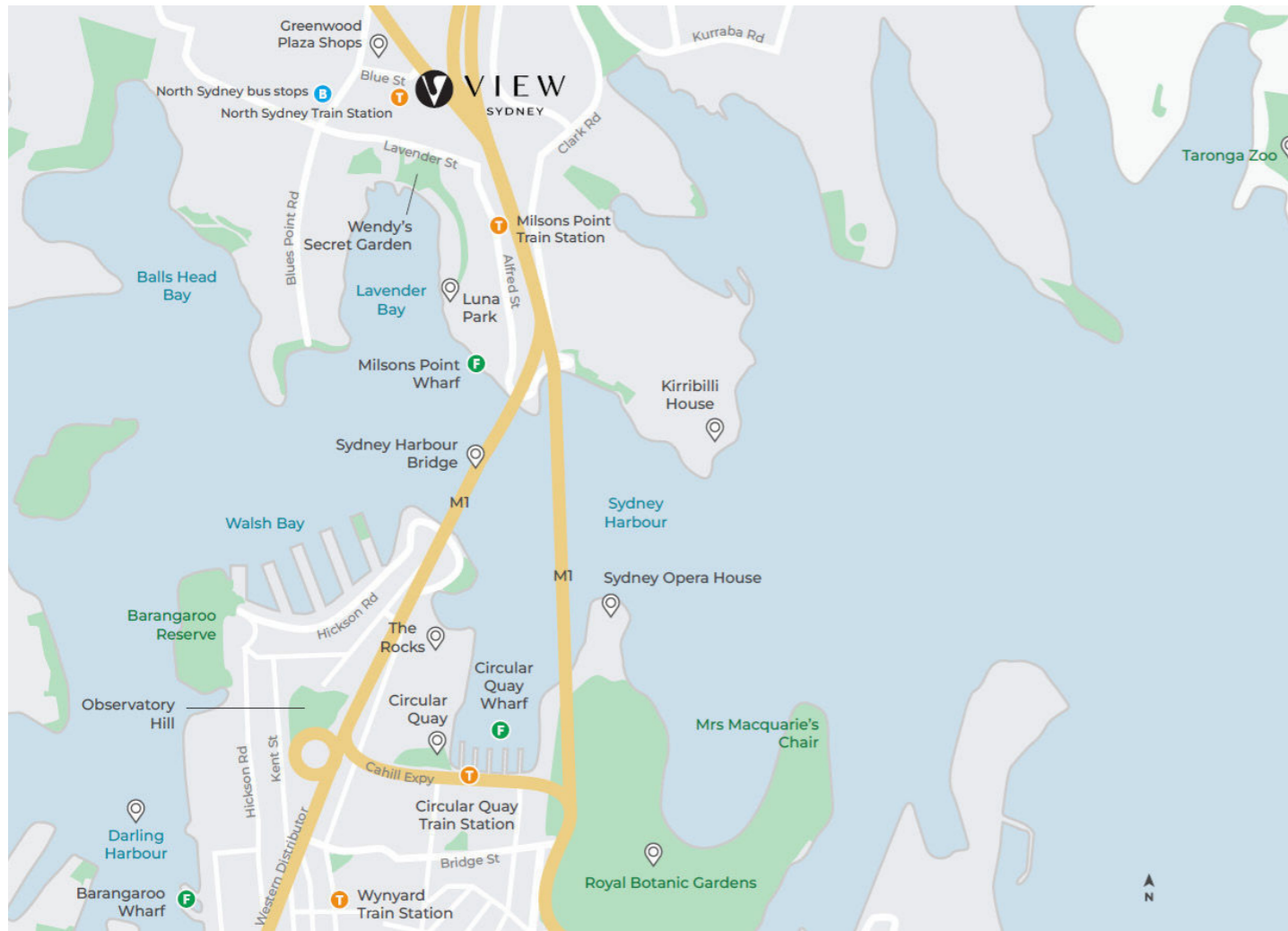
12:00pm-2:30pm weekdays

**DINNER**

6:00pm-9:00pm daily

**CONTACT**

Email: [meet.sydney@viewhotels.com.au](mailto:meet.sydney@viewhotels.com.au)  
 Website: [viewhotels.com.au/sydney/food-and-drink](http://viewhotels.com.au/sydney/food-and-drink)  
 Facebook: LB's Sydney



Deck 17 event space



Lavender rooms in cabaret setup



Bradfield rooms in classroom setup

## LOCATION & ACCESS

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 rooms.

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.

### BRADFIELD ROOMS

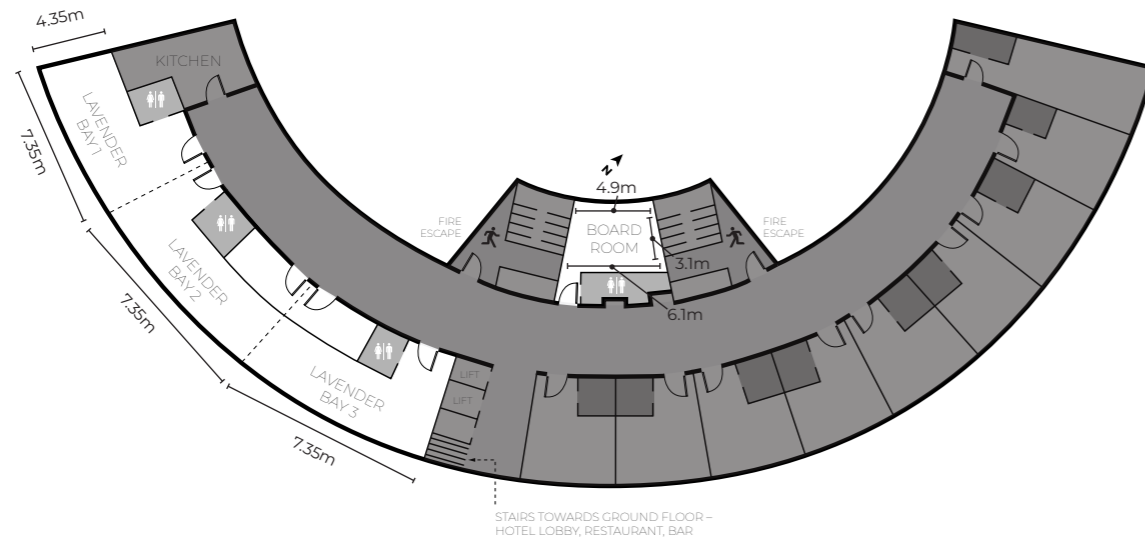
Bradfield rooms are the largest conference space at the hotel and are well suited for conferences and seminars. The rooms open up into a sunny courtyard which can also be used as an informal breakout space.

### DECK 17

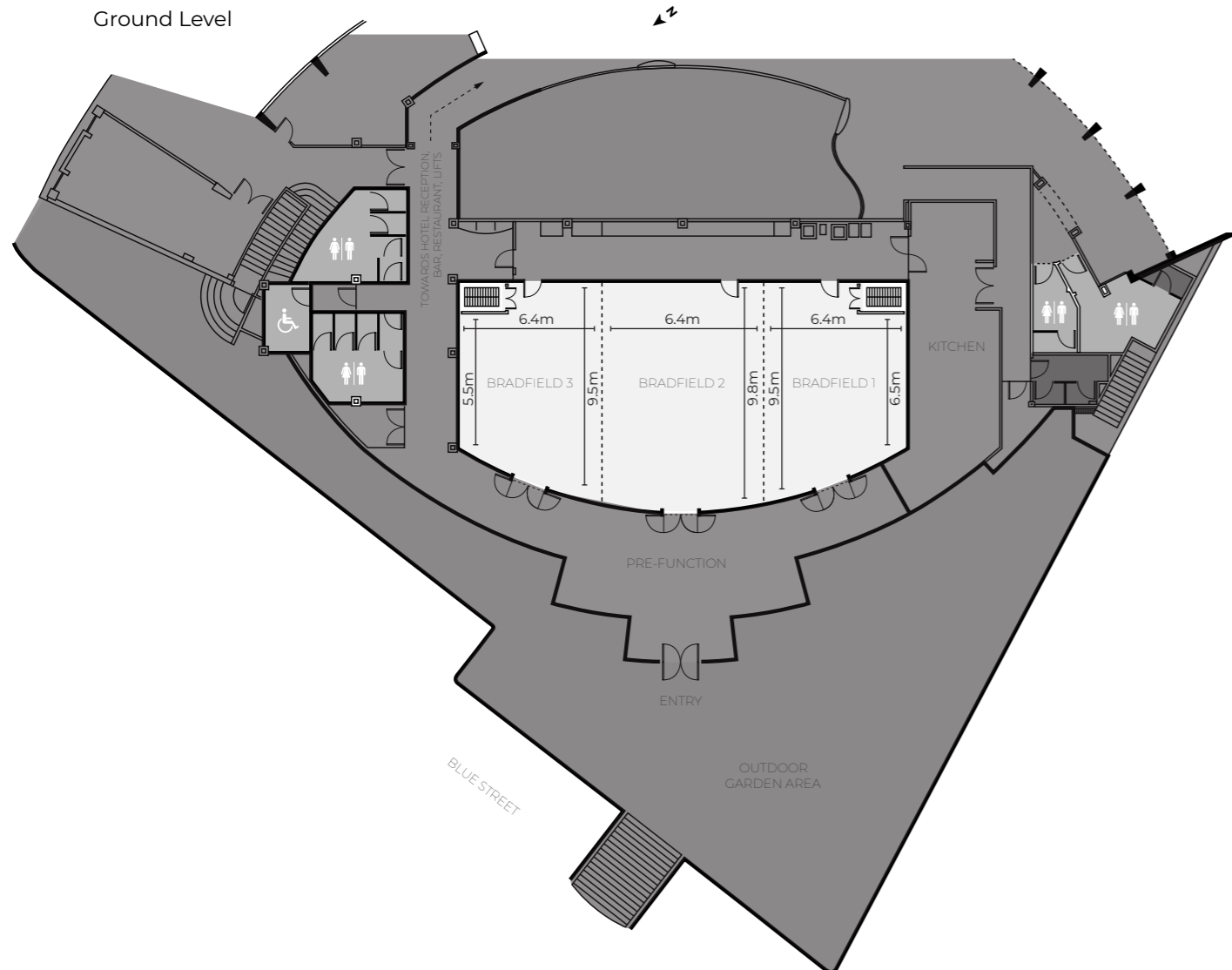
Just steps from our lobby, Deck 17 boasts stunning views of the Sydney Harbour Bridge and harbour. Whether you're hosting pre- or post-conference drinks or an unforgettable cocktail party, this versatile outdoor space sets the scene for a truly memorable event.

# FLOOR PLANS

Level 1



Ground Level



# CAPACITIES

Room	SQM	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-shape	Cocktail
Boardroom	16m <sup>2</sup>	-	-	-	-	7	-	-
Bradfield 1 or 3	49m <sup>2</sup>	20	35	35	16	18	16	35
Bradfield 2	64m <sup>2</sup>	30	25	40	18	20	18	40
Bradfield 1 & 2 / 2 & 3	113m <sup>2</sup>	54	45	80	32	34	32	80
Bradfield rooms no stage	162m <sup>2</sup>	78	65	120	46	-	-	120
Bradfield rooms with stage	162m <sup>2</sup>	66	55	100	40	-	-	100
Lavender Bay 1, 2, 3	31m <sup>2</sup>	16	12	20	20	12	10	20
Lavender Bay 1 & 2 / 2 & 3	63m <sup>2</sup>	32	24	40	12	16	14	40
Lavender Bay rooms	94m <sup>2</sup>	40	-	45	-	-	-	60
Deck 17		-	-	-	-	-	-	60





## DAY DELEGATE PACKAGES

### **HALF DAY DELEGATE PACKAGE**

**\$74 per person**  
*Includes morning tea  
or afternoon tea.*

### **FULL DAY DELEGATE PACKAGE**

**\$80 per person**  
*Includes morning tea  
AND afternoon tea.*

*\*Minimum spend applies.  
Minimum of 25 guests  
required for buffet in  
LB's Restaurant.*

### *MORNING TEA*

Selection of tea, coffee, orange juice and chef's selection bakery item

### *AFTERNOON TEA*

Selection of tea, coffee, orange juice, premium biscuits and a 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*

#### **BRADFIELD ROOMS**

Data projector and screen, whiteboard, flip chart, water, notepads,  
pens, mints and Wi-Fi

#### **LAVENDER BAY ROOMS**

Screen with HDMI access, whiteboard, flip chart, water, notepads,  
pens, mints and Wi-Fi



# BREAKFAST

**BLUE STREET BREAKFAST**  
**\$35 per person**  
*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 and passionfruit in individual jars (V, GF)  
 Seasonal fruits  
 Tea and coffee station  
 Fresh fruit juices

**SYDNEY VIEW BREAKFAST**  
**\$42 per person**  
*Served plated*

Crushed avocado on sourdough, poached egg, heirloom tomatoes and feta (V, \*GF)  
 OR  
 View big breakfast with scrambled eggs, bacon, chipolatas, tomato and hashbrowns (\*GF)

*SERVED ON PLATTERS AT THE TABLE*

Croissants, Danish pastries, Pain au chocolat  
 Seasonal fruits  
 Yoghurt, berries and 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.*



## DELUXE BUFFET

**DELUXE BUFFET**  
**LUNCH OR DINNER**  
**\$72 per person**  
*Minimum 25 guests*

### *HOT SELECTION* *Choice of 2 dishes*

Dry aged Pinnacle sirloin steak with sauce Choron and mushroom and pepper sauce (GF)  
 Grilled Tasmanian salmon with caper, almonds, parsley and lemon (GF)  
 Moules mariniere with garlic and herb crostini  
 Chicken Dijonnaise with crème fraiche, verjuice and thyme (GF)  
 Lamb loin noisette with herbs de Provence, sautéed spinach and blistered heirloom tomatoes  
 Porchetta, roast pear, apple and fennel with calvados jus

### *SIDES* *Choice of 3 side dishes*

Dauphinoise potatoes (V, GF)  
 Petits pois à la Française  
 Broccolini with brown butter and almonds (V, GF)  
 Ratatouille (V, GF)  
 Paris mash (V,GF)  
 Saffron rice primavera  
 Chef's selection of five salads  
 Bread basket

### *DESSERTS* *Chef's selection including:*

Crème brûlée with strawberry compote  
 French pastries  
 Pear and almond tart  
 Cherry and pistachio clafoutis  
 Seasonal fruit platter  
 Australian and European cheeses with lavosh, grapes and quince paste  
 Tea and coffee

### *ADD ONS – Price on application*

#### CARVERY ADD ON

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

#### ANTIPASTO ADD ON

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

#### SEAFOOD PLATTER ADD ON

Seafood platter including king prawns, Sydney rock oysters, Balmain bugs with yuzu mignonette, Bloody Mary sauce served with lemon

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## PLATED

**TWO-COURSE**  
Main + dessert  
**\$69 per person**

**TWO-COURSE**  
Entrée + main  
**\$79 per person**

**THREE-COURSE**  
**\$99 per person**

*Includes bread rolls, tea & coffee  
station alternate serve sit down,  
lunch or dinner*

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### ENTRÉES

Cured ocean trout with dill crème fraîche and pickled onion (GF)  
Charcuterie with grilled Mediterranean vegetables, marinated olives  
and bocconcini, grilled garlic and herb focaccia  
Heirloom tomatoes with mozzarella, black olive and basil (V, GF)  
Niçoise salad with yellowfin tuna, white anchovies and  
soft-poached egg (GF, DF)  
Duck rilette with cauliflower purée and crispy pancetta (GF)  
Goat's cheese and herb soufflé with French bistro salad (V)  
Zucchini flower tempura with ricotta, spanner crab,  
lemon and basil, and romesco sauce (V)  
Grilled halloumi with pomegranate, caramelised fig  
and manuka honey (V, GF)

### MAINS

Humpty Doo barramundi with Dutch cream potatoes, asparagus  
and sauce vierge (GF)  
Spatchcock with Paris mash and petits pois à la Française (GF)  
Great Southern lamb loin with fondant potato, smoked eggplant,  
green beans and Mediterranean jus (GF)  
Pinnacle sirloin steak with Café de Paris butter, green beans  
almondine, and potato and sage galette (GF)  
Berkshire pork cutlet with mashed peas and mint, agrodolce  
and dauphinoise potato (GF)  
Leek, mushroom and mascarpone risoni with spring herbs  
and tempura zucchini flower (V)  
Game Farm duck breast with parsnip mash, barigoule sauce  
and cherries  
Corn-fed chicken breast wrapped in pancetta with sage  
on peperonata

### DESSERTS

Tiramisu with coffee jelly  
Baked lemon cheesecake with whipped cream  
Tarte Tatin with vanilla bean ice cream  
Chocolate fondant with boysenberry ice cream and whipped cream  
Lemon curd tart with passionfruit gelato  
Crème brûlée with strawberry compote and biscotti  
Chocolate and hazelnut brownie with peanut butter fudge ice cream  
Profiteroles with warm chocolate sauce, praline and berries  
Key lime tart with Italian meringue and candied lemon and lime

### TO SHARE FOR THE TABLE – \$6 PER PERSON

Malted sourdough bread with cultured butter (V)  
Duck fat roasted potatoes with marjoram (GF)  
French fries with rosemary sea salt and aioli (V, GF)  
Steamed market vegetables (V, GF, DF)  
Salad leaves with fresh herbs, avocado and heirloom tomatoes  
(V, GF, DF)  
Broccolini with brown butter and almonds (V, GF)  
Caprese salad with mozzarella, basil and olive (V, GF)



# CANAPÉS

## CANAPE PACKAGES

**PACKAGE 1**  
**\$40 per person**  
 2 classic  
 2 premium  
 1 substantial

**PACKAGE 2**  
**\$55 per person**  
 2 classic  
 3 premium  
 2 substantial

**PACKAGE 3**  
**\$60 per person**  
 3 classic  
 3 premium  
 2 substantial

## CLASSIC

Heirloom tomato, olive and basil tarts (V)  
 Tapenade, goat's cheese and roast pepper crostini (V)  
 Mushroom and parmesan arancini with aioli (V)  
 Cauliflower beignets with pesto and parmesan (V)  
 Pork croquette, chive and mustard aioli

## PREMIUM

Sydney rock oysters with mignonette  
 Fish cakes, cocktail sauce, bronze fennel  
 Barramundi bites, aioli and lime  
 Ocean trout tostada, lime mayo, avocado, salmon roe  
 Wagyu tri tip skewer with sauce bearnaise  
 Cheeseburger spring rolls  
 Mini king prawn rolls, iceberg, citrus mayo and furikake

## SUBSTANTIAL

Slider with wagyu, hi melt cheese and pickled cucumber  
 Goat's cheese and caramelised onion pizzetta  
 Pide bread with pulled lamb and tzatziki  
 Sticky glazed lamb ribs  
 Grilled mushroom burger, salsa verde, cheese, milk bun and fries  
 Beer battered fish and chips with tartare sauce

## DESSERT

Lemon curd, lime and passionfruit tart  
 Warm ginger and date cake with vanilla cream and toffee sauce  
 Chocolate tart with salted caramel sauce

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# BEVERAGES

## STANDARD BEVERAGE PACKAGES

1-hour - \$36 per person  
 2-hour - \$43 per person  
 3-hour - \$49 per person  
 4-hour - \$54 per person

## NON-ALCOHOLIC BEVERAGES

Coke  
 Coke Zero Sugar  
 Sprite  
 Tonic  
 Soda  
 Orange juice  
 Apple juice

## PREMIUM BEVERAGE PACKAGES

1-hour - \$42 per person  
 2-hour - \$49 per person  
 3-hour - \$55 per person  
 4-hour - \$59 per person

## NON-ALCOHOLIC BEVERAGES

Coke  
 Coke Zero Sugar  
 Sprite  
 Tonic  
 Soda  
 Ginger ale  
 Orange juice  
 Apple juice  
 Mango nectar  
 Pineapple juice

*Wines are available to be purchased individually. To view our full beverage list, please inquire with our events team.*

## STANDARD BEVERAGES

*Sparkling*  
 Jean Pierre Brut Sparkling NV, SE AUS

*Red Wine*  
*(Choice of 2)*  
 Hesketh 'Midday Somewhere' Shiraz, Limestone Coast SA  
 Mountadam 550 Cabernet Sauvignon, Eden Valley SA  
 Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA

*White Wine / Rosé*  
*(Choice of 2)*  
 Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast SA  
 First Creek 'Botanica' Chardonnay, Hunter Valley NSW  
 Mojo Moscato, Eastern SA  
 Totara Sauvignon Blanc, Marlborough, NZ

*Beer*  
*(Choice of 2)*  
 Coopers Dry, TAS  
 4 Pines Pale Ale, NSW  
 4 Pines Pacific Ale, NSW  
 Cascade Light, TAS  
 Barossa Cider Co. Squashed Apple Cider (on request)  
 Barossa Cider Co. Pear Cider (on request)

## PREMIUM BEVERAGES

*Sparkling*  
*(Choice of 1)*  
 Veuve Ambal Vin Mousseux Blanc de Blancs Chardonnay NV, Burgundy FRA  
 Jean Pierre Brut Sparkling NV, SE AUS

*Red Wine*  
*(Choice of 2)*  
 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 / Rosé*  
*(Choice of 2)*  
 Totara Sauvignon Blanc, Marlborough NZ  
 Credaro Five Tales Chardonnay, Margaret River WA  
 Tar & Roses Pinot Grigio, King Valley VIC  
 El Desperado Rosé, Adelaide Hills SA

*Beer & Cider*  
*(Choice of 3)*  
 Asahi Super Dry, JAP  
 Corona, MEX  
 Stella Artois, BEL  
 4 Pines Pacific Ale, NSW  
 Cascade Light, TAS  
 Barossa Cider Co. Squashed Apple Cider (on request)  
 Barossa Cider Co. Pear Cider (on request)



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