

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.

Perched above Sydney's picturesque Lavender Bar, View Sydney 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.

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 and Victoria Cross metro station. 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.



DECK 17

With direct access from the lobby, Deck 17 is an outdoor terrace positioned above the harbour with unobstructed views to the Bridge and across the water to the city skyline.

This open-air space features natural stone flooring, open air structure, and a customisable layout designed for standing receptions, cocktail functions, and pre- or post-conference drinks. The deck can accommodate larger gatherings while maintaining sightlines across the harbour from every position.

View Sydney's primary outdoor event space, anchored by the harbour outlook and Bridge vista.



Cocktail

60

LAVENDER BAY ROOMS

Positioned on the first floor with direct harbour outlook, Lavender Bay Rooms offer versatile event spaces for corporate meetings, breakout sessions, cocktail functions and intimate celebrations.

The rooms feature windows framing uninterrupted views across the harbour to the Bridge. Configurable as three separate spaces or one generous area, the layout adapts to the scale of your gathering. Adjacent is Lavender Bay Terrace, a private outdoor extension available to hire, with the same commanding harbour and Bridge vista, open to the elements and the view.



Cabaret

40



Banquet

45



U-shape

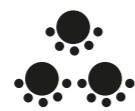
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BRADFIELD ROOMS

Bradfield Rooms are View Sydney's primary conference space, located on the ground floor with access to an adjacent outdoor courtyard. The rooms can be configured as three separate spaces or combined into one larger venue, suited for conferences, seminars, and corporate functions requiring flexibility.

This space features original timber joinery, high ceilings, and comprehensive AV facilities including multiple screens and presentation capabilities. The layout adapts to theatre-style seating, boardroom configuration, or breakout sessions, with the courtyard available as an informal extension or refreshment area.



Cabaret

65



Banquet

78



Theatre

120



Classroom

46



Cocktail

120



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.

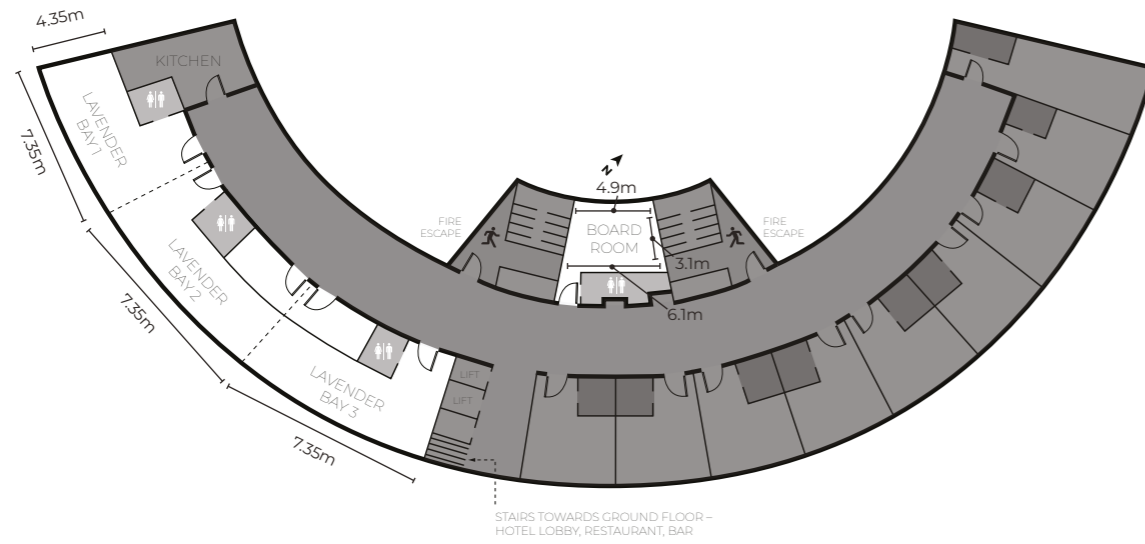


Boardroom

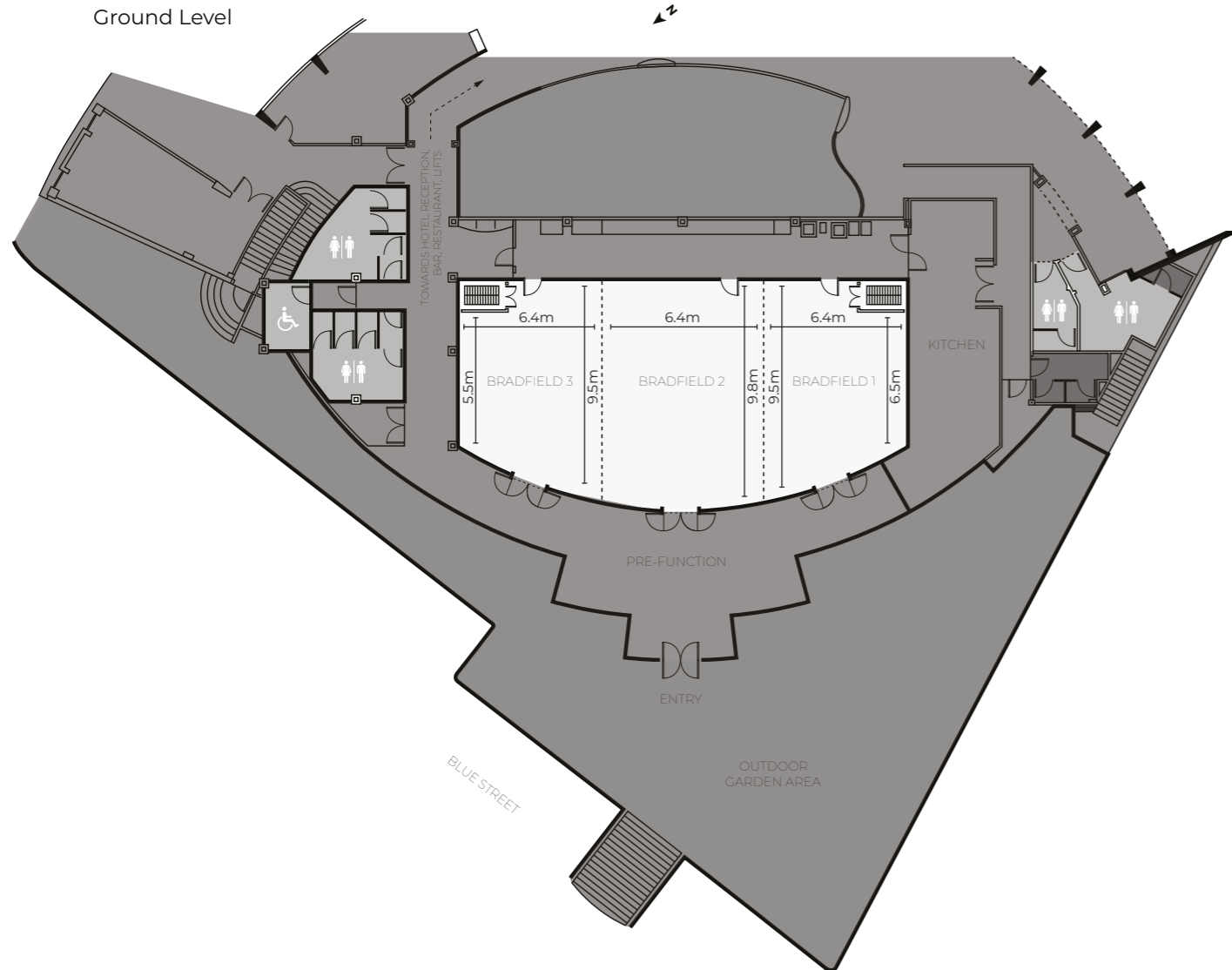
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FLOOR PLANS

Level 1



Ground Level



CAPACITIES

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





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

HAPPY HOUR

4:00pm-6:00pm daily

CONTACT

Email: meet.sydney@viewhotels.com.au

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



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

A Sourced in Australia

I Imported

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, capers, almonds, parsley and lemon (GF) (A)
 Moules mariniere with garlic and herb crostini (A)
 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 (A)

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

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 VG - Vegan
 GF - Gluten Free
 DF - Dairy Free
 * Available upon request

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 (I) Imported

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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) **A**
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) **A**
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) **A**
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 (A)
 Fish cakes, cocktail sauce, bronze fennel (A)
 Barramundi bites, aioli and lime (A)
 Ocean trout tostada, lime mayo, avocado, salmon roe
 Wagyu tri tip skewer with sauce bearnaise
 Mini king prawn rolls, iceberg, citrus mayo and furikake (A)

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 (A)

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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 GF - Gluten Free
 DF - Dairy Free
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BEVERAGES

STANDARD BEVERAGE PACKAGES

- 1-hour - \$32 per person
- 2-hour - \$37 per person
- 3-hour - \$45 per person
- 4-hour - \$52 per person

NON-ALCOHOLIC BEVERAGES

- Coke
- Coke Zero Sugar
- Sprite
- Tonic
- Soda
- Orange juice
- Apple juice

PREMIUM BEVERAGE PACKAGES

- 1-hour - \$38 per person
- 2-hour - \$43 per person
- 3-hour - \$51 per person
- 4-hour - \$57 per person

NON-ALCOHOLIC BEVERAGES

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

STANDARD BEVERAGES

Choice of 4 wines in any combination

Sparkling

Jean Pierre Brut Sparkling NV, SE AUS

Red Wine

Hesketh 'Midday Somewhere' Shiraz, Limestone Coast SA
 Mountadam 550 Cabernet Sauvignon, Eden Valley SA
 Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA

White Wine

Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast SA
 Totara Sauvignon Blanc, Marlborough, NZ
 Hesketh 'Lost Weekend' Chardonnay, Limestone Coast SA

Beer

Choice of 2

Asahi, JAP
 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

Choice of 5 wines in any combination

Sparkling

Jean Pierre Brut Sparkling NV, SE AUS
 Riccadonna Prosecco Brut, ITL

Red Wine

Bruno Shiraz, Barossa Valley SA
 Mountadam 550 Cabernet Sauvignon, Eden Valley SA
 Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA

White Wine / Rosé

Totara Sauvignon Blanc, Marlborough NZ
 Credaro Five Tales Chardonnay, Margaret River WA
 El Desperado Rosé, Adelaide Hills SA

Beers

Choice of 2

Asahi, JAP
 Corona, MEX
 4 Pines Pacific Ale, NSW
 Cascade Light, TAS
 Barossa Cider Co. Squashed Apple Cider (on request)
 Barossa Cider Co. Pear Cider (on request)

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