

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
Website: 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

Daily from 4pm-10pm.

Happy hour from 4pm daily.

CONTACT

Email: meet.sydney@viewhotels.com.au

Website: 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 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.

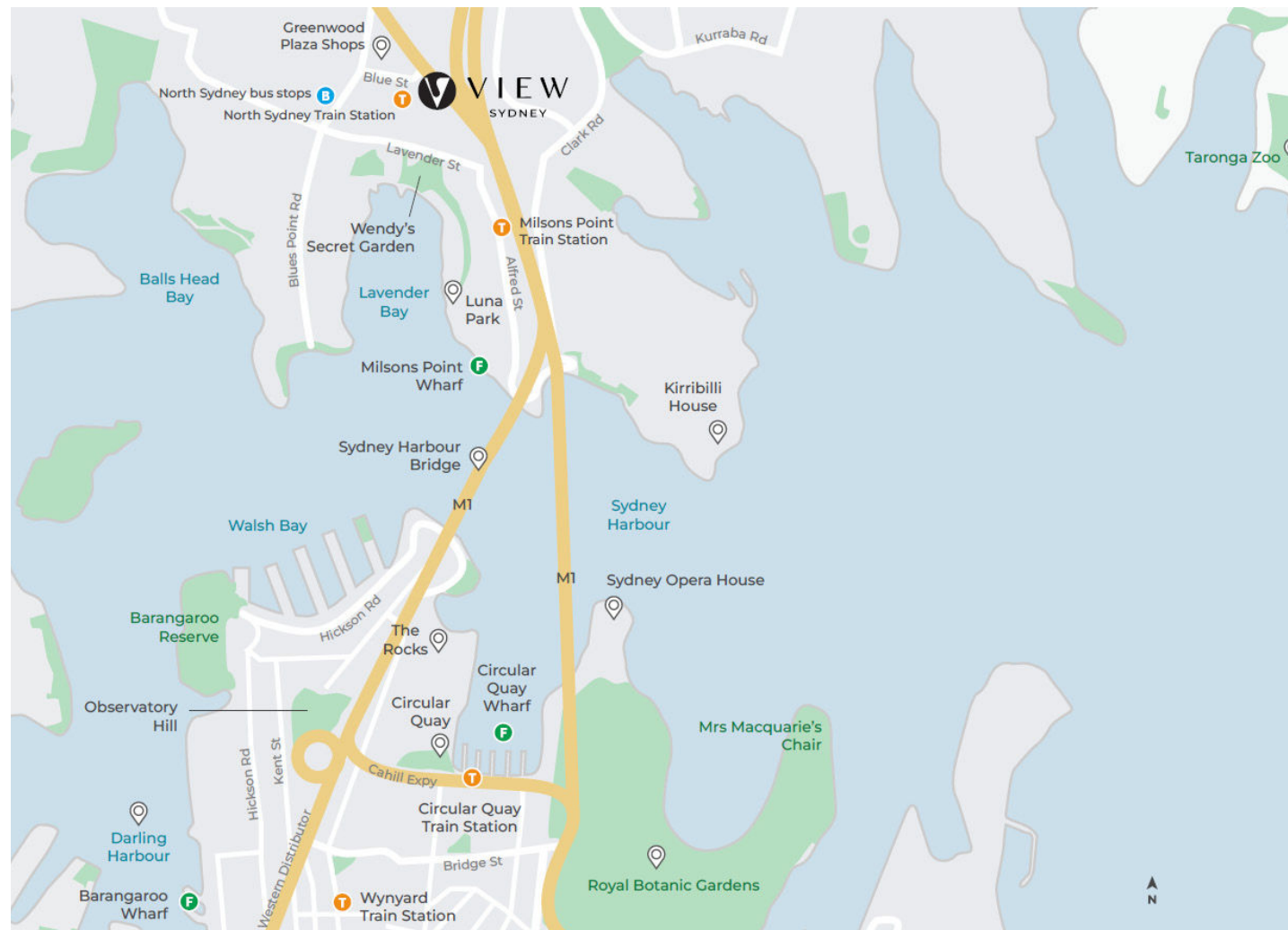
CONTACT

Email: meet.sydney@viewhotels.com.au

Website: viewhotels.com.au/sydney/dining

Instagram: [@lbsrestaurant_northsydney](https://www.instagram.com/lbsrestaurant_northsydney)

Facebook: LB's Sydney



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 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

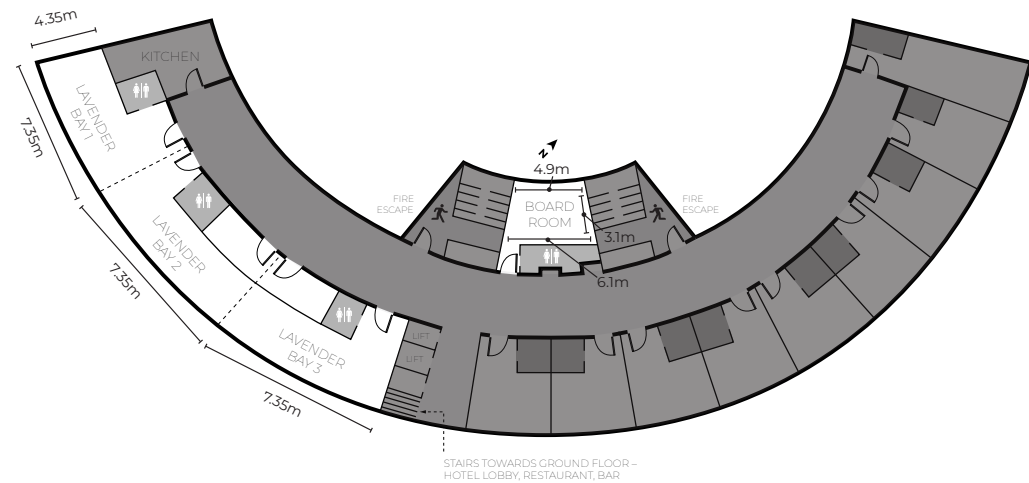
With an enclosed and private meeting area, our traditional Boardroom includes the necessities for your busy day such as complimentary Wi-Fi and a TV screen with HDMI access.

BRADFIELD ROOMS

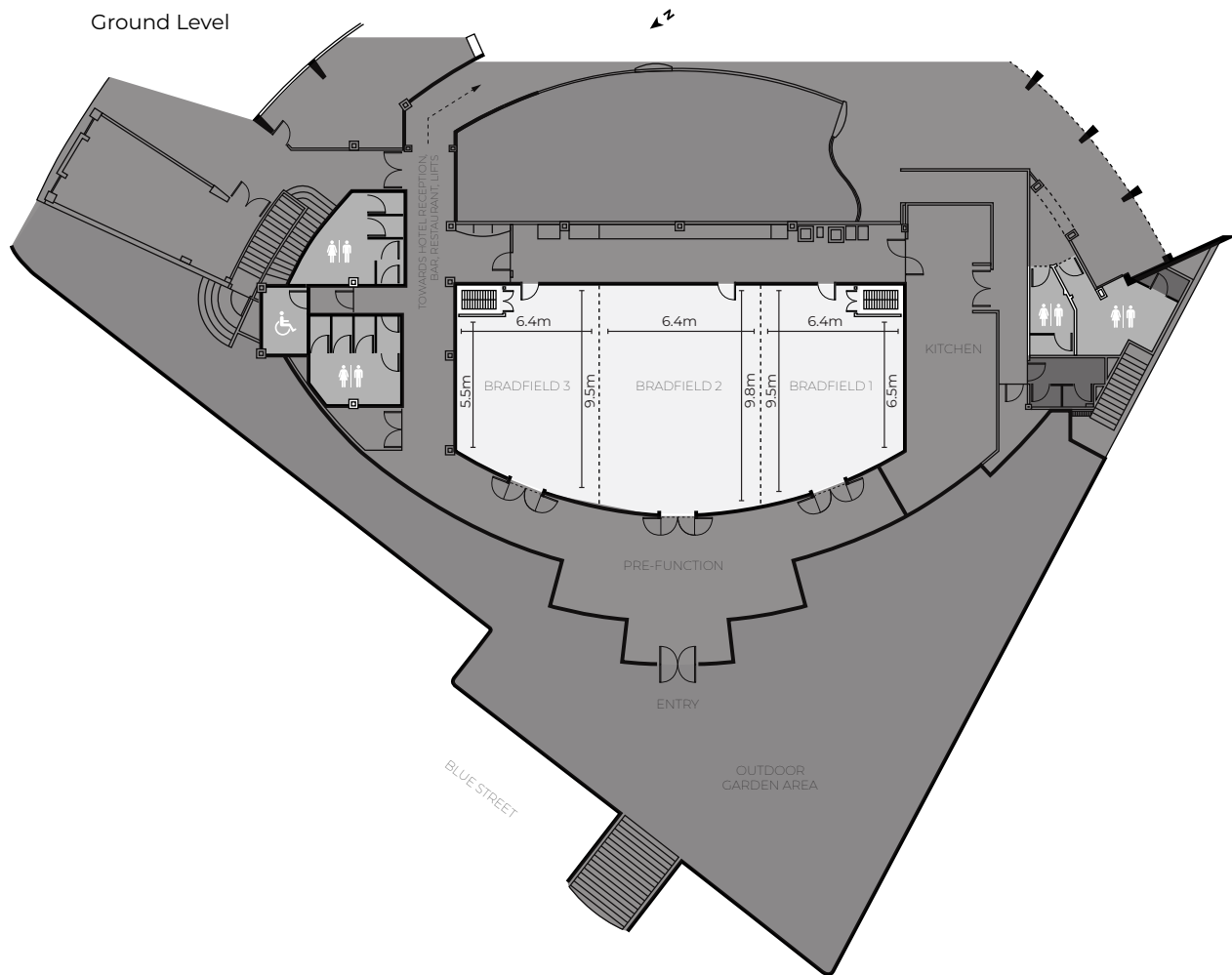
Bradfield rooms are the largest conference space at the hotel and are well suited for conferences and seminars. The rooms open up into a sunny courtyard which can also be used as an informal breakout space.

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

Cabaret

Banquet

Theatre

Classroom

Boardroom

U-shape

Cocktail



DAY DELEGATE PACKAGES

**HALF DAY
DELEGATE PACKAGE**
\$69 per person
**Minimum spend applies*

- MORNING TEA*
Selection of tea, coffee, chef's selection bakery item and fresh fruit
- OR*
- 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**
\$75 per person
**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
\$26 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, passion fruit in individual jars (V, GF)
- Seasonal fruits
- Tea and coffee station
- Fresh fruit juices

SYDNEY VIEW BREAKFAST
\$39 per person
Served plated

- Crushed avocado on sourdough, poached egg, heirloom tomatoes, feta (V, *GF)
- Or
- 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 cross-contamination.*



LUNCH

WORKING LUNCH
\$29 per person
*Served in the function room
or pre-function area*

LB'S BUFFET LUNCH
\$65 per person
*Served in LB's Restaurant
Based on a minimum of
25 people*

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
Seasonal fruit platter
Australian cheeses

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DELUXE BUFFET

DELUX BUFFET
LUNCH OR DINNER
\$68 per person
*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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PLATED - SET

ALTERNATE SERVE SIT DOWN
LUNCH OR DINNER

Two-course - \$68 per person
Three-course - \$78 per person

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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PLATED

ALTERNATE SERVE SIT DOWN LUNCH OR DINNER

Please choose 2 of each course for alternate serve.

Two-course - \$70 per person

Three-course - \$80 per person

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 soufflé, 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 brûlée, biscotti (*GF)
- Sticky date pudding, butterscotch sauce

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CANAPES

CANAPE PACKAGES

1-hour - \$29 per person
4 classic + 1 substantial

2-hour - \$33 per person
4 classic + 2 substantial

3-hour - \$42 per person
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)

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DF - Dairy Free
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BEVERAGE

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 juice
Pineapple juice

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

STANDARD BEVERAGES

Sparkling
(Choice of 1)
Jean Pierre Brut Sparkling NV, SE AUS
Dal Zotto Pucino Prosecco NV. King Valley VIC

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 / Rose
(Choice of 2)
Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast SA
First Creek 'Botanica' Chardonnay, Hunter Valley NSW
El Desperado Rose, Adelaide Hills SA

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
Barossa Cider Co. Pear Cider

PREMIUM BEVERAGES

Sparkling
(Choice of 1)
Veuve Ambal Vin Mousseux Blanc de Blancs Chardonnay NV, Burgundy FRA
Jean Pierre Brut Sparkling NV, SE AUS
Dal Zotto Pucino Prosecco NV, King Valley VIC

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 / Rose
(Choice of 2)
Totara Sauvignon Blanc, Marlborough NZ
Credaro Five Tales Chardonnay, Margaret River WA
Mojo Moscato, Eastern SA
El Desperado Rose, Adelaide Hills SA

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



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