



SHERATON
GRAND
Sydney Hyde Park

ENJOY THIS

Festive Season

DINING

*With an unrivalled location,
Sheraton Grand Sydney Hyde Park
is the ideal place to gather with
colleagues, family & friends.*





Our hotel has a COVID Safe Plan endorsed by the NSW Government. Our plan includes the below practices which you will notice throughout our dining facilities:

- Our associates are wearing masks for the best protection for our guests and themselves
- Masks are provided complimentary for all hotel guests and we encourage guests to wear them if they would like to
 - Restaurant and bar seating plans follow physical distancing guidelines
 - Menus are digital and single use printed menus are available
 - Time is left in-between booking sessions to allow for deep cleaning of the space
- Sanitisation stations are available readily throughout the restaurant and hotel public areas
 - Our staff sanitise hands after every interaction
 - Dishwashers are set to over 85°C to sanitise cutlery and crockery
- Elevated sanitisation of common areas - high contact areas are cleaned at least every 2 hours using EcoLab products
 - Cashless payments are encouraged

Sheraton Grand Sydney Hyde Park is committed to the health and safety of our guests and the community. We kindly ask that if you are feeling unwell, please cancel your reservation ahead of time.

If you have any questions about our Covid Safe Plans, please feel free to contact us further.



The Gallery is the very heart of the hotel where memories are made over afternoon tea.

Well renowned for its high tea, The Gallery is the must visit destination during the festive season. Sit back, relax and indulge in the time honored tradition of High Tea with a festive twist.

FESTIVE HIGH TEA STAND

Monday to Sunday

First seating:

12:00PM – 2:00PM

Second seating:

2:30PM-4.30PM

Enjoy your choice of Vittoria Espresso coffees, tea or decadent hot chocolate made with Lindt milk, dark or white chocolate.

Festive High Tea is available 19th December 2020 – 27th January 2021.



Festive High Tea Menu

Turkey and pecan éclair, cranberry glaze
Salad of poached prawns and prosciutto with
caramelized fennel and mangoes
Beetroot and feta quiche, roasted caulini flakes
Smoked trout, finger lime caviar, charcoal bread,
horseradish & chive snow
Christmas tree: Green tea opera cake
Snowman: Caramel crunch
Santa: Pistachio cheese cake
Gift Box: Passionfruit tea cake
Plain and Fruit scones with butter, cream,
jam

Festive High Tea

\$69.00 per person with one hot beverage

\$89.00 per person with a glass of Ruinart

Christmas Day High Tea

\$85.00 per person with one hot beverage

\$99.00 per person with a glass of Ruinart

Bottomless Sparkling Wine an additional \$25pp

feast

a world of flavours

Festive Dining

LUNCH

DINNER

Friday

\$99.00 per person
\$49.50 per child

\$109.00 per person
\$54.50 per child

Saturday – Sunday

\$109.00 per person
\$54.50 per child

\$109.00 per person
\$54.50 per child

Christmas Eve

\$129.00 per adult
\$64.50 per child
Includes welcome glass of sparkling wine for adults

\$169.00 per adult
\$79.50 per child
Includes welcome glass of sparkling wine for adults

Christmas Day

\$289.00 per adult
\$144.50 per child

\$229.00 per adult
\$115.00 per child

Includes a 3 hour beverage package of sparkling wine, white & red wine, house beers, soft drinks and juice.

Boxing Day

Brunch
10.30am – 1.30pm

\$125.00 per person
Includes bottomless Australian sparkling wine

\$99.00 per person

New Year's Eve

\$99.00 per person

\$169.00 per person
Includes a 3 hour beverage package of sparkling wine, white & red wine, house beers, soft drinks and juice.

Bookings made for special event days require full prepayment and are subject to 100% cancellation. Festive dining requires a credit card guarantee. Festive Dining period runs from 19th Dec – 27th Jan and excludes Christmas Eve, Christmas Day, Boxing Day New Years Eve. A child is aged 5 – 12yrs.



Christmas Day Menu 2020

Pre set on your table

Marinated olive selection
Bread basket: French mini baguette, sourdough batard bread, focaccia
Poppadum

Seafood buffet

Tiger prawns	Lemongrass ginger
Sydney rock oyster	poached clams
Blue swimmer crabs	Pacific oysters
Black mussels	Bugs

Condiments

Cocktail sauce, horseradish cream, Thousand Island dressing
Lemon wedges, Mignonette

Sushi & sashimi

Prawn nigiri, salmon nigiri, eel nigiri
Inari sushi, Californian crab roll, salmon roll, prawn roll
Salmon & Tuna sashimi
Kingfish ceviche with condiments

Salad

Duck, blood orange, rocket, fennel, pear and balsamic vinaigrette
Heirloom tomato, beetroot, bocconcini, basil and toasted farro
Green beans, asparagus, mandarin and mint vinaigrette
Hummus, baby vegetables, micro greens
Chef's terrine, fruit chutney, balsamic glaze

Charcuterie

Salami, prosciutto leg, smoked salmon

LIVE Action Food Stations

Tarragon, garlic butter and white wine tossed scampi tails

Carving station – turkey, ham, beef

Sushi Sashimi

Chow Fun noodle station

Burrito bowl, rice, beans, pico di gallo, nachos, steamed corn, lime, sour cream, pulled lamb

Poutine station, steak fries, vegan chili, sweet and sour jalapenos, coconut yoghurt, salsa

Carving Station

Traditional roast turkey, brussel sprouts with crispy pancetta

Honey & clove glazed leg of ham

Leg of beef

Potato lyonnaise, truffle oil, sundried tomatoes

Chipolatas with bacon

Gravy, gingerbread and nutmeg sauce

Dijon mustard, seeded mustard, Hot English mustard

Soup

Roasted sweet potato saffron bisque with coconut prawns

Western offers

Porcini, Portobello mushroom, spinach lasagne, parmesan sauce, truffle oil

Roasted pork neck, apple cinnamon compote, crushed pecans

Roasted salmon fillets, shaved fennel, dill and grapefruit salsa.

Chicken tikka skewer, kachumber salad, raita sauce

Slow roasted hazel back carrots, chimichurri

Cauliflower, green pea and summer bean korma

Basmati rice, rose water and cardamom scent

Lamb rending curry

Prawn crackers

Pass around

Gratin lobster Thermidor (per person)

Dessert station

Almond stolen

Fruit mince pies

English fruit cake

Christmas pudding with brandy sauce

Classic Yule log

Raspberry cheese slice

Tiramisu

Berry Pavlova Santa

Lamington

Green tea opera cake

Double vanilla éclair

Chestnut crème brûlée

Berry trifle

Black forest cake

Gingerbread house

Condiments & lollies

Pralines, white chocolate crisps, dried fruits

Biscotti, shortbread, marshmallow, lollies

Waffle cone, pop rocks

Chocolate sauce, red fruit coulis, vanilla sauce

Crêpe LIVE station

Freshly made crêpes

Assorted sauces and

condiments

Australian Cheeses

Burrata, Goat Brie, Heyson Blue, Adelaide Hills Double Cream Brie, Red

Wax Cheddar, Cloth matured cheddar, Ricotta, Comte

Ice cream counter

3 types of ice cream. Chef's choice

Waffle cones, pop rocks, Mars, Snickers, chocolate chip cookies, meringues,

Pistachio nuts

Vanilla, raspberry, passion fruit, chocolate, mango, butterscotch sauce

Fruit Display

Seasonal fruits, mango, strawberry, peach, plum, lychee, rock melon, watermelon, pineapple, honeydew, orange

Please note that this menu is subject to change based on the supply of produce.



TAKE-AWAY

Festive Feasts

The stunning centerpiece of any feast, a gourmet roast expertly prepared by our chefs is the perfect way to celebrate in style without the stress.

Roasted Turkey 4.5-5 kg \$240

Roasted Turkey with all the trimmings \$330

Apricot, sage stuffing, turkey gravy, cranberry sauce, roasted potatoes, Brussel sprouts

Roasted Honey and Star Anise glazed ham 5kg \$280

Roasted Honey and Star Anise glazed ham with all the trimmings \$370

Roasted ham with all the trimmings. Caramelized pineapple, roast potato, roast vegetables, apple, cinnamon sauce

Greek Salad \$55

Caesar Salad \$55

Rocket, Pear, Walnut and Blue Cheese Salad \$55

Chocolate Yule Log \$47.50

Fruit Mince Pie \$42

Minimum 48 hours pre-order required for all of the above.

Order online:





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Visit our retail pop up in The Gallery over the festive season and pick up your favourite Christmas treat, all handcrafted by our pastry team.

Chocolate Santa & Tree \$28

Gingerbread Man \$9.50

Gingerbread House small \$49

Gingerbread House large \$69

Stollen \$29

Christmas Mince Pies x 2 \$11.50

Christmas Cookies \$24

Christmas Macaroons \$19

Sheraton Grand Yule Log \$49.50





Festive Gifts

Spoil your loved ones this festive season.

Purchase a gift voucher that can be used for accommodation, spa treatments or dining.

To purchase online scan the QR code with your smartphone camera



Or email

Sales.sydney@sheraton.com

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for news and upcoming events..