

Festive PACKAGES



WEST

H O T E L

CURIO COLLECTION
by Hilton™

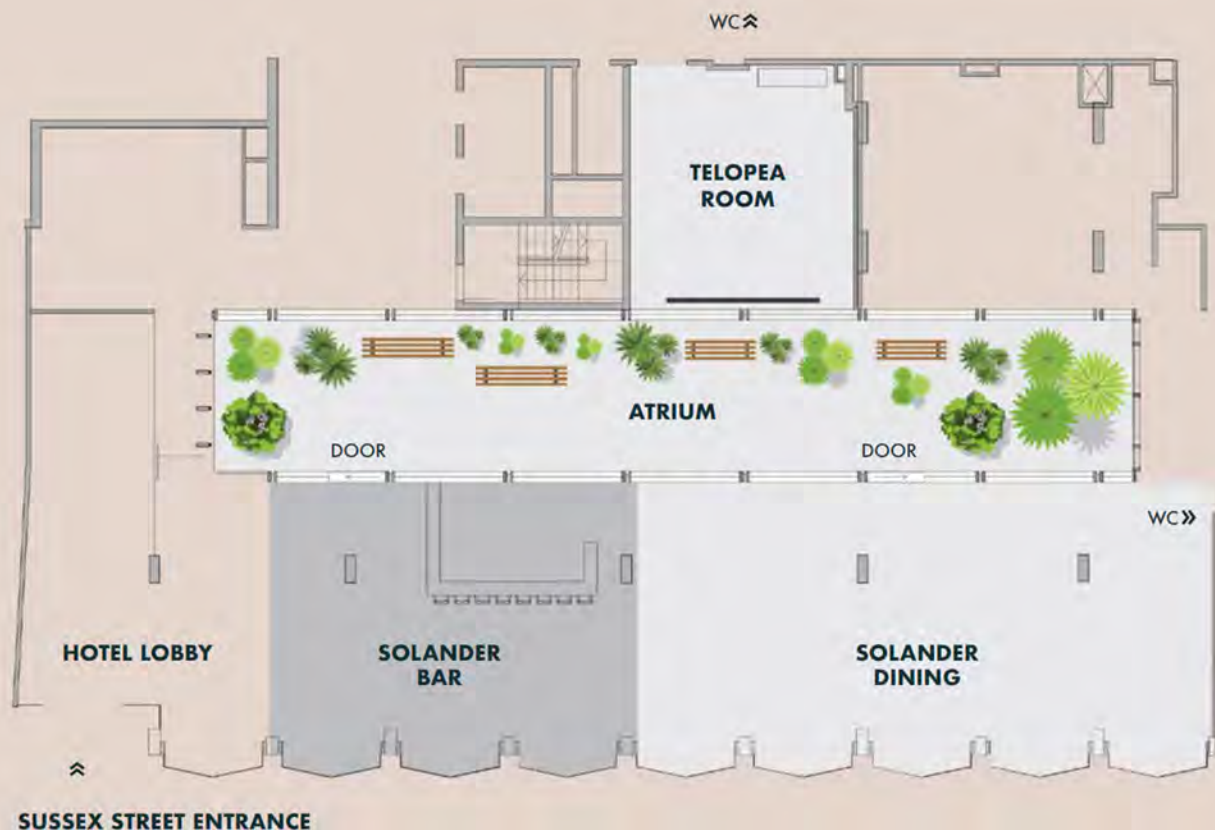


CELEBRATE AT WEST HOTEL SYDNEY

Celebrating events at West Hotel offers a unique and festive experience, leveraging its elegant spaces such as Telopea, Solander Dining and Bar , and the Atrium.

The Telopea room, with its versatile layout, provides an ideal setting for intimate gatherings or large parties. Guests can indulge in exquisite culinary delights at Solander Dining and Bar, where menus are crafted to delight the palate, accompanied by a selection of fine wines and signature cocktails.

The Atrium, with its lush greenery and natural light, serves as a picturesque backdrop for mingling and celebrating, making it a perfect venue for a memorable festive event.





Telopea

Located on the ground floor and with atrium views, the Telopea meeting room enjoys natural light and flexible configurations. The space is ideal for all manner of events including board meetings, training workshops, and small product launches. The room can accommodate groups of up to 50 guests cocktail and is equipped with start-of-the-art audio/visual capability that includes intuitive projector, screen and integrated speakers.

	Solander Dining	Solander Bar	Atrium	Telopea	Dining + Atrium	Bar + Atrium
Area (m)	16.5 x 8.5	10 x 8.5	26 x 4.7	6.5 x 6.8	-	-
Room size (m ²)	140	85	122	44	262	207
Ceiling (m)	2.65	2.65	Open	2.40	-	-
Classroom	-	-	-	24	-	-
Theatre	-	-	-	50	-	-
Dinner*	60	-	30	22	110	-
Dinner & Dance*	60	-	30	-	90	-
Cabaret	-	-	-	24	-	-
Cocktail	90	80	70	35	120	100
Boardroom	-	-	-	20	-	-
U-shaped	-	-	-	20	-	-

*Solander dinner/dinner & dance based on tables of four and eight using existing furniture



The Atrium at Solander Dining and Bar

The centrepiece of West Hotel, the stunning open air atrium with luscious foliage and sparkling festoon lights, creates a relaxed oasis. With seamless indoor/outdoor flow from Solander Dining and Bar, this space has access to the indoors. It is a rejuvenating and beautiful open-air space where guests can enjoy a sit down dinner, stand up cocktails or a private ceremony or



Solander Dining and Bar

This bar and restaurant is all about botanicals. Its name was taken in homage to Daniel Solander, a naturalist who traveled on the Endeavour in 1768 to help document Australia's plant life. Overlooking Sussex Street to the East and the lush atrium garden to the West, Solander Dining offers modern Australian fare, and food philosophy to embrace and support the very best regional and seasonal produce from sustainable sources that New South Wales has to offer.

Solander Bar's extensive drinks list includes bespoke botanical-inspired cocktails, non-alcoholic cocktails and a range of boutique Australian and international spirits, wines and craft beers.



The space is sophisticated, intimate and striking making it a unique and memorable venue for a celebration lunch or dinner for up to 80 or an office cocktail party of up to 120.

Floors are a distinctive, green and white geometric marble design that offset the plush dining chairs made of rich jewel-toned velvets, tables of warm hardwoods, and brass light fixtures. The bar is a centrepiece, made of one monolithic piece of green terrazzo, with an eye-catching backlit bar and a lush green foliage display above. Both the bar and dining room enjoy views and direct access into the atrium.





SOLANDER
DINING AND BAR

Beverage Packages

Red Waratah Package

\$36.00 per guest for a 1 hour duration
\$43.00 per guest for a 2 hour duration
\$50.00 per guest for a 3 hour duration

Sparkling Wine
One House Sparkling

White Wine
Select One House White

Red Wine
Select One House Red

Beer
Two Tap Beer

Selection of soft drinks and juices

White Waratah Package

\$41.00 per guest for a 1 hour duration
\$49.00 per guest for a 2 hour duration
\$57.00 per guest for a 3 hour duration

Sparkling Wine
One Premium Sparkling

White Wine
Select Two White Wines

Red Wine
Select Two Red Wines

Beer
Two Tap Beer
One Premium Beer

Selection of soft drinks and juices

Consumption Bar/ tab available.



This and That

2-course, alternate drop
Select entree & main or main & dessert
\$94 per person

On Arrival

Bon- Bons & Bubbles on arrivals

Starters

(Pre-select two starters)

Ocean trout crudo, fennel, radish, yuzu dressing, capers (df, gf, nf)
Peach carpaccio, burrata, shaved prosciutto, basil & vincotto (gf, nf)
Cooked prawn tartare, avocado, Old Bay mayo, dill, crostini (df, nf)
Grilled zucchini, goat's curd, roasted truss tomatoes, lemon, pine nuts & mint (veg, gf)

Mains

(Pre-select two mains)

Baked salmon, spinach & horseradish en croute, saffron crème fraîche (nf)
Slow roasted pork belly, crackling, mustard fruits (df, gf)
Basted turkey breast, mulled cranberry chutney (gf, nf)
Pumpkin gnocchi, smoked feta, walnut, sultanas, sage & burnt butter (veg)

Sides to share

Creamy potato salad, celery, green onions, capers (gf, nf, veg)
Maple roast carrots, caraway, thyme (gf, nf, df, veg)

Desserts

(Pre-select two desserts)

Chocolate hazelnut cake, fig & brandy ice cream (nf)
Solander 'Iced Vovo', raspberry & coconut (nf)
Pavlova- kiwi, strawberry, passionfruit, whipped vanilla cream (gf, nf)
Christmas pudding, brandy custard (nf)

*Terms and conditions apply. Minimum 20 guests.

*Menu is subject to change

GF – Gluten Free NF – Nut Free VE – Vegan V – Vegetarian DF – Dairy Free

Three is no crowd

3-course, alternate drop
\$114 per person

On Arrival

Bon- Bons & Bubbles on arrivals

Starters

(Pre-select two starters)

Ocean trout crudo, fennel, radish, yuzu dressing, capers (df, gf, nf)

Peach carpaccio, burrata, shaved prosciutto, basil & vincotto (gf, nf)

Cooked prawn tartare, avocado, Old Bay mayo, dill, crostini (df, nf)

Grilled zucchini, goat's curd, roasted truss tomatoes, lemon, pine nuts & mint (veg, gf)

Mains

(Pre-select two mains)

Baked salmon, spinach & horseradish en croute, saffron crème fraiche (nf)

Slow roasted pork belly, crackling, mustard fruits (df, gf)

Basted turkey breast, mulled cranberry chutney (gf, nf)

Pumpkin gnocchi, smoked feta, walnut, sultanas, sage & burnt butter (veg)

Sides to share

Creamy potato salad, celery, green onions, capers (gf, nf, veg)

Maple roast carrots, caraway, thyme (gf, nf, df, veg)

Desserts

(Pre-select two desserts)

Chocolate hazelnut cake, fig & brandy ice cream (nf)

Solander 'Iced Vovo', raspberry & coconut (nf)

Pavlova- kiwi, strawberry, passionfruit, whipped vanilla cream (gf, nf)

Christmas pudding, brandy custard (nf)

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Soiree

3-course, shared menu
10 to 20 pax
\$114 per person*



On Arrival
Bon- Bons & Bubbles on arrivals

Starters

Shaved Prosciutto, figs, buffalo mozzarella & walnuts (gf)
Tiger prawns, avocado, mango & cucumber salsa, cocktail sauce (df, gf, nf)
Compressed water melon, heirloom tomatoes, smoked feta, sumac, mint (ve, gf, nf)

Mains

Slow roasted Berkshire pork belly, crackling, apple & cider relish (df, gf, nf)
Pumpkin gnocchi, chèvre, walnut, sultanas, sage & burnt butter (v)
Honey roast salmon fillet, almonds, soaked currant & cranberries, dill yoghurt (gf)

Sides

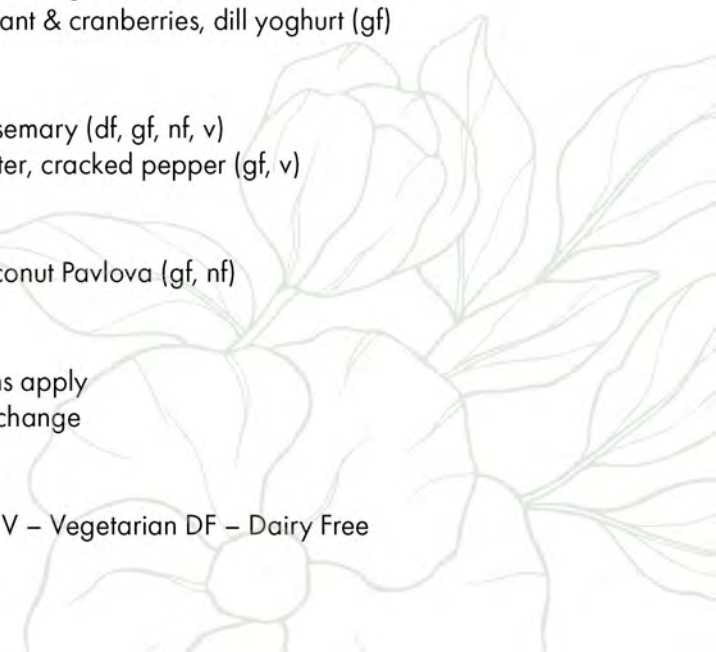
Potato roasties, confit garlic & rosemary (df, gf, nf, v)
Steamed sprouts, almond & parsley butter, cracked pepper (gf, v)

Desserts

Mango, lychee, passionfruit & coconut Pavlova (gf, nf)

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SOLANDER
DINING AND BAR



Walk and Fork

Select 6 canapés (4 cold and 2 hot)
and a 2-hour beverage package at \$105 per person
Additional hour on beverage package at \$15 per person
Beverage package includes house wine, beer and soft drinks

Cold Canapés

Sydney Rock Oysters
natural or aguachile (gf, df, nf)

Peking Duck Pancakes
cucumber, green onion, hoisin sauce (df, nf)

Shaved Prosciutto
chilled melon, mint, aged balsamico (gf, df, nf)

Bruschetta
basil, tomato, sourdough, mozzarella (v)

Yellow Beetroot Tartare
finger lime, mustard, pecan (v, ve, gf)

Tuna Tartare
finger lime, mustard, shiso (gf, nf, df)

Cold Pork Pie
spiced apple relish (nf)

Sushi (assorted)
wasabi, soy sauce (gf, nf, v included)

Rice Paper Rolls (assorted)
ponzu sauce (gf, nf, v included)

Smoked Chicken and Jalapeno Mayo
sweetcorn fritter (gf, nf)

Hot Canapés

Wild Mushroom Arancini
mozzarella, truffle, aioli (v, nf)

Mini Quiche
assorted fillings (v and gf options available)

Prawn Tempura
lemon aioli (nf, df)

Pork and Fennel Sausage Rolls
tomato relish (nf)

Lamb Shepard's Pie
mushy pea and mint puree (nf)

WEST Beef Slider
mustard, tomato chutney, pickles, cheese (nf)

Southern Fried Chicken Slider
chilli aioli, pickled cabbage (nf)

Pork Belly Bao
Korean BBQ pork belly, pickled cabbage (df)

Mushroom and Spinach Pastie
tomato chutney (nf)

Chicken Drumettes
chipotle and adobo, preserved lemon yoghurt
(gf)

*Terms and conditions apply

*Menu is subject to change