



Exhibitor Catering Menu 2019

Reception Platter Selection

****Each platter caters for 10 people****

OPTION 1 – Cheese Platter Australian cheeses with fresh fruit, pear chutney, crackers & French bread (V)	\$120.00 per platter
OPTION 2 – Tortilla Platter Homemade corn tortillas, guacamole, sour cream, tomato salsa served with tender cactus, jalapeno & toasted corn (GF, V)	\$100.00 per platter
OPTION 3 - Antipasto Platter Selections of antipasto with grilled vegetables, tomato mozzarella, roast & cured meats served with a selection of pickles & breads (NF)	\$150.00 per platter
OPTION 4 - Hot Canapé Platter Selection of hot canapés including mini pies, gypsy ham & ricotta pastizzi, vegetable quiche, two cheese arancini, served with tomato sauce	\$185.00 per platter
OPTION 5 - Falafel Platter Trio of homemade falafels (quinoa, spinach & pumpkin) with pita bread & chefs selection of dips (GF, V)	\$95.00 per platter
OPTION 6 - Chicken Quesadilla Platter Chicken quesadilla, smoked mozzarella croquette with harissa & black garlic dipping sauce, beef slider with truffle sauce & aged cheddar on sesame, prawns on brochette	\$200.00 per platter
OPTION 7 - Sushi Platter Selection of homemade sushi & Nori rolls	\$120.00 per platter
OPTION 8 - Tempura Platter Prawn tempura & battered fish served with homemade tartare sauce	\$110.00 per platter
OPTION 9 - Crudit� Platter Crudit� platter included cucumber, celery, carrot, baby cos lettuce, cherry tomato, broccoli, cauliflower with chef's selection of two dips (V)	\$100.00 per platter
OPTION 10 - Seafood Platter Seafood platter included calamari, kataifi prawn, fish goujon, oyster Rockefeller, salmon empanada with tartar sauce	\$220.00 per platter
OPTION 11 – Dip & Bread Platter Selection of dips & breads (four dips) (V)	\$95.00 per platter



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OTHER SELECTIONS

Teacake & muffin platter (each platter includes 10 pieces)	\$35.00 per platter
Croissant & Danish pastries platter (each platter includes 20 pieces)	\$60.00 per platter
Doughnut platter (each platter includes 10 pieces)	\$35.00 per platter
Assorted sandwich platter (each platter includes 6 points x 10 guests)	\$120.00 per platter
Low carb wrap platter (each platter includes 10 wraps cut in half)	\$140.00 per platter
Sliced seasonal fruit platter (each platter serves 10 guests)	\$90.00 per platter
Bowl of fresh fruits (each bowl includes 20 pieces)	\$50.00 per bowl
Jars of cookies & shortbreads (each jar includes 20 pieces)	\$40.00 per jar

Fork Dishes

\$14.00 per person / per selection

(Minimum of 30 orders per selection - should 2 selections be requested you will be required to order 30 of each)

Thai beef salad with homemade sweet chilli dressing (served cold) (DF)
Grilled capsicum, asparagus, zucchini & red onion with Israeli couscous & salsa verde (V)
Homemade butter chicken with saffron rice & raita (GF, NF)
Thai green chicken curry with jasmine rice (GF, DF)
Roasted pork knuckle with mashed potatoes & braised red cabbage (GF, NF)
Stir fried vermicelli noodles with prawns, chilli, coriander & egg (DF)
Slow cooked lamb shoulder glazed pomegranate molasses with roasted capsicum & mint couscous (DF, NF)
Char grilled chicken thigh with piripiri sauce, fried rice (GF, DF, NF)
Slow cooked beef cheeks with truffled mash potatoes (GF, NF)
Italian pork & beef meatloaf, Napolitana sauce, creamed potato bake (NF)
Mixed vegetables noodles with spicy egg omelette (V, DF)
Potato gnocchi, Fontina & Gorgonzola sauce, sage & walnut (V)

Dessert Stations

(Minimum 50 guests per station)

CHOCOLATE FOUNTAIN WITH FRUITS STATION (UNMANNED)	\$25.00 per person
Chocolate fountain with seasonal fruits	
CHURROS STATION (UNMANNED)	\$6.00 per person
Churros with chocolate dipping sauce	
DONUT STATION (UNMANNED)	\$6.00 per person
Donuts with assorted icings	
FRENCH CREPE STATION (MANNED)	\$8.00 per person
Includes pancake machine, maple syrup, cream & seasonal berry	
WAFFLE STATION (MANNED)	\$12.00 per person
Includes Waffles, berry compote, cream, chocolate sauce and maple syrup	



Exhibitor Catering Menu 2019

Food Stations

(Minimum 50 guests per station)

*all stations are unmanned, unless stated otherwise

CHINESE DIM SUMS STATION Various dumplings, steamed buns & dim sums with green onions & dipping sauces	\$30.00 per person
AMERICAN HOT DOGS STATION Hot dogs with a selection of mustards, grilled onions, grated cheese, gherkin relish & soft rolls	\$18.00 per person
MEXICAN STATION Make your own fajitas & tacos: Spicy meat sauce, tomato salsa, guacamole, salad, grated cheese & sour cream	\$25.00 per person
SLIDERS & ROLLERS STATION (MANNED) - Beef pattie sliders, tomato chutney, crispy salad leaves, gherkins, grilled Spanish onion - Pan fried prawn rollers, citrus & celeriac remoulade	\$35.00 per person
JAPANESE STATION Assorted sushi & sashimi with soy & wasabi, Chirashi bowl, seaweed salad	\$45.00 per person
MARKET STALL STATION Individual salads, cured meats, fresh cooked pastas & condiments	\$35.00 per person
PIZZA STATION - Prawn, chilli, Scamorza cheese, black olives and roasted capsicum - Prosciutto, olives, mushrooms, red onions, rocket and Parmesan cheese - Roma tomatoes, bocconcini and basil	\$30.00 per person
THAI STATION Green papaya salad, Thai yellow seafood curry, jasmine rice, prawn crackers	\$30.00 per person
SWEET POTATO STATION Deep fried sweet potato chips & wedges served with sweet chilli sauce, sour cream, tomato sauce, BBQ sauce & curry mayonnaise	\$20.00 per person
ROAST BEEF & SLOW COOKED LAMB STATION (MANNED) Served in a variety of rolls with premium mustards & jus	\$40.00 per person

Other Selections

SMOOTHIES Variety of 2 seasonal fruit smoothies <i>(Minimum of 30 pax)</i>	\$9.50 per person
JUICE BAR Available through all break times only, includes 2x Hilton staff members Menu available upon request – Subject to seasonal <i>changes</i>	\$3,000.00 per day



Exhibitor Catering Menu 2019

Beverage Selections

BEER *(minimum of 24 bottles per order/beer)*

IMPORTED	PRICE	LOCAL	PRICE
Becks	\$11.50	James Boags' Light	\$8.50
Heineken	\$11.50	James Boags' Premium	\$10.00
Corona	\$11.50	Hahn Super Dry	\$9.50
		Coopers Pale Ale	\$10.50
		James Squire Orchard Crush Cider	\$11.50

BOTTLED WINES *(minimum of 3 bottles of each wine per order)*

CHAMPAGNE AND SPARKLING	COUNTRY	PRICE
Taittinger Brut Reserve NV	France	\$162.00
Bollinger Special Cuvee NV	France	\$195.00
Moet & Chandon Imperial NV	France	\$150.00
Little Leaf NV	Australia	\$45.00
Angas Brut Sparkling NV	Australia	\$53.00
Calabria Richland Sparkling Cuvée	Australia	\$55.00
Chandon NV	Australia	\$65.00
WHITE		
Little Leaf Sauvignon Blanc	Australia	\$45.00
T'Gallant Foundation Pinot Grigio	Australia	\$60.00
Wolf Blass Bilyara Sauvignon Blanc	Australia	\$52.00
Hartog's Plate Sauvignon Blanc Semillon	Australia	\$50.00
Seppelt The Drives Chardonnay	Australia	\$55.00
Logan Apple Tree Flat Semillon Sauvignon Blanc	Australia	\$55.00
Calabria Richland Chardonnay	Australia	\$50.00
Logan Weemala Riesling	Australia	\$57.00
Mawson's Cape Denison Sauvignon Blanc	Australia	\$60.00
Vasse Felix CDW	Australia	\$62.00
West Cape Howe Cape to Cape Chardonnay	Australia	\$64.00
La Maschera Pinot Grigio	Australia	\$66.00
La Maschera Rosé	Australia	\$64.00
RED		
Little Leaf Shiraz	Australia	\$45.00
Seppelt The Drives Shiraz	Australia	\$55.00
Hartog's Plate Cabernet Merlot	Australia	\$50.00
Wolf Blass Private Release Cabernet Sauvignon	Australia	\$53.00
Calabria Richland Shiraz	Australia	\$52.00
Calabria "Cool Climate Series" Tempranillo	Australia	\$59.00
Logan Weemala Pinot Noir	Australia	\$60.00
T'Gallant Cape Schanck Pinot Noir	Australia	\$62.00
Sisters Run Cow's Corner GSM	Australia	\$64.00
Smith & Hooper Merlot	Australia	\$65.00
Earthworks Barossa Cabernet Sauvignon	Australia	\$58.00
Yalumba Organic Shiraz	Australia	\$60.00

****All beverages are subject to availability and change****

Exhibitor Catering Menu 2019

Traditional Cocktails

\$14.00 per glass (*minimum 50 glasses per cocktail*)

Our experienced bar staff can offer a range of classic cocktails or modern twists.

Some classic options which may be suited to your event include:



OLD FASHIONED

Bourbon and bitters based cocktail muddled with sugar and topped with water served in a whiskey glass over ice



GOD FATHER

Whisky and Amaretto served over ice



APPLETINI

Vodka, Apple Schnapps and Cointreau shaken and served neat in a martini glass



COSMOPOLITAN

Vodka Citron, Cointreau, Cranberry and fresh lime juice shaken with ice and served neat in a martini glass



MOSCOW MULE

Vodka and ginger beer stirred over ice with a dash of lime juice



PEACH COSMOPOLITAN

Vodka, peach schnapps and cranberry juice served in highball glass over ice



KAMIKAZE

Equal parts triple sec, vodka and lime juice shaken and strained into martini glass



CAIPIRINHA

Lime and brown sugar muddled together, topped with ice and cachaça



MOJITO

Mint sprigs muddled with sugar and lime juice. Rum added and topped with soda water. Garnished with sprig of mint leaves. Served with a straw.



DAIQUIRI

White rum, syrup and lime juice shaken with ice and served neat in a martini glass

Strawberry Daiquiri available on request



NEGRONI

Equal parts gin, Campari and sweet red vermouth stirred, served over ice



GREYHOUND

Gin and Grapefruit juice served over ice



ESPRESSO MARTINI

Vodka, Kaluha and an espresso shot shaken with iced and strained into a martini glass



MARGARITA

Tequila, lime juice and Cointreau shaken with ice and strained into a salt rimmed margarita glass

****All beverages are subject to availability and change****
Images used are examples only and may be served differently

Exhibitor Catering Menu 2019

Frozen Cocktails

\$13.00 per glass (*minimum 50 glasses per cocktail*)



STRAWBERRY DAIQUIRI
Summer taste of strawberries blended with Bacardi Superior White Rum, and a dash of lemon and triple sec.



CAPRIOSCA
Sharp & trendy!
The tangy taste of fresh lime zest and lime juice with Eristoff triple distilled vodka



FRUIT TINGLE
A bubbly combination of lemonade, Eristoff triple distilled vodka, blue curacao and raspberry



TRADITIONAL MARGARITA
Traditional Mexican mix of Jose Cuervo especial tequila, lemon & lime



COSMOPOLITAN
Sex and the City favourite!
Cranberry juice, Eristoff vodka, triple sec and lime juice

***All beverages are subject to availability and change**
Images used are examples only and may be served differently*



Exhibitor Catering Menu 2019

Wine, Beer & Spirit Tasting

Examine and taste local and international alcohol from our specialist staff with impeccable product knowledge. We handpick our staff best suited to a specific product from our whisky specialist bartenders in Marble Bar or renowned mixologists in Zeta Bar, or sommelier from Glass Brasserie.

Some classic tasting options which may be suited to your event include:

Gin	Tequila	Beer*
Vodka	Rum	Wine*
Whisk(e)y		

**Refer to page 4 for list and pricing.*

One spirit tasting per exhibitor – minimum selection of 3 bottles required for tasting

GIN	PRICE		PRICE
Tanqueray London Dry (Scotland)	\$169.00	Beefeater 24 (England)	\$193.00
Broker's (England)	\$177.00	No.3 (Holland)	\$193.00
Gordon's Gin	\$145.00		
VODKA			
Ketel One (Holland)	\$169.00	Beluga Noble (Russia)	\$193.00
Grey Goose (France)	\$225.00	Zubrowka (Poland)	\$177.00
Círoc (France)	\$209.00		
WHISKY			
Glenlivet 12 yrs (Speyside)	\$177.00	Oban 14 yrs (Western Highlands)	\$258.00
Ardbeg 10 yrs (Islay, Port Ellen)	\$209.00	Glenfiddich 15 yrs (Speyside, Dufftown)	\$258.00
Highland Park 12 yrs (Orkney Islands)	\$209.00		
AMERICAN WHISKEY			
Bulleit (Kentucky)	\$169.00	Gentleman Jack (Tennessee)	\$177.00
Maker's Mark (Kentucky)	\$177.00	Booker's (Kentucky)	\$258.00
Sazerac Rye (Kentucky)	\$225.00		
TEQUILA			
Don Julio Blanco (Atotonilco El Alto)	\$169.00	Herradura Anejo (Amatitan)	\$209.00
Olmecca Plata Agave	\$193.00	Fortaleza Blanco	\$306.00
Don Julio 1942 (Atotonilco El Alto)	\$354.00		
RUM			
Pampero Blanco (Venezuela)	\$169.00	Dictador 12 yrs (Colombia)	\$242.00
Havana Club Anejo 3 yrs (Cuba)	\$177.00	Zacapa 23 (Guatemala)	\$258.00
Gosling's (Bermuda)	\$193.00		

Subject to availability and change

Above pricing includes specialist staff to conduct tasting and Hilton equipment (ice, spittoons, glasses & tables).

Please contact the hotel should you wish to source an alcoholic brand not available on the form



Exhibitor Catering Menu 2019

Other Services

WINE, BEER & SPIRIT TASTINGS

Exhibitors are able to organise external organisations to conduct tastings or able to run tastings themselves. Please note the external supplier's fee below and RSA requirements.

EXTERNAL FOOD & BEVERAGE/SUPPLIER'S FEE: \$350.00 PER SUPPLIER

Should Exhibitors decide to contract external food & beverage suppliers or bring in their own (other than Hilton Sydney) a fee of \$350.00 shall apply.

PLEASE NOTE: This fee does not include any Hilton staff or equipment. Beverages cannot be stored in our fridge space and must be brought in during the supplier bump in time prior to the reception commencing. Alternatively beverages can be stored in our dry areas subject to the number of items being delivered.

Any food being brought in externally is subject to prior approval by Hilton Sydney and a food & beverage waiver form will need to be signed by the exhibitor and returned TWO weeks prior to the event start date

An external supplier form is available on request.

Should Hilton equipment be required please refer to below costs:

Wine, spirit or beer glasses (*minimum of 20 glasses*) \$5.00 per glass
(Includes: Ice, spittoons, side plates, table if required)

HILTON BAR STAFF/WAIT STAFF \$196.00 (flat fee)
**for up to 4 hours*

RESPONSIBLE SERVICE OF ALCOHOL

Should you decide to man your own stations, please note that Hilton requires a copy of your personnel's RSA License prior to service of alcohol on Hilton premises.

IMPORTANT NOTICE FOR ALL ORDERS

Orders must be received and finalised two (2) weeks prior to the event start date.

A 20% SURCHARGE of the total invoice will be charged to all orders finalised within two (2) weeks of the event start date, including any external supplier orders.

PLEASE NOTE: It is the exhibitor's responsibility to have their orders finalised 2 weeks PRIOR to the event start date. If orders are still in the process of being finalised within the two (2) week period, 20% surcharge will still apply.

Orders received within 5 business days of the event start date may not be available and are subject to venue confirmation.



Exhibitor Catering Menu 2019

Terms & Conditions

OUTSIDE FOOD AND BEVERAGE

You may **not** bring any outside food or drink into the Hotel for use during your functions/meetings, **unless agreed by Hilton Sydney in writing and in advance of the Event. A food disclaimer form needs to be signed and returned to the Hilton TWO weeks prior the day of your event.**

OUTSIDE CONTRACTORS

Should you elect to utilise outside contractors or subcontractors on the Hotel premises during your Event, you must notify us of your intention to use such providers at least 30 calendar days before your Arrival Date.

Your outside contractors must adhere to our reasonable rules (including but not limited to health and safety regulations and rules). We reserve the right, at our sole discretion, to require any outside contractor to be removed from our Hotel premises should the outside contractor fail to abide by our rules or applicable laws and regulations.

In our sole discretion, we may require that your outside contractors (i) sign a hold harmless, indemnification and insurance agreement in the form currently in use at the Hotel for similar outside contractors, and (ii) provide proof of insurance in amounts acceptable to us (amounts and types of insurance to be determined in our sole discretion based on the type of services the outside contractor will be providing) before the outside contractor will be allowed to provide services on our Hotel premises.

We reserve the right to charge additional fees based on your specific needs, including but not limited to, labour surcharge for audio/visual and electrical requirements, banner hanging, sign making, and electrical power. Should you require any rigging services for your Event, all such services must be arranged through the in-house audio/visual provider of the Hotel and you will be responsible for all associated costs.

INSURANCE

You will obtain and keep in force the appropriate insurance reasonably commensurate with all activities arising from or connected to your Event, including, but not limited to, insurance affording coverage for public liability and property damage. Upon request, you agree to provide us with a certificate or proof of such insurance.

Please note that obtaining and maintaining appropriate insurance that affords these types of protections should be a benefit to you, as an appropriate insurance policy should provide coverage to you by paying the Hotel for damages that occur during your Event and which you would otherwise be required to pay under the indemnification clause. For informational purposes only, single event insurance (sometimes called "private event insurance" or "special event insurance") may be available for purchase at reasonable rates, including from reputable online insurance providers. When purchasing single event insurance, you should select public liability and property damage coverage, for instance.

OCCUPATIONAL HEALTH AND SAFETY

Organizers and their contractors have a duty of care under the Occupational Health and Safety Act 2000 and Occupational Health & Safety Regulations 2001 to ensure that all contracted personnel are aware that they have a responsibility, so far as is reasonably practicable, for the health, safety and welfare of all employees and that any plant or systems of work which may be used are safe and without risks to health. This includes providing all employees with information, instruction, training and supervision to ensure not only their own health and safety but also that of others working or attending the vicinity.

IMPORTANT: Should you decide to man your own stations, please note that Hilton requires to receive your Personnel's Certificate of RSA (Responsible Service of Alcohol) prior to service alcohols on Hilton premises.



Exhibitor Catering Menu 2019

Food & Beverage Order Form

FORM DUE 2 WEEKS PRIOR TO EVENT

CONTACT INFORMATION REQUIRED FOR BILLING INFORMATION

CLIENT NAME:		STAND NO:	
COMPANY:		DATE REQUIRED:	
TELEPHONE NUMBER:		TIME REQUIRED:	
EMAIL ADDRESS:		CONTACT NAME ON THE DAY:	
STREET ADDRESS:		CONTACT MOBILE NUMBER:	
SUBURB:		<p>Please ensure this information is correct for accounting and billing purposes as this is reflected on any invoices sent to you before or after the event</p>	
STATE & POSTCODE:			

FOOD & BEVERAGE ORDERS/DESCRIPTION	QTY	COST PER ITEM	NO. OF DAYS	TOTAL (\$)
* A 20% Late Fee will be added to the final total if applicable			TOTAL	\$

****PAYMENT TERMS****

A full pre-payment is required to secure your booking requirements either via EFT or credit card. A 1.5% credit card surcharge applies on all orders and all payments made are non-refundable.

If you require a pro-forma invoice for EFT payments, please allow 5 days for this to be processed and sent to you. EFT payments will not be accepted for orders received 5 days prior to the event commencing to ensure we receive the payment in time for the event.

Remittance or payment advices cannot be accepted as proof of payment in lieu of a pre-payment before the event commences as we require all pre-payments received in full before the commencement of the event.

Tax invoices will be supplied to you after the conclusion of the event once services have been rendered.

PAYMENT VIA BANK TRANSFER: Bank: Westpac Banking Corporation BSB: 032 069 Account Name: Glory Property III Pty Ltd ATF Glory Property III Investment Trust Account Number: 53 22 63 SWIFT Code: WPACAU2S Please e-mail a copy of the payment remittance to selina.aoake@hilton.com		PAYMENT VIA CREDIT CARD: Card Type: VISA / AMEX / Diners / MasterCard Card Number: _____ Card Expiry: _____ Cardholders Name: _____ Cardholders Signature: _____ Please note: Credit card payments incur a merchant service fee of 1.5% in additional to the total amount payable.	
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CONFIRMATION BY THE CLIENT: Please email confirmed order to your Event Manager at Hilton Sydney. By signing this form you are agreeing to our terms and conditions stated above.

Signature: _____ Print Name: _____ Date: _____