

 SIR STAMFORD AT CIRCULAR QUAY



  
SIR STAMFORD  
at Circular Quay

MEETINGS | CONFERENCES | EVENTS



The team from Sir Stamford at Circular Quay would like to warmly welcome you to our Hotel. We boast excellence in every aspect of service, with personal care and attention to every detail, you will truly be delighted. We can cater for an intimate or extravagant occasion with our exceptional function room facilities and we will guarantee that our welcoming team of staff cares for every minor detail. You create the theme in your choice of venue.



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### The Elizabeth Room

Classical elegance is encapsulated in the décor and ambience of the Elizabeth Room. With its hand made crystal chandeliers, antiques, paintings and natural light, it offers more than the usual Sydney Conference Venue. Perfectly suited to social occasions and weddings, the Elizabeth Room also provides the perfect atmosphere for day meetings and conferences.





### The Prince Albert Room

A meeting venue with its own lobby, the Prince Albert Room provides complete privacy. Elegantly appointed, this room offers true flexibility for your meeting, conference or special event.





### The Governor's Room

An intimate venue for up to 10 delegates, The Governor's Room is located on the lobby level, elegantly furnished with a mahogany boardroom table and sideboard.





### The Sun Deck

Located on the 5th floor of the hotel, the outdoor sun deck is a great location for a Sydney cocktail function or private working lunch. Ideal for a BBQ, this area also suits theming for a special breakout from your conference such as an Australian Beach Party .

Marriages, Birthdays and Cocktails Parties are also popular in this secret deck.







### **The Quay Lounge**

Located on the 3th floor of the hotel, this serene sitting room is often used as a breakout room and photo shoots. With 11 superior rooms and one suite on this floor it can also be privately hired as an entire floor. Great for cocktail parties and product launches.



### **The Presidential Suite**

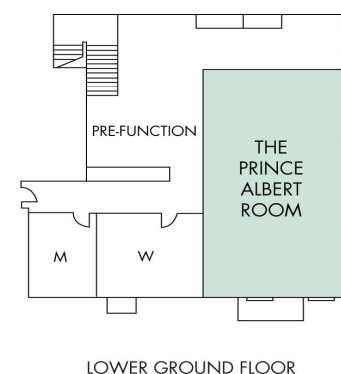
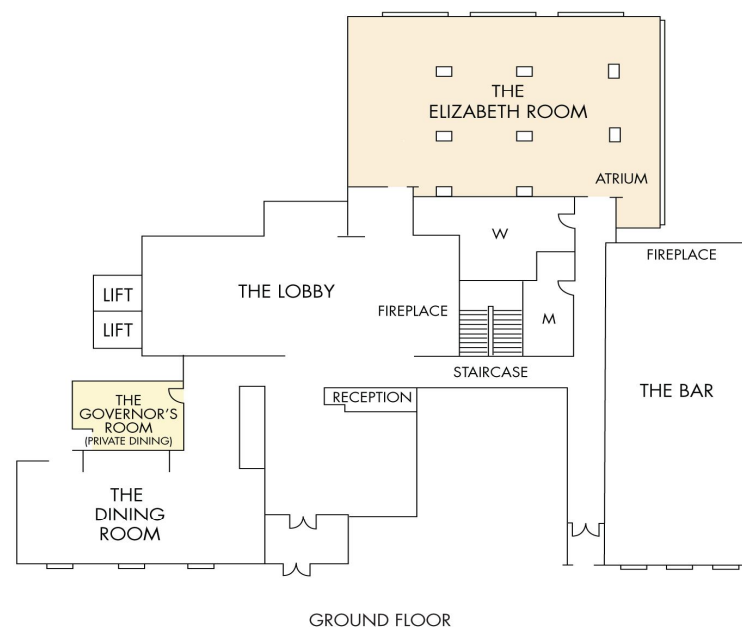
The Presidential Suite is located within the heritage section of the hotel overlooking leafy Macquarie Street. It offers an abundance of natural light and features high ceilings and Italian silk wall coverings that adorn the walls of the entire suite. (Approx. 153 square metres)

The living room is spacious and offers two lounge suites, a Steinway Grand piano, a bar and a rich mahogany writing desk complete with high speed internet access. Antique paintings and a Louis XV marble fireplace are focal points of the lounge room.



## MEETING ROOMS AND CAPACITIES

Key: Pillars □ Windows —



(W) - Wheelchair Access Available

SIR STAMFORD MEETING ROOMS AND CAPACITIES										
Conference Rooms	Height (m)	Room Dimensions	Area (m <sup>2</sup> )	U Shape	Boardroom	Theatre	Cocktail	Banquet	Cabaret	Classroom
The Elizabeth Room*	2.5	17m x 11m	187	25	40	70	200	110	40	50
The Prince Albert Room	3	7.6m x 13.7m	104.5	40	40	100	100	60	48	60
The Governor's Room	3	3.8m x 5m	21.4	-	12	-	-	-	-	-
Level 5 Sun deck	-	18.5m x 8.7m	160	-	25	-	40	40	*Room with natural light	

For bookings or further information, please contact our Conference & Events team on 02 8274 5432 or visit [www.stamford.com.au/sscq](http://www.stamford.com.au/sscq)



### Day Delegate Package

- Freshly brewed filtered coffee and Stamford tea selection on arrival
- Morning and afternoon break served with chefs selection of two break items
- Inclusions: one flipchart, one whiteboard, one screen\*, Stamford note pads, pens, iced water and mints
- With the following lunch options;

Gourmet working lunch | **\$79.00 per person**

Hot buffet lunch | **\$89.00 per person** ( minimum numbers of 20 guests apply )

### Half Day Delegate Package

- Freshly brewed coffee and Stamford tea selection on arrival
- Morning **OR** Afternoon break served with chefs selection of two break items
- Inclusions: one flipchart, one whiteboard, one screen\*, Stamford note pads, pens, iced water and mints
- With the following lunch options;

Gourmet working lunch | **\$69.00 per person**

Hot buffet lunch | **\$79.00 per person** ( minimum numbers of 20 guests apply )

A room hire fee may apply for 20 delegates and less.

\*Audiovisual component of the package is only applicable to conferences with a minimum number of 20 delegates.





**Sir Stamford Speciality High Tea Break**  
**\$30.00 per person**

**Morning items**

- Traditional Finger Sandwiches
- Fluffy homemade scones served with fresh cream and jam
- Delectable desserts
- Served with freshly brewed tea and coffee

Or

**Afternoon items**

- Stamford famous curry puffs
- Fluffy Homemade scones served with fresh cream and jam
- Savoury canapés
- Served with freshly brewed tea and coffee

**Celebrating Success** – we suggest you add  
\$14.00 per person and treat your team to a glass of Möët





**Healthy Break**  
**\$30.00 per person**

This break can be served on arrival ...  
Or as a Morning or Afternoon Tea Break  
That will surprise and revive your  
Delegates

- Apricot & Coconut Balls
- Home made Muesli Bars
- Fresh Fruit Kebabs
- Roasted nuts
- Organic wholegrain baby muffins
- Juice bar complete with Blender
- Stamford no guilt carrot cake
- Individual yoghurt, with muesli and fruit topping

(PS homemade individual porridge in winter)



**Dim Sum Break                      \$19.00 per person**

This is one of our most popular specialities, because It's such a light break, yet filling.  
Add a bit of spice to your meeting – your delegates will be delighted.

**Steamed Dim Sum**

Four varieties to choose from or have all them

- Steamed Pork Bun
- Prawn and Shallot parcel
- Vegetarian gow gee
- Chicken and waterchestnut dumplings



**Tea, coffee and refreshments**

- Freshly brewed filtered coffee and Stamford tea selection  
**\$4.00 per person**
- Freshly brewed filtered coffee and Stamford tea selection served with chefs selection of two break items  
**\$10.00 per person**
- Freshly brewed filtered coffee and Stamford tea selection served with chefs selection of two break items and seasonal fresh fruit platter  
**\$15.00 per person**
- Continuous use of the Nespresso coffee machine throughout the day ( available on request)  
**\$10.00 per person**

**We also offer a unique Sir Stamford Service of Text A Coffee, we give you our special Coffee Mobile Number and you can silently text your order and we will deliver to your conference room – everything from a soy flat white to a skinny mochachino.**

**Early Bird Breakfast      \$18.00 per person**

- Freshly baked Danish pastries, croissants and homemade muffins
- Sliced seasonal fresh fruit platter
- Freshly brewed coffee and Stamford tea selection
- Orange juice

**Continental Breakfast      \$28.00 per person**

- Freshly baked Danish pastries, croissants and homemade muffins
- Sliced seasonal fresh fruit platter
- Selection of toasting breads, preserves and butter
- Bircher muesli and assorted breakfast cereals
- Freshly brewed filtered coffee and Stamford tea selection
- Orange juice

**Bountiful Breakfast      \$37.00 per person**

- Freshly baked Danish pastries, croissants and homemade muffins
- Sliced seasonal fresh fruit platter
- Eggs any style; scrambled, fried or poached served on wholemeal, sourdough, rye, Turkish or white bread
- Plus any three (3) of the following;
  - Bacon • Chipolatas • Grilled tomatoes • Hash browns • Mushrooms • Baked beans



**Additional Dishes to Hot Buffet**

Hot dish \$8.00 per person, per dish

Fruit platter \$9.00 per person

Cheese platter \$15.00 per person

**Gourmet Sandwich Lunch****\$35.00 per person**

No minimum numbers required

- Chef's selection of freshly made sandwiches, rolls and wraps
- Chef's salad of the day
- Seasonal fresh fruit platter OR Dessert platter
- Freshly brewed coffee and Stamford tea selection
- Fruit juice

**Hot Buffet Lunch****\$49.00 per person**

Minimum numbers of 20 apply

- Selection of freshly baked breads
- Chef's selection of three (2) salads
- Chef's selection of one (1) antipasto platter
- Roast of the day
- Fish of the day
- Pasta of the day
- Mixed seasonal vegetables
- Dessert Platter
- Freshly brewed filtered coffee and Stamford tea selection
- Fruit juice

**Gourmet buffet dinner****\$69.00 per person**

Minimum numbers of 20 apply

- Selection of freshly baked breads
- Chef's selection of four (4) salads
- Chef's selection of two (2) antipasto platters
- Roast of the day
- Fish of the day
- Vegetarian pasta or rice of the day
- Potato dish of the day
- Vegetables of the day
- Chef's selection of three (3) desserts
- Fresh Seasonal Fruit & Cheese Plate
- Freshly brewed filtered coffee and Stamford tea selection

**Additional Items**

Minimum numbers of 10 apply

Cheese platter    \$15.00 per person

Seafood platter    \$25.00 per person

The Seafood platter includes:

- Freshly shucked Pacific Oysters, 4 pp    · Cooked prawns
- Bugs    · Marinated octopus    · Calamari    · Ceviche



**Deluxe Menu - 2 courses     \$50.00 per person**

**Premium Menu - 3 courses     \$70.00 per person**

The alternative serve option is available for an additional \$10.00 per person

Dinner menu includes bread rolls, Tea and Coffee served with dessert and individual menus.

**Hot Canapés \$4.50 per an item**

**Cold Canapés \$4.50 per an item**

**Dessert Canapés \$4.00 per an item**

**Substantial Canapés \$10.00 per an item**

(V) – Vegetarian (G.F) – Gluten Free



**Bread and Dips Platter**

**\$10.00 per person**

Turkish and Ciabatta, Lavosh and Sea-Salt Oregano Focaccia served with dips

**Antipasto of Grilled and Marinated Vegetables**

**\$15.00 per person**

Chargrilled Zucchini, Capsicum, Eggplant, Marinated Tomato, Artichokes, Kalamata Olives and cold meats

**Indian Themed Platter**

**\$17.00 per person**

Murgh malai kebab , lamb kebab and fish tikka with dal makhni  
Crisp onion and beetroot salad , mint chutney and buttered naan

**Oriental platter**

**\$17.00 per person**

Prawn and pork sui-mai, barbeque pork bun, sliced Peking duck with crisp salad and pancake, Raw papaya salad and Californian rolls with gari, soy sauce

**Australian platter**

**\$17.00 per person**

Barbequed prawn skewers, tempura fish, sautéed mussels and Sydney rock oysters  
With cocktail sauce, mesclun and lemon wedges

**Cheese Selection**

**\$25.00 per person**

Australian Cheeses including but not limited to; Wash Rind, Clothed Cheddar, King Island Brie, Roaring 40 Blue, Soft Creamy Blue, with Grapes, Pears, Crackers and Pastes



**Tapas Bar** **\$15.00 per person**

- Marinated octopus
- Pan fried filed mushrooms, garlic and parsley
- Patatas bravas
- Lamb meatballs with a rich and spicy tomato sauce
- Chilli and garlic prawns

**Italian Cuisine** **\$13.00 per person**

- Veal tortellini, grana padano and shaved coppa pizzeta
- Potato, rosemary and rock salt
- Prosciutto, Calabrese sausage and Parma ham
- Sweet potato, fetta and lemon thyme

**Asian Cuisine** **\$15.00 per person**

- Steamed handmade dim sim
- Prawn and shallot parcel
- Vegetarian gow gee
- Chicken and water chestnut dumplings

**Australian Barbeque** **\$19.00 per person**

- Wagyu steak sandwich
- Hand cut hot chips tossed with salt and vinegar
- Hand made gourmet sausages with red onion relish in a flour bap

**Oyster Bar** **\$15.00 per person**

Fresh oysters professionally shucked and served on ice

- Coffin Bay Oysters three (3) per person
- Fresh lemon, lime and cracked pepper
- Mirin and eschalot dressing
- Nam Jim and cucumber dressing



All beverage packages include Sparkling, Red, White Wines, selection of Beers, Soft Drinks, Juices and Mineral Water

<b>Classic Beverage Package</b>	<b>From</b>	<b>\$23.00 per person</b>
<b>Deluxe Beverage Package</b>	<b>From</b>	<b>\$29.00 per person</b>
<b>Premium Beverage Package</b>	<b>From</b>	<b>\$35.00 per person</b>

\*\*\*Prices quoted per an hour\*\*\*