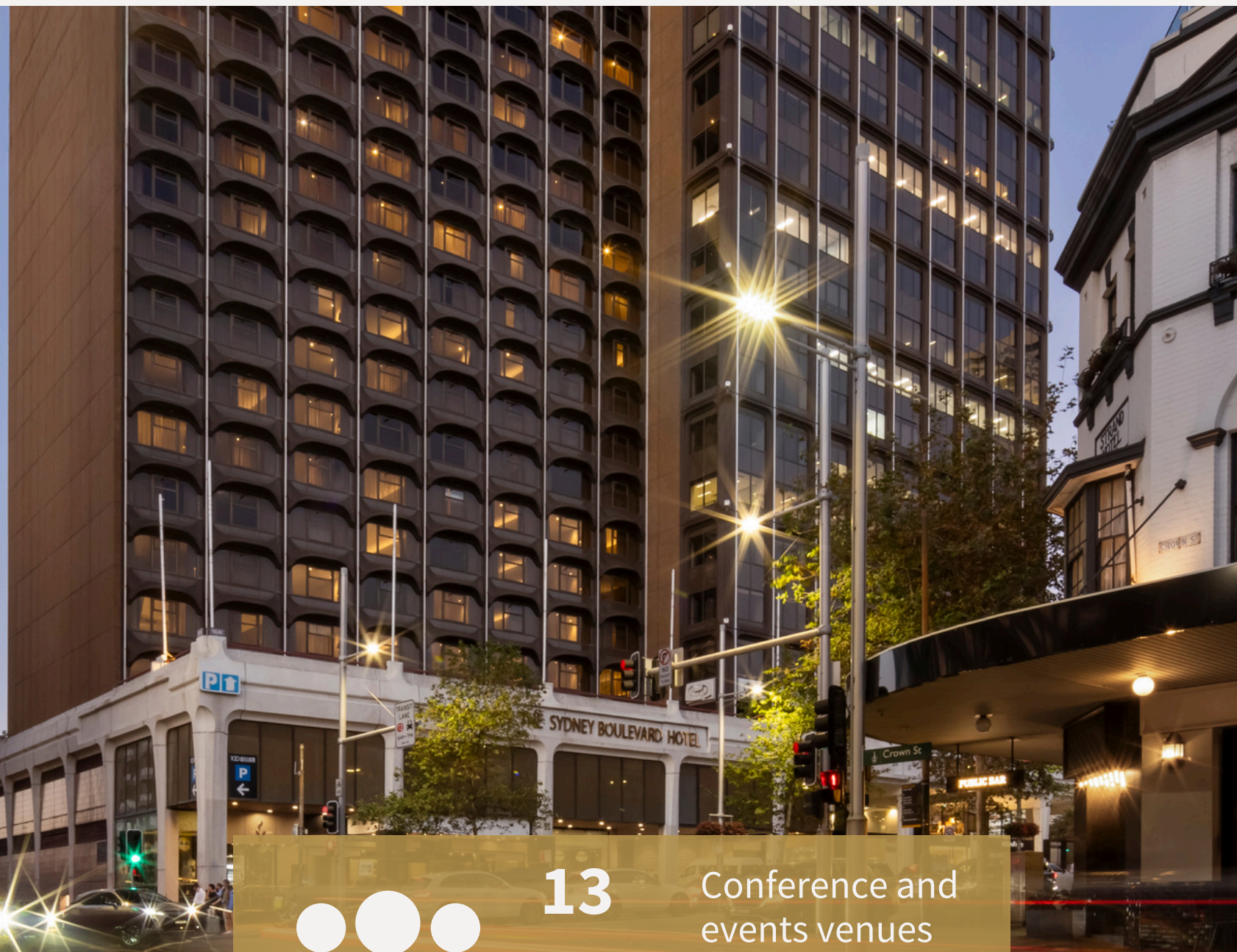




THE SYDNEY BOULEVARD HOTEL



13

Conference and
events venues

275

Rooms

Our Magnificent Harbour View Hotel in Central Sydney

In the vibrant heart of the city, The Sydney Boulevard Hotel combines modern elegance with a highly sought-after location near the central business district. Generously sized accommodation offers FREE high-speed Wi-Fi and views of Sydney's sparkling harbour or city skyline. Spacious rooms provide a haven for families, while our Presidential Suite is known for its illustrious history of hosting celebrity guests.

- 1 Spacious Rooms with Views.** Large rooms with free Wi-Fi and stunning city or harbour views.
- 2 Central Location.** Close to CBD, major attractions, and just 20 minutes from the airport.
- 3 Stylish Event Spaces.** Versatile venues with harbour views, ideal for meetings and weddings.



Meetings and events



Meeting Spaces

Fully-equipped function rooms for meetings, weddings and private events

Our elegant and centrally located Sydney hotel is the ideal setting for business meetings and events of all kinds. You can hold a team training session in one of several modern function rooms or a large-scale conference in the Pillarless Grand Ballroom. With sweeping views over Sydney Harbour, Twenty Five, our signature events space, is perfect for weddings, corporate functions and private parties. Professional staff are on hand to help with all your requirements, ensuring your Sydney event or function is a success. Business guests can now use the interactive Social Tables event planning software, which offers the latest digital tools from 3D diagrams to collaborative document editing.

Services & Amenities

Fully-equipped function rooms



Complimentary WiFi



Selection of coffee & tea



A/V Facilities



Writing Pads



Water Dispenser



Secure undercover parking

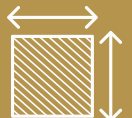








Dedicated Event Specialist



Refreshments

Capacity Chart

Room name	 Area m ²	 Capacity	 Shape	 Banquet	 Cocktail	 Theatre	 Classroom	 Boardroom	 Cabaret
Grand Ballroom	418 m ²	300	90	280	300	300	150	96	200
3/4 Ballroom	90 m ²	210	70	160	210	210	112	73	168
1/2 Ballroom	90 m ²	140	48	110	140	140	99	48	88
1/4 Ballroom	80 m ²	70	24	50	70	70	54	28	40
Twenty Five – Harbour View	110 m ²	200	-	100	140	90	54	-	80
Twenty Five – Cocktail Bar	108 m ²	200	-	-	60	-	-	-	-
Seasons Cafe	120 m ²	160	-	-	-	-	-	-	-
Robinson/William Room	98 m ²	80	36	80	60	72	54	28	64
Robinson Room	53 m ²	35	15	30	35	35	24	14	32
William Room	45 m ²	35	15	30	35	35	24	14	32
Stanley Room	67 m ²	40	26	40	40	40	26	24	32
Haig Room	39 m ²	25	15	-	-	20	16	16	-
Forbes Room	32 m ²	8	-	-	-	-	-	8	-

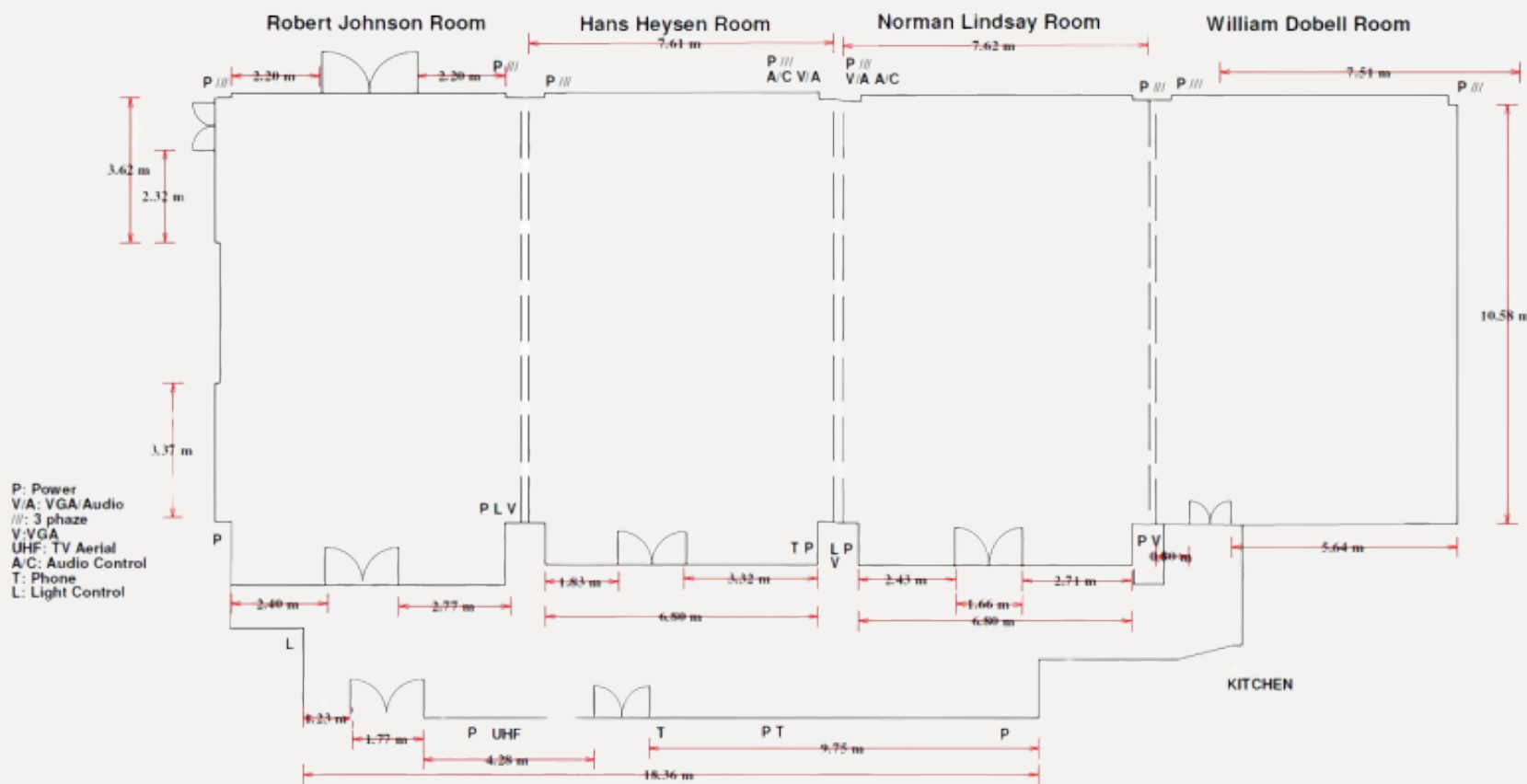


Grand Ballroom

1ST FLOOR

Pillarless, refined and stylish, this venue has proven to be versatile, being able to play host to conferences, seminars, board meetings, gala dinners and wedding receptions. The ballroom can be segmented into separate venues according to the requirements of the client – from a buffet for 50 people, to a banquet of 220 people.

Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Grand Ballroom	220	-	170	180	450	400	-
3/4 Ballroom	180	-	120	120	210	210	-
1/2 Ballroom	120	50	84	70	140	140	50
1/4 Ballroom	60	25	36	36	70	70	25





Robinson/William

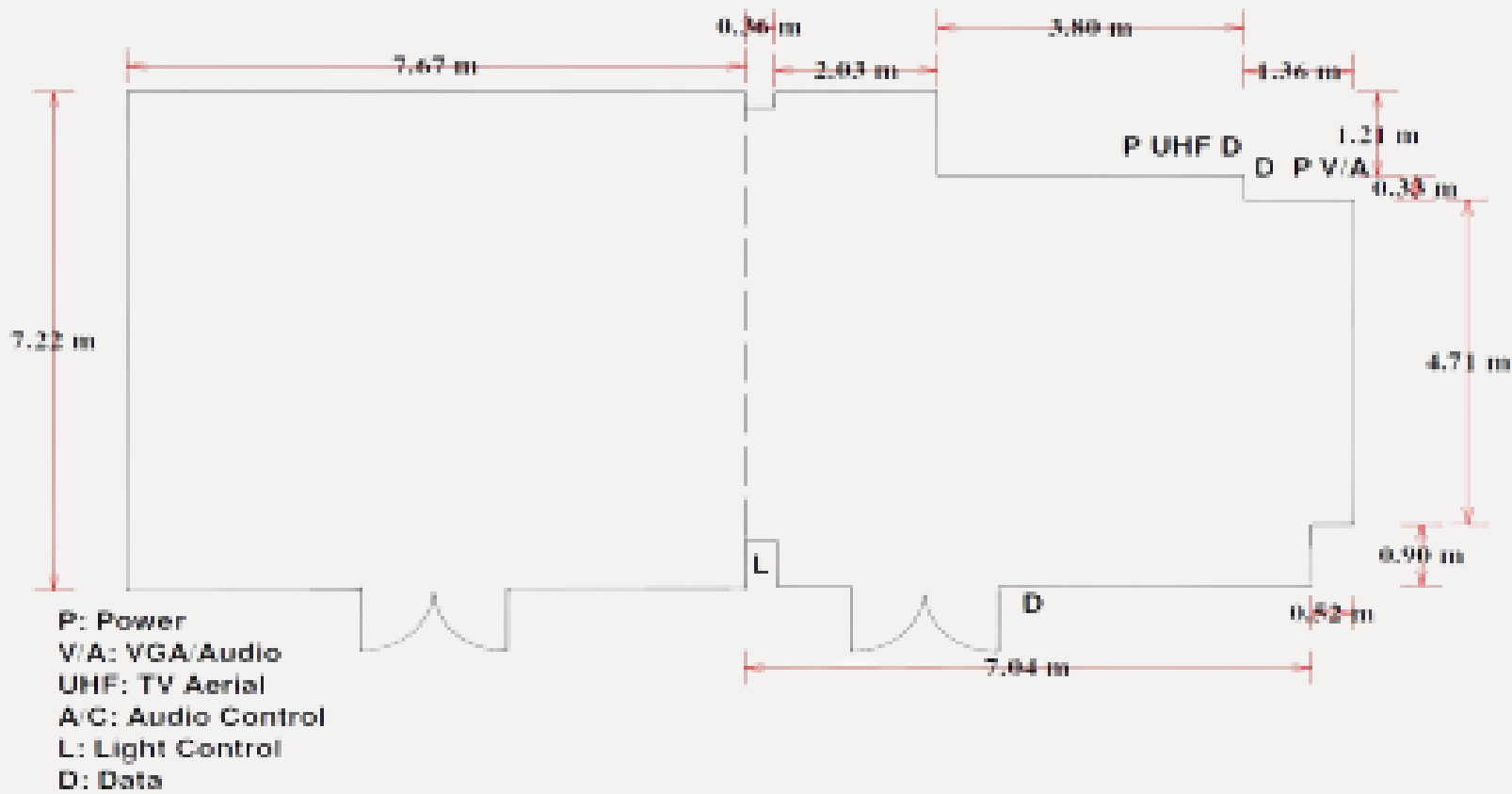
M E Z Z A N I N E

Located on the mezzanine level and 2nd Floor of the hotel, our boardrooms are ideal for business meetings, intimate dinners and cocktail parties. Our Mezzanine level function rooms provide a fresh and contemporary venue option, and offer the convenience of an adjacent breakout area. Our 2nd Floor boardrooms offer natural light and open onto an Open Air Terrace, with views of the Botanic Gardens and glimpses of the Harbour Bridge. No matter which venue you choose, you will be provided with a stylish and comfortable setting perfect for any occasion.

Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Robinson Room	30	14	24	24	40	40	15
William Room	30	14	24	24	40	40	15
Rob/William (Combined)	60	28	36	48	75	80	35

Robinson Room

William Room



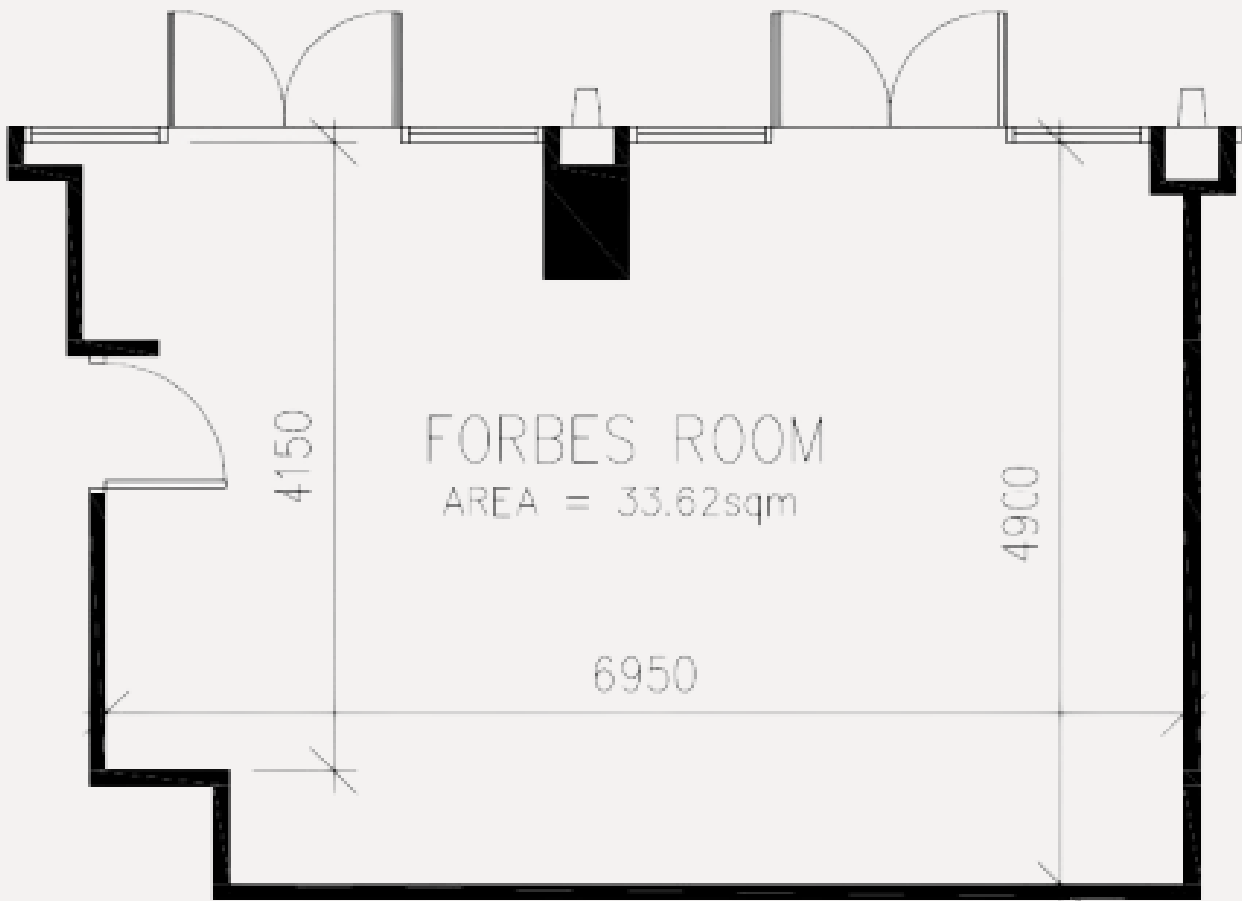


Forbes Room

LEVEL 2

Located on the 2nd floor of the hotel, the Forbes Room is ideal for a small business meeting, breakout, or office space. Offering natural light and opening onto an Open Air Terrace, with views of the Royal Botanic Gardens and glimpses of the Sydney Harbour Bridge.

Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Forbes Room	-	8	-	-	-	-	-





Haig Room

LEVEL 2

Located on the 2nd floor of the hotel, the Haig Room is ideal for a small business meeting, breakout, or office space. Offering natural light and opening onto an Open Air Terrace, with views of the Royal Botanic Gardens and glimpses of the Sydney Harbour Bridge.

Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Haig Room	-	16	-	18	20	20	14

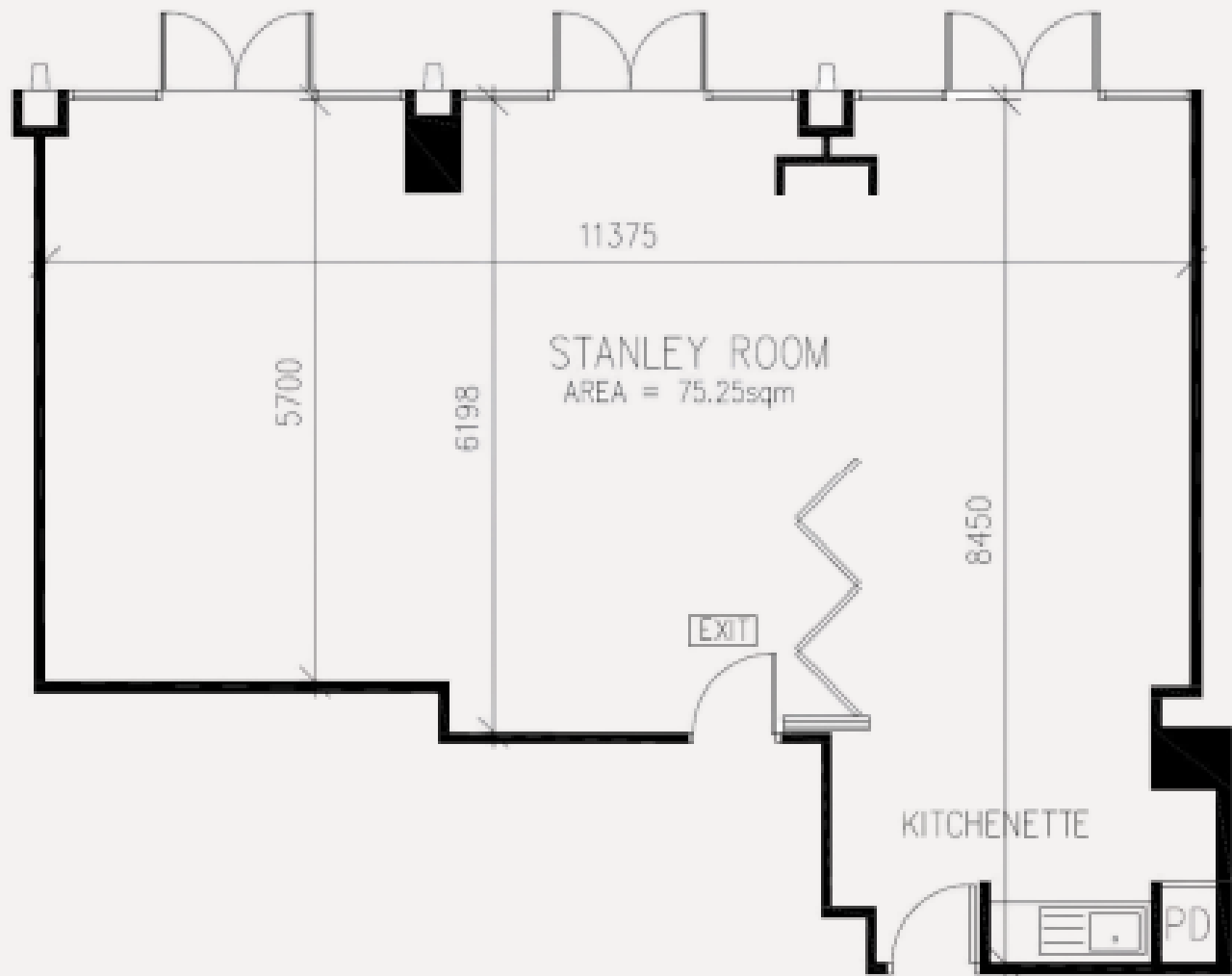




Stanley Room

LEVEL 2

Located on the 2nd floor of the hotel, the Stanley Room is ideal for a small business meeting, breakout, or office space. Offering natural light and opening onto an Open Air Terrace, with views of the Royal Botanic Gardens and glimpses of the Sydney Harbour Bridge.



Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Haig Room	40	21	24	24	60	50	21

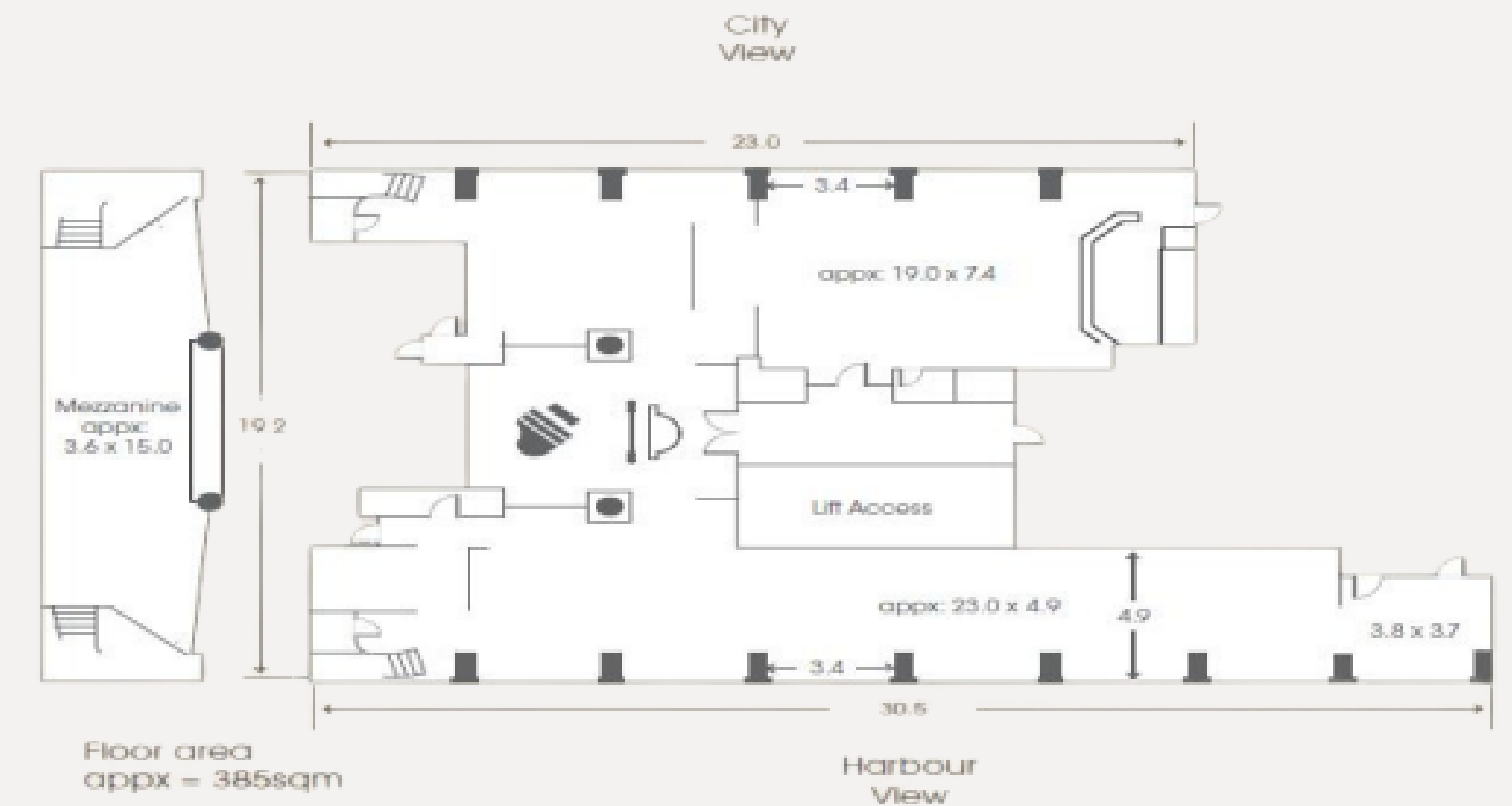


Twenty Five

LEVEL 25

The perfect venue for weddings, corporate functions, birthdays or for hosting a cocktail party to make a lasting impression. Set high above, Twenty Five has a unique and relaxed ambience overlooking spectacular panoramic views of Sydney Harbour, the Opera House, Sydney Harbour Bridge and the Royal Botanic Gardens, Twenty Five is one of Sydney's hidden treasures. Having played host to great celebrities, fashion shows, rock videos and internationally themed food festivals, Twenty Five is an experience not to be missed – for any occasion, event or function.

Venue	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Twenty Five	80	-	-	-	200	-	-



Conference Package

Standard Day Delegate Package

Available for bookings of a minimum of 15 pax.

- Morning tea and afternoon tea with bakery selections
- Buffet lunch served in Seasons Café or in-room working lunch (juice included)
- Standard AV – Projection Screen, Flipchart, and Whiteboard
- Conference Stationary – Pens, pads, iced water, and mints
- Room Hire

Deluxe Day Delegate Package

Available for bookings of a minimum of 15 pax.

- Arrival tea and coffee
- Morning and afternoon tea with bakery selections
- Buffet lunch served in Seasons Café or in-room working lunch (juice included)
- Standard AV Equipment – Projection Screen, Flipchart, Whiteboard
- Conference Stationery – Pens, pads, iced water, and mints
- Room Hire

Half Day Delegate Package

Available for bookings of a minimum of 15 pax.



- Choice of morning tea or afternoon tea with bakery selections
- Buffet lunch served in Seasons Café or in-room working lunch (juice included)
- Standard AV – Projection Screen, Flipchart and Whiteboard
- Conference Stationary – Pens, pads, iced water and mints
- Room Hire



Conference Breakfast





Continental Breakfast

- Selection of croissants, danishes, and mini muffins 
- Sliced fruit platter
- Breakfast cereals 
- Tea and coffee
- UHT milk
- Orange juice and apple juice







Buffet Breakfast

- Continental breakfast included
- Scrambled eggs 
- Bacon
- Chicken chipolatas 
- Hash brown
- Mushrooms
- Grilled tomatoes
- Tea, coffee and juice
- Jam, butter and vegemite






Plated Breakfast

- Choice of eggs on toast 
- Freshly baked pastries
- Chicken sausages
- Bacon, hash brown
- Roasted tomato, pesto  
- Fresh fruits
- Tea, coffee and juice
- Jam, butter and vegemite 



Networking Breakfast

- Freshly baked pastries  
- Scramble eggs, bacon on toast 
- Mixed berry yoghurt
- Fresh fruits
- Tea, coffee and juice

Daily Delegate Package

Morning tea

Monday: assorted danish pastries 🌾

Tuesday: Portuguese tarts

Wednesday: Mixed muffins

Thursday: Plain croissant 🌾

Friday: Scones, jam, and cream

Saturday: Chocolate croissant

Sunday: Lamingtons

Add On

Cold

Friand 🌾

Macaroon 🌾

Cupcakes

Chocolate cookies 🌾

Chocolate éclair

Afternoon tea

Monday: Mini donuts

Tuesday: Banana bread 🌾

Wednesday: Mini pies, beef quiche

Thursday: Chocolate muffins 🌾

Friday: Banana cake

Saturday: Cupcakes

Sunday: Chocolate brownie 🌾

Hot

Mini sausage rolls

Mini quiche Lorraine

Mini quiche vegetable

Mini chicken pie

Samosa chicken or lamb

Ham and cheese croissant



Tea Breaks

Tea catering options

Arrival with freshly brewed tea/coffee

Freshly brewed tea/coffee with bakery selections

Freshly brewed tea/coffee, bakery selections and juice

Freshly brewed tea/coffee with fresh seasonal fruits

Continuous, freshly brewed tea/coffee throughout the day

Whole fruit (seasonal)

Daily Tea Break Menus

Monday

Morning: Danish pastries

Afternoon: Chocolate cookies

Tuesday

Morning: Mini doughnuts

Afternoon: Natas (Portuguese tarts)

Wednesday

Morning: Muffins

Afternoon: Banana cake

Thursday

Morning: Plain and chocolate croissants

Afternoon: Coconut slice

Friday

Morning: Fruit skewers and berry yogurt shots

Afternoon: Selection of biscuits





Weekends

Chef's selection






Lunch Buffet

Monday





Chef's selection of two gourmet salads
Tempura fish fillets, dipping sauce
Red Thai chicken curry, lemongrass, basil 
Mixed steamed green vegetables 
Fragrant rice
Selection of cake slices  
Seasonal fruits

Tuesday








Chef's selection of two gourmet salads
Sautéed beef, capsicum, black bean sauce 
Grilled barramundi fillets, tomato salsa
Steamed jasmine rice
Quinoa, marinated vegetables
Selection of cake slices  
Seasonal fruits








Wednesday

Chef's selection of two gourmet salads
Slowly braised lamb shoulder, garlic, rosemary 
Pan fried, market fish, tomato sauce, olive
Roasted root mixed vegetable
Saffron rice 
Selection of cake slices  
Seasonal fruits






Thursday

Chef's selection of two gourmet salads
Chicken tikka masala 
Market fish fillets, shallots, ginger 
Baked broccoli, cauliflower, béchamel sauce, pine nuts   
Steamed jasmine rice
Selection of cake slices  
Seasonal fruits







Friday

Chef's Selection of two gourmet salads
Barbeque pork ribs, soya bean 
Steamed market fish, ginger, shallots 
Saffron rice 
Oven-baked vegetables
Selection of cake slices  
Seasonal fruits

Saturday

Chef's selection of two gourmet salads
Roasted pork, caramelized apple 
Mixed vegetables, roasted almonds
Slow cooked beef cheeks, mushroom ragout 
Chicken, basil ravioli, baby spinach, tomato sauce 
Selection of cake slices  
Seasonal fruits

Sunday

Chef's selection of two gourmet salads
Seared Mongolian lamb, capsicum, mushroom 
Coconut infused rice 
Pan fried market fish, lemon butter 
Spinach, ricotta cannelloni, napolitano sauce 
Selection of cake slices  
Seasonal fruit



Plated Lunch | Dinner

Appetizer Cold

Glazed pork belly, marinated vegetables, bean, bocconcini 🌿
Pear, gorgonzola cheese, walnut dressing 🍷 🌿 🍷
Mushroom tart, Mediterranean salad, goat cheese, leek 🍷
Feta cheese salad, sweet pumpkin, toasted pine nuts, spinach 🍷 🍷 🌿

Appetizer Hot

Cauliflower fennel soup, sprouts 🍷 🍷
Cajun chicken salad, pear, walnut, olive oil 🍷 🌿
Chicken tortellini primavera, butternut pumpkin, granada padana, pesto cream 🍷
Seared scallops, cauliflower puree, pancetta, tarragon cream 🍷 🌿



Main Dish

Salmon fillet, saffron mash, tarragon pepper cream 🍷 🌿
Oven-roasted cod, saffron rice, dill capers, green papaya salad 🍷 🌿
Honey-glazed chicken breast, polenta cake, mixed herbs, tomato sauce 🍷
Confit duck leg, green peas risotto, baby spinach, mushroom, and orange cream 🍷 🌿
Grilled pork, young baby carrot, celeriac mash, orange, apple glaze 🍷 🌿
Ricotta cannelloni, basil-infused tomato, spinach, pine nuts, rocket salad 🍷 🌿
Grilled Angus beef scotch fillet, roasted Kipfler potato, wild mushroom, port wine Jus 🌿
Grilled beef Sirloin, roasted mushroom, potatoes, asparagus, Thyme Jus 🌿
Herb-crusted rack of lamb, mashed sweet potato, baby snow pea leaves, sage 🌿

Main Dish - Vegetarian

Ricotta cannelloni, pumpkin, French tomato passata 🍷
Wild mushroom risotto, shaved parmesan 🍷 🌿
Chickpea curry, steamed rice, pappadums, raita 🍷

All main courses are served with seasonal vegetables.

Dessert

Passion fruit panna cotta, berries 🍷
Chocolate fondant pudding, clotted cream 🍷
Berry pudding, cinnamon ice cream 🍷
Crème Brûlée tart, strawberry 🍷
Pavlova, berry compote 🍷
Tiramisu, Irish crème Anglaise, berry compote 🍷
Apple, Rhubarb crumble, cinnamon ice cream 🍷 🍷
Lemon curd tart, clotted cream, raspberries 🍷
Profiteroles, chocolate sauce, vanilla ice cream 🍷
Seasonal fruit

A minimum of 30 guests is required for a plated lunch or dinner



Canapé Menu

Cold Selection

- Tartlet prawns, avocado salsa
- Californian & nori rolls, soy sauce, wasabi
- Smoked salmon, roasted capsicum, dill cream
- Smoked chicken, mango & sweet chili salad
- Seared tuna, black sesame, wasabi avocado cream
- Chili coriander prawns, lime aioli
- Roasted asparagus, prosciutto, cracker pepper

Hot Selection

- Mini spring roll, plum sauce
- Vegetarian samosa
- Spinach & cheese filo triangles
- Chicken satay, spicy peanut sauce
- Spiced squid, coriander aioli
- Marinated beef skewer
- Mini quiche
- Chicken brochettes, spicy garlic tomato sauce



Substantial

- Vegetable Gyoza, toasted sesame
- Spinach and cheese pastizzi, sun-dried tomato pesto
- Thai fish cakes, raw mango, coriander relish
- Chicken and corn empanada, black bean dip, kale
- Chicken satay skewer, peanut dip
- Mini quiche (choice of chicken, leek, or bacon)
- Frittata with olive tapenade
- Tzatziki with sourdough bread
- Roasted sweet potato, tamarind dip, crushed cumin

Substantial II

- Sydney oysters, Worcestershire sauce
- Roast duck, pancake, and plum sauce
- Mild salami and pickles
- Feta, avocado, and roasted bell peppers
- Panko crumbed prawns, pickled ginger mayo
- Smoked trout with fish roe, sour cream
- Jamon Iberico, Manchego, capsicum vinaigrette
- Tuna tartare, seaweed spoons, lemon
- Prosciutto, olives and pear
- Mini quinoa bowl, pickled onions, wild mushrooms
- Goji, smoked eggplant, pomegranate, chickpeas
- Assorted sushi (choice of tuna, salmon, or shrimp)

Shared Platter Menu

- Skewer (choice of marinated artichokes, prosciutto, roasted peppers, garlic)
- Spicy chili prawn crackers
- Smoked salmon, capers, dill dressing
- Marinated Kalamata olives
- Crostini, fetta, basil
- Chorizo sausage, tomato Rouille
- Grilled garlic & chili bread



Beverage



Standard

- Standard house sparkling wine
- White wine
- Red wine
- Local beer
- Soft drinks
- Juices



Premium

- Premium sparkling wine
- White wine
- Red wine
- Local & imported beers
- Soft drinks
- Juices



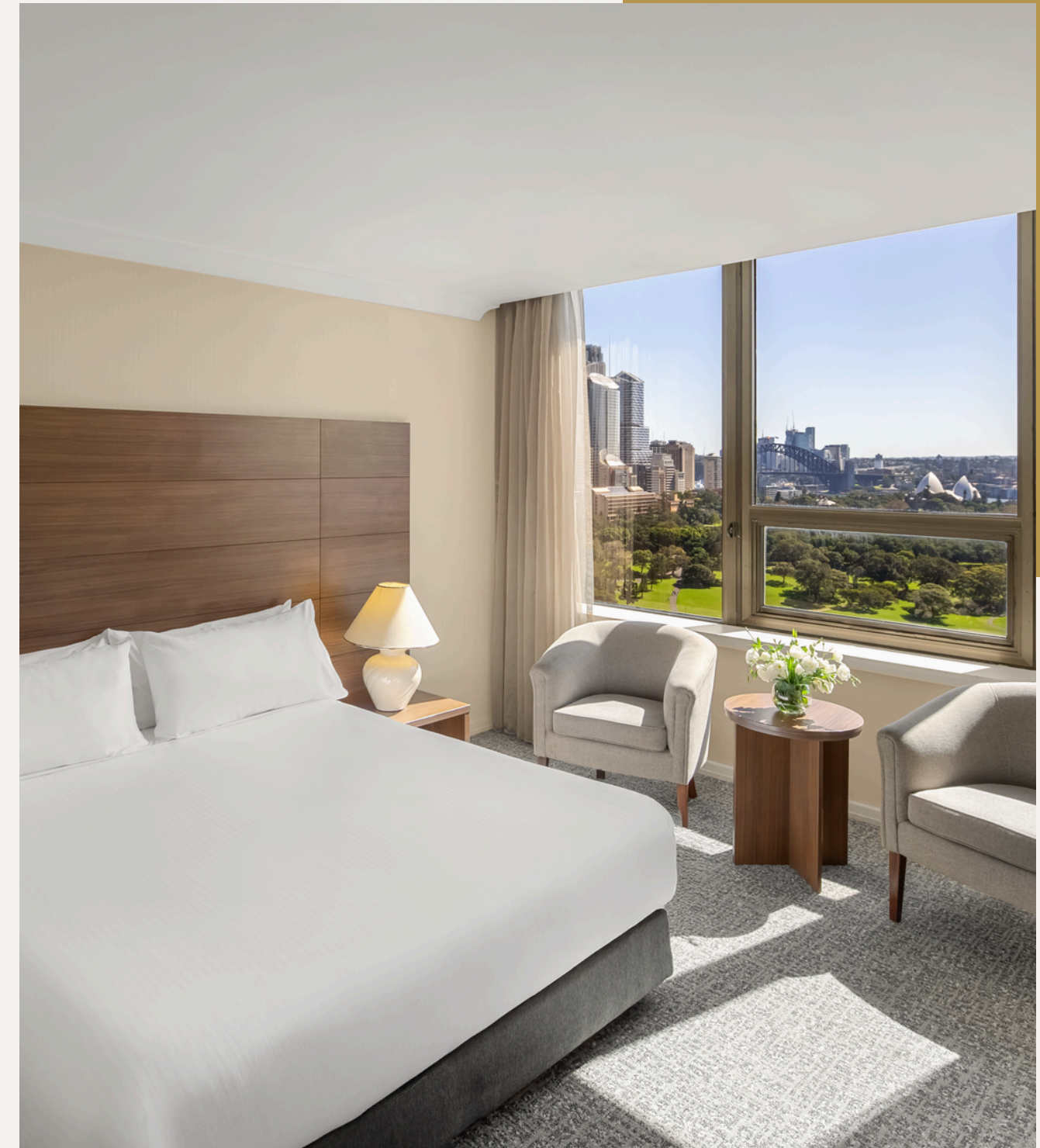
Non-alcoholic

- Soft drinks
- Still & sparkling waters
- Orange juice
- Apple juice

Rooms

The Sydney Boulevard Hotel has 275 stylish rooms providing considerable space for both business travellers and holidaymakers.

- Standard King Room (111)
- Deluxe King Room, City Side (88)
- Deluxe King Room, Harbour View (67)
- Deluxe Twin Room (8)
- Presidential Suite (1)

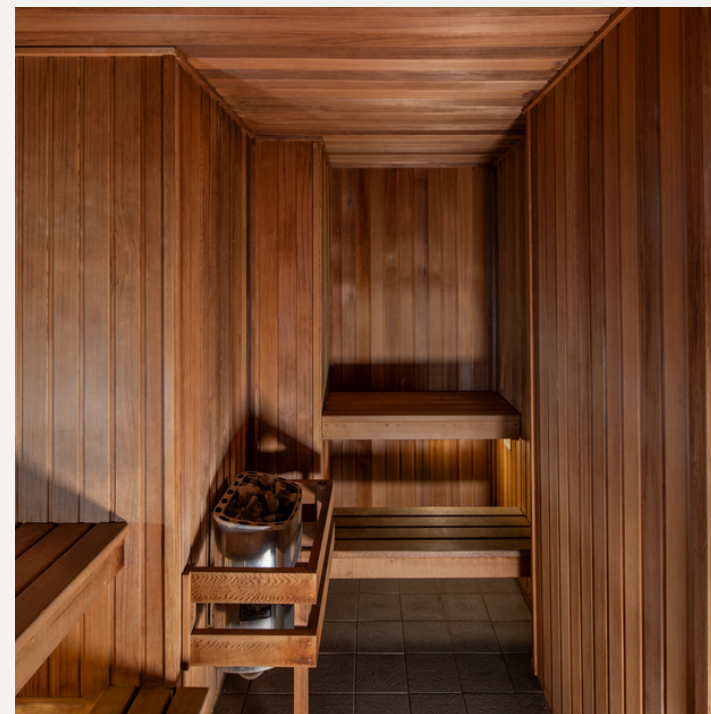


Hotel Facilities



Hotel Gym

Gear up for your day with a morning workout in our on-site gym. With a panoramic outlook over the city, our 24th-floor hotel gym in Sydney offers enviable views to take in as you train. Quality cardio equipment includes exercise bikes, cross-trainers, and treadmills, alongside weights, exercise balls, and plenty of yoga mats.



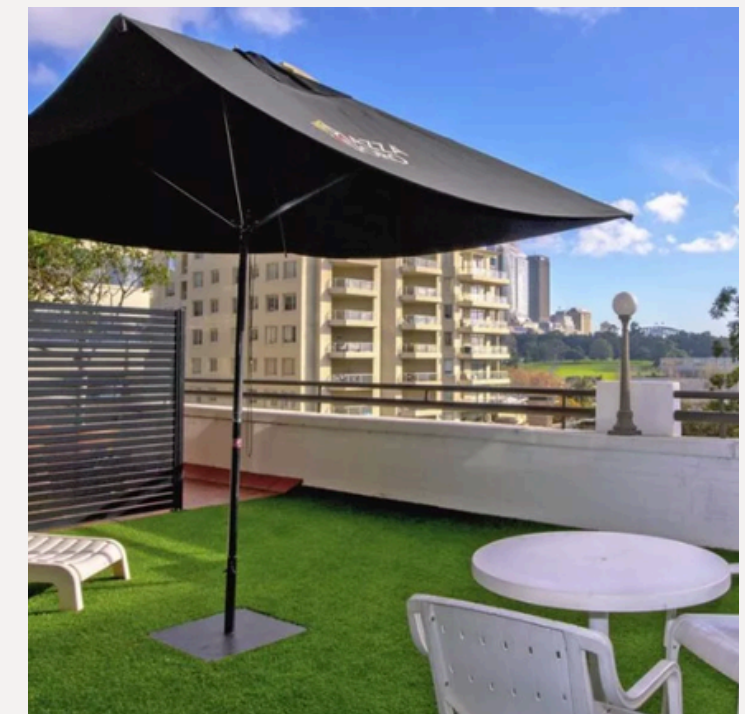
Wellness Facilities

For the ultimate indulgence during your stay at our central Sydney hotel, step into our stylish glass-walled steam room. You can also relax in the traditional wooden sauna, and there are convenient showers nearby for your use.



The Vard

The Vard is an ideal urban retreat for unwinding after a long day at work or enjoying a casual evening with friends. Indulge in a variety of classic cocktails, refreshing beers, and delectable pre-packaged bar bites.



Sun Deck

Enjoy some well-earned downtime on our Level 2 sun deck. Lie back on a lounger with a good book, and catch a tan as you soak up some revitalising Australian sun.

THE SYDNEY
BOULEVARD
HOTEL

For any enquiries please contact the team at
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