







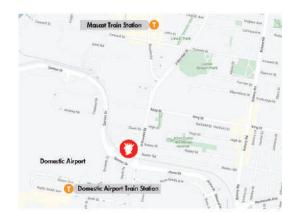
FLY INTO THE FESTIVE SEASON AT STAMFORD PLAZA

Step into the festive season with Stamford Plaza Sydney Airport Hotel & Conference Centre—the region's largest and most luxurious venue, proudly voted "Sydney's Best Airport Hotel" for seven consecutive years. Perfectly positioned just minutes from the international terminal and opposite the domestic terminal, yet only 15 minutes from Sydney Harbour and the CBD, we make welcoming interstate and overseas colleagues effortless.

This holiday season, host your corporate celebration in a setting designed to impress. From our grand, pillarless Mascot Ballroom—ideal for up to 450 cocktail-style guests or 270 for a banquet—to our intimate rooms for smaller gatherings, we offer versatile spaces that bring your festive vision to life. For something truly unique, celebrate in style at AV8, our English-style bar, perfect for cocktail parties and year-end celebrations.

Enjoy peace of mind in our quiet Mascot surrounds, complete with soundproofed windows, while our exceptional team of Conference Coordinators and hotel staff ensures every detail of your event runs flawlessly. Whether it's a gala dinner, team celebration, or networking event, Stamford Plaza Sydney Airport makes your festive corporate event unforgettable.

On the following pages, you'll find the festive packages our team has carefully designed to make your celebration truly memorable.



Contact us:

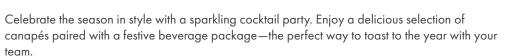
Phone: +61-2 9317 2200

Email: salesspsa@spsa.stamford.com.au



*Minimum of 30 guests





2-HOUR CANAPÉ PACKAGE

2 hot and 2 cold canapes per person

2-HOUR PLAZA PREMIUM BEVERAGE PACKAGE

Wine, beer and non-alcoholic drinks (soft drinks and juices)



Coffee and tea available at an additional charge.

Complimentary Parking (subject to availability).

Menu is seasonal and subject to change. Photographs are for illustration purposes only and may not be of your selected dish.

COCKTAIL CELEBRATION

7

CANAPÉ SELECTION

Cold Canapes

Pea & Mint, Cucumber Veil & Pancetta Crumb Tart (V)

Citrus & Spicy King Fish Sashimi with Black Caviar and Chilli Aioli on Croute

Pastrami with Fresh & Crispy Vegetables Bouquet

Aromatic & Poached Prawns with Mango & Chilli Salsa

Mini Pikelets with Dill Crème Fraiche and Smoked Salmon Pearls

Hot Canapes

Mushroom, Thyme and Goat Cheese with Crispy Enoki Mini Tartlet
Lamb Kibbeh with Herb & Lemon Dipping Sauce
Truffled Mushroom & Parmesan Arancini with Saffron Aioli (V)
Slow Cooked & Aromatic Grilled Octopus on Potato Pave with Black Garlic Aioli
Mini Beef Slider with Caramelised Onion and Cheese (V)

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PLAZA PREMIUM BEVERAGE PACKAGE

Sparkling

Veuve Tailhan Blanc De Blanc

White Wine

Pocketwatch Sauvignon Blanc Pocketwatch Chardonnay-Pocketwatch Pinot Gris

Red Wine

Pocketwatch Pinot Noir
Pocketwatch Shiraz
Pocketwatch Cabernet Sauvignon

Beers

Peroni Balter XPA

Non-Alcoholic

Selection of Soft Drinks, Juices and Water available







*Minimum of 30 guests



Celebrate the season with colleagues over a mouth-watering festive set menu. Enjoy a spectacular two or three-course dining experience, featuring a delicious selection of Christmas favourites.

SET MENU

Plated 2 course I Lunch or Dinner

Select 1 Entrée + 1 Main or 1 Main + 1 Dessert from the plated set menu (see below)

Plated 3 course I Lunch or Dinner

Select 1 Entrée + 1 Main + 1 Dessert from the plated set menu (see below)

2-HOUR PLAZA PREMIUM BEVERAGE PACKAGE

Wine, beer and non-alcoholic drinks (soft drinks and juices)

Coffee and tea available at an additional charge.

Christmas Table Decoration available at an additional charge.

Alternate drop available at an additional charge.

Parking at a discounted price.

Menu is seasonal and subject to change. Photographs are for illustration purposes only and may not be of your selected dish.

PLATED SET MENU CELEBRATION

SET MENU

Entrée Selection

Potato Gnocchi, Cauliflower Puree, Pine Nuts, Parmesan and Herb Oil (V) Kingfish Ceviche, Corn & Tomato Salsa, Smashed Avocado, Lime and Coriander (GF, DF) Heirloom Tomato, Buffalo Mozzarella, Basil and Balsamic (V)

Mains Selection

Lemon Thyme Chicken Ballotine, with Parsnip Puree & Chips, and Capers and SD Tomato Butter SauceBlack Black Angus MB4+ Jack's Creek NSW 200 g Sirloin with Broccolini, Garlic Butter and Bearnaise Sauce NZ 200 g Honey Caramelised Snapper Miso Artichoke purée, Shimeji Mushrooms, and Hazelnuts Roasted Cauliflower Risotto with Sage, Almonds, Garlic, Grana Padano, and Mascarpone (V, GF)

Desserts Selection

Hazelnut Joconde biscuit layer with Coffee buttercream and Chocolate ganache, Sesame Crisp, Chocolate Crumb and Vanilla Ice Cream

Wattle Seed and Dulce de Leche Cheesecake with Berry Compote

PLAZA PREMIUM BEVERAGE PACKAGE

Sparkling

Veuve Tailhan Blanc De Blanc

White Wine

Pocketwatch Sauvignon Blanc Pocketwatch Chardonnay-Pocketwatch Pinot Gris

Red Wine

Pocketwatch Pinot Noir Pocketwatch Shiraz Pocketwatch Cabernet Sauvignon

Beers

Peroni

Balter XPA

Selection of Soft Drinks, Juices and Water available











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CHRISTMAS BUFFET CELEBRATION

If you'd prefer plenty of options to suit every taste, our festive buffet is ideal for you and your team. Enjoy a generous selection of Christmas favourites, perfect for celebrating the season together.

BUFFET MENU

See menu below.

2-HOUR PLAZA PREMIUM BEVERAGE PACKAGE

Wine, beer and non-alcoholic drinks (soft drinks and juices)

Coffee and tea available at an additional charge.
Christmas Table Decoration available at an additional charge.

NB. Bread rolls and butter included.

Parking at a discounted price.

Menu is seasonal and subject to change. Photographs are for illustration purposes only and may not be of your selected dish.

*Minimum of 30 guests





CHRISTMAS BUFFET CELEBRATION



Soup

Butternut Roasted Pumpkin Soup and Bread Rolls

Salads

Beetroot, Tomato, Feta Cheese, and Herbs Oil Salad Summer Crisp Lettuce and Cucumber with Herbs and Chilli Threads Salad

Hot Selection

Maple and Orange Glazed Ham (GF, DF)
Beef Cheeks with Truffle Mash Potato and Balsamic Onions (GF)
Creamy Sundried Tomato Sauce Casarecce Pasta (V)
Roasted Garlic & Herbs Root Vegetables (V, GF, DF)
Honey Glazed & Herbs Roasted Pumkin with Sesame Seeds (V, GF, DF)

Desserts

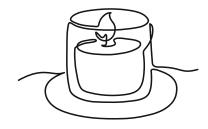
Assorted Selection of Fresh Seasonal Fruits, Sweets and Mini Cakes

Extras available at an additional charge

Whole Roasted Turkey

Antipasto Board, Smoked Ham, Pastrami, Brie Cheese, Cheddar Cheese, Pickles, Roasted Vegetables and Olives Cooked Tiger Prawns with Cocktail Sauce and Lemon Sydney Rock Oysters with Shallot Vinaigrette and Lemon

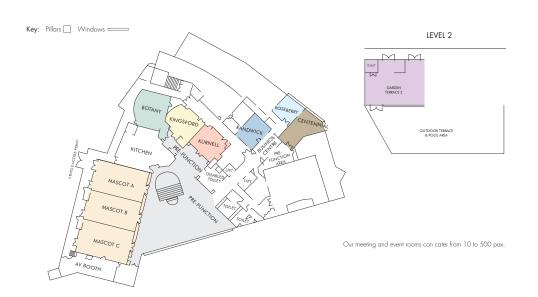
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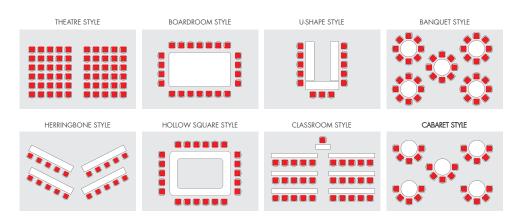




FLOOR PLAN & CAPACITY







Stamford Meeting Rooms and Capacities

Conference Rooms	Height (m)	Area m²	Theatre	Classroom	Banquet	U Shape	Boardroom	Cabaret
Mascot Ballroom (A/B/C) W	4.4	400	400	240	270	90	40	200
Mascot (A/B or B/C) W	4.4	255	250	130	160	80	40/40	120
Mascot (A) W	4.4	135	120	70	80	40	40	64
Botany W	4.4	80	80	45	60	25	20	40
Kingsford W	4.0	70	40	30	40	21	20	24
Kurnell W	4.0	60	40	30	40	21	20	24
Randwick W	3.23	50	30	18	30	15	15	16
Centennial (NL)	3.5	85	70	40	50	30	32	40
Rosebery (NL) W	2.75	50	40	30	40	18	20	24
Garden Terrace 2* (NL) W	2.75	107	50	2:5	40	20	20	32
Pre-Function	-	400	-	-	200	-	-	-
Garden Terrace 2 + Outdoor Terrace* W	-	-	-	-	100	-	-	-

Exhibition Information

Pre-function Area: 25 booths Mascot Ballroom: 40 booths

(NL) Natural Light

(W) Wheel chair Access Available

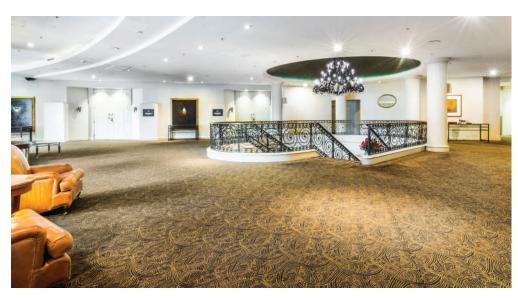


* Weather permitting

CELEBRATE AT STAMFORD PLAZA













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