



Blu Deluxe Day Delegate Package

Radisson 
PLAZA HOTEL SYDNEY

Blu Deluxe Day Delegate Package

Our Day Delegate Package is designed to include everything you need for an all day conference. Including delicious menus, fully equipped function rooms, 5 star service and a focus on sustainability, our Day Delegate Package has your event covered.

Conference Room

Your conference room will be set up with note pads, pencils, individually wrapped mints, and glass bottled water. Your choice of flip chart or small whiteboard with markers, and complimentary high-speed wireless internet is available for all delegates. Encore Event Technologies provide on-site assistance with all your Audio Visual needs.

5 Star Service

Your personal Conference and Events Coordinator is here to make event planning a breeze. A dedicated Banquet Manager will be on hand throughout your event, and our talented team of chefs and banquet staff are here to ensure your event need is anticipated.

Function Room and Catering

Our Conference Sales Team will discuss room rental along with your individual requirements, this is based on a minimum spend per room, per day. Morning and afternoon breaks and working buffet lunches are outside your conference room, to allow your delegates to stretch their legs and network.



Arrival

Freshly brewed Vittoria coffee and a selection of *La Maison Du Thé* tea, fresh juice and mineral water, and a whole fruit basket with a variety of seasonal fresh fruit available continuously throughout the day.

Morning & Afternoon Tea

Your choice of two sweet or savoury snack items for each break

Working Buffet Lunch

Your choice from our working buffet menu selection, each menu includes gourmet salads, sandwiches or wraps, hot buffet items, fresh fruit salad and mini desserts.

Notebooks and pencils, mints, bottled water, flipchart with markers and high-speed wifi

Sweet Break Options

Almond croissants
Almond friands
Assorted doughnuts
Banana bread
Carrot cake
Chocolate walnut brownies
Cookie jars
Danish pastries
Freshly baked mini muffins
Mini chocolate éclairs
Selection of mini fruit tarts
Sliced seasonal fruit
Scones with cream and preserves

Savoury Break Options

Assorted quiches
Bliss balls
Chicken and jalapeno empanadas
Ham and cheese croissants
Green smoothie shots
Mini pies - beef and red wine OR chicken
Mini smoked salmon croissants
Muesli Bars
Spinach and ricotta pasties
Veal sausage rolls
Vegetable samosas
Vegetable crudités and dips
Yoghurt pots



Working Buffet Lunch Options

Menu 1	Menu 2	Menu 3	Menu 4
<p>Turkey and tomato wrap Cucumber and cream cheese sandwich V</p> <p>Chermoula cous cous with rocket, feta & beetroot VG Mediterranean chickpea salad VG,GF</p> <p>Ratatouille- Provencal vegetable ragout GF,VG Veal stroganoff with mushrooms and onions GF Baked macaroni and cheese V</p> <p>A selection of individual desserts Seasonal sliced fresh fruit Orange juice and mineral water Freshly brewed Vittoria coffee and LMDT tea</p>	<p>Hoisin plant-protein and cucumber wrap VG Chicken and coleslaw sandwich</p> <p>Thai pumpkin quinoa salad VG Chilli and sesame tofu with vegetables VG,GF</p> <p>Stir fried Asian greens GF,VG Pork stir fry GF Vegetable fried rice GF,VG</p> <p>A selection of individual desserts Seasonal sliced fresh fruit Orange juice and mineral water Freshly brewed Vittoria coffee and LMDT tea</p>	<p>Salmon and mesculin salad wrap Hummus, avocado & roast pepper sandwich VG</p> <p>Spiced cauliflower with tahini and almonds VG Greek salad V, GF</p> <p>Baked potato and spinach GF Persian baked lamb kofta in herbed tomato sauce Roast vegetable and chickpea yellow rice VG,GF</p> <p>A selection of individual desserts Seasonal sliced fresh fruit Orange juice and mineral water Freshly brewed Vittoria coffee and LMDT tea</p>	<p>Roast vegetable, spinach & vegan mozzarella wrap VG Champagne ham, cheese and tomato sandwich</p> <p>'Health kick' brown rice salad VG,GF Fresh garden salad VG, GF</p> <p>Roasted vegetables with pinenuts, almonds and raisins VG,GF Chicken boscaiolla with creamy mushroom sauce GF Herbed cous cous with sundried tomatoes, spinach and peppers V</p> <p>A selection of individual desserts Seasonal sliced fresh fruit Orange juice and mineral water Freshly brewed Vittoria coffee and LMDT tea</p>

Deluxe Grazing Lunch

Deluxe grazing lunches include a selection of 5 different flavours, which will be made into a variety of sandwiches, wraps, and mini buns, plus two gourmet salads, desserts and fruit.
The perfect option for smaller groups, or for a quick, networking lunch.

Menu Options

Smoked salmon with cucumber and dill crème fraiche
Grilled chicken with coleslaw
Champagne ham with tomato and cheese
Roast beef with chimichurri sauce
Tandoori chicken with mint raita
Pulled beef brisket with tomato and roquette
Tuna with onion and mayonnaise
Grilled chicken with roast pepper relish, olive tapenade
Shaved roast beef with pickles and horseradish cream

Smashed egg with turmeric mayonnaise V
Smashed avocado, feta cheese and spinach V
Cucumber and herbed cream cheese V
Baby spinach, tomato and feta cheese V
Roasted vegetables, basil oil, and vegan cheese VG
Falafel, hummus and tabouleh VG

Two gourmet salads
A selection of individual desserts
Seasonal sliced fresh fruit
Orange juice and mineral water
Freshly brewed Vittoria coffee and LMDT tea





Upgrade Options

Complete your event with some of our optional extras, designed to engage your guests, for a productive and enjoyable day. For further information, any special requests or to enquire about one of the below services, please speak with your dedicated Event Coordinator.

Arrival items- \$10pp

Add some breakfast items to your arrival tea and coffee, such as mini ham and cheese croissants, Danish pastries or smoked salmon and cream cheese bagels to kick-start the day.

Ask your event coordinator about more substantial break add-ons.

Seated Buffet Lunch - \$10pp

Should you require seated dining, we offer an upgrade to a private seated buffet in the Lady Fairfax Room.

This is suitable for a minimum of 30 guests, and maximum 80 guests, and is based on function room availability.

Grazing Station - \$350 (from)

Grazing boards can be served during any catering break, as part of a conference activity, or during a post event networking reception.

Including a variety of gourmet cheeses, charcuterie selection, vegetable crudité, crackers, dips, antipasti and seasonal fruit.

Networking reception - \$20pp (from)

Encourage your delegates to stay and network after the formalities of your event with post-event drinks, conveniently tray served by our banquet team.

Beverages can be based on consumption, or hourly packages are available, and canapes can also be added to your package if required.



Barista Coffee Cart

Add a coffee cart to the arrival and registration of your event, or all throughout the day, and capture your audiences full attention from the get-go.

Including unlimited barista made coffee, tea, hot chocolate and chai latte with an exclusive coffee cart just for your event. There is also the opportunity to add your corporate or sponsor logo to the cart.

Please see guide pricing below, and please contact your event coordinator for further information or to book. All events will be quoted individually based on event requirements.



2-hour service

Includes 1 Barista, unlimited barista made coffee, tea, hot chocolate and chai latte and a variety of milk options.
(Based on approx. 30 guests)

\$450.00



2-hour service

Includes 1 Barista, unlimited barista made coffee, tea, hot chocolate and chai latte and a variety of milk options.
(Based on approx. 60 guests)

\$550.00



4-hour service

Includes 1 Barista, unlimited barista made coffee, tea, hot chocolate and chai latte and a variety of milk options.
(Based on approx. 120 guests)

\$840.00





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