

PARADOX

— SYDNEY —

DAY DELEGATE PACKAGE

2026



Inclusions

Arrival

- Freshly brewed Vittoria coffee and a selection of La Maison Du Thé tea, juice & mineral water.
- Whole fruit basket with a variety of seasonal fresh fruit.

Working Buffet Lunch

- Gourmet salads, sandwiches or wraps, hot buffet items, fresh fruit salad & mini desserts.
- Orange juice, mineral water, freshly brewed Vittoria coffee and La Maison Du Thé tea

Morning & Afternoon Tea

- Two sweet or savoury snack items for each break
- Freshly brewed Vittoria coffee and La Maison Du Thé tea

Also includes:

- Function room tables and chairs
- Notepads & pencils
- Individual bottled water
- Lollies / mints
- High-speed internet



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MONDAY

Morning Tea

Orange and sultana loaf - V
Prawn dumpling with soy sauce - GF/DF

Lunch

Sandwiches:

Slow cooked beef brisket, horseradish, salad greens in multigrain bread
Avocado lettuce tomato in white bread

Salads:

Slaw with sesame and miso dressing - V
Cucumber green beans shallots salad - GF/VG

Mains:

Caramelized pork with gochujang, herbs and sesame – DF, GF
Vegetable fried rice – V, GF, DF
Fried cauliflower in sweet and sour – V, DF

Dessert:

Pandan and coconut sago – VG
Seasonal fresh fruits – VG, GF

Afternoon Tea

Green tea tiramisu – V
Thai veg curry puff – V



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TUESDAY

Morning Tea

Banana bread – V

Sundried tomato & zucchini muffin – V

Lunch

Sandwiches:

Turkey, brie, cranberry, aioli multigrain bread

Falafel, hummus, salad greens, tomato relish spinach wrap – DF

Salads:

Classic fattoush salad, aged pomegranate molasses – DF

Mesclun salad leaves with tomatoes, cucumber and vinaigrette – VG, GF

Mains

Persian lamb koftas in herbed tomato sauce – DF, GF

Chickpeas Saffron pilaf – VG, GF

Grilled courgette, potatoes with spinach, chili & herbs – VG, GF

Dessert:

Chocolate mousse with whipped cream – GF, V

Seasonal fresh fruits – VG, GF

Afternoon Tea

Mini eclairs - V

Salmon cakes with lemon aioli – DF



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WEDNESDAY

Morning Tea

Lemon meringue tartlets – V
Chicken and tarragon filo

Lunch

Sandwiches:

Chicken chipotle mayo slaw white bread
Herbed cream cheese, cucumber multigrain bread – V

Salads:

Sweet potato kale wattle seed salad with pinenuts – VG, GF
Iceberg edamame green beans lemon merle dressing – VG, GF

Mains:

Native herbed meatloaf – GF
Karkalla tossed creamy mash potato – V
Roasted root vegetables – V

Dessert:

Pavlova with davidson plum and berries compote – V, GF
Seasonal fresh fruits – VG, GF

Afternoon Tea

Macadamia tart - V
NSW lamb sausage roll



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THURSDAY

Morning Tea

Carrot cake – V

Sweet potato croquette – V

Lunch

Sandwiches:

Tuna, mayo and pickles white bread

Char grilled Veg, beetroot relish, Jalapeno, Baby spinach Turkish Bread - V

Salads:

Caesar Salad – V

Rocket roasted apple and walnut salad with balsamic – VG, GF

Mains:

Roasted chicken thigh capsicum pearl onions & olives – GF

Parmesan tossed potato wedges – V

Broccoli with chimichurri – VG, GF

Dessert:

Tiramisu – V, *contains alcohol*

Carved seasonal fruit platter – VG, GF

Afternoon Tea

Traditional scones with jam – V

Mini beef pies



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FRIDAY

Morning Tea

Blueberry muffin – V
Spinach and ricotta pastissi – V

Lunch

Sandwiches:

Pastrami, sauerkraut, mustard Ciabatta bread
Smashed egg, aioli, rocket leaves wrap – V

Salads:

Pesto pasta salad with nuts and herbs – V
Spiced cauliflower, rocket salad with tahini dressing and pine nuts – V

Mains:

Beef casserole – GF
Wild rice pilaf – V
Spiced roasted pumpkin, super seeds – VG, GF

Dessert:

Navel orange bunt cake – V
Carved seasonal fruit platter – VG, GF

Afternoon Tea

Banoffee tartlet with salted caramel - V
Corn and manchego cheese croquette - V



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Personalize your menu

Protein Substitutes NO additional charge

- Roast Chicken with peri- peri – GF, DF
- Crumbed chicken with mushroom Jus
- Classic butter chicken with Saffron Rice – GF
- Beef bourguignon with potatoes, carrots, mushrooms, shallots – GF

Premium protein Substitutes add \$ per person

- Baked Market catch with salsa Verde – GF, DF - \$9
- Baked salmon with capers and lemon butter sauce – GF - \$9
- Spiced lamb Backstrap with garlic, paprika and lemon – GF - \$13
- Roast beef sirloin with mustard and thyme – GF - \$13

Premium Tea Break

\$ Per piece

- Bacon & Egg Roll - \$7
- Mini Breakfast Burger (Bacon, egg, hashbrown, bbq, lettuce) - \$9
- Smoked Salmon cream cheese Bagels - \$7
- Ham & Cheese Mini croissants - \$9
- Swiss Cheese & Tomato Mini croissants - V - \$7



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UPGRADES



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Carved by a chef

- Champagne ham with honey glaze, mustard, apple sauce – GF, DF - \$39
- Roast beef scotch fillet with red wine jus, horseradish and mustard – GF - \$49
- Roast lamb shoulder with paprika, garlic and rosemary+ mint sauce – GF, DF - \$39

Served with Bread rolls, butter & jus

Carvery Station

Minimum 12pax
\$ Per person

Platters

\$70 each

Serve 10 pax

- Carved Fruit Platter
- Morning Pastry Platter
- Pastry Platter
- Mix Quiche Platter

Should you require seated dining, we offer an upgrade to a private seated buffet in the Lady Fairfax Room for up to 80 guests

Seated Buffet Lunch

\$ 10 Per person

Minimum 30pax

Grazing Station

\$400 *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 crudités, crackers, dips, antipasti and seasonal fruit.

Sustainable Meetings & Events

- Refillable Glass Water Bottles: Say goodbye to single-use plastic water bottles. We provide guests with refillable glass bottles, promoting hydration while significantly cutting down on plastic waste.
- Wooden Pencils: In lieu of disposable pens, we offer branded bamboo pens sourced from sustainable plantations.
- Recycling Stations: We've strategically placed recycling bins throughout our meeting and function spaces, making it convenient for guests to dispose of recyclable materials responsibly.

With these initiatives, we're not only providing exceptional service but also setting a new standard for sustainability in the hospitality industry.

Join us in our journey towards a greener, more eco-friendly future, one event at a time.



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 and a variety of milk options with an exclusive coffee cart just for your event.

There is also the opportunity to add your corporate or sponsor logo to the cart. *Additional fees apply
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.

Based on 60 guests

Half Day - \$950.00

Full Day - \$1,250.00

Based on 120 guests

Half Day - \$1,250.00

Full Day - \$1,550.00

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