

Celebrate the Silly Season

Deck the halls with Christmas cheer during your festive gathering at Holiday Inn Sydney Airport.

Book the Great Graze Menu for your function in Sirocco Restaurant to enjoy a private space for your group to celebrate in an intimate and casual setting. As it is the most wine-derful time of the year, beverage packages are available to book by the hour or alternatively enjoy access to your own exclusive bar in Sirocco for individual purchases. Sirocco Restaurant can seat up to 100 guests banquet style or 150 for a cocktail function.

Remember: the best gifts can't be wrapped!

Groups of over 25 guests will receive a voucher for a complimentary one night stay at Holiday Inn Sydney Airport to gift to one of your guests.

The Great Graze Menu

\$67 per person

To book contact our coordinators of Christmas cheer by calling 9330 0666 or via email on meetings.holidayinnsydneyairport@ihg.com



The Great Graze Menu

*\$67 per person including freshly brewed coffee
and a selection of Dilmah teas, a range of breads and dips
plus cold, hot and dessert items as below*

Cold Selection

- King prawn cocktails
- Sydney rock oysters with a mignonette dressing
- Fresh roma tomatoes, buffalo mozzarella and basil
- Green salad with aged balsamic dressing
- Potato with green peas and seeded mustard dressing
- Antipasto platter

Hot Selection

- Maple glaze honey ham with sweet & spicy jus
- Pistachio and cranberries stuffed turkey with nutty jus
- Steamed white fish with citrus beurre blanc and heirloom tomato salsa
- Roast pork shoulder with apple remoulade
- Gnocchi with sun-dried tomato pesto and greens
- Peruvian Christmas rice with balsamic syrup
- Roasted root vegetables

Dessert Selection

- Fresh fruit pavlova
- Fruit salad
- Christmas Yule log
- Christmas plum pudding with brandy anglaise
- Selection of Australian cheese with crackers and lavosh

Beverage Packages

Standard Package

- 1 hour | \$26
- 2 hours | \$30
- 3 hours | \$34
- 4 hours | \$38

Deluxe Package

- 1 hour | \$30
- 2 hours | \$35
- 3 hours | \$40
- 4 hours | \$45



Celebrate the Silly Season

Deck the halls with Christmas cheer during your festive gathering at Holiday Inn Sydney Airport.

Reserve a space at Biggles Bar for your end of year gathering to celebrate the incredible year that was in a vibrant and comfortable setting. The Biggles Bar outdoor terrace is the ideal space to relax in the summer sun while nibbling on our Executive Chef's premium platters, made for sharing the Christmas joy with the whole team!

As it is the most wine-derful time of the year, indulge in Biggles Bar's superior range of beverages including an extensive wine and beer menu, as well as ciders, spirits & cocktails.

Don't wait to check under the tree for your Christmas present!

Groups of over 10 guests will receive a complimentary bottle of house wine to enjoy at your event.

Platters by the Plenty *from \$45 per platter*

To book contact our coordinators of Christmas cheer by calling 9330 0666
or via email on meetings.holidayinnsydneyairport@ihg.com





Platter Menu

Platters cater for up to 10 people

- **Deluxe Cold Seafood Platter** **\$105**
Including prawns, oysters, blue swimmer crabs, marinated mussels, Balmain bugs, smoked salmon and sashimi, served with cocktail sauce, lemon slices and mignonette dressing
- **Gourmet Smoked & Cured Meat Platter** **\$80**
Including black forest salami, Virginia ham, smoked salmon, roast beef and grilled chorizo, accompanied by rainbow olives, grissini sticks and dips
- **Antipasto Mix** **\$75**
Grilled octopus, roasted balsamic mushrooms, grilled chorizo, marinated feta, rainbow olives, dolmades, charred zucchini, eggplant and dips
- **Mexican Platter** **\$80**
Soft and hard tacos, chilli corn carne, pico de gallo, guacamole, pan roasted corn kernels, iceberg lettuce, bell peppers, spiced chicken strips, fresh coriander and cheese
- **Mediterranean Platter** **\$70**
House made hummus, capsicum matbuccha, crisp pita, dolmades, falafel nuggets, tabouli, olives, fresh tomato and onion salad
- **Fruit Platter** **\$55**
Sliced seasonal fruit platter with fresh berries and whipped cream
- **Cheese Board** **\$75**
Boutique cheeses, quince pate, nuts and dried fruits with freshly baked breads & crackers
- **Gourmet Asian Platter** **\$80**
Sushi, sashimi, pork dumplings, prawn gow, duck spring rolls and satay chicken skewers
- **Breads and Dips** **\$45**
An assortment of artesian breads and traditional dips
- **Chef's Special Artisan Dessert Platter** **\$75**
Fruit minced pies, chocolate dipped strawberries, mini mixed nut tarts and Christmas pudding

