



the perfect way to **tie up 2009**

As 2009 comes to a close, it's time to reward your people and inspire them for a big year ahead.

Combining your end-of-year business review with a festive celebration at the Sydney Convention and Exhibition Centre makes perfect sense for your business and your budget.

Our 'tie up 2009' event package includes a complimentary afternoon conference room, followed by an elegant celebration including banquet menu, beverages, photographer, stage, bon-bons and more! Plus, with one of the Centre's dedicated event managers, you don't have to worry about a thing.

With spectacular views over Darling Harbour, superb service and affordable complete packages, we've got your entire event – big or small – all tied up.

All this value from just **\$130 per person***

- **meeting room rental for up to three hours**
- rental of separate banquet or cocktail space
- festive banquet or cocktail menu
- four-hour beverage package
- stage, dance floor, lectern and microphone
- lighting and PA system for DJ set-up (upgrades available for band set-up)
- professional photographer
- celebration bon-bons
- dedicated event manager and audio visual project manager

*The Centre's standard terms and conditions apply. Includes GST. Meeting room hire available between 12pm and 6pm – subject to availability. Offer valid Monday to Friday. Minimum numbers apply.

Contact us now for the perfect way to tie up 2009.

Hurry, bookings are limited!

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tie up 2009 menu options

All menu options are accompanied by our four-hour beverage package, including Tyrrell's Premier Brut, Tyrrell's Glenbawn Semillon, Tyrrell's Glenbawn Cabernet Shiraz, Tooheys New and Hahn Premium Light beers, orange juice, mineral water and soft drinks.

traditional

entrée

applewood-smoked salmon salad with witlof, orange and fennel, salmon caviar yoghurt dressing

main**

slow-roasted barossa farm turkey breast with cranberry jus, beetroot roesti and summer vegetable nage

or

west australian herb-crusteD lamb rack on polenta toast, mushroom and smoky bacon jus with zucchini flowers

dessert

mini date and fig pudding served warm with christmas ice cream zuccotto

coffee and tea

\$135* per person

modern

entrée

hand-cut tuna tartare with sand crab meat, cumquat essence and pork crackling with gold leaf

main**

dry-aged beef tenderloin with café de paris butter, paris mash and minted fresh peas

or

free-range chicken suprême with seared king prawn, goats cheese ravioli and caramelised eschalot

dessert

opéra slice, coffee cream and sugared nuts

coffee and tea

\$143* per person

bbq cocktail

roasted potato salad with grain mustard aioli

rocket with oven-dried tomato and vincotto dressing

chilled banquet prawns with lemon and mayo

banquet oysters and traditional condiments

smoked chicken salad

greek salad with wholemeal pita

selection of bread rolls

five-spice beef ribs

suckling pig

bug tail marinated in coriander, chilli and lime

fresh turkey steaks and cranberry relish

christmas mince pies

steamed date pudding and fudge sauce

ice cream sandwich

wattle seed pavlova

lemon chiffon tart

\$130* per person

cocktails

turkish club sandwich

shrimp on damper with spicy cocktail sauce

vegetable dips and black pepper grissini

spicy oyster and gazpacho shooters

pan-crumbed smoked mozzarella arancini

baked camembert and cranberry compote

lamb kofta with tzatziki and pide

steak, mushroom and bacon pie

bbq prawn skewers

caramelised pumpkin and lemon risotto

salt and pepper squid rings with aioli

miniature gelato cones

\$135* per person

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**Package includes single main meal option. An alternate menu surcharge of \$6 per person applies.