



SYDNEY
Showground

Sydney Olympic Park

SYDNEY SHOWGROUND

MENU COMPENDIUM



HOME TO THE SYDNEY ROYAL FINE FOOD AWARDS, it should come as no surprise to hear that the Sydney Showground kitchens are stocked with only the finest fresh produce from around the country. Showcasing these hero ingredients is what we do best – our seasonal menus are a carefully curated culinary adventure that highlights the rich diversity of modern Australian dining.

Our in-house kitchen team has a focus on high-quality, locally sourced ingredients that reflect Sydney Showground's signature style: fresh and vibrant.

What makes Sydney Showground particularly unique is the close working partnerships we have forged with award-winning producers in regional Australia. With unrivalled access to the best Australian produce available, our seasonal menus are designed to impress even the most sophisticated palate.

Timing is crucial to the success of an event and our dedicated crew pride themselves on their professionalism and efficiency. From 1,800 seafood platters served in one hour at the Roche Chinese banquet, to an incredible 24,000 dishes served and cleared in two hours at the Amway Gala Dinners, we make every occasion a special one.

Select a seasonal menu for your next event and delight your guests with dishes that exude our signature fresh, lively flavours. To enhance the experience, ask a sales representative about wines that will best complement your menu selection, so these can be included in your beverage package.



Credentials



AFTER 8 YEARS AS EXECUTIVE CHEF AT SYDNEY SHOWGROUND and a regular judge at the annual Sydney Royal Wine, Dairy and Fine Food Shows, Tim Browne's food philosophy is the essence of what Sydney Showground stands for – fresh, local, seasonal. "When I see the incredible quality and variety of the fresh food right on our doorstep, why would I look anywhere else?" says Tim. "Great food relies on the simplicity of combining fresh high-quality ingredients in new and vibrant ways."

Renowned for his mastery of modern Australian cuisine, supporting innovative local producers is Tim's passion. "I love getting involved and learning as much as I can about our amazing local produce," he says.

While the ingredients for his dishes are locally sourced, Tim takes food inspiration from his travels around the globe, with a focus on Asia, particularly Japan, where he worked on the 1998 Winter Olympics.

As well as managing Sydney Showground kitchen operations for a diverse range of clients, Tim oversees the back-of-house of all restaurants, retail catering and functions at the Sydney Royal Easter Show. Such large events require incredible planning and precision – a kitchen brigade of 85 serve over 10,000 meals every day during the Easter Show. At the three-day V8 races at Sydney Olympic Park, Tim impressed 7,500 guests in the corporate suites with his tantalising dishes.

"Whether your event is for 10 or 10,000, a cocktail party or a sit-down multi-course affair, we know how to cater with panache," says Tim. "Showcasing incredible Australian produce in original ways is our passion, pride and joy."



CREW CATERING

Crew Catering Buffet (minimum 10 people)

Brasserie Bread rolls
Beef lasagne with shaved parmesan
Chickpeas and spinach with steamed jasmine rice, pappadums and mango chutney (V)
Garden salad with balsamic dressing
Assorted soft drinks

CREW CATERING ENHANCEMENTS

Breakfast pack (toaster, fresh bread, butter and spreads)
Portion control cereal with milk
Beef pie
Sausage roll
Brewed coffee and tea with crockery
Continuous tea and coffee with disposable cups (maximum six hour service)
Water cooler (machine)
Water bottle (15L)

URNS

Includes disposable cups, milk, sugars and stirrers.
100 cup water urn - instant coffee and a selection of teas
100 cups of brewed coffee; water urn with a selection of teas
Bag of ice

CONDITIONS: Additional labour charges may apply for orders under 50pax; surcharges may apply on Sundays and public holidays; extra charges may apply for alternate meal service and if coloured linen is required.



