



dexus place

meeting & event space

Sydney Catering Menus

One Farrer Place

Sydney | Melbourne | Brisbane | Perth

Daily Catering Menu

Designed to be shared on large platters, our Daily Catering Menu is the perfect choice to supplement team members and guests for your next workshop, training, or meeting.

BREAKFAST

Egg and bacon sliders – (V and GF substitution available)	\$10.00
Mini smoked ham and cheese croissant	\$7.50
Organic Greek yoghurt pots & honey roasted fruits	\$7.50
Coconut & fresh fruit chia pods	\$7.50
Fruit skewers	\$7.50

MORNING & AFTERNOON TEA

Selection of pastries, tea cakes and scones

Assorted Friand	\$7.50
Assorted Danish pastries	\$7.50
Mini scones with Beerenberg strawberry jam, meander valley double cream	\$7.50
Assorted mini loaded donuts, filled with custard, Nutella or raspberry	\$7.50
Assorted tea cakes: chocolate hazelnut brownie, mini orange & almond cake, mini polenta lime & coconut cake – <i>gf</i>	\$7.50
Large house baked cookie	\$8.50
Portuguese tarts	\$8.50

Selection of savoury pastries

Mini chorizo and sundried tomato quiches – (V option available)	\$7.50
Wagyu beef & thyme sausage rolls with smoky tomato relish	\$7.50
Spinach, feta and dill frittata	\$7.50
Mushroom and pea arancini, parmesan, truffle aioli (v)	\$7.50
Assorted finger sandwiches (3 pieces per person)	\$13.00

Platters

Cheese platter: artisan farmhouse cheeses & crisp breads	\$21.00
Seasonal fruit platter	\$11.50

SOFT DRINKS

Package 1

Coca Cola/ Zero, San Pellegrino Sparkling, & Sprite

1-hour package

\$7.00

All-day package

\$12.00

Package 2

Includes also *Spring Valley Orange/Apple Juice*

1-hour package

\$8.50

All-day package

\$14.00

SANDWICHES & LUNCH

Crispy barramundi slider, house dill tartare, pickles & shaved iceberg lettuce	\$18.00
Napolitana meatballs baguettes with parmesan & spinach (served warm)	\$16.00
Chicken schnitzel Caesar milk bun	\$16.00
Roast beef, truffle mayo, rocket, brioche slider	\$18.50
Assorted sourdough sandwiches	\$23.50
A selection of gourmet wraps & sandwiches with assorted breads and a variety of fillings	\$22.50

SHARED SALADS

Moroccan spice couscous salad with cucumber, tomato, Spanish onion, parsley, mint with dill yoghurt (v, veg)	\$13.00
Smoked salmon & pickled cauliflower salad, apple & radish avocado crema	\$16.00
Chicken pesto pasta salad, walnut, roast cauliflower and semi dried tomato	\$16.00
Chicken Caesar salad with smoky bacon, soft eggs, crispy croutons and fresh crisp cos lettuce	\$16.00
Rainbow poke salad with brown rice & seasonal fresh vegetables with soy, ginger dressing (veg, v, gf, df) – <i>add smoke salmon for \$12 per person, 100g per person</i>	\$15.00
Roast pumpkin & pickled beetroot salad, goats chevre, pumpkin seed	\$13.00

INDIVIDUAL BOWL

Buddha bowl – quinoa, baby spinach, tahini dressing, alfalfa, seeds (<i>vegan, gf, df</i>)	\$21.00
Poke bowl – brown rice, carrot, cucumber, seaweed, edamame, cherry tomato & red cabbage – soy miso dressing (<i>vegan, gf, df</i>)	\$21.00
Spiced fajita bowl – beans & rice, guacamole, roast corn, Mexican salsa & coriander	\$21.00

Add a protein to your bowl

Chicken (100g)	\$6.50
Prawn (75g)	\$10.50
Falafel (60g)	\$8.00



Sydney – Level 15, 1 Farrer Place

Prices are exclusive of GST and per person. All menu items have a minimum order requirement of 8. All orders and dietary requirements must be confirmed 3-business days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and for safety purposes, no catering can be taken off-site.

Daily Delegate Package A

Morning Tea

- Mini smoked ham and cheese croissant
- Assorted Danish pastries
- Seasonal mixed fruit platter

\$75.00 pp

Lunch

- A selection of gourmet wraps & sandwiches with a variety of fillings
- Seasonal house salad
- 1-hour unlimited soft drinks and sparkling water over lunch break

Afternoon Tea

Please select one option for the group:

Option A

Shared selection of savoury pastries

Option B

Shared selection of sweet pastries

Optional Add-Ons:

Breakfast

Egg and bacon sliders

+\$10.00 pp

Soft Drink Package – Full Day

Unlimited soft drinks and sparkling water

+\$5.00 pp

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Daily Delegate Package B

Available to groups of 30 or more. Inclusive of food, soft drinks and sparkling water

Morning Tea

- Mini smoked ham and cheese croissant
- Seasonal mixed fruit platter

\$85.00 pp

Lunch

- Select 1 item from the below options A or B

Option A

- Beef & pork ragu lasagna
- Roast Mediterranean lasagna (v)
- Chicken & apricot tagine, jeweled couscous (gf without couscous)
- Cauliflower truffle Mac N Cheese (v)
- Herbed smoky roast chicken, roast pumpkin (gf, df)
- Tofu, snake bean & cherry tomato Thai red curry, jasmine rice (vegan, gf, df)

Option B (+ \$18.00 pp)

- Roast Atlantic Salmon, salsa verde & quinoa
- Steamed barramundi, jasmine rice, Nam Jim

- Seasonal house salad
- 1-hour unlimited soft drinks & sparkling water

Afternoon Tea

- Please select one option for the group:

Option A

Shared selection of savoury pastries

Option B

Shared selection of sweet pastries

Optional Add-Ons:

Breakfast

- Egg and bacon sliders +\$10.00 pp

Lunch

- 1x item from Option A +\$22.50 pp

- 1x item from Option B +\$40.00pp

Soft Drink Package – Full Day

- Unlimited soft drinks and sparkling water +\$5.00 pp

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Sydney – Level 15, 1 Farrer Place

Prices are exclusive of GST and per person. All menu items require a minimum order quantity of 30. For groups under 50, if selecting two lunch options, each lunch item must have a minimum order of 25. All orders and dietary requirements must be confirmed 3-business days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and for safety purposes, no catering can be taken off-site.



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Platters Menu

Sushi Platter

◀ Mixed selection of sushi, nigiri & served with soy sauce, wasabi & pickled ginger \$22.50 pp

Cheese Board

◀ Artisan farmhouse cheeses & crisp breads \$21.00 pp

Antipasto Platter

◀ Selection of antipasto with assorted dips \$21.00 pp

Dips Platter

◀ Assorted dips served with spring vegetables & kurrajong lavosh crackers \$19.00 pp

Grilled Vegetable & Cured Meats Platter

◀ Grilled vegetables, section of cold meats and Manchego with house made seed crisp breads \$23.00 pp

Formal Dining Menu

Available to groups of 20 or more. Inclusive of food, soft drinks and sparkling water, and chefs.
Additional costs for waitstaff and/or equipment hire apply.

Two-Course Meal (Entrée and Main) \$110 pp

Three-Course Meal (Entrée, Main, and Dessert) \$125 pp

Optional: Alternate Drop +\$10pp, *per course*

Entrées - *Please select one of the following*

Tomato tarte tatin, goats curd, micro herbs & flowers, sherry vinegar caramel

Local Prosciutto & Burrata, grilled sweet fig, plum vinegar

Prawn & avocado tian, charred corn & fennel

Shawarma chicken, pomegranate yoghurt, chermoula

Mains - *Please select one of the following*

Roast barramundi, cauliflower puree & florets, yuzu miso, edamame

Sous vide beef rump cap, black garlic, carrot & chive

Herb roast chicken, baby beets, beetroot leaf dill ricotta pie

Lamb neck fillet, Mediterranean vegetables, Meredith feta, pine nuts

Desserts - *Please select one of the following*

Chocolate fondant, roast blood plums, and coconut ice cream

Individual Basque cheesecake with poached Shiraz quince

Nashi pear tarte tatin with ginger crème fraîche

Australian cheese plate with local Lavosh, muscatels, and honeycomb

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Shared Lunch Menu

Available to groups of 20 or more. Inclusive of food, Chef, crockery, and cutlery for your event

Mains

Shallot & ginger chicken, sweet soy and chilli garlic

Roast grassfed beef rump cap, mustard, watercress salad, potato crisps

Whole baked barramundi fillet, cherry tomato ragu, caper leaves

Poached salmon, chat potatoes, hollandaise & seasonal greens

Slow roast leg of lamb, currant & pine nut dressing, seasonal greens

Roast mediterranean vegetable lasagne, garlic bread

Salads

Smoked salmon & pickled cauliflower salad, apple, radish and avocado crema

Roast pumpkin & pickled beetroot salad, goats chevre, pumpkin seeds

Moroccan spice couscous salad with cucumber, tomato, Spanish onion, parsley, mint with dill yoghurt *(v, veg)*

Walnut basil pesto chicken pasta salad with roast tomatoes & cauliflower with a basil blood orange vinaigrette

Caesar salad with smoky bacon, soft eggs, crispy croutons and fresh crisp cos lettuce *(veg, v)*

Rainbow poke salad with brown rice and seasonal fresh vegetables with soy, ginger dressing *(veg, v, gf, df)*

One Main + Two Salads
\$65.00 pp

Two Mains + Three Salads
\$75.00 pp





Buffet Breakfast

\$55.00 per person
(includes 6 pieces)

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Available to groups of 20 or more. Inclusive of food and bain-marie for warm items.

Our Buffet Breakfast menu is designed to share! Please select 6 items from any of the following sections:

Cold - Savoury

- ◀ Australian cheese board – triple cream Brie, local ricotta, Meredith feta, cheddar, smoked Fior Di latte, honeycomb
- ◀ Artisan cured meats platter – *classic pepper salami, double smoked ham, pepper mortadella, beef pastrami, truffle salami*
- ◀ Smoked salmon & avocado platter, rocket, sumac

Cold – Sweet

- ◀ Organic Greek yogurt pots, honey roasted seasonal fruits
- ◀ Granola & milk
- ◀ Fresh seasonal sliced fruits
- ◀ Coconut chia pods, fresh seasonal fruits
- ◀ Orange & almond mini flourless cakes
- ◀ Mini flourless muffins – *choc banana/ lemon & blueberry*
- ◀ Mini assorted Danishes; chocolate, vanilla custard, cranberry, cinnamon
- ◀ Mini croissants, Pepe Saya butter & Beerenberg strawberry jam
- ◀ Macerated fresh fruits; the seasons best fruits macerated with our homemade syrup

Optional Add-Ons:

- ◀ Sourdough breads & Pepe Saya butter – \$5 pp
- ◀ Assorted juices & sparkling water package – \$8.5 pp

Warm - Savoury

- ◀ Mini double smoked ham & cheese croissants
- ◀ Double smoked bacon, smoky tomato relish
- ◀ Chorizo sausage, chimichurri
- ◀ Chef's frittata – choice one of the following:
 - ◀ *Mushroom, spinach, herb & parmesan*
 - ◀ *Spinach, dill & feta*
 - ◀ *Artichoke, semi dried tomato & ricotta, rocket*
- ◀ Scrambled eggs, chives, & butter
- ◀ Shakshuka – classic middle eastern style eggs baked in tomato, capsicum & fragrant spices
- ◀ Hash browns, tomato ketchup
- ◀ Roasted tomato medley, balsamic glaze
- ◀ Miso & herb roasted mushrooms

Warm - Sweet

- ◀ Belgian style waffles, Nutella
- ◀ American style pancakes, Canadian maple syrup
- ◀ Honey & vanilla roasted seasonal fruits
- ◀ Scottish style porridge, local honey

Sydney – Level 15, 1 Farrer Place

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Canapé Menu

Minimum 30 guests. Includes waitstaff, cutlery, crockery, and glassware.

4-pieces	5-pieces	6-pieces
\$56.00 pp	\$63.00 pp	\$72.00 pp

Please select your items from the below to create your package:

- ◀ Herbed falafel, beetroot hummus - *veg, gf*
- ◀ Tomato tarte tatin, mascarpone, sherry vinegar caramel, basil
- ◀ Smoked salmon tart, pickled ginger, crème fraiche
- ◀ Assorted sushi including maki & nigiri
- ◀ Traditional herbed Vietnamese rice paper rolls, peanut hoisin sauce - *veg, gf, df*
- ◀ Super greens frittata, goats curd, smoked almond - *v, gf*
- ◀ Chicken mustard dill cocktail sandwiches
- ◀ Nori salmon, sesame, salt vinegar rice crackers - *gf, df*
- ◀ Prosciutto leek & gruyere quiche, onion jam
- ◀ Mini classic burgers, beef wagyu patty, swiss cheese, pickles & secret sauce
- ◀ Mushroom & pea arancini, parmesan, truffle aioli - *v*
- ◀ Home-made sausage rolls – wagyu beef & thyme, smoky tomato relish
- ◀ Free range chicken & mushroom mini gourmet pies
- ◀ Spiced chickpea & seasonal vegetable mini gourmet pies - *v, veg*
- ◀ Peking duck pancake, hoisin, shallot and cucumber - *df*
- ◀ Thai chicken satay, lemongrass peanut coconut sauce - *gf, df*

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Canapé, *continued*

Minimum 30 guests. Inclusive of Food, waitstaff, cutlery and glassware for your event

Canapé Packages

4-piece package	\$56.00 pp
5-piece package	\$63.00 pp
6-piece package	\$72.00 pp

Substantial Canapes - \$13 per item/person

The following can be added to your canapé package for a more substantial offering:

- ◀ Smoked salmon poke, edamame & avocado, roasted sesame miso dressing
- ◀ Classic wagyu slider, swiss cheese, pickles, truffle mayo, rocket
- ◀ Sumac chicken bowl, fattoush salad
- ◀ Heirloom tomato & bocconcini tricolor pasta
- ◀ Miso sesame eggplant, pickled ginger & snow pea salad

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> Beverage Packages

Minimum 20 guests

Australian Package

- > Cassegrain NV Sparkling Blanc de Blanc
- > Cassegrain Semillon Sauvignon Blanc
- > Cassegrain Shiraz Viognier

\$32.00	\$40.00	\$48.00	\$56.00
1 hour	2 hour	3 hour	4 hour

- > Peroni Red
- > Peroni Leggera (light)
- > Assorted soft drinks and sparkling water

Premium Package

- > Chandon Brut NV 750ml
- > Cape Mentelle Marri Margaret River Chardonnay
- > Bird in Hand Sauvignon Blanc 2024
- > Oakridge Over The Shoulder Pinot Noir 2023
- > Parker Coonawarra Estate Shiraz 2022

\$50.00	\$60.00	\$70.00	\$80.00
1 hour	2 hour	3 hour	4 hour

- > Gerard Bertrand Côtes des Roses Rosé 2023
- > Peroni Red
- > Peroni Leggera (light)
- > James Squire One Fifty Lashes Pale Ale
- > Assorted soft drinks and sparkling water

Soft Drink Package 1

- > Coca Cola 250ml
- > Coke Zero 250ml

\$7.00 - 1 hour	\$12.00 - All day
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- > San Pellegrino 250ml
- > Sprite 250ml

Soft Drink Package 2

- > Coca Cola 250ml
- > Coke No Sugar 250ml
- > Spring Valley Orange Juice

\$8.50 - 1 hour	\$14.00 - All day
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- > San Pellegrino 250ml
- > Sprite 250ml
- > Spring Valley Apple Juice

Add Ons

- | | |
|---|----------------------|
| > Additional Bar/Waitperson | \$300.00 per 4-hours |
| > Moët & Chandon Brut Imperial NV | \$110.00 per bottle |
| > Veuve Clicquot Brut Yellow Label Champagne NV 750ml | \$125.00 per bottle |
| > James Squire Orchard Crush Apple Cider | \$8.50 per person |
| > Remedy Kombucha 330ml | \$6.00 per person |

Sydney – Level 15, 1 Farrer Place

Prices are exclusive of GST and packages are priced per person. Dexus Place practices the Responsible Service of Alcohol. Inclusive of drinks, glassware, and bar staff for up to 20 guests. Further costs for ancillary staff may apply. All orders and any dietary requirements must be confirmed 3-working days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and for safety purposes, no alcohol can be taken off-site.





Beverage Menu

Australian Selection

- › Cassegrain NV Sparkling Blanc de Blanc **\$32.00**
- › Cassegrain Semillon Sauvignon Blanc **\$30.00**
- › Cassegrain Shiraz Viognier **\$30.00**

Premium Selection

- › Chandon Brut NV 750ml **\$50.00**
- › Cape Mentelle Marri Margaret River Chardonnay **\$45.00**
- › Bird in Hand Sauvignon Blanc 2020 **\$45.00**
- › Oakridge Over The Shoulder Pinot Noir 2023 **\$45.00**
- › Parker Coonawarra Estate Shiraz 2022 **\$45.00**
- › Gerard Bertrand Côtes des Roses Rosé 2023 **\$45.00**

Beer & Cider

- › Peroni Red **\$8.00**
- › Peroni Leggera (Light) **\$8.00**
- › James Squire One Fifty Lashes Pale Ale **\$8.00**
- › James Squire Orchard Crush Apple Cider **\$8.50**

Soft Drinks

- › Coca Cola / Coke Zero / Sprite **\$4.50**
- › San Pellegrino **\$4.50**
- › Schweppes Lemon Lime & Bitters, Lemonade **\$4.50**
- › Spring Valley Orange Juice, Apple Juice **\$5.50**
- › Remedy Kombucha **\$6.00**

Add Ons

- › Bar/Waitperson **\$300.00 per 4-hours**
- › Moët & Chandon Brut Imperial NV **\$110.00 per bottle**
- › Veuve Clicquot Brut Yellow Label Champagne NV 750ml **\$125.00 per bottle**

Prices are exclusive of GST. Dexus Place practices the Responsible Service of Alcohol. Ancillary staff costs may apply. All orders must be confirmed 3-working days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and no alcohol can be taken off-site.

> Barista Coffee Cart 2026

Prices include coffee cart with dedicated professional Barista ,bump-in/out, premium Italian blended coffee beans, milks and alternative milks, tea selection, and Barista parking fee, for bookings during weekdays.

Standard Package

Time	Qty	Cost
2 hours	100	\$1,540.00
3 hours	125	\$1,670.00
4 hours	150	\$1,800.00
5 hours	175	\$1,930.00
6 hours	200	\$2,060.00
7 hours	225	\$2,190.00
8 hours	250	\$2,320.00

Unlimited Servings Package

Time	Qty	Cost
2 hours	Unlimited	\$1,800.00
3 hours	Unlimited	\$2,060.00
4 hours	Unlimited	\$2,320.00
5 hours	Unlimited	\$2,580.00
6 hours	Unlimited	\$2,840.00
7 hours	Unlimited	\$3,100.00
8 hours	Unlimited	\$3,360.00

Optional Add-Ons

Additional Hour of Service	\$130.00
Additional Barista - Weekday (per hour)	\$105.00
Additional Barista - Weekend (per hour)	\$130.00
Additional Serve (Individual)	\$5.20 each
Good-Edi Edible Cups (100 units)	\$300.00
Decaf Coffee (250g bag-24 serves)	\$98.00
Upgrade to Iced Coffee (50 serves)	\$130.00
Branding wrap on front of cart	POA

Sydney – Level 15, 1 Farrer Place

Prices are exclusive of GST. All bookings must be confirmed 7-business days prior to booking. Prices are for weekdays only. Menu items and booking add-ons may be subject to availability.



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› meetings & events ◀

Elevate your meetings.

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