

An aerial photograph of the Fairmont Resort Blue Mountains, showcasing a large resort complex with multiple buildings, swimming pools, and parking areas, set against a backdrop of lush green mountains and a clear blue sky. The resort is nestled in a valley, with a prominent mountain peak visible in the distance.

CONFERENCE & EVENTS KIT

The award-winning Fairmont Resort Blue Mountains creates memorable and unique event experiences.

FAIRMONT
— RESORT —
BLUE MOUNTAINS



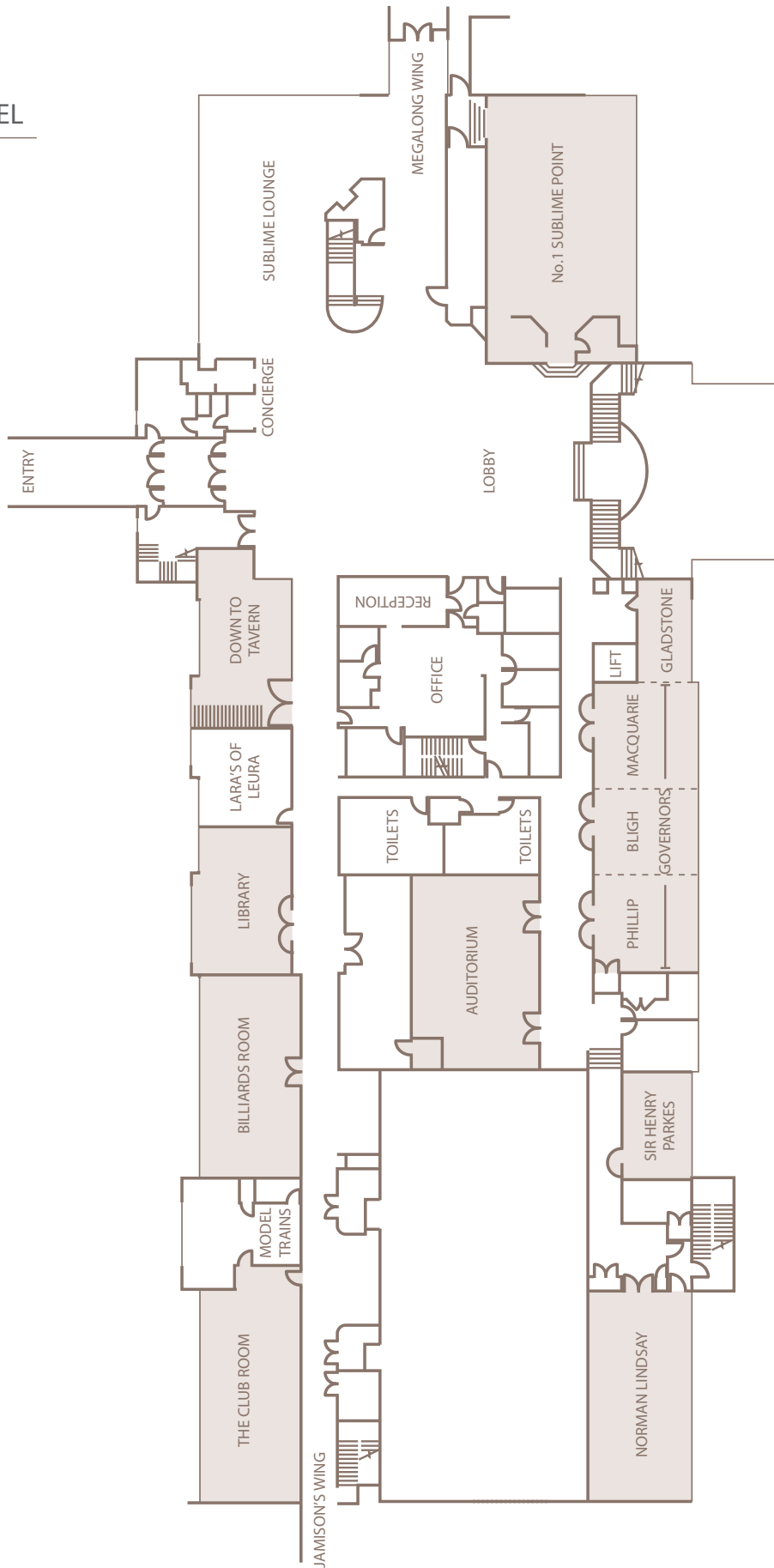
FAIRMONT
RESORT
BLUE MOUNTAINS

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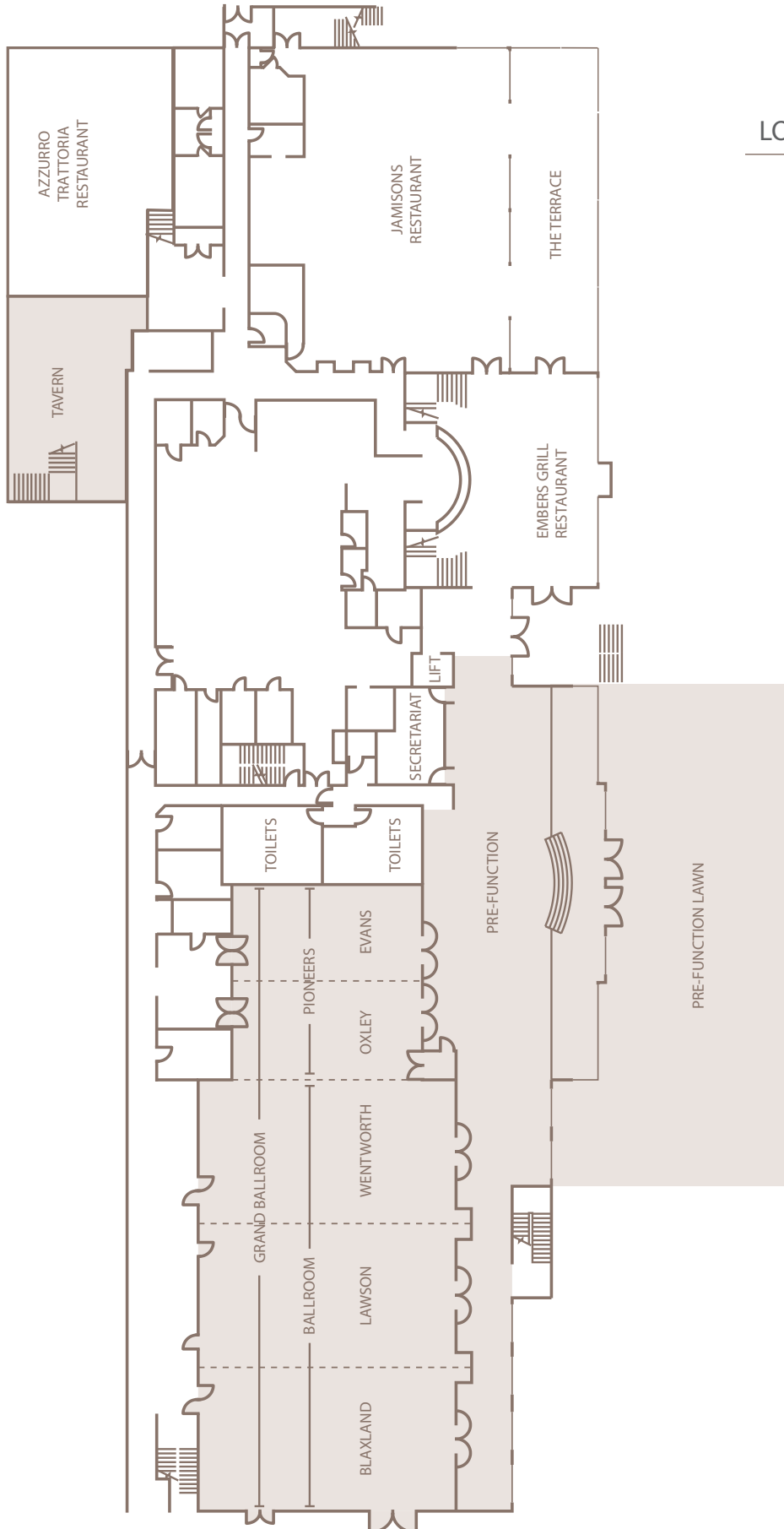
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FUNCTION SPACES

UPPER LEVEL



FUNCTION SPACES



LOWER LEVEL



FAIRMONT
RESORT
BLUE MOUNTAINS

DAY DELEGATE PACKAGES

FULL DAY DELEGATE

minimum 20 guests
minimum 30 guests for buffet
maximum 30 guests for working lunch

ARRIVAL TEA & COFFEE

freshly brewed Vittoria coffee with a selection of teas

MORNING BREAK

freshly brewed Vittoria coffee with a selection of teas and daily bakery item

LUNCH

working or buffet

AFTERNOON BREAK

selection of teas and freshly brewed Vittoria coffee with daily bakery item

ROOM HIRE

8.5 hours from 8:30am to 5pm

AUDIO VISUAL*

screen, whiteboard & flipchart (data projector not included)

Whole seasonal fruit on arrival
Still & sparkling water & mints
Fairmont Resort notepads & pens

HALF DAY DELEGATE

minimum 20 guests
minimum 30 guests for buffet
maximum 30 guests for working lunch

ARRIVAL TEA & COFFEE

freshly brewed Vittoria coffee with a selection of teas

MORNING OR AFTERNOON BREAK

freshly brewed Vittoria coffee with a selection of teas and daily bakery item

LUNCH

working or buffet

ROOM HIRE

4.5 hours

AUDIO VISUAL*

screen, whiteboard & flipchart (data projector not included)

Whole seasonal fruit on arrival
Still & sparkling water & mints
Fairmont Resort notepads & pens

END OF DAY DRINKS

minimum 20 guests
30 minute duration

SYDNEY BREWERY PACKAGE

Mixed nuts & pretzels

Lovedale Lager

Paddo Pale Ale

Sydney Cider

Selection of house red & white wines

Assorted soft drinks

DAY DELEGATE PACKAGE MENUS

These menus are based on a min of 30 pax

MONDAY

MORNING TEA

Selection of sweet & savory scones with condiments
Tea & coffee

LUNCH

Salad/Cold items

Greek salad with Persian fetta basil vinaigrette
Rocket, pear & radicchio salad with parmesan,
lemon vinaigrette
Selection of Middle Eastern breads & dips
Smoked salmon & avocado multi grain wraps
Pastrami on Rye with pickles mustard mayo
Selection of NSW Cheese

Hot items

Beef Bourguignon
Creamy mashed potato
Braised vegetables with chickpeas & pearl barley

Dessert

Blueberry cheesecake
Seasonal fruit platter

AFTERNOON TEA

Selection of filled doughnuts
Tea & coffee

TUESDAY

MORNING TEA

Selection of vegetarian & non vegetarian quiches
Tea & coffee

LUNCH

Salad/Cold items

Roasted beetroot salad with rocket, walnuts & goat's cheese
Green leaf salad with fresh vegetables & house dressing
Selection of chargrilled & marinated vegetables
Pulled chicken Caesar wraps
Cucumber finger sandwiches with dill crème fraiche
Selection of NSW Cheese

Hot items

Butter chicken & raita
Jera rice & papadums
Palak Paneer

Dessert

Mississippi mud cake whipped cream
& salted caramel

AFTERNOON TEA

Selection of fruit & custard tartlets
Tea & coffee



WEDNESDAY

MORNING TEA

Selection of glazed & savory French pastries
Tea & coffee

LUNCH

Salad/Cold items

Hokkien noodle salad, Asian greens
with soy & chilli dressing
Mixed leaf salad with nori, cucumber,
radish & sesame dressing
Crudites & miso
Roasted beef & horse radish cream focaccia
Avocado water cress & pickled mushroom wrap
Selection of NSW Cheese

Hot items

Char Sui pork
Garlic fried rice
Singapore noodles

Dessert

Spiced apple & pear crumble with crème anglaise
Seasonal fruit platter

AFTERNOON TEA

Gourmet Pies, pasties & sausage rolls
Tea & coffee

THURSDAY

MORNING TEA

Selection of slices & tea cakes
Tea & coffee

LUNCH

Salad/Cold items

Pumpkin, spinach & fetta salad, pine nuts, dried cranberry
Kale Caesar salad
Cobb salad, turkey, chicken, smoked ham, Swiss cheese,
avocado, boiled egg, cherry tomato
Triple smoked ham, Swiss cheese,
green tomato relish on multi grain roll
Gourmet salad wholemeal wrap
Selection of NSW Cheese

Hot items

Steamed barramundi with olive tapenade
Steamed new potatoes with chive butter
Mushroom risotto

Dessert

Tiramisu
Seasonal fruit platter

AFTERNOON TEA

Variety of flavours of choux cream
Tea & coffee

FRIDAY

MORNING TEA

Selection of financier and mandolin cakes
Tea & coffee

LUNCH

Salad/Cold items

Mixed grain salad, cucumber, cherry tomato, mango,
curry vinaigrette
Tomato mozzarella salad with balsamic olive oil
Antipasto platter, selection cold meats
& marinated vegetables
Smoked salmon, caper, dill, pickled red onion
& cream cheese bagels
Smoked chicken avocado ranch wrap
Selection of NSW Cheese

Hot items

Braised chicken with olives tomato & oregano
Colcannon potato
Gnocchi with kale pesto & parmesan cheese

Dessert

Banoffee pie with vanilla caramel
Seasonal fruit platter

AFTERNOON TEA

Variety of warm savory scrolls
Tea & coffee

WORKING LUNCH

MONDAY

MORNING TEA

Selection of sweet & savory scones with condiments
Tea & coffee

WORKING LUNCH

Salad/Cold items

Greek salad with Persian fetta basil vinaigrette
Rocket, pear & radicchio salad with parmesan,
lemon vinaigrette
Selection of Middle Eastern breads & dips
Smoked salmon & avocado multi grain wraps
Pastrami on Rye with pickles mustard mayo
Gourmet salad roll
Selection of NSW Cheese

Dessert

Blueberry cheesecake
Seasonal fruit platter

AFTERNOON TEA

Selection of filled doughnuts
Tea & coffee

TUESDAY

MORNING TEA

Selection of quiche
Tea & coffee

WORKING LUNCH

Salad/Cold items

Roasted beetroot salad with rocket, walnuts & goat's cheese
Green leaf salad with fresh vegetables & house dressing
Selection of chargrilled & marinated vegetables
Pulled chicken Caesar wraps
Cucumber finger sandwiches with dill crème fraiche
Turkey & salad baguette
Selection of NSW Cheese

Dessert

Mississippi mud cake whipped cream
& salted caramel
Seasonal fruit platter

AFTERNOON TEA

Selection of fruit & custard tartlets
Tea & coffee



WEDNESDAY

MORNING TEA

Selection of glazed & savory French pastries

Tea & coffee

WORKING LUNCH

Salad/Cold items

Hokkien noodle salad, Asian greens with soy & chilli dressing

Mixed leaf salad with nori, cucumber, radish & sesame dressing

Crudites & miso

Roasted beef & horse radish cream focaccia

Avocado water cress & pickled mushroom wrap

Chicken salad on sour dough

Selection of NSW Cheese

Dessert

Rocky road cake

Seasonal fruit platter

AFTERNOON TEA

Gourmet Pies, pasties & sausage rolls

Tea & coffee

THURSDAY

MORNING TEA

Selection of slices & tea cakes

Tea & coffee

WORKING LUNCH

Salad/Cold items

Pumpkin, spinach & fetta salad, pine nuts, dried cranberry

Kale Caesar salad

Cobb salad, turkey, chicken, smoked ham, Swiss cheese, avocado, boiled egg, cherry tomato

Triple smoked ham, Swiss cheese, green tomato relish on multi grain roll

Tuna & avocado wrap

Gourmet salad wholemeal wrap

Selection of NSW Cheese

Dessert

Tiramisu

Seasonal fruit platter

AFTERNOON TEA

Variety of flavours of choux cream

Tea & coffee

FRIDAY

MORNING TEA

Selection of financier and mandolin cakes

Tea & coffee

WORKING LUNCH

Salad/Cold items

Mixed grain salad, cucumber, cherry tomato, mango, curry vinaigrette

Tomato mozzarella salad with balsamic olive oil

Antipasto platter, selection cold meats & marinated vegetables

Smoked salmon, caper, dill, pickled red onion & cream cheese bagels

Smoked chicken avocado ranch wrap

Gourmet Salad roll

Selection of NSW Cheese

Dessert

Banoffee pie with vanilla caramel

Seasonal fruit platter

AFTERNOON TEA

Variety of warm savory scrolls

Tea & coffee



REFRESHMENT UPGRADES

REJUVENATION

minimum 20 guests

Mixed selection of salted nuts, health bars,
chunky KitKat & coconut water (V)

COFFEE & TEA

minimum 20 guests

CONTINUOUS SERVICE 8.30AM TO 5PM
with or without a conference package

STAND ALONE

arrival tea & coffee

COFFEE CART

maximum 50 guests per cart

FAIRMONT
RESORT
BLUE MOUNTAINS

Images used for illustration purposes only. Actual items may vary.
Please note: Menus are listed as a reference only and subject to change.

CANAPÉS

30min

chef selection 2 items

30min

self selection 2 items

1hr

selection of 5 standard items

2hr

selection of 5 standard items + 1 sweet

3hr

selection of 5 standard items + 2 substantial + 1 sweet

4hr

selection of 5 standard items + 3 substantial + 1 sweet

COLD

Pacific oyster / apple / mignonette
Peaking duck pancake / shallot / hoisin
Compressed watermelon / Persian fetta
vincotto / black garlic
Tomato Bruschetta / crostini / aged balsamic
Hamachi tataki / ponzu / nori / sesame
Beef tartar / Japanese rice

HOT

Prawn & ginger dumplings / light soy / sesame
Char sui pork bun
Roast pork belly / orange / honey
Chicken skewers
(marinade to change based on dietary)
Truffle mushroom arancini
Falafel / garlic yogurt
Fried chicken / gochujang / honey / sesame
Beef & jalapeno quesadilla
Tempura zucchini / yakiniku sauce
Fried camembert / quince jam
Bone marrow croquette / tarragon mayo

SUBSTANTIAL

Pulled pork Bao / fresh herb / pickle slaw
Mini cheeseburger / burger sauce / Cheese
Mini mushroom burger / tarragon mayo / Brie
Slow cooked lamb pita pockets / tabouli / garlic yoghurt
Falafel pita pockets / hummus / tabouli / garlic yoghurt
Coconut popcorn shrimp / lime mayo

DESSERT

Strawberry tartlets
Lemon meringue tartlets
Cherry ripe tartlets with morello meringue tartlets
Mont Blanc tartlets
Champagne jelly seasonal fruits



FAIRMONT
— RESORT —
BLUE MOUNTAINS

PLATED MENUS

BANQUET PLATED LUNCH/DINNER

2 course **alternate drop**

3 course **alternate drop**

ENTRÉE

Prawn Tian

Avocado, crème fraiche, caviar

Smoked Buffalo Mozzarella (V)

Tomato collection, basil vinaigrette, micro greens

Baked Salmon

Szechuan pickled vegetables, smoked soy mayo

Roasted Pork Belly

Textures of apple, celeriac, jus

Beef Tataki

miso mayo, ponzu, sesame nori, smoked Salt, coriander

Beetroot Tartar (V)

Goat's cheese, lemon myrtle aioli, lavosh

MAIN

Grain Fed Beef Tenderloin

Rainbow chard, potato gallate, jus

5 Spiced Glazed Beef Short Rib

Artichoke puree, Chinese broccoli, crispy shallot, jus

Pan Seared Chicken Breast

Creamed corn, spinach, chicken jus

Blackened Barramundi

Corn & bell pepper salsa, smashed avocado

Baharat Spiced Lamb Backstrap

Root vegetables, confit lemon labneh, kale

Duck Confit

braised cabbage, bacon, potato, cassis jus, pistachio

Grilled Pork Cutlet

Kipflers, fennel, baby zucchini, apple, walnut, chardonnay vinegar

Baharat Spiced Cauliflower

Root vegetables, confit lemon labna, kale, pine nut

DESSERT

White Chocolate Crème Brûlée

Red wine & berry compote, almond biscotti

Double Chocolate Tart

Peanut butter white chocolate anglaise, blue berry gel

Coconut Pana Cotta

Chocolate ganache, shaved chocolate, toasted coconut, coconut jelly

Lime Tart

Meringue, finger lime caviar, chocolate soil, raspberry

Pavlova

Chantilly, pineapple, passionfruit

Double Brie

Honeycomb, quince, lavosh

New York Cheesecake

Orange, bourbon caramel, caramelised white chocolate

BUFFET

SOUTHEAST ASIAN BUFFET

SOUP

Prawn Laksa | Prawn crackers

COLD

Thai seafood salad | Papaya salad
Pomelo salad | Laab chicken

HOT

Master stock braised pork belly
Thai red duck curry, lychee, cherry tomato
Steamed barramundi with Nam Jim
Singapore noodles with tofu
Ca Ri Chay Vietnamese vegetable curry
Steamed Chinese broccoli with oyster sauce
Fragrant rice

DESSERT

Chefs' selection of 3 dessert
Fruit platter

INDIAN THEMED BUFFET

COLD

Mango chutney | Riata
Kachumber salad | Garden salad
Bombay potato salad

BREAD

Nan bread | Papadum

SOUP

Dahl Makani

HOT

Butter chicken | Lamb Korma
Goan fish curry | Panner butter marsala
Basmati rice

DESSERT

Chefs' selection of 3 dessert
Fruit platter

GOURMET BUFFET

Chefs' selection of artisan breads

COLD

Tomato Mozzarella salad with aged balsamic
Petit greens with chardonnay vinaigrette
Kipfler potato salad with maple roasted speck,
mustard aioli, chives, Spanish onion, egg
Chefs' selection charcuteri

Antipasto

SOUP

Potato & leak soup with truffle oil

HOT

Slow roasted beef tenderloin, pearl onions,
mushroom ragout
Char grilled sword fish with sauce Vierge
Roasted duck breast, cassis jus, roast sweet potato
Roasted cauliflower steaks with chimichurri
Steamed broccolini, pecorino, truffle oil
Roasted kipfler potatoes herb butter
Honey roasted baby carrots

DESSERT

Churros with chocolate sauce
Pavlova with seasonal fruits
Baked NY cheesecake, orange caramel
Bread & butter Pudding
Fruit platter
Cheese platter

ADDITIONAL ITEMS

Seafood
Pacific oyster
Cooked king prawns
Balmain Bugs

ALL PENDING AVAILABILITY OF EQUIPMENT

Gelato machine and condiments
Chocolate fountain & condiments

FAIRMONT BBQ

Chefs selection of bread

SALAD

Greek salad

Traditional coleslaw

Potato bacon salad

Caesar station

HOT

Lamb & rosemary sausage with caramelised onion

Garlic buttered prawns, parsley

Grilled beef with chimichurri

Grilled Piri Piri chicken thigh

Vegetable skewers with salsa criolla

Roasted corn

Potato gratin

Garlic mushrooms

DESSERT

Chefs' selection of 3 dessert

Fruit platter



FOOD STALLS*

Choice of 4 selections from the below

2hrs

3hrs

*minimum of 80 guests

NACHO STATION

Pulled pork / chilli con carne / spicy vego nacho sauce / Pico de Gallo / guacamole / sour cream / cheese foam

KEBAB STALL

Slow roasted lamb / roasted chicken / falafel / tabouli / hummus / garlic sauce / hot sauce / cheese / pita

FAIRMONT CHEESE STEAK

Steak / bell peppers / onions / mushroom / cheese sauce / hotdog bun

BAIN MI

Char sui pork / char sui chicken / herb salad / slaw

CURRY HUT

Lamb Korma / paneer butter marsala / jeera rice / chutney / papadum / Rita

FRIED CHICKEN

Fairmont Hot sauce / blue cheese sauce / gochujang / ranch dressing

PANCAKE STATION

Blueberry compote / caramelized banana / whipped cream / Nutella / maple

CHURROS STATION

Chocolate & orange sauce / cinnamon sugar





FAIRMONT
RESORT
BLUE MOUNTAINS

BEVERAGE PACKAGES

NON ALCOHOLIC

per guest

2 hours

3 hours

4 hours

Soft drinks, sparkling water & juice

STANDARD PACKAGE

per guest

1 hour

2 hours

3 hours

4 hours

NV De Bortoli Legacy Brut, NSW

De Bortoli Legacy Sauvignon Blanc, NSW

De Bortoli Legacy Cabernet Merlot, NSW

Lovedale Lager award winning or Paddo Pale

James Boags Light

Orange juice & soft drink

SUPERIOR PACKAGE

per guest

1 hour

2 hours

3 hours

4 hours

Cloud Street Sparkling Brut, VIC

Cloud Street Pinot Grigio, VIC

Cloud Street Shiraz, Central VIC

Cloud Street are Vegan friendly wines

Sydney Brewery Lager or Pale Ale

James Boag's Light

Orange juice & soft drink



BEVERAGE PACKAGES

DELUXE PACKAGE

per guest

1 hour

2 hours

3 hours

4 hours

NV Veuve Ambal Blanc de Blanc, Burgundy, FR

Choice of two white wines:

Thorn Clarke 'Sandpiper' Riesling,
Eden Valley, SA

De Beurepaire Semillon Sauvignon Blanc,
Rylstone, NSW

De Beurepaire Chardonnay,
Rylstone, NSW

Choice of two red wines:

Alta Pinot Noir, VIC

Thorn Clarke 'Sandpiper' Shiraz
Barossa, SA

Ross Hill 'Tom & Harry' Cabernet Sauvignon,
Orange, NSW

Sydney Brewery Lager or Pale Ale

James Boags Light

Orange juice & soft drink

ADD ONS

Standard House Spirits

Cocktails (pre ordered)

Mocktails (pre ordered)



FAIRMONT
— RESORT —
BLUE MOUNTAINS

PLATTERS / SOMETHING EXTRA

RECOMMENDED SERVE FOR 12 DELEGATES

SELECTIONS

Iced tiger prawns, cocktail sauce, lemon *(GF)*

Iced Pacific oysters, lemon, Chardonnay vinegar *(GF, DF)*

Assorted sushi, nigiri, wasabi, pickled ginger *(GF, DF)*

Selection of artisan cheese, quince paste, dried fruit & lavosh

Pulled pork & wagyu beef sliders on brioche

Mezze with cured meats, marinated olives, char grilled vegetables, Turkish bread *(DF)*

Fruit platter *(GF, DF, V)*

Vegetarian mezze, marinated olives, char grilled vegetables, Turkish bread, assorted dips *(DF, V)*





WINE & CHEESE TASTING

per guest

minimum 14 guests

Wine and cheese complement each other perfectly. Give your guests the chance to discover their subtle and sublime harmonies with three wines matched with three cheeses.

ACCOMMODATION



STANDARD ROOMS

Spaciously appointed, with a choice of either one king bed, two single beds or two queen beds overlooking property grounds.

Located on levels one or two, standard rooms feature comforting shades of auburn, burnt ruby and light hardwood finishes, creating an experience of the true spirit and warmth of the Blue Mountains.

SUPERIOR ROOMS

King Superior Room

Sleeps a maximum of two adults with views of either the valley or resort grounds. Relax with a vista of the stunning Jamison Valley or the manicured gardens and walkways.

Queen Superior Room

Ideal for families the double superior room sleeps a maximum of four people with two queen beds. Featuring views of the resort grounds including the evergreen gardens and walkways.

ACCOMMODATION



DELUXE ROOMS

All Deluxe accommodation rooms are located on the uppermost floor and feature comforting shades of auburn, burnt ruby and light hardwood finishes are highlighted by high chalet ceilings.



There are a range of Deluxe Rooms and other room types available to choose from, please speak with your Event Manager to discuss options for your event and further more information.



COMPLIMENTARY ONSITE ACTIVITIES

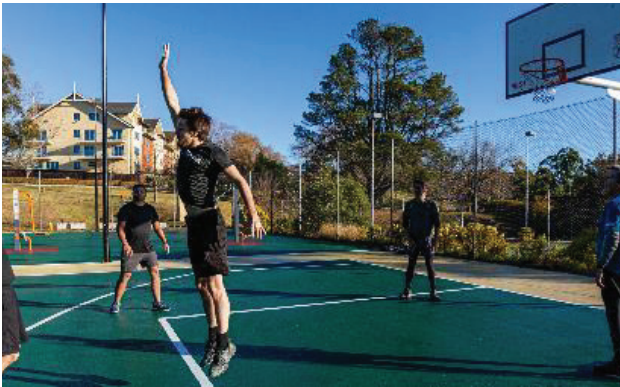
Team-building activities are not only a fun break from work. They also boost employee engagement and bring out creativity, collaboration, and healthy competition. They also help to improve communication skills, build strong company culture and trust among employees and leaders at all levels.



INDOOR /OUTDOOR POOL



BILLIARDS



BASKETBALL



TENNIS

For further information or to book onsite or team building activities, please contact your Event Manager or email conference@fairmontresort.com.au

TEAM BUILDING ACTIVITIES



BEYOND THE BOARDROOM
PHONE 1300 998 782
WEB beyondtheboardroom.com.au



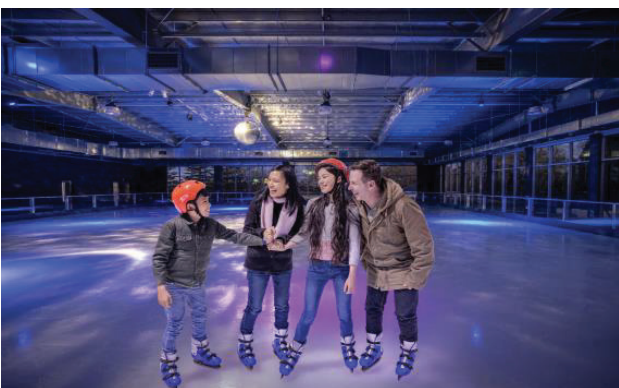
FAIRMONT ADVENTURE PARK
PHONE 0404 819 988
WEB fairmontadventurepark.com.au



UBIKA DAY SPA
PHONE 02 4785 0062
WEB ubikaspa.com



BLUE MOUNTAINS BIKING & KAYAK ADVENTURES
PHONE 0432 699 212
WEB bluemountainbikes.com.au



BLUE MOUNTAINS ICE SKATING RINK
PHONE 02 4785 0000
WEB fairmontresort.com.au



PINNACLE TEAM EVENTS
PHONE 02 4962 5034
WEB pinnacleteamevents.com.au

TEAM BUILDING ACTIVITIES



BLUE MOUNTAINS STAR GAZING

PHONE 0449 829 003

WEB bluemountainsstargazing.com.au



BEYOND THE BLACKTOP ADVENTURE TOURS

PHONE 0430 348 616

WEB beyondtheblacktop.com.au



TREAD LIGHTLY ECO TOURS

PHONE 0414 976 752

WEB treadlightly.com.au



HIDDEN DOOR

PHONE 1300 390 082

WEB hiddendoor.com.au



MOUNTAINS TALES

PHONE 0410 600 224

WEB mountainstales.com



Be Challenged

BE CHALLENGED

PHONE 1300 723 476

WEB bechallenged.com.au

FAIRMONT
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BLUE MOUNTAINS



HIGH AND WILD AUSTRALIAN ADVENTURES

PHONE 02 4782 6224 **WEB** highandwild.com.au



DRYRIDGE ESTATE WINERY

PHONE 0403 118 990 **WEB** dryridge.com.au



SCENIC WORLD

PHONE 02 4780 0200 **WEB** scenicworld.com.au



TREE LOVE YOGA - VINYASA YOGA

PHONE 0431 113 205 **WEB** treeloveyoga.com



LEURA GOLF CLUB

PHONE 02 4785 0034 **WEB** leuragolfclub.com.au



MYADVENTURE GROUP

PHONE 1300 980 414 **WEB** myadventuregroup.com.au



BLUE MOUNTAINS ADVENTURE CO.

PHONE 02 4782 1271 **WEB** bmac.com.au



LIFE'S AN ADVENTURE

PHONE 02 9975 4553 **WEB** lifesanadventure.com.au



FAIRMONT
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BLUE MOUNTAINS

For more information or to discuss your event further, please contact our dedicated events team at conference@fairmontresort.com.au or call **02 4785 0000**