

On Christmas Day,
join us for our...

Seafood Buffet
\$175* per person 12pm – 3pm
Special children's prices apply

Leave the hard work to us and celebrate the occasion with 'Traditional Tastes' and an indulgent Seafood Buffet in the HarbourWatch and Dawes Point Rooms, aptly named for its famed harbour vistas! Succulent seafood, a traditional roast, beer, wine, soft drinks and a special visit from Santa for the children!

Celebrate
New Year's Eve with a ...

Seafood Buffet
\$345* per person 7pm – 1am

With views of the Harbour Bridge, Sydney Harbour and Walsh Bay, the HarbourWatch Room provides a stunning setting for your start to the New Year. Delight in a sumptuous seafood extravaganza, with a choice of magnificent hot and cold dishes and delicious desserts. Includes a Beverage Package for 6 hours and live music.

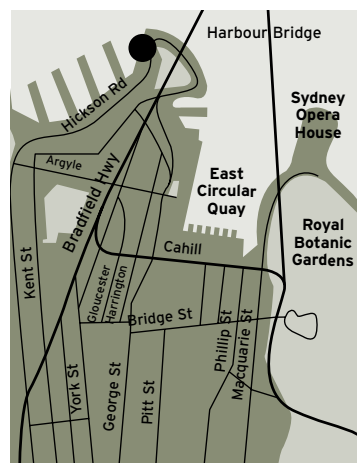
* Rates applicable to Christmas and New Year's Eve 2009. Subject to availability, and change without notice. Bookings essential.



Executive Chef

The Sebel Pier One Sydney's signature eatery, Front Restaurant headed by culinary maestro, Jonathan Bruell has emerged as a popular choice amongst diners in the cosmopolitan Walsh Bay area.

Bruell is responsible for the innovative cuisine and menu design and together with his talented team, implements a great variety of meals for lunch, dinner and special functions.



11 Hickson Road Walsh Bay Sydney NSW 2000 Australia
Telephone 61 2 8298 9999 Facsimile 61 2 8298 9777
Website www.sebelpierone.com.au
Email events@tspos.mirvac.com

Events Calendar 2009/10



THE SEBEL
PIER ONE
SYDNEY

The Sebel Pier One Sydney

With a sleek lobby bar in the main foyer, locals and guests alike take advantage of the great views while enjoying a quiet drink. The Front Restaurant provides contemporary cuisine which can be enjoyed inside the restaurant or alfresco on the Pier creating the perfect setting for a memorable dining experience.



With a convenient location, stunning views and an abundance of natural light, The Sebel Pier One Sydney is an ideal choice for conferences, weddings and special events with a choice of seven unique venue options available.



November
2009

At the Races

Tuesday 3rd

Between 1pm –4pm
Melbourne Cup
Seafood Lunch
\$89.00



December
2009

Oysters and Champagne

Month of December

Three Pacific Oysters and an
accompanying bottle of
Pol Roger Champagne
\$89.00



January
2010

Celebrate Australia Day on the pier

January 26th

Aussie Burger, Chips
and a bottle of VB
\$16.50



February
2010

Saint Valentine's Day Romantic Dinner

February 14th

Five Course Degustation
and matching wines
\$89.00



March
2010

Celebrate Saint Patrick's Day

March 17th

Guinness meat pie and
a glass of green beer
\$9.00



April
2010

New Zealand Food & Wine Promotion

Month of April



May
2010

Mother's Day

May 10th 12pm – 4pm
Mother's Day Seafood
Lunch
\$75.00



June
2010

Dessert of the Month

Month of June

Coffee and chocolate
temptation plate
\$12.00



July
2010

Bastille Day

July 14th

Five Course
French Degustation
and matching
French Wines
\$89.00



August
2010

Selection of Swiss Specialities

Month of August



September
2010

A bucket of prawns and a standard drink

Month of September

\$19.00



October
2010

Oktoberfest

Month of October

Selection of
Bavarian Specialities

