



Tourism Minister Sandra Nori officially launches Sydney Tower Restaurant – Sydney’s new look skyline icon

Last night saw the official relaunch of the recently refurbished Sydney Tower Restaurant, following on from the Restaurant’s 25 years of extraordinary success and continued popularity among Sydney-siders and visitors alike.

Atop the iconic Sydney Tower, the 220 seat Sydney Tower Restaurant provides a sumptuous international style, self-select buffet, with something to tempt everyone. Diners can choose from a wide selection of hot and cold dishes - succulent fresh seafood, authentic Australian carvery and mouth-watering desserts.

The stunning refurbishment, created by the talented Sydney-based Siren Design team has transformed the restaurant. The smart new foyer features a superb Sydney city signature mural in black and white, opening out into a light, bright and airy rotating dining area, specially designed to complement the breathtaking views from Sydney’s highest vantage point.

The **Minister for Tourism and Sport and Recreation, Sandra Nori**, officially announced completion of the refurbishment together with **TTF Australia’s Managing Director, Christopher Brown**, and **Australian Women’s Weekly Food Director and Channel 9 Fresh Co-host, Lyndey Milan**.

Ms Nori said an average 185,000 people dine at the restaurant each year, that’s about 500 people each day. Around 55,000 of those people are overseas visitors, with the majority from Asian countries.

“The number of guests demonstrates the popularity of the restaurant which showcases Sydney’s breathtaking views and gives people an immediate feel for the city,” Ms Nori said.

The omnipresent Lyndey Milan, a long-time member and Past President of The Food Media Club Australia said she has great affection for Sydney Tower Restaurant.

“It was a perennial favourite of my parents. They used to bring not only an endless stream of visiting friends here to show off their beloved Sydney but loved to bring their grandchildren too, to celebrate in true Sydney style. It is a wonderful family venue.”

Milan also praised the superior Australian produce showcased on the buffet. *“Executive Chef Ken Parry has even secured a personal oyster lease in Esperance Bay Tasmania and stocks coveted Terra Rossa beef to ensure patrons are served the best.”*



Christopher Brown (TTF Australia) said *"I applaud the investment that AIH Group has made in Sydney Tower...the commitment of the whole AIH Team, from its directors and management, the kitchen staff and the service crew is tremendous as was recognised in the recent Tourism Awards success."*

"As we strive to raise the yields of Australian tourism, it is vital that we have a professional and attractive food and beverage offering to visitors and the range of dining experiences at Sydney Tower are a stunning example of this. I hope that Sydney-siders and tourists alike take the opportunity to view this magnificent city from on high, while enjoying the best food and wine this city can offer, at Sydney Tower", Chris said.

Rodger Powell, Managing Director of the AIH Group, recognised the vital role that key hospitality industry stakeholders, suppliers and front line staff play in the ongoing success of Sydney Tower Restaurant.

"We are proud to work with a group of valued suppliers, industry partners and employees to ensure that the Sydney Tower Restaurant experience is treasured by the next generation of local and visiting diners." said Mr Powell.

Mr Powell encouraged Sydney-siders to bring their family and friends along to experience the new look buffet restaurant and sample the excellent cuisine, friendly efficient service and unbeatable views on offer at Sydney Tower Restaurant.

To find out more information or to make a reservation for lunch or dinner dining at Sydney Tower Restaurant, visit **www.sydney-tower-restaurant.com**, email **reservations@sydney-tower-restaurant.com** or call our friendly reservations team on **02 8223 3800**.