Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.
FEEDING YOUR PERFORMANCE

At the heart of ICC Sydney’s culinary offering is its Feeding Your Performance philosophy, which sets culinary trends, has a focus on supporting a wide variety of tastes and showcases the best of New South Wales sustainable suppliers. By sourcing ingredients through local supply chains, we’re contributing to our region’s development and employment opportunities. We’re also backing farmers who grow high quality, sustainable, and specialty produce.

Evolving from food that fuels performance, ICC Sydney’s philosophy is based on three key pillars: authenticity, balance and expertise. Our culinary team uses the best ingredients combined with their knowledge of food, respect for produce and provenance to enhance delegate experiences based on choice, balance and flavour.

The 2020 menu has been developed to provide more choice for clients and delegates, no matter what the occasion it features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

**Authenticity** – we’re focused on ethical produce, team work, supplier relationships, anticipating the needs of our clients and collaborating on delivering memorable moments.

**Balance** – we provide a variety of proteins, cooking methods and diversity in our dishes to satisfy the changing preferences of the millions of guests we welcome through our doors.

**Expertise** – our secret? We’re a team of informed food gourmets and wine connoisseurs who are dedicated to providing quality, mouth-watering dishes.

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Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nuts products. Menu items may change due to seasonal availability. After midnight surcharge $7 per guest Sunday $8.50 per guest. All food and beverage prices shown are for the 2020 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3 per cent per annum thereafter for the menu pricing. Public Holiday $15 per guest. *Includes GST
BREKKY PLATTERS

$67

12 pieces per platter.

Select one from either sweet or savoury items.

Service times 7.00am to 10.00am.

SWEET ITEMS

Banana, date and oat muffins V
Assorted Danish breakfast pastries V
Bircher muesli with rolled oats, Battlow apple, dried fruits and nuts V
Mini croissants with Pepe Saya butter and assorted preserves V

SAVOURY ITEMS

Pressed bagel with smoked salmon, crème cheese and sweet red onions
Mortadella toasted breakfast sandwich with Provolone cheese and pickled eggplant
Breakfast slider, truffled eggs, tomato and avocado V
Breakfast bowl – avocado, hazelnuts, shaved broccoli, kale, torn zucchini flowers, quinoa, seasonal beans, pressed pear and lemon (boiled egg available on request) VE

The first of its kind on the Australian market, this prestige butter is made from the freshest locally sourced ingredients.

PEPE SAYA
BY PIERRE ISSA
MORNING OR AFTERNOON TEA BREAK
$67
12 pieces per platter.

Select one from either sweet or savoury items.

SWEET ITEMS
- Decadent dark chocolate, native riberry and raspberry brownie
  G F
- Coconut tapioca, passionfruit curd and passionfruit jelly verrine
  V
- Crisp, buttery Kouign Amann sunrise lime pastry
- Coffee and raisin scroll
- Chocolate and banana bread with coastal rosemary
- Blood lime, pear, white chocolate and vanilla muffins

SAVOURY ITEMS
- Cheesy-mite scrolls with bush tomato V
- Pork and fennel sausage rolls with rhubarb and plum relish
- Selection of gourmet mini pies and spicy tomato relish
- Seasonal mushroom, semidried tomato pesto and bocconcini
  Alsace tart V
- Potato and green pea samosa with spicy pineapple and mango chutney V
- Kidney bean cornbread, avocado, jalapeno and tomato jam
- Mini Moroccan chickpea pies V

Run by Chef Martin Boetz, the co-op was born out of his passion for showcasing the Hawkesbury region’s incredible farmers, produce and food producers.

COOKS CO-OP
BY MARTIN BOETZ
SANDWICHES
- Smoked Rangers Valley beef, pickled cabbage, sweet onion, pickles and BBQ sauce
- BLAT roll – bacon, gem lettuce, avocado and tomato with lemon mayonnaise
- A.L.T – avocado, rocket, tomatoes, green kale pesto and pickled onions VE
- Smashed curried egg, dill and lettuce on a milk bun V
- Pino’s free range salami, basil pesto, Swiss cheese, roasted red capsicum on sour dough
- Poached local chicken, avocado, tarragon and lemon on a soft bun

WRAPS
- Roasted sweet potato, native pepper berry, spinach, mushrooms and lemon myrtle mayonnaise VE
- Roasted cauliflower, green apple and zucchini slaw, coriander and curry aioli VE
- Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno
- Lemongrass scented Byron Bay pulled pork, slaw, pickled vegetables, chilli and lime
- Falafel, roasted pumpkin, tabbouleh and tahini sauce V
- A.L.T – avocado, rocket, tomatoes, green kale pesto and pickled onions VE
- Roasted Portobello mushrooms, green tomatoes, brie and rocket V

SALADS
- Caesar Salad 82, shaved Grana Padano, boiled egg, prosciutto shards, crostini and creamy herb dressing
- Roasted pumpkin, shredded green kale, black quinoa, chickpeas, carrot, lemon and Dijon mustard VE
- NSW Crookwell potato salad, radicchio, pickled vegetables, herbs and grain mustard vinaigrette VE
- Baby gem lettuce, fennel, red radish, peas and crushed avocado salad with lime VE
- BBQ sweet potato, roasted fennel, ancient grains, Willowbrae goat’s cheese, pomegranate arils and pickled onion V
- Raw zucchini, rocket, spinach, red onion, toasted almonds, lemon, mint and black quinoa VE

BOXED LUNCH TO GO
$129
Serves five people.
Select two sandwiches or wraps (12 pieces) and one salad.
Packs also include seasonal whole fruit and 5 x 250ml Botanica cold pressed juice or 5 x 450ml lightly sparkling water.
LUNCH PLATTERS
$129.00

A chef’s selection of lunch platters served to the stand.

Each platter serves ten guests.

VEGAN SANDWICH PLATTER
$145 (30 pieces)
Platters serves ten guests. Contains a chef’s selection of vegan sandwiches and wraps.

ASSORTED SANDWICHES AND WRAPS PLATTER
$140 (30 pieces)
Platters serves ten people. Contains a chef’s selection of sandwiches and wraps from our sandwich menu.

SUSHI PLATTER
$140 (30 pieces)
Assorted hand cut sushi rolls served with wasabi, pickled ginger and soy sauce

RICE PAPER ROLLS
$124 (30 pieces)
Assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce

POKE BOWLS
$150 (10 bowls)
Sushi rice, salmon, pickled carrot, radish, edamame beans and sesame seeds
SNACKS

$25 per bowl  
Dried fruit and nuts (500g)

$30 per bowl  
ICC Sydney house blend spiced mixed nuts (500g)

$51.50 per bowl  
Whole seasonal fruit (20 per bowl)

SALTED CRISPS

$51.50  
Includes 10 x 45g packets of Kettle crisps, delivered as an assortment from the following flavours:

- Sea salt
- Salt and vinegar
- Sweet chilli and sour cream

PERFORMANCE SNACKS

Life style raw energy snacks

Cubes (24 per plate)

$90  
Power up Choc GF, VE (contains nuts)

Pink macadamia nuts GF, VE (contains nuts)

Bars (12 per plate)

$55  
Buckwheat apricot GF, VE (contains nuts)

Goji and chia bar GF, VE (contains nuts)

Slices (12 per plate)

$55  
Coconut (contains nuts)

Peanut butter (contains nuts)
SOMETHING SWEET

**COOKIE BOWLS**
$36 per bowl (12 pieces)
An assortment of house made cookies
Add a guestalised or company logo with fondant topping $1.50 per cookie. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

**BAD BOY DONUTS**
$82 per platter (12 pieces)
Select one option: Classic glazed ring donuts or cronuts – sugared, white chocolate and chocolate jam filled donuts

**ICED CUPCAKES**
$67 per platter (12 pieces)
Rich chocolate, red velvet or vanilla cupcakes topped with buttercream and chocolate crisps
Add a guestalised or company logo with fondant topping $1.50 per cupcake. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

**PASTRY PLATTER**
$67 per platter (12 pieces)
One selection per platter
Select one option: mini almond croissants, Pain aux raisins, Apple and passionfruit streusel tarts
Chocolate, strawberry or coffee lamingtons

**LOLLY JARS**
Sweet lolly jar $29 per jar
Mix and match the below to create a lolly buffet for your stand or select your favourite for a treat.
Served in individual glass bowls (650 grams). Select one: Fruity chews, Snakes, Lolly Allsorts, Jelly beans, Banana bites, Fantails, Red skins, Jaffas, Smarties

**CHOCOLATE JAR**
$31 per jar
Served in individual glass bowls (650 grams). Select one: Mini Snickers, Mini Mars Bars, Mini Crunchies, Mini Bounty Bars
The foothills of Australia’s Great Dividing Range is home to ALTO Olives, a family enterprise producing a diverse portfolio of quality extra virgin olive oils.

ALTO OLIVES

BY ROBERT ARMSTRONG AND WESTERLY ISBAIH

GRAZING PLATTERS

**CHEESE PLATTER**
$165 per platter (serves 10)
Served with selection of three NSW cheeses, dried muscatel clusters, Alto wild olives, nuts, lavosh, crackers, walnut bread and cabernet quince paste V

**CHARCUTERIE PLATTER**
$165 per platter (serves 10)
Served with a selection of artisan cured meats, pickles, Alto olives, two NSW cheeses and lavosh

**SEASONAL SLICED FRUIT SELECTION**
$124 per platter (serves 10)
Sliced seasonal fruits served with lemon myrtle yoghurt GF, V
SOMETHING SPECIAL

Freshly made nutrient rich juices.

JUICE BAR FLAVOURS
- Mango, pineapple, coconut water, agave and watermelon
- Orange, carrot, turmeric, ginger, celery and lemon
- Carrot, Granny Smith apples, ginger and agave
- Kale, spinach, strawberries, kiwi, pineapple and orange

OPTION 1
Live juice station
$476

Package inclusions
1 x juice station set including a bench top fridge and commercial blender
15 litres of juice made on the stand per day (approx. 150 serves)
1 x on stand ICC Sydney service team member (3hrs)
150 x 5oz 150ml clear food grade compostable bioplastic cups

Package add-ons
Additional 10 litres of juice $155

Branding
Exhibitors are more than welcome to supply own branded food grade 150ml cups.

Footprint
Allow 2,000mm x 3,000mm including working space

Power requirements
2 x 10amp power supply
Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2
Fresh juice delivery
$206

Package inclusions
Freshly made juices from our kitchen and delivered in jugs to your stand
10 litres of your choice of juice (approx. 100 serves)
100 x 5oz 150ml clear food grade compostable bioplastic cups

Package add-ons
Additional 10 litres of juice $155

_JUICE BAR FLAVOURS_
- Mango, pineapple, coconut water, agave and watermelon
- Orange, carrot, turmeric, ginger, celery and lemon
- Carrot, Granny Smith apples, ginger and agave
- Kale, spinach, strawberries, kiwi, pineapple and orange

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1 x juice station set including a bench top fridge and commercial blender
15 litres of juice made on the stand per day (approx. 150 serves)
1 x on stand ICC Sydney service team member (3hrs)
150 x 5oz 150ml clear food grade compostable bioplastic cups

Package add-ons
Additional 10 litres of juice $155

Branding
Exhibitors are more than welcome to supply own branded food grade 150ml cups.

Footprint
Allow 2,000mm x 3,000mm including working space

Power requirements
2 x 10amp power supply
Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder.
SOMETHING SPECIAL
Healthy blended fruit smoothie shakes.

SMOOTHIE SHAKE FLAVOURS
Banana, chocolate protein powder, natural yoghurt, soy milk and honey
Pineapple, coconut water, coconut yoghurt, mint and chia seeds
Dates, vanilla protein powder, almond milk and coconut yoghurt
Mango lassi – mango, honey, coconut water, natural yoghurt

OPTION 1
Live smoothie station
$615
Package inclusions
1 x smoothie station set including a bench top fridge and commercial blender
15 litres of smoothie made on the stand (approx. 150 serves)
1 x on stand ICC Sydney service team member (3hrs)
150 x 5oz 150ml clear food grade compostable bioplastic cups
Package add-ons
$255
Additional 10 litres of smoothie
$255
Add a second smoothie flavour to the package (approximately 10 litres)
Branding
Exhibitors are more than welcome to supply own branded food grade 150ml cups.
Footprint
Allow 2,000mm x 3,000mm including working space
Power requirements
2 x 10amp power supply
Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2
Fresh smoothie delivery
$460
Blended smoothie shakes made from our kitchen and delivered in jugs to your stand.
Package inclusions
Freshly made smoothie shakes from our kitchen and delivered in jugs to your stand.
15 litres of your choice of smoothie shake (approx. 150 serves)
Package add-ons
$255
Additional 10 litres of smoothie
$255
Add a second smoothie flavour to the package (approximately 10 litres)
Branding
Exhibitors are more than welcome to supply own branded food grade 150ml cups.
SOMETHING SPECIAL

Freshly popped popcorn with flavouring.

POPcorn FlAVOURS
- Butter
- Honeycomb
- Chocolate and raspberry
- Salt and vinegar
- Smokey bacon and cheese

OPTION 1
Live popcorn machine station
From $462

Package inclusions
1 x popcorn machine
3kg popping corn made on the stand (approx. 200 portions, 100 of each flavour)
1 x on stand ICC Sydney service team member (3hr)

Package add-ons
Extra popping corn kernels 2kg and 150 serving boxes $155
Extra popping corn kernels 1kg and 50 serving boxes $93

Branding
Exhibitors are more than welcome to supply own branded food grade 250ml containers.

Footprint
Popcorn machine is to be placed on a suitable counter top.
The machine’s base measures 500mm (W) X 600mm (D) with overall dimensions of 558mm (W) x 685mm (D) and 908mm (H).
Allow an operational footprint of 1,500mm x 2,000mm inclusive of counter.
Exhibitor to supply counter.

Power requirements
2 x 10amp power supply
Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2
Pre-packaged Popcorn
$155
Freshly made in our kitchen, delivered to your stand.
50 boxes of your choice of popcorn with flavourings.

Package add-ons
Additional flavours can be ordered $155 for 50 boxes

Branding
Exhibitors may adhere stickers to the pre-packaged popcorn plain containers or supply own branded food grade 250ml containers.
SOMETHING SPECIAL

A selection of ice creams, sorbets and gelato.

ICE CREAM AND GELATO FLAVOURS

- Native macadamia nut and salted caramel ice cream GF, V
- Cookies n Cream ice cream V
- White chocolate chip ice cream GF, V
- Mandarin and passionfruit sorbet GF, V
- Toasted coconut and yoghurt sorbet GF, V
- Chocolate gelato GF, V
- Strawberries and cream gelato GF, V

New flavours introduced seasonally

OPTION 1

Live ice cream cart
$927

Package inclusions
1 x ice cream cart
Choice of three ice creams, sorbets or gelato
180 portions – 60 servings of each flavour
1 x on stand service team member – 3hrs

Package add-ons
Additional ice cream, sorbet or gelato $150 per 5 litres tub (60 serves)
Gluten free waffle cones $1 per cone

Branding
Exhibitors are more than welcome to supply own branded food grade 250ml containers.

Footprint
Cart dimensions of base (not including hood)
1,500mm (W) x 800mm (D) x 800 (H)

Power requirements
1 x 10amp power supply
Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2

Pre-scooped ice cream
$309
Ice creams, sorbets or gelato scooped in our kitchen and served in small cups and delivered to the stand

Package inclusions
Paper cocktail napkins, disposable small spoons
Minimum order of 50 single flavour pre-scooped cups

Package add-ons
Additional flavours can be ordered $309 for 50 cups

Branding opportunities
Exhibitors are more than welcome to supply own branded food grade 250ml containers, to be delivered to our kitchen in advance of the event

Additional per hour charge for on stand ICC Sydney service team member $46 per hour Monday to Friday, $53 per hour Saturdays, $60 per hour Sundays and $88 per hour on public holidays.
**SOMETHING SPECIAL**

House made preservative free soft serve ice cream served with a selection of toppings in a waffle cone or a compostable Dixie cup.

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**SOFT SERVE ICE CREAM AND YOGHURT**

From $721 per machine

Select one flavour per soft serve machine:
- Acai whip GF, V
- Chocolate GF, V
- French vanilla GF, V
- Mandarin GF, V
- Strawberry GF, V
- Tiramisu GF, V

*New flavours introduced seasonally*

Select three toppings:
- 100s and 1,000’s
- Candy sprinkles
- Caramel sauce
- Chocolate chips
- Chocolate sauce
- Nutella

**Package inclusions**
- 1 x soft serve machine
- 180 portions served in Dixie cups with spoons, cocktail napkins or waffle cones
- 1 x on stand ICC Sydney service team member (3hrs)
- Assorted toppings – three per machine
- Choice of three ice creams, sorbets or gelato

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**Package add-ons**

- **$150 per 5 litres**
  - Additional soft serve ice cream
- Gluten free waffle cones $1 per cone.

**Branding**

Exhibitors are more than welcome to supply own branded food grade 100ml containers, to be delivered to our kitchen in advance of the event.

**Footprint**

Soft serve machine is to be placed on a counter top.

Machine dimensions – base 630mm (W) x 530mm (D) x 630mm (H).

Allow an operational footprint of 1,500mm x 2,000mm inclusive of counter.

Exhibitor to supply counter.

**Power requirements**

1 x 10am power supply per machine.

Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

**Additional hourly labour charges**

Additional per hour charge for on stand ICC Sydney service team member $46 per hour Monday to Friday, $53 per hour Saturdays, $60 per hour Sundays and $88 per hour on public holidays.
SASHIMI STATION
$1,442

Live interactive sashimi station serving a selection of ocean fresh premium fish hand sliced in front of your guests by our specialist chef.

POST SHOW PLATTERS
$200 PER PLATTER

30 pieces per platter.

Delivered to the stand with cocktail napkins.

Run by Chef Martin Boetz, the co-op was born out of his passion for showcasing the Hawkesbury region’s incredible farmers, produce and food producers.
**EXHIBITION COCKTAIL CANAPÉ PACKAGES**

Canapé packages are a fully serviced option and include dedicated ICC Sydney RSA certified food and beverage service team members to provide a premium tray service for your event. Select a package that is suitable for the duration of your function and number of guests attending. Please note these are food only packages. Minimum of 20 guests apply.

**Food only**

- **30 minute package $31** — select three cold and two hot canapés
- **1 hour package $41.50** — select three cold and three hot canapés
- **1.5 hour package $48.50** — select three cold and four hot canapés
- **2 hour package $57** — select three cold, three hot canapés, one big bite and a dessert canapé

Additional canapés $7 per guest.
Big Bite $9.50 per guest.
Dessert canapé $7 per guest.

**Cold Items**

- Kiko’s Torched Wagyu beef, hoisin mayonnaise, sesame crusted rice, chilli and yuzu
- NSW farmed oysters, finger lime pearls, salmon caviar and pickled apples
- King salmon, compressed cucumber, Archie Rose gin and pepper berry
- Beetroot, fermented black garlic puree, cashew nut cream and walnuts VE
- Paroo kangaroo, pepper berry, heirloom carrot, blue berries and wattleseed yoghurt
- Onion tart, heirloom tomatoes and micro basil V

**Hot Items**

- Rangers Valley beef slider, double cheese, pickles and hectic sauce
- Outback lamb cigar and wattleseed yoghurt
- Hand rolled pork and prawn spring roll and nam prik sauce
- Prawn toast, black sesame and sweet and sour chili
- Assorted steamed and pan fried dumplings with soy dipping sauce
- Southern style fried cauliflower with sriracha and macadamia nut sour cream VE
- Pizzetta, tomato, Vannella buffalo mozzarella and basil V

**Big Bites**

- Beer battered barramundi, crinkle cut chips and tartare sauce
- Veal and pork polpette, potato gnocchi, semi dried tomato sauce and Grana Padano 97
- Eggplant Katsu sandwich, pickled mushrooms and miso mayonnaise VE
- Poke bowl — sesame crusted tuna, seasoned long grain rice, pickled vegetables, edamame and sesame GF
- Fried buttermilk chicken, pickled carrot, savoy cabbage and southwest aioli

**Dessert**

- Calamansi curd tart with Italian meringue
- Pavlova, crème fraîche bavarois, mixed berries
- Milk chocolate and raspberry brûlée tart
**STAND BEVERAGES**

Beverages are delivered chilled to stands at a pre-arranged time.

Wine bottles come with 5 glasses per bottle which must be returned.

Additional glasses can be hired for $25 per rack of 25 glasses.

Please discuss any refrigeration requirements with your stand builder.

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**WINE**

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<tr>
<th>Sparkling</th>
<th>750ml</th>
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<tr>
<td>Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW</td>
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<tr>
<td>See Saw Prosecco, Orange, NSW</td>
<td>750ml</td>
<td>$54</td>
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<tr>
<td>Swift NV Cuvée, Orange, NSW</td>
<td>750ml</td>
<td>$89</td>
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<table>
<thead>
<tr>
<th>White</th>
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<tbody>
<tr>
<td>Swinging Bridge Sauvignon Blanc, Orange NSW</td>
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<tr>
<td>Angullong Pinot Grigio, Orange, NSW</td>
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<tr>
<td>Margan Original Chardonnay, Broke Fordwich NSW</td>
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<tr>
<td>Tertini Riesling, Southern Highlands NSW</td>
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<table>
<thead>
<tr>
<th>Rosé</th>
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<tr>
<td>Luna Rosa Rosado, Central Ranges, NSW</td>
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<tr>
<td>Margan Rose and Bramble Rosé, Hunter Valley, NSW</td>
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<thead>
<tr>
<th>Red</th>
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<tbody>
<tr>
<td>McWilliams 660 Pinot Noir, Tumbarumba, NSW</td>
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<tr>
<td>De Iuliis Shiraz, Hunter Valley, NSW</td>
<td>750ml</td>
<td>$52</td>
</tr>
<tr>
<td>Ross Hill “Tom and Harry” Cabernet Sauvignon, Orange NSW</td>
<td>750ml</td>
<td>$58</td>
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<tr>
<td>Allandale Tempranillo, Hilltops NSW</td>
<td>750ml</td>
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**BEER AND CIDER**

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<tbody>
<tr>
<td>Hahn Super Dry</td>
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</tr>
<tr>
<td>Heineken</td>
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<td>$10.50</td>
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<tr>
<td>James Squire 150 Lashes Pale Ale</td>
<td>330ml</td>
<td>$10.50</td>
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<tr>
<td>Batch Brewing Co West Coast IPA can</td>
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<tr>
<td>Hahn Premium Ligh</td>
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<tr>
<td>James Squire Orchard Crush Cider</td>
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**JUICE AND SOFT DRINKS**

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<tr>
<td>Water and soft drinks</td>
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<tr>
<td>Orange juice or apple and blackcurrant juice</td>
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<tr>
<td>Botanica cold pressed juice blends</td>
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<tr>
<td>Mount Franklin still water</td>
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<tr>
<td>Mount Franklin sparkling water</td>
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<tr>
<td>Coca-Cola, Sprite or Coke No Sugar</td>
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<tr>
<td>Pink Cloud organic kombucha</td>
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<tr>
<td>Zico coconut water</td>
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**COCKTAIL PARTY BEVERAGES**

For a full range of cocktail party beverage packages please refer to our extensive Wine and Drink Collection. A minimum spend of $1,200 will apply for functions.

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*All alcohol requires service by a NSW Responsible Service of Alcohol certified person. A NSW RSA certified person(s) must be working on your stand in order to serve these beverages and documentation must be provided to ICC Sydney 5 days prior to your event. ICC Sydney RSA certified service team members can be supplied if required on a user pays basis.*