



**2019**  
**MENU COLLECTION**  
**BREAKFAST**

## OUR PHILOSOPHY

At the heart of ICC Sydney's culinary offering is its Feeding Your Performance philosophy, designed to fuel the body and mind of delegates and support NSW farmers. Our chefs have designed a menu that celebrates the very best produce of the State, with ingredients sourced through local supply chains and the impact extending beyond the city borders and into regional NSW communities.

### BREAKFAST ON THE GO

### CONTINENTAL BREAKFAST

### STAND-UP BREAKFAST

### SYDNEY SIDER SEATED BREAKFAST

No Saturday surcharge. After midnight surcharge – \$6.50 per guest.

Sunday and Public Holiday surcharges apply:

Sunday – \$8 per guest.

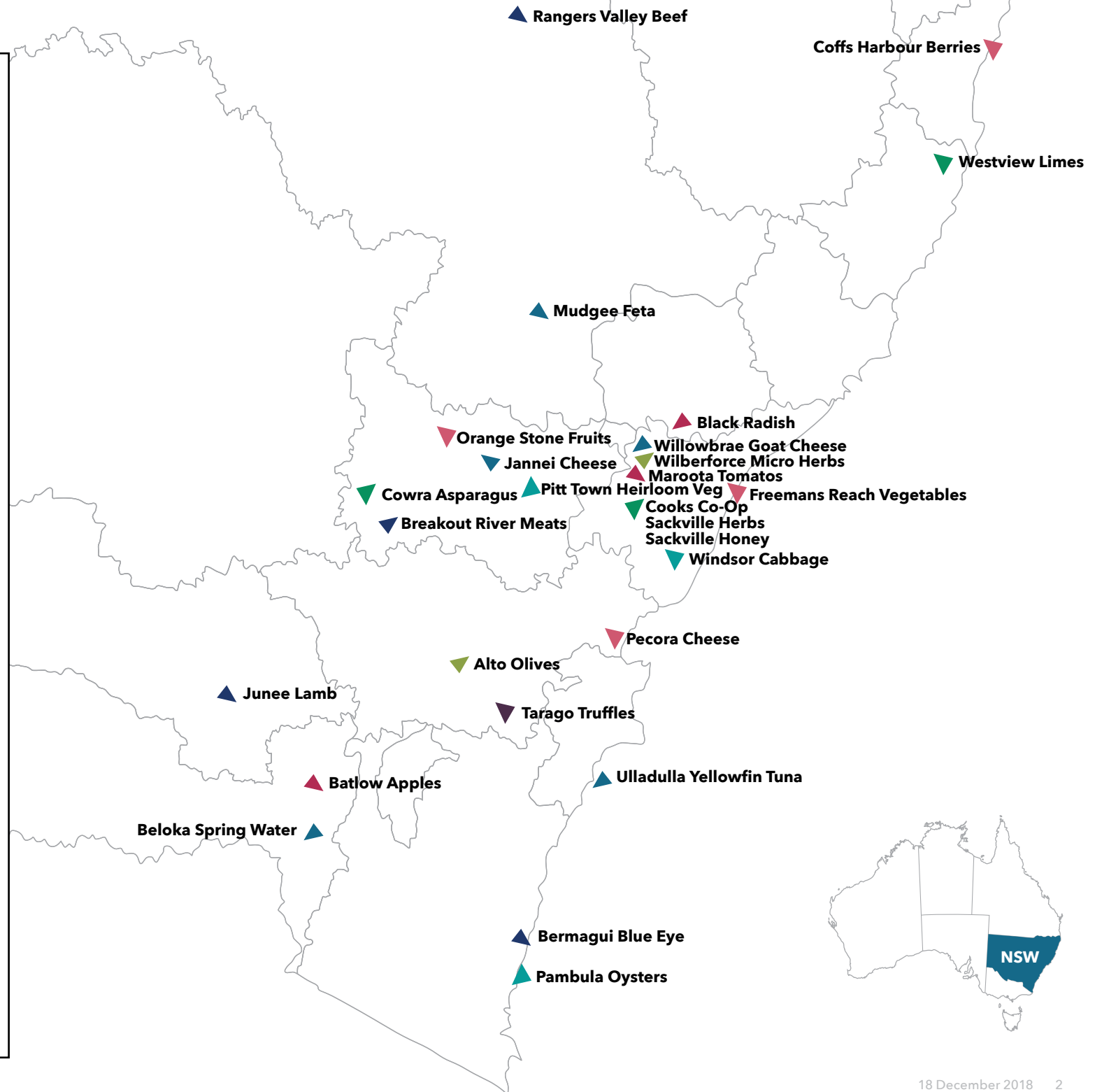
Public holiday – \$14 per guest.

Note: above surcharges are only applicable for banquet style events i.e. not retail. Sunday and Public Holiday surcharges are only applicable for stand-alone events. Events that occur over multiple days DO NOT generally incur a Sunday or Public Holiday surcharge.

All rates are based on table allocations of 10 guests. For allocations of less than 10 guests per table, additional staffing costs may apply.

All rates shown are in Australian dollars AUD and are inclusive of GST.

All food and beverage prices are valid from 1 January 2019 until 31 December 2019.



## BREAKFAST ON THE GO

**\$12.50 PER ITEM**

For the time conscious, select items from Morning Favourites or Savoury for your food station.

Add a bottled juice for \$5

Add coffee \$7.50 per guest

Or a 600ml fruit smoothie \$12.50

**GLUTEN FREE = GF**

**VEGETARIAN = V**

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.

\*Includes GST

## MORNING FAVOURITES

House made coconut granola and fruit compote with vanilla infused Country Valley yoghurt **V**

Bircher muesli with rolled oats, grated apple, dried fruits and nuts **V**

Vanilla waffle, preserved berry compote, freeze dried fruits and wattle seed anglaise **V**

Breakfast trifle – chia tapioca, lychee, coconut and freeze dried fruits **GF, V**

French toast with Nutella, berries and caramelised hazelnuts **V**

## MORNING BOOST FRUIT SMOOTHIES

Blended with Country Valley yoghurt, milk and Malfroy's Gold honey

Banana, oats and blueberries **V**

Super Strawberry **GF, V**

Green matcha with native river mint **GF, V**

## SAVOURY

Folded egg, crispy bacon and tasty cheese in a milk roll with chipotle BBQ sauce

Croque monsieur – smoked Praga ham and cheesy mustard béchamel on house made sourdough bread

Breakfast bowl with raw green zucchini, quinoa hash, boiled egg, Jannei Dairy goat cheese and avocado salad with crispy shallots and sunflower seeds **V**

Locally smoked Praga ham, Swiss cheese and truss tomato filled croissant

Scrambled egg, wilted baby spinach and tomato chutney in a wholemeal breakfast wrap **V**

Roasted local mushrooms, mountain pepperberry, egg and Tallegio cheese in a soft bun **V**

## CONTINENTAL BREAKFAST

**\$26 PER GUEST**

**Stand up style breakfast, served buffet style:**

- house made toasted muesli
- sliced seasonal fruit platter
- breakfast pastries
- two fruit juices
- coffee and Tea Tonic teas.

Add an additional item to your package from the Deluxe Continental or the Savoury for \$6.50 per guest, per item.

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## DELUXE CONTINENTAL

House made coconut granola and fruit compote with vanilla infused Country Valley yoghurt **V**

Bircher muesli with rolled oats, grated apple, dried fruits and nuts **V**

Seasonal fruit skewers with house made wattle seed yoghurt dipping sauce **GF, V**

Coconut and chia seed tapioca pots with freeze dried fruits, Malfroy's Gold honey, oats and acai berry puree **V**

Coconut yoghurt, breakfast berry parfait **GF, V**

Passionfruit cruffin

## SAVOURY

Breakfast bowl with raw green zucchini, quinoa hash, boiled egg, Jannei Dairy goat cheese and avocado salad with crispy shallots and sunflower seeds **V**

Dill mustard cured salmon, horseradish cream, pickled cucumber and red elk salad leaves served on an open toasted bagel

Crushed free-range egg, gem lettuce and bronze fennel finger sandwiches **V**

The big vegan breakfast sandwich **V**

Caramelised field mushroom tart, Pepe Saya mascarpone and preserved lemon **V**

Cheesy vegemite and tomato essence scrolls **V**



### JANNEI CHEESE BY JANETTE AND NEIL WATSON

*Janette and Neil established Jannei Goat Dairy in 1995 and begun their business with production of raw goats milk. Over the years, the husband and wife team have grown their product range to a selection of over eleven artisan goat cheeses.*

## STAND-UP BREAKFAST

**\$40 PER GUEST**

Stand up style breakfast of sweet and savoury items, perfect for networking:

- assortment of breakfast pastries
- smoothie shot
- house made muesli
- sliced seasonal fruit
- tea
- coffee
- hot chocolate
- two juices
- house made botanical water infused with indigenous fruits, berries or herbs.

Served with:

Two selections from either; sweet or savoury.

Add additional items to your package for \$6.50 per item, per guest.

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## SWEET

Wholemeal fermented crumpets, Pepe Saya butter, Malfroy's Gold honey and house made preserve **V**

Seasonal fruit skewers with house made rosella yoghurt dipping sauce **GF, V**

Lemon and blueberry pancakes with berry compote and vanilla ricotta crème **V**

House made banana, date and rolled oats muffin **V**

Breakfast trifle – chia seed tapioca, quinoa granola, raspberry crème and mango **GF, V**

Toasted Smoking Gun bagel, Pepe Saya mascarpone and crumbled freeze-dried fruits **V**

Coconut and chia seed tapioca, dried fruits, Malfroy's Gold honey, oats and acai berry **V**

## SAVOURY

Smoked salmon on a toasted English muffin with avocado, ricotta and sesame seeds

Taleggio cheese, roasted field mushrooms and egg slider **V**

Croque monsieur – smoked Praga ham and cheesy mustard béchamel on house made sourdough bread

Braised ham hock, potato rosti and citrus hollandaise

Chicken congee, Chinese sausage, shallot and pork floss

Breakfast slider, truffled eggs, tomato and avocado **V**

Mortadella breakfast sandwich, provolone cheese and pickled eggplant

Breakfast bowl with raw green zucchini, quinoa hash, boiled egg, Jannei Dairy goat cheese and avocado salad with crispy shallots and sunflower seeds **V**



### MALFROY'S GOLD HONEY BY TIM MALFROY

*The flavour of Malfroy's Gold honey is a true reflection the environment of the Blue Mountains for the producing bees. The isolation of the region, combined with the bees choice of flora, results in a delightful taste, texture and aroma.*

## SYDNEY SIDER SEATED BREAKFAST \$47 PER GUEST

Pre-set cold items shared in the middle of the table with a plated option.

Served with:

- assortment of breakfast pastries
- smoothie shots
- house made muesli
- seasonal fruit
- tea
- coffee
- hot chocolate
- two juices
- house made botanical water infused with indigenous fruits, berries or herbs
- choice of one plated meal.

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## PLATED

Common ground – free-range scrambled eggs, crispy bacon, potato hash, chicken chipolata link sausages, roasted field mushrooms, grilled herbed tomatoes and toasted sourdough

Super bowl – coconut and chia seed tapioca, freeze dried fruits, Brazil nuts, honey oats and acai berry **V**

Country style beans, chorizo, avocado, Jannei Dairy goat cheese, pepita seeds, corn and chilli bread

Apple cured salmon on a potato waffle, cultured Pepe Saya cream fraiche, trout roe, mint and crushed peas

Corn and zucchini fritter, smashed avocado, Vanella burrata and Hawkesbury grown heirloom tomatoes **V**

Savoury pancakes, scrambled eggs, salted shaved beef, fermented cabbage and béarnaise sauce

Miso porridge, shredded egg omelette, roasted shitake, pickled daikon and seaweed **V**

Silken tofu, kale and baby spinach, sautéed Crookwell Andean Sunrise potatoes, field mushrooms, truss tomatoes and miso hollandaise **V**



### PEPE SAYA BY PIERRE ISSA

*Pepe Saya butter was the first of its kind on the Australian market, and is produced in Tempe NSW. The butter is made from the freshest locally sourced ingredients, undergoing a culturing process that produces its distinct and unique taste.*