



**2019**  
MENU COLLECTION  
**CHRISTMAS**

**ICC** SYDNEY



## 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.

### FESTIVE MENU

### FESTIVE SHARING MENU

### TASTE OF CHRISTMAS

### CHRISTMAS PARTY

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

Sunday and Public Holiday surcharges apply:

Sunday – \$8 per guest.

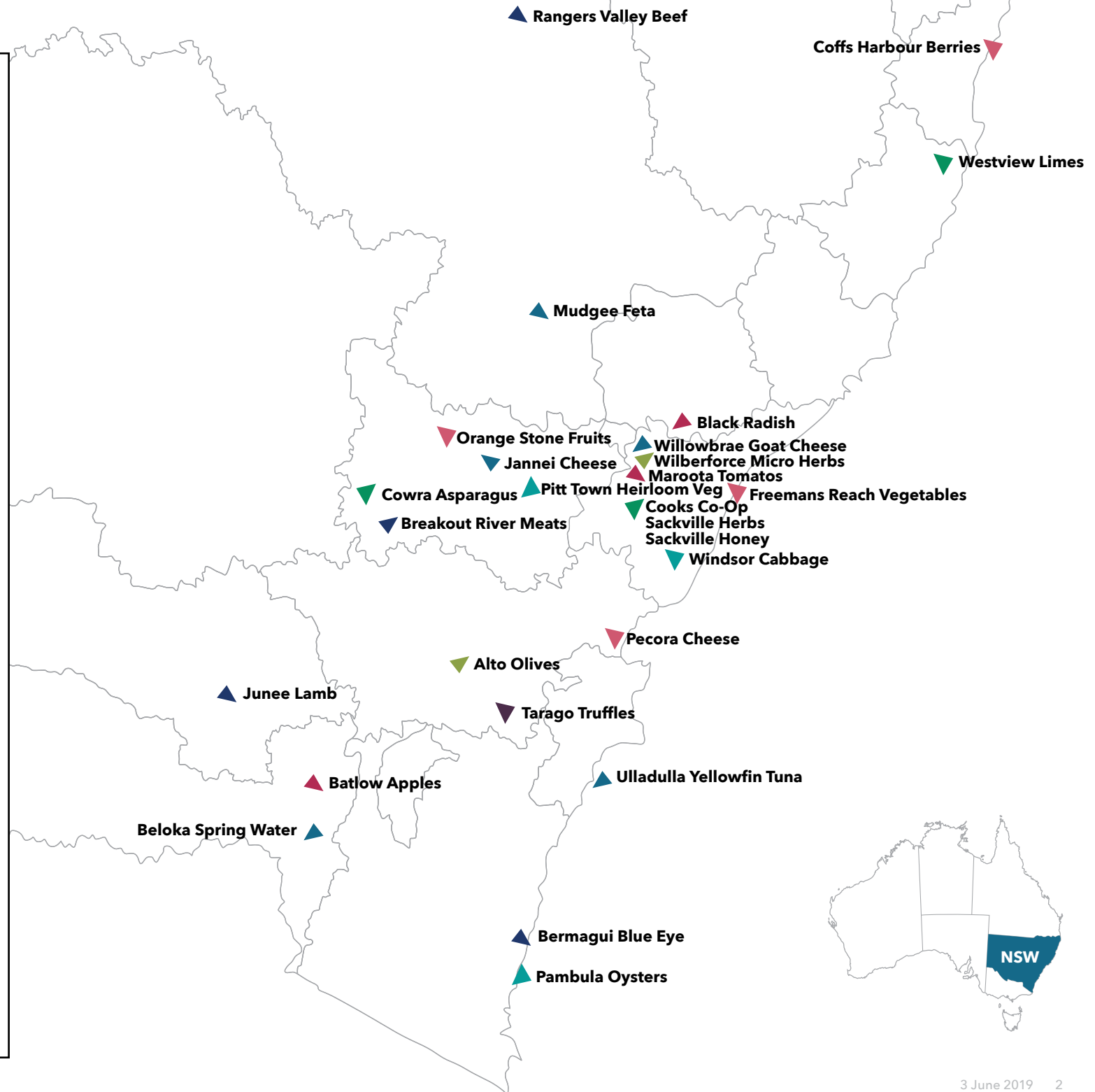
Public holiday – \$14 per guest.

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.



## FESTIVE MENU

**\$130 PER GUEST**

**Our special mid-week three course plated Christmas inspired menu served with a 4 hour festive beverage package.**

**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

### ENTRÉE

Poached Australian king prawns, avocado, salad leaves, radishes and vanilla saffron vinaigrette **GF**

Glazed free range chicken breast, grilled nectarines, watercress and Willowbrae goats cheese **GF**

Hot smoked salmon, zucchini flower and apple salad, fennel and black garlic **GF**

Roasted summer vegetable tart, mixed pickled mushrooms and Roma tomato salsa **V**

### MAIN COURSE

Roasted Kurobuta porchetta with spiced apple stuffing, potato puree and caramelised leeks

Slow roasted NSW beef, Yorkshire pudding, potato gratin, asparagus spears and truffled mushrooms

Roast turkey breast with pistachio and cranberry stuffing, green beans and crispy kipfler potatoes

Slow cooked ocean trout, potato and celeriac terrine, peach, snow pea tendrils, grains and leaves

Half roasted spatchcock, honey glazed heirloom carrots, summer vegetables, lardons and mustard sauce **GF**

### DESSERT

Individual Christmas fruit pudding with crème anglaise, rum and raisin ice cream **V**

Eggnog panna cotta, blackberry compote and gingerbread crumble

Spiced roasted pears, cinnamon ice cream and chocolate caramel sauce with whisky espuma foam

Iced nougat parfait, malt wine gel and cherry confit with quinoa cinnamon crumbs

*All served with brewed coffee, tea and mini Christmas fruit mince pies.*



## FESTIVE SHARING MENU

**\$128 PER GUEST**

**\$78 PER GUEST (food only)**

**A Christmas feast designed to share, served to the centre of each table.**

Select one dish from the sharing platters and bowls, two protein dishes, two sides and one dessert. All served with a 4 hour festive beverage package.

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### SHARING PLATTERS AND BOWLS

A selection of two sliced local artisan cured meats, cheeses, pickled vegetables and breads

Glazed free range chicken breast, grilled nectarine, watercress and Willowbrae goats cheese **GF**

Hot smoked salmon, zucchini flower and apple salad, fennel and black garlic **GF**

House made fresh creamy labna, smoky eggplant, green pea hummus, grilled bread, mint and walnut dukka **V**

### PROTEIN

Honey, orange and bourbon glazed ham with roasted apples **GF**

Slow roasted NSW beef, Yorkshire pudding and jus

Galantine of chicken with a herb farce **GF**

Baked Tasmanian salmon with lemon and cress **GF**

Roasted pork, grilled pears and pear gastrique **GF**

### SIDES

Baby Sebago salad, mustard, chives, lemon and tarragon **V**

Heirloom carrots and smoked honey thyme butter **V**

Charred green cabbage, lardons, peas and parsley

Roasted cauliflower, carrots, currants and smoked almonds with and yoghurt dressing **V**

### DESSERT

Christmas fruit pudding with brandy anglaise **V**

Ginger bread choux buns with milk chocolate caramel

Ginger and passionfruit trifle

Caramelized apple mousse on shortbread

*All served with brewed coffee, tea and mini Christmas fruit mince pies.*



## TASTE OF CHRISTMAS

**\$132 PER GUEST**

**Christmas cocktail menu (3 hours) served with a 4 hour festive beverage package.**

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### Waiter tray service

Blue cheese, fig, walnut and quince galette

Prawn cocktail, lemon gel, iceberg and tarragon **GF**

Lamb and mushroom duxelle Wellingtons

Crispy pork belly, Granny Smith apples and Christmas spices **GF**

### LIVE CRAVING STATION

Leg of glazed honey baked Christmas ham, rare roast beef and turkey breast, served with traditional condiments and Marsala gravy **GF**

### BUFFET STATION

Fried buttermilk chicken, pickled carrot, savoy and Cajun aioli

Braised beef ragout, creamy polenta and herb gremolata **GF**

Sweet and sour chickpeas, naan bread and cucumber yoghurt **V**

### DECADENT CHOCOLATE FOUNTAINS

Three, two tiered chocolate fountains with your choice of white, dark or milk chocolate **V**

Six dipping items – pineapple, strawberries, marshmallows, wafer sticks, mini spiced ginger cookies and waffles

*All served with brewed coffee, tea and mini Christmas fruit mince pies.*



## CHRISTMAS PARTY

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### Festive favourite enhancements.

Add a sparkle to everyone's evening and finish off with a special treat.

## BEVERAGE

**\$52**

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### 4 hour festive mid-week package.

Showcasing some of the best wine regions in NSW, this package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.

**\$26**

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### 4 hour alcohol free juice and soft drink package.

Mocktails on arrival.

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## CHRISTMAS PARTY

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Cheese station **\$15 per guest**

Candy bar treat station **\$15 per guest**

Ice cream parlour **\$15 per guest**

Arrival festive cocktail **\$6.50 per guest**

Craft beer bar with a range of seasonal beers from independent local craft breweries **\$6.50 per guest**

