



2019
MENU COLLECTION
COCKTAIL PARTIES

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.

CANAPÉ PARTY

POP UP'S & STATIONS

AFTER DARK

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

Sunday and Public Holiday surcharges apply:

Sunday – \$8 per guest.

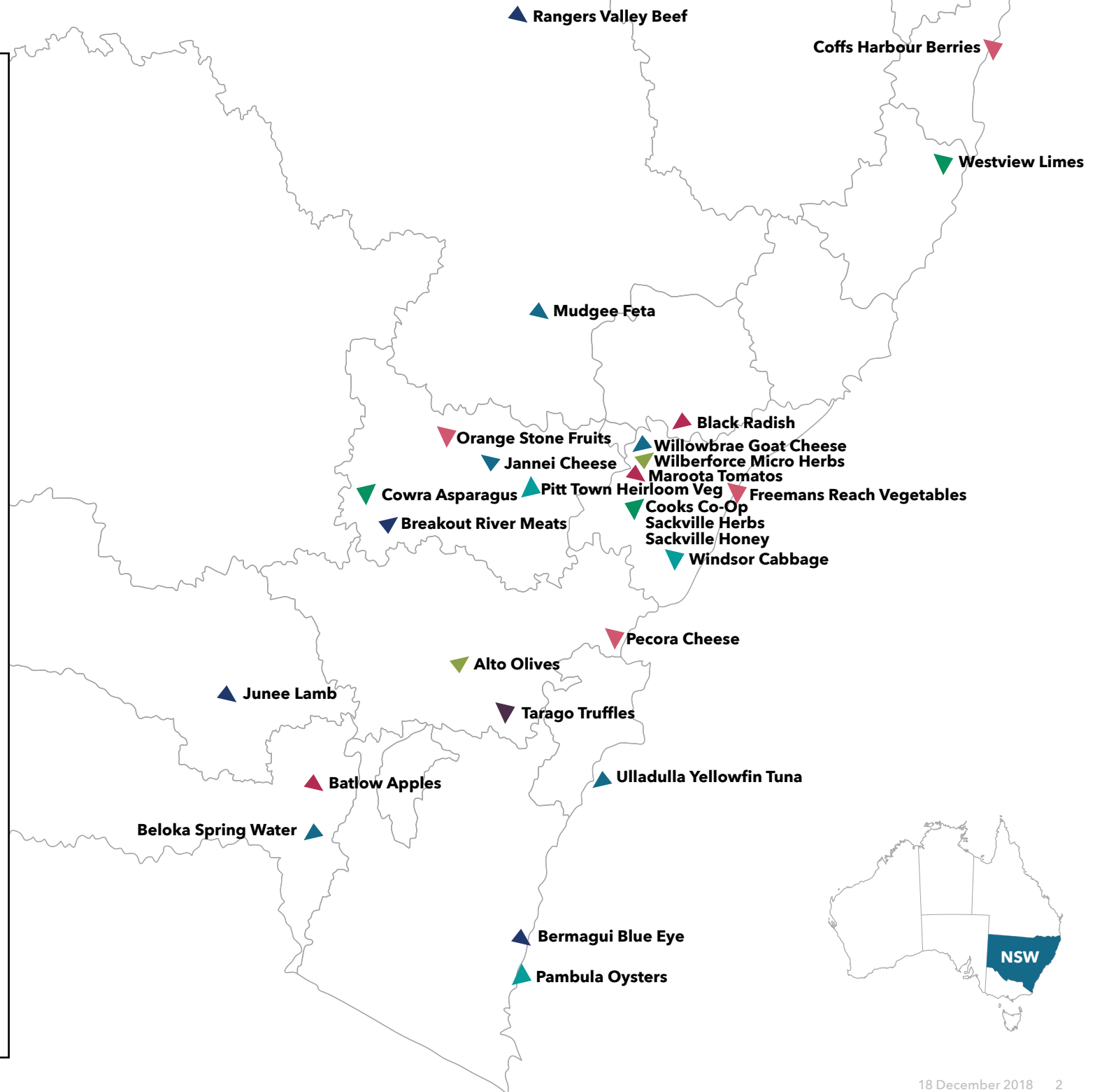
Public holiday – \$14 per guest.

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.



CANAPÉ PARTY

1 hour package

Choice of three cold and three hot items.

\$40 PER GUEST

1.5 hour package

Choice of three cold and four hot items.

\$47 PER GUEST

2 hour package

Choice of three cold items, four hot items, one big bite canapé.

\$55 PER GUEST

3 hour package

Choice of three cold items, three hot items and two big bite canapés.

\$83 PER GUEST

Add an additional Canapé for \$6.50 per item or \$9 for a Big Bite canapé.

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

COLD

Torched Wagyu beef nigiri, spice and soy sauce **GF**

Pambula oysters, finger lime and salmon caviar **GF**

Hunter Valley duck with pickled rhubarb and pistachio crumble **GF**

Paroo kangaroo, pepperberry, heirloom carrot, blue berries and wattle seed yoghurt **GF**

Chickpea and potato chaat, mung beans, mini Puri, tamarind and mint chutney **V**

White soy cured ocean trout, coconut and chilli caramel, pickled daikon and roe

Scallop ceviche, smashed avocado and jalapeño tostada **GF**

Onion tart, heirloom tomatoes, basil **V**

Pickled beetroot, fennel pollen parmesan crisp and goats curd **V**

Slow cooked Cowra lamb, zucchini puree and parmesan biscuit

HOT

Rangers Valley beef slider, double cheese, pickles and hectic sauce

Outback lamb cigar and wattle seed yoghurt

Spiced quail lollipops, pomegranate, pear and vanilla **GF**

Middle Eastern duck tart, sumac yoghurt, apricot and pickled mustard

House made pork and prawn spring roll and nam prik sauce

Prawn toast, black sesame and sweet and sour chilli

Thai fish cakes with lime and coriander salsa **GF**

Assorted steamed and pan fried dumplings and soy dipping sauce

Pizzetta, tomato, Vannella buffalo mozzarella, basil and truffle **V**

Grilled Cevapcici sausage, pickled green chilli, tomato fondue with kewpie mayo in a milk bun

BIG BITE

Beer battered barramundi, crinkle cut chips and tartare sauce

Prawn Po boy, iceberg, Sriracha and Japanese mayo

Fried buttermilk chicken slider, pickled carrot, savoy cabbage and southwest aioli

Torello Rose' veal and pork polpette, potato gnocchi, semi dried tomato sauce and Grana Padano

Corn puppy, chipolata sausage, corn dog batter, truffle honey and mustard dipping sauce

Poke bowl – cured Saikou salmon, seasoned long grain rice, pickled vegetables, edamame and sesame **GF**

Harbour goat curry, basmati rice, sea parsley, potato and popadum

Saltbush spiced Cowra lamb kofta, pickled beetroot, radish and fennel salad, tahini yoghurt **GF**

POP UP'S & STATIONS

**\$15 PER GUEST
PER HOUR**

To be purchased with a canapé package.

Minimum 100 guests.

Menus can be tailored for your event.

Pop up's and stations will only be activated for the duration of the selected canapé package.

Pop Up's consist of two items per package of your selection.

Ask your event planner for more stations.

Add an additional item for \$9.

On top of our most popular stations we can tailor decadent seafood and raw bars, dessert stations and nearly anything in between. Our chefs are highly creative and love a challenge!

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ASIAN PAN AND WOK STATION

Loaded banh mi pork – coriander, cucumber, pickled carrot and chilli

Singapore noodles – king prawns, vegetables, egg, vermicelli noodles and curry **GF**

Beef stir fry, Asian greens, egg noodles and black bean sauce

Thai style lemongrass spiced chicken, vegetables and fried rice **GF**

CARNIVAL POP UP'S

Chicken burger, cheese, iceberg lettuce and pickles

Loaded crinkle cut fries, jalapeño cheese, pulled pork and bacon **GF**

Coney Island cheese and chilli dog

Poutine, fresh curd, gravy and green shallots **V**

Southern style fried chicken wings and blue cheese sauce

Cotton candy floss sticks **GF, V**

SLIDER STATION

Chicken parma slider, fior di latte, smoked Praga ham, tomato and basil

Philly beef steak sandwich, bell peppers, provolone cheese and grilled onions

Smoked pulled Berkshire pork, pickled daikon slaw and miso butterscotch

Roasted mushroom, wilted greens and olive jam slider **V**

Cajun fish Po Boy, lettuce, tomato salsa and chilli sauce

THAI

Miang kham – betel leaf, lime, toasted coconut and king prawn

Thai fish cakes, nahm jim and coriander

Mussaman curry of beef, potato, crispy onions and coconut rice

MEXICAN

Snapper ceviche, coconut, jalapeno, lime and avocado **GF**

Slow cooked Rangers Valley chilli con carne, beans and steamed rice

Crumbed fish taco, pickled red cabbage, jalapeno and lime mayo, avocado smash and coriander

AFTER DARK

\$9 PER PIECE

To be purchased with a canapé package.

Select items from the supper list.

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ITEMS

Braised beef and onion pie with umami ketchup

Pork katsu sando, Bulldog tonkatsu sauce, kewpie mayonnaise and iceberg lettuce

After hours burger of beef, bacon, jalapeño, provolone cheese and secret sauce

Aussie style fried chicken and lime aioli

Toasties of lamb, caramelised onion and saganaki cheese

HOUSE MADE PIZZA SLICES

Served in a pizza box

Prosciutto, parmesan, rocket and anchovy

Mushroom, taleggio cheese, artichoke and caramelised onion **V**



COOKS CO-OP BY MARTIN BOETZ

Cooks Co-op supports local suppliers by connecting them with fine dining venues and assisting in getting their fresh produce onto plates across the city. Run by Executive Chef Martin Boetz, the co-op was born out of passion for showcasing the Hawkesbury region's incredible farmers, produce and food producers.