



2019
MENU COLLECTION
MORNING TEA & AFTERNOON TEA

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.

MORNING AND AFTERNOON TEA

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

Sunday and Public Holiday surcharges apply:

Sunday – \$8 per guest.

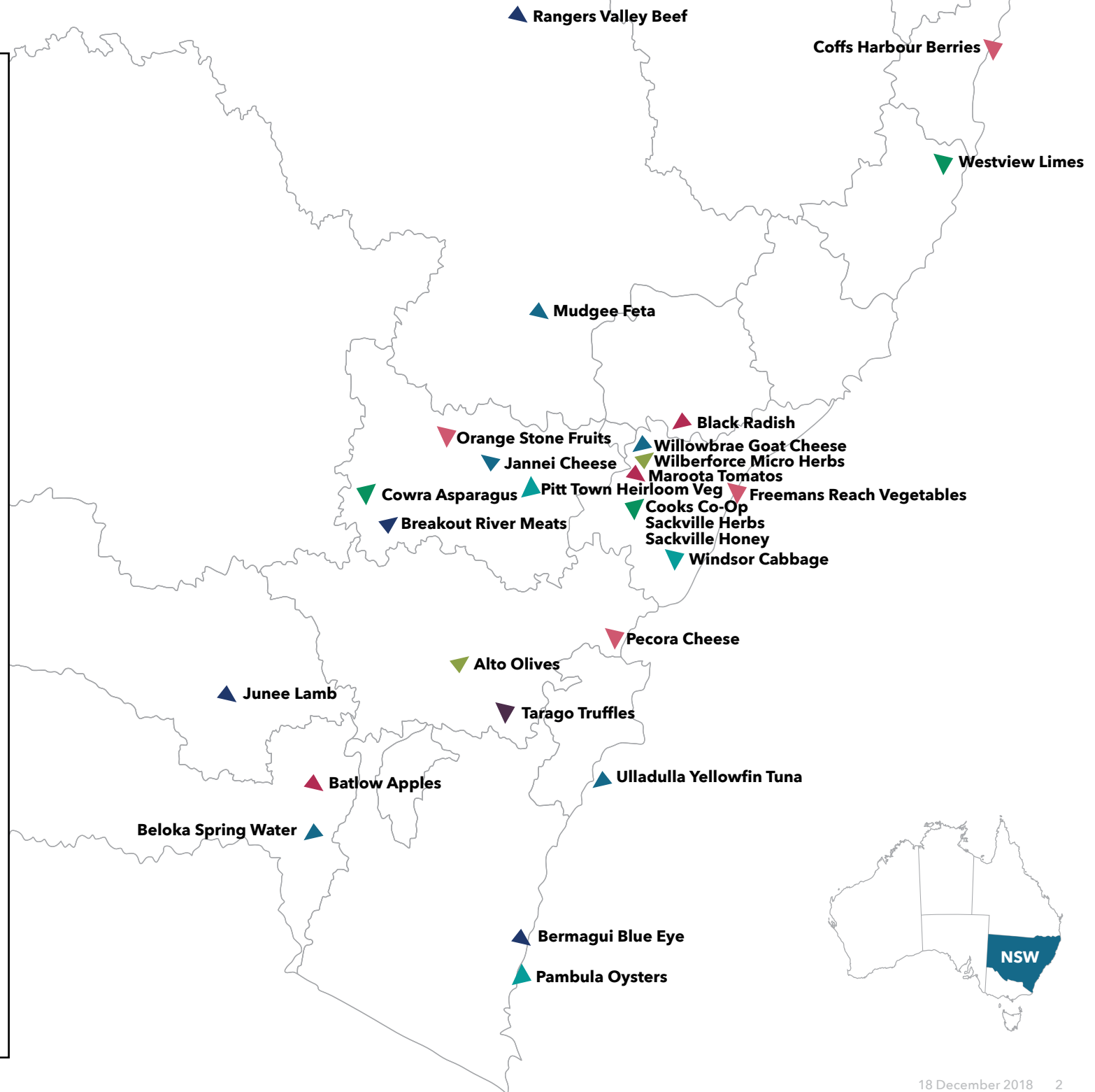
Public holiday – \$14 per guest.

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.



MORNING ARRIVAL

\$5.50 PER GUEST*

Served for up to 45 minutes.

Minimum cost is \$300.

STANDARD BREAK

\$7.50 PER GUEST

Add house-baked cookies \$9.50 per guest

Coffee and tea available all day – \$22.50 per guest **

Served for up to 45 minutes.

Minimum cost is \$300.

BARISTA BREAK

\$9.50 PER GUEST

Add house-baked cookies – \$11.50 per guest

Add barista to lunch break – \$1.75 per guest

Coffee and tea available all day – \$31.50 per guest **

Minimum cost is \$1,235.

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 ARRIVAL

Combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical water

STANDARD BREAK

Combination of brewed premium coffee and self-serve 'bean to cup' espresso machines

Selection of traditional, herbal and infused teas

Hot chocolate

House made botanical water

BARISTA BREAK

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee, premium brewed coffee and self-serve 'bean to cup' espresso machines.

Selection of traditional, herbal and infused teas

Filtered iced water

House made botanical water

***Only in conjunction with the Standard Break package**

****Continuous service for up to 8 hours**

MORNING AND AFTERNOON TEA

Select 1 item = \$6.50 served at 1 piece per guest.

Select 2 items = \$10.50 served at 1.7 pieces per guest.

Select 3 items = \$13 served at 2.2 pieces per guest.

Platters can be purchased in conjunction with at least one item from our morning or afternoon tea selections.

Platters serve eight to ten people.

SWEET

A LITTLE SWEET TREAT

SAVOURY

PLATTERS

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SWEET

Strawberry and pink peppercorn blondie **V**

Mocha lamington pixie square

Coconut tapioca, passionfruit curd and passionfruit jelly verrine **GF**

Lime meringue tartlet with white chocolate powder **V**

Decadent dark chocolate and raspberry fudge brownie **V**

Lemon myrtle and poppy seed muffin with a citrus glaze **V**

Blueberry and coconut friand **V**

Jerry's chocolate chip banana loaf **V**

Buttermilk scones dressed with berry jam and vanilla wattleseed crème **V**

Salted caramel éclair **V**

Tart Crémé Catalan and white chocolate **V**

Almond croissant **V**

Carrot cake 2.0 slice **V**

A LITTLE SWEET TREAT

\$7 per item

House made ice cream or sorbet scooped and served in Dixie cups **GF, V**

Mango and passionfruit smoothie (600 ml) **GF, V**

NSW Pure Pops – hand crafted, 100% natural frozen treat (dairy and gluten free options available) **GF, V**

SAVOURY

Pork and fennel sausage roll with rhubarb and plum relish

Zucchini, ricotta and mint tartlet **V**

Chicken and pencil leek puff pastry wrap

Pecora Dairy blue cheese, glazed onion and pear Alsace tart **V**

Warm smoked turkey and cheddar cheese croissant

Assorted mini pies served with tangy tomato relish

Beef rendang croquette with kaffir lime aioli

Caramelised onion and goats cheese savoury donut **V**

Potato and green pea samosa, spicy pineapple and mango chutney **V**

The Italian – Mortadella, pickled eggplant and provolone cheese toastie

Smoked salmon on cornbread with avocado and chilli

Four cheese and pesto arancini balls **V**

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PLATTERS

Local artisan cheeses \$160

Served with selection of three cheeses, dried muscatel clusters, Alto wild olives, nuts, lavosh, crackers, walnut bread and cabernet quince paste **V**

Vegetable crudité platter \$110

Fresh seasonal vegetables served raw with three house made dips and condiments **GF, V**

Fresh sliced fruits \$110

Hand selected seasonal fruits served with lemon myrtle yoghurt **GF, V**

Local antipasto produce platter \$160

Served with a selection of artisan cured meats, pickles, Alto olives, two NSW cheeses and lavosh

Assorted ribbon sandwiches \$135

30 assorted ribbon sandwiches of:

Free-range chicken and avocado

Egg, lettuce and cress **V**

Local free-range ham, chutney and tasty cheese

Salmon, cucumber and Philly cheese

Wraps \$135

30 assorted wraps of:

Falafel, pumpkin, hummus, parsley salad and sweet chilli **V**

Chicken breast, mayo, avocado, semi dried tomatoes and salad greens

Roast pork, smoked ham, tasty cheese, dill pickle, rocket and green goodness dressing

Assorted vegan and vegetarian ribbon sandwiches on gluten free bread \$140

30 assorted vegan and vegetarian ribbon sandwiches on gluten free bread **GF, V**

Sushi platter \$120

30 assorted hand cut sushi rolls served with wasabi and soy sauce

Rice paper rolls \$120

30 assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce



WESTVIEW LIMES BY CLIVE WEST

With years of experience and a passion for farming, Clive West from Kempsey NSW provides ICC Sydney with the freshest, high quality limes year round. He grows different varieties throughout the year, based on what thrives in each season.