



2019
MENU COLLECTION
STAND CATERING

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.

MEETING ROOM / ON STAND COFFEE

BARISTA COFFEE

BREAKFAST PLATTERS

MORNING OR AFTERNOON TEA BREAK

BOXED LUNCH PACKS

LUNCH PLATTERS

SNACKS

TREATS

LOLLY JARS

GRAZING PLATTERS

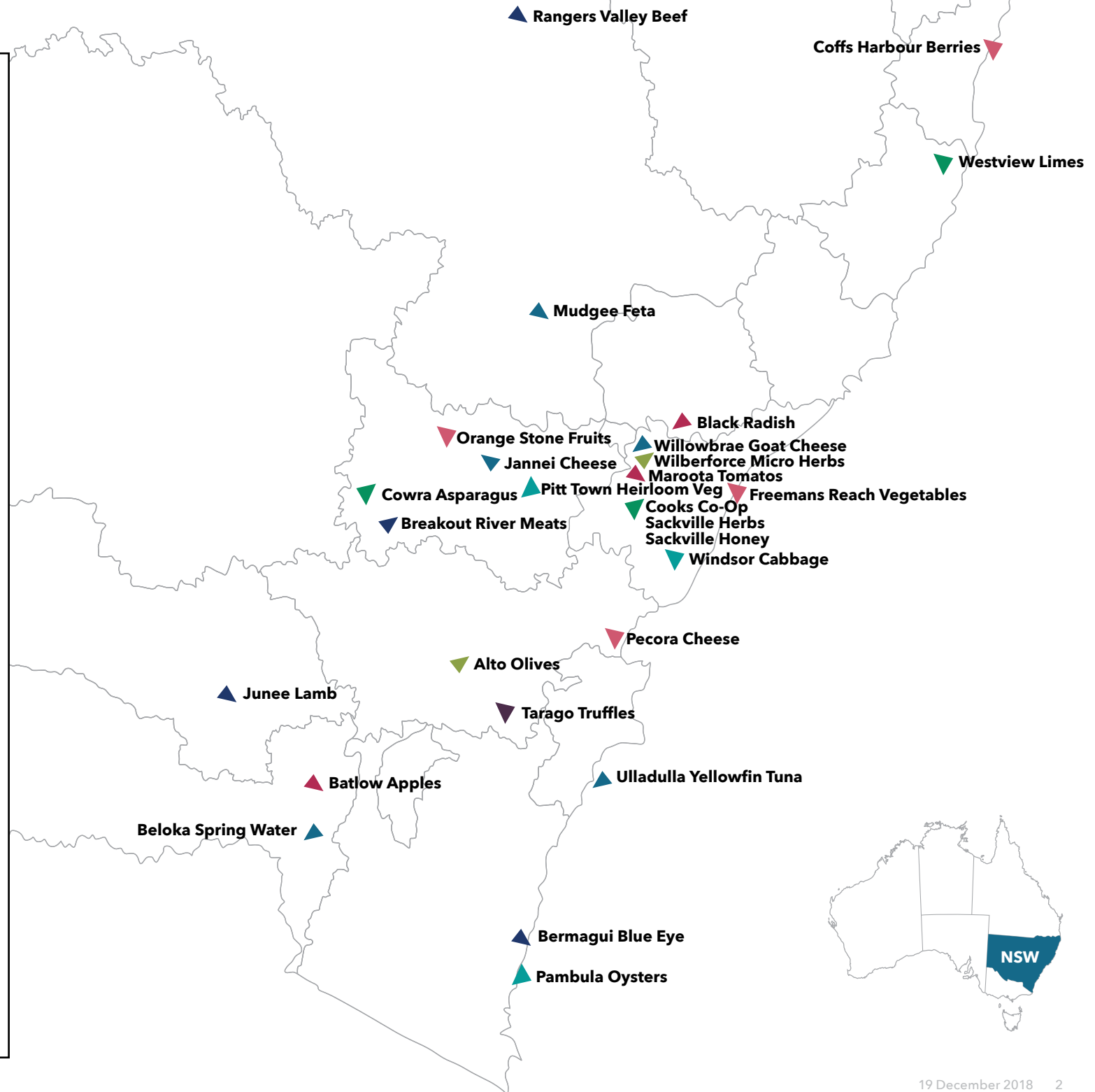
SOMETHING SPECIAL

SASHIMI STATION

EXHIBITION COCKTAIL CANAPÉ PACKAGES

ON STAND FUNCTION CRITERIA

TERMS AND CONDITIONS



MEETING ROOM / ON STAND COFFEE

Suitable for small meetings or casual on-stand service a low capacity coffee machine adds a little hospitality for your guests.

NESPRESSO COFFEE MACHINE GEMINI CS 220 PRO

\$280 first day hire

80 capsules (4 flavours)

Selection of teas

Hot chocolate sachets

Full cream, skim and soy milk

All related equipment with 8oz heat barrier cups

Options for Nespresso coffee machine

Suitable for meetings up to 40 guests.

\$35

Additional pods (10 units)

\$140

Additional days machine hire

Machine hire charge will be waived with minimum of 40 pods per additional day hire.

10amp power

URN PACKAGE

Options for meeting rooms only

\$75

Small urn of hot water

30 cups

Includes selection of teas, instant coffee sachets, sugars, full cream milk, 8oz heat barrier cups and all related equipment.

\$150

Large urn of hot water

60 cups

Includes selection of teas, instant coffee sachets, sugars, full cream milk, 8oz heat barrier cups and all related equipment.

\$75

Small urn of freshly brewed coffee

30 cups

Includes selection of teas, instant coffee sachets, sugars, full cream milk, 8oz heat barrier cups and all related equipment.

\$150

Large urn of freshly brewed coffee

60 cups

Includes sugars, full cream milk, 8oz heat barrier cups and all related equipment.

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

BARISTA COFFEE

Bump in for barista packages is scheduled 1.5 hours before the event is operational.

Bench dimensions are 1,500mm wide x 600mm deep.

Operational footprint is 1,800mm wide x 1,500mm deep.

Branding space on the bench / bar is 1,000mm wide x 900mm tall (no industrial adhesives permitted).

Power requirements: 1 x 15amp and 1 x 10amp power supply.

Client supplied bench:

- Bar top must be able to support 100kgs in weight
- Counter to be at least 800mm in height but no greater than 1,000mm
- Minimum service space required is 1,000mm wide x 600mm deep
- Under counter space required for water / waste / product is 1,000mm x 700mm tall
- Plumbing hole required for water waste and electricity. Two holes each at 6.5cm diameter or one hole at 12cm diameter.

4 HOUR PACKAGE

\$775

Monday – Saturday

\$875

Sunday

\$1,110

Public holiday

Includes one professional barista, set up/pack down, one-group coffee machine and grinder, bin, Delano coffee beans, selection of black and herbal teas, hot chocolate sachets, full cream, skim milk, soya milks, sweeteners and 100 8oz beverages.

Please note bench hire is at an additional cost.

We recommend two baristas for high volume requirements.

8 HOUR PACKAGE

\$1,250

Monday – Saturday

\$1,400

Sunday

\$1,850

Public holiday

Includes professional barista, set up / pack down, one-group coffee machine and grinder, bin, Delano coffee beans, selection of black and herbal teas, hot chocolate sachets, full cream, skim milk, soya milks, sweeteners and 200 8oz beverages, additional beverages can be added at a cost.

Please note bench hire is at an additional cost.

We recommend two baristas for high volume requirements.

ADD-ON OPTIONS / ALTERNATIVES

\$2.70

Additional cups

\$80

Bench hire

\$57.50

Extending barista hours Monday – Saturday

\$230

Additional barista Monday – Saturday (4hr min.)

\$80

Extending barista hours Sunday

\$320

Additional barista Sunday (4hr min.)

\$120

Extending barista hours Public Holiday

\$480

Additional barista Public Holiday (4hr min.)

\$150

Bump in day before event after 2pm

\$260

Bump in day before event before 2pm

BREAKFAST PLATTERS

\$65

12 pieces per platter.

Select one from either sweet or savoury items.

SWEET ITEMS

Banana, date and rolled oat muffins

Assorted Danish breakfast pastries

House made bircher muesli with dried fruits, almonds and pistachios

Mini croissants with Pepe Saya butter and assorted preserves

SAVOURY ITEMS

Pressed bagel with smoked salmon, crème cheese and pickled red onions

Wholemeal breakfast wrap with bacon, egg, cheese and tomato chutney

Mortadella toasted breakfast sandwich with provolone cheese and pickled eggplant

B.E.L.T – bacon, egg, lettuce and tomato breakfast roll

Roasted butternut pumpkin, onion and goats curd tart

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

MORNING OR AFTERNOON TEA BREAK

\$65

12 pieces per platter.

Select one from either sweet or savoury items.

SWEET ITEMS

- Dark chocolate and raspberry brownies
- Coconut tapioca, passionfruit curd, verrine
- Portuguese custard tarts
- Coffee and raisin scrolls
- Jerry's chocolate chip banana loaf
- Salted caramel éclairs

SAVOURY ITEMS

- Cheesy-mite scrolls
- Pork and fennel sausage rolls with spiced black plum and rhubarb compote
- Selection of gourmet mini pies and house made spicy tomato relish
- Pecora blue cheese, glazed onions and poached pear Alsace tart
- Potato and green pea samosa with spicy pineapple and mango chutney
- Smoked salmon on cornbread with avocado and chilli

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

BOXED LUNCH PACKS

\$125

Serves five people.

Select two sandwiches or wraps (12 pieces) and one salad.

Packs also include seasonal whole fruit and 5 x 400ml Mount Franklin still water bottles.

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

SANDWICHES

House made Black Onyx pastrami, fermented sauerkraut, pickles, Swiss cheese and crazy sauce on light rye

Smoked Praga ham, Provolone cheese, gem lettuce, seeded mustard mayonnaise and cucumber pickle on miche sourdough

Smashed egg and lettuce on Sonoma sourdough

Poached free range chicken, celery, seed mustard, tasty cheese and cos lettuce

Rare roasted Rangers Valley beef, butter lettuce, umami ketchup cheese and butter pickles on café loaf

WRAPS

Tandoori chicken, spinach, mango chutney and cucumber yoghurt

Lemongrass scented Byron Bay pork, slaw, coriander, pickled vegetables, chilli and lime

Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeño aioli

Roasted Portobello mushrooms, rocket and brie

Falafel, roasted pumpkin, tabbouleh and tahini sauce

SALADS

Caesar Salad 82, shaved Grana Padano, boiled egg, prosciutto shards, crostini and creamy herb dressing

Roasted Hawkesbury heirloom beetroots and spiced moghrabieh couscous, parsley leaves, baby spinach and soused onions

Orecchiette pasta, broccoli, feta, lemon, semi dried tomato, Alto olives and basil

Raw zucchini, rocket, spinach, pickled red onion, toasted almonds, lemon, mint and ricotta

Kale, freekeh, pomegranate, mint, zucchini and puffed amaranth

Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeño aioli

LUNCH PLATTERS

A chefs selection of lunch served to the stand, each platter is suitable for between eight to ten people.

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

VEGAN SANDWICH PLATTER

\$140 (30 pieces)

Platters serve eight to ten people.

Contains a chefs selection of vegan and vegetarian sandwiches and wraps.

ASSORTED SANDWICHES/WRAPS PLATTER

\$135 (30 pieces)

Platters serve eight to ten people.

Contains a chefs selection of sandwiches and wraps from our sandwich menu.

SNACKS

PERFORMANCE SNACK BOX

\$65 per box

DRIED FRUITS AND NUTS

\$25 per bowl (500g)

WHOLE SEASONAL FRUIT BOWL

\$50 per bowl

SALTED CRISPS

\$50

PERFORMANCE SNACK BOX

Select one option:

House made fruit and nut energy bars 50g each (12 pieces)

An assortment of protein balls (15 pieces)

Seasonal fruit skewers and house made yoghurt dipping sauce (12 pieces)

Fruit, berry and ancient grains muffins (12 pieces)

DRIED FRUITS AND NUTS

Select one option:

ICC Sydney's blend of spiced mix nuts

Protein nut and seed mix

WHOLE SEASONAL FRUIT BOWL

Includes 20 pieces of mixed seasonal fruit

SALTED CRISPS

Includes 10 x 45g packets of Red Rock Deli crisps, delivered as an assortment from the following flavours:

Sea salt

Sweet chilli and sour cream

Honey soy chicken

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

TREATS

BISCUIT BOWL

\$35 per bowl (12 pieces)

CRONUTS AND DONUTS

\$80 per platter (12 pieces) select 1 item only

ICED CUPCAKES

\$65 per plate (12 pieces)

PASTRY PLATTER

\$65 per platter (12 pieces) one selection per platter

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

BISCUIT BOWL

An assortment of biscuits made in house

Add a personalised or company logo with fondant topping
\$1.50 per biscuit.

Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

CRONUTS AND DONUTS

Select one option:

Classic glazed ring donuts

Cronuts – sugared, white chocolate and chocolate

Jam filled donuts

ICED CUPCAKES

Rich chocolate, red velvet or vanilla cupcakes topped with buttercream and chocolate crispies

Add a personalised 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

Select one option:

Mini almond croissants

Pain aux raisins

Apple and passionfruit streusel tarts

Chocolate, coffee and strawberry lamingtons

LOLLY JARS

Mix and match the below to create a lolly buffet for your stand or select your favourite for an inviting treat.

SWEET LOLLY JAR

\$28 each

CHOCOLATE JAR

\$30 each

SWEET LOLLY JAR

Served in individual glass bowls (650 grams).

Select one:

Fruity chews

Snake

Lolly all sorts

Jelly beans

Banana bites

Fantails

Red skins

Jaffa's

Smarties

CHOCOLATE JAR

Served in individual glass bowls (650 grams).

Select one:

Mini Snickers

Mini Mars Bars

Mini Crunchies

Mini Bounty Bars

GRAZING PLATTERS

CHEESE PLATTER

\$160 per platter (serves 10)

CHARCUTERIE PLATTER

\$160 per platter (serves 10)

SEASONAL SLICED FRUIT SELECTION

\$120 per platter (serves 10)

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

CHEESE PLATTER

Three NSW cheeses, fruit paste, dried fruits, nuts, breads and crackers.

CHARCUTERIE PLATTER

Selection of artisan smoked and dry-cured meats, pickled vegetables, Alto olives, breads and crackers.

SEASONAL SLICED FRUIT SELECTION

Fresh seasonal sliced fruit platter and lemon myrtle yoghurt.

SOMETHING SPECIAL

JUICE BAR

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

\$462

Package inclusions

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

Package add-ons

Additional 10 litres of juice \$150

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 10am power supply

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

OPTION 2

Fresh juice delivery

\$200

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 \$150

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

SOMETHING SPECIAL

SMOOTHIE SHAKES

Healthy blended fruit smoothies.

SMOOTHIE SHAKES FLAVOURS

Banana, chocolate protein powder, natural yoghurt, soy milk and honey

Pineapple, coconut water, coconut yoghurt, mint and chia

Dates, vanilla protein powder, almond milk and coconut yoghurt

Mango lassi - mango, honey, coconut water, natural yoghurt

OPTION 1

Live smoothie station

\$600

Package inclusions

1 x smoothie station set including fridge and commercial blender

15 litres of smoothie made on the stand (approx. 150 serves)

1 x on stand service team member (3hr min.)

150 x 5oz 150ml clear food grade compostable bioplastic cups

Package add-ons

Additional 10 litres of smoothie \$250

Add a second smoothie flavour to the package for \$250 (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

\$450

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

Additional 10 litres of smoothie \$250

Additional flavours can be ordered \$250 for 10 litres (approx. 100 serves)

Branding

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

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

SOMETHING SPECIAL

POPCORN

Freshly popped popcorn with house made flavouring.

POPCORN FLAVOURS

Salt and Vinegar

Smoky bacon and cheese

Butter

Honeycomb

Chocolate and raspberry

OPTION 1

Live popcorn machine station
From \$450

Package inclusions

1 x popcorn machine

3kg popping corn made on the stand (approx. 200 portions, 100 of each flavour)

1 x on-stand service team member (3hr min.)

Package add-ons

Extra popping corn kernels 2kg and 150 serving boxes \$150

Extra popping corn kernels 1kg and 50 serving boxes \$90

Branding

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

Footprint

Popcorn machine is to be placed on the 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
\$150

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 \$150 for 50 boxes

Branding

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

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

SOMETHING SPECIAL

ICE CREAM AND GELATO CART

A selection of house made ice creams, sorbets and gelato.

ICE CREAM AND GELATO FLAVOURS

Native macadamia and salted caramel ice cream

Cookies n Cream ice cream

White chocolate chip ice cream

Mandarin and passionfruit sorbet

Toasted coconut and yoghurt sorbet

Chocolate gelato

Strawberries and cream gelato

New flavours introduced seasonally

OPTION 1

Live ice cream cart
\$900

Package inclusions

1 x ice cream cart

Choice of three house made ice creams, sorbets or gelatos

180 portions – 60 servings of each flavour

1 x on stand service team member – 3hrs

Package add-ons

Additional house made 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 10am 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
\$300

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 \$300 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.

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

SOMETHING SPECIAL

SOFT SERVE ICE CREAM AND YOGHURT

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

SOFT SERVE ICE CREAM AND YOGHURT

From \$700 per machine

Select one flavour per soft serve machine:

Acai whip

Chocolate

French vanilla

Mandarin

Strawberry

Tiramisu

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 service team member

Assorted toppings – three per machine

Choice of three house made ice creams, sorbets or gelatos

Package add-ons

Additional soft serve ice cream \$150 per 5 litres

Additional per hour charge for on stand service team member \$44 per hour

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.

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SASHIMI STATION

\$1,400

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

POST SHOW PLATTERS

\$195 PER PLATTER

30 pieces per platter

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

SASHIMI STATION

Package inclusions

1 x specialist chef

40 portions each of fresh local Hiramasa Kingfish, Yellowfin tuna and Saikou salmon (120 portions in total)

Side plates , napkins and condiments

Condiments

Pickled ginger

Ponzu

Wasabi and toasted sesame dressing

Daikon

POST SHOW PLATTERS

Pork and fennel sausage rolls, spiced black plum, ginger and rhubarb compote

Selection of gourmet mini pies and house made spicy tomato relish

Potato and green pea samosa, spicy pineapple and mango chutney

Vegetarian spring rolls with sweet chilli and soy dipping sauces

Pecora blue cheese, glazed onions and poached pear Alsace tart

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.

Food only

30 minimum package \$30 – select three cold and two hot canapés

1 hour package \$40 – select three cold and three hot canapés

1.5 hour package \$47 – select three cold and four hot canapés

2 hour package \$55 – select three cold, three hot canapés, one big bite and a dessert canapé

Additional canapés \$6.50 per guest.

Big bite \$9 per guest.

Dessert canapé \$6.50 per guest.

The above packages are inclusive of food and beverage NSW RSA certified service team members however minimum numbers may apply.

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

COLD ITEMS

Torched Wagyu beef nigiri, spice and soy sauce

Pambula oysters, finger lime and salmon caviar

Hand roll – Japanese pickled vegetables, sesame, edamame and wakame

Onion tart, heirloom tomatoes, goats curd and basil

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

Poached free range chicken, gem lettuce, tapioca cracker, tofu and sesame

Hot items

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

Outback lamb cigar and wattle seed yoghurt

House made pork and prawn spring roll and nam prik sauce

Prawn toast, black sesame and sweet and sour chili

Thai fish cakes with lime and coriander salsa

Assorted steamed and pan fried dumplings with soy dipping sauce

Pizzetta, tomato, Vannella buffalo mozzarella and basil

BIG BITES

Poke bowl – cured Saikou salmon, seasoned rice pickled vegetables, edamame and sesame

Beer battered barramundi, crinkle cuts chips and tartare sauce

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

Torello Rose Veal and pork polpette, potato gnocchi, semi sundried tomato sauce and Grana Padano

Korean style chicken wings, soy and sesame glaze with kimchi aioli

DESSERT

Calamansi curd tart with Italian meringue

Pavlova, crème fraiche bavarois, mixed berries

Milk chocolate and raspberry brulee tart

ON STAND FUNCTION CRITERIA

The positioning of your stand within the floorplan directly affects our ability to serve hot food at your stand. Please note servery space may be required on the stand for particular cocktail parties and that additional charges may apply for this type of on-stand event. Please provide your stand number and stand plan for assessment with your selection.

Your event organiser may need to provide approval for on-stand functions and as such ICC Sydney may provide information to your event organiser or request written approval from the organiser.

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

FOOD AND BEVERAGE NSW RSA CERTIFIED SERVICE TEAM MEMBER RATES

Monday – Saturday	\$44 per hour (4hr min.)
Sunday	\$58 per hour (4hr min.)
Public Holidays	\$85 per hour (4hr min.)

CHEFS SERVICE RATES

Monday – Saturday	\$56 per hour (4hr min.)
Sunday	\$75 per hour (4hr min.)
Public Holidays	\$111 per hour (4hr min.)

TERMS AND CONDITIONS

ICC Sydney provides a wide variety of food and beverage services, from refreshment breaks to on-stand catering. All catering must be organised through ICC Sydney. Breakfast items, morning tea or afternoon tea items, platters and lunch items are delivered to your stand and are self-served. Due to this please ensure appropriate bench space is available on your stand for these items. ICC Sydney does not supply furniture or equipment to stands. Items such as refrigeration and waste disposal must be arranged by the exhibitor.

All prices are quoted in Australian dollars and includes a 10% Goods and Services Tax.

An authorised signatory **MUST** be present at the stand at all delivery times agreed upon.

Please note cancellations with minimal notice may incur cancellations fees. These fees are at the discretion of ICC Sydney's Culinary Services Department.

ICC Sydney will accept increases to food and beverage orders if requested a minimum of three (3) business days prior to the event and subject to availability. Further increases less than three (3) working business days prior is at the discretion of the Culinary Services Department.

Exhibitors must ensure that all equipment required for stand entertainment is held within their stand space.

Equipment for catering functions must, where possible, be within the stand space. If this is not feasible, items must be positioned at the edge of the stand space and not create a flow or safety issue. Crowds resulting from such activities must not block the aisles at any time.

ICC Sydney is a fully licensed venue, with an On Premises Licence and reserves the right to supply alcoholic beverages for any event. All alcoholic beverages must be purchased from ICC Sydney and consumed within the venue. As the liquor licence holder, ICC Sydney retains the exclusive right for the sale, supply and service of all alcoholic beverages, in compliance with the NSW Liquor Licencing laws, state regulations, ICC Sydney liquor licence conditions, ICC Sydney Liquor Plan of Management and ICC Sydney's House Policy.

ICC Sydney supports and practices the responsible sale and service of alcohol and maintains strict compliance with the NSW Liquor Act 2007 and Liquor Regulations 2008. Alcohol consumption is restricted to the contracted event area and to persons over the age of 18 years of age and during those times designated jointly by the ICC Sydney Food and Beverage Services Manager, your dedicated ICC Sydney event planner and the client. ICC Sydney reserves the right to request food is served and additional security/RSA Marshals be hired when alcohol is served.