

MORNING ARRIVAL
COFFEE

COOKIE
BREAK

STANDARD
BREAK

PREMIUM
BREAK

HARBOUR
BREAK



2020
MENU COLLECTION
**MORNING AND
AFTERNOON TEA**

Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

ICC SYDNEY

MORNING AND
AFTERNOON TEA

MORNING
ARRIVAL

SYDNEY EATS
STANDARD BREAK

SYDNEY EATS
PREMIUM BREAK

SYDNEY
EATS

FEEDING YOUR PERFORMANCE

At the heart of ICC Sydney's culinary offering is its Feeding Your Performance philosophy, which sets culinary trends, has a focus on supporting a wide variety of tastes and showcases the best of New South Wales sustainable suppliers. By sourcing ingredients through local supply chains, we're contributing to our region's development and employment opportunities. We're also backing farmers who grow high quality, sustainable, and specialty produce.

Evolving from food that fuels performance, ICC Sydney's philosophy is based on three key pillars: authenticity, balance and expertise. Our culinary team uses the best ingredients combined with their knowledge of food, respect for produce and provenance to enhance delegate experiences based on choice, balance and flavour.

The 2020 menu has been developed to provide more choice for clients and delegates, no matter what the occasion it features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.



Authenticity – we're focused on ethical produce, team work, supplier relationships, anticipating the needs of our clients and collaborating on delivering memorable moments.



Balance – we provide a variety of proteins, cooking methods and diversity in our dishes to satisfy the changing preferences of the millions of guests we welcome through our doors.



Expertise – our secret? We're a team of informed food gourmets and wine connoisseurs who are dedicated to providing quality, mouth-watering dishes.

VEGAN = VE

VEGETARIAN = V

GLUTEN FREE = GF

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. After midnight surcharge \$7 per guest Sunday \$8.50 per guest. Public Holiday \$15 per guest. *All food and beverage prices shown are for the 2020 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3 per cent per annum thereafter for the menu pricing.

MORNING ARRIVAL COFFEE

\$5.50 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests.
Served only in conjunction with the Standard Break package.

COOKIE BREAK

\$10 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests.

BARISTA ADD-ON

\$3.50 PER GUEST FOR UP TO TWO COFFEE BREAKS*

\$4.50 PER GUEST CONTINUOUS SERVICE**

Minimum 130 guests per break.

*Within 6 hour period.

**With three coffee breaks, served from first coffee break to last coffee break up to 8 hours.



MORNING ARRIVAL COFFEE

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

Selection of traditional, herbal and infused teas

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

COOKIE BREAK

House made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Whole seasonal fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

BARISTA ADD-ON

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 style machines. Can be applied to all coffee packages.



Based in Wollongong, Delano is an independent specialty coffee roasting company focussing on ethical, sustainable and single origin coffees.

**DELANO SPECIALTY COFFEE
BY BORIS GEORGIU**

STANDARD BREAK

\$14 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Select 1 item – serving ratio 1 piece per break per guest.

PREMIUM BREAK

\$18 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests per break.

Select 2 items – serving ratio 1.7 pieces per guests.

HARBOUR BREAK

\$21.50 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests per break.

Select 3 items – serving ratio 2.2 pieces per guests.

BARISTA ADD-ON

\$3.50 PER GUEST FOR UP TO TWO COFFEE BREAKS*

\$4.50 PER GUEST CONTINUOUS SERVICE**

Minimum 130 guests per break.

*Within 6 hour period.

**With three coffee breaks, served from first coffee break to last coffee break up to 8 hours.

STANDARD BREAK

One break food item of your choice and house made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines.

Whole seasonal fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

PREMIUM BREAK

Two break food items of your choice and house made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines.

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

HARBOUR BREAK

Three break food items of your choice and house made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines.

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

BARISTA ADD-ON

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 style machines. Can be applied to all coffee packages.



MORNING AND AFTERNOON TEA

Additional items can be added to the existing break at \$7 per piece per guest.

SWEET

Berry lamington, lemon beebrush cream and toasted coconut **V**

Blood lime, pear, white chocolate and vanilla muffin **V**

Decadent dark chocolate, native riberry and raspberry brownie **V**

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

Glazed pear and frangipane tart with roasted wattleseed cream **V**

Chocolate and banana bread with coastal rosemary **V**

Buttermilk scone dressed with Quandong jam and vanilla wattleseed crème **V**

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

Crisp, buttery Kouign Amann sunrise lime pastry

SAVOURY

Pork and fennel sausage roll with rhubarb and plum relish

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

Braised chicken and pencil leek puff pastry wrap

Seasonal mushrooms, bocconcini and semidried tomato pesto Alsace tart **V**

Smoked turkey and cheddar cheese croissant

Gourmet mini pies served with tomato relish

Warrigal greens, Vannella ricotta and baby spinach pide **V**

The Italian – Mortadella, Provolone cheese and truffle scroll

Kidney bean cornbread, avocado, jalapeno and tomato jam **V**

Butternut and Willowbrae goats cheese arancini with Garlickious grown black garlic aioli **V**

HOUSE-CHURNED ICE CREAM SWEET TREAT

Add \$7 per guest

ICC Sydney churned ice cream or sorbet, scooped and served in Dixie cups **GF, V**



Glazed pear and frangipane tart with roasted wattleseed cream



MORNING AND AFTERNOON TEA

Platters can only be purchased in conjunction with our morning or afternoon tea packages. Platters serve ten guests.

PLATTERS

Local artisan cheeses \$165

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

Vegetable crudité platter \$114

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

Fresh sliced fruits \$114

Seasonal fruits served with lemon myrtle yoghurt dipping sauce **GF, V**

Local antipasto produce platter \$165

Artisan cured meats served with a selection of pickles, Alto olives, two NSW cheeses and lavosh

Assorted ribbon sandwiches \$140

30 assorted ribbon sandwiches of:

Chicken breast and avocado

Egg, lettuce and cress **V**

Local ham, chutney and tasty cheese

Smoked salmon, cucumber and Philly cheese

Wraps \$140

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 goddess dressing

Assorted vegan and vegetarian ribbon sandwiches on gluten free bread \$145

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

Sushi platter \$124

30 assorted hand cut sushi rolls served with wasabi, pickled ginger and soy

Rice paper rolls \$124

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

LIFE STYLE RAW ENERGY SNACKS

Protein cubes (24 per plate) \$90

Power up choc **GF, VE** (contains nuts)

Pink macadamia nut **GF, VE** (contains nuts)

Power bars (12 per plate) \$55

Buckwheat apricot **GF, VE** (contains nuts)

Goji and chia bar **GF, VE** (contains nuts)

Energy slices (12 per plate) \$55

Coconut (contains nuts)

Peanut butter (contains nuts)



Protein cubes, bars and slices



MORNING ARRIVAL COFFEE

\$5.50 PER GUEST

Served for up to 45 minutes.
Minimum 50 guests.
Served only in conjunction with the Sydney Eats Standard Break package.

SYDNEY EATS STANDARD BREAK

\$12.50 PER GUEST

SYDNEY EATS PREMIUM BREAK

\$15 PER GUEST

BARISTA ADD-ON

**\$3.50 PER GUEST FOR UP TO
TWO COFFEE BREAKS***

**\$4.50 PER GUEST
CONTINUOUS SERVICE****

Minimum 130 guests per break.

*Within 6 hour period.

**With three coffee breaks, served from first coffee break to last coffee break up to 8 hours.

MORNING ARRIVAL COFFEE

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

Selection of traditional, herbal and infused teas

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

SYDNEY EATS STANDARD BREAK

One chef's daily set food item and house made cookies, whole fruit served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Whole seasonal fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

SYDNEY EATS PREMIUM BREAK

Two chef's' daily set food item and house made cookies, whole fruit served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

BARISTA ADD-ON

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 style machines. Can be applied to all coffee packages.



SYDNEY EATS

Requested changes to the daily menu will incur a \$5 per guest charge.
Served for up to 45 minutes.
Minimum 40 guests.

MONDAY

Morning tea

Blueberry, white chocolate and wattleseed muffin
Chicken and mushroom arancini

Afternoon tea

Mini donuts, Nutella and raspberry jam filling
Assorted dumplings with soy and black vinegar

TUESDAY

Morning tea

Power up chocolate and nut cubes
Quiche Lorraine

Afternoon tea

Mandarin, yuzu and white chocolate cake
Beef sausage roll with tomato relish

WEDNESDAY

Morning tea

Steak and black pepper pie
Chocolate mousse with berries

Afternoon tea

Spicy beef empanada with red mojo sauce
Peanut butter energy slice

THURSDAY

Morning tea

Assorted sushi, soy, wasabi and pickled ginger
Lemon and buttermilk scones with strawberry conserve

Afternoon tea

Vegetarian spring rolls with sweet chilli vinegar and soy
Chocolate, raspberry and native riberry brownie

FRIDAY

Morning tea

Chicken and mushroom pie
Portuguese custard tart

Afternoon tea

Mac n cheese croquettes with aioli **V**
Pink macadamia nut power cubes

SATURDAY

Morning tea

Pickled vegetable rice paper rolls with chilli vinegar
Choc chip and banana loaf

Afternoon tea

Potato and pea samosa, spiced pineapple and mango chutney
Strawberry and lemon verbena crême tart

SUNDAY

Morning tea

Vegetarian quiche
Vanilla and chocolate lamingtons

Afternoon tea

Mushroom and green pea arancini with tomato chilli sauce **V**
Rocky road

