

BREAKFAST



ICC SYDNEY

- BREAKFAST ON THE GO
- CONTINENTAL BREAKFAST
- ENERGY CONTINENTAL BREAKFAST
- STAND UP BREAKFAST
- SYDNEY SIDER SEATED BREAKFAST

BREAKFAST ON THE GO

\$18 PER GUEST

Select 2 items.

Served on a food station, Grab and Go food items for the time conscious.

Select from Morning Favourites, Savoury Bites, Smoothies and Dairy Free Breakfast Drinks.

Add bottled 250ml juice for \$5.20

Add coffee \$7.60 per guest for up to 60 minutes service (a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines).

Presented safely with ICC Sydney's EventSafe measures in place.

MORNING FAVOURITES

Coconut granola and fruit compote with vanilla infused yoghurt **V**

Bircher muesli with rolled oats, grated apple, macerated dried fruits and toasted nuts **V contains nuts**

Wattleseed chia pudding, pepita seeds, toasted coconut flakes, cocoa nibs and macerated berries **GF VE**

Breakfast trifle – tropical tapioca pearls, toasted coconut and mango salsa **GF V**

Recovery bowl – blueberry hemp seed pudding, fresh seasonal fruits, passionfruit curd and Malfroy's Gold honey **GF V DF**

Pain au chocolat **V**

Almond croissant **V contains nuts**

MORNING BOOST FRUIT SMOOTHIE

300ml smoothie blended with yoghurt, milk and Malfroy's Gold honey:

- Purple boost – blueberries, banana, hemp seeds **GF V**
- Banana, honey and vanilla **GF V**
- Mango lassi – mango, coconut water, yoghurt and honey **GF V**

DAIRY FREE BREAKFAST DRINKS

300ml smoothie blended with coconut yoghurt, coconut water and maple syrup:

- Purple boost – blueberries, banana, hemp seeds **GF VE**
- Banana, maple syrup and vanilla **GF VE**
- Mango lassi – mango, coconut water, coconut yoghurt and maple syrup **GF VE**

SAVOURY BITES

Croque monsieur 'croissant' – Prager ham, Swiss cheese and Dijon mustard

Pulled pork roll, hash brown, cheese, sriracha and kewpie mayonnaise

Breakfast wrap, scrambled eggs, wilted spinach, cheese and tomato relish **V**

Folded egg milk roll, crispy bacon, tasty cheese and tomato relish

Scrambled eggs – za'atar, toasted sesame seeds and Willowbrae goats cheese filled flatbread **V**

Pressed mortadella, marinated eggplant, provolone and caramelised onion slider

Roasted cauliflower bowl, toasted sesame hummus, quinoa, green beans, tomato salsa and balsamic

GF VE
– Add boiled egg **V**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

ICC Sydney will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge.*

Any other additional special meal requests will incur a 25% surcharge per person. Please note charges will also apply for requirements including but not limited to Kosher and Halal requests.

Important notice – Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Menu items may change due to seasonal availability. After midnight surcharge \$7.50 per guest, Sunday \$9.00 per guest. Public Holidays \$15.50 per guest.

*All food and beverage prices shown are for the 2022 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3% to 6% per annum thereafter for the menu pricing.

CONTINENTAL BREAKFAST

\$28 PER GUEST

Stand up style breakfast.

Up to 90 minutes service.

Selection of one sweet and one savoury item.

PACKAGE INCLUDES:

- toasted muesli
- breakfast pastries
- seasonal 4 fruit salad
- toast package station with conserves
- orange juice
- coffee and teas
- house made botanical waters infused with fruits, berries and herbs.

Add an additional item to your package for \$7.50 per item.

SWEET

Coconut granola and fruit compote with vanilla infused yoghurt **V**

Bircher muesli with rolled oats, grated apple, macerated dried fruits and toasted nuts **V** *contains nuts*

Wattleseed chia pudding, pepita seeds, toasted coconut flakes, cocoa nibs and macerated berries **GF VE**

Breakfast trifle – tropical tapioca pearls, toasted coconut and mango salsa **GF V**

Recovery bowl – blueberry hemp seed pudding, fresh seasonal fruits, passionfruit curd and Malfroy's Gold honey **GF V DF**

Breakfast raspberry and coconut pudding, berry compote and pepita granola **GF VE**

Banana bread, whipped vanilla ricotta and macerated berries **V**

SAVOURY

Roasted cauliflower bowl, toasted sesame hummus, quinoa, green beans, tomato salsa and balsamic **GF VE**
– Add boiled egg **V**

Croque monsieur 'croissant' – Prager ham, Swiss cheese and Dijon mustard

BLT slider bun – roasted maple bacon, cos lettuce, tomato and lemon aioli

The plant based breakfast toastie – roasted pumpkin, avocado, sesame and coriander hummus, green zucchini and pickled sweet red onion **VE**

Smoked salmon, horseradish cream, pickled cucumber and soft herb salad leaves on a milk bun *contains seafood*

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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ENERGY CONTINENTAL BREAKFAST

\$33 PER GUEST

Stand up style breakfast.

Up to 90 minutes service.

PACKAGE INCLUDES:

- orange juice
- coffee and teas
- house made botanical waters infused with fruits, berries and herbs
- kombucha.

ENERGY CONTINENTAL

Selection of energy bars, protein balls and slices

GF VE contains nuts

High protein yoghurt, banana and toasted granola pot **GF V**

Soaked oats, super greens, chocolate powder, almond milk and fresh blueberry bowl **GF VE** contains nuts

Full cream yoghurt smoothie with chocolate vegan protein, maca and peanut butter **GF V** contains nuts

Vegan chocky date smoothie – chocolate vegan protein, almond milk, coconut water and dates **GF VE** contains nuts

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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STAND UP BREAKFAST

\$44 PER GUEST

Stand up style breakfast of sweet and savoury premium items, perfect for networking.

Up to 90 minutes service.

Selection of one sweet and one savoury item.

PACKAGE INCLUDES:

- assortment of breakfast pastries
- smoothie shots
- muesli with seasonal fruit
- tea
- coffee
- hot chocolate
- orange juice
- house made botanical waters infused with fruits, berries and herbs.

Add additional items to your package for \$7.50 per item, per guest.

SWEET

Stewed rhubarb, soaked oats, pistachio praline and Malfroy's Gold honey **V** *contains nuts*

Toasted waffle, whipped chocolate, berries and honeycomb **V**

Recovery bowl – blueberry hemp seed pudding, fresh seasonal fruits, passionfruit curd and Malfroy's Gold honey **GF V DF**

French toast, orange infused smoked maple and wattleseed Pepe Saya creme fraiche **V**

Banana bread, whipped vanilla ricotta and macerated berries **V**

Breakfast rice pudding, wild basil, lemongrass, mango salsa and coconut granola **GF VE**

SAVOURY

Roasted cauliflower bowl, toasted sesame hummus, quinoa, beans, tomato salsa and balsamic **GF VE**
– Add boiled egg **V**

Croque monsieur 'croissant' – Prager ham, Swiss cheese and Dijon mustard

BLT slider bun – roasted maple bacon, cos lettuce, tomato and lemon aioli

Sesame za'atar spiced scrambled eggs with Willowbrae goats cheese filled flatbread **V**

Pressed mortadella, marinated eggplant, provolone and caramelised onion slider

Ras el hanout pumpkin, slow roasted tomatoes, toasted sesame hummus, pine nuts and pomegranate salsa, Davidson's plum, sesame zaatar and pita breads **VE** *contains nuts*

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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SYDNEY SIDER SEATED BREAKFAST

\$51 PER GUEST

Pre-set cold items shared in the middle of the table served with plated options.

Up to 2 hours service.

Selection of one plated meal.

PACKAGE INCLUDES:

- banana and yoghurt smoothie shot
- vanilla yoghurt, granola and poached fruit pot
- freshly baked mini Danish
- tea
- coffee
- hot chocolate
- orange juice
- house made botanical waters infused with fruits, berries and herbs.

PLATED

Energy bowl – wilted kale, warrigal greens, charred zucchini, roasted broccoli, cannellini beans, beetroot, marigold and pepita crumble **GFVE**

Sweet potato and chickpea fritter, scrambled eggs, pickled beets, Willowbrae goats curd, avocado salsa and roasted cauliflower **GFV**

Wattleseed waffle, fried buttermilk chicken, smoked maple butter, avocado and slow roasted Roma tomatoes

Smoked pulled pork, toasted English muffin, scrambled eggs, apple cider hollandaise, fennel and apple slaw

Common Ground – scrambled eggs, crispy bacon, potato rosti, chicken chipolata sausage, roasted field mushrooms, grilled herb tomatoes and toasted English muffin

Recovery bowl – coconut chia pudding, fresh seasonal fruits, passionfruit curd and honey **GFVDF**

Roasted mushroom ragout, white bean and truffle oil puree, toasted sourdough, almond cheese, sauteed spinach and roasted tomatoes **VE contains nuts**

Hot smoked king salmon, scrambled eggs, potato hash, sauce gribiche and chargrilled greens *contains seafood*

Made simply – folded eggs, roasted bacon, smashed avocado, Willowbrae goats feta and crisp focaccia

Nduja scrambled eggs, herbed ricotta, salsa verde, zucchini flower and chickpea salad

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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