

STAND CATERING



STAND NESPRESSO

BARISTA COFFEE

BREAKFAST PLATTERS

MORNING OR AFTERNOON TEA BREAK

BOXED LUNCH TO GO

LUNCH PLATTERS

SNACKS

SOMETHING SWEET

GRAZING PLATTERS

SOMETHING SPECIAL

SASHIMI STATION

POST SHOW PLATTERS

**EXHIBITION COCKTAIL CANAPÉ
PACKAGES**

STAND BEVERAGES

ON STAND FUNCTION CRITERIA

TERMS AND CONDITIONS

STAND NESPRESSO

Casual on stand service a low capacity coffee machine adds a little hospitality for your guests.

NESPRESSO MACHINE GEMINI CS 220 PRO

\$290 first day hire

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream, skim, oat and soy milk
- all related equipment with 8oz heat barrier cups.

Additional pods \$36 for 10 pods

Additional day machine hire \$145 per day Includes 40 additional pods.

Please note, exhibitor is responsible for organising 10 amp power connection. This can be arranged with your stand builder

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BARISTA COFFEE

Bump in for barista packages is scheduled 1 hour before the event is operational. If earlier installation is required, an additional charge applicable.

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

Operational footprint for which we provide floor protection is 1,800mm wide and 1,500mm deep.

Branding space on the bar is 1,000mm wide x 900 mm 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 1,200 wide x 600mm deep.

Plumbing hole required for water waste and electrical.

Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder. The listed barista packages are available for exhibitors only. For conference coffee refer to ICC Sydney Morning and Afternoon Tea Menu.

COFFEE CART WITH 1 BARISTA

This package is suitable for low to medium volume service periods. Designed to serve up to approximately 50 beverages per hour

Package inclusions

1 professional barista
2 group espresso coffee machine and grinder waste and tamp bins and a bench for the machine
Delano coffee beans, selection of Tea Tonic black and herbal teas, hot chocolate
Full cream, skim milk, almond, soy and oat milks and sweeteners
8oz compostable BioPak coffee cups and compostable coffee cup lids

\$920

Monday to Friday 3 hours
Additional hours \$160 per hour

\$1,040

Saturday 3 hours
Additional hours \$183 per hour

\$1,130

Sunday 3 hours
Additional hours \$194 per hour

\$1,425

Public Holiday 3 hours
Additional hours \$330 per hour

* Please note that these packages will require ½ hour breaks for the baristas after 5 hours

COFFEE CART WITH 2 BARISTAS

This package is suitable for high volume days with a short service window. Designed to serve up to approximately 100 beverages per hour.

Package inclusions

2 professional baristas
2 group espresso coffee machines and grinder waste and tamp bins and a bench for the machines
Delano coffee beans, selection of Tea Tonic black and herbal teas, hot chocolate
Full cream, skim milk, almond, soy and oat milks and sweeteners
8oz compostable BioPak coffee cups and compostable coffee cup lids

\$1,400

Monday to Friday 3 hours
Additional hours \$373 per hour

\$1,500

Saturday 3 hours
Additional hours \$386 per hour

\$1,630

Sunday 3 hours
Additional hours \$407 per hour

\$2,100

Public Holiday 3 hours
Additional hours \$541 per hour

*Please note service will slow down while baristas take ½ hour breaks

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BREAKFAST PLATTERS

\$71.00

Service times 6.00am to 10.00am.

12 pieces per platter.

Select one from either sweet or savoury items.

SWEET ITEMS

Block 11 pear muffin, muntries, blueberry and brown sugar streusel **GF V**

Assorted Danish breakfast pastries **V**

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

Mini croissants with Pepe Saya butter and assorted preserves **V**

SAVOURY ITEMS

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

Toasted mortadella, marinated eggplant, provolone and caramelised onion toasted sourdough

Breakfast slider, truffled eggs, tomato and avocado **V**

Roasted cauliflower bowl, sesame hummus, quinoa, green beans, tomato salsa and balsamic **GF VE**
– Add boiled egg for \$1.60 per egg **V**

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MORNING OR AFTERNOON TEA BREAK

\$71.00

12 pieces per platter.

Select one from either sweet or savoury items.

SWEET ITEMS

Decadent berry, toasted coconut and Davidson's plum brownie
GF V

Caramelized apple and miso butterscotch crumble tart with Geraldton waxflower cream **V**

Glazed wattleseed and cinnamon buns with toasted pepita crunch **V**

Coffee and raisin scroll **V**

Classic banana and milk chocolate chip bread **V**

SAVOURY ITEMS

Gourmet mini pies with tomato relish

Pork and fennel sausage rolls with spiced tomato relish

Braised chicken and leek puff pastie

Roast pumpkin and spinach calzone **V**

Sweetcorn and zucchini fritters with lemon and herb coconut yoghurt dressing **GF VE**

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BOXED LUNCH TO GO

\$137.00

Serves five people.

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

Packs also include seasonal whole fruit and 5 x 250ml juice or 5 x 450ml lightly sparkling water.

SANDWICHES

Smashed curried egg, dill and chives **V**

Seasonal mushroom barbacoa, pickled onions, guacamole puree, oak leaf lettuce and chipotle mayo **VE**

BLAT – bacon, lettuce, avocado and tomato **DF**

Chicken Katsu sando, wasabi mayonnaise with wombok and bush tomato slaw

Tuna, mayonnaise, celery, parsley, tomato, red onion, corn and radicchio **DF** *contains seafood*

Prager ham, Pino's salami, basil mayo, provolone, tomato and rocket

WRAPS

Maple roasted sweet potato, native pepper berry, beans, rocket and chickpea sesame hummus **VE**

Chickpea and roasted cauliflower, sultanas, baby spinach with fresh herb and avocado puree **VE**

Grilled chicken, herb mayonnaise, tomato, provolone and gem lettuce

Saltbush pork, cabbage and pickled onion slaw, cucumber and bush tomato mayonnaise **DF**

ALT – avocado, rocket, field tomatoes, green kale pesto and pickled onions **VE**

Falafel wrap, tabouleh, tomato, chilli mayonnaise, pickled red onions and spinach **VE**

SALADS

Caesar salad, shaved Grana Padano, roasted local bacon, boiled egg, toasted garlic crostini and creamy herb dressing

Charred broccoli, cauliflower, pickled muntries, lemon myrtle and blueberry vinaigrette **GF VE**

Fattoush salad – cucumber, tomato, capsicum, chickpea, radish, toasted gluten free pita crisps, sumac and pomegranate dressing **GF VE**

Local potato salad, boiled egg, radicchio, pickled vegetables, fragrant herbs and grain mustard vinaigrette **GF V DF**

Roasted beetroot, quinoa, avocado, radish salad, crispy kale and citrus dressing **GF VE**

BBQ sweet potato, saffron pickled fennel, ancient grains, Willowbrae goats cheese, currants and Davidson's plum dressing **V**

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LUNCH PLATTERS

A chef's selection of lunch served to the stand.

Each platter serves ten guests.

VEGAN SANDWICHES/WRAPS PLATTER

\$153.00 (30 pieces)

Contains a chef's selection of vegan sandwiches and wraps **VE**

SANDWICHES/WRAPS PLATTER

\$147.00 (30 pieces)

Contains a chef's selection of sandwiches and wraps from our menu

SUSHI PLATTER

\$132.00 (30 pieces)

Assorted hand cut sushi rolls served with wasabi, sesame and soy sauce *contains seafood*

RICE PAPER ROLLS

\$132.00 (30 pieces)

Assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce **GF**

POKE BOWLS

\$159.00 (10 bowls)

Sushi rice, pickled carrot, radish, edamame beans, salmon and sesame seeds **GF DF** *contains seafood*

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SNACKS

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\$26.80 per bowl

Dried fruit and nuts (500g) **GF VE** contains nuts

\$32.00 per bowl

ICC Sydney spicy nuts blend (500g) **GF VE** contains nuts

\$55.00 per bowl

Whole seasonal fruit (20 per bowl)

SALTED CRISPS

\$54.50

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

- sea salt
- salt and vinegar
- sweet chilli and sour cream.

PERFORMANCE SNACKS

Life style raw energy snacks

\$95.80

Cubes (24 per plate)

Dried apricot, cranberry, sesame, mixed seeds and nut
GF VE contains nuts

Raw cacao **GF VE** contains nuts

\$58.70

Bars (12 per plate)

Fig, sesame seed, coconut and mixed nut bar
GF VE contains nuts

Apricot coconut and cranberry **GF VE** contains nuts

\$58.70

Slices (12 per plate)

Fig and nut slice **GF VE** contains nuts

Sesame tahini hemp seed chocolate slice **GF VE** contains nuts

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SOMETHING SWEET

COOKIE BOWLS

\$38.10 per bowl (12 pieces)

An assortment of house made cookies.

Add a personalised or company logo with fondant topping \$1.60 per cookie. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

DONUTS

\$87.00 per platter (12 pieces)

Select one option

Classic glazed ring donuts, chocolate, Nutella, custard and jam filled donuts *contains nuts*

ICED CUPCAKES

\$71.00 per platter (12 pieces)

Rich chocolate, red velvet or vanilla cupcakes topped with buttercream and chocolate crispy **V**

Add a personalised or company logo with fondant topping \$1.60 per cupcake. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

PASTRY PLATTER

\$71.00 per platter (12 pieces)

One selection per platter

Mini almond croissants **V** *contains nuts*

Pain aux raisins **V**

Apple and muntie streusel tarts **V**

Chocolate, strawberry and coffee lamingtons

LOLLY JARS

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

Sweet lolly jar \$30.00 per jar

Select one option

Fruity chews, Snakes, All sorts, Jelly beans, Banana bites, Fantails, Red Rippers, Jaffa's or Smarties

CHOCOLATE JAR

\$33.00 per jar

Served in individual glass bowls (650 grams).
Select one option

Mini Snickers, Mini Mars Bars, Mini Crunchies, Mini Bounty Bars

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GRAZING PLATTERS

Serves up to 10 guests.

CHEESE PLATTER

Local artisan cheeses **\$175.00 per platter**

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

CHARCUTERIE PLATTER

\$175.00 per platter

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

SEASONAL SLICED FRUIT SELECTION

\$120.00 per platter

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

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SOMETHING SPECIAL

Freshly made nutrient rich juices.

JUICE BAR FLAVOURS

Select one

Mango, pineapple, coconut water, agave and watermelon **GF VE**

Orange, carrot, turmeric, ginger, celery and lemon **GF VE**

Carrot, Granny Smith apples, ginger and agave **GF VE**

Kale, spinach strawberries, kiwi, pineapple and orange **GF VE**

OPTION 1

Live juice station

\$500.00

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 (3hrs)
150 x 5oz 100ml clear food grade compostable bioplastic cups

Package add ons

Additional 10 litres of juice \$165.00

Branding

Exhibitors are more than welcome to supply their 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, the exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2

Fresh juice delivery

\$220.00

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 \$165.00

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:
\$47 per hour Monday to Friday
\$55 per hour Saturday
\$62 per hour Sunday
\$90 per hour public holiday

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VEGAN – VE

VEGETARIAN – V

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SOMETHING SPECIAL

Healthy blended fruit smoothies.

SMOOTHIE SHAKES FLAVOURS

Select one

Banana, chocolate protein powder, natural yoghurt, soy milk and honey **GF V**

Pineapple, coconut water, coconut yoghurt, mint and chia **GF VE**

Dates, vanilla protein powder, almond milk and coconut yoghurt **GF VE** *contains nuts*

Mango lassi – mango, honey, coconut water, natural yoghurt **GF V**

OPTION 1

Live smoothie station \$650.00

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 \$265.00
Add a second smoothie flavour to the package for \$265.00 (approximately 10 litres)

Branding

Exhibitors are more than welcome to supply their own branded food grade 100ml cups.

Footprint

Allow 2,000mm x 3,000mm including working space

Power requirements

2 x 10amp power supply
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OPTION 2

Fresh smoothie delivery \$485.00

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 \$265.00
Additional flavours can be ordered \$265.00 for 10 litres (approx. 100 serves)

Branding

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

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:
\$47 per hour Monday to Friday
\$55 per hour Saturday
\$62 per hour Sunday
\$90 per hour public holiday

SOMETHING SPECIAL

Freshly popped popcorn with flavouring.

POPCORN FLAVOURS

Butter

Salt and vinegar

OPTION 1

Live popcorn machine station From \$485.00

Package inclusions

1 x popcorn machine
3kg popping corn made on the stand (approx. 210 portions)
1 x on stand service team member (3hr min.)

Package add ons

Extra popping corn kernels 2kg and 140 serving boxes \$165.00
Extra popping corn kernels 1kg and 70 serving boxes \$98.00

Branding

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

Footprint

Popcorn machine is to be placed on a 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, the exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2

Pre-packaged Popcorn \$165.00

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 \$165.00 for 50 boxes

Branding

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

Additional hourly labour charges

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SOMETHING SPECIAL

A selection of ice creams, sorbets and gelato.

ICE CREAM AND GELATO FLAVOURS

Coffee mud pie ice cream **V**

Cherry cheesecake ice cream **GF V**

Malfoy's honey ice cream **GF V**

Sorbet raspberry **GF VE**

Sorbet toasted coconut **GF VE**

Sorbet Davidson's plum strawberries **GF VE**

New flavours introduced seasonally

OPTION 1

Live ice cream cart
\$980.00

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 \$160.00 per 5 litres tub (60 serves)
Gluten free waffle cones \$1 per cone

Branding

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

Footprint

Cart dimensions of base (not including hood)
1800 mm (W), 950mm (H), 900 (L)

Power requirements

1 x 10am power supply please note, the exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

OPTION 2

Pre-scooped ice cream
\$325.00

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 \$325.00 for 50 cups.

Branding opportunities

Exhibitors are more than welcome to supply their own branded food grade 250ml containers, to be delivered to our kitchen in advance of the event.

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:
\$47 per hour Monday to Friday
\$55 per hour Saturday
\$62 per hour Sunday
\$90 per hour public holiday

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 \$10 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 allergic 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.

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SOMETHING SPECIAL

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

SOFT SERVE ICE CREAM AND YOGHURT

From \$760.00 per machine

Select one flavour per soft serve machine:

Blackcurrant hibiscus **GF V**

Granny Smith apple **GF V**

Lyres coffee and vanilla **GF V**

Caramel and cane rum

Grand cru Chocolate **GF V**

Strawberry **GF V**

New flavours introduced seasonally

Select three toppings:

Brownie bites
Chocolate coated popping candy
Cookie chunks
Marshmallow
Crushed honey comb
Mixed berry compote
Mango and passion fruit sauce
White chocolate and banana sauce
Valrhona grand cru chocolate sauce

Package inclusions

1 x soft serve machine
180 portions served in Dixie cups with spoons, cocktail napkins or waffle cones
1 x on stand ICC Sydney 3hrs service team member
Assorted toppings – three per machine.

Package add ons

\$160.00 per 5 litres
Additional soft serve ice cream
Gluten free waffle cones \$1 per cone

Branding

Exhibitors are more than welcome to supply their 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 countertop.
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, the exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

Additional hourly labour charges

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SASHIMI STATION

\$1,600.00

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

SASHIMI STATION

Serves 40 guests

Package inclusions

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

Condiments:

Pickled ginger

Ponzu

Wasabi and toasted sesame dressing

1 x ICC Sydney chef up to 1.5 hours

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:

\$47 per hour Monday to Friday

\$55 per hour Saturday

\$62 per hour Sunday

\$90 per hour public holiday

Footprint

Countertop with ice well – 1,500mm x 900mm

Trestle tables – 800 x 600mm

Allow an operational footprint of 2,000mm x 1,000mm inclusive of counter & tables.

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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POST SHOW PLATTERS

\$206.00 PER PLATTER

Select one.

30 pieces per platter.

Delivered to the stand with cocktail napkins.

POST SHOW PLATTERS

Pork and fennel sausage rolls, spiced tomato relish

Selection of gourmet mini pies and tomato relish

Spiced corn empanada **V**

Vegetarian spring rolls with sweet chilli and soy dipping sauces **V**

Ricotta and wilted spinach pastizzi **V**

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VEGAN – VE

VEGETARIAN – V

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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.

Minimum of 20 guests apply.

FOOD ONLY

1 hour package \$45.00 per guest – select three cold and three hot canapés.

1.5 hour package \$52.50 per guest – select three cold and four hot canapés.

2 hour package \$61.90 per guest – select three cold, three hot canapés, one big bite and dessert canapés.

Additional canapés \$7.80 per guest.

Big bite \$10.50 per guest.

Dessert canapé \$7.80 per guest.

COLD ITEMS

NSW farmed oysters, Kakadu plum, pepperberry and finger lime pearls **GF DF** *contains seafood*

Rangers Valley beef tataki, daikon salad, finger lime, wasabi aioli and Sunrise lime ponzu **GF DF**

Smoked salmon mousse waffle, Pepe Saya creme fraiche and salmon pearls *contains seafood*

Berkelo seed cracker, Willowbrae goats curd, grape molasses, roasted beets and Malfroy's honey **GF V**

Poached chicken buttermilk roll, tarragon Pepe Saya creme fraiche and grain mustard

Smoked Hawkesbury tomatoes, almond feta tart, olive caramel and basil **GF VE** *contains nuts*

HOT ITEMS

Davidson's plum charsiu pork bun, wattleseed and butterscotch miso

Girraween chicken yakitori, Rosella tare, toasted sesame and finger lime **DF**

Spiced corn empanada with lime and chilli relish **V**

Assorted steamed and pan fried dumplings with soy dipping sauce **DF** *contains seafood*

Saltbush lamb brik, rosella and beetroot relish and Pecora dairy curd

Sweet patatas bravas with bush tomato and red capsicum mojo **GF VE**

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BIG BITES

Beer battered farmed barramundi, potato fries, yoghurt and pickled muntries tartare *contains seafood*

Red braised pork belly, Kakadu plum, steamed rice, fragrant herbs, ice plant and chilli **GF DF**

Potato gnocchi, Pino Dolce Vita fennel sausage, Pecora Dairy sheep's milk curd and sage burnt butter and toasted pine nuts *contains nuts*

Wild tamarind and peanut satay Girraween chicken, nasi goreng and prawn sambal **DF** *contains nuts and seafood*

House smoked jackfruit slider, pickled zucchini, slaw and spiced BBQ sauce **GF VE**

DESSERT

Apple crumble tart with miso butterscotch **V**

Caramelia chocolate and native plum choux bun **V**

Brioche donuts, lemon curd and torched meringue

STAND BEVERAGES

Beverages are delivered chilled to stands at a pre-arranged time.

Wine bottles come with 5 glasses per bottle which must be returned.

Additional glasses can be hired for \$25 per rack of 25 glasses.

Please discuss any refrigeration requirements with your stand builder.

WINE

Sparkling

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW 750ml **\$46**

See Saw Prosecco, Orange, NSW 750ml **\$62**

Swift NV Cuvée, Orange, NSW 750ml **\$92**

White

Swinging Bridge Sauvignon Blanc, Orange, NSW 750ml **\$54**

Angullong Pinot Grigio, Orange, NSW 750ml **\$54**

Margan Original Chardonnay, Broke Fordwich, NSW 750ml **\$60**

Tertini Riesling, Southern Highlands, NSW 750ml **\$66**

Rosé

Luna Rosa Rosado, Central Ranges, NSW 750ml **\$51**

Margan Rose and Bramble Rosé, Hunter Valley, NSW 750ml **\$70**

Red

McWilliams 660 Pinot Noir, Tumbarumba, NSW 750ml **\$70**

De luliis Shiraz, Hunter Valley, NSW 750ml **\$54**

Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange, NSW 750ml **\$60**

Logan Weemala Tempranillo, Mudgee, NSW 750ml **\$54**

BEER AND CIDER

Hahn Super Dry 330ml **\$10.50**

Heineken 330ml **\$11**

James Squire 150 Lashes Pale Ale 330ml **\$11**

Stone & Wood Pacific Ale 330ml **\$12**

Hahn Premium Light 330ml **\$8.50**

James Squire Orchard Crush Cider 330ml **\$11**

JUICE, WATER AND SOFT DRINKS

Orange juice or apple and blackcurrant juice 250ml **\$5.20**

Mount Franklin still water 600ml **\$5.20**

Mount Franklin sparkling water 450ml **\$5.20**

Coca-Cola, Sprite or Coke No Sugar 600ml **\$6**

Pink Cloud organic kombucha 330ml **\$6.50**

Coconut water 330ml **\$6**

COCKTAIL PARTY BEVERAGES

For a full range of cocktail party beverage packages please refer to our extensive Wine and Drink Collection.

A minimum spend of \$1,200 will apply for functions.

All alcohol requires service by a NSW Responsible Service of Alcohol certified person. A NSW RSA certified person(s) must be working on your stand in order to serve these beverages and documentation must be provided to ICC Sydney 5 days prior to your event. ICC Sydney RSA certified service team members can be supplied if required on a user pays basis.

GLUTEN FREE – GF

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

FOOD AND BEVERAGE NSW RSA CERTIFIED SERVICE TEAM MEMBER RATES

Monday – Friday **\$47 per hour**

Saturday **\$55 per hour**

Sunday **\$62 per hour**

Public Holidays **\$90 per hour**

A four hour minimum call out is required for all team member rates.

CHEF'S SERVICE RATES

Monday – Friday **\$60 per hour**

Saturday **\$70 per hour**

Sunday **\$80 per hour**

Public Holidays **\$118 per hour**

A four hour minimum call out is required for all team member rates.

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

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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 unless otherwise specified in the package. 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 five (5) 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 Manager, your dedicated ICC Sydney Event Manager and the client. ICC Sydney reserves the right to request food is served and additional security/RSA Marshals be hired when alcohol is served.

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VEGAN – VE

VEGETARIAN – V

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