

CANAPÉS



- CANAPÉ PARTY**
- POP UP FOOD EXPERIENCES**
- BEVERAGE PACKAGES**
- UPGRADES AND ACTIVATIONS**
- ALCOHOL FREE CANAPÉ PARTY OPTIONS**

CANAPÉ PARTY

1 HOUR PACKAGE

\$43.00 PER GUEST

Choice of three cold and threes hot canapés.

1.5 HOUR PACKAGE

\$50.00 PER GUEST

Choice of three cold and four hot canapés.

2 HOUR PACKAGE

\$59.00 PER GUEST

Choice of three cold and four hot canapés and one big bite item.

Add additional canapés or dessert canapés for \$7.50 per item.

Add additional big bite or after dark canapés for \$10 per item.

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

COLD

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

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

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

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

Poached broccoli floret, NSW fermented black garlic, amaranth and herb mayonnaise **GF VE**

Hunter Valley duck parfait, mini bagel, rosella and fennel pollen

Pecora Dairy Jamberoo blue cheese crostini, whipped quince, wattleseed and hazelnuts **V** *contains nuts*

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

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

Spiced pumpkin, black bean and avocado tostada, salted ricotta **GF V**

HOT

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

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

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

Chickpea battered prawn, rosemary and lime gribiche **GF DF** *contains seafood*

Bunya nut and warrigal greens falafel, roasted carrot and sesame hummus, and finger lime mayo **GF VE** *contains sesame*

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

Native saltbush pulled lamb brik with rosella and beetroot relish

Wild mushroom and potato pizza with warrigal greens pesto **V**

Pan seared potato scallops, smoked potato mousseline, mushroom XO, chives **GF VE**

Southern style fried cauliflower with sriracha and macadamia nut sour cream **GF VE** *contains nuts*

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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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 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.

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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*

Poached salmon, yellow curry sauce, Thai basil, mint, pickled cucumber and fried onions *contains seafood*

Medianoche – pressed pulled pork milk bun, ham, Swiss cheese and butter pickles

Middle Eastern cauliflower, sesame tahini, toasted sunflower butter, purslane and grape molasses **GF VE**

Falafel, pita bread, gem lettuce, pickled onions and sumac coconut yoghurt **VE**

Eggplant katsu steamed bun, pickled mushrooms and miso mayonnaise **VE** *contains sesame*

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

DESSERT CANAPÉS

\$7.50 per item

Lyre's Dry London Spirit marshmallow with finger lime sherbet **GF**

Apple crumble tart with miso butterscotch

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

Brioche donuts, lemon curd and torched meringue

Malfroy's Gold honey ice cream waffle cone **V**

Chocolate, coastal rosemary and rosella tart **GF VE**

AFTER DARK CANAPÉS

\$10 per item

Loaded Tater tots, beef ragout, cheese and tomato salsa

Poutine fries, fresh curd, gravy and green shallots

Mini bacon and cheese burger, butter pickles and house made BBQ sauce

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

Mini corn dog, truffled mustard and tomato sauce

Korean fried chicken, pickles, kimchi and green shallots

Prosciutto, parmesan, rocket and anchovy pizza slice *contains seafood*

Mushroom, potato and caramelised onion pizza slice **V**

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POP UP FOOD EXPERIENCES

Food stations and Interactive cooking stations to be purchased in conjunction with a canapé package.

Minimum 100 guests.

Stations will be activated and charged accordingly for the duration of the selected canapé package.

Add an additional item to Interactive Station \$10.00 per item per guest.

FOOD STATIONS

Local artisan cheese \$16.50 per guest

Showcasing local NSW cheese producers and accompanying our selected cheeses with fresh fruits, muscatels, fruits pastes, nuts, crackers and breads **V** *contains nuts*

Local artisan charcuterie \$16.50 per guest

NSW cold meat producers and highlighting their delicious cold cuts of prosciutto, salami, mortadella, terrines and parfaits

Artisan plant based \$18.50 per person

House made pickled vegetables, chargrilled vegetables, assorted dips, vegan cheese, marinated Alto olives and freshly baked bread **VE V DF**

Seafood bar \$33.00 per guest

Showcasing local NSW and Australian seafood, oysters, prawns and sashimi grade fish accompanied by fresh citrus, assorted dressings, blinis and salmon pearls. Served over ice on a seafood bar *contains seafood*

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Pan Asian

Banh mi – roast pork, coriander, cucumber, pickled carrot and chilli

Five spice fried chicken, plum chilli glaze, Szechuan mayo and pickled vegetables

Cha gio – Vietnamese spring rolls, oak leaf, pickled vegetables, fresh herbs, nuoc cham, hoisin, sesame and coconut dipping sauce **VE**

Nasi Goreng – chicken, prawns, house made sambal, spinach, gai lan, sweet soy, crispy shallots fried rice **DF contains seafood**

Davidson's plum charsui pork, wattleseed and butterscotch miso, bao buns, chilli and green shallots

Thai style lemongrass spiced chicken, vegetables and fried rice

Mexican

Fish aguachile – Hiramasa kingfish, chillies, lime, coriander, cucumber and avocado **GF DF contains sesame**

Elote – grilled corn on the cob, chipotle crema, vegan parmesan, coriander jalapeno relish **GF VE**

Spiced pumpkin, black bean and avocado tostada, salted ricotta and tomatillo salsa **GF V**

Quesadilla – chipotle chicken, tomatillos, queso fresco, avocado with coriander and white onion salsa

Carnitas – braised pork shoulder tortilla, shredded cabbage salad, burnt tomato salsa, lime crema with coriander

Rangers Valley beef, enchilada sauce, sour cream, coriander and black bean rice **GF**

Italian

Caprese – heirloom tomato salad, wild thyme pangrattato, aged balsamic, basil and bocconcini **GF V DF**

Wagyu beef bresaola, Vanella bocconcini, pickled green tomatoes, rocket, aged balsamic bruschetta

Arancini, butternut pumpkin, Grana Padano parmesan, housemade bush tomato sugo **V**

Smoked scamorza & prosciutto calzone

Porchetta slider with rocket, basil and roasted pinenut pesto *contains nuts*

Handmade potato gnocchi, Pino Dolce Vita fennel sausage, Pecora Dairy fresh curd and sage burnt butter and toasted pine nuts *contains nuts*

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Aussie

Saltbush eggplant parmigiana slider, lemon myrtle napoli sauce, plant based mozzarella, pepperberry and vinegar chips
VE

Prawn on the barbie – grilled prawn skewer, finger lime and chilli **GF DF** *contains seafood*

Banger – brioche loaf, chicken chipolata, beetroot muntries ketchup, vegemite barbecue sauce, caramelised onions and NSW cheddar

Chops – lamb cutlets, rosemary and macadamia nuts with mint verde **GF DF** *contains nuts*

Native spiced fried Girraween chicken, lime aioli, pickles and slaw

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

Chocolate Station

Our chocolate station featuring chocolate ice cream, rocky road, chocolate tartlets, chocolate lollies, chocolate mousse, and lamingtons

Chocolate Fountain

Enjoy our chocolate fountain that includes Vahlrona dark chocolate, fresh fruits, honeycomb, meringue, marshmallows, waffles and biscotti

Ice Creamery

A selection of two house made ice creams and sorbets from our Gelato cart accompanied by our soft serve ice creams. Served in mini waffle cones, dixie cups with an assortment of toppings.

Australian Native

House made custom native inspired desserts, featuring flavours of indigenous ingredients such as quandong, riberry, muntries, rosella, wattleseed and finger limes

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BEVERAGE PACKAGES

CLASSIC PACKAGE

1 hour \$27

2 Hours \$38

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW
Tyrrell's Semillon Sauvignon Blanc, Hunter Valley & Orange, NSW
Secret Garden Shiraz, Murray Darling, NSW

REGIONAL PACKAGE

1 hour \$32

2 Hours \$44

Printhie Vintage Sparkling, Orange, NSW
Thomas Wines Synergy Semillon, Hunter Valley, NSW
Luna Rosa Rosado, Central Ranges, NSW
De Iuliis Shiraz, Hunter Valley, NSW

SOMMELIER'S PACKAGE

1 hour \$37

2 Hours \$50

Lock & Key NV Sparkling, Tumbarumba, NSW
Scarborough Vermentino, Hunter Valley, NSW
Philip Shaw No. 19 Sauvignon Blanc, Orange, NSW
Hungerford Hill Pinot Gris, Tumbarumba, NSW
De Iuliis Rosé, Hunter Valley, NSW
Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange, NSW
Montrose Black Shiraz, Mudgee, NSW
McWilliams 660 Pinot Noir, Tumbarumba, NSW

TROPHY PACKAGE

1 hour \$42

2 Hours \$56

Swift NV Cuvée, Orange, NSW
Tyrrell's HVD Semillon, Hunter Valley, NSW
Tertini Riesling, Southern Highlands, NSW
Swinging Bridge Mrs Payten Chardonnay, Orange, NSW
Margan Rose and Bramble Rosé, Broke Fordwich, NSW
Tamburlaine Point 65 Organic Malbec, Orange, NSW
Sweetwater Estate Shiraz, Hunter Valley, NSW
Margan Barbera, Broke Fordwich, NSW

BEERS

Hahn Super Dry and Hahn Premium Light, Sydney, NSW
James Squire 150 Lashes Pale Ale, Camperdown, NSW

ALCOHOL FREE

Sobah alcohol free beer and McGuigan Zero alcohol free sparkling wine are available from all bars.

Selection of juice, mineral water and soft drinks
house made botanical water.

Add a cocktail on arrival from our small batch cocktail list for \$7.50 per guest.

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UPGRADES AND ACTIVATIONS

ICC Sydney's highly experienced beverage team can enhance any event with a range of special beverages and activations.

Prices are in addition to any beverage package based on full numbers of guests.

STONE AND WOOD

Stone and Wood Pacific Ale was first brewed in Byron Bay in 2008 and was one of the most original, unique and delicious craft beers produced in Australia.

\$2.50 per guest for the first hour, \$1.30 per guest for each extra hour in addition to any package.

CRAFT BEER CANS

Upgrade your event with a selection of six seasonal beers from independent, local craft breweries including

- Young Henry's, Newtown
- Wayward, Camperdown
- Batch Brewing Company, Marrickville.

\$4 per guest for the first hour, \$2 per guest for each extra hour in addition to any package.

SPRITZ BAR

Our bar team will produce a wide range of spritz, refreshing zesty cocktails for drinking beside Sydney's stunning harbour. Guests can select their favourite at the bar and we will tray serve the most famous styles Aperol Spritz and Hugo Spritz.

\$8 per guest for the first hour / pre-dinner drinks, \$2 per guest for each extra hour if required in addition to any package.

BOTANICAL BAR

Gin is booming all over the world with some exceptional local examples. G&Ts made with ICC Sydney's collaboration with Archie Rose are tray served and guests can taste a range of Australian and international gins at the bar with different tonic waters and garnishes.

\$8 per guest for the first hour / pre-dinner drinks, \$2 per guest for each extra hour if required in addition to any package.

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SOMMELIERS WINE TASTING BAR

This cocktail party pop up bar features a wide range of local premium wines specially selected by our sommelier. Try a selection of incredible Hunter Valley Semillons, vintage sparkling wines and our famous reds. Perfect to introduce international event delegates to Australian wine or to impress the locals.

\$4 per guest for the first hour, \$2 per guest for each extra hour in addition to any package.

NATURAL WINE BAR

Taste a range of cutting edge wines focusing on minimal intervention in the winemaking process. Innovative producers such as Tom Ward in Orange and Peter Logan in Mudgee are making exceptional wines.

\$4 per guest for the first hour, \$2 per guest for each extra hour in addition to any package.

COCKTAILS

Our team has created a range of delicious and visually appealing cocktails that can be easily served to large groups.

- cosmopolitan
- espresso martini
- Aperol spritz
- Lyre's Amalfi spritz (alcohol free).

Serve any one of these cocktails on arrival in addition to a beverage package for \$7.50 per guest based on full numbers of guests. Serve a second cocktail option for an additional \$2 per guest

ALCOHOL FREE CANAPÉ PARTY OPTIONS

JUICE AND SOFT DRINK CANAPÉ BAR SERVICE

1 hour \$6

Additional hours \$4

Carafes of orange juice, cranberry juice and botanical water are set on tables with other soft drink options available from stations around the room.

0% ALCOHOL CANAPÉ PARTY

1 hour \$18.50

Additional hours \$6

The perfect package for stand up events where no alcohol needs to be served. Our team has selected a range of quality alcohol free drinks including an alcohol free spritz, sparkling and rosé wines and a wide range of craft beers.

- Lyre's Amalfi spritz
- McGuigan Zero Sparkling and Rosé
- Sobah Pepperberry IPA and Finger Lime Cerveza
- Heineken 0.0 Alcohol Free Lager
- selection of juice, mineral water and soft drinks
- house made botanical water.

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