

# WINE AND DRINK

## 2021 MENU

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ICC Sydney's award winning wine and drink collection showcases labels from only local producers, highlighting the exceptional quality of wines from across the regions of our state of New South Wales (NSW).

**CLASSIC  
PACKAGE**

**REGIONAL  
PACKAGE**

**SOMMELIER'S  
PACKAGE**

**TROPHY  
PACKAGE**

**STAND UP  
LUNCH**

**LYRE'S 0%  
ALCOHOL BAR**

**ALCOHOL  
FREE PACKAGE**

**COCKTAILS**

**UPGRADES AND  
ACTIVATIONS**

**WINE LIST**

**BEER AND SOFT  
DRINKS**



## **CLASSIC PACKAGE**

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The Classic Package is ICC Sydney's most popular package representing value without compromising quality.

Our beverage team has worked with some of the most experienced producers in NSW to provide premium wines that suit a wide range of menu options.

**Add a cocktail on arrival from our small batch cocktail list for \$7 per guest.**

<b>30 minutes</b>	<b>\$20.50</b>
<b>1 hour</b>	<b>\$26.00</b>
<b>2 hours</b>	<b>\$37.00</b>
<b>3 hours</b>	<b>\$47.50</b>
<b>4 hours</b>	<b>\$55.00</b>
<b>5 hours</b>	<b>\$63.00</b>

## **SPARKLING WINE**

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Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW

## **WHITE WINE**

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Tyrrell's Semillon Sauvignon Blanc, Hunter Valley & Orange, NSW

## **RED WINE**

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Secret Garden Shiraz, Murray Darling, NSW

## **BEER AND SOFT DRINKS**

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Hahn Super Dry, Hahn Premium Light, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

Selection of juices and soft drinks

House made botanical water

## REGIONAL PACKAGE

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The regional package features a range of premium wines from across New South Wales including white and red wines featured in James Halliday's Top 100 Wines of the Year.

**Add a cocktail on arrival from our small batch cocktail list for \$7 per guest.**

<b>30 minutes</b>	<b>\$24.50</b>
<b>1 hour</b>	<b>\$31</b>
<b>2 hours</b>	<b>\$44</b>
<b>3 hours</b>	<b>\$55</b>
<b>4 hours</b>	<b>\$64</b>
<b>5 hours</b>	<b>\$73</b>

## SPARKLING WINE

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Coppabella Prosecco, Tumbarumba, NSW

## WHITE WINE

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Pocketwatch Pinot Gris, Central Ranges, NSW

## ROSÉ WINE

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Luna Rosa Rosado, Central Ranges, NSW

## RED WINE

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De luliis Shiraz, Hunter Valley, NSW

## BEER AND SOFT DRINKS

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Hahn Super Dry, Hahn Premium Light, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

Selection of juices and soft drinks

House made botanical water

## **SOMMELIER'S PACKAGE**

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ICC Sydney's sommelier has visited wine regions across New South Wales to source an exceptional range of wines.

While NSW is best known for the warm climate of the Hunter Valley, cool climate regions such as Orange and Tumbarumba have cemented their reputations as consistent producers of high quality wine over the last 15 years.

**Select one white and one red wine.**

**Add a cocktail on arrival from our small batch cocktail list for \$7 per guest.**

<b>30 minutes</b>	<b>\$28.50</b>
<b>1 hour</b>	<b>\$36</b>
<b>2 hours</b>	<b>\$50</b>
<b>3 hours</b>	<b>\$62.50</b>
<b>4 hours</b>	<b>\$72.50</b>
<b>5 hours</b>	<b>\$82.50</b>

### **SPARKLING WINE**

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Tyrrell's Chardonnay Pinot Noir, Hunter Valley, NSW

### **WHITE WINE**

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Scarborough Vermentino, Hunter Valley, NSW

Philip Shaw No. 19 Sauvignon Blanc, Orange, NSW

Andrew Thomas Synergy Semillon, Hunter Valley, NSW

### **ROSÉ WINE**

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De Luliis Rosé, Hunter Valley, NSW

### **RED WINE**

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Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange, NSW

Montrose Black Shiraz, Mudgee, NSW

McWilliams 660 Pinot Noir, Tumbarumba, NSW

### **BEER AND SOFT DRINKS**

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Hahn Super Dry, Hahn Premium Light, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

Selection of juices and soft drinks

House made botanical water

## TROPHY PACKAGE

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This range of award winning wines has been specially selected by our sommelier to showcase the best that New South Wales has to offer. Start your event with New South Wales' most awarded sparkling wine and follow with a superb aged Hunter Valley Semillon or a delicious cool climate Chardonnay or Riesling. The red options were some of the very highest scoring wines in our selection process.

**Select one white and one red wine.**

**Add a cocktail on arrival from our small batch cocktail list for \$7 per guest.**

<b>30 minutes</b>	<b>\$34</b>
<b>1 hour</b>	<b>\$41.50</b>
<b>2 hours</b>	<b>\$56</b>
<b>3 hours</b>	<b>\$68</b>
<b>4 hours</b>	<b>\$78</b>
<b>5 hours</b>	<b>\$88.50</b>

### SPARKLING WINE

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Swift NV Cuvée, Orange, NSW

### WHITE WINE

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Tyrrell's HVD Semillon, Hunter Valley, NSW

Tertini Riesling, Southern Highlands, NSW

Swinging Bridge Mrs Payten Chardonnay, Orange, NSW

### ROSÉ WINE

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Margan Rose and Bramble Rosé, Broke Fordwich, NSW

### RED WINE

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Tamburlaine Point 65 Organic Malbec, Orange, NSW

Sweetwater Estate Shiraz, Hunter Valley, NSW

Margan Barbera, Broke Fordwich, NSW

### BEER AND SOFT DRINKS

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Hahn Super Dry, Hahn Premium Light, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

Selection of juices and soft drinks

House made botanical water

## STAND UP LUNCH

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A wide selection of soft drink options served from beverage stations including:

Organic kombucha

Zico coconut water

Selected juices

Coca-Cola, Coke No Sugar, Sprite

Mount Franklin sparkling water

**\$6 per person for up to one hour's service, \$2 per guest for each additional 30 minutes.**

## 0% ALCOHOL COCKTAIL PARTY

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The perfect package for events where no alcohol needs to be served. Our team has selected a range of quality alcohol free drinks including sparkling and rosé wines from McGuigan Wines, a range of beers including Sobah, and Amalfi Spritz cocktails from Lyre's Crafted Spirits.

<b>1 hour</b>	<b>\$18.50</b>
<b>1.5 hours</b>	<b>\$21.50</b>
<b>2 hours</b>	<b>\$24.50</b>

**Add \$3 per guest for each additional 30 minutes.**

## ALCOHOL FREE SEATED MEALS

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Ideal for plated meals where no alcohol needs to be served.

Choose a mocktail for arrival drinks with jugs of juice and botanical water set on each table along with other juices and soft drinks served on request.

Choose one mocktail from:

Lyre's Amalfi Spritz

Passionfruit Caprioska

<b>1 hour</b>	<b>\$12.50</b>
<b>1.5 hours</b>	<b>\$14.50</b>
<b>2 hours</b>	<b>\$16.50</b>

**Add \$2 per guest for each additional 30 minutes.**

**Serve a second mocktail option for an additional \$2 per guest.**

## COCKTAILS

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Our beverage team can make any classic cocktail, mocktails or customised drinks to suit your event. ICC Sydney's beverage team has created a range of delicious and visually appealing cocktails that can be easily served to large groups.

**Serve any one of these cocktails on arrival in addition to a beverage package for \$7 per guest based on full numbers of guests. Serve a second cocktail option for an additional \$2 per guest.**

**Serve a set number of cocktails in addition to a beverage package for \$10 per glass.**

**Serve a set number of cocktails when no beverage package has been selected for \$15.50 per glass.**

## SMALL BATCH COCKTAILS

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### Passionfruit Caprioska

A beautiful blend of vodka, passionfruit juice, finished with a dash of lime

### Cosmopolitan

A perfect balance of bitter and sweet, with orange, vodka, cranberry juice and lime

### Espresso Martini

Notes of vanilla, vodka and burnt orange complement a smooth, cold-brewed specialty blend of arabica coffee beans

## SPARKLING AND PROSECCO

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### Aperol Spritz

The classic Italian aperitif, Aperol, prosecco and soda over ice with our special twist

### Rosella

An Australian favourite, perfect sparkling wine from Orange, NSW with apple, ginger and a Rosella flower

### Hugo Spritz

A modern twist on the classic, elderflower, prosecco, a sprig of mint and soda over ice

### Lyre's Amalfi Spritz

An alcohol free version of the Aperol spritz made with Lyre's Crafted spirits

## UPGRADES AND ACTIVATIONS

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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.**

### CRAFT BEER

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Upgrade your event with a selection of seasonal beers from independent, local craft breweries including Stone and Wood, Byron Bay Young Henry's, Newtown Wayward, Camperdown Batch Brewing Company, Marrickville Endeavour, The Rocks

**\$4.00 per guest for the first hour, \$2.00 per guest for each extra hour in addition to any package.**

### SPRITZ

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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.

**\$8.00 per guest for the first hour / pre-dinner drinks, \$2.00 per guest for each extra hour if required in addition to any package.**

### BOTANICALS

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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.

**\$8.00 per guest for the first hour / pre-dinner drinks, \$2 per guest for each extra hour if required in addition to any package.**

### SOMMELIERS WINE TASTING BAR

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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.

**\$4.00 per guest for the first hour, \$2.00 per guest for each extra hour in addition to any package.**

### NATURAL WINE BAR

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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.

**\$4.00 per guest for the first hour, \$2.00 per guest for each extra hour in addition to any package.**

### AFTER DINNER BAR

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New South Wales produces some of the world's best dessert wines and our after dinner bar features a wide selection of styles including the multiple trophy winning De Bortoli Noble One along with fortified wines, a delicious medium-sweet cider and stout beer.

**\$4 per guest, served after dinner in addition to any package.**

### AFTER DINNER WHISKY BAR

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Enhance our After Dinner Bar with a range of whiskies from some of the best producers from Australia, Scotland, the United States and Japan along with trophy winning dessert and fortified wines.

**\$8.00 per guest for the first hour after dinner, \$2 per guest for each extra hour if required in addition to any package.**



# WINE LIST

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## SPARKLING WINE

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW	\$45	Robert Stein Dry Riesling, Mudgee, NSW	\$60
Tyrrell's Chardonnay Pinot Noir, Hunter Valley, NSW	\$64	Tertini Riesling, Southern Highlands, NSW	\$64
Hungerford Hill Dalliance, Tumbarumba, NSW	\$82	Colmar Estate Block 6 Riesling, Orange, NSW	\$68
Swift NV Cuvée, Orange, NSW	\$89	Four Winds Vineyard Riesling, Canberra District, NSW	\$72
First Ridge Sangiovese Frizzante Rosé, Mudgee, NSW	\$55	Pocketwatch Pinot Gris, Central Ranges, NSW	\$49
Swift Vintage Rosé, Orange, NSW	\$86	Angullong Pinot Grigio, Orange, NSW	\$52
Pete's Pure Prosecco, Murray Darling, NSW	\$48	Colmar Estate Pinot Gris, Orange, NSW	\$55
Coppabella Prosecco, Tumbarumba, NSW	\$54	Freeman Pinot Grigio, Hilltops, NSW	\$57
See Saw Organic Prosecco, Orange, NSW	\$60	Tyrrell's Chardonnay, Hunter Valley, NSW	\$52
Freeman Prosecco, Hilltops, NSW	\$66	De Bortoli Chardonnay, Tumbarumba, NSW	\$55
		Margan Original Chardonnay, Broke Fordwich, NSW	\$58
		Swinging Bridge Mrs Payten Chardonnay, Orange, NSW	\$65
		McLeish Estate Chardonnay, Hunter Valley, NSW	\$69
		Colmar Estate Chardonnay, Orange, NSW	\$73
		Hungerford Hill Chardonnay, Tumbarumba, NSW	\$76
		Silkman Estate Chardonnay, Hunter Valley, NSW	\$80
		Tyrrell's Vat 47 Chardonnay, Hunter Valley, NSW	\$110
		Scarborough Offshoot Vermentino, Hunter Valley, NSW	\$52
		First Ridge Fiano, Mudgee, NSW	\$55
		Tulloch Verdelho, Hunter Valley, NSW	\$55
		Topper's Mountain Barrel Ferment Gewurztraminer, New England, NSW	\$75

## WHITE WINE

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, Riverina, NSW	\$45
Swinging Bridge Sauvignon Blanc, Orange, NSW	\$52
Philip Shaw no.19 Sauvignon Blanc, Orange, NSW	\$64
Andrew Thomas Synergy Semillon, Hunter Valley, NSW	\$49
Margan White Label Semillon, Hunter Valley, NSW	\$57
Brokenwood Hunter Semillon, Hunter Valley, NSW	\$64
Tyrrell's HVD Semillon, Hunter Valley, NSW*	\$70
Andrew Thomas Braemore Semillon, Hunter Valley, NSW	\$70
Mount Pleasant Lovedale Semillon, Hunter Valley, NSW*	\$100
Brokenwood ILR Semillon, Hunter Valley, NSW*	\$130
Tyrrell's Vat 1 Semillon, Hunter Valley, NSW*	\$140

# WINE LIST

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## ROSÉ WINE

Luna Rosa Rosado, Central Ranges, NSW	\$49
First Ridge Rosé, Mudgee, NSW	\$52
De Iuliis Rosé, Hunter Valley, NSW	\$55
Margan Rose and Bramble Rosé, Hunter Valley, NSW	\$68

## RED WINE

Tyrrell's Special Reserve Pinot Noir, Hunter Valley, NSW	\$62
McWilliams 660 Pinot Noir, Tumbarumba, NSW	\$68
Swinging Bridge Bridge Hill Pinot Noir, Orange, NSW	\$85
Secret Garden Shiraz, Murray Darling, NSW	\$45
Windowrie The Mill Shiraz, Cowra, NSW	\$50
De Iuliis Shiraz, Hunter Valley, NSW	\$52
Logan Weemala Shiraz Viognier, Orange, NSW	\$54
Philip Shaw The Idiot Shiraz, Orange, NSW	\$58
Moppity Crafted Syrah Nouveau, Hilltops, NSW	\$58
Freeman Altura Vineyard Shiraz, Hilltops, NSW	\$60
Montrose Black Shiraz, Mudgee, NSW	\$64
Collector Marked Tree Red Shiraz, Canberra District, NSW	\$65
Sweetwater Estate Shiraz, Hunter Valley, NSW	\$70
Topography by Printhe Shiraz, Orange, NSW	\$72
De Iuliis LDR Shiraz Touriga, Hunter Valley, NSW	\$75
Topper's Mountain Wild Ferment Shiraz Viognier, New England, NSW	\$79
Brokenwood Hunter Valley Shiraz, Hunter Valley, NSW	\$85

Tyrrell's Vat 8 Shiraz Cabernet, Hunter Valley, NSW	\$120
Brokenwood Graveyard Shiraz, Hunter Valley, NSW	\$350
Grove Estate The Partners Cabernet Sauvignon, Hilltops, NSW	\$52
Ross Hill Tom and Harry Cabernet Sauvignon, Orange, NSW	\$58
Robert Stein Cabernet Sauvignon, Mudgee, NSW	\$62
Philip Shaw no17 Cabernet Blend, Orange, NSW	\$65
Peter Drayton Wildstreak Merlot, Hunter Valley, NSW	\$52
Tamburlaine Organic Grenache Shiraz Malbec, Orange, NSW	\$52
Angullong Fossil Hill Barbera, Orange, NSW	\$58
Margan Barbera, Hunter Valley, NSW	\$70
Topper's Mountain Nebbiolo, New England, NSW	\$80
Trentham The Family Nero D'Avola	\$52
Logan Weemala Tempranillo, Mudgee, NSW	\$52
Allandale Tempranillo, Hilltops, NSW	\$64
Tamburlaine Point 65 Organic Malbec, Orange, NSW	\$62
Nericon Durif, Riverina, NSW	\$48

## WINE LIST

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### AFTER DINNER

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De Iuliis Late Picked Semillon, Hunter Valley, NSW 500ml	\$58
Angullong Late Harvest Riesling, Orange, NSW	\$64
De Bortoli Noble One Botrytis Semillon, Riverina, NSW	\$75
Wildflower Gold Blend Wild Ale, Marrickville, NSW 750ml	\$36
Wildflower Amber Blend Wild Ale, Marrickville, NSW 750ml	\$36
Small Acres Cyder Appscato, Orange, NSW	\$36
Small Acres Cyder Sparkling Perry, Orange, NSW	\$49
Stone Dog Orange Blossom Honey Mead, Yarra, NSW	\$49
Stone Dog Honey and Berry Mead, Yarra, NSW	\$49
Pink Cloud Organic Kombucha Gala Apple, Central Coast, NSW	\$6.50
Pink Cloud Organic Kombucha Mandarin, Central Coast, NSW	\$6.50
Margan Off-Sweet Vermouth, Hunter Valley, NSW 60ml	\$12
De Bortoli Black Noble, Riverina, NSW 60ml	\$12
Toppers Mountain Vintage Tinta Roriz, New England, NSW 60ml	\$12
De Bortoli Show Liqueur Muscat, Riverina, NSW 60ml	\$12
McWilliam's Show Reserve 25 Year Old Topaque 60ml	\$20

## BEER AND SOFT DRINKS

### BEER AND CIDER

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Hahn Super Dry	\$10.00
Byron Bay Pale Lager	\$10.50
James Squire 150 Lashes Pale Ale	\$10.50
James Squire Four Wives Pilsner	\$10.50
Hahn Premium Light	\$8.00
James Squire Orchard Crush Cider	\$10.00

**Speak to your event planner about ICC Sydney's seasonal beers from independent, NSW craft breweries including Stone and Wood, Wayward, Young Henry's, and Batch.**

### JUICE AND SOFT DRINKS

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Orange juice or apple and blackcurrant juice	250ml	\$5.00
Mount Franklin sparkling water	450ml	\$5.00
Coca-Cola, Sprite or Coke No Sugar	600ml	\$5.50
Organic kombucha	330ml	\$6.50
Zico coconut water	330ml	\$5.50

**House made botanical water is served at dinner and cocktail parties at no cost. Water stations where no food and beverages are provided will incur labour costs.**