

STAND CATERING

2021 MENU

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.

MEETING ROOM /
ON STAND COFFEE

BARISTA
COFFEE

BREAKFAST
PLATTERS

MORNING OR
AFTERNOON TEA
BREAK

Cheese platter

BOXED
LUNCH TO GO

LUNCH
PLATTERS

SNACKS

SOMETHING
SWEET

GRAZING
PLATTERS

SOMETHING
SPECIAL

SASHIMI
STATION

POST SHOW
PLATTERS

EXHIBITION
COCKTAIL CANAPÉ
PACKAGES

STAND
BEVERAGES

TERMS AND
CONDITIONS



MEETING ROOM / ON STAND COFFEE

Suitable for small meetings or casual on-stand service a low capacity coffee machine adds a little hospitality for your guests.

NESPRESSO COFFEE MACHINE GEMINI CS 220 PRO

\$280 first day hire

80 capsules (4 flavours)

Selection of teas

Hot chocolate sachets

Full cream, skim and soy milk

All related equipment with 8oz heat barrier cups

\$35

Additional pods (10 units)

\$140

Additional days machine hire

Includes 40 additional pods.

10amp power

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

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

SEAFOOD FREE = SF

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 2021 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.

BARISTA COFFEE

Bump in for barista packages is scheduled 1 hour before the event is operational. If earlier installation is required, there is 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 ONE BARISTA

This package is suitable for low to medium volume events in which an average of 50 beverages per hour are required.

Package inclusions

Three hours of consecutive service.

Set up one hour prior to operation and pack down at the conclusion of service.

One professional barista.

Two group 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 milk, soy milk and sweeteners

8oz Biopack coffee cups.

\$895

Monday – Friday

*Additional hours \$155 per hour**

\$1,008

Saturday

*Additional hours \$177 per hour**

\$ 1,095

Sunday

*Additional hours \$188 per hour**

\$1,385

Public Holiday

*Additional hours \$320 per hour**

*Please note that this package will require breaks for the barista after 5 hours.

COFFEE CART WITH TWO BARISTAS

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

Package inclusions

Three hours of consecutive service.

Set up one hour prior to operation and pack down at the conclusion of service.

Two professional barista.

Two group 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 milk, soy milk and sweeteners

8oz Biopack coffee cups.

\$1,365

Monday – Friday

*Additional hours \$362 per hour**

\$1,450

Saturday

*Additional hours \$375 per hour**

\$1,580

Sunday

*Additional hours \$395 per hour**

\$2,035

Public Holiday

*Additional hours \$525 per hour**

*Please note that this package will require breaks for the baristas after 5 hours.

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BREAKFAST PLATTERS

\$67

Presented safely with ICC Sydney's
EventSafe measures in place.
12 pieces per platter.

Select one from either sweet or savoury
items.

Service times 6.00am to 10.00am.

SWEET ITEMS

Banana, date and oat muffins **V**

Assorted Danish breakfast pastries **V**

Bircher muesli with rolled oats, Battlow apple, dried fruits and
nuts **V**

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

SAVOURY ITEMS

Pressed bagels with smoked salmon, crème cheese and sweet
red onions

Mortadella toasted breakfast sandwiches with Provolone
cheese and pickled eggplant

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

Breakfast bowls – avocado, hazelnuts, shaved broccoli, kale,
torn zucchini flowers, quinoa, seasonal beans, pressed pear
and lemon (*boiled egg available on request*) **GF, VE**

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MORNING OR AFTERNOON TEA BREAK

\$67

12 pieces per platter.

Select one from either sweet or savoury items.

SWEET ITEMS

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

Coconut tapioca, passionfruit curd and passionfruit jelly verrines **GF**

Crisp, buttery Kouign Amann sunrise lime pastries

Coffee and raisin scrolls

Chocolate and banana bread with coastal rosemary

Blood lime, pear, white chocolate and vanilla muffins

SAVOURY ITEMS

Cheesy-mite scrolls with bush tomato **V**

Pork and fennel sausage rolls with rhubarb and plum relish

Selection of gourmet mini pies and spicy tomato relish

Seasonal mushroom, semidried tomato pesto and bocconcini Alsace tarts **V**

Potato and green pea samosas with spicy pineapple and mango chutney **V**

Kidney bean cornbread, avocado, jalapeno and tomato jam

Mini Moroccan chickpea pies **V**

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BOXED LUNCH TO GO

\$129

Serves five people.

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

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

SANDWICHES

Smoked Rangers Valley beef, pickled cabbage, sweet onion,
pickles and BBQ sauce

BLAT roll – bacon, gem lettuce, avocado and tomato with
lemon mayonnaise

A.L.T – avocado, rocket, tomatoes, green kale pesto and
pickled onions **VE**

Smashed curried egg, dill and lettuce on a milk bun **V**

Pino's free range salami, basil pesto, Swiss cheese, roasted red
capsicum on sour dough

Poached local chicken, avocado, tarragon and lemon on a soft
bun

WRAPS

Roasted sweet potato, native pepper berry, spinach,
mushrooms and lemon myrtle mayonnaise **VE**

Roasted cauliflower, green apple and zucchini slaw, coriander
and curry aioli **VE**

Shredded chicken, coriander, mint, lemon, BBQ corn and
jalapeno

Lemongrass scented Byron Bay pulled pork, slaw, pickled
vegetables, chilli and lime

Falafel, roasted pumpkin, tabbouleh and tahini sauce **V**

Roasted Portobello mushrooms, green tomatoes, brie and
rocket **V**

SALADS

Caesar salad 82, shaved Grana Padano, boiled egg, prosciutto
shards, crostini and creamy herb dressing

Roasted pumpkin, shredded green kale, black quinoa,
chickpeas, carrot, lemon and Dijon mustard **VE**

NSW Crookwell potato salad, radicchio, pickled vegetables,
herbs and grain mustard vinaigrette **VE**

Baby gem lettuce, fennel, red radish, peas and crushed
avocado salad with lime **VE**

BBQ sweet potato, roasted fennel, ancient grains, Willowbrae
goat's cheese, pomegranate arils and pickled onion **V**

Raw zucchini, rocket, spinach, red onion, toasted almonds,
lemon, mint and black quinoa **VE**

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LUNCH PLATTERS

A chef's selection of lunch platters served to the stand, presented safely with ICC Sydney's EventSafe measures in place.

Each platter serves ten guests.

VEGAN SANDWICH PLATTER

\$145 (30 pieces)

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

ASSORTED SANDWICHES AND WRAPS PLATTER

\$140 (30 pieces)

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

SUSHI PLATTER

\$140 (30 pieces)

Assorted hand cut sushi rolls served with wasabi, pickled ginger and soy sauce

RICE PAPER ROLLS

\$124 (30 pieces)

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

POKE BOWLS

\$150 (10 bowls)

Sushi rice, salmon, pickled carrot, radish, edamame beans and sesame seeds

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SNACKS

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

SNACKS

\$25 per bowl

Dried fruit and nuts (500g)

\$30 per bowl

ICC Sydney house blend spiced mixed nuts (500g)

\$51.50 per bowl

Whole seasonal fruit (20 per bowl)

SALTED CRISPS

\$51.50

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

Cubes (24 per plate)

\$90

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

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

Bars (12 per plate)

\$55

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

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

Slices (12 per plate)

\$55

Coconut (contains nuts)

Peanut butter (contains nuts)

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SOMETHING SWEET

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

COOKIE BOWLS

\$36 per bowl (12 pieces)

An assortment of house made cookies

Add a personalised or company logo with fondant topping \$1.50 per cookie. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

BAD BOY DONUTS

\$82 per platter (12 pieces)

Select one option:

Classic glazed ring donuts

Cronuts – sugared white chocolate and chocolate

Jam filled donuts

ICED CUPCAKES

\$67 per platter (12 pieces)

Select one option:

Rich chocolate

Red velvet

Vanilla

Topped with buttercream and chocolate crisps

Add a personalised or company logo with fondant topping \$1.50 per cupcake. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

PASTRY PLATTER

\$67 per platter (12 pieces)

One selection per platter

Select one option:

Mini almond croissants

Pain aux raisins

Apple and passionfruit streusel tarts

Chocolate, strawberry or coffee lamingtons

LOLLY JARS

Sweet lolly jar \$29 per jar

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

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

Fruity chews

Fantails

Snakes

Red skins

Lolly Allsorts

Jaffas

Jelly beans

Smarties

Banana bites

CHOCOLATE JAR

\$31 per jar

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

Mini Snickers

Mini Mars Bars

Mini Crunchies

Mini Bounty Bars

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GRAZING PLATTERS

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CHEESE PLATTER

\$165 per platter (serves 10)

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

CHARCUTERIE PLATTER

\$165 per platter (serves 10)

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

SEASONAL SLICED FRUIT SELECTION

\$124 per platter (serves 10)

Sliced seasonal fruits served with lemon myrtle yoghurt **GF, V**

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SOMETHING SPECIAL

Freshly made nutrient rich juices, presented safely with ICC Sydney's EventSafe measures in place.

JUICE BAR FLAVOURS

Mango, pineapple, coconut water, agave and watermelon

Orange, carrot, turmeric, ginger, celery and lemon

Carrot, Granny Smith apples, ginger and agave

Kale, spinach, strawberries, kiwi, pineapple and orange

OPTION 1

Live juice station
\$476

Package inclusions

1 x juice station set including a bench top fridge and commercial blender

15 litres of juice made on the stand per day (approx. 150 serves)

1 x on stand ICC Sydney service team member (3hrs)

150 x 5oz 150ml clear food grade compostable bioplastic cups

Package add-ons

Additional 10 litres of juice \$155

Branding

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

Footprint

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

Power requirements

2 x 10amp power supply

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

OPTION 2

Fresh juice delivery
\$206

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 \$155

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SOMETHING SPECIAL

Healthy blended fruit smoothie shakes, presented safely with ICC Sydney's EventSafe measures in place.

SMOOTHIE SHAKE FLAVOURS

Banana, chocolate protein powder, natural yoghurt, soy milk and honey

Pineapple, coconut water, coconut yoghurt, mint and chia seeds

Dates, vanilla protein powder, almond milk and coconut yoghurt

Mango lassi – mango, honey, coconut water, natural yoghurt

OPTION 1

Live smoothie station

\$615

Package inclusions

1 x smoothie station set including a bench top fridge and commercial blender

15 litres of smoothie made on the stand (approx. 150 serves)

1 x on stand ICC Sydney service team member (3hrs)

150 x 5oz 150ml clear food grade compostable bioplastic cups

Package add-ons

\$255

Additional 10 litres of smoothie

\$255

Add a second smoothie flavour to the package (approximately 10 litres)

Branding

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

Footprint

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

Power requirements

2 x 10amp power supply

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

OPTION 2

Fresh smoothie delivery

\$460

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

\$255

Additional 10 litres of smoothie

\$255

Add a second smoothie flavour to the package (approximately 10 litres)

Branding

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

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SOMETHING SPECIAL

Freshly popped popcorn with flavouring, presented safely with ICC Sydney's EventSafe measures in place.

POPCORN FLAVOURS

Butter
Honeycomb
Chocolate and raspberry
Salt and vinegar
Smokey bacon and cheese

OPTION 1

Live popcorn machine station

From \$462

Package inclusions

1 x popcorn machine
3kg popping corn made on the stand (approx. 200 portions, 100 of each flavour)
1 x on stand ICC Sydney service team member (3hr)

Package add-ons

\$155

Extra popping corn kernels 2kg and 150 serving boxes

\$93

Extra popping corn kernels 1kg and 50 serving boxes

Branding

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

Footprint

Popcorn machine is to be placed on a suitable 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

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

OPTION 2

Pre-packaged Popcorn

\$155

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 \$155 for 50 boxes

Branding

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

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SOMETHING SPECIAL

A selection of ice creams, sorbets and gelato, presented safely with ICC Sydney's EventSafe measures in place.

ICE CREAM AND GELATO FLAVOURS

Native macadamia nut and salted caramel ice cream **GF, V**

Cookies n Cream ice cream **V**

White chocolate chip ice cream **GF, V**

Mandarin and passionfruit sorbet **GF, V**

Toasted coconut and yoghurt sorbet **GF, V**

Strawberries and cream gelato **GF, V**

New flavours introduced seasonally

OPTION 1

Live ice cream cart

\$927

Package inclusions

1 x ice cream cart

Choice of three ice creams, sorbets or gelato

180 portions – 60 servings of each flavour

1 x on stand service team member – 3hrs

Package add-ons

\$150

Additional 5 litres tub (60 serves) ice cream, sorbet or gelato

Gluten free waffle cones \$1 per cone

Branding

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

Footprint

Cart dimensions of base (not including hood)

1,500mm (W) x 800mm (D) x 800 (H)

Power requirements

1 x 10amp power supply

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

OPTION 2

Pre-scooped ice cream

\$309

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 \$309 for 50 cups

Branding opportunities

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

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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, presented safely with ICC Sydney's EventSafe measures in place.

SOFT SERVE ICE CREAM AND YOGHURT

From \$721 per machine

Select one flavour per soft serve machine:

- Acai whip **GF, V**
- Chocolate **GF, V**
- French vanilla **GF, V**
- Mandarin **GF, V**
- Strawberry **GF, V**
- Tiramisu **GF, V**

New flavours introduced seasonally

Select three toppings:

- 100s and 1,000's
- Candy sprinkles
- Caramel sauce
- Chocolate chips
- Chocolate sauce
- Nutella

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 service team member (3hrs)
- Assorted toppings – three per machine

Package add-ons

\$150 per 5 litres

- Additional 5 litres (60 serves) soft serve ice cream
- Gluten free waffle cones \$1 per cone.

Branding

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

Footprint

Soft serve machine is to be placed on a counter top. Exhibitor to supply counter.

Machine dimensions – base 630mm (W) x 530mm (D) x 630mm (H).

Allow an operational footprint of 1,500mm x 2,000mm inclusive of counter.

Power requirements

1 x 10am power supply per machine.

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SASHIMI STATION

\$1,442

Live interactive sashimi station serving a selection of ocean fresh premium fish hand sliced in front of your guests by our specialist chef, presented safely with ICC Sydney's EventSafe measures in place.

POST SHOW PLATTERS

\$200 PER PLATTER

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

30 pieces per platter.

Select one option.

Delivered to the stand with cocktail napkins.

SASHIMI STATION

Package inclusions

1 x ice well and service station

120 pieces – 40 portions each of Hiramasa Kingfish, Yellowfin tuna and Saikou salmon

Condiments including pickled ginger, ponzu, grated daikon, wasabi and toasted sesame dressing

1 x on stand service team member – 3hrs

Footprint

Allow an operational footprint of 2,500mm x 1,500mm inclusive of ice well.

POST SHOW PLATTERS

Pork and fennel sausage rolls, spiced black plum, ginger and rhubarb compote

Selection of gourmet mini pies and spicy tomato relish

Potato and green pea samosa, spicy pineapple and mango chutney

Vegetarian spring rolls with sweet chilli and soy dipping sauces

Mixed mushrooms, semidried tomato pesto and bocconcini
Alsace tart

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

SEAFOOD FREE = SF

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 2021 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.

EXHIBITION COCKTAIL CANAPÉ PACKAGES

Canapé packages are a fully serviced option, presented safely with ICC Sydney's EventSafe measures in place. Includes dedicated ICC Sydney RSA certified food and beverage service team members to provide premium 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

30 minute package \$31 – select three cold and two hot canapés

1 hour package \$41.50 – select three cold and three hot canapés

1.5 hour package \$48.50 – select three cold and four hot canapés

2 hour package \$57 – select three cold, three hot canapés, one big bite and a dessert canapés

Additional canapés \$7 per guest.

Big Bite \$9.50 per guest.

Dessert canapé \$7 per guest.

COLD ITEMS

Kiko's torched Wagyu beef, hoisin mayonnaise, sesame crusted rice, chilli and yuzu

NSW farmed oysters, finger lime pearls, salmon caviar and pickled apples

King salmon, compressed cucumber, Archie Rose gin and pepper berry

Beetroot, fermented black garlic puree, cashew nut cream and walnuts **VE**

Paroo kangaroo, pepper berry, heirloom carrot, blue berries and wattleseed yoghurt

Onion tart, heirloom tomatoes and micro basil **V**

HOT ITEMS

Rangers Valley beef slider, double cheese, pickles and hectic sauce

Outback lamb cigar and wattleseed yoghurt

Hand rolled pork and prawn spring roll and nam prik sauce

Prawn toast, black sesame and sweet and sour chili

Assorted steamed and pan fried dumplings with soy dipping sauce

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

Pizzetta, tomato, Vannella buffalo mozzarella and basil **V**

BIG BITES

Beer battered barramundi, crinkle cut chips and tartare sauce

Veal and pork polpette, potato gnocchi, semi dried tomato sauce and Grana Padano 97

Eggplant Katsu sandwich, pickled mushrooms and miso mayonnaise **VE**

Poke bowl – sesame crusted tuna, seasoned long grain rice, pickled vegetables, edamame and sesame **GF**

Fried buttermilk chicken, pickled carrot, savoy cabbage and southwest aioli

DESSERT

Calamansi curd tart with Italian meringue

Pavlova, crème fraiche bavarois, mixed berries

Milk chocolate and raspberry brûlée tart

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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.

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.

WINE

Sparkling

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW 750ml \$45

See Saw Prosecco, Orange, NSW 750ml \$54

Swift NV Cuvée, Orange, NSW 750ml \$89

White

Swinging Bridge Sauvignon Blanc, Orange NSW 750ml \$52

Angullong Pinot Grigio, Orange, NSW 750ml \$52

Margan Original Chardonnay, Broke Fordwich NSW 750ml \$52

Tertini Riesling, Southern Highlands NSW 750ml \$64

Rosé

Luna Rosa Rosado, Central Ranges, NSW 750ml \$49

Margan Rose and Bramble Rosé, Hunter Valley, NSW 750ml \$68

Red

McWilliams 660 Pinot Noir, Tumbarumba, NSW 750ml \$68

De luliis Shiraz, Hunter Valley, NSW 750ml \$52

Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange NSW 750ml \$58

Allandale Tempranillo, Hilltops NSW 750ml \$50

BEER AND CIDER

Hahn Super Dry 330ml \$10

Heineken 330ml \$10.50

James Squire 150 Lashes Pale Ale 330ml \$10.50

Stone & Wood Pacific Ale 330ml \$11

Hahn Premium Light 330ml \$8

James Squire Orchard Crush Cider 330ml \$10

JUICE AND SOFT DRINKS

Water and soft drinks

Orange juice or apple and blackcurrant juice 250ml \$5

Mount Franklin still water 600ml \$5

Mount Franklin sparkling water 450ml \$5

Coca-Cola, Sprite or Coke No Sugar 600ml \$5.50

Pink Cloud organic kombucha 330ml \$6.50

Zico coconut water 330ml \$5.50

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.

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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 – Saturday	\$46 per hour (4hr min.)
Sunday	\$60 per hour (4hr min.)
Public Holidays	\$88 per hour (4hr min.)

CHEFS SERVICE RATES

Monday – Saturday	\$58 per hour (4hr min.)
Sunday	\$77.50 per hour (4hr min.)
Public Holidays	\$114 per hour (4hr min.)

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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. 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 three (3) 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 Services Manager, your dedicated ICC Sydney event planner 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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