



ICC SYDNEY
MENU COLLECTION 2018
BREAKFAST



MENU COLLECTION 2018

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No Saturday surcharge. After midnight surcharge – \$6.50 per guest.

Sunday and Public Holiday surcharges apply: Sunday – \$8.00 per guest.

Public holiday – \$14.00 per guest.

Note: above surcharges are only applicable for banquet style events i.e. not retail. Sunday and Public Holiday surcharges are only applicable for stand-alone events. Events that occur over multiple days DO NOT generally incur a Sunday or Public Holiday surcharge.

All rates shown are in Australian dollars AUD and are inclusive of GST.

All food and beverage prices are valid from 8 January 2018 until 31 December 2018.

CONTINENTAL BREAKFAST

\$25

Stand up style light cold breakfast. Served with:

- tea
- coffee
- hot chocolate
- two juices
- an assortment of breakfast pastries
- house made muesli
- sliced seasonal fruit.

Add a sweet or savoury item to your package for \$9 per item, per guest.

SWEET

SAVOURY

SWEET

—

House made coconut granola, seasonal fruit compote with vanilla infused house made yoghurt **SF, V, CONTAINS NUTS**

Acai and blueberry smoothie **GF, SF, V**

Waffles with fruit compote and tangy Country Valley cream **SF, V**

Seasonal fruit skewers with house made yoghurt dipping sauce **GF, SF, V**

Nutella brioche **SF, V, CONTAINS NUTS**

Filipino style breakfast trifle – chia, tapioca, lychee and halo halo **GF, SF, V**

SAVOURY

—

Open smoked salmon bagel, crème fraiche, horseradish, capers and dill

Egg, lettuce and cress finger sandwiches **SF, V**

Raw zucchini, quinoa hash, boiled egg, goats cheese, crispy shallots, sunflower seeds and avocado salad **GF, SF, V**

Assorted individual quiches – bacon, onion or mushroom **SF**

Avocado, sesame seeds, pistachios, curd and chickweed on toasted bread **SF, V, CONTAINS NUTS**

Roasted local field mushrooms, taleggio cheese on brioche **SF, V**



Carefully selected seasonal, sustainable and locally sourced produce to boost alertness and drive energy levels.

DAIRY FREE = DF

GLUTEN FREE = GF

SEAFOOD / CRUSTACEAN FREE = SF

VEGAN = VE

VEGETARIAN = V

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 products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products.

**Includes GST*

BREAKFAST ON THE GO

\$12 PER ITEM

—

For the time conscious guest, a quick and easy start to the day.

Hot and cold items collected from a food station with the ability to be eaten anywhere.

Add juice \$6 per guest.

Add coffee \$7 per guest.

SWEET

SAVOURY

SWEET

—

French toast with fresh berries, dark chocolate and fresh cream **SF, V**

House made coconut granola, fruit compote with vanilla infused house made yoghurt **SF, V, CONTAINS NUTS**

Acai and blueberry smoothie **SF, V**

Waffles with fruit compote and tangy Country Valley cream **SF, V**

Seasonal fruit skewers with house made yoghurt dipping sauce **GF, SF, V**

Nutella brioche **SF, V, CONTAINS NUTS**

SAVOURY

—

Croissant filled with smoked salmon, crème fraiche, horseradish, capers and dill

Croque monsieur – house made bread, smoky praga ham and cheesy mustard béchamel **SF**

Egg, tasty cheese, crispy bacon and chipotle BBQ sauce in a soft roll **SF**

Roasted local field mushrooms, egg and taleggio cheese in a milk bun **SF, V**

Raw zucchini, quinoa hash, boiled egg, goats cheese, crispy shallots, sunflower seeds and avocado salad **GF, SF, V**

Assorted individual quiches – bacon, onion or mushroom quiche **SF**

Warm smoked turkey and cheddar cheese croissant **SF**



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PERFORMANCE STAND UP BREAKFAST

\$39

—
Stand up style breakfast of sweet and savoury items, perfect for networking. Served with:

- tea
- coffee
- hot chocolate
- two juices
- house made botanical water
- an assortment of breakfast pastries
- smoothie shots
- house made muesli
- sliced seasonal fruit.

Package comes with two selections from either savoury or sweet.

Add more selections to your package for \$7 per item, per guest.

SWEET

SAVOURY

SWEET

—
Wholemeal fermented crumpets, Malfroys honey, Nutella and Pepe Saya butter **SF, V, CONTAINS NUTS**

Banana, acai and bran breakfast muffin **SF, V**

French toast with fresh berries, dark chocolate and cream **SF, V**

House made coconut granola, seasonal fruit compote with vanilla infused house made yoghurt **SF, V, CONTAINS NUTS**

Acai and blueberry smoothie **GF, SF, V**

Waffles with fresh fruit compote and tangy Country Valley cream **SF, V**

Lemon blueberry pancakes with berry compote and vanilla ricotta crème **SF, V**

Seasonal fruit skewers with house made yoghurt dipping sauce **GF, SF, V**

SAVOURY

—
Smoked salmon, avocado, ricotta and sesame seeds on an English muffin

Roasted local field mushrooms, egg and taleggio cheese slider **SF, V**

Zucchini and quinoa frittata, whipped ricotta and oven dried cherry tomatoes **GF, SF, V**

Corn and nori hash, avocado and puffed rice flakes **DF, SF, V**

Croque monsieur – house made bread, smoky praga ham and cheesy mustard béchamel **SF**

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

Turkey, brie and cranberry panini **SF**

Savoury muffin with roasted pumpkin, thyme and feta cheese **SF, V**



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SYDNEYSIDER SEATED BREAKFAST

\$46

Pre-set cold items shared in the middle of the table plus a hot plated option. Served with:

- tea
- coffee
- hot chocolate
- two juices
- house made botanical water
- an assortment of pastries
- smoothie shots
- house made muesli
- seasonal fruit.

Choice of one plated meal.

PLATED

PLATED

—

Common ground – free range scrambled eggs, toasted sourdough, crispy bacon, potato hash, chicken chipolata, roasted field mushrooms and herbed tomatoes **SF**

Super bowl – coconut and chia seed tapioca, freeze dried fruits, brazil nuts, honey oats and acai **SF, V, CONTAINS NUTS**

Country style beans, chorizo, avocado, Jannei goat cheese, pepitas seeds, corn and chilli bread **SF**

Pumpkin and sunflower seed loaf, ricotta cheese, mint, lemon balm, avocado and pomegranate **SF, V**

Apple cured salmon, beetroot, celeriac, potato and Pepe Saya crème fraiche **GF**

Chickpea fritters with avocado, corn, Willowbrae goat curd, black bean and jalapeño salsa **SF, V**

Sweetcorn, zucchini and cheese hash with smashed avocado, sweet pickled onion, coriander and mushroom ketchup **SF, V**

Salmon tataki, pickled vegetables, avocado, miso emulsion, edamame and sesame togarashi eggs **GF**



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