



ICC SYDNEY
MENU COLLECTION 2018
2018 MID-WEEK CHRISTMAS



MENU COLLECTION 2018

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*Mid Week Christmas Menus apply Monday to Thursday only.
All rates shown are in Australian dollars AUD and are inclusive of GST.
All food and beverage prices are valid from 1 January 2018 until 31 December 2018.*





FESTIVE PLATED MENU

Celebrate the festive season with our special mid-week Christmas menu served with brewed coffee, tea and mini Christmas fruit mince pies.

3 course plated menu served with a 4 hour festive beverage package - \$128 per guest.

Alternative service fee \$7.50 per course.

Mid-week Christmas menus available for events held Monday through to Thursday.

ENTRÉE

MAINS

DESSERTS

ENTRÉE

Cured Tasmanian salmon, pickled beetroot, radishes, fermented cucumber, red sorrel and berry

House smoked chicken, confit cherry tomatoes, charred corn and avocado salad, petit herbs **DF, GF**

Heirloom beetroots, goats curd, radicchio, black garlic and a fennel potato wafer **GF, V**

Roasted summer vegetable tart, pickled mixed mushrooms and Roma tomato salsa **V**

MAINS

Roasted pork loin with roasted pears, asparagus, potato puree, thyme and verjuice sauce **GF, SF**

Roast Turkey, pistachio and cranberry stuffing, French beans and crispy kipfler potatoes **SF, CONTAINS NUTS**

Slow roasted NSW beef, Yorkshire pudding, broccolini, leatherwood honey carrots and red wine jus **SF**

Crispy skin Tasmanian salmon, apple and watercress salad, charred leek and saffron sauce **GF**

Chicken Galantine, herb farce, minted peas, buttered mash potatoes and gravy **SF**

DESSERTS

Individual Christmas fruit pudding with crème anglaise rum and raisin ice cream

Spiced roasted pineapple, coconut sorbet and white chocolate mousse **GF, SF, V**

Eggnog panna cotta, blackberry compote and ginger bread crumble **SF, V**

Warm chocolate cake, Nutella fromage blanc and macerated berries **SF, CONTAINS NUTS**

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*





FESTIVE SHARING

—

Celebrate the festive season with our special mid-week Christmas menu designed to share served to the centre of each table.

Select one dish from the sharing platters and bowls, two protein dishes, two sides and one dessert served with a 4 hour festive beverage package, brewed coffee and tea - \$128 per guest.

Food only - \$75 per guest.

Mid-week Christmas menus available for events held Monday through to Thursday.

SHARING PLATTERS AND BOWLS

PROTEINS

SIDES

DESSERTS

SHARING PLATTERS AND BOWLS

—

A selection of sliced local artisan cured meats, cheeses, pickled vegetables and breads

Cured Tasmanian salmon, pickled beetroot, radishes, fermented cucumber, red sorrel and berry

House smoked chicken, confit cherry tomatoes, charred corn and avocado salad and petit herbs **DF, GF**

Baked local beetroot, faro, pistachio, Malfroy's honey and caraway seed glaze, Pepe Saya, crème fraiche and shallots **V, SF, CONTAINS NUTS**

PROTEINS

—

Chicken Galantine with a herb farce **GF, SF**

Slow roasted NSW beef, Yorkshire pudding and jus **SF**

Honey, orange and bourbon glazed ham, roasted apples **DF, GF, SF**

Baked Tasmanian salmon, lemon and cress **GF**

Roasted pork, roasted pears and pear gastrique **DF, GF, SF**



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SHARING PLATTERS AND BOWLS

PROTEINS

SIDES

DESSERTS

SIDES

—

Broccoli, bacon, peas and parsley **DF, GF, SF, V**

Heirloom carrots and smoked honey thyme butter **GF, SF, V**

Salt and Vinegar potatoes **GF, SF, VE**

Roasted cauliflower, carrots, currants, smoked almonds and yoghurt dressing
GF, SF, V, CONTAINS NUTS

DESSERTS

—

Fruit mince pies **GF, SF, V**

Christmas pudding and brandy anglaise **GF, V**

Salted pecan chocolate caramel tart **SF, V, CONTAINS NUTS**

Apple and passionfruit streusel cake **SF, V, CONTAINS NUTS**



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**Includes GST*



FESTIVE COCKTAIL PARTY

—
3 hour mid-week Christmas Cocktail Party menu served with a 4 hour festive beverage package \$128 per guest.

Mid-week Christmas menus available for events held Monday through to Thursday.

CANAPÉS

HOT CANAPÉS

BUFFET STATION

DESSERT BUFFET STATION

FESTIVE BEVERAGE PACKAGE

CANAPÉS

Waiter tray service

—
Vegetable rice paper rolls, hoisin sauce and coriander **GF, V**

Prawn cocktail, lemon gel, iceberg and tarragon **GF**

Coconut poached chicken, chilli and gem lettuce **DF, GF, SF**

HOT CANAPÉS

Waiter tray service

—
Blue cheese, walnut and quince galette **SF, V, CONTAINS NUTS**

Lamb and mint spring roll and wattle seed and chilli yoghurt **SF**

BBQ chicken skewers, honey, soy and sesame **DF, SF**

BUFFET STATION

—
Smoked pulled Kurobuta pork sliders, fennel and apple slaw with house made BBQ sauce **SF**

Fried buttermilk chicken, pickled carrot, savoy and Cajun aioli **SF**

Braised beef ragout, creamy polenta and herb gremolata **GF, SF**

Spanish paella, local mussels, calamari, king prawns, chorizo and saffron **DF, GF**

Sweet and sour chickpea's, naan bread and cucumber yoghurt **V**



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CANAPÉS

HOT CANAPÉS

BUFFET STATION

DESSERT BUFFET STATION

FESTIVE BEVERAGE PACKAGE

DESSERT BUFFET STATION

—

Chocolate caramel tart, salted pecans **SF, V, CONTAINS NUTS**

Mini Christmas fruit mince pies **GF, SF, V**

Pavlova, crème fraiche bavarois, mixed berries **GF, SF, V**

Sliced fruit platter

FESTIVE BEVERAGE PACKAGE

—

Showcasing some of the best wine regions in NSW, the package includes sparkling, white and red wines, two beers, juices and soft drinks.



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