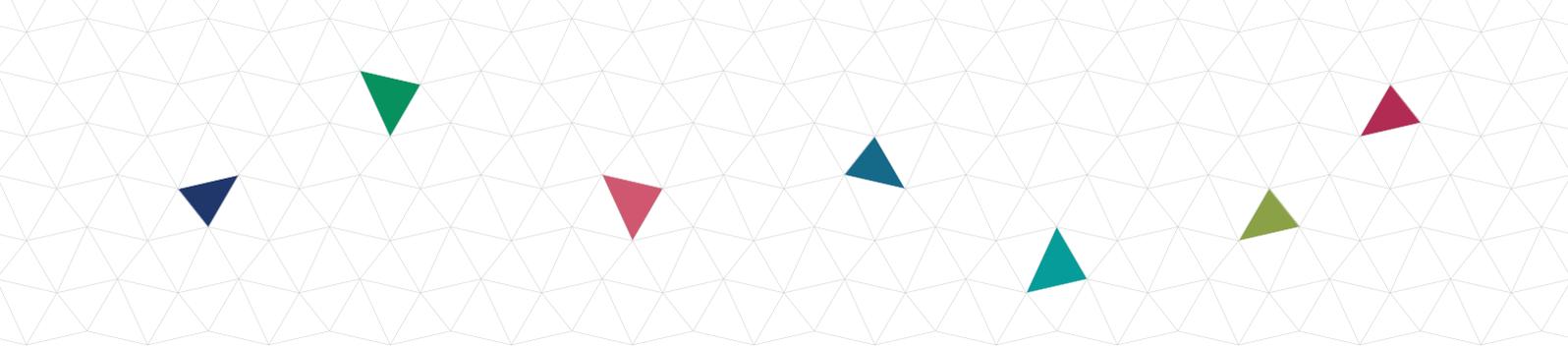




ICC SYDNEY
MENU COLLECTION 2018
COCKTAIL PARTIES



MENU COLLECTION 2018

CONTENTS

CANAPÉ PARTY _____ **P 3 – 4**

INTERACTIVE COOKING STATIONS _____ **P 5**

SUPPER CLUB _____ **P 6**

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 1 January 2018 until 31 December 2018.

CANAPÉ PARTY

\$39 PER GUEST

1 hour package

Choice of three cold and three hot items.
Add an additional \$6.50 per item or \$9 for big bite canapé.

\$46 PER GUEST

1.5 hour package

Choice of three cold and four hot items.
Add an additional \$6.50 per item or \$9 for big bite canapé.

\$53.50 PER GUEST

2 hour package

Choice of three cold items, three hot items,
one big bite canapé and one dessert
canapé.

\$81 PER GUEST

Roaming feast

3 hour package

Choice of three cold items, three hot items,
two big bite canapés, one dessert canapé
and one interactive cooking station.

\$93 PER GUEST

Street style food

3 hour package

Four interactive cooking stations with three
items per station. Minimum 100 guests.

—

Add an interactive cooking station
to a package for \$16.50 per
guest. Minimum 100 guests.

COLD

HOT

BIG BITES

DESSERT CANAPÉ

COLD

—

Torched Wagyu beef nigiri, spice and soy sauce **DF, GF, SF**

Pambula oysters, finger lime and salmon caviar **DF, GF**

Scallop ceviche, smashed avocado and jalapeño tostada **DF, GF**

Vitello tonnato – tuna tartare, roasted veal, caper mayo and crisp bread

Onion tart, heirloom tomatoes, basil and Willowbrae goats curd **SF, V**

Poached free range chicken, gem lettuce, tapioca cracker, tofu
and sesame **GF, SF**

Roast duck and vermicelli rice paper roll with nouc cham
DF, GF, SF

Saikou salmon sashimi, edamame, sesame and shiso **DF, GF**

HOT

—

Rangers Valley beef slider, double cheese, house pickles and
mushroom ketchup **SF**

Outback lamb cigar and wattle seed yoghurt **SF**

Spiced quail lollipops, pomegranate, pear and vanilla **DF, GF, SF**

Middle Eastern duck tart, sumac yoghurt, apricot and
pickled mustard **SF**

Poached octopus, lime, bottarga and smoked potato mash **GF**

Sticky Rangers Valley beef rib, onion soubise and potato crisp **GF, SF**

House made pork and prawn spring roll and nam prik sauce **DF**

Roast pumpkin, goats cheese, onion and pesto pizza **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*

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3 hour package

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\$93 PER GUEST

Street style food

3 hour package

Four interactive cooking stations with three items per station. Minimum 100 guests.

—

Add an interactive cooking station to a package for \$16.50 per guest, per hour. Minimum 100 guests.

COLD

HOT

BIG BITES

DESSERT CANAPÉ

BIG BITES

—

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

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

Sesame seared Yellowfin tuna, wombok slaw, fried shallots and pickled ginger **DF**

Beer battered barramundi, crinkle cut chips and tartare sauce **DF**

Pan fried potato gnocchi, goats curd, roasted cherry tomatoes and basil **SF, V**

Slow cooked Tasmanian salmon, smoked yoghurt, ancient grains fennel and orange salad

Prawn Po boy, ice berg, Sriracha and Japanese mayo

Overnight braised Cowra lamb, pistachio, almond, pomegranate, cracked freekeh, dried fruit and feta **SF, CONTAINS NUTS**

DESSERT CANAPÉS

—

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

White chocolate cheesecake with seasonal fruits **GF, SF, V**

Calamansi tart with Italian meringue **SF, V, CONTAINS NUTS**

Lime basil and strawberry breton tart with fennel pollen meringue **SF, V**

Milk chocolate and raspberry brulee tart **SF, V**

Mandarin and passionfruit bavaroise with compressed pineapple and lime **GF, SF, V**



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**Includes GST*

INTERACTIVE COOKING STATIONS

To be purchased with a canapé package.

\$16.50 PER GUEST

Minimum 100 guests.

Menus are tailored for your event.

Interactive cooking stations will activate only for duration of the selected canapé package.

EXAMPLES

EXAMPLES

JAPANESE

Yakatori chicken and green shallot skewers **DF**

Sesame pork katsu, wombok slaw, lime and coriander

Tempura vegetables, kewpie mayonnaise and togarashi

MEXICAN

Snapper ceviche, coconut, jalapeno, lime and avocado **GF**

Slow cooked Rangers Valley chilli con carne, beans and steamed rice

Crumbed fish taco, pickled red cabbage, jalapeno and lime mayo, smash avocado and coriander

SPANISH

Paella, free range chicken, local mussels, calamari, king prawns, chorizo and saffron **DF, GF**

Serrano ham, cheese and egg empanada with tomato and chipotle chutney

Braised ox cheek, PX, cauliflower and raisins **DF, GF**

AMERICAN

Maple and bourbon glazed baby back ribs **GF**

Southern fried chicken and classic slaw

Mini dog, pickles, cheesy sauce and onions

GELATO CART

Assorted house made gelato and sorbets scooped to order



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**Includes GST*

SUPPER CLUB

\$9 PER PIECE

—

To be purchased in conjunction with a canapé package.

Select items from the supper list.

ITEMS

PIZZA SLICES

ITEMS

—

Pork katsu sando, bulldog, kewpie mayonnaise and iceberg lettuce **SF**

After hours burger of beef, bacon, jalapeño, provolone cheese and secret sauce **SF**

Assorted steamed dumpling basket with black vinegar and soya dipping sauce

Braised beef and onion pie with umami ketchup

Aussie style fried chicken and lime aioli **SF**

Toasties of lamb, caramelised onion and saganaki cheese **SF**

Spicy chicken skewers, Asian slaw and peanut sauce **GF, SF, CONTAINS NUTS**

HOUSE MADE PIZZA SLICES

—

Proscuitto, parmesan, rocket and anchovy

Mushroom, taleggio cheese, artichoke and caramelised onion **SF, V**



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