



ICC SYDNEY
MENU COLLECTION 2018
STAND CATERING



MENU COLLECTION 2018

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MEETING ROOM / ON STAND COFFEE

\$280

Nespresso Coffee Machine Gemini
CS 220 Pro first day hire, includes:

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream milk
- all related equipment with
8oz heat barrier cups

Suitable for meetings up to 40 guests.

ADD-ON PACKAGE

URN PACKAGE

ADD-ON PACKAGE

OPTIONS FOR NESPRESSO COFFEE MACHINE

Additional pods (10 units)

\$35

Additional days machine hire

\$140

Machine hire charge will be waived with minimum of 40 pods per additional day hire.

10amp power

URN PACKAGE

OPTIONS FOR MEETING ROOMS ONLY

Small urn of hot water

30 cups

\$75

Large urn of hot water

60 cups

Includes selection of teas, instant coffee sachets, sugars, full cream milk, 8oz heat barrier cups and all related equipment.

\$150

Small urn of freshly brewed coffee

30 cups

\$75

Large urn of freshly brewed coffee

60 cups

Includes sugars, full cream milk, 8oz heat barrier cups and all related equipment.

\$150



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

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**Includes GST*

BARISTA COFFEE

Bump in for barista packages is scheduled 1.5 hours before the event is operational.

Bench dimensions are 1,500mm wide x 600mm deep.

Operational footprint is 1,800mm wide by 1,500mm deep.

Branding space on the bench / bar is 1000mm wide x 900mm 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 1000mm
- Minimum service space required is 1000mm wide by 600mm deep
- Under counter space required for water / waste / product is 1000mm x 700mm tall
- Plumbing hole required for water waste and electricity. 2 holes each at 6.5cm diameter or 1 hole at 12cm diameter

4 HOUR PACKAGE

8 HOUR PACKAGE

ADD-ON OPTIONS / ALTERNATIVES

4 HOUR PACKAGE

Monday – Saturday

\$750.00

Sunday

\$850

Public holiday

\$1,080.00

Includes one professional barista, set up/pack down, one-group coffee machine and grinder, bin, Delano coffee beans, selection of black and herbal teas, hot chocolate sachets, full cream, skim milk, soya milks, sweeteners and 100 8oz beverages.

Please note bench hire is at an additional cost.

We recommend two baristas for high volume requirements.

8 HOUR PACKAGE

Monday – Saturday

\$1,225.00

Sunday

\$1,370.00

Public holiday

\$1,795.00

Includes professional barista, set up / pack down, one-group coffee machine and grinder, bin, Delano coffee beans, selection of black and herbal teas, hot chocolate sachets, full cream, skim milk, soya milks, sweeteners and 200 8oz beverages, additional beverages can be added at a cost.

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4 HOUR PACKAGE

8 HOUR PACKAGE

ADD-ON OPTIONS / ALTERNATIVES

ADD-ON OPTIONS / ALTERNATIVES

Additional Cups

\$2.60

Bench Hire

\$75

Extending barista hours Monday – Saturday

\$55

Additional barista Monday – Saturday (4hr min)

\$220.00

Extending barista hours Sunday

\$75

Additional barista Sunday (4hr min)

\$300

Extending barista hours Public Holiday

\$115

Additional barista Public Holiday (4hr min)

\$460

Bump in day before event after 2pm

\$145

Bump in day before event before 2pm

\$250



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BREAKFAST ITEMS

\$60 PER PLATTER

—

Each platter contains 12 pieces.

Select 1 item only.

PASTRY PLATTER

SAVOURY PLATTER

PASTRY PLATTER

—

Assorted Danish breakfast pastries **SF, V**

Banana and chocolate chip bread **SF, V**

House made coconut granola, seasonal fruits and vanilla infused house made yoghurt **SF, V, CONTAINS NUTS**

Blueberry muffins with ginger crumble **SF, V, CONTAINS NUTS**

Pain au chocolate **SF, V**

SAVOURY PLATTER

—

Egg and bacon tarts **SF, V**

Cheesy scrolls **SF, V**

Feta cheese and herb scones **SF, V**

Egg, bacon and cheese rolls **SF**

Smoked ham and Swiss cheese croissants **SF**



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MORNING TEA OR AFTERNOON TEA

\$60 PER PLATTER

—

Each platter contains 12 pieces.

Select 1 item only.

SWEET ITEMS

SAVOURY ITEMS

SWEET ITEMS

—

Banana, apple and acai muffins **V**

Blueberry coconut friands **SF, V, CONTAINS NUTS**

Strawberry tart with a lemon zest yoghurt pastry cream **SF, V**

Dark chocolate raspberry brownie **SF, V**

Caramelised milk chocolate apricot pot **SF, V**

SAVOURY ITEMS

—

Spiced chicken empanada and red mojo **SF**

Selection of gourmet mini pies and house made spicy tomato relish

Field mushroom, fresh herb Alsace tart, bocconcini and tomato tapenade **SF, V**

Pork and fennel sausage roll with rhubarb and plum relish **SF**

Smoked ham and Swiss cheese croissants **SF**



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LUNCH PACKS

\$125 PER PLATTER
(recommended for 5 people)

—

Select 2 types of sandwiches (12 pieces) and 1 salad item.

Comes with fresh seasonal whole fruit and 5 x bottles of Mount Franklin still water.

SANDWICHES, WRAPS AND BREADS

SALADS

MORNING TEA PLATTER

SANDWICHES, WRAPS AND BREADS

—

Poached free range chicken, celery, seeded mustard, tasty cheese and cos lettuce **SF**

Wrap - falafel, hummus, tabouli and mesclun lettuce **DF, SF, VE**

Basil pesto, roasted red capsicum, baba ganoush, feta and grilled zucchini **SF, V,**
CONTAINS NUTS

Wrap - lemongrass scented Byron Bay pork, slaw, coriander, pickled vegetables, chilli and lime **DF, SF**

BLAT - Bacon, lettuce, Avocado and tomato **SF**

Rare roasted Rangers Valley beef, tomato, mustard and caramelised onion **SF**

Nduja salami, onion jam, basil, tomato, roasted capsicum, provolone cheese and wild rocket **SF**

Roasted Cowra lamb, crushed chickpea, pickled green tomatoes and minted yoghurt **SF**



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SANDWICHES, WRAPS AND BREADS

SALADS

MORNING TEA PLATTER

SALADS

—

Pearl barley, beetroot, green peas, spiced haloumi and sunflower seeds **SF, V**

Caesar Salad 82, shaved Grana Parmesan, boiled egg, prosciutto shards, crostini and creamy herb dressing **SF**

Curry lentil, roasted capsicum, cauliflower and fine herbs **DF, SF, VE**

Roasted pumpkin, endive, prosciutto shards with caramelised eggplant and yoghurt dip **GF, SF**

Sweet potato, brown rice, currants, celery and cashews **GF, SF, V, CONTAINS NUTS**

PLATTER

—

Assorted ribbon sandwiches

40 ribbon sandwiches:

Free range chicken and avocado

Egg, lettuce and cress **V**

Local free range ham and tasty cheese

\$130



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SNACK ITEMS

—

ICE CREAMS AND SORBETS

COOKIE PLATTER

CUPCAKE STASH

DONUT HUT

CHEESE PLATTER

FRESH SEASONAL SLICED FRUIT PLATTER

SEASONAL VEGETABLE CRUDITÉS

LOCAL PRODUCE PLATTER

HEALTHY NUTS AND PROTEIN BALLS

ICE CREAMS AND SORBETS

—

\$60 per platter

Each platter contains 12 pieces.

Selection of house made ice-creams and sorbets. Flavours change depending on seasonality. Scooped and served in individual small containers.

COOKIE PLATTER

—

\$30 per platter

Each platter contains 15 pieces.

Two varieties of fresh house baked cookies.

\$60 per platter

Each platter contains 30 pieces.

Two varieties of fresh house baked cookies.

CUPCAKE STASH

—

\$60 per platter

Each platter contains 12 pieces.

Rich chocolate or vanilla cupcakes topped with a light whipped buttercream frosting and crispy chocolate pieces.

Add your own chocolate personalised logo (white or milk chocolate base) for 50c per cupcake. Minimum 24 with 48 hours notice for logos.

DONUT HUT

—

\$60 per platter

Each platter contains 20 pieces.

Assorted brioche style donuts with fillings; chocolate, raspberry jam and apple filling.



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SNACK ITEMS

—

ICE CREAMS AND SORBETS

COOKIE PLATTER

CUPCAKE STASH

DONUT HUT

CHEESE PLATTER

FRESH SEASONAL SLICED FRUIT PLATTER

SEASONAL VEGETABLE CRUDITÉS

LOCAL PRODUCE PLATTER

HEALTHY NUTS AND PROTEIN BALLS

CHEESE PLATTER

—

Local artisan cheese

Served with selection of three cheeses, lavosh, crackers, spiced pear bread and cabernet quince paste **V**

\$150 per platter

FRESH SEASONAL SLICED FRUIT PLATTER

—

Served with lemon myrtle yoghurt **V**

\$110

SEASONAL VEGETABLE CRUDITÉS

—

Served with assorted house made condiments and dips **GF, V**

\$110

LOCAL PRODUCE PLATTER

—

Served with a selection of artisan cured meats, pickles and cheeses

\$150

HEALTHY NUTS AND PROTEIN BALLS

—

ICC Sydney's tailored blend of spiced mix nuts

\$20 per 500 grams

Fruit and nut mix **DF, SF, V**

\$25 per 500 grams

House made protein balls **SF, V, CONTAINS NUTS**

\$40 for 10

Chips and nuts mix **CONTAINS NUTS**

\$6.00 per guest



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SOMETHING SPECIAL

POPCORN

ICE CREAM CART

JUICE BAR

OPTION 1

From \$450

Popcorn machine

Freshly popped popcorn on your stand, served warm with house made flavouring. Choice of 2 flavours per day.

Package pricing

Includes 2 kg popping corn (100 serves) \$450 per day.

Optional

1 x on stand staff member (minimum of 4 hours) \$52.00 per hour.

Additions

Additional popping corn 1kg (50 serves) \$150.

Branding

The popcorn containers are provided with your order and are a plain design. To brand these cups exhibitors may adhere stickers to the containers or provide their own FOODGRADE 250ml containers.

Footprint

Popcorn machines are to be placed on a counter top.

The machine's base measures 500mm(W) x 600mm(D) with overall dimensions of 558mm(W) x 685mm(D) and 908mm(H). Please allow an operational footprint of 1500mm x 2000mm inclusive of the counter.

One 10amp connection is required for the machine. Client is to supply counter.

OPTION 2

From \$300

Pre-packaged Popcorn

Freshly made in our kitchen, delivered to your stand in small containers and flavoured with our house made seasonings.

Package pricing

Minimum order of 100 x 250ml cups - \$300.

Branding

Exhibitors may adhere stickers to the pre-packaged popcorn plain containers.



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SOMETHING SPECIAL

POPCORN

ICE CREAM CART

JUICE BAR

OPTION 1

From \$1,333

Ice cream cart

A selection of house made ice creams and sorbets, scooped to order served either in a waffle cone or a small container.

Package pricing

Three types of house made sorbet and or ice cream with seasonal flavours to select from.

150 portions at \$1,125 per day (50 of each flavour).

1 x on stand staff member (minimum of 4 continuous hours) \$52.00 per hour.

Additions

Ice cream/sorbet charged at \$250 per five litres (50 serves).

Branding

Ice-cream containers are provided with your order and are a plain design.

To brand these cups exhibitors may adhere stickers to the containers or provide their own FOODGRADE 100ml containers.

Footprint

Machines vary in size however please allow a minimum of 2000mm² for a smaller cart (this includes working space) 10amp power requirement.

OPTION 2

From \$250

Ice cream cart

Ice creams or sorbets scooped in our kitchen and served in small containers delivered to the stand.

Package pricing

Minimum order of five litres single flavour (50 serves) at \$250.

Branding

Exhibitors may adhere stickers to the pre-packaged ice-cream containers as they provided in plain packaging.



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SOMETHING SPECIAL

—

POPCORN

ICE CREAM CART

JUICE BAR

SOFT SERVE ICE CREAM PACKAGE

OPTION 1

From \$508

—

Juice bar

Freshly made juices on your stand. Select one option from our seasonal juice range.

Package pricing

15 litres of juice at \$300 per day (approximately 150 serves).

Required 1 x on stand staff member (minimum of 4 hours) \$52.00 per hour.

Additions: Minimum order of 10 litres at \$150.

Branding

5oz (150ml) clear unbranded plastic cups are provided with your order.

Exhibitors are more than welcome to supply branded FOODGRADE 150ml cups.

Footprint

Please allow 2000mm x 3000mm including working space.

Power requirements

1 x 10amp power supply.

OPTION 2

From \$150

—

Juice bar

Freshly made juices from our kitchen and delivered in jugs to your stand. selection.

Package pricing

Sold by the litre with a minimum purchase of 10 litres (each flavour) at \$15 per litre.

Branding

5oz (150ml) clear plastic cups are provided with your order. To brand these cups exhibitors may adhere stickers to the containers or provide their own FOODGRADE 150ml cups.



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SOMETHING SPECIAL

POPCORN

ICE CREAM CART

JUICE BAR

SOFT SERVE ICE CREAM PACKAGE

SOFT SERVE ICE CREAM PACKAGE

From \$650

House made preservative free soft serve ice cream served with a selection of toppings in a waffle cone or disposable sundae cup. Flavours change seasonally.

Package pricing

Select one flavour per soft serve machine.

150 portions served in waffle cones or 100ml sundae cups with spoons and cocktail napkins.

Toppings - chocolate rice crisp's, hundreds & thousands, dark chocolate sauce and caramelised popcorn.

One on stand ICC Sydney kitchen team member (3 hours).

Gluten free waffle cones \$1.00 extra per cone.

Additions

Additional soft serve ice cream, 5 litres per 50 portions, \$125.

Additional per hour for on stand ICC Sydney kitchen team member \$52.00 per hour.

Branding

The supplied unbranded disposal sundae cups can be branded using adhesive stickers or client/sponsors can provide own branded FOODGRADE 100ml containers.



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STAND BEVERAGES

—

Beverages are delivered to your stand chilled with complimentary disposable glassware.

Please discuss any refrigeration requirements with your stand builder.

WATER AND SOFT DRINKS

WINE

BEER AND CIDER

STAND BEVERAGE DROP OFF SERVICE

COCKTAIL BEVERAGES

WATER AND SOFT DRINKS

Orange juice or apple and blackcurrant juice	300ml	\$4.50
Premium bottled juice blends	260ml	\$5
Mount Franklin still water	600ml	\$4.50
Mount Franklin sparkling water	450ml	\$4.50
Coca-Cola, Lift, Sprite or Coke Sugar Free	600ml	\$5.50
Zico coconut water	330ml	\$5.50

WINE

Secret Garden Brut Cuvee, Murray River, NSW	750ml	\$42
See Saw Prosecco, Orange, NSW	750ml	\$50
Swinging Bridge Sauvignon Blanc, Orange NSW	750ml	\$46
David Hook Pinot Grigio, Hunter Valley NSW	750ml	\$52
Margan Original Chardonnay, Broke Fordwich NSW	750ml	\$52
Tertini Riesling, Southern Highlands NSW	750ml	\$60
First Ridge Rosé, Mudgee, NSW	750ml	\$46
McWilliams 660 Pinot Noir, Tumbarumba, NSW	750ml	\$65
De luliis Shiraz, Hunter Valley, NSW	750ml	\$46
Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange NSW	750ml	\$54
Allandale Tempranillo, Hilltops NSW	750ml	\$58



STAND BEVERAGES

—

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WATER AND SOFT DRINKS

WINE

BEER AND CIDER

STAND BEVERAGE DROP OFF SERVICE

COCKTAIL BEVERAGES

BEER AND CIDER

—

Hahn Super Dry	330 ml	\$9
Heineken	330 ml	\$10
James Squire 150 Lashes Pale Ale	330 ml	\$10
Little Creatures Pilsner	330 ml	\$10
Batch Brewing Co West Coast IPA can	440ml	\$12
Hahn Premium Light	330 ml	\$7
James Squire Orchard Crush Cider	330 ml	\$9

STAND BEVERAGE DROP OFF SERVICE

—

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.

All alcohol requires service by NSW Responsible Service of Alcohol certified persons. 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 service team members can be supplied if required on a user pays basis.

COCKTAIL BEVERAGES

—

For a full range of cocktail party beverage packages please refer to our extensive Wine & Drink Collection.

A minimum spend of \$1,150 will apply for functions.

CANAPÉ PACKAGE

30 MIN PACKAGE

\$26pp – select 3 x cold 2 x hot canapés

1 HOUR PACKAGE

\$39pp – select 3 x cold 3 x hot canapés

1.5 HOUR PACKAGE

\$45pp – select 3 cold and 4 hot canapés

2 HOUR PACKAGE

\$52pp – select 3 cold, 3 hot, 1 x big bite canapé and a dessert canapé

—

Additional canapés \$6.50 per guest

Big bite canapés \$9 per guest.

COLD ITEMS

HOT ITEMS

BIG BITES

DESSERT CANAPÉS

COLD ITEMS

—

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

Pambula oyster's finger lime and salmon caviar **DF, GF**

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

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

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

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

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

HOT ITEMS

—

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

Rangers valley Beef burger, double cheese, house pickles and mushroom ketchup **SF**

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

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



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—

Additional canapés \$6.50 per guest.

Big bite canapés \$9 per guest.

COLD ITEMS

HOT ITEMS

BIG BITES

DESSERT CANAPÉS

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**

Prawn Po boy, ice berg, Sriracha and Japanese mayo

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

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

DESSERT CANAPÉS

—

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

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

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



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ON STAND FUNCTION CRITERIA

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The positioning of your stand within the floorplan directly affects our ability to serve hot food at your stand. Please note that 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 require written approval from the organiser.

The above packages are inclusive of food and beverage service staff however minimum numbers may apply.

FOOD AND BEVERAGE SERVICE STAFF RATES

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Monday - Saturday	\$42 per hour (minimum 4 hours)
Sunday	\$55 per hour (minimum 4 hours)
Public Holiday	\$81 per hour (minimum 4 hours)

CHEF SERVICE RATES

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Monday - Saturday	\$52 per hour (minimum 4 hours)
Sunday	\$68 per hour (minimum 4 hours)
Public Holiday	\$94 per hour (minimum 4 hours)



TERMS AND CONDITIONS

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International Convention Centre Sydney (ICC Sydney) has the sole catering rights for the sale or distribution of any article of food or drink. Therefore, no food or beverage may be brought into the Centre without prior consent. Exemptions may apply for exhibitors providing food products as a means of demonstrating manufacturing equipment or if the item is directly related to the exhibitor's core business. For more information or to apply for an exemption please refer to our [food sampling form](#).

Please note:

Breakfast items, morning tea or afternoon tea items, lunch packs and snack boxes 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. Please contact your stand builder or external exhibition hire company if these items are required.

An authorised signatory MUST be present at the stand at all delivery times stated on the stand catering order form.

Please contact exhibitor services on +612 9215 7373 or email Exhibitionservices@iccsydney.com for further information.

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.