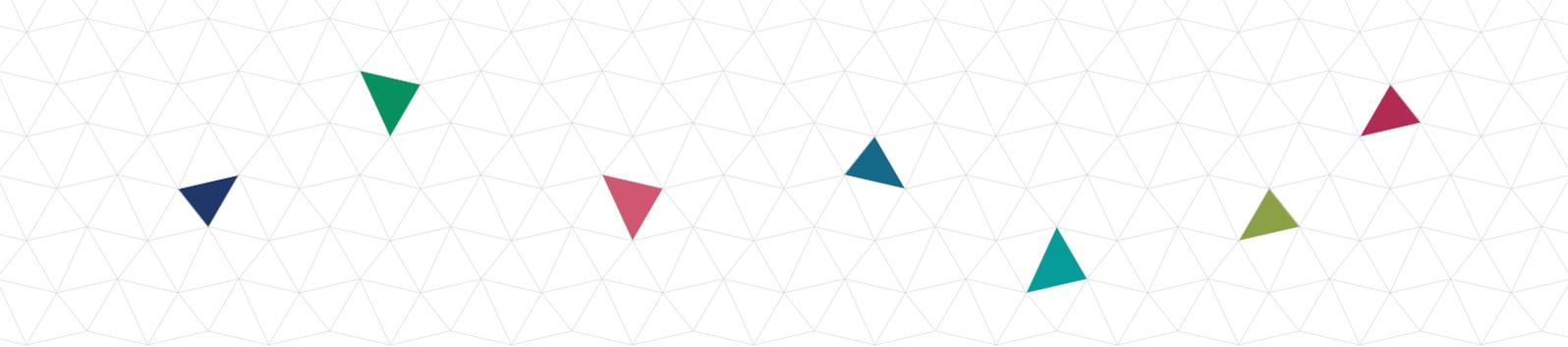




ICC SYDNEY
MENU COLLECTION 2018
MORNING TEA & AFTERNOON TEA



MENU COLLECTION 2018

CONTENTS

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COFFEE AND TEA HOUSE _____ **P 3**

MORNING AND AFTERNOON TEA _____ **P 4 – 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.

MORNING ARRIVAL

\$5.50 PER GUEST*

—

Served for up to 45 minutes.

Minimum cost is \$300.

STANDARD BREAK

\$7.50 PER GUEST

—

Add house-baked cookies \$9.50 per guest

Coffee and tea available all day - \$22.50 per guest **

Served for up to 45 minutes.

Minimum cost is \$300.

BARISTA BREAK

\$9.50 PER GUEST

—

Add house-baked cookies - \$11.50 per guest

Add barista to lunch break - \$1.75 per guest

Coffee and tea available all day - \$31.50 per guest **

Minimum cost is \$1,235.

Combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical water

—

Combination of brewed premium coffee and self-serve 'bean to cup' espresso machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical water

—

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee, premium brewed coffee and self-serve 'bean to cup' espresso machines.

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical water

***Only in conjunction with the Standard Break package**

****Continuous service for up to 8 hours**



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*

MORNING AND AFTERNOON TEA

—

Select 1 item = \$6.50 served at 1 piece per guest.

Select 2 items = \$10.50 served at 1.7 pieces per guest.

Select 3 items = \$13.00 served at 2.2 pieces per guest.

Chef's selection of a savoury and sweet item.

Let our chefs create a package for you, \$10 per guest with two items of chef's selections served at 1.7 pieces per guest.

Platters are to be purchased in conjunction with at least one item from our morning tea or afternoon tea selections. Platters are for 10 people.

SWEET

SAVOURY

PLATTERS

SWEET

—

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

Dark chocolate raspberry brownie **SF, V,**

Pineapple cheesecake tart **SF, V,**

Assorted lamingtons with cream **SF, V,**

Scones with seasonal house made jam and Country Valley vanilla cream **SF, V,**

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

Honey macadamia tart **SF, V, CONTAINS NUTS**

Assorted seasonal house made muffins **SF, V,**

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

Almond croissants **SF, V, CONTAINS NUTS**

Powerballs and granola bar selection **SF, V, CONTAINS NUTS**

Assorted filled Italian cannolis (lemon and ricotta, hazelnut chocolate, coffee cream) **SF, V, CONTAINS NUTS**

Chocolate chip banana loaf **SF, V,**

Coconut lemon and raspberry loaf **SF, V,**

Assorted house made filled brioche donuts **SF, V, CONTAINS NUTS**



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SAVOURY

PLATTERS

SAVOURY

—

Zucchini, ricotta and mint tart **SF, V**

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

Chicken and leek puff pastry wrap **SF**

Cheese and herb scones **SF, V**

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

Miso pork filled croissants **SF**

Korean chicken cutlet with kimchi aioli **GF**

Field mushroom and fresh herb alsace tart with a bocconcini and tomato tapenade **SF, V**

Potato and green pea samosa **SF, V**

Spiced chicken empanada and red mojo **SF**

Smoked salmon, cornbread, avocado and spice

Assorted mini pies served with tomato relish **SF**

Something extra – \$7 per item:

Seasonal flavour selection of house made ice cream and sorbet (served individually)

Mango and passionfruit smoothie

Assorted NSW pure pops



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SAVOURY

SWEET

PLATTERS

PLATTERS

—

Local artisan cheese

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

\$150

Seasonal vegetable crudité's

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

\$110

Fresh seasonal sliced fruit

Served with lemon myrtle yoghurt

\$110

Local produce platter

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

\$150

Assorted ribbon sandwiches

40 ribbon sandwiches:

Free range chicken and avocado

Egg, lettuce and cress **V**

Local free range ham and tasty cheese

\$130

Assorted vegan ribbon sandwiches

40 vegan ribbon sandwiches **SF, VE**

\$150



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