

SYDNEY VIEWS

FEEDING INNOVATION EDITION

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Hotels on the rise

From waterfront luxury to refurbished icons, Sydney hotels are on the up and up.

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Food science

Healthy chef and nutritionist Teresa Cutter reviews ICC Sydney's smart food philosophy.

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Wine trends

Sydney's 2015 Good Food Guide Sommelier of the Year shares his views on an evolving local wine scene.



Welcome from the CEO

by GEOFF DONAGHY



In addition to his role as Chief Executive Officer at ICC Sydney, Geoff Donaghy is Director of Convention Centres AEG Ogden and President of the International Association of Congress Centres (AIPC) and is its representative on peak global body, the Joint Meetings Industry Council (JMIC).

As we count down to the opening of Australia's premier convention, exhibition and entertainment precinct in December, I'm pleased to share with you what I believe to be the formula for establishing one of the world's most extraordinary venues.

1. Location

Blessed with a stunning natural environment, ICC Sydney is located right on the foreshore of a spectacular harbour. More important though is its position in the heart of the city and transport nodes.

The development of Sydney's western harbour now positions Darling Harbour at the centre of the city's intellectual capital precincts. The CBD sits to our east, the new financial district of Barangaroo to our north, educational precincts and the city's most prolific startup hub to our south and key media and cultural facilities to our west.

ICC Sydney enjoys all of this and is a pivotal component of a \$3.4 billion program to revitalise Darling Harbour and its public domain.

2. Design

Through a collaborative process with the New South Wales State Government, architects Hassell + Populous, and our consortium partners Lendlease, we are creating a new model for hosting business and entertainment events. ICC Sydney comprises three interconnected buildings and will deliver a dynamic, activated precinct with multipurpose facilities and flexible spaces designed to maximise opportunities for collaboration.

3. Technology

As a new build, ICC Sydney is equipped with an integrated technological backbone that will provide flexibility for years to come.

Delegates will have venue-wide access to high bandwidth and robust wireless connectivity, dynamic HD digital signage and elite conferencing facilities. The venue's high calibre and functional IT network is hardwired into every room, providing the ability to tailor solutions for every event, now and in the future.

These features are certain. As we close in on the final months to opening, we are now acutely focussed on what I call the magic ingredients.

4. People

With a focus on blending seasoned industry experts, from the AEG Ogden network, our city, state and nation, with professionals from adjacent industries, we are building an extraordinary team that together will open the most exciting venue being developed in the world today.

Over the coming months, my key focus is to create a truly great workplace, one with rewarding jobs and exciting career opportunities for the 2,000 people that make up ICC Sydney's talent force. It really is our people that will make a marked difference to your event experience.

5. Culinary excellence

In some instances, our delegates are with us for four or five days and their health, enjoyment and performance are extremely important to us.

ICC Sydney is set to provide ample choice for its visitors and clients plus world class service and cuisine.

Our commitment to food for performance, both physical and mental, is driven by an innate understanding of the importance of fresh, seasonal and ethical produce.

What sets us apart is Executive Chef Tony Panetta's work with nutritionists to understand the science behind ingredients, ensuring we offer the best possible meal to suit a range of tastes.

I am so proud to be part of the team creating this crucial piece of Sydney's infrastructure – it will truly set a new standard for events across the globe.

We look forward to welcoming you to experience world class in everything that we do this December. ▲

ICC Sydney is being delivered by the NSW Government in partnership with Darling Harbour Live, comprising Lendlease, Hostplus, Capella Capital, AEG Ogden and Spotless FM, as part of Darling Harbour's most exciting renewal in 25 years.

Sydney: Australia's intellectual capital



Home to Australia's key regulatory bodies

Reserve Bank of Australia (RBA)
Australian Securities Exchange (ASX)



Australia's No. 1 research hub

3 world renowned research institutions
(Garvan Institute, Lowy Research Centre and Victor Chang Cardiac Research Institute);
8 Cooperative Research Centres
14 major teaching hospitals



No. 1 reputable city globally (Reputation Institute 2015)



5 top tier universities

(Macquarie University, University of New South Wales, University of Sydney, University of Technology Sydney, Western Sydney University)



Australia's No. 1 business events destination (International Congress & Convention Association 2015)



Home to Australia's only integrated
convention, exhibition and
entertainment precinct

Credits

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ICC Sydney Executive Chef Tony Panetta visits
Martin Boetz at the Cooks Co-op and tastes some
of his Hawkesbury River local produce.

Vivid Sydney

A shining example of the power of events

Recognised as Australia's home of major events, Sydney has consistently shown that it can host the biggest and best events in the world, in style. This ability to deliver on the world stage has seen it earn billions of dollars while fostering astounding creativity and innovation.



VIVID SYDNEY IS THE WORLD'S LARGEST FESTIVAL OF LIGHT, MUSIC AND IDEAS, A SPECTACULAR ATTRACTION WITHIN THE CITY'S IMPRESSIVE CALENDAR OF CONSUMER AND BUSINESS EVENTS AND A SPARKLING EXAMPLE OF SYDNEY'S CAPACITY TO CATER TO LARGE EVENTS AND VISITOR NUMBERS.

More than just a famed light show, the annual showcase brings together hundreds of local and international musicians, DJs, artists, entrepreneurs and innovators to inspire discussion and new ideas.

The multifaceted festival is an events and tourism industry sensation, attracting 1.7 million attendees in 2015 alone – an increase of 19 per cent on the record 1.43 million who attended in 2014.

"Now in its eighth year, Vivid Sydney is one of the world's most renowned festivals and this is reflected in the record sales of related domestic and international travel packages, with more than 43,250 of these sold in 2015," said Minister for Trade, Tourism and Major Events, Stuart Ayres.



- 1 Sydney Opera House comes alive for Vivid Sydney
 - 2 Rebel8 present at Vivid Ideas
 - 3 A colourful Van Gogh performer
- IMAGE CREDIT Destination NSW

Part of Vivid Sydney's success has been its commitment to evolution. The evolving nature of the Vivid Ideas program to capture new technologies, innovation and creative platforms combines with consumer and business events to pack a major punch.

Today Vivid Ideas is Asia Pacific's key annual celebration of innovation and community as it facilitates connections between business and creative leaders to support professional development, industry updates, and market opportunities, gathering all the conversations, conventions and key announcements in one place.

Major events across NSW, including Vivid Sydney which is owned, managed and produced by Destination NSW, have been critical to the State's success, including being domestically named as the number one State to visit in Australia.

"Over the past 12 months, we have welcomed more than 27.8 million Australian visitors alone who stayed 90 million nights and spent nearly \$16 billion. Maintaining and growing NSW as Australia's number one tourism and events destination is one of the Government's key priorities," said Mr Ayres.

An example of how this objective is being supported is via the NSW Government's commitment to the lucrative business events sector and the multibillion dollar transformation of Sydney's Darling Harbour precinct – the home of International Convention Centre Sydney (ICC Sydney), Australia's premier integrated convention, exhibition and entertainment precinct.

Opening in December 2016, ICC Sydney will deliver \$5 billion in economic benefits to NSW over the next 25 years, hosting a range of business and live entertainment events year-round across its range of multipurpose facilities. Through its integrated design and prime location, it will also allow visitors and locals to rub shoulders and easily connect with the thriving creative, business and startup scenes within the heart of the city.

Sydney's understanding of the power of major consumer and business events and its dedication to prioritising investment in this area is clearly a key reason the city ticks the boxes of culture, commerce and innovation, making it a truly spectacular place to live and visit. ▲

Vivid Sydney will take place from 27 May to 13 June 2016. For more information, visit www.vividsydney.com

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Our in-house foodie and receptionist discovers Sydney's best markets and coffee roasters

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Views from the top

Local influencer views on vibrant cities and world class dining

Sydney's accommodation renaissance

Exciting new waterfront precincts, hotels and major refurbishments in Sydney are being driven by long-term growth in visitors.

Darling Harbour is undergoing a \$3.4 billion transformation that will see this precinct completely reinvented.

PREPARE TO INDULGE IN A HOST OF NEW BARS AND RESTAURANTS, FABULOUS SHOPPING, THE CIRCA 600-ROOM ICC SYDNEY HOTEL (WHICH WILL BE BRANDED SOFITEL SYDNEY DARLING HARBOUR BY ACCOR WHEN IT OPENS IN Q3 2017), A HARBOURSIDE PUBLIC DOMAIN AND THE CUTTING-EDGE INTERNATIONAL CONVENTION CENTRE SYDNEY, OPENING DECEMBER 2016.

Located on a 22ha prime foreshore site, Barangaroo is destined to become Sydney's new financial and business hub, with a waterfront promenade running the length of this impressive site. **The Crown Sydney Hotel Resort** will be Sydney's first six-star hotel, featuring 350 hotel rooms and suites, luxury apartments, signature restaurants, bars, luxury retail outlets, pool and spa facilities, conference rooms and VIP gaming facilities.

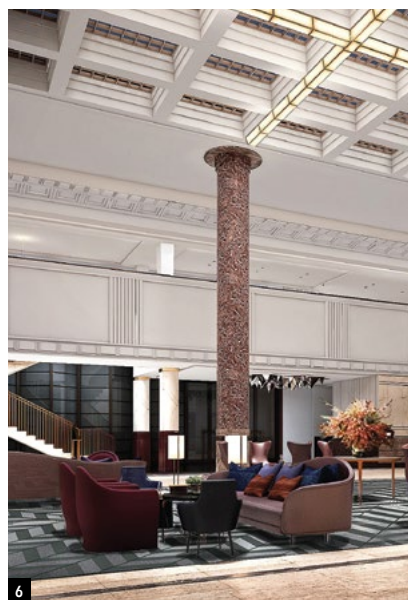
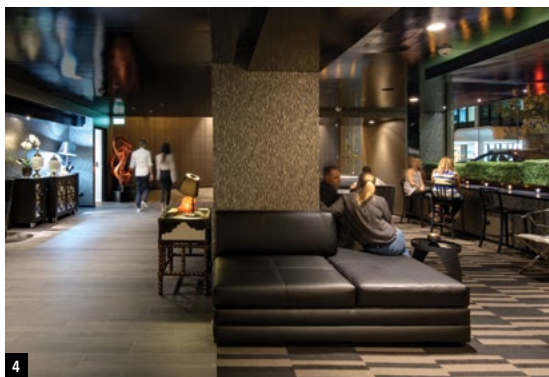
Following a \$30 million refurbishment, **The Langham Sydney** has been named one of the Top 100 Hotels of the World by US connoisseur publication, Robb Report. **Four Points by Sheraton**, the largest hotel in the city, is expanding too with 222 rooms (totaling over 900 rooms at completion) plus more dining areas and bars. Also from the Starwood hotel group, **Aloft Sydney** is scheduled to open in late 2016 in the iconic Druids House building on Pitt Street, bringing funky and affordable accommodation to the city's vibrant Koreatown district. One of Sydney's finest examples of Art Deco glamour has recently opened its doors as the five-star **Primus Hotel Sydney**. The 172-room hotel is also located on Pitt Street, in the former Sydney Water Board headquarters, and features lavish contemporary interiors, rooftop pool and gym.

The Star Sydney is planning to invest around \$1 billion over five years to further transform the western harbour precinct. The plans include an upgrade to their five-star **Astral Tower and Residences** (in progress), new meeting spaces and significant retail development. In addition, a new hotel tower is being planned and a ribbon development along the current harbour facing rooftop. The Star is in discussions with the **Ritz-Carlton** in relation to branding of the new hotel.

Meanwhile, hotel accommodation continues to boom at Sydney Airport with the opening of the Accor group's \$100 million five-star **Pullman Sydney Airport** scheduled for May 2016, and the 209-room **Travelodge Sydney Airport** opening later in the year.

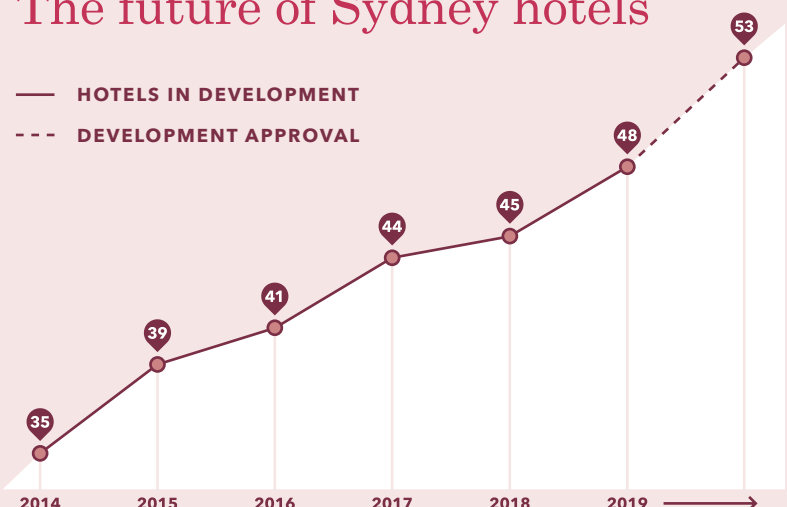
The Urban Newtown brings a post-industrial style to an exciting inner-west dining and nightlife district. In artsy Chippendale, the city's most happening neighbourhood, the **Old Clare Hotel** has reopened after a multimillion-dollar refit. The 62-room boutique hotel has different suite styles, ranging from stylish and cosy to opulent and showy. It's also home to three of Sydney's hottest new restaurants, with esteemed chefs Sam Miller (Silvereye) Clayton Wells (Automata) and Jason Atherton (Kensington Street Social) at the helm. Nearby, in avant-garde Surry Hills, **57 Hotel** on Foveaux Street offers slick retro styling complemented by the latest in techno-toys. ▲

1 *The Langham Sydney*
2,3 *Old Clare Hotel*
4 *57 Hotel*
5,6 *Primus Hotel*



The future of Sydney hotels

— HOTELS IN DEVELOPMENT
- - - DEVELOPMENT APPROVAL

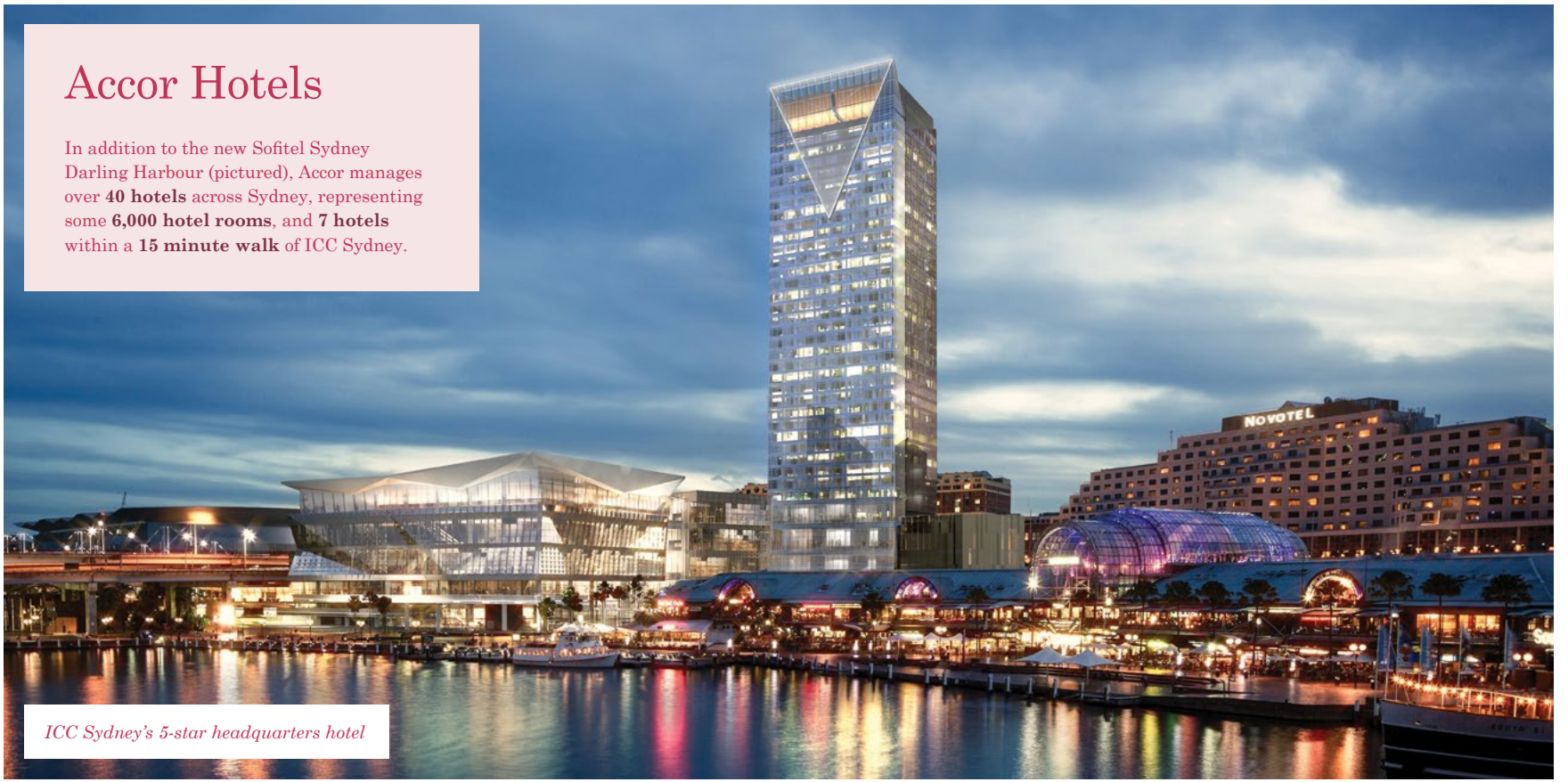


Source: Tourism Accommodation Australia

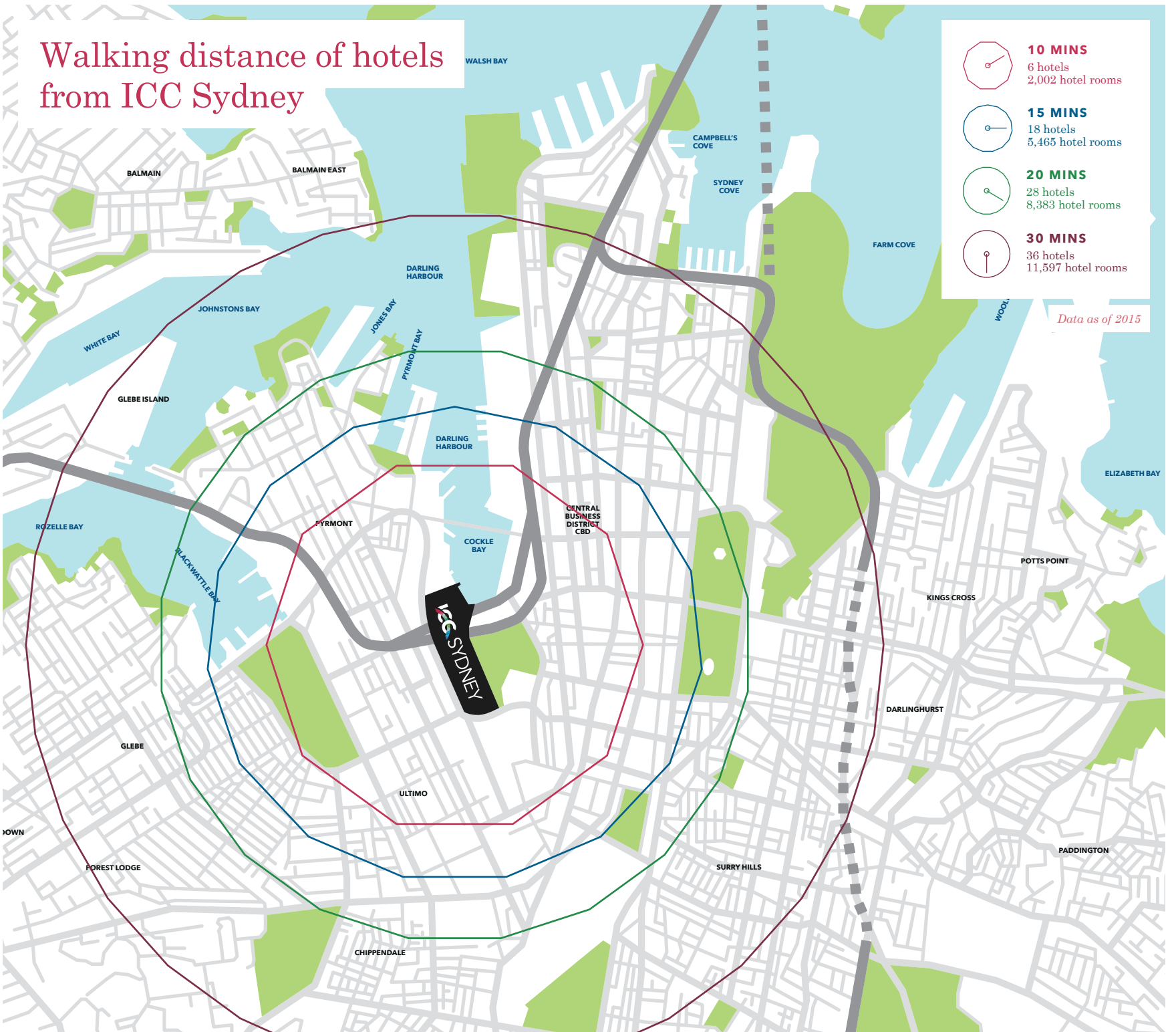
Accor Hotels

In addition to the new Sofitel Sydney Darling Harbour (pictured), Accor manages over **40 hotels** across Sydney, representing some **6,000 hotel rooms**, and **7 hotels** within a 15 minute walk of ICC Sydney.

ICC Sydney's 5-star headquarters hotel



Walking distance of hotels from ICC Sydney





Food for Performance

Executive Chef, Tony Panetta, is committed to using not only the best local ingredients, but ones that will enhance delegate experiences at ICC Sydney. His guiding aim is to ensure all visitors are primed to fully enjoy the vast range of events and entertainment on offer across the new world class venue.

Here, Panetta reveals the philosophy underpinning all of ICC Sydney's menus and how his 'smart food' will drive physical and mental performance across the board.



by TONY PANETTA

[VIEW INTERVIEW](#)





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At ICC Sydney, we want to create the best possible environment for collaboration, learning and innovation. It is this mission that has helped us hone in on a guiding philosophy that we believe will help consistently achieve business event success and set Sydney apart from the rest. At ICC Sydney, we will deliver food for performance.

With the help of nutritionists we have come to appreciate the science behind our ingredients and how to harness produce to deliver the best results.

WE KNOW SEASONAL, FRESH, NUTRITIOUS AND HEALTHY FOOD PROVIDES THE BEST OPPORTUNITY FOR MINDS TO THINK CLEARLY, ENGAGE FULLY, AND GENERATE THE BEST IDEAS POSSIBLE, AND FOR BODIES TO REMAIN LIGHT AND ENERGISED.

Our approach focusses on clever food, or food for thought, which translates across produce selection, our “a la minute” approach to preparation and cooking, and how we blend ingredients. This means we are creating menus designed to fuel performance, comprising local ingredients that have been chosen to assist in things like concentration or delivering natural energy, so guests remain bright and alert throughout the day.

Just as we want delegates to get the most out of their plenary sessions and workshops, we also want event participants energised throughout the day on the trade show floor or to engage in sparkling conversation whilst enjoying the breadth and depth of our carefully considered “only in Australia” gala banquet menus.

We’re committed to providing clients with choice and can craft options to suit the varying tastes of delegates from around the world. Our kitchen team, which includes renowned pastry chef Michael Belcher, will create Instagramable delicacies with style and substance. Whether it’s a sweet treat or sumptuous seasonal salad, however, the ingredients will be ethically grown and produced, and the dish will have a personal touch, so guests feel like it has been created just for them.

As an example of this, our first seasonal menu will feature a salad made with Freekah, a whole food ancient grain, which is low GI and rich in protein and minerals. It is a great source of fibre and can help combat sweet cravings as it contributes to stabilising glucose levels throughout the day.

Beetroot is also a classic Australian ingredient and one that will feature at ICC Sydney when in season. It is one of the richest dietary sources of antioxidants and naturally occurring nitrates, praised for improving blood flow throughout the body, including the brain, heart and muscles, and great for concentration.

This health and vitality focus extends beyond food, so expect to see a selection of botanical spa waters, healthy juices and coconut water, which according to renowned Australian nutritionist, Teresa Cutter, acts like an electrolyte, helping hydrate cells, transporting energy around the body and boosting circulation.

We are also being smart about how we treat fresh produce, particularly when we’ve reached the end of a season. In addition to fresh local produce, we will use preserved items on our menus too – our answer to serving out of season requests while sticking to our commitment to buying local.



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VIEW INTERVIEW

As you read this, we are establishing a large and broad network of artisan farmers and producers to support our menus for years ahead. This will help us serve up quintessential Sydney cuisine while strengthening regional businesses by fostering growth and job opportunities – a win for us, our clients and our community.

ICC Sydney will set new industry standards across the board, and our food offering will be a defining feature that helps position this new venue as truly world class. We are agile enough to cater a boardroom lunch for 10 while delivering a gala dinner for 2,000, all with a personal touch, performance-focused approach and commitment to the city and state we operate in.

No one can deny the scale of the challenge, but our secret – like that of all the teams at ICC Sydney – is team work, robust planning, anticipating the needs of our clients and collaboratively delivering the best solutions to create memorable moments and lasting business success. Bon appétit! ▲



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- 1, 2, 4 Cooks Co-op farm fresh product
- 3 Hawkesbury River
- 5 Merimbula Lake
- 6 Old Salty's Oysters, Pambula Lake
- 7 Selection of Willowbrae Chevre Cheese products
- 8 A happy goat at Willowbrae farm
- 9 Karen Borg – Willowbrae Chevre Cheese founder
- 10 Goats cheese during the maturing process

ICC Sydney menu preview

by TERESA CUTTER

A nutritionist's review of three dishes created by Tony Panetta, Executive Chef at ICC Sydney

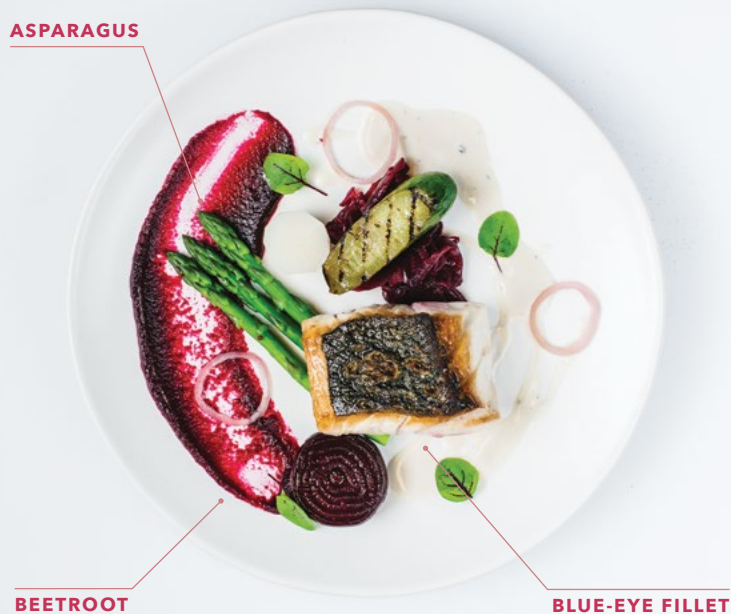
Lamb salad

This is a delicious salad full of lean protein and antioxidant-rich aromatics.

- **Lamb** is packed with complete protein as well as B vitamins, niacin, zinc and iron. It's also one of the richest sources of conjugated linoleic acid (CLA) which supports a healthy metabolism and immune system.
- **Freekeh**, a whole food ancient grain, is low GI and rich in protein and minerals. It has a wonderful nutty flavour and is also a great source of fibre.
- **Pomegranate** is high in vitamin C, aiding in collagen production and supporting healthy heart function by reducing blood pressure and inflammation in the body.
- **Kale**, part of the cabbage family, is a good source of antioxidants, beta-carotene and vitamins C and E. It is also rich in naturally occurring glucosinolates which help in the fight against disease.
- **Zucchini** is a good source of B-group vitamins, essential for energy metabolism. Vitamin C, beta-carotene and phytonutrients give zucchini its powerful antioxidant properties.



ASPARAGUS



Blue-eye fillet, beetroot, cucumber and sesame

This dish offers a rainbow of colours with a focus on seasonal vegetables, healthy fats and protein. It is gluten-free and packed with everything the body needs to feel great!

- **Blue-eye** is a complete source of protein that helps to build and sustain lean muscle, and nourish the immune system. It is also high in omega-3s which supports the health of every cell in the body and plays a role in immune function by regulating inflammation, helping to lower cholesterol levels and reduce high blood pressure.
- **Beetroot** is one of the richest dietary sources of antioxidants and naturally occurring nitrates which improve blood flow throughout the body, including the brain, heart and muscles.
- **Asparagus** is a wonderful source of beta-carotene, vitamins B1, B2, C, E, K, folate and iron. It is also rich in inulin which works as a prebiotic to help the growth of good bacteria in the digestive system.

Coconut and chia seed tapioca breakfast bowl

Rich in superfood goodness, each serve is packed with soluble fibre to support digestive health and ingredients which help stabilise blood sugar levels.

- **Chia** is high in plant-based omega-3s, essential for a healthy heart. Chia also helps to lower cholesterol while maintaining proper artery function and is rich in B vitamins which promote a healthy metabolism – perfect for weight management.
- **Berries** are full of antioxidants and rich in vitamin C which helps to keep skin firm by aiding collagen production.
- **Brazil nuts** are packed with selenium which helps to support heart health and muscle metabolism.
- **Coconut water** acts like an electrolyte, helping to hydrate cells, transport energy and boost circulation.

COCONUT WATER



The power of good food

Q&A with Teresa Cutter, founder & director of The Healthy Chef



Teresa Cutter is one of the nation's leading healthy chefs, dedicated to improving wellbeing through the medium of food. She is also a trained nutritionist and an internationally accredited fitness trainer with the Fitness Institute of Australia.

Teresa firmly believes that to be sustainable, any healthy diet must also be a delicious one, and she regularly shares her knowledge as an author, content curator, television spokesperson and contributor to various publications.

Here, she reflects on her city's love of food and how a nutrition-first approach is fuelling a happier, healthier place to live and visit.

Sydney offers an abundance of delicious temptations, but have you seen any change in the way people view food and nutrition in recent times?

Over the years I have seen both Sydneysiders and, more broadly, Australians become increasingly excited about nutrition and the positive ways food and exercise can help shape their health.

People now want to know exactly what is going into their food and the role this plays in the body. Sydney is a renowned foodie capital with a reputation for excellence and a strong outdoorsy culture, it's no wonder we are quite health conscious.

As a result, the city's chefs are increasingly focused on providing top quality, sustainably sourced, seasonal produce and healthy wholefoods – all across a diverse range of cuisine – and this truly sets us apart.

How is what we eat linked with our physical and mental wellbeing?

What we eat forms the foundation of our health and a balanced diet has always played a vital role in supporting this by providing the body with essential vitamins, protein and minerals.

GOOD NUTRITION ENABLES US TO CONCENTRATE BETTER AND WORK MORE EFFECTIVELY.

Also, for those who are always on the move or under pressure, nutrition can make the difference between a good and bad day. When we travel or have a heavy workload, our body gets tired and more susceptible to getting sick as our nutrient stores are depleted. Food is the most powerful medicine we have, and during these times it is particularly important to make solid meal choices that will support wellbeing.

The power of good food has been recognised as far back as with the Ancient Greeks. I love this quote by Hippocrates:

"Positive health requires a knowledge of man's primary constitution [which today we call genetics] and of the powers of various foods, both those natural to them and those resulting from human skill [today's processed food]. But eating alone is not enough for health. There must also be exercise, of which the effects must likewise be known. The combination of these two things makes regimen, when proper attention is given to the season of the year, the changes of the winds, the age of the individual and the situation of his home. If there is any deficiency in food or exercise the body will fall sick."

So good food equals good performance?

Exactly. Health and wellness is well established as a global consumer trend and good nutrition is needed everywhere; in schools, hotels, work environments, hospitals, at home and anywhere else you can imagine.

Nutrition has emerged as a key factor in business success and I believe all culinary professionals (and amateurs for that matter) have the power to positively change and support our society by designing healthier menus, ditching preservatives and choosing high quality, seasonal ingredients from local suppliers.

This is something I know ICC Sydney is committed to and I believe it will greatly help and delight delegates and visitors.

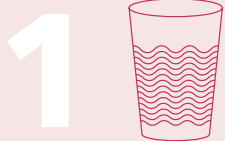
What are some good food combinations or superfoods we can eat to stay at the top of our game?

I ALWAYS RECOMMEND DISHES SHOULD INCLUDE FRESH, WHOLEFOOD INGREDIENTS THAT WILL SATISFY WITHOUT WEIGHING YOU DOWN.

For example, steamed vegetables or a garden salad with some protein, like a piece of wild caught fish, is a great combination. The high protein content helps to balance blood glucose levels, which helps maintain concentration and energy.

For a quick boost, a green juice or smoothie made from berries is always a good option! ▲

Teresa's top three health tips for event performance



Drink

The simplest trick is to stay hydrated. Increasing water consumption can help boost mental alertness as well as improve skin and digestive health.



Move

Enjoy regular exercise. It doesn't have to be intense, even a 20 minute walk, three times a week will make a noticeable difference.

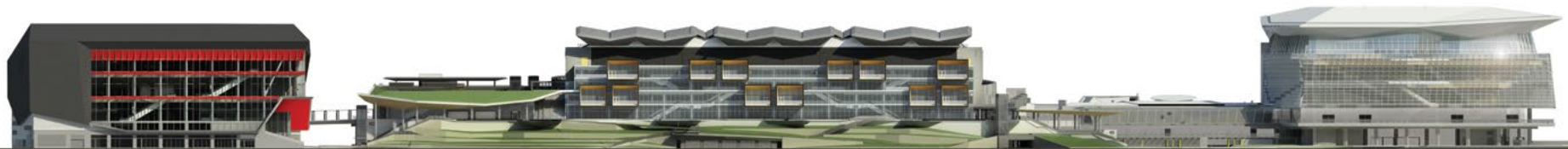


Eat

Eat more fresh fruit and vegetables, particularly leafy greens which are full of vitamins, minerals and disease-fighting phytochemicals.

ICC SYDNEY FAST FACT

ICC Sydney's kitchens are eco-friendly and its menus will feature organic, chemical-free dishes with a focus on local, seasonal and sustainable produce



Spoilt for choice

Exploring the best wine regions in New South Wales

Since the first grapevines were planted on the edge of Sydney Harbour in 1788, the New South Wales wine industry has flourished.

Today, with almost 500 wine producers and 329 cellar doors, the state produces some of the best wine varieties in the world, including renowned Hunter Semillons, rich ripe reds from Mudgee, and delicate cool-climate wines from Australia's highest vineyards.

The diversity of climate and terrain has fostered ongoing success for established regions like the Hunter Valley and the Central West, and also encouraged exciting hotspots to emerge. The Southern Highlands, Tumbarumba, Shoalhaven, Cowra, Canberra, Gundagai, Hastings River, Hilltops and Perricoota areas have all seen spectacular growth in recent years.

THE GOOD NEWS FOR ICC SYDNEY DELEGATES, AND SYDNEYSIDERS, IS THAT SOME OF THE BEST WINE REGIONS ARE JUST A STONE'S THROW FROM THE CITY – PERFECT DESTINATIONS FOR PRE AND POST EVENT TOURING OR A WEEKEND GETAWAY.

Popular attractions along the state's wine trails include some of the nation's oldest producers as well as newer wineries with unique varietals, meaning vino lovers are spoilt for choice.

Great natural beauty, a thriving food culture and welcoming country accommodation are all on offer alongside award-winning drops.

Central West

Orange

One of the prettiest towns in New South Wales, Orange has an international reputation for its cold climate varietals such as Sauvignon Blanc, Chardonnay and Pinot Noir.

Visitors can take in one of many amazing cellar door experiences scattered around Mount Canobolas, a picturesque area of rolling green hills on the outskirts of town that is home to award-winning wineries such as **Phillip Shaw, Borrodell, De Salis and Ross Hill.**

The dining experiences on offer in Orange are also outstanding with **Lolli Redini** and **Racine** at **La Colline** both winning awards for their stylish and contemporary menus.

The Orange events calendar is filled with fantastic festivals throughout the year. Visitors can taste the district's best local produce during **F.O.O.D Week** in April, and sample its finest drops at the **Orange Wine Festival** in October and November. The region celebrates its rich apple growing history during the **Apple Festival** in May.

The Orange Farmer's Market is held on the second Saturday of each month and showcases the best in local produce including artisan bread, cheeses and gourmet preserves.

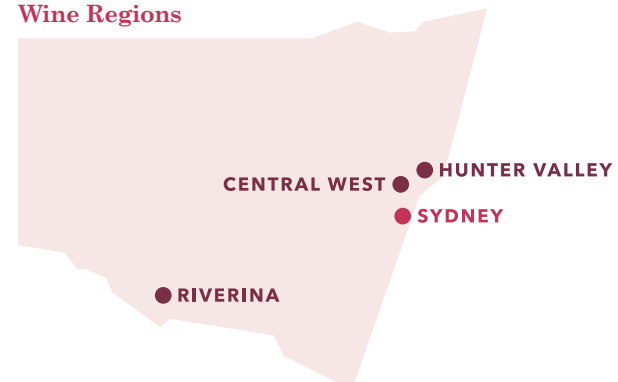
Mudgee

Mudgee is the third largest grape-producing region in New South Wales, producing rich, powerful red varieties such as Shiraz and Cabernet Sauvignon, many of which receive ongoing acclaim.

The town is also home to a thriving cuisine scene with organic food markets and gourmet trails. Sample your way through the **Mudgee Fine Food Markets** held on the third Saturday of every month or dine at one of the top restaurants found along the town's wine trails including **di Lusso, Lowe Wines, Moothi Estate** or **Robert Oatley Vineyards.**



New South Wales Wine Regions



Hunter Valley

The Upper Hunter features open plains and an abundance of vineyards while the Lower Hunter has over 100 cellar doors, all within a 15-minute drive.

It's here that acclaimed brands such as **Brokenwood, McWilliams, Mt. Pleasant, McGuigans, McLeish** and **Tyrrell's** produce some of Australia's most distinctive and outstanding wine, including Hunter Valley Semillon. A truly remarkable offering, Hunter Valley Semillon has been called 'Australia's unique gift to the world'. It is a flavoursome, medium bodied wine whose strong regional characteristics are a product of warm and dry growing conditions and rich red soils.

The larger vineyards aside, almost every cellar door in the Hunter Valley produces this elegant style of wine.

Visitors can indulge in one of many winery tours in the region, prepare a feast at a number of gourmet cooking schools, or sample the extraordinary produce at top restaurants including **Harvest at Hope Estate Winery** or **Pokolbin's Cellar Restaurant.**

Alternatively the weekend markets offer the freshest local produce and beautifully handmade gift ideas.

The Hunter is also host to a number of popular festivals and events including the **Hunter Valley Wine and Food Month** held in June and the infamous **Lovedale Long Lunch**, a two-day wine and food extravaganza in the heart of the Hunter Valley that is definitely worth the short drive north in May.

ICC SYDNEY FAST FACT

ICC Sydney will source fresh, peak of season produce from local farmers and those in more distant regions who observe sustainable farming practices

by NSW WINE ASSOCIATION

Sydney wine times

Q&A with James Hird



Renowned as a wine-loving city, Sydney is a mecca for vino aficionados. Here, ICC Sydney's Director of Culinary Services, Lynell Peck, speaks to local expert and 2015 Good Food Guide Sommelier of the Year, James Hird, about local trends, tips and what's next for the Sydney wine scene.

James, you are known for your well balanced and thoughtfully composed wine lists. What inspires you when you're crafting one?

My main focus is on finding wines that reflect their origin because, to me, a list that expresses a sense of place is key. Sourcing wines and varieties that people may not have tried and that are food-friendly also guides and inspires me.

What about trends in Sydney - are you seeing any shifts in demand?

Wine lists seem to be offering more styles that match well with food, and this is likely because we are a food-obsessed city. We are seeing a lot of lower alcohol and lighter wines emerging which have less oak and richness to them.

In the next few years, I think we'll also see a focus on small producers and wines made with less influence from the traditional winemakers. I expect to see the sustainability food movement filter into the wine scene too, with people looking for wines with more sustainable farming behind them.

In terms of local wines, what are you most excited about right now?

Ochota Barrels' Taras Ochota is an amazing, talented winemaker. Each one of his vintages seems to get stronger year on year. He has amazing skill and sources fruit from the stunning Adelaide Hills and McLaren Vale.

Bryan Martin from Ravensworth is also a true genius of the Australian wine industry.

How important do you think it is that sizeable venues such as ICC Sydney support local suppliers?

It's a must and it's a very exciting opportunity for both venues and suppliers to showcase local talent and encourage sustainability.

Sustainability is becoming more than a buzzword around Sydney, and thinking about the footprint of foods and wines we drink is becoming increasingly important. Eating and drinking from local producers is a giant step forwards for our city.

Can you tell us more about New South Wales wine producers who work with organic, biodynamics and sustainable agricultural practices?

Harkham wines, Ravensworth, Lark Hill and Maquariedale are just some of the locals working towards this style of agriculture. There are many producers making great sustainable, low impact wines, and it's sure to become the norm in the not too distant future.

For visitors, what is your hot tip on a great place to enjoy a relaxed glass of wine in Sydney?

For the view and the wine list, you can't go past Bondi Icebergs. ▲

- 1 Orchard in Orange
 - 2 Pokolbin vines
 - 3 The sun shines over Hunter Valley
 - 4 The Agrestic Grocer, Orange (James Horan)
 - 5 Borrodell winery, Orange
 - 6 Hunter Valley (Lisa Maree Williams)
- IMAGE CREDIT Destination NSW



ICC SYDNEY FAST FACT

The ICC Sydney Culinary team is a multi-disciplinary team of 50 full time and approx. 150 casual roles including nutritionists, chefs and budding apprentices



Riverina

Tumbarumba

Tumbarumba lies at the foothills of the Snowy Mountains and is New South Wales' coolest wine-growing region. Vines were first planted in 1982 and historically the grapes have been used for sparkling Chardonnay and Pinot Noir, which account for more than 75 per cent of wine produced in the area.

There are four local wineries in the area that ooze charm, character and hospitality. Visitors can enjoy outstanding food and wine and private vineyard tours at **Courabyra Vineyard**, known for its award-winning sparkling wines, and **Tumbarumba Wines Escape**, which serves traditional Italian-style pizzas and platters in a spectacular location overlooking the vineyard, valley and mountains.

If you're in town, be sure to stop by **Elm's Restaurant** for lunch or dinner to try their hearty, home-style cooking.

The **Tumbarumba Tastebuds Festival** takes place in November, a lush spring affair showcasing gourmet food, wine and fresh local produce teamed with great entertainment. ▲

To discover more of New South Wales' wine regions, go to www.visitnsw.com

What's On

Grayson Perry: My Pretty Little Career

The MCA presents the first major survey exhibition in the southern hemisphere by internationally renowned artist and Turner Prize recipient Grayson Perry as part of the Sydney International Art Series. Perry is one of the best known British artists of his generation, acclaimed for his ceramics, sculptures, drawings, prints and tapestries. With a keen eye for detail and a love of the popular and vernacular, Perry infuses his artworks with a sly humour and reflection on society past and present. Perry's transvestism and feminine alter ego 'Claire' emerges through his practice as a recurring visual motif.

WHERE
Museum of Contemporary Art
The Rocks

WHEN
Now showing until 1 May

Sydney Gay and Lesbian Mardi Gras

With almost 10,000 participants - dressed in everything from sequins and feathers to leathers and Speedos - and more than 200,000 spectators, Sydney's Mardi Gras is a powerful celebration of diversity. The 38th annual parade on 5 March is the culmination of three weeks of festival fun while the post-parade party is one of Sydney's hottest tickets.

WHERE
Various locations across
Sydney

WHEN
19 February - 6 March

Australian Open of Surfing

This annual celebration of action sports brings together the best of wave-riding, skateboarding and live music at Sydney's iconic Manly Beach. Last year, thousands of visitors of all ages turned up to see the 6-star, World Surfing League-sanctioned competition, the professional skateboard riders and some of the hottest bands in Australia. Make your way to "surf city" to be part of an amazing spectacle.

WHERE
Manly Beach
Manly

WHEN
27 February - 6 March

Handa Opera on Sydney Harbour: Turandot

Capture the best of Sydney in a single evening: singing, sunset, spectacle and sparkling wine in a pop-up open-air opera house. Opera's most famous aria, Nessun Dorma, will ring out across Sydney Harbour and fireworks will light up the sky as Turandot's story of true love and sacrifice is told on a floating stage.

WHERE
Mrs Macquaries Point
Sydney

WHEN
24 March - 24 April



Sandra Chipchase is the CEO of Destination NSW, the lead Government agency for the New South Wales (NSW) tourism and major events sectors. Beyond her CEO role, she is a Board Member of the NSW Visitor Economy Taskforce, Business Events Sydney, as well as Steering Committee Member for the Sydney International Convention, Exhibition and Entertainment Centre Precinct, and Member of the NSW Australia Day Council.

The keen event-lover looks forward to the launch of ICC Sydney in December 2016 when Sydney will be even better equipped to attract stunning major events, keeping it centre-stage as a global city. In the meantime, here she shares her top Sydney events - all supported by Destination NSW - for Autumn/Winter 2016.



by SANDRA CHIPCHASE

Vivid Sydney

For 18 nights in May and June, the creative heart of Sydney finds expression through a dynamic program featuring amazing light art, cutting-edge music, and endless opportunities to turn your inspiration into action. This spectacular winter festival of light, music and ideas has grown into one of the largest of its kind in the world, an award-winning global event that's not to be missed.

WHERE
Various locations across Sydney

WHEN
27 May – 13 June

State of Origin

State versus state, mate versus mate...with more than 35 years of history, Holden State of Origin is the pinnacle event on the NRL major events calendar. In 2015, Rugby League fans set a new attendance record of 224,135. Get behind your team in 2016 and be there when the series kicks off on 1 June at Sydney's ANZ Stadium. The NSW Blues will be looking for redemption as they face off against their long-time rivals, the Queensland Maroons, who have won 9 of the last 10 series. Sydney will host two games in 2016, with the potential series decider to be held at ANZ Stadium on 13 July.

WHERE
ANZ Stadium Sydney

WHEN
1 June, 13 July

The Bledisloe Cup Festival

Sports fans will have the opportunity to celebrate one of the greatest rivalries in world sport when the Qantas Wallabies take on the New Zealand All Blacks in Sydney. While the festival culminates with the Bledisloe Cup test match* at ANZ Stadium, there will be plenty of opportunities for keen supporters to get close to the national team.

WHERE
*ANZ Stadium Sydney

WHEN
*20 August

20th Biennale of Sydney

Curated by Stephanie Rosenthal, this latest Biennale focuses on how the common distinction between the virtual and the physical has become ever more elusive. Titled 'The future is already here – it's just not evenly distributed', the 20th Biennale will be spread across five Sydney venues, including heritage-listed Cockatoo Island in Sydney Harbour, established galleries, experimental spaces, and alternative non-museum venues. Admission is free.

WHERE
Various Sydney venues

WHEN
18 March – 5 June

The Archibald Prize

The Archibald Prize, first awarded in 1921, is Australia's favourite art award, and one of its most prestigious. Awarded to the best portrait painting, it's a who's who of Australian culture – from politicians to celebrities, sporting heroes to artists. Visit the exhibition to vote for your favourite portrait in the People's Choice award, and see the work of budding artists aged 5-18 on display in the Young Archies.

WHERE
Art Gallery of NSW Sydney

WHEN
16 July – 9 October

Find out more about Sydney events at Sydney.com

ICC SYDNEY FAST FACT

Destination NSW invests directly in more than 110 events and supports many others with marketing and community programs



1,2 Grayson Perry: *My Pretty Little Art Career*, MCA
 3 Australian Open of Surfing at Manly (Destination NSW)
 4 Archibald Prize entry
 5 Vivid display at Darling Harbour (Destination NSW)
 6 Stefan Sagmeister at Vivid Ideas (Destination NSW)

Food by Favretti: local markets and superb coffee

by LISA FAVRETTI

A foodie's guide to Sydney's best markets and coffee roasters



Sydneysiders are renowned for their highbrow taste in coffee, accepting nothing less than the best quality brews and unique roasts. We pride ourselves on having the ultimate selection of fresh produce, and our range of inspiring farmers markets are testament to our love of local, organic and sustainably-sourced foods.

In my role as an ICC Sydney receptionist, I know our venue will only be serving delicious dishes, so foodies can look forward to a whole new spin on convention dining. The city also offers an amazing variety of great food and coffee haunts, so here are a few of my top picks for locals and visitors alike. Next time you are in the ICC Sydney office, if you are looking for recommendations or tips on where to wine, dine and entertain, think of me as your personal foodie concierge while you are in town.

Coffee Roasters

The team at **Single Origin Roasters** take their craft very seriously, sourcing their beans through ethical and environmentally sound ways, and using the sun's rays to power their roasters. From a refined cold drip to a luscious, creamy latte, this cafe caters to all tastes, and their delectable menu of carefully curated dishes never disappoints. This is a must-visit for caffeine lovers and luckily for us all, they now have three cafes. Find them in the heart of the CBD, trendy Surry Hills and the emerging suburb of Botany.

When I'm looking for something more experimental, **Edition Coffee Roasters** in Darlinghurst offers a mesmerising blend of Nordic and Japanese fusion cuisine, along with outstanding artisanal small batch coffee roasting. Set in a clean and minimalist space, it offers a winning combination of familiar and foreign, with dishes like fisksoppa breakfast soup and candied pineapple pancakes. The range of sweets on the countertop is always tempting too.

If you're looking for an inner-city refuge, away from the usual tourist traps, **Pablo & Rusty's** serves up some of the best coffee in the CBD. They source from trusted 'green bean' farmers and each batch is roasted, tasted and checked in-house. Their range of sandwiches is my go-to for a simple lunch. Try the toastie with Berkshire ham and Warrnambool cheddar – a great choice for a meeting or casual bite.

A new addition to Sydney's delectable metropolis, **Skittle Lane Coffee** takes its name from the historic laneway adjacent to its King Street location. Warm service and the cafe's own seasonal blend make for a winning combination at this little cafe, tucked in a crisp building foyer. Enjoy a full-bodied espresso with notes of vanilla, cocoa and hints of orange blossom, and a 'Brewnut' (think deep-fried croissant dough with a decadent chocolate topping) from **Brewtown**. For a healthier kick-start to the day, try a bowl of moreish Sonoma muesli.

Mecca Espresso is an aptly titled inner city cafe – an absolute haven for single origin coffee that is sourced from all over the world – from remote coffee farms in the volcanic highlands of Kenya to El Salvador and beyond. Their classic breakfast menu is done simply but very well with friendly service and, as the King Street seating is limited, it is perfect for grabbing a quick cup on the go. Available across the city, Mecca also serves up their excellent brews in Circular Quay, Ultimo and Alexandria.



Markets

While the **Sydney Fish Markets** in Pyrmont is an active port with wholesale fish up for grabs, there's also an assortment of cafes and restaurants that are well worth the trip for a seafood fix. Stop by **The Fish Market Cafe** for a classic plate of battered fish and chips or salt and pepper calamari, brave the queue at the popular **Peter's Seafood** for a taste of their famous Japanese fusion scallops, or snag some live Spanner Crabs from North Queensland at **Musumeci**. Whatever you do, don't be intimidated by the early morning stall holders shouting about their produce. Get amongst the action and become familiar with all the exceptional seafood Sydney has to offer.

If fresh fruit and vegetables are more to your taste, the **Growers' Market Pyrmont** is a pioneer in the Sydney market space, having sold locally sourced produce on the first Saturday of the month for 17 years and counting. Visitors can indulge in a bacon and egg roll and locally-roasted **Toby's Estate** coffee, or even a pie from the award winning **Black Star Pastry** while browsing the wares and soaking up the surrounding harbour views.

A short trip to the inner-west on any Saturday will land you at the picturesque **Eveleigh Farmers Market**, and it's a visit that will always pay off. Bundles of freshly cut flowers spoil the senses, while tables of produce, fresh juices, bread, pastries and many other culinary delights offer ample temptation. Take a wander through the iconic Carriageworks space to have a peek at the latest art installation, then sit back with a freshly brewed coffee and enjoy the comings and goings. This is a truly local experience.

For residents and tourists alike, the **Bondi Farmers Market** is seen as a Sydney institution. Established in 1993, it is always filled with organically grown meat and poultry, artisan breads, farmstead cheeses, olive oils, homemade jams and so much more. Try a healthy Acai bowl or another crowd favourite like Dutch pancakes from **Willem** or the best Pho in the Eastern Suburbs from **Bar Pho**. Best yet, it's only a short stroll to the infamous Bondi Beach for a quick dip or walk along the promenade. Stop by every Saturday from 10am – 4pm at the Bondi Beach Public School. ▲



- 1 *Single Origin Roasters, Surry Hills*
- 2 *Growers' Market, Pyrmont*
- 3 *Edition Coffee Roasters, Darlinghurst*
- 4 *Farmers Market, Bondi*
- 5 *Skittle Lane Coffee, CBD*

Views from the top

Global influencers & thought leaders share their thoughts on creating a vibrant city with world class dining experiences



GOVERNMENT, BUSINESSES, ASSOCIATIONS AND COMMUNITIES ARE ALL WORKING TOGETHER TO BUILD SYDNEY'S REPUTATION AS A WORLD CLASS DESTINATION. FROM FOOD AND ENTERTAINMENT TO BUSINESS EVENTS, INNOVATION HUBS AND NEW TECHNOLOGIES, WE ARE CONSTRUCTING A CITY THAT DELIVERS THE BEST OF THE BEST.

MIKE BAIRD
NSW Premier



Sydney is seeing an unprecedented transformation as it reinforces its global city position and sets a path for future growth. We are seeing a new surge in public transport infrastructure and urban renewal precincts across the city but at the heart of it all will be ICC Sydney – a vibrant new hub that is immersed into and interacts with its new urban public domain.

New retail outlets including exciting cafes, bars and restaurants will pop up and build on the already successful Darling Quarter area creating a truly thriving entertainment and food destination.

GLENN SCOTT
Principal Architect *HASSELL*



WE ARE EXCEPTIONALLY FORTUNATE TO HAVE STUNNING PRODUCE RIGHT ON OUR DOORSTEP AS WELL AS PRODUCERS THAT ARE TRULY DEDICATED TO THEIR CRAFT AND ITS CONTINUOUS IMPROVEMENT. WE ALSO ATTRACT THE FINEST TALENT IN WINE AND HOSPITALITY, SETTING US APART ON A FIERCELY COMPETITIVE GLOBAL STAGE.

SOPHIE OTTON
Independent wine consultant, presenter & educator



Sydneysiders have really embraced the small bar scene. This revolution is part of Sustainable Sydney 2030, and there are more than 100 popular small bars now operating in the City of Sydney Local Government Area. The City is committed to investing in the future and enlivening laneways, which helps to create a more vibrant city centre for all.

LORD MAYOR CLOVER MOORE
City of Sydney



INVESTMENT IN SYDNEY'S FUTURE IS WIDE-REACHING AND WE ARE WORKING TO ENSURE THE CITY WILL MEET THE GROWING DEMAND FOR WORLD CLASS VENUES, ACCOMMODATION AND TRANSPORT.

MINISTER CONSTANCE
NSW Minister for Transport and Infrastructure



Sydney is an absolute mecca for both leisure and business tourists, and interest is increasing. The transformation of the iconic Darling Harbour precinct with integrated new entertainment, convention and exhibition facilities and a raft of amazing new spaces will see businesses of exceptional quality, including the new Sofitel at ICC Sydney, flourish.

SIMON MCGRATH
Chief Operating Officer *Accor Pacific AccorHotels*



SYDNEYSIDERS EXPECT AND ACCEPT NOTHING BUT THE BEST WHEN IT COMES TO FOOD, AND OUR PROXIMITY TO ORGANIC AND SUSTAINABLY FARMED PRODUCE MEANS FINDING TOP QUALITY INGREDIENTS AND MEALS IS NEVER A PROBLEM. ICC SYDNEY'S COMMITMENT TO USING FRESH, LOCAL PRODUCE IS JUST ANOTHER GREAT EXAMPLE OF WHY OUR CITY IS RENOWNED AS A GLOBAL FOOD CAPITAL.

DR. JOANNA MCMILLAN
Independent nutritionist



Sydney is a treasure trove of gourmet delights and our city's commitment to top quality food, beverage and service makes it one of the most desirable destinations in the world to live, work and visit. From fine dining at Quay to bistros like Bennelong, from cool cafes to amazing pubs, the diverse range of options and cuisines truly set us apart.

JOHN FINK
Director *The Fink Group*

ICC SYDNEY FAST FACT

With a dedicated nutrition expert and a passionate culinary team, ICC Sydney is committed to creating seasonal menus that provide food for performance - body and mind



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Introducing a new world class convention, exhibition and entertainment destination on Sydney's sparkling harbour. With an integrated design and elite facilities, ICC Sydney is located in the heart of Australia's commercial, cultural and innovation capital.



ICC Sydney is being delivered by the NSW Government in partnership with Darling Harbour Live, comprising Lendlease, Hostplus, Capella Capital, AEG Ogden and Spotless FM, as part of Darling Harbour's most exciting renewal in 25 years.

