BREAKFAST MENU

GLUTEN FREE – GF VEGAN – VE VEGETARIAN – V DAIRY FREE – DF LOW CARBON – LC

Seafood Country of Origin Labelling (CoOL)

AUSTRALIAN – (A) IMPORTED – (I) MIXED – (M)

BREAKFAST ON THE GO

$21.75 per guest

Select two items from Morning Favourites, Morning Boost Fruit Smoothies, or Savoury Bites.

Grab and go food items for the time conscious.
Served on a food station.

Minimum numbers — designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.

Add an additional item to the package for **$9.25** each.
Add bottled 250ml juice for **$6.00** each.
Add coffee **$8.75** per guest for up to 60 minutes.
A combination of brewed premium coffee and self-serve ‘bean to cup’ espresso style machines using Seven Miles locally roasted beans.



MORNING FAVOURITES

- Acai, seasonal berries and Bondi coconut yoghurt, amaranth, and coconut granola **GF VE LC**
- Bircher muesli with rolled oats, grated apple, dates and toasted Brother Mountain macadamia nuts and almonds **V LC** *contains nuts*
- Sweetened coconut yoghurt with strawberry and hemp seed jam, fresh berries, coconut chips and puffed quinoa **GF VE LC**
- Bondi natural Jersey milk yoghurt with vanilla bean, coconut granola, mango and passionfruit compote, Malfroy's Gold ironbark honey **GF V LC**
- Cinnamon spiced banana and oatmeal muffin **V LC**
- Almond croissant **V** *contains nuts*

MORNING BOOST FRUIT SMOOTHIES

300ml smoothie blended with yoghurt, milk and Malfroy's Gold honey:

- Purple boost — blueberry, banana and vanilla bean **GF V LC**
- Strawberry, avocado, yoghurt and orange juice **GF V LC**
- Mango, passionfruit, and coconut **GF V LC**

Vegan options upon request

SAVOURY BITES

- Breakfast roll, free range egg, bacon, tomato, with cheddar cheese and tomato relish
- Breakfast slider, beef sausage, free range egg, jack cheese and BBQ sauce
- Smoked turkey crossaint with Roma tomato and provolone cheese
- Ham and cheese toastie, Salumi free range smoked ham, tasty cheese, with mustard glaze on Sonoma sourdough bread
- Breakfast burrito, scrambled eggs, potato hash, sour cream, pico de gallo, cheddar cheese with guacamole dip **V LC**
- "Ratatouille" burrito with chargrilled vegetables, vegan cheddar and herbed aioli **GF VE LC**

CONTINENTAL BREAKFAST

$34.00 per guest

Stand up style breakfast – up to 90 minute service.
Minimum numbers — designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.

Package Inclusions:

- toasted muesli, vanilla yoghurt, almonds and walnuts *contains nuts*
- seasonal fruit salad
- assortment of Danish pastries
- mini croissants with conserves
- orange juice
- coffee and teas
- infused botanical water.

Add an additional sweet or savoury item to your package for **$9.25** per guest.



SWEET

- Acai bowl with Riverina natural yoghurt, seasonal fruits, Brother Mountain macadamic nut butter and fresh berries seasonal berries **V LC** *contains nuts*
- Sweetened coconut yoghurt with strawberry and hemp seed jam, fresh berries, coconut chips and puffed quinoa **GF VE LC**
- Breakfast trifle, vanilla chia pudding, seasonal fruits, macerated berries, toasted coconut chips **GF VE LC**
- Classic banana and chocolate chip bread **V LC**
- Cinnamon spiced banana and oatmeal muffin **V LC**

SAVOURY

- Smoked turkey with Roma tomato, and provolone cheese
- Breakfast roll, free range egg, bacon, tomato with cheddar cheese and tomato relish
- Open mini bagel with smoked King salmon (A), cream cheese, pickled red onion, baby capers and soft herb salad **LC** *contains seafood*
- Ham and cheese toastie, Salumi free range smoked ham, tasty cheese, with mustard glaze on Sonoma soudough bread
- Tomato and cheese toastie, Roma tomato and Swiss cheese, caramelised onion on Sonoma sourdough **V LC**
- “Ratatouille” burrito with chargrilled vegetables, vegan cheddar and herbed aioli **GF VE LC**

ENERGY CONTINENTAL BREAKFAST

$40.50 per guest

Select two items. Stand up style breakfast – up to 90 minute service.

Minimum numbers — designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.

Package Inclusions:

- orange juice
- coffee and teas
- infused botanical water
- kombucha



ENERGY CONTINENTAL

- High protein yoghurt, banana and toasted granola pot **V** **LC**
- Activated oats, super greens, cocoa, almond milk and fresh blueberry bowl **VE** **LC** *contains nuts*
- Full cream yoghurt smoothie with chocolate vegan protein, maca and peanut butter **GF** **V** **LC** *contains nuts*

BREAKFAST ON ARRIVAL

$113.00 per platter

20 pieces per platter

Platters only to be ordered in conjunction with arrival coffee and tea package.



START WITH THE CLASSICS

Select one option

- Classic banana and chocolate chip bread **V LC**
- Pain au chocolat **V**
- Mini almond croissants **V** *contains nuts*
- Raspberry, coconut, and white chocolate muffins **GF V LC**

PERFORMANCE BOWLS

$53.75 per guest

Select three items.

Stand up style breakfast perfect for networking – up to 90 minute service.

Minimum numbers — designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.

Package Inclusions:

- assortment of Danish pastries
- Bircher muesli pots with berry compote **V**
- fruit skewers with riberry yoghurt
- coffee and teas
- orange juice
- infused botanical water.

Add additional items to your package for **$9.25** per item, per guest.



BREAKFAST HANDBOWLS

Cold

- Heirloom tomatoes, Vannella stracciatella cheese with Pino's prosciutto and pickled seasonal fruit **GF**
- Acai bowl with seasonal fruits, Brother Mountain macadamia nut butter and fresh berries **V LC** *contains nuts*
- Hot smoked Tasmanian ocean trout (A) with boiled eggs, seasonal greens, avocado, asparagus and green goddess dressing **GF LC** *contains seafood*

Hot

- Quinoa and coconut porridge with seasonal berries and quinoa crunch **GF VE LC**
- Braised broad beans with tomato, boiled eggs, chorizo sausage and charred avocado salsa
- Scrambled eggs with roasted sweet potato, mushrooms, Vanella feta cheese and sesame zaatar croutons **V LC**

SYDNEY SIDER SEATED BREAKFAST

$63.50 per guest

Select one plated meal.

Package Inclusions:

- coffee and teas
- orange juice
- infused botanical water

Pre-set cold items shared in the middle of the table served with plated options – up to 2 hours service.

Select three from below:

- mini smoothie shots **V**
- Bircher museli pots with berry compote **V**
- Mini Danish breakfast pastries **V**
- seasonal fruit cups **GF VE**
- sweetened coconut yoghurt with hemp seeds **GF VE**

Minimum numbers — designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.



PLATED

- Asparagus and leek frittata, free range egg, Riverina halloumi, smashed avocado, roasted cherry tomatoes, gruyere cheese, zucchini flower and rocket salad with green goddess dressing **GF V LC**
- Tasmanian ocean trout (A) gravlax, free range eggs, wilted Warrigal greens, manchego cheese croquette with hollandaise sauce **LC** *contains seafood*
- Folded eggs, sweet corn fritters with Vannella burratina, asparagus, roasted tomato, pickled eschallots and petit herb salad **V LC**
- ‘Ful Medames’ slow cooked fava beans with ICC Sydney blend ALTO olive oil, Kootingal pecan nut muhamarra, preserved lemon labna and toasted gluten-free pide bread **GF VE LC** *contains nuts*
- Scrambled free-range eggs, sweet potato hash, grilled zucchini with Vannella ricotta, smashed avocado, oven baked tomatoes and salsa verde **V LC**
- Farmhouse scrambled eggs, maple glazed bacon, potato rosti, gourmet beef sausage, mushrooms, slow roasted tomatoes with sourdough village loaf bread

ICC Sydney will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge.*

Any other additional special meal requests will incur a $10.50 surcharge per person. Please note charges will also apply for requirements including but not limited to Kosher and Halal requests. Important notice — 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, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds, and nut products. Menus items may change due to seasonal availability. After midnight surcharge of $8.75 applies per guest, per hour. A surcharge applies on Sundays of 10% up to $10.25 per guest and Public Holidays 17.5% up to $19.00 per guest. *All food and beverage prices shown are for the 2026 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 4% to 6% per annum thereafter for the Menu Collection pricing.