

# BREAKFAST MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

## BREAKFAST ON THE GO

**\$21.25** per guest

Select 2 items from Morning Favourites, Morning Boost Fruit Smoothies, Dairy Free Breakfast Drinks or Savoury Bites.

Grab and go food items for the time conscious.

Served on a food station. Serving ratio 1.7 pieces per guest.

Minimum numbers 40 guests — for smaller functions labour charges may apply

Add an additional item to the package for **\$9.00** each.

Add bottled 250ml juice for **\$6.00** each.

Add coffee **\$8.50** 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 amaranth **GF VE LC**
- Bondi natural Jersey milk yoghurt with vanilla bean, coconut granola, mango and passionfruit compote, Malfroy's Gold ironbark honey **GF V**
- Raspberry hemp seed bowl, maple syrup and banana with roasted Kootingal organic pecan nut crumble **GF VE LC** *contains nuts*
- Pain au chocolat **V**
- 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**
- Strawberry, avocado, yoghurt and orange juice **GF V**
- Mango, passionfruit and coconut **GF V**

## DAIRY FREE BREAKFAST DRINKS

300ml smoothie blended with coconut yoghurt, coconut water and pure maple syrup:

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

## SAVOURY BITES

- Smoked turkey, sliced tomatoes, and Swiss cheese filled croissant
- Carrot, zucchini, and chickpea fritter with Vannella ricotta, preserved lemon and herb labneh **GF V**
- Pino's double smoked ham, tasty cheddar, with mustard glaze on toasted sourdough bread
- Folded egg, smoked bacon, red cheddar cheese and BBQ sauce on English muffin
- Breakfast wrap, scrambled eggs, wilted spinach, shredded cheese and tomato relish **V LC**
- Bacon and egg roll with tasty cheddar cheese, tomato relish and aioli
- Malfroy's Gold honey roasted pumpkin, broccoli, kale, chickpeas, hummus, fresh herbs, avocado, Vannella ricotta cheese **GF C LC**
  - Add boiled egg **\$2.75 V LC**
  - Add hot smoked local salmon **\$6.00 LC** *contains seafood*

## CONTINENTAL BREAKFAST

**\$33.25** per guest

Stand up style breakfast – up to 90 minute service.

Minimum numbers 40 guests — for smaller functions labour charges may apply.

Package Inclusions:

- toasted muesli, vanilla yoghurt, almonds and walnuts *contains nuts*
- seasonal fruit salad
- breakfast pastries
- toast station with preserves
- orange juice
- full cream, oat, skim and soy milk
- coffee and teas
- infused botanical water.

Add an additional item to the package for **\$9.00** each.



## SWEET

- 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*
- Raspberry hemp seed bowl, maple syrup and banana with roasted Kootingal organic pecan nut crumble **GF VE LC** *contains nuts*
- Sweetened coconut yoghurt with strawberry and hemp seed jam, fresh berries, coconut chips and puffed quinoa **GF VE LC**
- Banana, barley and date bread with whipped mascarpone **V**
- Pain au chocolat **V**
- Almond croissant **V** *contains nuts*
- Raspberry, coconut and white chocolate muffin **GF V LC**

## SAVOURY

- Smoked turkey, sliced tomatoes, and Swiss cheese filled croissant
- Breakfast slider — folded egg, tomato, Vannella feta cheese with toasted sesame dukkah **V**
- Open smoked salmon bagel, cream cheese, pickled red onion, baby capers and soft herb salad **LC** *contains seafood*
- Roma tomato and Swiss cheese with caramelised onion on toasted sourdough **V LC**
- Chicken sausage, egg and cheddar cheese on a English muffin
- Carrot, zucchini, and chickpea fritter with Vannella ricotta, preserved lemon and herb labneh **GF V LC**
- Malfroy's Gold honey roasted pumpkin, broccoli, kale, chickpeas, hummus, fresh herbs, avocado, Vannella ricotta cheese **GF LC**
  - Add boiled egg **\$2.75 V LC**
  - Add hot smoked local salmon **\$6.00 LC***contains seafood*

## ENERGY CONTINENTAL BREAKFAST

**\$39.50** per guest

Select 2 items. Stand up style breakfast - up to 90 minute service.

Minimum numbers 40 guests — for smaller functions labour charges may apply.

Package Inclusions:

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



## ENERGY CONTINENTAL

- Selection of energy bars, protein balls and slices **GF VE** *contains nuts*
- High protein yoghurt, banana and toasted granola pot **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** *contains nuts*
- Energy bowl — quinoa, hemp seeds, shaved carrots, fennel, pickled cabbage, kale, avocado, boiled egg and sesame tahini dressing **GF V LC**
- Vegan chocky date smoothie — chocolate vegan protein, almond milk, coconut water and dates **GF VE LC** *contains nuts*

## BREAKFAST ON ARRIVAL

**\$110.00** per platter

20 pieces per platter

Platters only to be ordered adjacent to arrival coffee and tea package.



## START WITH THE CLASSICS

### Monday

- Classic banana and chocolate chip bread **V**

### Tuesday

- Pain au chocolat **V**

### Wednesday

- Block11 apple and granola muffins **GF V LC**

### Thursday

- Mini almond croissants **V** *contains nuts*

### Friday

- Raspberry, coconut, and white chocolate muffin **GF V LC**

### Saturday

- Coconut yoghurt cups with berry compote **GF VE LC**

### Sunday

- Raw breakfast bar with apricots, hazelnuts, almonds and chia seeds **GF VE**  
**LC** *contains nuts*



## PERFORMANCE STAND UP BREAKFAST

**\$52.50** per guest

Select three items.

Stand up style breakfast perfect for networking – up to 90 minute service.  
Minimum numbers 40 guests — for smaller functions labour charges may apply.

Package Inclusions:

- assortment of breakfast pastries
- mini smoothie shots **V**
- Bircher muesli pots with berry compote **V**
- coffee and teas
- orange juice
- infused botanical water.

Add an additional sweet or savoury item to your package for **\$9.00** per person.



## SWEET

- Sweetened coconut yoghurt with strawberry and hemp seed jam, fresh berries, coconut chips and puffed quinoa **GF VE**
- Hemp seed, coconut, blueberry, passionfruit, and almond crumble parfaits **GF V LC** *contains nuts*
- Zesty carrot and gingerbread slice **V LC**
- Waffles with berry compote and Pepe Saya crème fraîche **V LC**
- Mini fruit skewers with yoghurt dipping sauce **GF V LC**
- Kouign Amann with sunrise lime
- Banana, oats and honey mini muffins **V LC**

## SAVOURY

- Seasonal mushrooms, caramelised onion and egg tartlet with Vannella ricotta cheese and chives **V**
- Savoury muffins – loaded bacon and egg with spinach, sour cream and chives
- Smashed avocado and pea with citrus cured local salmon, boiled egg, pickled eschallots and dill fronds **GF LC** *contains seafood*
- Vannella ricotta cheese crostini, Pino's prosciutto and glazed apricot with Malfroy's Gold honey
- Turkey ham and tasty cheese mini scrolls
- Grilled bacon and egg sliders with cheddar cheese and tomato relish on a milk roll
- Zucchini, carrot, and chickpea fritters with sesame tahini yoghurt dip **GF V LC**

## SYDNEY SIDER SEATED BREAKFAST

**\$62.00** per guest

Select one plated meal.

Pre-set cold items shared in the middle of the table served with plated options - up to 2 hours service. Minimum numbers 40 guests — for smaller functions labour charges may apply.

Package Inclusions:

- mini smoothie shots **V**
- Bircher museli pots with berry compote **V**
- Mini Danish breakfast pastries **V**
- coffee and teas
- orange juice
- infused botanical water.



## PLATED

- Country style braised white beans with tomatoes, lamb merguez sausage, Vannella feta, oregano, chilli, and corn bread
- Local smoked salmon, with fluffy eggs, asparagus, whipped avocado, Pepe Saya crème fraiche, chives and watercress salad on sourdough crumpets  
**LC** contains seafood
- Farmhouse - scrambled eggs, crispy bacon, potato rosti, chicken sausage, seasonal mushrooms, slow roasted tomatoes and toasted English muffin
- Sweet corn and chickpea fritters, beetroot and native aniseed relish, vegan feta cheese, avocado mousse, baby herb salad and torn zucchini flowers **GF**  
**VE LC**
- Scrambled eggs with smoked Pino's prosciutto, Warrigal greens, toasted English muffin, apple cider hollandaise, fennel and apple slaw
- Rise and Shine - folded eggs with Vannella burratina, grilled zucchini ribbons, marinated seasonal mushrooms, roasted Roma tomato and petit herb salad **V LC**
- Recovery bowl - hemp seed, chia and coconut pudding, seasonal fruits, macerated berries, passionfruit curd and Malfroy's Gold wild honey **GF LC**



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 \$10.40 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 \$8.50 applies per guest, per hour. A surcharge applies on Sundays of 10% up to \$10 per guest and Public Holidays 17.5% up to \$17.50 per guest.

\*All food and beverage prices shown are for the 2025 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.