

# Credenza 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)

CREDENZA COFFEE AND BEVERAGES



## NESPRESSO MACHINE GEMINI CS 220 PRO

**\$338.00** first day hire

- 80 capsules (four intensities)
- selection of teas
- hot chocolate sachets
- full cream and skim milk – oat, almond and soy milk on request
- 8oz BioPak coffee cups and compostable coffee cup lids
- sugar, stevia sweetener, stirrers

Additional pods **\$43.00** for 10 pods

Additional day machine hire **\$169.00** per day includes 40 additional pods.

## PACKAGED BEVERAGES

- Orange juice or apple juice 250ml **\$6.00**
- Cool Ridge still water 600ml **\$6.00**
- Cool Ridge sparkling water 500ml **\$6.00**
- Pepsi 600ml **\$6.50**
- Pepsi Max 600ml **\$6.50**
- Schweppes Lemonade 600ml **\$6.50**
- Noah's carrot, apple and ginger juice **\$7.50**
- Noah's apple peach and kiwi green smoothie **\$7.50**

## CREDENZA MENU

For smaller meetings stand up style platters served to the meeting room credenzas.

Maximum numbers – designed for groups of 40 guests or less.



## CONTINENTAL BREAKFAST

**\$34.00** per guest

- Acai bowl with Riverina natural yoghurt, seasonal fruits, Brother Mountain macadamia nut butter and fresh berries **V** *contains nuts*
- Seasonal fruit salad **GF VE**
- Freshly baked Danish pastries **V**
- Orange juice and infused botanical water
- Nespresso coffee, herbal and traditional teas

## BREAKFAST PLATTERS

**\$135.00** per platter

Each platter contains 10 pieces

- Breakfast rolls: Egg and bacon or Truffled scrambled egg, avocado and spinach **V**
- Ham and cheese toastie, Salumi free range smoked ham, tasty cheddar, with mustard glaze on Sonoma sourdough bread
- Warm smoked turkey, sliced tomatoes, Swiss cheese croissant
- Pino's mortadella, dill pickles, sauerkraut, provolone cheese, and spicy mustard sauce on toasted Sonoma sourdough miche
- Open mini bagel with smoked King salmon (A), cream cheese, pickled red onion, baby capers and soft herbs *contains seafood*

## SAVOURY PLATTERS

**\$157.00** per platter (20 pieces)

One selection per platter:

- Butternut pumpkin and feta quiches **V**
- Pork and fennel sausage rolls with spiced tomato relish
- Braised chicken and leek puff pastry
- Potato and pea samosas with tamarind chutney **VE**

## SANDWICH PLATTERS

**\$175.00** per platter

Each platter serves 10 guests.

Select three items per platter:

### SANDWICHES

- Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket leaves, pickled onion and mustard
- Egg, mayonnaise and shredded lettuce **V DF**
- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket, sauerkraut, horseradish, and dill mayo
- Poached chicken, shallots, shredded carrot, daikon, coriander, toasted sesame seeds and chilli mayonnaise **DF**
- Shaved honey smoked ham, iceberg lettuce, tomato, cucumber, shallots, carrot and dijonaise **DF**
- BLAT — bacon, lettuce, avocado, and tomato **DF**
- Chicken, avocado, cos lettuce with tomato and creamy herb mayo

### WRAPS

- Buffalo chicken wrap, shredded cheddar, coriander, mint, lemon, BBQ corn and jalapeno aioli
- Loaded tofu wrap, cos lettuce, avocado, pickled cucumber, tomato, shredded carrot, coriander and vegan ranch dressing **VE**
- Roasted sweet potato, native pepperberry, spinach, mushrooms and lemon myrtle vegan mayonnaise **VE**
- Smashed chickpeas, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**

## SWEET PLATTERS

**\$157.00** per platter (20 pieces)

One selection per platter:

- Portuguese custard tarts with cinnamon sugar **V**

- Moroccan spiced vegetable Cornish pasties with smokey tomato relish **V**
- Mediterranean style vegetables and feta cheese focaccia with spiced tomato relish **V**
- Cauliflower and tahini fataya with Warrigal green and parsley pesto **V**

## SUSHI PLATTER

**\$157.00** per platter

Each platter serves 10 guests.

30 assorted hand cut sushi rolls served with wasabi, sesame, pickled ginger and soy **GF DF** *contains seafood*

## RICE PAPER ROLL PLATTER

**\$157.00** per platter

Each platter serves 10 guests.

30 assorted chicken, duck and vegetable rice paper rolls served with sesame, nuoc cham dipping sauce **GF DF**

## CHEESE AND CHARCUTERIE PLATTER

**\$203.00** per platter

Each platter serves 10 guests.

Two NSW cheeses served with a selection of local artisan cured meats, pickles, Alto olives, nuts, fruit paste, lavosh and water crackers *contains nuts*

Vegetable crudité platter

**\$142.00** per platter

Fresh seasonal vegetables served with three dips and condiment **GF V LC**

- 72% dark chocolate brownies with whipped milk chocolate ganache **V**
- Zesty lemon madeleine, strawberry gum sugar **V**
- Banana, date and Kootingal organic pecan nut bread **V** *contains nuts*
- Raspberry, rose and pistachio nut profiteroles, crispy sable **V** *contains nuts*
- Blueberry and citrus cheesecake muffins with brown sugar crumble **GF V**

## COOKIE BOWLS

**\$44.75** per bowl (12 pieces)

An assortment of house made cookies *contains nuts*

Add a personalised or company logos with fondant topping **\$2.00**

Please note the minimum order for a logo is 24 pieces and we require 48 hours prior to service.

## SLICED FRUIT PLATTER

**\$150.00** per platter

Each platter serves 10 guests.

Seasonal sliced fruits served with lemon myrtle yoghurt dipping sauce **GF V**

## LIFESTYLE RAW ENERGY SNACKS

### **\$113.00** protein cubes (24 per plate)

- Raspberry, almond and macadamia nut **GF VE LC** *contains nuts*
- Raw cacao and almond **GF VE LC** *contains nuts*

### **\$70.50** power bars (12 per plate)

- Hemp and sesame tahini bar **GF VE LC** *contains nuts*
- Apricot, coconut, almond, hazelnut and cranberry **GF VE LC** *contains nuts*

### **\$70.50** energy slices (12 per plate)

- Fig, sesame seed, almond and pecan nut slice **GF VE LC** *contains nuts*
- Date, almond, chia and cocoa **GF VE LC** *contains nuts*

### **\$64.00** per bowl

- Whole seasonal fruit (20 per bowl) **GF VE**

### **\$32.50** per bowl

- Dried fruit and nuts (500g) **GF VE** *contains nuts*

### **\$38.50** per bowl

- ICC Sydney house blend mixed spicy nuts (500g) **GF VE** *contains nuts*

### **\$64.00** salted crisps

Includes 10 x 45g packets of assorted Red Rock Deli crisps:

- sea salt
- sea salt & balsamic vinegar
- honey soy chicken
- spicy chili and sour cream.

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.