

CREDENZA MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

CREDENZA COFFEE AND BEVERAGES



NESPRESSO MACHINE GEMINI CS 220 PRO

\$330.00 first day hire

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream and skim milk
- almond, oat and soy milk on request
- all related equipment with 8oz heat barrier cups

Additional pods **\$42.00** for 10 pods

Additional day machine hire **\$165.00** per day includes 40 additional pods.

PACKAGED BEVERAGES

- orange or apple juice 250ml **\$6.00**
- sparkling water 500ml **\$6.00**
- soft drinks 600ml **\$6.50**
- kombucha assorted flavours 330ml **\$7.50**

CREDENZA MENU

Stand up style platters served to the meeting room credenzas for smaller meetings.

Maximum of 40 guests.



CONTINENTAL BREAKFAST

\$33.25 per guest

- Jersey milk yoghurt with vanilla bean, coconut granola, mango and passionfruit compote, Malfroy's Gold ironbark honey **GF V**
- Seasonal fruit salad **GF VE**
- Freshly baked Danish pastries **V**
- Orange juice and infused botanical water
- Nespresso coffee, herbal and traditional teas

BREAKFAST PLATTERS

\$132.00 per platter, each platter contains 10 pieces.

- Breakfast rolls: Egg and bacon or Truffled scrambled egg, avocado and spinach **V**
- Croque monsieur - smoked ham and cheesy mustard béchamel on sourdough bread
- Warm croissant - smoked turkey, sliced tomatoes with Swiss cheese
- Pino's mortadella, dill pickles, sauerkraut, provolone cheese and spicy mustard sauce on toasted sourdough Sonoma Miche
- Open smoked salmon brioche with cream cheese, pickled red onion, onions, baby capers and soft herb salad *contains seafood*

SAVOURY PLATTERS

\$153.00 per platter, each platter contains 20 pieces.

1 selection per platter:

- Mini beef pies with tomato relish
- Pork and fennel sausage rolls with spiced tomato relish
- Braised chicken and leek puff pastry
- Potato and pea samosa with tamarind chutney **VE**
- Moroccan spiced vegetable Cornish pasties **V**
- Zucchini, carrot and chickpea fritters with lemon and herb coconut yoghurt **GF VE**

LUNCHEON SANDWICH & WRAP PLATTERS

\$171.00 per platter, each platter serves 10 guests.

Select 3 items per platter:

- Smashed curried egg, dill and chives **V**
- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket, sauerkraut, horseradish and dill mayo
- Shaved honey smoked ham, iceberg lettuce, tomato, cucumber, shallots, carrot and dijonaise **DF**
- Poached chicken, shallots, shredded carrot, daikon, coriander, cucumber, toasted sesame seeds and chilli mayonnaise **DF**
- Smoked turkey, cranberry mustard, Swiss cheese, cucumber, rocket and pickled onion
- BLAT - bacon, lettuce, avocado, and tomato **DF**
- Buffalo chicken wrap, shredded cheddar, carrot, lettuce, avocado and ranch dressing
- Grilled chicken, celery, herb mayonnaise, tomato and gem lettuce
- Vegan bánh mì wrap with BBQ tofu, pickled cucumber, daikon, shredded carrot, roasted peanuts and coriander **VE contains nuts**
- Roasted sweet potato, native pepperberry, spinach, mushrooms and lemon myrtle vegan mayonnaise **VE**
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V**

SWEET PLATTERS

\$153.00 per platter, each platter contains 20 pieces.

1 selection per platter:

- Baked Basque cheesecake with raspberries **V**
- 72% dark chocolate and navel orange brownie **V**
- Block 11 organic lemon profiteroles with lemon curd
- Coffee and raisin scroll **V**
- Blueberry and citrus cheesecake muffin with brown sugar crumble **GF V**

SUSHI PLATTERS

\$153.00 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

\$153.00 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

\$198.00 per platter, each platter serves 10 guests.

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

COOKIE BOWLS

\$43.75 per bowl, each bowl contains 12 pieces.

— An assortment of house made cookies *contains nuts*

Add a company logo with fondant topping **\$2.00**

SLICED FRUIT PLATTER

\$146.00 per platter, each platter serves 10 guests.

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

PERFORMANCE SNACKS

\$110.00 Protein Cubes, each plate contains 24 pieces.

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

\$68.75 Power Bars, each plate contains 12 pieces.

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

\$68.75 Energy Slice, each plate contains 12 pieces.

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

\$62.50 per bowl, each bowl contains 20 pieces.

- Whole seasonal fruit **GF VE**

\$31.25 per bowl

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

\$37.50 per bowl

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

\$62.50 salted crisps

Includes 10 x 45g packets of assorted Kettle crisps:

- sea salt
- salt and vinegar
- sweet chili and sour cream
- honey soy chicken

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.