

Morning and Afternoon Tea 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)

SYDNEY EATS STANDARD BREAK

\$15.50 per guest

Served for up to 45 minutes

Minimum 40 guests

Includes one Chef's daily food item per break

Serving ratio one piece per guest

Package Inclusions:

- one Chef's daily set food item
- House made cookies **V LC** *contains nuts*
- Whole fruit **LC**
- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water.



Add Arrival Coffee

\$6.75 per guest

When ordered with a morning or afternoon tea break. Arrival tea and coffee service served for 45 minutes prior to the first sessions.

\$8.75 per guest

If no other coffee breaks are purchased.

Continuous Service

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

Additional Break Items

Additional items from build your own coffee break menu can be added for **\$9.25** per piece.

MONDAY

Morning Tea

- Mediterranean style vegetable and feta cheese focaccia with spiced tomato relish **V LC**
- Banana, date and Kootingal organic pecan nut bread **V LC** *contains nuts*

Afternoon Tea

- Beef pithivier with mushroom ketchup
- 72% dark chocolate brownies with whipped milk chocolate ganache **V**

TUESDAY

Morning Tea

- Mac and cheese croquette with sugo sauce **V LC**
- Portuguese custard tart with cinnamon sugar **V**

FRIDAY

Morning Tea

- Moroccan spiced vegetable Cornish pasties with smokey tomato relish **V LC**
- Caramelised apple and miso butterscotch crumble slice with Geraldton wax cream **V LC**

Afternoon Tea

- Pork and fennel sausage roll with spiced tomato relish **DF**
- Zesty lemon madeleine, strawberry gum sugar **V**

SATURDAY

Morning Tea

- Mediterranean style vegetable and feta cheese focaccia with spiced tomato relish **V LC**

Afternoon Tea

- Lamb and vegetable pastie with tomato purslane relish
- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*

WEDNESDAY

Morning Tea

- Caramelised onion and camembert cheese tart with tomato relish **V**
- Buttermilk scones, vanilla bean mascarpone cream with raspberry androsella jam **V LC**

Afternoon Tea

- Beef empanada with chimichurri sauce
- Lemon and coconut loaf, vanilla and strawberry cream **V LC**

THURSDAY

Morning Tea

- Spinach and feta quiche **V LC**
- Coffee and wattleseed lamington **V LC**

Afternoon Tea

- Mini folded chicken fricassee puff pie with sweet mustard relish
- Raspberry, rose and pistachio nut profiteroles, crispy sable **V** *contains nuts*

- Banana, date and Kootingal organic pecan nut bread **V LC** *contains nuts*

Afternoon Tea

- Beef pithivier with mushroom ketchup
- 72% dark chocolate brownies with whipped milk chocolate ganache **V**

SUNDAY

Morning Tea

- Mac and cheese croquette with sugo sauce **V LC**
- Portuguese custard tart with cinnamon sugar **V**

Afternoon Tea

- Lamb and vegetable pastie with tomato purslane relish
- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*

ADD ARRIVAL COFFEE

- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water

BARISTA ADD ON

Please refer to [Barista Add On](#).

SYDNEY EATS PREMIUM BREAK

\$18.50 per guest

Served for up to 45 minutes

Minimum 40 guests

Includes two set Chef's daily food items

Serving ratio 1.7 piece per guest

Package Inclusions:

- two Chef's daily set food item
- House made cookies **V LC** *contains nuts*
- Whole fruit **LC**
- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water.

Add Arrival Coffee

\$6.75 per guest

When ordered with a morning or afternoon tea break. Arrival tea and coffee service served for 45 minutes prior to the first sessions.

\$8.75 per guest

If no other coffee breaks are purchased.

Continuous Service

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

Additional Break Items

Additional items from build your own coffee break menu can be added for

\$9.25 per piece.



MONDAY

Morning Tea

- Mediterranean style vegetable and feta cheese focaccia with spiced tomato relish **V LC**
- Banana, date and Kootingal organic pecan nut bread **V LC** *contains nuts*

Afternoon Tea

- Beef pithivier with mushroom ketchup
- 72% dark chocolate brownies with whipped milk chocolate ganache **V**

TUESDAY

Morning Tea

- Mac and cheese croquette with sugo sauce **V LC**
- Portuguese custard tart with cinnamon sugar **V**

Afternoon Tea

- Lamb and vegetable pastie with tomato purslane relish
- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*

WEDNESDAY

Morning Tea

- Caramelised onion and camembert cheese tart with tomato relish **V**
- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam **V LC**

Afternoon Tea

- Beef empanada with chimichurri sauce
- Lemon and coconut loaf, vanilla and strawberry cream **V LC**

FRIDAY

Morning Tea

- Moroccan spiced vegetable Cornish pasties with smokey tomato relish **V LC**
- Caramelised apple and miso butterscotch crumble slice with Geraldton wax cream **V LC**

Afternoon Tea

- Pork and fennel sausage roll with spiced tomato relish **DF**
- Zesty lemon madeleine, strawberry gum sugar **V**

SATURDAY

Morning Tea

- Mediterranean style vegetable and feta cheese focaccia with spiced tomato relish **V LC**
- Banana, date and Kootingal organic pecan nut bread **V LC** *contains nuts*

Afternoon Tea

- Beef pithivier with mushroom ketchup
- 72% dark chocolate brownies with whipped milk chocolate ganache **V**

SUNDAY

Morning Tea

- Mac and cheese croquette with sugo sauce **V LC**
- Portuguese custard tart with cinnamon sugar **V**

Afternoon Tea

- Lamb and vegetable pastie with tomato purslane relish
- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*

THURSDAY

Morning Tea

- Spinach and feta quiche **V LC**
- Coffee and wattleseed lamington **V LC**

Afternoon Tea

- Mini folded chicken fricassee puff pie with sweet mustard relish
- Raspberry, rose and pistachio nut profiteroles, crispy sable **V contains nuts**

ADD ARRIVAL COFFEE

- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water

BARISTA ADD ON

Please refer to [Barista Add On](#).

BUILD YOUR OWN STANDARD BREAK

\$17.75 per guest

Served for up to 45 minutes

Minimum 40 guests

Select one item

Serving ratio one piece per break per guest.

Package Inclusions:

- one break food item of your choice
- House made cookies **V LC** *contains nuts*
- Whole fruit **GF VE LC**
- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water.

Add Arrival Coffee

\$6.75 per guest

When ordered with a morning or afternoon tea break. Arrival tea and coffee service served for 45 minutes prior to the first session.

\$8.75 per guest

If no other coffee breaks are purchased.

Continuous Service

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

Additional Break Items

Additional items from build your own coffee break menu can be added for

\$9.25 per piece.



SWEET

- Flourless citrus almond cake with wattleseed crème Chantilly **GF V contains nuts**
- Banana, date and Kootingal organic pecan nut bread **V LC contains nuts**
- Portuguese custard tarts with cinnamon sugar **V**
- 72% dark chocolate brownies with whipped milk chocolate ganache **V**
- Lemon and coconut loaf, vanilla and strawberry cream **V LC**
- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam **V LC**
- Raspberry, rose and pistachio nut profiteroles, crispy sable **V contains nuts**
- Coffee and wattleseed lamington **V LC**
- Caramelised apple and miso butterscotch crumble slice with Geraldton wax cream **V LC**
- Zesty lemon madeleine, strawberry gum sugar **V**
- Baked Basque cheesecake with seasonal berries **V**
- Blueberry and citrus cheesecake muffin with brown sugar crumble **GF V**

ADD ARRIVAL COFFEE

- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water

SAVOURY

- Moroccan spiced vegetable Cornish pasties with smokey tomato relish **V LC**
- Mediterranean style vegetable and feta cheese focaccia with spiced tomato relish **V LC**
- Caramelised onion and camembert cheese tart with tomato relish **V**
- Mac and cheese croquette with sugo sauce **V LC**
- Beef empanada with chimichurri sauce
- Lamb and vegetable pastie with tomato purslane relish
- Mini folded chicken fricassee puff pie with sweet mustard relish
- Beef pithivier with mushroom ketchup
- Butternut pumpkin and feta quiche **V LC**
- Pork and fennel sausage roll with spiced tomato relish **DF**
- Potato and pea samosa with tamarind chutney **VE LC**
- Cauliflower and tahini fataya with Warrigal green and parsley pesto **V LC**
- Spinach and feta quiche **V LC**

BARISTA ADD ON

Please refer to [Barista Add On](#).

BUILD YOUR OWN PREMIUM BREAK

\$22.25 per guest

Served for up to 45 minutes

Minimum 40 guests

Select two items

Serving ratio 1.7 pieces per guest

Package Inclusions:

- two break food items of your choice
- House made cookies **V LC** *contains nuts*
- Whole fruit **GF VE LC**
- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water.

Add Arrival Coffee

\$6.75 per guest

When ordered with a morning or afternoon tea break. Arrival tea and coffee service served for 45 minutes prior to the first session.

\$8.75 per guest

If no other coffee breaks are purchased.

Continuous Service

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

Additional Break Items

Additional items from build your own coffee break menu can be added for **\$9.25** per piece.



SWEET

- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*
- Banana, date and Kootingal organic pecan nut bread **V LC** *contains nuts*
- Portuguese custard tarts with cinnamon sugar **V**
- 72% dark chocolate brownies with whipped milk chocolate ganache **V**
- Lemon and coconut loaf, vanilla and strawberry cream **V LC**
- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam **V LC**
- Raspberry, rose and pistachio nut profiteroles, crispy sable **V** *contains nuts*
- Coffee and wattleseed lamington **V LC**
- Caramelised apple and miso butterscotch crumble slice with Geraldton wax cream **V LC**
- Zesty lemon madeleine, strawberry gum sugar **V**
- Baked Basque cheesecake with seasonal berries **V**
- Blueberry and citrus cheesecake muffin with brown sugar crumble **GF V**

ADD ARRIVAL COFFEE

- A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines
- Selection of traditional, herbal and infused teas
- Hot chocolate
- Filtered ice water
- Infused botanical water

SAVOURY

- Moroccan spiced vegetable Cornish pasties with smokey tomato relish **V LC**
- Mediterranean style vegetable and feta cheese focaccia with spiced tomato relish **V LC**
- Caramelised onion and camembert cheese tart with tomato relish **V**
- Mac and cheese croquette with sugo sauce **V LC**
- Beef empanada with chimichurri sauce
- Lamb and vegetable pastie with tomato purslane relish
- Mini folded chicken fricassee puff pie with sweet mustard relish
- Beef pithivier with mushroom ketchup
- Butternut pumpkin and feta quiche **V LC**
- Pork and fennel sausage roll with spiced tomato relish **DF**
- Potato and pea samosa with tamarind chutney **VE LC**
- Cauliflower and tahini fataya with Warrigal green and parsley pesto **V LC**
- Spinach and feta quiche **V LC**

BARISTA ADD ON

Please refer to [Barista Add On](#).

ENHANCEMENTS

Enhancements can only be purchased in conjunction with the morning or afternoon tea packages.

Platters serve 10 guests.



PLATTERS

Local artisan cheese \$203.00

Served with a selection of three NSW cheeses, dried muscatels, ALTO olives, nuts, lavosh, water crackers, and quince paste **V** *contains nuts*

Vegetable crudité platter \$142.00

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

Fresh sliced fruits \$147.00

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

Local antipasto produce platters \$203.00

Artisan cured meats served with a selection of pickles, ALTO olives, two NSW cheeses, quince paste and lavosh

LIFESTYLE RAW ENERGY SNACKS

Protein cubes \$113.00 (24pc)

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

Raw cacao and almond **GF VE LC** *contains nuts*

Power bars \$70.50 (12pc)

Hemp and sesame tahini bar **GF VE LC**

Apricot, coconut, almond, hazelnut and cranberry **GF VE LC** *contains nuts*

Energy slice \$70.50 (12pc)

Fig, sesame seed, almond and pecan nut slice **GF VE LC** *contains nuts*

Date, almond, chia and cocoa **GF VE LC** *contains nuts*

Assorted ribbon sandwiches \$175.00

30 assorted ribbon point sandwiches of:

- Smashed curried egg, dill and chives **V DF**
- Cucumber, cream cheese and dill fronds **V**
- Poached chicken, iceberg lettuce and grain mustard mayonnaise
- Smoked salmon (A), cucumber, capers and cream cheese *contains seafood*

Assorted vegan and vegetarian ribbon sandwiches on gluten free bread \$183.00

30 assorted vegan and vegetarian ribbon sandwiches on gluten free bread **GF VE LC**

Sushi and Nigiri platter \$203.00 (40pc)

Assorted premium nigiri and hand cut sushi (M) rolls served with wasabi, pickled ginger, sesame and soy sauce **GF DF** *contains seafood*

Rice paper rolls \$178.00 (20 x 60gm rolls)

Vietnamese pickled vegetable and vermicelli rolls served with nuoc cham dipping sauce **GF VE LC**

HOUSECHURNED ICE CREAM SWEET TREAT

Add \$9.25 per guest

Choice of two ICC Sydney churned ice creams or sorbets, scooped and served in Dixie Cups

- Mango ice cream/gelato **GF V**
- Dark chocolate and brownie ice cream/gelato **V**
- Vanilla and Kootingal pecan nut ice cream/gelato **V** *contains nuts*
- Zesty lemon sorbet **GF VE LC**
- Strawberry sorbet **GF VE LC**
- Pineapple and ginger sorbet **GF V LC**

BARISTA ADD ON

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee, premium brewed coffee and self-serve 'bean to cup' espresso style machines.

Barista-made coffees are provided by our professional barista service partner, Level Eighteen.

The per guest add on price can only be purchased in conjunction with Sydney Eats or Build Your Own Morning or Afternoon tea packages.

Barista only service for coffee breaks is not available as service is compromised due to the time taken to produce the coffees. It is always recommended that barista service is only offered alongside premium brewed coffee and self-serve 'bean to cup' espresso style machines.



\$4.50 PER GUEST FOR TWO COFFEE BREAKS WITHIN A SIX HOUR PERIOD

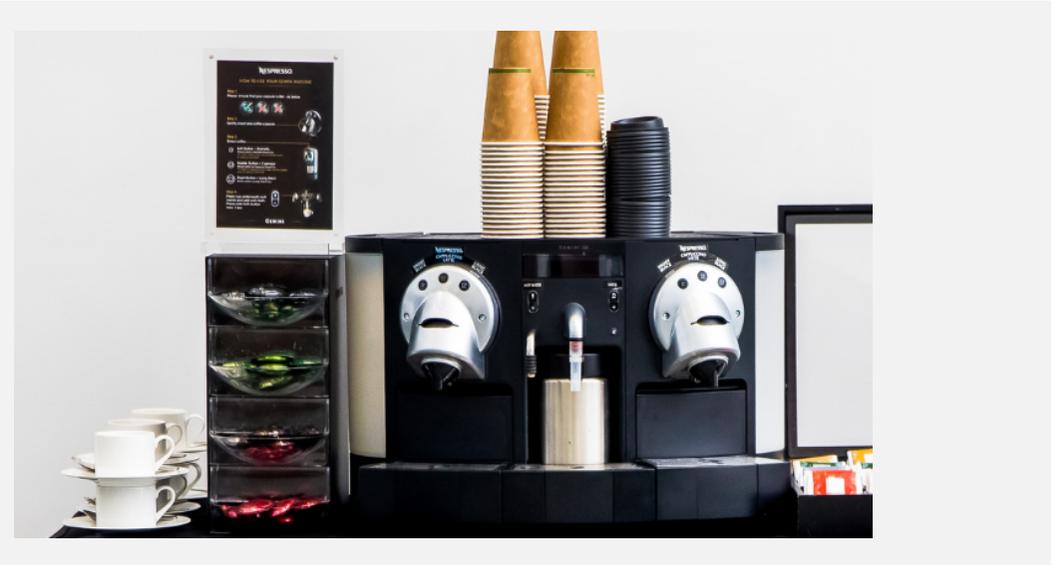
A minimum of two coffee breaks (arrival and morning tea or morning and afternoon tea) must be purchased for a minimum of 130 guests per break. Add a further \$4.50 per guest for barista coffee service during lunch.

\$5.75 PER GUEST FOR THREE COFFEE BREAKS WITHIN AN EIGHT HOUR PERIOD

Arrival, morning tea and afternoon tea breaks must be purchased for a minimum of 130 guests per break within an eight hour period. This option includes service during lunch. Each break must be catered for full numbers.

SMALL MEETING ROOM NESPRESSO

Suitable for small meetings for 40 or fewer guests.



NESPRESSO MACHINE GEMINI CS 220 PRO

\$338 first day hire

- 80 capsules (4 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.

STAND ALONE BARISTA CART

Barista only service for coffee breaks is not available as service is compromised due to the time required to produce the coffees. It is always recommended that barista service is offered alongside premium brewed coffee and self-serve 'bean to cup' espresso style machines.

Stand alone barista carts can only be supplied:

- in addition to coffee break packages
- during lunch or dinner service
- if there are no set break periods e.g. within an exhibition.

Barista style coffees are provided by our professional barista service partner Level Eighteen. Carts are supplied with two baristas and are designed to serve approximately 100 beverages per hour.

Package inclusions:

- two professional baristas
- two group espresso coffee machine, grinder waste and tamp bins, and a bench for the machine
- Seven Miles coffee beans, selection of T2 Tea and herbal teas, hot chocolate
- Full cream, skim, almond, soy and oat milks, sweeteners
- 8oz BioPak coffee cups and compostable coffee cup lids, and ice caddy for milk storage.

Prices are fully inclusive of coffees and labour.



MONDAY TO FRIDAY:

- **\$1,600** Monday to Friday 3 hours. Additional hours **\$420.00** per hour*
- **\$1,750** Saturday 3 hours. Additional hours **\$450.00** per hour*

- **\$1,980** Sunday 3 hours. Additional hours **\$480.00** per hour*
- **\$2,640** Public Holiday 3 hours. Additional hours **\$630.00** per hour.*

*Please note that these packages will require ½ hour breaks for the baristas after 5 hours where service will slow down.

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. Menu 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.