## MORNING AND AFTERNOON TEA

**GLUTEN FREE - GF** 

**VEGAN - VE** 

**VEGETARIAN - V** 

**DAIRY FREE - DF** 

**LOW CARBON - LC** 

## SYDNEY EATS STANDARD BREAK

**\$15.25** per guest

Served for up to 45 minutes
Minimum 40 guests
Includes 1 Chef's daily food item per break
Serving ratio 1 piece per guest

### Package Inclusions:

- 1 Chef's daily set food item
- House made cookies LC
- 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

### **\$6.50** 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.

**\$8.50** 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 **\$9.00** per piece.

## **MONDAY**

#### **Morning Tea**

- Banana, date and Kootingal organic pecan nut bread ▼ contains nuts
- Moroccan spiced vegetable cornish pasties V

#### Afternoon Tea

- Flourless citrus almond cake with wattleseed crème Chantilly GF V contains nuts
- Chicken and leek mushroom pie with smoked tomato relish

## **TUESDAY**

## **Morning Tea**

- Portuguese custard tart with cinnamon sugar V
- Caramelised onion and camembert cheese tart V

#### Afternoon Tea

- Pineapple and coconut cake, whipped coconut crème V LC
- Braised beef and olive empanada, chimmichurri sauce

## **FRIDAY**

## **Morning Tea**

- Blueberry and citrus cheesecake muffin with brown sugar crumble GF V
- Butternut pumpkin and feta quiche V

#### Afternoon Tea

- Passionfruit meringue tarts LC
- Pork and fennel sausage roll with spiced tomato relish DF

## **SATURDAY**

## **Morning Tea**

- Hazelnut praline friand, mandarin compote V contains nuts
- Thai vegetable curry puff with sweet chilli V

#### **Afternoon Tea**

- Decadent dark chocolate and roasted almond cake V contains nuts
- Wild mushroom, truffle and taleggio croquancini GF V

## **WEDNESDAY**

## **Morning Tea**

- Baked Basque cheesecake with seasonal berries V
- Spinach and feta filo triangles V

#### **Afternoon Tea**

- 72% dark chocolate and navel orange brownie V
- Lamb and root vegetable pie with eggplant relish

## **THURSDAY**

#### **Morning Tea**

- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam V
- Potato and manchego cheese croquettes, confit garlic aioli V

#### **Afternoon Tea**

- Block 11 organic lemon profiteroles with lemon zest curd
- Braised chicken and leek puff pastry wrap

## **SUNDAY**

## **Morning Tea**

- Seasonal berry and citrus gateaux with whipped Jersey milk cream V
- Spinach and feta quiche V

#### **Afternoon Tea**

- Amarena cherry and chocolate cake, dark chocolate mousse, mascarpone crème Chantilly
- Four cheese arancini with mojo verd 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

## BARISTA ADD ON

## SYDNEY EATS PREMIUM BREAK

### **\$18.25** per guest

Served for up to 45 minutes Minimum 40 guests Includes 2 set Chef's daily food items Serving ratio 1.7 piece per guest

## Package Inclusions:

- 2 Chef's daily set food item
- House made cookies LC
- 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

#### **\$6.50** 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.

### **\$8.50** 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 **\$9.00** per piece.



## **MONDAY**

#### **Morning Tea**

- Banana, date and Kootingal organic pecan nut bread V contains nuts
- Moroccan spiced vegetable cornish pasties V

#### Afternoon Tea

- Flourless citrus almond cake with wattleseed crème Chantilly GF V contains
- Chicken and leek mushroom pie with smoked tomato relish

## **TUESDAY**

#### **Morning Tea**

- Portuguese custard tart with cinnamon sugar V
- Caramelised onion and camembert cheese tart V

#### **Afternoon Tea**

- Pineapple and coconut cake, whipped coconut crème V LC
- Braised beef and olive empanada, chimmichurri sauce

## **WEDNESDAY**

## **Morning Tea**

- Baked Basque cheesecake with seasonal berries V
- Spinach and feta filo triangles V

#### **Afternoon Tea**

- 72% dark chocolate and navel orange brownie V
- Lamb and root vegetable pie with eggplant relish

## **FRIDAY**

## **Morning Tea**

- Blueberry and citrus cheesecake muffin with brown sugar crumble GF V
- Butternut pumpkin and feta quiche V

#### **Afternoon Tea**

- Passionfruit meringue tarts LC
- Pork and fennel sausage roll with spiced tomato relish DF

## **SATURDAY**

#### **Morning Tea**

- Hazelnut praline friand, mandarin compote V contains nuts
- Thai vegetable curry puff with sweet chilli V

#### **Afternoon Tea**

- Decadent dark chocolate and roasted almond cake V contains nuts
- Wild mushroom, truffle and taleggio croquancini GF V

## **SUNDAY**

## **Morning Tea**

- Seasonal berry and citrus gateaux with whipped Jersey milk cream V
- Spinach and feta quiche V

#### **Afternoon Tea**

- Amarena cherry and chocolate cake, dark chocolate mousse, mascarpone crème Chantilly
- Four cheese arancini with mojo verd V

## **THURSDAY**

## **Morning Tea**

- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam V
- Potato and manchego cheese croquettes, confit garlic aioli V

#### **Afternoon Tea**

- Block 11 organic lemon profiteroles with lemon zest curd
- Braised chicken and leek puff pastry wrap

## 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

## BUILD YOUR OWN STANDARD BREAK

### **\$17.25** per guest

Served for up to 45 minutes Minimum 40 guests Select 1 item Serving ratio 1 piece per guest

### Package Inclusions:

- 1 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

#### **\$6.50** 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.

### **\$8.50** 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 **\$9.00** per piece.



## **SWEET**

- Flourless citrus almond cake with wattleseed crème Chantilly GF V contains nuts
- Banana, date and Kootingal organic pecan nut bread V contains nuts
- Portuguese custard tarts with cinnamon sugar V
- Pineapple and coconut cake, whipped coconut crème V LC
- Baked Basque cheesecake with seasonal berries V
- 72% dark chocolate and navel orange brownie V
- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam V
- Block 11 organic lemon profiteroles with lemon zest curd
- Blueberry and citrus cheesecake muffin with brown sugar crumble GF V
- Passion fruit meringue tarts LC
- Hazelnut praline friand, mandarin compote V contains nuts
- Decadent dark chocolate and roasted almond cake V contains nuts
- Seasonal berry and citrus gateaux with whipped Jersey milk cream V
- Amarena cherry and chocolate cake, dark chocolate mousse, mascarpone crème Chantilly

## 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 V
- Chicken and leek mushroom pie with smoked tomato relish
- Caramelised onion and camembert cheese tart V
- Braised beef and olive empanada, chimichurri sauce
- Spinach and feta filo triangles V
- Lamb and root vegetable pie with eggplant relish
- Potato and Manchego cheese croquette, confit garlic aioli V
- Braised chicken and leek puff pastry wrap
- Butternut pumpkin and feta quiche V
- Pork and fennel sausage roll with spiced tomato relish DF
- Potato and green pea samosa with tamarind chutney VE LC
- Thai vegetable curry puff with sweet chilli V
- Wild mushroom, truffle and taleggio croquancini GF V
- Four cheese arancini with mojo verde V
- Spinach and feta guiche V

## BARISTA ADD ON

## BUILD YOUR OWN PREMIUM BREAK

### **\$21.75** per guest

Served for up to 45 minutes Minimum 40 guests Select 2 items Serving ratio 1.7 pieces per guest

### Package Inclusions:

- 2 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

#### **\$6.50** 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.

### **\$8.50** 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 **\$9.00** per piece.



## **SWEET**

- Flourless citrus almond cake with wattleseed crème Chantilly GF V contains nuts
- Banana, date and Kootingal organic pecan nut bread V contains nuts
- Portuguese custard tarts with cinnamon sugar V
- Pineapple and coconut cake, whipped coconut crème V LC
- Baked Basque cheesecake with seasonal berries V
- 72% dark chocolate and navel orange brownie V
- Buttermilk scones, vanilla bean mascarpone cream with raspberry and rosella jam V
- Block 11 organic lemon profiteroles with lemon zest curd
- Blueberry and citrus cheesecake muffin with brown sugar crumble GF V
- Passion fruit meringue tarts LC
- Hazelnut praline friand, mandarin compote V contains nuts
- Decadent dark chocolate and roasted almond cake V contains nuts
- Seasonal berry and citrus gateaux with whipped Jersey milk cream V
- Amarena cherry and chocolate cake, dark chocolate mousse, mascarpone crème Chantilly

## 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 V
- Chicken and leek mushroom pie with smoked tomato relish
- Caramelised onion and camembert cheese tart V
- Braised beef and olive empanada, chimichurri sauce
- Spinach and feta filo triangles V
- Lamb and root vegetable pie with eggplant relish
- Potato and Manchego cheese croquette, confit garlic aioli V
- Braised chicken and leek puff pastry wrap
- Butternut pumpkin and feta quiche V
- Pork and fennel sausage roll with spiced tomato relish DF
- Potato and green pea samosa with tamarind chutney VE LC
- Thai vegetable curry puff with sweet chilli V
- Wild mushroom, truffle and taleggio croquancini GF V
- Four cheese arancini with mojo verde V
- Spinach and feta guiche

## 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 \$198.00

Served with a selection of 3 NSW cheeses, dried muscatels, ALTO wild olives, nuts, lavosh, water crackers, and guince paste **V** contains nuts

## Vegetable crudité platter \$139.00

Fresh seasonal vegetables served with 3 dips and condiments  ${\ensuremath{\mathsf{GF}}\ \mathsf{V}\ \mathsf{LC}}$ 

#### Fresh sliced fruits \$146.00

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

#### Local antipasto produce platters \$198.00

Artisan cured meats served with a selection of pickles, ALTO olives, 2 NSW cheeses, quince paste and lavosh

## LIFESTYLE RAW ENERGY SNACKS

#### **Protein cubes \$110.00 (24pc)**

Raspberry, almond and macadamia nut GF VE LC contains nuts

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

## Power bars \$68.75 (12pc)

Hemp and sesame tahini bar GF VE LC

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

## **Energy slice \$68.75 (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 \$171.00

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, cucumber, capers and cream cheese contains seafood

## Assorted vegan and vegetarian ribbon sandwiches on gluten free bread \$179.00

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

#### Sushi and Nigiri platter \$198.00 (40pc)

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

### Rice paper rolls \$174.00 (20 x 60gm rolls)

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

## 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

## HOUSECHURNED ICE CREAM SWEET TREAT

## Add \$9.00 per guest

Choice of 2 ICC Sydney churned ice creams or sorbets, scooped and served in Dixie Cups  $\mbox{GF V}$ 

## 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 using Seven Miles locally roasted beans.

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 the 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 machine



# \$4.25 PER GUEST FOR TWO COFFEE BREAKS WITHIN A SIX HOUR PERIOD

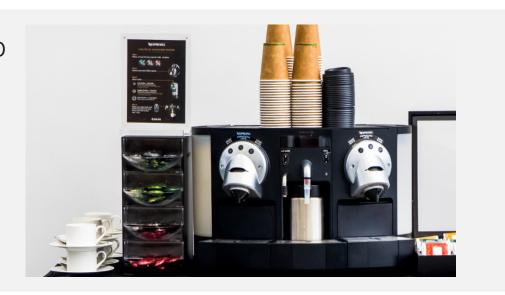
A minimum of 2 coffee breaks (arrival and morning tea or morning and afternoon tea) must be purchased for a minimum of 130 guests per break. Add a further \$3.90 per guest for barista coffee service during lunch.

# \$5.50 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 8 hour period. This option includes service during lunch. Each break must be catered for full numbers.

## SMALL MEETING ROOM / ON STAND NESPRESSO

Suitable for small meetings for 40 or fewer guests or casual on stand service.



## NESPRESSO MACHINE GEMINI CS 220 PRO

## \$330 first day hire

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream, skim, oat and soy milk
- 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.

Please note, for on stand events the exhibitor is responsible for organising 10-amp power connection. This can be arranged with your stand builder.

## 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 2 baristas and are designed to serve approximately 100 beverages per hour.

Package inclusions:

2 professional baristas, 2 group espresso coffee machine and grinder, waste and tamp bins and a bench for the machine

Prices are fully inclusive of coffees and labour



## MONDAY TO FRIDAY:

- \$1,595 Monday to Friday 3 hours. Additional hours \$422.00 per hour\*
- **\$1,690** Saturday 3 hours. Additional hours **\$437.00** per hour\*
- **\$1,840** Sunday 3 hours. Additional hours **\$461.00** per hour\*
- \$2,375 Public Holiday 3 hours. Additional hours \$615.00 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 \$10.40 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.