

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

- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*
- Moroccan spiced vegetable cornish pasties **V**

Afternoon Tea

- Banana, date and Kootingal organic pecan nut bread **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 style curry puff with sweet chilli sauce **DF** *contains seafood*

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 blood orange and saffron marmalade **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

Please refer to [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

- Flourless citrus almond cake with wattleseed crème Chantilly **GF V** *contains nuts*
- Moroccan spiced vegetable cornish pasties **V**

Afternoon Tea

- Banana, date and Kootingal organic pecan nut bread **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

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 style curry puff with sweet chilli sauce **DF** *contains seafood*

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 blood orange and saffron marmalade **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

Please refer to [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 blood orange and saffron marmalade **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 style curry puff with sweet chili sauce **DF** *contains seafood*
- Wild mushroom, truffle and taleggio croquancini **GF V**
- Four cheese arancini with mojo verde **V**
- Spinach and feta quiche

BARISTA ADD ON

Please refer to [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 blood orange and saffron marmalade **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 style curry puff with sweet chili sauce **DF** *contains seafood*
- Wild mushroom, truffle and taleggio croquancini **GF V**
- Four cheese arancini with mojo verde **V**
- Spinach and feta quiche

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 \$198.00

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

Vegetable crudité platter \$139.00

Fresh seasonal vegetables served with 3 dips and condiments **GF V 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 **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. Menu 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.