

ORGANISER AND CREW CATERING MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

BREAKFAST



SELF SERVICE TOAST STATION

\$11.50 per person

A variety of white and whole grain toast breads served with butter and spread **V**

CONTINENTAL BREAKFAST BUFFET STATION

\$21.25 per person

A selection of freshly baked breakfast pastries, whole fruits, boxed cereals, full cream and skim milk. Almond, oat and soy milks on request. **V**

FULL HOT BREAKFAST BUFFET STATION (minimum 40 guests)

\$37.50 per person

Breakfast pastries, whole fruits, yoghurts, boxed cereals, full cream and skim milk. Almond, oat and soy milks on request. **V**

Scrambled eggs, roasted tomatoes, hash browns, field mushrooms, chicken sausages, grilled bacon and assorted breads

GRAB AND GO BREAKFAST

\$16.00 per person

Breakfast wrap, scrambled eggs, wilted spinach, shredded cheese and tomato relish **V**

Roasted sweet potato, kale and quinoa salad with avocado and creamy sesame miso dressing **GF VE**

– Add boiled egg **V \$2.75**

– Add hot smoked Tasmanian salmon **\$6.00 contains seafood**

Folded egg milk roll, crispy bacon, tasty cheese and tomato relish

Pino's double smoked ham, tasty cheddar, with mustard glaze on toasted sourdough bread

Smoked turkey croissant with sliced tomatoes and tasty cheese

SNACKS



SALTED CRISPS

\$62.50

Includes 10 x 45g packets of Kettle crisps, delivered as an assortment from the following flavours:

- sea salt
- salt and vinegar
- sweet chilli and sour cream
- honey soy chicken.

LOLLY JARS

\$34.75 per jar

Served in individual glass bowls (650 grams). Select 1:

- Fruity chews, Snakes, Allsorts, Jellybeans, Banana bites, Jaffa's, M&M's

PERFORMANCE SNACKS CUBES (24 PER PLATE)

\$110.00

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

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

BARS (12 PER PLATE)

\$68.75

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

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

SLICES (12 PER PLATE)

\$68.75

CHOCOLATE JARS

\$38.50 per jar

Served in individual glass bowls (650 grams). Select 1:

— Mini Snickers, Mini Mars bars, Mini Kit Kats

CREW COOKIE BOWL

\$29.75

Assorted house made cookies (12 cookies) **V**

CREW DONUTS

\$55.75

Select 1:

Classic glazed ring or jam filled donuts (12 donuts) **V**

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

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

SEASONAL FRUIT BOWL

\$47.75

Mixed whole seasonal fruit (20 pieces) **GF VE**

BANANA BOWL

\$54.00

Bananas (20 pieces) **GF VE**

SANDWICHES AND POKE BOWLS



CREW GRAB AND GO LUNCH BAG

\$16.00 per bag

Wrap or sandwich selected from our sandwich menu, cookie, whole fruit or muesli bar

- Add Cool Ridge still water 600ml **\$4.50**
- Add bottled orange juice 250ml **\$4.50**

POKE BOWLS

\$21.75 per bowl

Select 1:

- Seared beef, rice, naked slaw, spiced pineapple, chilli, avocado, pickled vegetables and sesame dressing **GF**
- Miso salmon, edamame, brown rice, pickled cucumber, sesame, avocado and sriracha *contains seafood*
- Teriyaki chicken, green vegetables, sesame, shredded carrot and rice
- Tofu, brown rice, noodles, vegetables and pickled onions **GF**

DIY SANDWICH STATION

\$27.00 per person includes:

- Assorted sandwich breads and wraps
- Deli meats including shredded chicken and boiled eggs **V**
- Cheddar and provolone cheeses **V**

Veggie toppings:

Mixed lettuce, spinach, tomato, carrot, cucumber red onion and guacamole **V**

Condiments:

Mayo, mustard, chutney, salad oil and vinegar

OPTIONS FOR GRAB AND GO LUNCH BAGS

Sandwiches

- Chicken breast, avocado spread, mayonnaise, crispy bacon, tomato and lettuce **DF**
- Chicken breast, peri peri sauce, mayonnaise, red and white cabbage slaw, carrot, and baby spinach **DF**
- Roast beef, grain mustard, tomato, caramelised onion and lettuce **DF**
- Smoked ham, honey mustard mayo, tasty cheese and tomato
- Spring water tuna, mayonnaise, celery, parsley, tomato, red onion, corn and lettuce **DF** *contains seafood*
- Egg, mayonnaise and lettuce **V DF**
- Vegan rainbow sandwich on gluten free bread – sesame hummus, cucumber, carrot, pickled red onion, baby spinach, mint, red and white cabbage slaw **GF VE**

Wraps

- Pesto chicken tortilla
Chicken breast, pesto mayonnaise, tomato, fresh basil, Swiss cheese and lettuce
- Italian club tortilla
Smoked ham, sopressa salami, herb mayonnaise, basil, mozzarella cheese, tomato and lettuce
- Vegan salad gluten free wrap
Falafel wrap, vegan mayo, cucumber, sweet chili sauce, tomato and lettuce **GF VE**
- Pumpkin and vegan cheese wrap
Vegan cheese, capsicum, pumpkin and lettuce **VE**
- Greek chicken and feta tortilla
Chargrilled chicken, tomato, cucumber, lettuce, tzatziki, feta cheese, kalamata olives, parsley

DIY GLUTEN FREE AND VEGAN SANDWICH STATION

\$30.25 per person, includes:

- Gluten free and vegan sandwich breads, wraps, rice cakes and lettuce cups
GF VE
- Protein packed vegan sesame hummus, red lentil patties and teriyaki tofu
GF VE
- Vegan 'cheddar cheese' slices **GF VE**

Veggie toppings:

Avocado, mixed lettuce, spinach, tomato, carrot, cucumber, red onion and naked slaw **GF VE**

Condiments:

Nuttelek, vegan mayo, pumpkin seed pesto and white bean spread

PLATTERS



ASSORTED SANDWICH AND WRAP PLATTER

\$98.75

25 pieces per platter

Chef's selection of sandwiches and wraps

VEGETARIAN SANDWICH PLATTER

\$98.75

25 pieces per platter

Platter of assorted vegetarian sandwiches

GLUTEN FREE SANDWICH AND WRAP PLATTER

\$122.00

25 pieces per platter

Chef's selection of gluten free, vegan and vegetarian sandwiches and wraps

ASSORTED SUSHI AND NIGIRI PLATTER

\$153.00

40 pieces per platter

Chef's selection of hand rolls and nigiri served with wasabi, soy sauce and pickled ginger **GF DF** *contains seafood*

PIES AND SAUSAGE ROLL PLATTER

\$81.00

12 pieces per platter — served with tomato relish.

Select 1 item per platter:

- Pork and fennel sausage rolls **DF**

SWEET PLATTER

\$81.00

12 pieces per platter. Select 1 item per platter:

- Portuguese custard tart **V**
- Coffee raisin scroll **V**
- Decadent chocolate, almond and raspberry cake **GF V** *contains nuts*
- Berry almond frangipane slice with vanilla Chantilly crème and berries **V** *contains nuts*
- Buttermilk scones, whipped vanilla cream and house made raspberry and rosella jam **V**
- Banana, barley and date bread **V DF**

SLICED SEASONAL FRUIT PLATTER

\$86.25

Serves 5

Sliced seasonal fruit selection served with lemon myrtle yoghurt sauce **GF V**

\$147.00

Serves 10

Sliced seasonal fruit selection served with lemon myrtle yoghurt sauce **GF V**

CHEESE PLATTER

\$108.00

Serves 5

Served with selection of 3 NSW cheeses, dried muscatel clusters, ALTO olives, nuts, lavosh, crackers, walnut bread and cabernet quince paste **V** *contains nuts*

\$198.00

Serves 10

Served with selection of 3 NSW cheeses, dried muscatel clusters, ALTO olives,

- Chunky steak pies
- Chicken and vegetable pies
- Spinach and feta sausage rolls **V**
- Vegetable pasties

SAVOURY PLATTER

\$81.75

12 pieces per platter

- Spinach and feta cheese börek with tzatziki dipping sauce **V**
- BBQ pork bun with Szechuan chili jam *contains seafood*
- Thai vegetable curry puff with sweet chili **V**
- Braised beef and olive empanada, chimichurri dipping sauce
- Potato and green pea samosa with tamarind chutney **VE**

MUFFIN TRAY

\$81.00

12 pieces per platter. Select 1 item per platter:

- Banana and oat muffin **V**
- Block 11 spiced pear muffin, cinnamon myrtle and macadamia nut crumble
GF V *contains nuts*
- Raspberry, coconut and white chocolate muffin **GF V**

nuts, lavosh, crackers, walnut bread and cabernet quince paste **V** *contains nuts*

CHARCUTERIE

\$108.00

Serves 5

Served with a selection of artisan cured meats, pickles, ALTO olives, 2 NSW cheeses and lavosh

\$198.00

Serves 10

Served with a selection of artisan cured meats, pickles, ALTO olives, 2 NSW cheeses and lavosh

\$31.75 per person

\$39.00 per person

All meals are served with a side salad , dinner roll and butter



- Panko crumbed free-range chicken schnitzel, potato mash, seasonal vegetables and gravy
- Slow cooked lamb shoulder with creamy polenta, roasted potatoes, green vegetables and jus **GF**
- Chargrilled chicken, roasted root vegetables with herbs, wilted kale, sweet corn and tomato salsa and red wine jus **GF**
- Chicken Pad See ew with rice noodles, egg, shredded carrot, onion and broccoli with sweet soy
- Chilli dogs – smoked Kransky sausage with chilli con carne, grated tasty cheese, mustard and tomato sauce with potato chips.
- Cheeseburgers – Ranger’s Valley beef patties, jack cheese, Westmont pickles, grilled onion jam and burger sauce on a potato bun with fries
- Battered crispy flathead fillets with potato fries, lemon, tartare sauce *contains seafood*
- Oven roasted Australian salmon with braised cannellini beans, native spiced

Cold extras

- Roasted pumpkin, shredded green kale, black quinoa, chickpeas, carrot, lemon and Dijon mustard **GF VE**
- Vannella bocconcini, heirloom tomatoes, green asparagus, shaved zucchini, compressed cucumber, herbs, olive oil and smoked almonds **GF V** *contains nuts*
- Roasted beets, spinach, Persian style feta, pepperberry, pickled onions, puffed grains and bush dukkah **V**
- Baby cos lettuce, shaved fennel, red radish, peas and crushed avocado salad **GF VE**
- Caramelised cauliflower, saffron pearl couscous, roasted red peppers, wild rice, parsley, goji berries and citrus dressing **VE**
- Crazy slaw **GF**

sweet potato, green beans, green olive and preserved lemon salsa **GF**
contains seafood

- Tomato, basil and buffalo mozzarella ravioli with Vannella stracciatella, semi dried tomatoes, arrabbiata sauce with herb pesto **V**
- Chicken tikka masala with onion, bell peppers, fresh tomato gravy and coriander with steamed basmati rice **GF**
- Goan style fish curry with traditional spices, coconut milk, tempered curry leaves and fragrant pandan steamed rice **GF** *contains seafood*
- Korean style fried chicken with sweet gochujang and maple glaze, sesame seeds and shallots with kimchi and daikon pickles served with potato and egg salad
- Smoked Riverina beef brisket, coleslaw, steamed corn cobettes and colcannon mash **GF**
- Kurobuta pork adobo with garlic, sweet soy, onions, peppercorns, bay leaves and steamed jasmine rice **GF**

Hot extras

- Fried rice, with vegetables, bean sprouts and shredded egg omelette **GF V**
- Roasted seasonal vegetables, aioli and fried basil **GF V**
- Creamy mashed potato **GF V**
- Fries **GF VE**
- Twice cooked potatoes **GF VE**
- Asian greens, chili and soy **GF VE**
- Herbed rice pilaf, aromatics, fragrant herbs, raisins and almonds **GF**
V *contains nuts*

OVERNIGHT SELF SERVICE

Select one food item from each section



HOT SELECTION

\$21.75 per person

- Traditional beef lasagne, creamy béchamel, Napoli sauce with garden salad
- ICC Sydney's Iconic Rambo butter chicken, pilaf rice with pappadoms **GF**
- Penne, pumpkin, goats cheese pasta bake, Napoli sauce with garden salad **V**
- Chicken and black bean sauce with fried rice **DF**

TOASTED SANDWICHES

\$15.00 per person

Assorted pre-assembled sandwiches ready for toasting:

- Ham, Swiss cheese and tomato
- Mortadella, grilled eggplant and Provolone cheese
- Double cheese and tomato **V**
- Middle bacon, red onion and cheese
- Grilled eggplant, tomato and provolone cheese **V**
- Mushroom, tomato and baby spinach **VE**

SWEET SELECTION

\$7.50 per person

- Decadent berry, toasted coconut and Davidson's plum brownie **GF V**
- Dark chocolate ganache tart and blood orange gel **GF VE**
- Assorted donuts **V**

BEVERAGES AND COFFEE

For a full range of bottled wines and beer options please refer to our extensive Wine and Drink collection.

Small Meeting Room Coffee Service

Suitable for 40 or fewer guests.



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 milks 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.

CREW SOFT DRINKS

- Orange juice or apple juice 250ml **\$4.50**
- Pepsi, Pepsi Max or Schweppes Lemonade 600ml **\$5.50**
- Red Bull 250ml **\$5.50**
- Cool Ridge still water 600ml **\$4.50**
- Cool Ridge sparkling water 500ml **\$4.50**

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.