

Organiser and Crew Catering 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)

BREAKFAST



SELF SERVICE TOAST STATION

\$11.75 per person

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

CONTINENTAL BREAKFAST BUFFET STATION

\$21.75 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)

\$38.50 per person

- Assorted breakfast pastries **V**
- Whole fruits
- Yoghurts **V**
- Boxed cereals
- Full cream and skim milk; Oat, almond and soy milks on request **V**

- Scrambled eggs **V**
- Roasted tomatoes
- Hash browns **V**
- Field mushrooms **V**
- Chicken sausages
- Grilled bacon
- assorted breads

GRAB AND GO BREAKFAST

\$16.50 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 **\$6.25 contains seafood**

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

Double smoked ham, tasty cheddar cheese, mustard glaze on toasted sourdough bread

Smoked turkey croissant with sliced tomatoes and tasty cheese

SNACKS



SALTED CRISPS

\$64.00

Includes 10 x 45g packets of assorted Red Rock Deli crisps:

- sea salt
- sea salt & balsamic vinegar
- honey soy chicken
- spicy chilli and sour cream.

LOLLY JARS

\$35.50 per jar

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

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

PROTEIN CUBES (24 PER PLATE)

\$113.00

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

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

POWER BARS (12 PER PLATE)

\$70.50

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

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

ENERGY SLICES (12 PER PLATE)

\$70.50

CHOCOLATE JARS

\$39.50 per jar

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

- Mini Snickers, Mini Mars bars, Mini Kit Kats

CREW COOKIE BOWL

\$30.50

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

CREW DONUTS

\$59.25

Select one:

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

\$49.00

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

BANANA BOWL

\$55.25

Bananas (20 pieces) **GF VE LC**

SANDWICHES AND POKE BOWLS



CREW GRAB AND GO LUNCH BAG

\$16.50 per bag

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

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

POKE BOWLS

\$22.25 per bowl

Select one:

- Korean chicken bowl with miso sushi rice, cucumber, pickled carrots and radish, sweet corn, sesame seeds, kimchi mayo
- Seared beef, rice, naked slaw, spiced pineapple, chilli, avocado, pickled vegetables and sesame dressing **GF**
- Miso salmon (A), edamame, brown rice, pickled cucumber, sesame seeds, avocado and sriracha *contains seafood*
- Tofu, brown rice, noodles, vegetables with pickled onion **GF VE**

DIY SANDWICH STATION

\$27.75 per guest, 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, semi dried tomato, seasonal salad leaves and mayonnaise on light rye bread **DF**
- Chipotle pulled beef, caramelised onion, baby spinach, and tomato relish on multigrain bread **DF**
- Smoked ham, sopressa salami, herb mayo, basil, Swiss cheese, tomato and lettuce on white bread
- Sliced turkey, cranberry jam, Swiss cheese, cucumber and rocket leaves, pickled onion and mustard on baguette
- Chicken breast, peri peri sauce, mayonnaise, red and white cabbage slaw, carrot, and baby spinach on light rye bread **DF**
- Roast beef, grain mustard, tomato, caramelised onion and lettuce on multi grain bread **DF**
- Smoked ham, seeded mustard mayo, tasty cheese and tomato on white bread
- Egg, mayonnaise and lettuce on white bread **V DF**
- Vegan rainbow sandwich with sesame hummus, cucumber, carrot, pickled red onion, baby spinach, mint, red and white cabbage slaw **VE**

Wraps

- Chicken Caesar wrap - chicken breast, Caesar dressing, parmesan cheese, boiled egg, crispy bacon and lettuce *contains seafood*
- Pesto chicken tortilla - chicken breast, pesto mayonnaise, tomato, basil, Swiss cheese and lettuce
- Mexican style chicken - crumbled chicken, lettuce, chipotle mayonnaise, jalapenos, capsicum
- Vegan salad - Falafel wrap, vegan mayo, cucumber, sweet chilli sauce, tomato and lettuce **GF VE**
- Pumpkin and vegan cheese - Vegan cheesem capsicum, pumpkin and lettuce **VE**

DIY GLUTEN FREE AND VEGAN SANDWICH STATION

\$31.00 per guest, 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

\$101.00

25 pieces per platter

Chef's selection of sandwiches and wraps

VEGETARIAN SANDWICH PLATTER

\$101.00

25 pieces per platter

Platter of assorted vegetarian sandwiches

GLUTEN FREE SANDWICH AND WRAP PLATTER

\$125.00

25 pieces per platter

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

ASSORTED SUSHI PLATTER

\$157.00

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

\$83.00

12 pieces per platter — served with tomato relish.

Select one item per platter:

- Pork and fennel sausage rolls **DF**

SWEET PLATTER

\$83.00

12 pieces per platter. Select one 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

\$88.25

Serves 5

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

\$151.00

Serves 10

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

CHEESE PLATTER

\$111.00

Serves five

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

\$203.00

Serves 10

Served with selection of three NSW cheeses, dried muscatel clusters, ALTO

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

SAVOURY PLATTER

\$83.75

12 pieces per platter

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

MUFFIN TRAY

\$83.00

12 pieces per platter. Select one 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**

olives, nuts, lavosh, water crackers, bread and quince paste **V contains nuts**

CHARCUTERIE

\$111.00

Serves five

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

\$203.00

Serves 10

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

LUNCH AND DINNER

\$32.00 per person

One hot selection (minimum 10 guests)

\$40.00 per person

Two hot selections (minimum 20 guests)

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



HOT SELECTION

- Panko crumbed free-range chicken schnitzel, potato mash, seasonal vegetables and gravy
- Slow cooked Junee lamb shoulder with roast potatoes, carrots and pumpkin, minted yoghurt and jus **GF**
- Chargrilled Girraween chicken supreme, sweet corn mash, broccolini and peppercorn gravy
- Chicago dogs - smoked beef frankfurts, American mustard, tomato sauce, pickle relish on hoagie rolls with potato wedges
- 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 (M) with potato fries, lemon, tartare sauce *contains seafood*
- Poached Tasmanian Ocean trout (A), roasted cauliflower, patatas bravas and snow peas with a lemon myrtle beurre blanc **GF** *contains seafood*
- Spinach and ricotta agnolotti, Vannella stracciatella, slow roasted cherry tomatoes, spicy pomodoro sauce and rocket pesto **V**

EXTRA SIDES \$33 PER 10 GUESTS

Cold extras

- Chargrilled Kent pumpkin with Tuscan kale, freekeh, chickpeas, pickled golden beets, preserved lemon dressing **VE**
- Perline bocconcini and grilled zucchini salad with blistered cherry tomatoes, asparagus, pickled cucumber, basil, and toasted macadamia dukkah **GF V** *contains nuts*
- Roasted carrots with baby spinach, whipped beetroot hummus, marinated goat cheese, crispy lentils, pickled onion, and native seed crunch **V**
- Baby cos lettuce, shaved fennel, red radish, peas and crushed avocado salad **GF VE**
- Traditional coleslaw salad **V**

Hot extras

- Chicken korma - braised creamy chicken with capsicum, red onion, tomato and garam masala, with cumin basmati rice **GF**
- Sweet and sour Korean style boneless chicken with honey gochujang glaze and kimchi fried rice
- Smoked Riverina beef brisket, coleslaw, steamed corn cobettes and colcannon mash **GF**
- Masterstock braised Kurobuta pork belly, garlic, ginger, caramelised onion and black vinegar with jasmine rice **GF**

- Fried rice, with vegetables, bean sprouts and shredded egg omelette **GF V**
- Oven-roasted seasonal vegetables served with smoked red pepper romesco, and crispy sage **GF V contains nuts**
- Twice-cooked baby potatoes with garlic oil and lemon zest **GF VE**
- Asian greens, chilli and soy **GF VE**
- Basmati rice pilaf with caramelised onion, cumin, dried apricots and toasted pistachios **GF V contains nuts**
- Potato or Sweet Potato fries **V**

House Made Pizza

Served in a pizza box with side salad

- Cajun spiced chicken, capsicum, red onion, with mozzarella cheese
- Mushroom, Vannella pizzarella cheese, artichoke and caramelised onion **V**

OVERNIGHT SELF SERVICE

Select one food item from each section

Serviced only after 9pm

All meals served pre-packaged, in single use containers

Microwave or toastie machine provided.



HOT SELECTION

\$22.25 per guest

- Traditional beef lasagne, creamy béchamel, Napoli sauce with garden salad
- ICC Sydney's iconic Rambo butter chicken, pilaf rice mint yoghurt **GF**
- Penne, pumpkin, goats cheese pasta bake, Napoli sauce with garden salad **V**
- Stir fried chicken, sesame seeds and vegetables with egg fried rice **DF**

TOASTED SANDWICHES

\$15.25 per guest

Assorted pre-assembled sandwiches ready for toasting:

- Ham, Swiss cheese and tomato
- Mortadella, grilled eggplant and provolone cheese
- Double cheese and tomato **V**
- Grilled eggplant, tomato and provolone cheese **V**
- Mushroom, tomato and baby spinach **VE**

SWEET SELECTION

\$7.75 per guest

- 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

\$338.00 first day hire

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

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 \$10.50 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.