

Stand 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)

STAND NESPRESSO

Casual on stand service, a low capacity coffee machine adds a little hospitality for your guests.



NESPRESSO MACHINE GEMINI CS 220 PRO

\$338.00 first day hire

- 80 capsules (four intensities)
- selection of tea
- hot chocolate sachets
- full cream and skim milk; almond, oat 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.

Space required for machine, pods and tea box -1,000mm x 800mm

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

BARISTA COFFEE

Bump in for barista packages is scheduled one hour before the event is operational. If earlier installation is required, an additional charge applicable.

Bar dimensions - 1,500mm wide x 600mm deep

Power requirements - 1 x 15amp and 1 x 10amp power supply

Operational footprint for which we provide floor protection is 1,800mm wide and 1,500mm deep.

Client supplied bench:

Bar top must be able to support 100kgs in weight.

Counter to be at least 800mm in height but no greater than 1,000mm.

Minimum service space required is 1,200 wide x 600mm deep.

Plumbing hole required for water waste and electrical.

Branding

Branding space on the bar is 1,000mm wide x 900 mm tall. (no industrial adhesives permitted). Exhibitors may supply their own branded compostable 235ml / 8oz coffee cups. Please do not supply lids, ICC Sydney will supply 80mm diameter compostable cup lids. Removal of leftover branded packaging from the venue is the exhibitor's responsibility.

Please note, exhibitor is responsible for organising power connection. This can be arranged with your stand builder. The listed barista packages are available for exhibitors only. For conference coffee refer to ICC Sydney Morning and Afternoon Tea Menu.



COFFEE CART WITH 1 BARISTA

This package is suitable for low to medium volume service periods and designed to serve up to approximately 50 beverages per hour.

Package inclusions:

- one professional barista
- one 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.

\$1,100.00 — Monday to Friday three hours

Additional hours **\$215.00** per hour

\$1,250.00 — Saturday three hours

Additional hours **\$225.00** per hour

\$1,400.00— Sunday three hours

Additional hours **\$235.00** per hour

\$1,850.00 —Public Holiday three hours

Additional hours **\$320.00** per hour

* Please note that these packages will require ½ hour breaks for the baristas after five hours.

COFFEE CART WITH 2 BARISTA

This package is suitable for high volume days with a short service window and designed to serve up to 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.

\$1,600.00 — Monday to Friday three hours

Additional hours **\$420.00** per hour

\$1,750.00 — Saturday three hours

Additional hours **\$450.00** per hour

\$1,980.00 — Sunday three hours

Additional hours **\$480.00** per hour

\$2,640.00 —Public Holiday three hours

Additional hours **\$630.00** per hour

* Please note output capacity will reduce while baristas take ½ hour breaks.

PLATTERS

\$84.25

Platters have 12 pieces of one single item and cannot be split.



SWEET ITEMS

Select one item

- Banana and oat muffin **V**
- Coffee and raisin scroll **V**
- Acai, seasonal berries and coconut yoghurt, amaranth and coconut granola **GF VE**
- Pain au chocolat **V**
- Banana, date and pecan nut bread **V DF contains nuts**
- Flourless orange and almond cake with wattleseed Chantilly crème **GF V contains nuts**
- Dark chocolate and candied orange cake **GF VE**
- Blueberry and citrus cheesecake muffins with brown sugar crumble **GF V**
- Portuguese custard tart, cinnamon sugar **V**
- Chocolate chip and orange brownie **V**

Platters have 12 pieces of one single item and cannot be split

SAVOURY ITEMS

Select one item

- Egg, streaky bacon, tasty cheese and BBQ sauce on English muffins
- Warm croissants - smoked turkey, tomato with provolone cheese
- Pumpkin, spinach and feta cheese muffins **GF V**
- Open mini bagel with smoked King salmon (A), cream cheese, pickled red onion, baby capers and soft herb salad **LC contains seafood**
- Zucchini, mint, and goats cheese tarts **V**
- Beef and onion mini pies with tomato relish
- Potato and pea samosas with tamarind chutney **VE**
- Braised chicken and leek puff pastry wraps
- Pino's smoked ham, cornichons, and cheese scrolls with mustard seeds
- Pork and fennel sausage rolls, spiced tomato relish **DF**
- Spinach and feta cheese börek with tzatziki dipping sauce **V**

Platters have 12 pieces of one single item and cannot be split

BOXED LUNCH TO GO

\$155.00

Serves five people.

Select two sandwiches or wraps (12 pieces) and one salad.

Packs also include seasonal whole fruit and 5 x 500ml Cool Ridge sparkling water.



SANDWICHES

- Smoked ham, sopressa salami, herb mayo, basil, Swiss cheese, tomato and lettuce
- Egg, mayonnaise and lettuce **V DF**
- Shaved honey smoked ham, iceberg lettuce, tomato, cucumber, shallots, carrot, dijonnaise **DF**
- Chipotle pulled beef, caramelised onion, baby spinach, and tomato relish **DF**
- Poached chicken, shallots, shredded carrot, daikon, coriander, toasted sesame seeds, chilli mayonnaise **DF**
- Smoked turkey breast, brie cheese, cucumber, lettuce cranberry sauce
- BLAT — bacon, lettuce, avocado, and tomato **DF**

SALADS

Select one

- Roasted sweet potato, spinach, cranberries, whipped goat's cheese, toasted pepita seeds with sesame tahini dressing **GF V**
- Miso cucumber and radish salad with edamame beans, sesame and ginger dressing **GF VE**
- Caesar salad, shaved Grana Padano, crispy bacon, egg, creamy herb dressing and pangrattato
- Moroccan style chickpea salad with carrots, cucumber, toasted Kootingal Organic pecan nuts, parsley and dates **GF VE contains nuts**
- Cypriot-style watermelon and Riverina feta salad, spinach, mint, cucumber with pomegranate and olive oil dressing **GF V**
- Roasted Queen May potato salad with spring onions, radishes, basil, lemon zest and green goddess dressing **GF V**

WRAPS

- Chicken, avocado, cos lettuce with tomato and creamy herb mayo
- Shaved honey smoked ham, tomato, cucumber, iceberg lettuce, shallots, carrots and dijonaise **DF**
- Loaded tofu wrap, cos lettuce, avocado, pickled cucumber, tomato, shredded carrot, coriander and vegan ranch dressing **VE**
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**
- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket leaves sauerkraut, horseradish and dill mayo
- Buffalo chicken wrap, shredded cheddar, coriander, mint, lemon, BBQ corn and jalapeno aioli

LUNCH PLATTERS

A chef's selection of lunch served to the stand. Each platter serves ten guests.



VEGAN SANDWICHES/WRAPPS PLATTER

\$183.00 (30 pieces)

Contains a chef's selection of vegan sandwiches and wraps **VE**

SANDWICHES/WRAPPS PLATTER

\$175.00 (30 pieces)

Contains a chef's selection of sandwiches and wraps

SUSHI AND NIGIRI PLATTER

\$203.00 (40 pieces)

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

RICE PAPER ROLLS

\$178.00 (20 rolls x 60gm each)

Assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce **GF**

HOT PLATTER

Select one item per platter

\$184.00 (24 pieces)

- Mediterranean style vegetables and feta cheese focaccia with spiced tomato relish **V**
- BBQ pork bun with Szechuan chili jam *contains seafood*
- Spiced corn empanada with red mojo sauce **V**
- Chicken and leek pie with tomato relish
- Cauliflower and tahini fataya with Warrigal green and parsley pesto **V**
- Beef empanada with chimichurri sauce

SNACKS



SNACKS

\$32.00 per bowl

Dried fruit and nuts (500g) **GF VE** *contains nuts*

\$38.50 per bowl

ICC Sydney house blend mixed spicy nuts (500g) **GF VE** *contains nuts*

\$64.00 per bowl

Whole seasonal fruit (20 per bowl) **GF VE**

SALTED CRISPS

\$64.00

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

- sea salt

PERFORMANCE SNACKS

Raw energy snacks

\$113.00 Protein Cubes (24 per plate)

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

\$70.50 Power Bars (12 per plate)

- Hemp and sesame tahini bar **GF VE LC**
- Apricot, coconut, almond, hazelnut and cranberry **GF VE LC** *contains nuts*

\$70.50 Energy Slices (12 per plate)

- Fig, sesame seed, almond and pecan nut slice **GF VE LC** *contains nuts*
- Date, almond, chia and cocoa **GF VE LC** *contains nuts*

Protein cubes, power bars and energy slices can be individually wrapped for an additional **\$1.20** per piece

- salt and vinegar
- honey soy chicken
- spicy chili and sour cream.

SOMETHING SWEET



COOKIE BOWLS

\$44.75 per bowl (12 pieces)

An assortment of house made cookies *contains nuts*

Add a personalised or company logo with fondant topping **\$2.00** per cookie.

Please note the minimum order for logos is 24 pieces and we require the logo 48 hours prior to service.

PURE POPS

\$467.00 (60 pieces)

Minimum order of 60 per single flavour

Handmade in Sydney, Pure Pops are an all-natural frozen treat using quality fresh ingredients. **GF VE**

The Pure Pops range is packed with real fruit flavours.

- strawberry rhubarb
- watermelon berry mint

DONUTS

\$102.00 per platter (12 pieces) **V**

Select one option

- Classic glazed ring donuts
- Chocolate
- Custard
- Jam filled
- Nutella donuts *contains nuts*

ICED MINI CUPCAKES

\$83.00 per platter (24 pieces)

Mini cupcakes topped with buttercream and chocolate crisps **V**

Select one per platter:

- rich chocolate
- red velvet
- vanilla

Add a personalised or company logo with fondant topping starting from **\$2.00** per cupcake. Please note the minimum order for a logo is 24 pieces and we require the logos 48 hours prior to service

PASTRY PLATTER

\$84.25 per platter (12 pieces)

One selection per platter

- Raspberry, rose and pistachio nut profiteroles, crispy sable **V** *contains nuts*
- Portuguese custard tarts with cinnamon sugar **V**
- Blueberry and citrus cheesecake muffins with brown sugar crumble **GF V**
- Coffee and wattleseed lamingtons **V**
- Baked Basque cheesecake with seasonal berries **V**

- tropicalia
- passionfruit quench
- mango lime ripple.

LOLLY JARS

Mix and match the below to create a lolly buffet for your stand or select your favourite for a treat.

Sweet lolly jar **\$35.50** per jar

Served in individual lolly jars (650 grams)

Select one option:

- Fruity chews
- Snakes
- All sorts
- Jellybeans
- Banana bites
- Jaffa's
- M&M's

CHOCOLATE JAR

\$39.50 per jar

Served in individual glass bowls (650 grams)

Select one option:

- Mini Snickers
- Mini Mars Bars
- Mini Kit Kats

- Caramelised apple and miso butterscotch crumble slice with Geraldton wax cream **V**

GRAZING PLATTERS

Serves up to ten guests.



CHEESE PLATTERS

\$203.00 per platter local artisan cheeses

Served with a selection of three NSW cheeses, dried muscatel clusters, ALTO wild olives, nuts, lavosh, water crackers, bread and quince paste **v contains nuts** (Serves 10)

CHARCUTERIE PLATTER

\$203.00 per platter

Served with a selection of artisan cured meats, pickles, ALTO olives, two NSW cheeses and lavosh (Serves 10)

SEASONAL SLICED FRUIT SELECTION

\$147.00 per platter

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

SOMETHING SPECIAL — JUICE STATIONS

Freshly made nutrient rich juices.

Juice Bar Flavours.

Select one:

- Mango, pineapple, coconut water, agave and watermelon **GF VE**
- Orange, carrot, turmeric, ginger, celery and lemon **GF VE**
- Carrot, Granny Smith apples, ginger and agave **GF VE**
- Kale, spinach, strawberries, kiwi, pineapple and orange **GF VE**

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:

\$58.50 per hour Monday to Friday

\$70.50 per hour Saturday

\$76.00 per hour Sunday

\$113.50 per hour public holiday



OPTION 1 – LIVE JUICE STATION

Daily hire from **\$595.00** for up to three hours service

Package inclusions:

- One x juice station set including fridge and commercial blender
- 15 litres of juice made on the stand per day (approx. 150 serves)
- One x on stand service team member – three hours
- 150 x 5oz 100ml clear food grade bioplastic cups

Package add-ons:

Additional 10 litres of juice **\$196.00**

To extend service duration – refer to additional hourly labour charges, additional product may also be recommended.

Branding

Exhibitors are more than welcome to supply their own branded food grade 150ml cups.

Footprint

Allow 2,000mm x 3,000mm including working space

Power requirements

4 x 10amp power supply

Please note, this station has a larger footprint due two counters being required.

The exhibitor is responsible for organising power connections. This can be arranged with your stand builder.

OPTION 2 – FRESH JUICE DELIVERY

\$261.00

Package inclusions:

- Freshly made juices from our kitchen and delivered in jugs to your stand
- 10 litres of your choice of juice (approx. 100 serves)
- 100 x 5oz 100ml clear food grade bioplastic cup

Package add-ons:

Additional 10 litres of juice **\$196.00**

Branding

Exhibitors are welcome to supply their own branded food grade 150ml cups.

Removal of leftover branded packaging from the venue is the exhibitor's responsibility

SOMETHING SPECIAL — SMOOTHIE STATION

Healthy blended fruit smoothies.

Smoothie Shakes Flavours.

Select one:

- Mango, banana and coconut **GF VE**
- Banana, blueberry, honey and yoghurt **GF V**
- Chocolate, date and almond **GF VE** *contains nuts*
- Strawberry and Davidson's plum **GF V**

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:

\$58.50 per hour Monday to Friday

\$70.50 per hour Saturday

\$76.00 per hour Sunday

\$113.50 per hour public holiday



OPTION 1 – LIVE SMOOTHIE STATION

Daily hire from **\$780.00** for up to three hours service

Package inclusions:

- One x smoothie station set including fridge and commercial blender
- 15 litres of smoothie made on the stand (approx. 150 serves)
- One x on stand service team member – three hours
- 150 x 5oz 100ml clear food grade bioplastic cup

Package add-ons:

Additional 10 litres of smoothie **\$314.00**

Add a second smoothie flavour to the package for **\$298.00**

To extend service duration – refer to additional hourly labour charges, additional

OPTION 2 – FRESH SMOOTHIE DELIVERY

\$580.00

Package inclusions:

- Freshly made smoothie shakes from our kitchen and delivered in jugs to your stand
- 15 litres of your choice of smoothie shake (approx. 150 serves)
- 150 x 5oz 100ml clear food grade bioplastic cups

Package add on

Additional 10 litres of smoothie **\$314.00**

Additional flavours can be ordered **\$298.00** for 10 litres (approx. 100 serves)

product may also be recommended.

Branding

Exhibitors are more than welcome to supply their own branded food grade 100ml cups.

Footprint

Allow 2,000mm x 3,000mm including working space

Power requirements

Three x 10amp power supply

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

Branding

Exhibitors are welcome to supply their own branded food grade 100ml cups. Removal of leftover branded packaging from the venue is the exhibitor's responsibility

SOMETHING SPECIAL — POPCORN STATION

Popcorn.

Popcorn Flavours.

Select one:

- Butter
- Salt and vinegar

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:

\$58.50 per hour Monday to Friday

\$70.50 per hour Saturday

\$76.00 per hour Sunday

\$113.50 per hour public holiday



OPTION 1 – LIVE POPCORN STATION

Daily hire from **\$575.00** for up to three hours service

Package inclusions:

- One x popcorn machine
- 3kg popping corn made on the stand (approx. 210 portions)
- One x on stand service team member – three hours

Package add-ons:

Extra popping corn kernels 2kg and 140 serving boxes **\$196.00**

Extra popping corn kernels 1kg and 70 serving boxes **\$116.00.**

To extend service duration – refer to additional hourly labour charges, additional product may also be recommended

Branding

Exhibitors are more than welcome to supply their own branded food grade 250ml containers.

Footprint

Popcorn machine is to be placed on a counter top.

The machine's base measures 500mm (W) X 600mm (D) with overall dimensions of 558mm (W) x 685mm (D) and 908mm (H). Allow an operational footprint of 1,500mm x 2,000mm inclusive of counter.

Exhibitor to supply counter.

Power requirements

Two x 10amp power supply

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

OPTION 2 – PRE-PACKAGED POPCORN

\$196.00

Freshly made in our kitchen, delivered to your stand.

50 boxes of your choice of popcorn flavour.

Package add on

Additional flavours can be ordered **\$196.00** for 50 boxes

Branding

Exhibitors may supply their own branded food grade 250ml containers.

Removal of leftover branded packaging from the venue is the exhibitor's responsibility.

SOMETHING SPECIAL — ICE CREAM STATION

A selection of ice creams, sorbets and gelato.

Ice Cream Flavours:

- 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**
- Strawberry sorbet **GF VE**
- Pineapple and ginger sorbet **GF V**

New flavours introduced seasonally.

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney service team members:

\$73.50 per hour Monday to Friday

\$86.00 per hour Saturday

\$97.50 per hour Sunday

\$146.50 per hour public holiday



OPTION 1 – LIVE ICE CREAM STATION

Choice of three flavours (60 serves each flavour)

Daily hire from **\$1,170.00** for up to three hours service

Package inclusions:

- One x ice cream cart
- Choice of 3 flavours of house made ice cream 180 portions (60 servings of each flavour) served in Dixie cups, with spoons, paper cocktail napkins
- One x on stand service team member — three hours

OPTION 2 – PRE-SCOOPED ICE CREAM CUPS

Choice of one flavour (50 serves) **\$389.00**

Package inclusions

Choice of one flavour of house made ice cream (50 servings) scooped in our kitchen and served in small Dixie cups, delivered to the stand with paper cocktail napkins, disposable small spoons.

Package add ons

Additional flavours can be ordered **\$389.00** for 50 cups.

Package add-ons:

Additional house made ice cream **\$190.00** per 5 litre tub (60 serves)

Gluten free waffle cones **\$1.25** per cone

To extend service duration - refer to additional hourly labour charges, additional product may also be recommended.

Branding

Exhibitors are more than welcome to supply their own branded food grade 100ml containers

Footprint

Cart dimensions of base (not including hood) 1800 mm (W), 950mm (H), 900 (L)

Power requirements

Two x 10amp power supply please note, the exhibitor is responsible for organising power connection. This can be arranged with your stand builder.

Branding

Exhibitors may supply their own branded food grade 100ml containers, to be delivered to our kitchen at least two working days before the event.

Removal of leftover branded packaging from the venue is the exhibitor's responsibility.

SOMETHING SPECIAL — SOFT SERVE STATION

House made preservative free soft serve ice cream served with a selection of toppings in a waffle cone or a compostable Dixie cup.

Select one flavour per soft serve machine:

- Salted caramel **GF**
- Vanilla bean **GF**
- Strawberry **GF VE**
- Bitter-sweet chocolate **GF**
- Mango and banana **GF V**
- Raspberry and Davidson's plum **GF VE**

New flavours introduced seasonally

Select three toppings per soft serve machine:

- Chocolate orange brownie bites
- Shortbread cookie chunks **V**
- Salted caramel flakes **GF V**
- Caramel popcorn **GF V**
- Salted pretzels
- Mango and passionfruit sauce
- White chocolate sauce
- Valrhona grand cru chocolate sauce

Additional hourly labour charges

Additional per hour charge for on stand ICC Sydney kitchen team members:

\$73.50 per hour Monday to Friday

\$86.00 per hour Saturday

\$97.50 per hour Sunday

\$146.50 per hour public holiday



SOFT SERVE ICE CREAM – LIVE STATION

Single soft serve machine.

Daily hire from **\$905.00** for up to three hours service

Package inclusions:

- One x soft serve machine
- 180 portions served in Dixie cups with spoons, cocktail napkins or waffle cones
- Assorted toppings - three per machine
- One x on stand service team member - three hours

Package add-ons:

\$190.00 per 5 litres

Additional soft serve ice cream

Gluten free waffle cones **\$1.25** per cone

To extend service duration - refer to additional hourly labour charges, additional product may also be recommended.

Branding

Exhibitors may supply their own branded food grade 100ml containers, to be delivered to our kitchen at least two working days before the event.

Removal of leftover branded packaging from the venue is the exhibitor's responsibility.

Footprint

Soft serve machine is to be placed on a countertop.

Machine dimensions - base 630mm (W) x 530mm (D) x 630mm (H).

Allow an operational footprint of 1,500mm x 2,000mm inclusive of counter.

Exhibitor to supply counter

Power requirements

Two x 10amp power supply per machine. Please note, the exhibitor is responsible for organising power connection. This can be arranged with your stand builder

OYSTER STATION

\$1595.00

Service for up to 1.5 hours.



OYSTER STATION

Service for up to 1.5 hours

Package inclusions:

- 240 Shucked Sydney rock oysters
- Served with lemon and lime wedges
- Mignonette sauce
- Cucumber and lime dressing
- Paper napkins and bamboo picks
- One x ICC Sydney chef up to 1.5 hours

Station Footprint

Countertop unit with ice well - 1,500mm x 900mm

Allow an operational footprint of 2,000mm x 1,000mm inclusive of counter and tables.

POST SHOW PLATTERS

\$240.00 per platter

Select one item per platter.

Platters have 30 pieces of one single item and cannot be split. Delivered to the stand with cocktail napkins.



POST SHOW PLATTERS

- Beef sausage rolls with spiced tomato relish **DF**
- Potato and pea samosa with tamarind chutney **VE**
- Lamb and olive empanadas with chimichurri sauce
- Braised chicken and leek puff pastry wrap
- Spiced corn empanadas **V**
- Spinach and feta cheese börek **V**

EXHIBITION COCKTAIL CANAPÉ PACKAGES

Canapé packages are a fully serviced option and include dedicated ICC Sydney RSA certified food and beverage service team members to provide a premium tray service for your event.

Select a package that is suitable for the duration of your function and number of guests attending. Please note these are food only packages. Minimum of 20 guests apply.

Food only

One hour package **\$53.25** per guest - select three cold and three hot canapés.

1.5 hour package **\$62.75** per guest - select three cold and four hot canapés.

Two hour package **\$73.50** per guest - select three cold, three hot canapés, one big bite and dessert canapés.

Additional canapés **\$9.25** per guest.

Big bite **\$12.25** per guest.

Dessert canapé **\$9.25** per guest.



COLD ITEMS

- Merimbula Lake Sydney rock oysters (A), Davidson's plum ponzu sauce, Byron Bay finger lime pearls and sea succulents **GF DF contains seafood**
- Torched salmon nigiri(A), mandarin gel, wasabi pea dust and tobiko **GF DF contains seafood**
- Butternut pumpkin pesto tartlet with whipped plant-based feta, maple caramelised onion and toasted pepita seeds **GF VE**
- Beef bresaola, toasted ficelle, NSW goat's cheese, Garlicious Grown black garlic and flash fried rosemary
- Peking duck pancake, cucumber, chive with sesame and hoisin sauce **DF**
- Vietnamese rice paper roll, glass noodles, pickled vegetables and nuoc

BIG BITES

- Korean style glazed fried chicken bao bun with cucumber, chives and toasted sesame seeds
- Crispy battered Australian Hoki, potato fries, lemon yoghurt and pickled native berries tartare **contains seafood**
- Slow roasted lamb shoulder with garlic and rosemary, creamy aubergine, baby carrots and with mint jus **GF**
- Ranger's Valley beef slider with tasty cheese, Westmont pickles and housemade BBQ sauce
- Cauliflower bites with cashew cream, puffed wild rice, Zuni pickles and wild herbs **GF VE contains nuts**

cham sauce **GF V**

HOT ITEMS

- Smoked ham hock fingers with truffled pea and mustard mayo
- Moroccan style Cowra lamb cigar with pomegranate molasses dried currants, and rivermint yoghurt
- Tempura sesame fried banana prawns (A) with shichimi togarashi mayo *contains seafood*
- Classic Reuben beef pie with mustard relish
- Beetroot and buckwheat sausage rolls with bush tomato relish **GF VE**
- Chickpea and onion bhaji with coriander and mint chutney **GF VE**

STAND BEVERAGES

Beverages are delivered chilled to stands at a pre-arranged time. Wine bottles come with five glasses per bottle which must be returned.

Additional glasses can be hired for **\$30.75** per rack of 25 glasses.

Please discuss any refrigeration requirements with your stand builder.

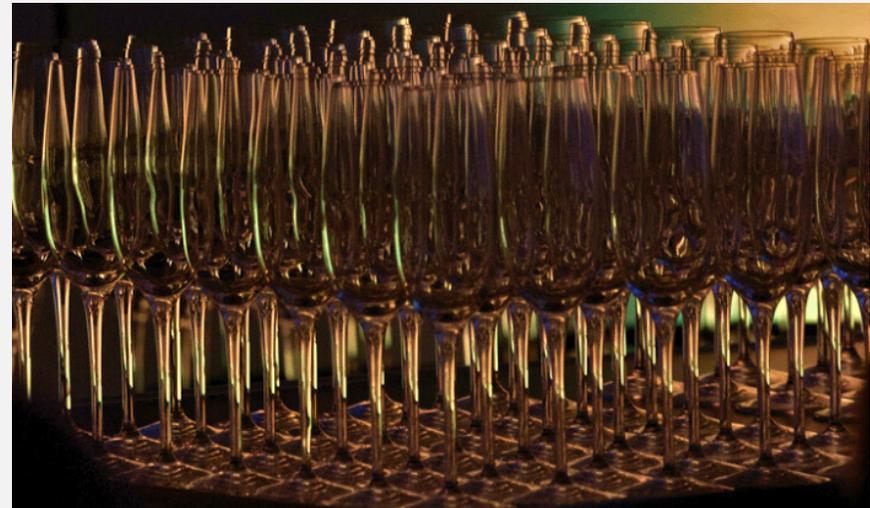
All alcohol requires service by a NSW Responsible Service of Alcohol certified person. A NSW RSA certified person(s) must be working on your stand in order to serve these beverages and documentation must be provided to ICC Sydney 5 days prior to your event. ICC Sydney RSA certified service team members can be supplied if required on a user pays basis.

All alcohol that is not consumed must be returned, no alcohol can be taken offsite.

Returned beverages from the Stand Beverages menu will be refunded, labour

DESSERT

- Block 11 lemon cheesecake, torched meringue, calamansi gel
- Malfroy's Gold Ironbark honey cake, white chocolate glaze
- Chocolate and strawberry eucalyptus tart, sesame and hazelnut crumb **GF VE LC** *contains nuts*



charges may apply for excessive amounts of returned stock.

WINE

Sparkling

- Tyrrell's Moore's Creek Sparkling, Multi-Regional, NSW 750ml \$53.50
- See Saw Prosecco, Orange, NSW 750ml \$72.50
- Hungerford Hill Dalliance Sparkling, Tumbarumba, NSW 750ml \$97.80

White

- Nericon Sauvignon Blanc, Riverina, NSW 750ml \$56.75
- Chain of Fire Pinot Grigio, Central Ranges, NSW 750ml \$53.00
- Margan Original Chardonnay, Broke Fordwich, NSW 750ml \$66.00
- Robert Stein Dry Riesling, Mudgee, NSW 750ml \$72.25

Rosé

- De Iuliis Rosé, Hunter Valley NSW 750ml \$65.50
- Margan Rose and Bramble Rosé, Broke Fordwich, NSW 750ml \$81.75

Red

- McWilliams 660 Pinot Noir, Tumbarumba, NSW 750ml \$81.75
- De Iuliis Shiraz, Hunter Valley, NSW 750ml \$59.50
- Ross Hill Tom Cabernet Sauvignon, Orange, NSW 750ml \$70.00
- Logan Weemala Tempranillo, Mudgee, NSW 750ml \$63.00

BEER AND CIDER

- Asahi Super Dry 330ml \$12.75
- 4 Pines Pacific Ale 330ml \$12.25
- Balter Cerveza 330ml \$12.75
- Peroni 0.0% 330ml \$9.75
- Gordon's Pink Gin & Soda \$16.00
- Lyre's Amalfi Spritz Alcohol Free Cocktail Can 250ml \$12.25
- Lyre's Pink London Spritz Alcohol Free Cocktail Can 250ml \$12.25

JUICE, WATER AND SOFT DRINK

- Orange juice or apple juice 250ml \$6.00
- Cool Ridge still water 600ml \$6.00
- Cool Ridge sparkling water 450ml \$6.00
- Pepsi 600ml \$6.50
- Pepsi Max 600ml \$6.50
- Schweppes Lemonade 600ml \$6.50
- Noah's carrot, apple and ginger juice \$7.50
- Noah's apple peach and kiwi green smoothie \$7.50

STAND COCKTAIL PARTY BEVERAGES

These beverage packages are a fully serviced option and include dedicated ICC Sydney RSA certified food and beverage service team members to provide bar service for your event. Packages include up to three drinks per guest for up to two hours service. Glassware is set on a trestle table and beverages are chilled in white mobile drinks caddies.

Set Up:

- Access is required on the stand a minimum of one hour prior to service in order to setup.
- A footprint of 1800mmx1600mm is required on the stand to accommodate bar table and bar service space. Additional space will be required to service more than 80 guests.
- Please ensure any stand furniture is moved prior to the setup time.
- Multiple packages are not available at the same time, please ask your event planner about any additional requirements outside these packages.



BEER AND BUBBLES

- Tyrrell's Moore's Creek Sparkling, Multi-Regional, NSW
- Pete's Pure Prosecco, Murray Darling, NSW
- Asahi Super Dry
- 4 Pines Pacific Ale
- Peroni 0.0%
- Orange juice and sparkling mineral water

\$1,350.00 recommended for up to 40 guests

Includes up to three drinks per guest for up to two hours service - 60 glasses of bubbles and 60 bottles of beer.

\$32.25 for each additional guest - 1.5 glasses of bubbles and 1.5 bottles of beer

JUST BEER

- Asahi Super Dry
- 4 Pines Pacific Ale
- Peroni 0.0%

\$1,350.00 recommended for up to 40 guests

Includes up to three bottles of beer per guest for up to two hours service - 60 Asahi, 50 4 Pines and 10 Peroni 0.0%.

\$32.25 for each additional guest

Includes 1.5 Asahi and 1.5 4 Pines per guest, or additional beers can be ordered in advance from the Stand Beverage list.

per guest or additional bottles of sparkling wine and beer can be ordered in advance from the Stand Beverage list.

LOCAL WINES

- Nericon Sauvignon Blanc, Riverina, NSW
- Margan Original Chardonnay, Broke Fordwich, NSW
- Chain of Fires Pinot Grigio, Central Ranges, NSW
- De Iuliis Rosé, Hunter Valley NSW
- McWilliams 660 Pinot Noir, Tumbarumba, NSW
- De Iuliis Shiraz, Hunter Valley, NSW
- 4 Pines Pacific Ale
- Peroni 0.0%
- Orange juice and sparkling mineral water

\$1,485.00 recommended for up to 40 guests

Includes up to three drinks per guest for up to two hours service - 70 glasses of wine (14 bottles) and 50 bottles of beer.

\$35.75 for each additional guest - 1.5 glasses of wine and 1.5 bottles of beer per guest or additional bottles of wine and beer can be ordered in advance from the Stand Beverage list.

CRAFT BEER CANS

A selection of six beers from independent, local craft breweries including:

- Young Henry's Newtowner, Newtown
- Mountain Culture, Katoomba
- Batch Brewing Company, Marrickville.

\$1,485.00 recommended for up to 40 guests

Includes up to 120 cans of beer for up to two hours service.

\$35.75 for each additional guest

Includes 3 additional beers per guest, or additional beers can be ordered in advance from the Stand Beverage list.

PRE-BATCHED COCKTAILS

Choose one cocktail from the following options:

- Espresso Martini
- Limoncello Spritz (zero sugar)
- Tommy's Margarita
- Aperol Spritz
- Lyre's Alcohol-Free Amalfi Spritz.

\$1,350.00 for up to 60 cocktails

\$19.25 per additional cocktail

Includes up to two hours service.

Cocktail ingredients and garnishes are prepared prior to the start of the function and numbers must be ordered in advance.

Service of two different cocktails will require additional labour charges for four hours.

Other cocktail party beverage options can be quoted on request.

ON STAND FUNCTION CRITERIA

The positioning of your stand within the floorplan directly affects our ability to serve hot food at your stand.

Please note servery space may be required on the stand for particular cocktail parties and that additional charges may apply for this type of on stand event. Please provide your stand number and stand plan for assessment with your selection.

Your event organiser may need to provide approval for on stand functions and as such ICC Sydney may provide information to your event organiser or request written approval from the organiser.



FOOD AND BEVERAGE NSW RSA CERTIFIED SERVICE TEAM MEMBER RATES

\$58.50 per hour Monday to Friday

\$70.50 per hour Saturday

\$76.00 per hour Sunday

\$113.50 per hour public holiday

A four hour minimum call out is required for all team member rates.

CHEF'S SERVICE RATES

\$73.50 per hour Monday to Friday

\$86.00 per hour Saturday

\$97.50 per hour Sunday

\$146.50 per hour public holiday

A four hour minimum call out is required for all team member rates.

TERMS AND CONDITIONS

ICC Sydney provides a wide variety of food and beverage services, from refreshment breaks to on stand catering. All catering must be organised through ICC Sydney.

Breakfast items, morning tea or afternoon tea items, platters and lunch items are delivered to your stand and are self serviced. Due to this please ensure appropriate bench space is available on your stand for these items.

ICC Sydney does not supply furniture or equipment to stands unless otherwise specified in the package. Items such as refrigeration and waste disposal must be arranged by the exhibitor.

All prices are quoted in Australian dollars and includes a 10% Goods and Services Tax.

An authorised signatory **MUST** be present at the stand at all delivery times agreed upon.

Please note cancellations with minimal notice may incur cancellations fees. These fees are at the discretion of ICC Sydney's Culinary Services Department.

ICC Sydney will accept increases to food and beverage orders if requested a minimum of five (5) business days prior to the event and subject to availability. Further increases less than three (3) working business days prior is at the discretion of the Culinary Services Department.

Exhibitors must ensure that all equipment required for stand entertainment is held within their stand space.

Equipment for catering functions must, where possible, be within the stand space. If this is not feasible, items must be positioned at the edge of the stand space and not create a flow or safety issue. Crowds resulting from such activities must not block the aisles at any time.

ICC Sydney is a fully licensed venue, with an On Premises Licence and reserves the right to supply alcoholic beverages for any event. All alcoholic beverages must be purchased from ICC Sydney and consumed within the venue. As the liquor licence holder, ICC Sydney retains the exclusive right for the sale, supply and service of all alcoholic beverages, in compliance with the NSW Liquor Licensing laws, state regulations, ICC Sydney liquor licence conditions, ICC Sydney Liquor Plan of Management and ICC Sydney's House Policy.

ICC Sydney supports and practices the responsible sale and service of alcohol and maintains strict compliance with the NSW Liquor Act 2007 and Liquor Regulations 2008. Alcohol consumption is restricted to the contracted event area and to persons over the age of 18 years of age and during those times designated jointly by the ICC Sydney Food and Beverage Manager, your dedicated ICC Sydney Event Manager and the client. ICC Sydney reserves the right to request food is served and additional security/RSA Marshals are hired when alcohol is serve