

# Wine & Drink Menu

## CLASSIC PACKAGE

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The Classic Package is ICC Sydney's most popular package - representing value without compromising quality. Our beverage team has worked with some of the most experienced producers in NSW to provide premium wines that suit a wide range of menu options.

- 1 HOUR — **\$32.00**
- 2 HOURS — **\$42.00**
- 3 HOURS — **\$ 52.00**
- 4 HOURS — **\$ 62.00**
- 5 HOURS — **\$ 72.00**

Add a cocktail on arrival from our small batch cocktail list for **\$9.00** per guest.

View [Cocktail Options](#).

View [Upgrades and Activations](#).



## SPARKLING WINE

- Tyrrell's Moore's Creek Sparkling, Multi-Regional, NSWVL

## BEER

- 4 Pines Pacific Ale
- Asahi Super Dry

## WHITE WINE

- Chain of Fire Pinot Grigio, Central Ranges, NSW

## RED WINE

- Secret Garden Shiraz, Murray Darling, NSWVL

## ALCOHOL FREE

- Sobah alcohol free beers and McGuigan Zero alcohol free sparkling wine are available from all bars
- Selection of juice, mineral water and soft drinks
- Infused botanical water

## REGIONAL PACKAGE

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The regional package features a range of premium wines from across New South Wales including a sparkling wine from Australia's first commercial vineyard, originally planted almost 200 years ago.

1 HOUR — **\$38.00**

2 HOURS — **\$49.00**

3 HOURS — **\$ 60.00**

4 HOURS — **\$ 71.00**

5 HOURS — **\$ 82.00**

Add a cocktail on arrival from our small batch cocktail list for **\$9.00** per guest.

View [Cocktail Options](#).

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## SPARKLING WINE

- Dalwood Estate Hunter River Sparkling, Hunter Valley, NSW

## WHITE WINE

- Margan Semillon, Broke Fordwich, NSW VL

## ROSE WINE

- Luna Rosa Rosado, Central Ranges, NSW

## RED WINE

- De Iuliis Shiraz, Hunter Valley, NSW

## BEER

- 4 Pines Pacific Ale
- Asahi Super Dry

## ALCOHOL FREE

- Sobah alcohol free beers and McGuigan Zero alcohol free sparkling wine are available from all bars
- Selection of juice, mineral water and soft drinks
- Infused botanical water

## SOMMELIER'S PACKAGE

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ICC Sydney's sommelier has visited wine regions across New South Wales to source an exceptional range of wines.

While NSW is best known for the warm climate of the Hunter Valley, cooler regions such as Orange and Hilltops have cemented their reputations as consistent producers of high-quality wines over the last 25 years.

Select one white and one red wine.

1 HOUR — **\$44.00**

2 HOURS — **\$55.50**

3 HOURS — **\$ 67.00**

4 HOURS — **\$ 78.50**

5 HOURS — **\$ 90.00**

Add a cocktail on arrival from our small batch cocktail list for **\$9.00** per guest.

View [Cocktail Options](#).

View [Upgrades and Activations](#).



## SPARKLING WINE

- Printhie Vintage Sparkling, Orange, NSW

## WHITE WINE

- Scarborough Vermentino, Hunter Valley, NSW VL
- Philip Shaw No. 19 Sauvignon Blanc, Orange, NSW
- Hungerford Hill Pinot Gris, Hilltops, NSW

## ROSE WINE

- De Iuliis Rosé, Hunter Valley, NSW

## RED WINE

- Ross Hill Tom Cabernet Sauvignon, Orange, NSW VL
- Montrose Black Shiraz, Mudgee, NSW VL
- McWilliams 660 Pinot Noir, Tumbarumba, NSW VL

## BEER

- 4 Pines Pacific Ale
- Asahi Super Dry

## ALCOHOL FREE

- Sobah alcohol free beers and McGuigan Zero alcohol free sparkling wine are available from all bars
- Selection of juice, mineral water and soft drinks
- Infused botanical water

## TROPHY PACKAGE

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The Trophy Package features a range of award-winning wines handpicked by our sommelier, highlighting the very best that New South Wales has to offer. These exceptional wines consistently receive top scores at prestigious wine shows, including the ICC Sydney New South Wales Wine Awards.

Select one white and one red wine.

1 HOUR — **\$50.00**

2 HOURS — **\$62.00**

3 HOURS — **\$74.00**

4 HOURS — **\$86.00**

5 HOURS — **\$98.00**

Add a cocktail on arrival from our small batch cocktail list for **\$9.00** per guest.

View [Cocktail Options](#).

View [Upgrades and Activations](#).



## SPARKLING WINE

- Hungerford Hill Dalliance, Tumbarumba, NSW

## WHITE WINE

- Tyrrell's HVD Semillon, Hunter Valley, NSW VL
- Robert Stein Dry Riesling, Mudgee, NSW
- Swinging Bridge Mrs Payten Chardonnay, Orange, NSW VL

## ROSE WINE

- Margan Rose and Bramble Rosé, Broke Fordwich, NSW VL

## RED WINE

- Tamburlaine Point 65 Organic Malbec, Orange, NSW VL
- Sweetwater Estate Shiraz, Hunter Valley, NSW
- Margan Barbera, Broke Fordwich, NSW VL

## BEER

- 4 Pines Pacific Ale
- Asahi Super Dry

## ALCOHOL FREE

- Sobah alcohol free beers and McGuigan Zero alcohol free sparkling wine are available from all bars
- Selection of juice, mineral water and soft drinks
- Infused botanical water

## WINE LIST

ICC Sydney's wine list highlights the variety of exceptional wines from 16 wine regions across NSW. Our expert beverage team can craft custom beverage packages to specifically match selected menus, talk to your Event Manager for personalised recommendations. For an added touch, enhance your Cocktail parties with a Sommelier-Led Wine Tasting pop-up showcasing a selection of outstanding local wines.

## SPARKLING WINE

The last decade has seen a significant jump in the quality of premium NSW sparkling wines. Cool climate regions such as Orange and Tumbarumba are producing wines that have been recognised in competition against the finest Champagnes.

The Swift family from Orange produces the most awarded sparkling wines in NSW with their Printhe and Swift labels, including winning the best sparkling wine at the ICC Sydney NSW Wine Awards five consecutive times.

Prosecco has become more and more popular recently, the fresh and more fruit forward style is perfect for cocktail parties overlooking the city skyline and Darling Harbour.

Pétillant-Naturel is perfect for lovers of natural wine styles; the yeast lees are left in the bottle for a vibrant yet complex wine.

Wine	Price
Tyrrell's Moore's Creek Sparkling, Multi-Regional, NSW VL	\$53.50
Dalwood Estate Hunter River Sparkling, Hunter Valley, NSW	\$60.25
Printhe Vintage Sparkling, Orange, NSW	\$66.00
Dawning Day Blanc de Blanc, Southern Highlands, NSW VL	\$83.25
Hungerford Hill Dalliance, Tumbarumba, NSW	\$97.80
NV Swift Cuvee, Orange, NSW	\$130.00
2016 Tyrrell's Blanc de Blanc, Hunter Valley, NSW	\$160.00
Margan La Nina Sparkling Rosé, Broke Fordwich, NSW VL	\$61.25

<b>Wine</b>	<b>Price</b>
NV Swift Rosé, Orange, NSW	\$100.00
Pete's Pure Prosecco, Murray Darling, NSW VL	\$56.80
Coppabella Prosecco, Tumbarumba, NSW VL	\$65.00
See Saw Organic Prosecco, Orange, NSW VL	\$72.50
Freeman Prosecco, Hilltops, NSW VL	\$79.00
See Saw The Party Organic Pétillant-Naturel, Orange, NSW VL	\$68.00

## WHITE WINE — THE CLASSICS

The commercial wine industry began in NSW in 1828 at George Wyndham's Dalwood Estate giving our local winemakers plenty of experience with the most famous styles.

Aromatic wines suit any cocktail party with Sauvignon Blanc always popular and elegant, food friendly Rieslings are world class, in particular the Robert Stein a regular winner at the ICC Sydney NSW Wine Awards.

Pinot Gris / Pinot Grigio are made from the same grape with slightly different styles; Grigio lighter and Gris with more texture. Over the last few years, they have become our best-selling white wines.

Chardonnay is always any Sommelier's first choice of white wine; it has a fuller body making it versatile and perfect with a wide range of food. The warmer Hunter Valley tends to produce wine with more stone fruit character while cooler climates have more citrus flavours.

<b>Wine</b>	<b>Price</b>
Nericon Sauvignon Blanc, Riverina, NSW VL	\$56.75
Nashdale Lane Fumé Sauvignon Blanc, Orange, NSW VL	\$66.00
Philip Shaw no19 Sauvignon Blanc, Orange, NSW	\$76.50
Colmar Estate Block 5 Riesling, Orange, NSW VL	\$70.25
Robert Stein Dry Riesling, Mudgee, NSW	\$72.25
Chain of Fire Pinot Grigio, Central Ranges, NSW	\$53.00
Angullong Pinot Grigio, Orange, NSW VL	\$64.00
Mercer PF Pinot Gris, Multi-Regional, NSW VL	\$68.00
Freeman Pinot Grigio, Hilltops, NSW VL	\$69.75
Hungerford Hill Pinot Gris, Hilltops, NSW	\$75.50
Margan Original Chardonnay, Broke Fordwich, NSW VL	\$66.00
Tyrrell's Chardonnay, Hunter Valley, NSW VL	\$67.00
De Bortoli Chardonnay, Tumbarumba, NSW VL	\$70.25
Colmar Estate Chardonnay, Orange, NSW VL	\$72.75

<b>Wine</b>	<b>Price</b>
Scarborough Chardonnay, Hunter Valley, NSW VL	\$74.00
Swinging Bridge Mrs Payten Chardonnay, Orange, NSW VL	\$78.00
Riggs & Wiggs Cullarin Vineyard Chardonnay, Canberra District, NSW	\$85.00
Origines Chardonnay, New England, NSW	\$95.75
Hungerford Hill Chardonnay, Tumbarumba, NSW	\$91.00
Silkman Estate Chardonnay, Hunter Valley, NSW	\$95.75
Tyrrell's Vat 47 Chardonnay, Hunter Valley, NSW VL	\$132.00

## HUNTER VALLEY SEMILLON

Any celebration of wine from New South Wales must include Hunter Valley Semillon. No other region in the world produces Semillon close to the quality of the Hunter, fresh and vibrant wines in their youth with exceptional aging potential, gaining more complexity with every year.

ICC Sydney showcases some of the best examples from famous producers such as Tyrrell's Wines, who were named the Haliday Wine Companion Australian winery of the year in 2024 and Brokenwood, this year's winner.

The collection includes several cellar reserve, vintage specific wines which are available in very limited quantities.

<b>Wine</b>	<b>Price</b>
Margan Semillon, Broke Fordwich, NSW VL	\$61.25
Thomas Wines Synergy Semillon, Hunter Valley, NSW VL	\$66.00
Thomas Wines Braemore Semillon, Hunter Valley, NSW VL	\$83.75
Tyrrell's HVD Semillon, Hunter Valley, NSW VL	\$85.75
2018 Mount Pleasant Lovedale Semillon, Hunter Valley, NSW VL	\$110.00
2015 Brokenwood ILR Semillon, Hunter Valley, NSW VL	\$165.00
2011 Brokenwood ILR Semillon, Hunter Valley, NSW VL	\$175.00
2018 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW VL	\$150.00
2014 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW VL	\$180.00
2009 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW VL	\$220.00
2005 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW VL	\$300.00

## WHITE WINE — THE ALTERNATIVES

These wines are great local examples of emerging grape varieties.

The common theme is how well they work with food from the light and fresh Fiano to the more complex, fuller bodied trophy winning Chenin Blanc.

<b>Wine</b>	<b>Price</b>
Table of Plenty Fiano, Gundagai, NSW	\$62.50
Tulloch Verdelho, Hunter Valley, NSW	\$66.00
The Somm & The Winemaker Arneis, Orange, NSW VL	\$66.00
Topper's Mountain Gewurztraminer, New England, NSW VL	\$89.50
Scarborough Offshoot Vermentino, Hunter Valley, NSW VL	\$62.50
Tumblong Hills Chenin Blanc, Gundagai, NSW	\$72.75

## ROSÉ AND AMBER WINES

Rosé wines are ideal wines for cocktail parties; these wines are light and refreshing but with good balance of fruit and spice.

The style of rosé wine from the Hunter Valley has changed greatly over the last ten years and it now produces great examples in the style of Southern France, the Margan Rose and Bramble is our sommelier's pick.

NSW also produces some exciting natural wines with producers in Orange at the forefront.

<b>Wine</b>	<b>Price</b>
Luna Rosa Rosado, Central Ranges, NSW	\$59.50
De Iuliis Rosé, Hunter Valley, NSW	\$65.50
Gilbert Rosé, Mudgee, NSW	\$70.75
Margan Rose and Bramble Rosé, Hunter Valley, NSW VL	\$81.75
<b>Wine</b>	<b>Price</b>
Logan Clementine de la Mer, Multi-Regional, NSW	\$69.00
The Somm & The Winemaker Skinny, Orange, NSW VL	\$72.00
Swinging Bridge #003 Amber, Orange, NSW VL	\$76.00

## RED WINE — THE CLASSICS

It's difficult to go past these famous red wine varieties; Pinot Noir, Shiraz and Cabernet Sauvignon.

Cool climate regions of NSW such as Tumbarumba and Orange can make world class Pinot Noir from higher altitude vineyards. Our sommelier highly recommends the exceptional ChaLou, who recently wone the Halliday Dark Horse Winery of the Year award.

Shiraz from NSW tends to be more food friendly and not quite as full bodied as other Australian Shiraz making it the perfect style for any event.

Cabernet Sauvignon thrives in more moderate climates such as Hilltops, Mudgee and lower altitude vineyards in Orange.

<b>Wine</b>	<b>Price</b>
Tamburlaine Point 65 Organic Pinot Noir, Orange, NSW VL	\$66.50
Nashdale Lane Pinot Noir, Orange, NSW VL	\$72.75
McWilliams 660 Pinot Noir, Tumbarumba, NSW VL	\$81.75
ChaLou Pinot Noir, Orange, NSW VL	\$83.25
Secret Garden Shiraz, Murray Darling, NSW	\$53.00
De Iuliis Shiraz, Hunter Valley, NSW	\$59.50
Windowrie The Mill Shiraz, Cowra, NSW VL	\$60.50
Thomas Wines Synergy Shiraz, Hunter Valley, NSW VL	\$66.00
Philip Shaw The Idiot Shiraz, Orange, NSW	\$69.75
Mercer Wines Preservative Free Shiraz, Central Ranges, NSW VL	\$72.75
Montrose Black Shiraz, Mudgee, NSW VL	\$76.50
McWilliams 660 Reserve Syrah, Canberra District, NSW VL	\$78.00
Sweetwater Estate Shiraz, Hunter Valley, NSW	\$83.25
Riggs & Wiggs Cullarin Vineyard Shiraz, Canberra District, NSW	\$85.00

<b>Wine</b>	<b>Price</b>
Topography by Printhie Shiraz, Orange, NSW	\$85.75
Mount Pleasant Rosehill Shiraz, Hunter Valley, NSW	\$94.00
Logan Weemala Shiraz Viognier, Orange, NSW	\$63.00
Grove Estate The Partners Cabernet Sauvignon, Hilltops, NSW VL	\$63.00
Ross Hill Tom Cabernet Sauvignon, Orange, NSW VL	\$70.00
Robert Stein Cabernet Sauvignon, Mudgee, NSW	\$63.00
Philip Shaw no17 Cabernet Blend, Orange, NSW	\$78.00

## RED WINE — THE ALTERNATIVES

NSW offers an impressive array of emerging red varieties and styles from relatively light bodied Grenache to the richer Tempranillo.

Italian varieties Sangiovese and Barbera are perfect food wines.

Tamburlaine's Organic Malbec is one of our sommelier's favourites, vibrant, spicy and full bodied.

<b>Wine</b>	<b>Price</b>
See Saw Invergo Organic Gamay, Orange, NSW VL	\$75.00
Dreaded Friend Grenache, Canowindra, NSW VL	\$66.00
Tamburlaine Organic Grenache Shiraz Malbec, Orange, NSW VL	\$63.00
Balena Sangiovese, Riverina, NSW	\$67.00
Angullong Fossil Hill Barbera, Orange, NSW VL	\$69.75

<b>Wine</b>	<b>Price</b>
Margan Barbera, Hunter Valley, NSW VL	\$83.25
Trentham The Family Nero D'Avola, Riverina, NSW	\$63.00
The Somm & The Winemaker Mourvèdre, Cowra, NSW VL	\$63.00
Logan Weemala Tempranillo, Mudgee, NSW VL	\$63.00
Hungerford Hill Tempranillo Graciano, Hilltops, NSW	\$81.00
Tamburlaine Point 65 Organic Malbec, Orange, NSW VL	\$74.25

## RED WINE — CELLAR RESERVE

This list features some of Australia's very best wines, only available in very limited quantities for VIP functions.

The Hunter Valley produces exceptional age worthy Shiraz including the flagship reds from Tyrrell's and Brokenwood.

Another outstanding wine is the Freeman Rondinella Corvina blend, a local take on the Italian Amarone style.

<b>Wine</b>	<b>Price</b>
2022 Swinging Bridge Caldwell Lane Pinot Noir, Orange, NSW VL	\$100.00
2022 Topper's Mountain Nebbiolo, New England, NSW VL	\$110.00
2007 Tyrrell's Vat 9 Shiraz, Hunter Valley, NSW VL	\$290.00
2019 Tyrrell's Vat 9 Shiraz, Hunter Valley, NSW VL	\$170.00
2017 Brokenwood Graveyard Shiraz, Hunter Valley, NSW VL	\$400.00
2017 De Juliis LDR Shiraz Touriga, Hunter Valley, NSW VL	\$100.00

<b>Wine</b>	<b>Price</b>
2018 Freeman Secco Rondinella Corvina, Hilltops, NSW VL	\$100.00
2019 Tyrrell's Vat 8 Shiraz Cabernet, Hunter Valley, NSW VL	\$150.00

## DESSERT WINE AND FORTIFIEDS

The Riverina region in Southern NSW produces Australia's greatest dessert wines. The De Bortoli family's Noble One Semillon is one of the world's most awarded dessert wines, with honey drenched apricots and zesty citrus to keep the wine in perfect balance.

Fortified wines are the perfect end to a meal with the Riverina again producing some perfectly luscious and exceptional value wines including McWilliam's 20-year-old winner of the ICC Sydney NSW Wine Awards best fortified.

Dessert wines by the bottle:

<b>Wine</b>	<b>Price</b>
De luliis Late Picked Semillon, Hunter Valley, NSW 500ml	\$69.75
De Bortoli Noble One Botrytis Semillon, Riverina, NSW 375ml VL	\$83.25

Fortified wines by the glass:

<b>Wine</b>	<b>Price</b>
De Bortoli Black Noble, Riverina, NSW 60ml VL	\$14.00
Toppers Mountain Vintage Touriga Nacional, New England, NSW 60ml VL	\$14.00
De Bortoli Show Liqueur Muscat, Riverina, NSW 60ml VL	\$14.00
McWilliam's Hanwood Estate 20-Year-Old Rare Topaque, Riverina, NSW 60ml VL	\$24.00

## BEER AND CIDER

All beverage packages include Asahi Super Dry and 4 Pines Pacific Ale along with alcohol-free options from Sobah and Peroni.

Our sommelier is also a qualified craft beer expert who can find the perfect matching beer for any meal.

Speak to your Event Manager about ICC Sydney's seasonal beers from independent, local craft breweries including Young Henry's, Batch Brewing Co. and Mountain Culture.

<b>Wine</b>	<b>Price</b>
Asahi Super Dry	\$12.75
4 Pines Pacific Ale	\$12.25
Balter Cerveza	\$12.75
4 Pines Japanese Lager cans	\$12.75
Peroni 0.0%	\$9.75
Somersby Apple Cider	\$12.25
Sobah Tropical Lager alcohol-free beer	\$9.75

## ALCOHOL-FREE

ICC Sydney has a wide range of alcohol-free options to enhance events. Non-alcoholic wines and beers are available as part of all beverage packages and our beverage team have created packages with only alcohol-free options for stand-up lunches, cocktail parties or gala dinners. ICC Sydney's producers supply high quality beverages without alcohol ensuring that all guests are properly catered for at social events.

### Lyre's Crafted Spirits

Lyre's have created a range of alcohol-free spirits that look, taste and feel like the original spirits they are based on. Perfect mocktails to start an event.

### Sobah Beer

Proudly First Nations owned and led, Sobah was Australia's first non-alcoholic craft beer company producing a range of unique and delicious beers using Australian native ingredients.

### NON

The team at NON have created wine alternatives with body, acidity, and balance by using culinary techniques and natural produce. These are exceptional beverages, specifically designed to complement a wide range of dishes.

### Kakadu Kitchen x OzHarvest

Indigenous-owned Kakadu Kitchen has created a perfectly balanced wine alternative in collaboration with OzHarvest, using rescued blueberries, and foraged native lemongrass & saltbush.

### McGuigan and Tempus Two sparkling wines

The quality of alcohol-free wines has improved over the last few years as the category grows, with sparkling wines tasting the closest to their full-strength counterparts. These wines are made traditionally, then de-alcoholised, and have no artificial sweeteners or additives.

Wine	Price
Lyre's Amalfi Spritz 250ml	\$12.25
Lyre's Pink London Spritz 250ml	\$12.25
Lyre's G&T 250ml	\$12.25

Wine	Price
Sobah Tropical Lager alcohol-free beer	\$9.75

Wine	Price
NON 1 Salted Raspberry & Chamomile 750ml	\$56.00
NON 7 Stewed Cherry & Coffee 750ml	\$56.00

Wine	Price
Kakadu Kitchen x Ozharvest Conscious Drink 750ml	\$56.00

<b>Wine</b>	<b>Price</b>
McGuigan Zero sparkling wine	\$41.50
Tempus Two Zero Prosecco	\$44.50

<b>Wine</b>	<b>Price</b>
Strangelove Lo-Cal Yuzu can 330ml	\$6.50
Strangelove sparkling mineral water can 330ml	\$6.50
Strangelove still mineral water can 330ml	\$6.50

<b>Wine</b>	<b>Price</b>
Pepsi 600ml	\$6.50
Pepsi Max 600ml	\$6.50
Schweppes Lemonade 600ml	\$6.50
Cool Ridge sparkling water 500ml	\$6.00
V Original Energy Drink can 250ml	\$6.90
V Zero Sugar Blue Energy Drink can 250ml	\$6.90
Suntory BOSS Coffee Iced Long Black can 237ml	\$7.50
Suntory BOSS Coffee Iced Latte can 237ml	\$7.50

<b>Wine</b>	<b>Price</b>
Orange juice 250ml	\$6.00
Apple juice 250ml	\$6.00
Noah's carrot, apple and ginger juice 260ml	\$7.50

Wine	Price
Noah's apple peach and kiwi green juice smoothie 260ml	\$7.50
Noah's apple watermelon mint juice smoothie 260ml	\$7.50

## ALCOHOL FREE AND SOFT DRINK PACKAGES

ICC Sydney's highly experienced beverage team can enhance any event with a range of special beverages and activations. Prices are in addition to any beverage package based on full numbers of guests.



## STAND UP LUNCH

To complement stand up buffet functions. A wide selection of soft drink options served from beverage stations including:

- Orange juice 250ml
- Apple juice 250ml
- Pepsi, Pepsi Max and Schweppes Lemonade 600ml soft drinks
- Cool Ridge Sparkling Water 500ml
- Strangelove Lo-Cal Yuzu 330ml
- Strangelove Lo-Cal Double Ginger 330ml

## JUICE AND SOFT DRINKS TO THE TABLE

To complement sit down conference lunch, breakfast, and school events. Carafes of orange juice, botanical water and still water are set on tables with other juice and soft drink options available from stations around the room:

- Orange juice
- Apple juice
- Pepsi, Pepsi Max and Schweppes Lemonade
- Sparkling mineral water

**\$6.75** per person for up to one hour's service  
**\$2.50** per guest for each additional 30 minutes

## ALCOHOL-FREE SEATED MEALS

To complement sit down banquet events.

Choose a mocktail for arrival drinks with carafes of orange juice, botanical water and still water set on each table along with other juices soft drinks served on request.

Choose one mocktail on arrival from:

- Lyre's Amalfi Spritz
- Lyre's Pink London Spritz

**\$15.50** per person for up to one hour's service  
**\$2.50** per guest for each additional 30 minutes.  
Serve both mocktail options for an additional **\$2.00** per guest.

**\$6.75** per person for up to one hour's service  
**\$2.50** per guest for each additional 30 minutes

## 0% ALCOHOL CANAPE PARTY

The perfect package for stand-up events where no alcohol needs to be served. Our team has selected a range of quality alcohol free drinks:

- Lyre's Amalfi Spritz
- McGuigan Zero sparkling wine
- NON rosé and red wine alternatives
- Sobah Tropical Lager and Peroni 0%
- Selection of juice, mineral water and soft drinks
- Infused botanical water

**\$22.50** per person for up to one hour's service  
**\$3.50** per guest for each additional 30 minutes.

## COCKTAIL UPGRADES

ICC Sydney's beverage team has created a range of delicious and visually appealing cocktails that can be easily served to large groups.

### Package upgrade:

- serve any one of these cocktails on arrival in addition to a beverage package for **\$9.00** per guest based on full numbers of guests.
- serve a fixed number of cocktails in addition to a beverage package for **\$12.50** per glass.

### Beverages charged on consumption:

- serve a fixed number of cocktails when no beverage package has been selected for **\$19.25** per glass.



Our beverage team can make any classic cocktail, mocktails or customised drinks to suit your event; please discuss requirements and pricing with your Event Manager.

## PREMIUM DRAFT COCKTAILS

- **Smirnoff Passionfruit Martini**  
A perfect refreshing start to any event with the perfect blend of Smirnoff vodka and real passionfruit.
- **Gordon's Pink Martini**  
Raspberry and lemon mixed with Gordon's Pink gin, looks fantastic and tastes even better.
- **Mr Black Espresso Martini**  
The modern classic, made with top-grade arabica coffee, Smirnoff Vodka and award winning Mr Black coffee liqueur.

*The passionfruit and pink martinis can be served straight up in martini glasses or over crushed ice for a long drink*

## PRE-BATCHED COCKTAILS

- **Aperol Spritz**  
The classic Italian aperitif, Aperol, prosecco and soda over ice.
- **Limoncello Spritz (No Sugar)**  
Manly Spirits have produced a no-sugar spritz combining zesty freshly squeezed lemons with the exotic allure of Australian native botanicals.
- **Tommy's Margarita**  
The tart and tangy classic with premium tequila, agave nectar and Australian limes.
- **Lyre's Amalfi Spritz**  
An alcohol free version of the Aperol spritz made with Lyre's Crafted spirits.

## UPGRADES AND ACTIVATIONS

ICC Sydney's highly experienced beverage team can enhance any event with a range of special beverages and activations.

Prices are in addition to any beverage package based on full numbers of guests.



## CRAFT BEER CANS

Upgrade your event with a selection of six seasonal beers from these independent, local craft breweries including:

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

**\$4.50** per guest for the first hour

**\$1.25** per guest for each extra hour.

Prices are in addition to any package.

## SPRITZ BAR

Our bar team will produce a range of spritz; refreshing zesty cocktails that will bring your event to life.

- Aperol Spritz

## SOMMELIERS TASTING WINE BAR

This pop-up bar is specially designed for gala cocktail party events to showcase some of the amazing wines of NSW to international and interstate guests.

Our internationally qualified sommelier will select eight premium local wines from aromatic, light bodied whites to full bodied reds.

**\$4.00** per guest for the first hour

**\$2.25** per guest for each extra hour.

Prices are in addition to any package.

## NATURAL WINE BAR

Taste the unconventional at the Convention Centre.

This pop-up bar showcases a range of six cutting-edge wines focusing on minimal intervention in the winemaking process.

- Manly Spirits Limoncello Spritz (No Sugar)
- Lyre’s Amalfi Spritz (alcohol-free)
- Lyre’s Pink London Spritz (alcohol-free)

**\$10.00** per guest for the first hour / pre-dinner drinks

**\$2.25** per guest for each extra hour.

Prices are in addition to any package.

## BOTANICAL BAR

Gin is booming all over the world with some exceptional local examples. G&Ts made with ICC Sydney’s collaboration with Archie Rose are tray served and guests can taste a range of Australian and international gins at the bar with different tonic waters and garnishes.

- Tanqueray London Dry
- Archie Rose & ICC Sydney
- Hendrick’s
- Garden Grown Gin
- Four Pillars Negroni Spiced

**\$8.50** per guest for the first hour / pre-dinner drinks

**\$2.25** per guest for each extra hour.

Prices are in addition to any package.

Innovative producers including Tom Ward at Swinging Bridge and Nadja Wallington at Chalou are making exceptional experimental wines.

**\$4.00** per guest for the first hour

**\$2.25** per guest for each extra hour.

Prices are in addition to any package.

## AFTER DINNER BAR

New South Wales produces some of the world’s best dessert wines and our after-dinner bar features a wide selection of styles including the multiple trophy winning De Bortoli Noble One along with some exceptional fortified wines including McWilliam’s Hanwood Estate 20-Year-Old Rare Topaque.

**\$4.50** per guest, served after dinner.

Prices are in addition to any package.

## AFTER DINNER WHISKY BAR

Enhance our After Dinner Bar with a range of whiskies from some of the best producers from Scotland, Australia, the United States and Japan along with trophy winning dessert and fortified wines.

**\$8.50** per guest for the first hour after dinner

**\$2.25** per guest for each extra hour.

Prices in addition to any package.

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.\*

Beverage 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.