

2023 MENU

MORNING AND AFTERNOON TEA

SYDNEY EATS STANDARD AND PREMIUM BREAK

BUILD YOUR OWN STANDARD AND PREMIUM BREAK

ENHANCEMENTS

BARISTA ADD ON

STAND ALONE BARISTA CART



SYDNEY EATS STANDARD BREAK

\$13.90 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Includes 1 Chef's daily food item per break.

Serving ratio 1 piece per guest.

SYDNEY EATS PREMIUM BREAK

\$16.80 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Includes 2 set Chef's daily food items.

Serving ratio 1.7 pieces per guest.

ADD ARRIVAL COFFEE

\$6.00 PER GUEST

When ordered with a morning or afternoon tea break.

Arrival tea and coffee service served for 45 minutes prior to the first session.

\$7.90 PER GUEST

If no other coffee breaks are purchased.

CONTINUOUS SERVICE

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

ADDITIONAL BREAK ITEMS

Additional items from the build your own coffee break menu can be added for \$8.10 per piece.

SYDNEY EATS STANDARD BREAK

1 Chef's daily set food item

House made cookies

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

SYDNEY EATS PREMIUM BREAK

2 Chef's daily set food items

House made cookies **V**

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

CARBON FRIENDLY – 

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 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 \$7.90 per guest, Sunday \$9.50 per guest and Public Holidays \$16.40 per guest will be applied.

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SYDNEY EATS PREMIUM BREAK

\$16.80 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Includes 2 set Chef's daily food items.

Serving ratio 1.7 pieces per guest.

ADDITIONAL BREAK ITEMS

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MONDAY

Morning tea

Berry, almond frangipane, vanilla Chantilly and berries **V**
contains nuts

Potato and manchego cheese croquette, confit garlic aioli **V**

Afternoon tea

Coffee walnut layer cake, caramel buttercream *contains nuts*

Braised beef and olive empanada, chimmi churri dipping sauce

TUESDAY

Morning tea

Buttermilk scones, whipped vanilla cream, house made
strawberry and indigenous plum conserve **V**

Beef and burgundy pie with tomato relish

Afternoon tea

Spiced treacle cake with candied ginger and whipped
wattleseed cream **V**

Sweet potato croquette and garlic aioli **GF V**

WEDNESDAY

Morning tea

Block 11 Carrot and walnut muffin with cream cheese and
cinnamon frosting **GF V** *contains nuts*

Braised chicken and leek puff pastry wrap

Afternoon tea

Dark chocolate and candied orange cake **GF VE**

Truffled mushroom arancini with NSW black garlic aioli **V**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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THURSDAY

Morning tea

Portuguese custard tart **V**

Butternut pumpkin and feta quiche **V**

Afternoon tea

Amarena cherry and chocolate cake, dark chocolate mousse,
mascarpone Chantilly

Pork and fennel sausage roll with spiced tomato relish

FRIDAY

Morning tea

Berry, quinoa and yoghurt tea cake, lemon crème diplomat **V**

Mini lamb pide with saltbush yoghurt

Afternoon tea

Decadent berry, toasted coconut Davidson's plum brownie
GF V

Gourmet Moroccan chickpea pie with tomato relish **V**

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Minimum 40 guests.

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Serving ratio 1 piece per guest.

SYDNEY EATS PREMIUM BREAK

\$16.80 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Includes 2 set Chef's daily food items.

Serving ratio 1.7 pieces per guest.

ADDITIONAL BREAK ITEMS

Additional items from the build your own coffee break menu can be added for \$8.10 per piece.

SATURDAY

Morning tea

Blueberry and coconut friand **GF V** contains nuts

Thai vegetable curry puff with sweet chilli **V**

Afternoon tea

Custard donuts **V**

Vegetarian spring rolls with sweet chilli vinegar and soy **V**

SUNDAY

Morning tea

Banana, barley and date bread **V DF**

Beetroot and caramelised red onion tart, Pecora Dairy blue cheese and NSW black garlic **V**

Afternoon tea

Chocolate salted caramel tart with star anise crème **GF**

Duck rice paper roll with Thai style chilli sauce

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

CARBON FRIENDLY – CO₂

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BUILD YOUR OWN STANDARD BREAK

\$15.70 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Select 1 item.

Serving ratio 1 piece per break per guest.

BUILD YOUR OWN PREMIUM BREAK

\$20.10 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests per break.

Select 2 items.

Serving ratio 1.7 pieces per guests.

ADD ARRIVAL COFFEE

\$6.00 PER GUEST

When ordered with a morning or afternoon tea break.

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\$7.90 PER GUEST

If no other coffee breaks are purchased.

CONTINUOUS SERVICE

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

ADDITIONAL BREAK ITEMS

Additional items from the build your own coffee break menu can be added for \$8.10 per piece.

BUILD YOUR OWN STANDARD BREAK

1 break food item of your choice

House made cookies **V**

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

BUILD YOUR OWN PREMIUM BREAK

2 break food items of your choice

House made cookies **V**

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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Served for up to 45 minutes.

Minimum 40 guests.

Select 1 item.

BUILD YOUR OWN PREMIUM BREAK

\$20.10 PER GUEST

Served for up to 45 minutes.


Minimum 40 guests per break.

Select 2 items.


ADDITIONAL BREAK ITEMS


Additional items from the build your own coffee break menu can be added for \$8.10 per piece.

SWEET

Dark chocolate ganache tart and blood orange **GF VE** 


Raspberry, coconut and white chocolate Muffin

GF V  *contains nuts*

Glazed wattleseed and cinnamon buns with toasted pepita crunch **V** 

Beetroot and dark chocolate cake, berries and vanilla

GF VE 

Berry, quinoa and yoghurt tea cake, lemon crème diplomat 


Buttermilk scones, whipped vanilla cream and house made strawberry and indigenous plum jam **V**

Berry almond frangipane slice with vanilla Chantilly and berries

V  *contains nuts*

Banana, barley and date bread **V DF** 

Caramelised apple and miso butterscotch crumble tart with Geraldton wax flower cream **V** 

White chocolate, lemon and coffee choux bun 

Decadent berry, toasted coconut, Davidson's plum brownie


GF V


Amarena cherry and chocolate cake, dark chocolate mousse, mascarpone Chantilly


Coffee walnut layer cake, caramel buttercream *contains nuts*


SAVOURY

Beetroot and caramelised red onion tart, Pecora Dairy blue cheese and NSW black garlic **V** 

Sweetcorn and zucchini fritters with lemon and herb coconut yoghurt **GF VE** 

Thai vegetable curry puff with sweet chilli **V** 

Sweet potato croquette and garlic aioli **GF VE** 

Roasted pumpkin and spinach calzone **V** 

Local NSW brie and wild thyme mushroom vol au vent with indigenous berry chutney **V** 

Pumpkin feta quiche **V** 

Assorted gourmet mini pies with tomato relish

Smoked turkey and tasty cheese filled croissant

Pork and fennel sausage roll with spiced tomato relish

Braised chicken and leek puff pastry wrap

Pino's smoked ham, cornichons and cheese scroll with mustard seeds

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VEGAN – VE

VEGETARIAN – V

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ENHANCEMENTS

Enhancements can only be purchased in conjunction with our morning or afternoon tea packages.


Platters serve 10 guests.

PLATTERS


Local artisan cheeses \$185.00

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

Vegetable crudité platter \$127.00

Fresh seasonal vegetables served with three dips and condiments **GF V** 

Fresh sliced fruits \$127.00

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

Local antipasto produce platters \$185.00

Artisan cured meats served with a selection of pickles, ALTO olives, two NSW cheeses, quince paste and lavosh

Assorted ribbon sandwiches \$155.00

30 assorted ribbon point sandwiches of:

- Smashed curried egg, dill and chives **V**
- BLAT – bacon, lettuce, avocado and tomato **DF**
- Poached chicken, cranberries, baby gem, lemon myrtle mayonnaise and avocado
- Tuna, mayonnaise, celery, parsley, tomato, red onion, corn and radicchio **DF** contains seafood

Wraps \$155.00

30 assorted wraps of:

- Grilled chicken, herb mayonnaise, tomato, provolone and gem lettuce
- ALT – avocado, lettuce and tomato **V**
- Chickpea and roasted cauliflower, sultanas, baby spinach with fresh herb and avocado puree **VE**
- Maple roasted sweet potato, indigenous pepperberry, beans, rocket and chickpea sesame hummus **VE**

Assorted vegan and vegetarian ribbon sandwiches on gluten free bread \$162.00

30 assorted vegan and vegetarian ribbon sandwiches on gluten free bread **GF VE** 

Sushi and Nigiri platter \$180.00 (40pc)


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

Rice paper rolls \$158.00 (20 x 60gm rolls)

Vietnamese pickled vegetable and vermicelli rolls served with nuoc cham dipping sauce **GF VE** 


LIFESTYLE RAW ENERGY SNACKS


Protein cubes \$100.00 (24pc)

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

Raw cacao **GF VE**  contains nuts

Power bars \$62.20 (12pc)

Fig, sesame, seed, coconut and mixed nuts **GF VE**  contains nuts

Apricot coconut and cranberry **GF VE**  contains nuts

Energy slices \$62.20 (12pc)

Fig and nut **GF VE**  contains nuts

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

HOUSE CHURNED ICE CREAM SWEET TREAT

Add \$8.10 per guest

Choice of two ICC Sydney churned ice cream or sorbet, scooped and served in Dixie Cups **GF V**

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BARISTA ADD ON

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee, premium brewed coffee and self-serve 'bean to cup' espresso style machines.

Barista made coffees are provided by our professional barista service partner, Level Eighteen.

The per guest add on price can only be purchased in conjunction with our Sydney Eats or Build Your Own Morning or Afternoon tea packages.

Barista only service for coffee breaks is not available as service is compromised due to the time taken to produce the coffees. It is always recommended that barista service is only offered alongside premium brewed coffee and self-serve 'bean to cup' espresso style machines.

\$3.90 PER GUEST FOR TWO COFFEE BREAKS WITHIN A SIX HOUR PERIOD

A minimum of 2 coffee breaks (arrival and morning tea or morning and afternoon tea) must be purchased for a minimum of 130 guests per break. Add a further \$3.90 per guest for barista coffee service during lunch.

\$4.90 PER GUEST FOR THREE COFFEE BREAKS WITHIN AN EIGHT HOUR PERIOD

Arrival, morning tea and afternoon tea breaks must be purchased for a minimum of 130 guests per break within an 8 hour period. This option includes service during lunch. Each break must be catered for full numbers.

SMALL MEETING ROOM / ON STAND NESPRESSO

Suitable for small meetings for 40 or fewer guests or casual on stand service.

NESPRESSO MACHINE GEMINI CS 220 PRO

\$305.00 first day hire

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream, skim and soy milk
- all related equipment with 8oz heat barrier cups.

Additional pods

\$38.00 for 10 pods

Additional day machine hire

\$153.00 per day

Includes 40 additional pods.

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

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STAND ALONE BARISTA CART

Barista only service for coffee breaks is not available as service is compromised due to the time required to produce the coffees. It is always recommended that barista service is offered alongside premium brewed coffee and self-serve 'bean to cup' espresso style machines.

Stand alone barista carts can only be supplied:

- in addition to coffee break packages
- during lunch or dinner service
- if there are no set break periods e.g. within an exhibition.

Barista style coffees are provided by our professional barista service partner Level Eighteen. Carts are supplied with 2 baristas and are designed to serve approximately 100 beverages per hour.

Package inclusions:

Two professional baristas, 2 group espresso coffee machine and grinder, waste and tamp bins and a bench for the machine.

Prices are fully inclusive of coffees and labour.

Monday to Friday:

- \$1,445.00 Monday to Friday 3 hours. Additional hours \$383.00 per hour*
- \$1,535.00 Saturday 3 hours. Additional hours \$397.00 per hour*
- \$1,670.00 Sunday 3 hours. Additional hours \$418.00 per hour*
- \$2,155.00 Public Holiday 3 hours. Additional hours \$556.00 per hour.*

*Please note that these packages will require ½ hour breaks for the baristas after 5 hours where service will slow down.

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