

STAND CATERING

STAND NESPRESSO

BARISTA COFFEE

BREAKFAST PLATTERS

MORNING OR AFTERNOON TEA BREAK

BOXED LUNCH TO GO

LUNCH PLATTERS

SNACKS

SOMETHING SWEET

GRAZING PLATTERS

SOMETHING SPECIAL

SASHIMI STATION

POST SHOW PLATTERS

EXHIBITION COCKTAIL CANAPÉ PACKAGES

STAND BEVERAGES

ON STAND FUNCTION CRITERIA

TERMS AND CONDITIONS



STAND NESPRESSO

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

NESPRESSO MACHINE GEMINI CS 220 PRO

\$305.00 first day hire

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream, skim, oat 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, exhibitor is responsible for organising 10 amp power connection. This can be arranged with your stand builder

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

BARISTA COFFEE

Bump in for barista packages is scheduled 1 hour before the event is operational. If earlier installation is required, an additional charge applicable.

Bar dimensions are 1,500mm wide x 600mm deep.

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

Branding space on the bar is 1,000mm wide x 900 mm tall. (no industrial adhesives permitted).

Power requirements: 1 x 15amp and 1 x 10amp power supply.

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.

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. Designed to serve up to approximately 50 beverages per hour

Package inclusions

1 professional barista
2 group espresso coffee machine and grinder waste and tamp bins and a bench for the machine
Delano coffee beans, selection of Tea Tonic black and herbal teas, hot chocolate
Full cream, skim milk, almond, soy and oat milks and sweeteners
8oz compostable BioPak coffee cups and compostable coffee cup lids

\$975.00

Monday to Friday 3 hours
Additional hours \$169.00 per hour

\$1,100.00

Saturday 3 hours
Additional hours \$193.00 per hour

\$1,195.00

Sunday 3 hours
Additional hours \$205.00 per hour

\$1,510.00

Public Holiday 3 hours
Additional hours \$349.00 per hour

* Please note that these packages will require ½ hour breaks for the baristas after 5 hours

COFFEE CART WITH 2 BARISTAS

This package is suitable for high volume days with a short service window. Designed to serve up to approximately 100 beverages per hour.

Package inclusions

2 professional baristas
2 group espresso coffee machines and grinder waste and tamp bins and a bench for the machines
Delano coffee beans, selection of Tea Tonic black and herbal teas, hot chocolate
Full cream, skim milk, almond, soy and oat milks and sweeteners
8oz compostable BioPak coffee cups and compostable coffee cup lids

\$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 service will slow down while baristas take ½ hour breaks

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

BREAKFAST PLATTERS

\$75.20

Select one from either sweet or savoury items.

12 pieces per platter.

Service times 6.00am to 10.00am.

SWEET ITEMS

Lemon myrtle, poppy & marmalade muffin **GF V**

Assorted Danish breakfast pastries **V**

Bircher muesli with rolled oats, grated apple, dates and toasted nuts **V contains nuts**

Mini croissants with Pepe Saya butter and assorted preserves **V**

SAVOURY ITEMS

Smoked turkey and provolone cheese croissant

Pino's mortadella, marinated eggplant, Swiss cheese and caramelised onion slider

Breakfast slider, truffled eggs, tomato and avocado **V**

Roasted cauliflower bowl, sesame hummus, quinoa, green beans, tomato salsa and balsamic **GF VE**
– Add boiled egg for \$1.70 per egg **V**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

MORNING OR AFTERNOON TEA BREAK

\$75.20

Select one from either sweet or savoury items.

12 pieces per platter.

SWEET ITEMS

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

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

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

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

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

SAVOURY ITEMS

Beef and burgundy pie, tomato relish

Pork and fennel sausage rolls, spiced tomato relish

Braised chicken and leek puff pastry wrap

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

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

BOXED LUNCH TO GO

\$140.00

Serves five people.

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

Packs also include seasonal whole fruit and 5 x 250ml juice or 5 x 450ml lightly sparkling water.

SANDWICHES

Smashed curried egg, dill and chives **V**

Maple roasted sweet potato, indigenous pepperberry, feta cheese, rocket leaves and chickpea and sesame hummus **V**

BLAT – bacon, lettuce, avocado and tomato **DF**

Chicken Katsu sando, wasabi mayonnaise with wombok and bush tomato slaw

Tuna, mayonnaise, celery, parsley, tomato, red onion, corn and radicchio **DF** *contains seafood*

Corned beef, Swiss cheese, sauerkraut, pickles and seeded mustard

WRAPS

Shredded chicken, tarragon mayonnaise, mesclun lettuce, tomato and avocado

Roasted seasonal mushrooms, sundried tomato, zucchini, spinach, bocconcini and parsley pesto **V**

Grilled chicken, herb mayonnaise, tomato, provolone and gem lettuce

Saltbush pork, cabbage and pickled onion slaw, cucumber and bush tomato mayonnaise **DF**

Vegan Banh Mi wrap with BBQ tofu, pickled cucumber, daikon, shredded carrot and coriander **VE**

Falafel wrap, tabouleh, tomato, chilli mayonnaise, pickled red onions and spinach **VE**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SALADS

Potato salad, boiled egg, radicchio, pickled vegetables, fragrant herbs and grain mustard vinaigrette **GF DF V**

Fattoush salad – cucumber, tomato, capsicum, chickpea, radish, toasted pita crisps, suman and pomegranate dressing **GF VE**

Baby cos lettuce, fennel, avocado, capers, egg, shaved Grana Padano, wild thyme pangrattato and creamy herb dressing **GF V**

Pearl cous cous salad, roasted pumpkin, rainbow chard, barberries, sultanas and lemon vinaigrette **VE**

Charred broccoli and cauliflower salad, pickled muntries, cherry tomato and lemon myrtle vinaigrette **GF VE**

Roasted sweet potato, kohlrabi salad with apple, pine nuts and puffed rice **GF VE** *contains nuts*

LUNCH PLATTERS

A chef's selection of lunch served to the stand.

Each platter serves ten guests.

VEGAN SANDWICHES/WRAPS PLATTER

\$162.00 (30 pieces)

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

SANDWICHES/WRAPS PLATTER

\$155.00 (30 pieces)

Contains a chef's selection of sandwiches and wraps from our menu

SUSHI AND NIGIRI PLATTER

\$180.00 (40 pieces)

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

RICE PAPER ROLLS

\$158.00 (20 rolls x 60gm each)

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

POKE BOWLS

\$168.00 (10 bowls)

Sushi rice, pickled carrot, radish, edamame beans, salmon and sesame seeds **GF DF** *contains seafood*

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SNACKS

SNACKS

\$28.40 per bowl

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

\$33.90 per bowl

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

\$58.30 per bowl

Whole seasonal fruit (20 per bowl)

SALTED CRISPS

\$57.70

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

- sea salt
- salt and vinegar
- sweet chilli and sour cream.

PERFORMANCE SNACKS

Life style raw energy snacks

\$101.00

Cubes (24 per plate)

Raspberry, almond and macadamia

GF VE contains nuts

Raw cacao **GF VE** contains nuts

\$62.20

Bars (12 per plate)

Fig, sesame seed, coconut and mixed nut bar

GF VE contains nuts

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

\$62.20

Slices (12 per plate)

Fig and nut slice **GF VE** contains nuts

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SOMETHING SWEET

COOKIE BOWLS

\$40.30 per bowl (12 pieces)

An assortment of house made cookies.

Add a personalised or company logo with fondant topping \$1.70 per cookie. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

DONUTS

\$92.20 per platter (12 pieces)

Select one option

Classic glazed ring donuts, chocolate, custard, jam filled or Nutella donuts *contains nuts*

ICED CUPCAKES

\$75.20 per platter (12 pieces)

Rich chocolate, red velvet or vanilla cupcakes topped with buttercream and chocolate crispy **V**

Add a personalised or company logo with fondant topping \$1.70 per cupcake. Please note the minimum order for logos is 24 pieces and we require the logos 48 hours prior to service.

PURE POPS

\$420.00 (60 pieces)

Minimum order of 60 per single flavour
Handmade here in Sydney, Pure Pops are an all-natural frozen treat using quality fresh ingredients.

The Pure Pops range is packed with fun real fruit flavours.
Strawberry rhubarb, Watermelon berry mint, Tropicalia, Passionfruit quench, Mango lime ripple

PASTRY PLATTER

\$75.20 per platter (12 pieces)

One selection per platter

Mini almond croissants **V** *contains nuts*

Pain aux raisins **V**

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

Block 11 organic orange, pistachio and rose financier
GF **V** *contains nuts*

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 \$31.80 per jar

Served in individual lolly jars (800 grams).
Select one option

Fruity chews, Snakes, All sorts, Jelly beans, Banana bites, Fantails, Jaffa's or Smarties

CHOCOLATE JAR

\$34.90 per jar

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

Mini Snickers, Mini Mars Bars, Mini Crunchies

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

GRAZING PLATTERS

Serves up to 10 guests.

CHEESE PLATTER

Local artisan cheeses **\$185.00 per platter**

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

CHARCUTERIE PLATTER

\$185.00 per platter

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

SEASONAL SLICED FRUIT SELECTION

\$134.00 per platter

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SOMETHING SPECIAL

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:

\$51.00 per hour Monday to Friday

\$61.50 per hour Saturday

\$66.00 per hour Sunday

\$99.00 per hour public holiday

OPTION 1 – LIVE JUICE STATION

**Daily hire from \$530.00
for up to 3 hours service**

Package inclusions

1 x juice station set including fridge and commercial blender
15 litres of juice made on the stand per day (approx. 150 serves)
1 x on stand service team member – 3 hrs
150 x 5oz 100ml clear food grade compostable bioplastic cups

Package add ons

Additional 10 litres of juice \$174.00
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

2 x 10am power supply

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

OPTION 2 – FRESH JUICE DELIVERY

\$233.00

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 150ml clear food grade compostable bioplastic cups

Package add ons

Additional 10 litres of juice \$174.00

Branding

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SOMETHING SPECIAL

Healthy blended fruit smoothies.

SMOOTHIE SHAKES FLAVOURS

Select one

Banana, chocolate protein powder, natural yoghurt, soy milk and honey **GF V**

Pineapple, coconut water, coconut yoghurt, mint and chia

GF VE

Dates, vanilla protein powder, almond milk and coconut yoghurt **GF VE** *contains nuts*

Mango lassi – mango, honey, coconut water, natural yoghurt **GF V**

Additional hourly labour charges

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

\$51.00 per hour Monday to Friday

\$61.50 per hour Saturday

\$66.00 per hour Sunday

\$99.00 per hour public holiday

OPTION 1 – LIVE SMOOTHIE STATION

**Daily hire from \$689.00
for up to 3 hours service**

Package inclusions

1 x smoothie station set including fridge and commercial blender
15 litres of smoothie made on the stand (approx. 150 serves)
1 x on stand service team member – 3 hrs
150 x 5oz 150ml clear food grade compostable bioplastic cups

Package add ons

Additional 10 litres of smoothie \$280.00
Add a second smoothie flavour to the package for \$265.00
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 100ml cups.

Footprint

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

Power requirements

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

OPTION 2 – FRESH SMOOTHIE DELIVERY

\$514.00

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 150ml clear food grade compostable bioplastic cups

Package add ons

Additional 10 litres of smoothie \$280.00
Additional flavours can be ordered \$265.00 for 10 litres (approx. 100 serves)

Branding

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SOMETHING SPECIAL

Freshly popped popcorn with flavouring.

POPCORN FLAVOURS

Select one

Butter

Salt and vinegar

Additional hourly labour charges

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

\$51.00 per hour Monday to Friday

\$61.50 per hour Saturday

\$66.00 per hour Sunday

\$99.00 per hour public holiday

OPTION 1 – LIVE POPCORN STATION

**Daily hire from \$514.00
for up to 3 hours service**

Package inclusions

1 x popcorn machine

3kg popping corn made on the stand (approx. 210 portions)

1 x on stand service team member – 3 hrs

Package add ons

Extra popping corn kernels 2kg and 140 serving boxes \$174.00

Extra popping corn kernels 1kg and 70 serving boxes \$103.00

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

2 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

\$174.00

Freshly made in our kitchen, delivered to your stand.

50 boxes of your choice of popcorn flavour.

Package add ons

Additional flavours can be ordered \$174.00 for 50 boxes

Branding

Exhibitors may adhere stickers to the pre-packaged popcorn plain containers or supply their own branded food grade 250ml containers.

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SOMETHING SPECIAL

A selection of ice creams, sorbets and gelato.

ICE CREAM FLAVOURS

Coffee and wattleseed ice cream **V**

Cherry cheesecake ice cream **GF V**

Malfroy's honey ice cream **GF V**

Sorbet raspberry **GF VE**

Sorbet toasted coconut **GF VE**

Sorbet Davidson's plum strawberries **GF VE**

New flavours introduced seasonally

Additional hourly labour charges

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

\$64.00 per hour Monday to Friday

\$75.00 per hour Saturday

\$85.00 per hour Sunday

\$128.00 per hour public holiday

OPTION 1 – LIVE ICE CREAM STATION

Choice of 3 flavours (60 serves each flavour)

Daily hire from \$1,038.00

for up to 3 hours service

Package inclusions

1 x ice cream cart

Choice of 3 flavours of house made ice cream

180 portions (60 servings of each flavour)

1 x on stand service team member – 3hrs

Package add ons

Additional house made ice cream \$160.00 per 5 litre tub (60 serves)

Gluten free waffle cones \$1.10 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 250ml containers

Footprint

Cart dimensions of base (not including hood)

1800 mm (W), 950mm (H), 900 (L)

Power requirements

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

OPTION 2 – PRE-SCOOPED ICE CREAM CUPS

Choice of 1 flavour (50 serves)

\$344.00

Package inclusions

Choice of 1 flavour of house made ice cream (50 servings) scooped in our kitchen and served in small cups, delivered to the stand.

Paper cocktail napkins, disposable small spoons.

Package add ons

Additional flavours can be ordered \$344.00 for 50 cups.

Branding

Exhibitors are more than welcome to supply their own branded food grade 250ml containers, to be delivered to our kitchen in advance of the event.

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SOMETHING SPECIAL

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:

Blackcurrant hibiscus **GF V**

Classic vanilla **GF V**

Lyres coffee and vanilla **GF V**

Salted caramel

Grand cru Chocolate **GF V**

Strawberry **GF V**

New flavours introduced seasonally

SELECT THREE TOPPINGS PER SOFT SERVE MACHINE:

Brownie bites

Chocolate coated popping candy

Cookie chunks

Marshmallow

Crushed honey comb

Mixed berry compote

Mango and passion fruit 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:

\$64.00 per hour Monday to Friday

\$75.00 per hour Saturday

\$85.00 per hour Sunday

\$128.00 per hour public holiday

SOFT SERVE ICE CREAM – LIVE STATION

Single soft serve machine

Daily hire from \$805.00

for up to 3 hours service

Package inclusions

1 x soft serve machine

180 portions served in Dixie cups with spoons, cocktail napkins or waffle cones

1 x on stand service team member – 3hrs

Assorted toppings – three per machine.

Package add ons

\$169.00 per 5 litres

Additional soft serve ice cream

Gluten free waffle cones \$1.10 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, to be delivered to our kitchen in advance of the event.

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

1 x 10am power supply per machine. Please note, the exhibitor

is responsible for organising power connection. This can be

arranged with your stand builder.

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

SASHIMI STATION

\$1,690.00

Live interactive sashimi station serving a selection of ocean fresh premium fish hand sliced in front of your guests by our specialist chef.

Additional guests \$40.00pp

SASHIMI STATION

Service for up to 1.5 hours

Serves 40 guests

Package inclusions

40 portions each of fresh local Hiramasa Kingfish, Yellowfin tuna and Saikou salmon (120 portions in total)

Condiments:

Pickled ginger

Ponzu

Wasabi and toasted sesame dressing

1 x ICC Sydney chef up to 1.5 hours

Footprint

Countertop with ice well – 1,500mm x 900mm

Trestle tables – 800 x 600mm

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

POST SHOW PLATTERS

\$218.00 PER PLATTER

Select one.

30 pieces per platter.

Delivered to the stand with cocktail napkins.

POST SHOW PLATTERS

Pork and fennel sausage rolls, spiced tomato relish

Selection of gourmet mini pies and tomato relish

Spiced corn empanada **V**

Vegetarian spring rolls with sweet chilli and soy dipping sauces **V**

Ricotta and wilted spinach pastizzi **V**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

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

1 hour package \$47.70 per guest – select three cold and three hot canapés.

1.5 hour package \$55.60 per guest – select three cold and four hot canapés.

2 hour package \$65.50 per guest – select three cold, three hot canapés, one big bite and dessert canapés.

Additional canapés \$8.20 per guest.

Big bite \$10.50 per guest.

Dessert canapé \$8.20 per guest.

COLD ITEMS

Sydney rock oyster, Kakadu plum, beetroot and pepperberry mignonette **GF DF** *contains seafood*

Torched Rangers Valley beef nigiri, finger lime, wasabi aioli and Sunrise lime ponzu **GF DF**

Slow cooked Hastings Point octopus tartlet, fire roasted piquillo peppers, beetroot relish, preserved lemon aioli and linaria *contains seafood*

Berkelo seed cracker, NSW goats curd, grape molasses, roasted beets and Malfroy's honey **GF V**

Peking duck pancake, cucumber, chive and hoisin sauce **DF**

Poached broccoli floret, NSW fermented black garlic, amaranth and herb mayonnaise **GF VE**

HOT ITEMS

Davidson's plum chausson pork bun, wattleseed and butterscotch miso

Grilled gochujang chicken skewer, spiced Malfroy's honey glaze and toasted sesame **GF**

Spiced corn empanada with lime and chilli relish **V**

Assorted steamed dumplings with soy dipping sauce **DF** *contains seafood*

Indigenous saltbush pulled Cowra lamb brik with river mint labna

Sweet patatas bravas with bush tomato and red capsicum mojo **GF VE**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

BIG BITES

Beer battered farmed barramundi, potato fries, yoghurt and pickled munitries tartare *contains seafood*

Ranger's valley beef slider with bacon and cheese, Westmont pickles and homemade BBQ sauce

Port Hedland tiger prawns, orecchiette, prawn head bisque, wilted greens and bottarga *contains seafood*

Korean fried chicken, pickles, kimchi and green shallots

House smoked jackfruit slider, pickled zucchini, slaw and spiced BBQ sauce **GF VE**

DESSERT

Apple crumble tart with miso butterscotch **V**

Caramelia chocolate and indigenous plum choux bun **V**

Brioche donuts, lemon curd and torched meringue

STAND BEVERAGES

Beverages are delivered chilled to stands at a pre-arranged time.

Wine bottles come with 5 glasses per bottle which must be returned.

Additional glasses can be hired for \$27.00 per rack of 25 glasses.

Please discuss any refrigeration requirements with your stand builder.

Food must be provided for cocktail parties longer than one hour: a minimum of three canapes or two big bites per guest.

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.

WINE

Sparkling

Craigmoor Sparkling NV, Central Ranges, NSW 750ml **\$48.50**

See Saw Prosecco, Orange, NSW 750ml **\$65.50**

Swift NV Cuvée, Orange, NSW 750ml **\$97.50**

White

Swinging Bridge Sauvignon Blanc, Orange, NSW 750ml **\$57.00**

Angullong Pinot Grigio, Orange, NSW 750ml **\$57.00**

Margan Original Chardonnay, Broke Fordwich, NSW 750ml **\$57.00**

Robert Stein Dry Riesling, Mudgee, NSW 750ml **\$65.50**

Rosé

Luna Rosa Rosado, Central Ranges, NSW 750ml **\$54.00**

Margan Rose and Bramble Rosé, Hunter Valley, NSW 750ml **\$74.00**

Red

McWilliams 660 Pinot Noir, Tumbarumba, NSW 750ml **\$74.00**

De luliis Shiraz, Hunter Valley, NSW 750ml **\$57.00**

Ross Hill Tom Cabernet Sauvignon, Orange, NSW 750ml **\$63.50**

Logan Weemala Tempranillo, Mudgee, NSW 750ml **\$57.00**

BEER AND CIDER

Hahn Super Dry 330ml **\$11.00**

James Squire 150 Lashes Pale Ale 330ml **\$11.50**

Stone & Wood Pacific Ale 330ml **\$12.50**

Heineken Zero 330ml **\$9.00**

James Squire Orchard Crush Cider 330ml **\$11.50**

Lyre's Amalfi Spritz Alcohol Free Cocktail Can 250ml **\$11.00**

JUICE, WATER AND SOFT DRINKS

Orange juice or apple and blackcurrant juice 250ml **\$5.50**

Still water 600ml **\$5.50**

Sparkling water 450ml **\$5.50**

Pepsi 600ml **\$6.00**

Pepsi Max 600ml **\$6.00**

Schweppes Lemonade 600ml **\$6.00**

Noah's carrot, apple and ginger juice **\$6.90**

Noah's apple peach and kiwi green smoothie **\$6.90**

Pink Cloud Organic Kombucha Gala Apple 330ml **\$6.80**

Pink Cloud Organic Kombucha Citrus Bergamot 330ml **\$6.80**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

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.

Cocktail party beverages are available for a minimum of 40 guests. Labour charges will apply for lower numbers.

Packages include up to three drinks per guest for up to two hours service.

Additional beverages will be charged on a consumption basis.

Glassware is set on a trestle table and beverages are chilled in caddies.

SETUP:

- 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.
- Food must be provided for cocktail parties longer than one hour: a minimum of three canapes or two big bites per guest.

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.

BEER AND BUBBLES

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW

Pete's Pure Prosecco, Murray Darling, NSW

Hahn Super Dry

James Squire 150 Lashes Pale Ale

Heineken Zero

Orange Juice and Sparkling Mineral Water

\$1,200.00 for up to 40 guests
\$28.50 for each additional guest

Includes up to three drinks per guest for up to two hours service.

Additional beverages will be charged on a consumption basis.

LOCAL WINES

Swinging Bridge Sauvignon Blanc, Orange, NSW
Margan Original Chardonnay, Broke Fordwich, NSW
Angullong Pinot Grigio, Orange, NSW

Luna Rosa Rosado Rosé, Central Ranges, NSW
McWilliams 660 Pinot Noir, Tumbarumba, NSW
De lullis Shiraz, Hunter Valley, NSW

James Squire 150 Lashes Pale Ale 345ml
Heineken Zero 330ml

Orange Juice and Sparkling Mineral Water

\$1,320.00 for up to 40 guests
\$31.50 for each additional guest

Includes up to three drinks per guest for up to two hours service.

Additional beverages will be charged on a consumption basis.

GLUTEN FREE – GF

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 allergenic 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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

CRAFT BEER CANS

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

- Young Henry's, Newtown
- Wayward, Camperdown
- Batch Brewing Company, Marrickville.

\$1,320.00 for up to 40 guests
\$31.50 for each additional guest

Includes up to three drinks per guest for up to two hours service.

Additional beverages will be charged on a consumption basis.

PRE-BATCHED COCKTAILS

Choose **one** cocktail from the following options:

- Espresso Martini
- Passionfruit caprioska
- Cosmopolitan
- Margarita
- Aperol Spritz
- Lyre's Alcohol Free Amalfi Spritz.

\$1,200.00 for up to 60 cocktails
\$17.00 for additional cocktails
Includes up to two hours service.

Cocktail ingredients 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 must be provided for cocktail parties longer than one hour: a minimum of three canapes or two big bites per guest.

FOOD AND BEVERAGE NSW RSA CERTIFIED SERVICE TEAM MEMBER RATES

Monday – Friday **\$51.00 per hour**

Saturday **\$61.50 per hour**

Sunday **\$66.00 per hour**

Public Holidays **\$99.00 per hour**

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

CHEF'S SERVICE RATES

Monday – Friday **\$64.00 per hour**

Saturday **\$75.00 per hour**

Sunday **\$85.00 per hour**

Public Holidays **\$128.00 per hour**

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.

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 served. 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 Licencing 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 be hired when alcohol is served.

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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.

*All food and beverage prices shown are for the 2023 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 6% to 8% per annum thereafter for the menu collection pricing.