

2023 MENU

LUNCH

SYDNEY EATS

BUILD YOUR OWN SYDNEY EATS

STAND UP LUNCHEON BUFFET

BEVERAGES



SYDNEY EATS

\$50.00 PER GUEST

Stand up style lunch of hot and cold items including:

- tea
- coffee
- hot chocolate
- whole seasonal fruit
- house made botanical water infused with fruits, berries and herbs.

Food will be served from stations.

To add banquet tables for guests to be seated, please add \$11.10 per guest.


A requested change to the daily menu will incur a \$5.80 per item, per guest charge.

Minimum numbers 40 guests – for smaller functions labour charges may apply.

MONDAY

Lunch


Salad

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

Sandwich

Chicken Katsu sando, sesame wasabi mayo with wombok and bush tomato slaw


Wrap

Pumpkin wrap – pumpkin, cabbage slaw, parsley and sesame hummus **VE** 


Hot dish

Sweet basil and chilli chicken, fragrant herbs, lime, and chilli glaze with steamed Jasmine rice **DF**

Plant based

Eggplant and chickpea tagine with herbed quinoa and grated orange zest **GF VE** 

Hand item

Potato and pea samosa **VE** 


Sweet

Lamington – chocolate mousse, coconut jelly, raspberry sponge, coconut crunch 

TUESDAY

Lunch


Salad

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

Sandwich

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


Wrap

Sesame Falafel with tabbouleh, tomato, chilli mayonnaise, pickled red onion and spinach **VE** 

Hot dish

Slow cooked Moroccan lamb shoulder, jeweled Jerusalem cous cous with dried fruits, rivermint yoghurt, toasted pinenuts, radishes, parsley and red onion salad *Contains nuts*

Plant based

Spinach, sweet potato and lentil dhal, fried curry leaves with rice **GF VE** 

Hand item

Ricotta, feta and spinach pastizzi **V** 

Sweet

Black forest trifle with chocolate brownie pieces, Pepe Saya crème fraiche, cherry compote and cocoa **GF**

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

WEDNESDAY

Lunch

Salad

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

Sandwich

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

Wrap

Vegan Banh Mi wrap with BBQ Tofu, wild mushroom pate, pickled cucumber, daikon, shredded carrot, roasted peanuts and coriander **VE**  contains nuts

Hot dish

Rambo butter chicken, pulao rice with coriander yoghurt and Poppadoms **GF**

Plant based

Thai style plant based 'chicken', steamed Asian greens, chilli and garlic glaze **GF VE**

Hand item

BBQ Pork Bun


Sweet

Baked Jannei goats cheesecake, passionfruit & mango glaze **GF V**


THURSDAY

Lunch

Salad

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


Sandwich

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


Wrap

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


Hot dish

Oven baked salmon, leek puree, saltbush potatoes, shaved fennel and indigenous sea succulents **GF**  contains seafood


Plant based

Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney **GF VE** 

Hand item

Butternut pumpkin arancini with tomato and fennel Napoli sauce **V** 

Sweet

Coconut panna cotta, balsamic strawberries and pepperberry **GF** 

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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SYDNEY EATS

FRIDAY

Lunch


Salad

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

Sandwich

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

Wrap

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


Hot dish

Hainanese chicken, fragrant pandan and galangal rice, bok choy, fried shallots, sesame and ginger chilli jam **GF DF**


Plant based

Vegan Chilli Con Carne, red kidney beans, coriander and steamed brown rice **GF VE** 

Hand item

Spiced corn empanada **V** 

Sweet

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

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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SYDNEY EATS

SATURDAY

Lunch


Salad

Roasted beets and quinoa salad, crispy kale, avocado, radish and citrus dressing **GF VE** 

Sandwich

Prager ham, tomato, mustard relish and lettuce **DF**


Wrap

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

Hot dish

Braised ginger beef, steamed rice, pineapple kimchi, Korean chilli sauce and pickled ginger dressing **DF**

Plant based

Roasted seasonal mushrooms, Asian greens, Kakadu plum glaze, noodles and pickled vegetables **VE** 

Hand item

Assorted sushi roll with wasabi, soy and pickled ginger **GF DF**
contains seafood


Sweet

Caramelia brulee, mango, apricot and caramelised oat crumble


SUNDAY

Lunch

Salad

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

Sandwich

Avocado, lettuce, roasted mushroom and tomato sandwich **VE** 


Wrap

Saltbush pork, cabbage and pickled onion slaw, cucumber and buss tomato mayonaise **DF**

Hot dish

Smoked pulled pork shoulder, roasted pumpkin, collard greens, herb jus, shaved cabbage and herb salad **GF DF**

Plant based

Tempeh katsu, yellow curry sauce, river mint, pickled radish, sesame and anise myrtle rice pilaf **GF VE** 

Hand item

Chicken and Cumin Calzone

Sweet

Strawberry and lime cheesecake verrine **GF**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BUILD YOUR OWN SYDNEY EATS

\$56.70 PER GUEST

Stand up style lunch of hot and cold items.

CHOICE OF ONE FOOD ITEM:

- salad
- sandwich
- wrap
- hot protein
- plant based
- hand item
- sweet.

PACKAGE INCLUDES:


- coffee, tea, hot chocolate
- whole seasonal fruit
- house made botanical water infused with fruits, berries and herbs.


Food will be served from stations.


To add banquet tables for guests to be seated, please add \$11.10 per guest.


Minimum numbers 40 guests – for smaller functions labour charges may apply.


SALAD

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


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

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

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

Roasted beets, quinoa, avocado, radish salad, crispy kale and citrus dressing **GF VE** 

SANDWICH

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

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

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


Chicken katsu sando, sesame wasabi mayo with wombok and bush tomato slaw


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


WRAP

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

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


Vegan Banh Mi wrap with BBQ Tofu, pickled cucumber, daikon, shredded carrot, roasted peanuts and coriander **VE**  contains nuts

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

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

HOT PROTEIN

Hainanese chicken, fragrant pandan and galangal rice, bok choy, fried shallots, sesame and ginger chilli jam **GF DF**

Oven baked salmon, leek puree, saltbush potatoes, shaved fennel and indigenous sea succulents **GF**  contains seafood

Lamb biryani, river mint raita, crispy onions with peanut and chilli chutney **GF** contains nuts

Braised ginger beef, steamed rice, pineapple kimchi, Korean chilli sauce and pickled ginger dressing **DF**

Sweet basil and chilli chicken, fragrant herbs, lime and chilli glaze with steamed jasmine rice **DF**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BUILD YOUR OWN SYDNEY EATS

PLANT BASED

Coconut chickpea curry, bush tomato and caramelised onion rice pilaf and coriander chutney **GF VE** 

Spinach, sweet potato and lentil dhal, fried curry leaves with rice **GF VE** 

Eggplant and chickpea tagine with herbed quinoa and grated orange zest **GF VE** 


Roasted seasonal mushrooms, Asian greens, Kakadu plum glaze, noodles and pickled vegetables **VE** 


Tempeh katsu, yellow curry sauce, river mint, pickled radish and anise myrtle rice pilaf **GF VE** 


HAND ITEM

Ricotta, feta and spinach pastizzi **V** 

BBQ pork bun

Spiced corn empanada **V** 


Potato and pea samosa **VE** 

Butternut pumpkin arancini with tomato and fennel Napoli sauce **V** 

SWEET

Black forest trifle with chocolate brownie pieces, Pepe Saya mascarpone, cherry compote and cocoa **GF**

Baked Jannei goat's cheesecake, passionfruit and mango glaze **GF V**

Coconut panna cotta, balsamic strawberries and peppercorn **GF** 

Lamington – chocolate mousse, coconut jelly, raspberry sponge, coconut crunch 

Caramelia brulee, mango, apricot and caramelised oat crumble

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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STAND UP LUNCHEON BUFFET

\$62.30 PER GUEST

Stand up style lunch of hot and cold items including:

- house made dips and bread
- choice of 6 selections: choose 3 cold including slider bun, 2 hot and 1 dessert item
- tea
- coffee
- hot chocolate
- house made botanical water infused with fruits, berries and herbs.


Add additional cold, hot or dessert item for \$8.40 per item, per guest.


Minimum numbers 40 guests – for smaller functions labour charges may apply.


COLD

Caesar salad, shaved Grana Padano parmesan cheese, roasted local bacon, boiled egg, toasted garlic crostini and creamy herb dressing


Poached chicken, wombok slaw, pickled ginger, fried shallots, toasted sesame dressing and chilli threads **GF DF**

Poke bowl – pepperberry cured salmon, seasoned brown rice, avocado, pickled vegetables and edamame beans
GF  contains seafood


Vegetarian rice paper rolls with chilli vinegar **GF VE** 


Peking duck pancake, cucumber, sesame, green shallot and hoisin sauce **DF** 

SLIDER BUN

Poached prawn, iceberg, tomato and Old Bay aioli
 contains seafood

Shaved local ham, pickles, grain mustard and Swiss cheese

Curried egg, chives and iceberg **V** 

Pickled eggplant, local bocconcini cheese, basil, tomato tapenade and green pea and sesame hummus **V** 


HOT


Rambo butter chicken, pulao rice with coriander yoghurt and Poppadom's **GF**

Slow cooked lamb, sweet potatoes, green olives, herb couscous, pepperberry spiced yoghurt, saltbush and sesame dukkah *contains nuts*


Sweet and sour pork, Kakadu plum, steamed rice, succulents, fragrant herbs and fried shallots **DF**

Coconut and palm sugar glazed chicken, green mango and papaya salad, fried onions, chilli and Asian herbs **GF DF**

Roasted field mushroom, salt bush, white bean and tomato ragout, coconut yoghurt and indigenous succulents **GF VE** 


Moroccan spiced cauliflower, yellow lentils with quinoa, pomegranate arils and sumac salad **GF VE** 


DESSERT

Blood orange choux tart with Malfroy's honey cream **V** 

Baked Valrhona white chocolate cheesecake with indigenous pepperberry and strawberry compote **GF V**

Black forest trifle with chocolate brownie pieces, Pepe Saya crème fraiche, cherry compote and cocoa **GF**

Coconut panna cotta, balsamic strawberries and pepperberry **GF** 

Caramelia brulee, mango, apricot and caramelised oat crumble 

Lamington – chocolate mousse, coconut jelly, raspberry sponge, coconut crunch

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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STAND UP LUNCH

A wide selection of soft drink options served from beverage stations including:

- organic kombucha
- orange juice, apple & blackcurrant juice
- soft drinks
- sparkling water.

\$6.30 per person for up to one hour's service.

\$2.10 per guest for each additional 30 minutes.

JUICE AND SOFT DRINKS TO THE TABLE

Carafes of orange juice, cranberry juice and botanical water are set on tables with other soft drink options available from stations around the room.

\$6.30 per person for up to one hour's service.

\$2.10 per guest for each additional 30 minutes.

ALCOHOL FREE SEATED MEALS

Ideal for plated meals where no alcohol needs to be served.

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

Choose one mocktail from:

- Lyre's Amalfi spritz
- passionfruit caprioska.

1 hour \$14.00

1.5 hours \$16.10

2 hours \$18.20

Add \$2.10 per guest for each additional 30 minutes.

Serve a second mocktail option for an additional

\$2.20 per guest.

0% ALCOHOL BEER AND WINE TO THE TABLE

The perfect package for gala seated events where no alcohol needs to be served. Start your event with pre dinner drinks featuring an alcohol free spritz, sparkling and rosé wines and a wide range of craft beers.

- Lyre's Amalfi spritz
- McGuigan Zero Sparkling and Rosé
- McGuigan Zero Sauvignon Blanc
- McGuigan Zero Shiraz
- Sobah Pepperberry IPA and Finger Lime Cerveza
- Heineken 0.0 Alcohol Free Lager
- Orange juice, cranberry juice
- Soft drinks
- Sparkling water

1 hour \$19.50

1.5 hours \$23.00

2 hours \$26.50

Add \$3.50 per guest for each additional 30 minutes.

BEVERAGE PACKAGES

BEER AND ALCOHOL FREE BEVERAGES INCLUDED IN EACH PACKAGE.

For Sommelier and Trophy packages, select one white and one red wine.

Add a cocktail on arrival from our small batch cocktail list for \$8.00 per guest.

CLASSIC PACKAGE

1 hour \$28.50

1.5 hours \$34.50

2 Hours \$40.00

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW
Tyrrell's Semillon Sauvignon Blanc, Hunter Valley & Orange, NSW

Secret Garden Shiraz, Murray Darling, NSW

REGIONAL PACKAGE

1 hour \$34.00

1.5 hours \$40.50

2 Hours \$46.50

Lock & Key NV Sparkling, Tumbarumba, NSW
Thomas Wines Synergy Semillon, Hunter Valley, NSW
Luna Rosa Rosado, Central Ranges, NSW
De luliis Shiraz, Hunter Valley, NSW

SOMMELIER'S PACKAGE

1 hour \$39.00

1.5 hours \$46.00

2 Hours \$52.50

Printhie Vintage Sparkling, Orange, NSW
Scarborough Vermentino, Hunter Valley, NSW
Philip Shaw No. 19 Sauvignon Blanc, Orange, NSW
Hungerford Hill Pinot Gris, Tumbarumba, NSW
De luliis Rosé, Hunter Valley, NSW
Ross Hill Tom Cabernet Sauvignon, Orange, NSW
Montrose Black Shiraz, Mudgee, NSW
McWilliams 660 Pinot Noir, Tumbarumba, NSW

TROPHY PACKAGE

1 hour \$44.00

1.5 hours \$51.50

2 Hours \$58.50

Swift NV Cuvée, Orange, NSW
Tyrrell's HVD Semillon, Hunter Valley, NSW
Robert Stein Dry Riesling, Mudgee, NSW
Swinging Bridge Mrs Payten Chardonnay, Orange, NSW
Margan Rose and Bramble Rosé, Broke Fordwich, NSW
Tamburlaine Point 65 Organic Malbec, Orange, NSW
Sweetwater Estate Shiraz, Hunter Valley, NSW
Margan Barbera, Broke Fordwich, NSW

BEER

Hahn Super Dry, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

ALCOHOL FREE

Sobah and Heineken Zero alcohol free beers and McGuigan Zero alcohol free sparkling wine are available from all bars

Selection of juice, mineral water and soft drinks

House made botanical water

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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