

2023 MENU

# PLATED

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MAINS

SIGNATURE DISHES

DESSERTS

BEVERAGES



## PLATED

Plated menu can be served for lunch and/or dinner.

### THREE COURSE – \$106.00 PER GUEST

#### PACKAGE INCLUDES:

- Sonoma sourdough rolls
- Pepe Saya cultured butter
- tea and coffee
- petit sweets
- house made botanical waters infused with fruits, berries and herbs.

Customised three course menus start from \$120.00 per guest.

### TWO COURSE – \$89.00 PER GUEST

#### PACKAGE INCLUDES:

- Sonoma sourdough rolls
- Pepe Saya cultured butter
- tea and coffee
- house made botanical waters infused with fruits, berries and herbs.

#### ADD PETIT SWEETS

\$28.50 per stand / 12 pieces

Handcrafted ICC Sydney chocolates and bite-size dessert pastries.

#### ALTERNATIVE SERVICE CHARGE PER GUEST:

- one course \$8.40
- two courses \$12.10
- three courses \$15.30.

#### PRE-SET SURCHARGE\*

\$3.70 per guest.

#### PRE-DINNER/ OR ARRIVAL CANAPÉS

\$20.50 per guest.

Chef's own selection of three canapés, including two cold and one hot item. 30 Minutes.

#### UPGRADE TO ONE OF OUR SIGNATURE ENTRÉES

\$6.00 per guest.

#### UPGRADE TO ONE OF OUR SIGNATURE MAIN COURSES


\$10.00 per guest.

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

## ENTRÉES

Cured Hiramasa kingfish, preserved beets, calamansi gel, finger lime caviar, fennel, fragrant herbs and fried onions

**GF DF**  contains seafood\*

Pepperberry Paroo kangaroo, heirloom beetroots, indigenous juniper, smoked carrot, NSW macadamia nut butter and beach karkalla **GF**  contains nuts\*

Miso cured king salmon, avocado and wasabi cream, yuzu marmalade, pickle daikon, Hawkesbury beetroot, puffed wild rice and fragrant herb salad **GF**  contains seafood\*

Pan seared potato 'scallops', fried enoki mushroom, truffled scorched cabbage crème, sugar peas and chickpea cress

**GF VE** 


Smoked eggplant tartare, toasted sesame, bell pepper puree, wattleseed cracker, macadamia nut, pickled radish, tahini yoghurt and herb oil **GF VE** contains nuts

Malfroy's honey glazed Berkshire pork fillet, braised radicchio, muntries, Cipollini onions, Agrodolce sauce and crackling **GF** contains nuts


## ICONIC


Smoked Girraween chicken, charred block 11 baby corn, caramelised fig, goats cheese, blackberries and ice plant **GF\***


Cured ocean trout, garlic buttermilk, compressed apples, avocado and radish **GF**  contains seafood\*

Buffalo ricotta, green pea and lemon ravioli, spinach, truffle cream emulsion and ricotta salata **V** 

## MAINS

Roasted Humpty-doo barramundi, salt cod brandade croquettes, prawn bouillabaisse, confit fennel, snow peas and rouille  contains seafood

Pan seared celeriac steak, grilled seasonal mushroom and charred onion, pickles, baby cucumber, green peppercorn and chimichurri sauce **GF VE** 

Plant based Wellington, macadamia cream, charred Tuscan cabbage and cauliflower salad with mushroom sauce **GF VE**  contains nuts


Chicken roulade, potato galette, creamed celeriac, silverbeet, scorched carrots, zucchini flowers and truffle jus **GF**

Riverine beef cheek, creamy polenta, burned onion purée, charred broccoli, mustard seeds, Block 11 carrots and pickled walnuts **GF** contains nuts

12 hour braised Margra lamb, confit potato, smoked eggplant, NSW goats curd, pistachio nuts, peas and radicchio **GF** contains nuts

Twice cooked Kurobuta pork belly, wild mushroom, broccolini, charred piquillo pepper, edamame purée, crispy kale and white grain mustard sauce **GF**

## ICONIC

Grilled king salmon, roasted cauliflower, compressed quakes, watercress with lemon and desert lime puree **GF**  contains seafood

Roasted Girraween chicken, Paris mash, spinach, seasonal mushrooms with burnt leek and truffle oil cream **GF**

Chargrilled beef sirloin, wild thyme polenta, smoked pearl onions, scorched carrot purée, wilted chard and jus **GF**

**GLUTEN FREE – GF**

**VEGAN – VE**

**VEGETARIAN – V**

**DAIRY FREE – DF**

**CARBON FRIENDLY –** 

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## SIGNATURE DISHES

ICC Sydney's signature menu combines hand selected premium ingredients and seasonal produce from local farmers with a mastered, balanced combination of ingredients and flavours to create the perfect dish.

### ENTRÉE, MAIN AND DESSERT – \$120.00 PER GUEST

#### PACKAGE INCLUDES:

- Sonoma sourdough rolls
- Pepe Saya cultured butter
- tea and coffee
- petit sweets
- house made botanical waters infused with fruits, berries and herbs.

### ENTRÉE AND MAIN – \$103.00 PER GUEST

#### PACKAGE INCLUDES:

- Sonoma sourdough rolls
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- tea and coffee
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#### ADD PETIT SWEETS

\$28.50 per stand / 12 pieces

Handcrafted ICC Sydney chocolates and bite-size dessert pastries.

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#### PRE-SET SURCHARGE

\$3.70 per guest.

#### PRE-DINNER/ OR ARRIVAL CANAPES


\$20.50 per guest.

Chef's own selection of three canapés, including two cold and one hot item.

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


## SIGNATURE ENTRÉES

Ranger's Valley rare roasted flank steak, braised leeks, celeriac puree, seasonal asparagus and onion jus **GF**

Smoked Hunter Valley duck, pickled radish, baby beetroots, indigenous plums, charred onion, macadamia nut puree and bush tomato **GF**  *contains nuts*


Barbecued NSW lamb loin, smoked NSW goats curd, aubergine, oregano, broad bean compote, pomegranate with jarjir rocca sauce **GF**

Roasted Hunter Valley spatchcock, truffle parsnip puree, marigold and Geraldton wax flower, verjuice compressed pears, blackberries and lemon verbena **GF**


Paroo kangaroo, butter and rosemary poached turnips, carrots in honey, NSW black garlic and beetroot puree, spiced macadamia nuts, indigenous succulents and star anise vinaigrette **GF**  *contains nuts*

Australian king prawns, Ballina spanner crab and kohlrabi roll, charred corn puree, Pepe Saya crème fraiche, salmon pearls and coastal succulent herbs **GF**  *contains seafood*

## SIGNATURE MAINS

Grilled Blue Mackerel, confit Crookwell potato, charred leek, zucchini puree, indigenous sea succulents and NSW black garlic **GF**  *contains seafood*

Roasted Hunter Valley duck breast, braised duck croquette, sweet potato puree, braised red cabbage, burnt onion, pickled muntries and jus

Murray River cod, confit squid noodles, vongole, Warrigal greens, asparagus, heirloom carrots and bisque sauce **GF**  *contains seafood*

Smoked grass fed NSW Wagyu beef MBS2+, butterflyed Australian prawns, potato roesti, onion soubise, radicchio, charred broccolini, coastal rosemary Cafe de Paris butter **GF** *contains seafood*

Slow roasted saltbush Cowra lamb rump, Pecora Dairy sheep's milk yoghurt pulled lamb, confit potato terrine, Block 11 organic pumpkin and cavolo nero **GF**

Roasted Kurobuta Berkshire pork, black pudding, poached Hawkesbury calamari, pickled mustard seeds, burnt organic apple puree, cauliflower cream and cider braised pearl onions **GF** *contains seafood*

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**VEGAN – VE**

**VEGETARIAN – V**

**DAIRY FREE – DF**

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## PLATED

### DESSERT

#### ICONIC DESSERT

#### MINI DESSERTS

#### NSW ARTISAN CHEESES

## DESSERTS


Pistachio baklava, caramelised honey kataifi, Medjool date mahalabia, crushed pistachio halva with vanilla ice cream  
*contains nuts*

ALTO olive oil, beetroot and double chocolate cake, chocolate coconut ganache, raspberry gel, quinoa crunch, raspberries, chocolate ice cream **GF VE**

Apple tarte tatin, compressed granny smith apple, white chocolate and calvados jelly, goats curd ice cream

Chocolate salted caramel mousse, caramelised Malfroy's Gold honey curd, hazelnut toffee, burnt butter crumb, caramel ice cream **GF** *contains nuts*

Almond sacher torte, chocolate orange mousse, cocoa nib crunch, Davidson's plum compote, star anise ice cream  
*contains nuts*

Roasted Bethonga pineapple, Lyre's Alcohol Free Dark Cane Spirit and young coconut cake, toasted coconut sorbet and coconut granola **V** 

Strawberry parfait, linseed crumble, vanilla crème fraiche, strawberry and lime gel, white chocolate and peppercorn **GF**

## ICONIC

Neapolitan - Valrhona chocolate mousse, strawberry bavaois, vanilla panna cotta, cocoa crumble, Davidson's plum compote and plum sorbet **GF**


Raspberry and lime cheesecake, white chocolate mousse, lemon verbena curd, crispy meringue, raspberry and rosella sorbet **GF**

Passionfruit bavaois, mango and lemon myrtle jelly, Country Valley yoghurt mousse, coconut marshmallow and passionfruit ice cream

## SHARED MINI DESSERTS

### Select 3

Almond chocolate sacher torte, chocolate orange mousse, Davidson's plum compote *contains nuts*

Caramelised chocolate, coffee and lemon curd choux with wattleseed 

Salted caramel and vanilla bean mousse, Malfroy's gold honey, burnt butter crunch **GF**

Dark chocolate brulee tart, Amarena cherry and Kirsch **GF**

Lamington – pandan custard, coconut cremeux, brown sugar mousse, peanut crunch *contains nuts*

Block 11 organic rhubarb, lime and raspberry cheesecake

Passionfruit bavaois, mango and lemon myrtle jelly, coconut marshmallow, coconut crunch

## NSW ARTISAN CHEESE PLATTERS

### \$17.80 per guest

Three locally selected NSW cheeses with fruit pastes, crackers and breads **V**

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**VEGAN – VE**

**VEGETARIAN – V**

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## 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

**4 hour \$60.00**

**5 Hours \$68.50**

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

**4 hour \$68.50**

**5 Hours \$78.00**

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

## SOMMELIER'S PACKAGE

**4 hour \$76.50**

**5 Hours \$87.00**

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 Iuliis Rosé, Hunter Valley, NSW  
Ross Hill Tom Cabernet Sauvignon, Orange, NSW  
Montrose Black Shiraz, Mudgee, NSW  
McWilliams 660 Pinot Noir, Tumbarumba, NSW

## TROPHY PACKAGE

**4 hour \$84.50**

**5 Hours \$96.00**

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

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**VEGAN – VE**

**VEGETARIAN – V**

**DAIRY FREE – DF**

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## ALCOHOL FREE OPTIONS

### JUICE AND SOFT DRINKS TO THE TABLE

**1 hour \$6.30**

**Additional hours \$4.00**

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

### ALCOHOL FREE SEATED MEALS

**1 hour \$14.00**

**Additional hours \$4.90**

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

**Choose one mocktail from:**

- Lyre's Amalfi spritz
- passionfruit caprioska.

### 0% ALCOHOL BEER & WINE TO THE TABLE

**1 hour \$19.50**

**Additional hours \$7.00**

The perfect package for gala 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
- selection of juice, mineral water and soft drinks
- house made botanical water.

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**VEGAN – VE**

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## 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.

## COCKTAILS

Our team has created a range of delicious and visually appealing cocktails that can be easily served to large groups, including:

- cosmopolitan
- espresso martini
- Aperol spritz
- Lyre's Amalfi spritz (alcohol free).

**Serve any one of these cocktails on arrival in addition to a beverage package for \$8.00 per guest based on full numbers of guests. Serve a second cocktail option for an additional \$2.20 per guest.**

## STONE AND WOOD

Stone and Wood Pacific Ale was first brewed in Byron Bay in 2008 and was one of the most original, unique and delicious craft beers produced in Australia.

**\$2.50 per guest for the first hour, \$0.50 per guest for each extra hour in addition to any package.**

## 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.

**\$4.50 per guest for the first hour, \$1.00 per guest for each extra hour 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 fortified wines, a delicious medium-sweet cider and stout beer.

**\$4.00 per guest, served after dinner 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 Australia, Scotland, United States and Japan along with trophy winning dessert and fortified wines.

**\$8.00 per guest for the first hour after dinner, \$2.00 per guest for each extra hour if required, in addition to any package.**

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