

# SCHOOL FORMALS

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ICC SYDNEY

**MENU**

**BEVERAGES**

## THREE COURSE MENU

### \$153 PER GUEST

Minimum 150 guests per booking.

Package includes:

- 4 hour alcohol free beverage package with arrival mocktail
- Sonoma sourdough rolls
- Pepe Saya cultured butter
- tea and coffee
- petit sweets
- audio visual PA and operator
- dancefloor
- red carpet
- security
- room setup with white linen.

### TWO COURSES – \$140 PER GUEST

Minimum 150 guests per booking.

**Presented safely with ICC Sydney's EventSafe measures in place.**

## ENTRÉE

Buffalo ricotta, sweet green peas and lemon ravioli, basil crème, mushroom ragout **V**

Grilled chicken Caesar salad, gem lettuce, Grana Padano, boiled egg, pancetta and creamy dressing

Poached king prawns, tomato, charred corn, pickled onion salad, cucumber, avocado puree and lime mayo

**GF** contains seafood

Spinach and ricotta cannelloni, tomato napoli sauce, Grana Padano and fried basil **V**

## MAIN

Grilled king salmon, potato gratin, cauliflower puree, watercress, roasted truss tomatoes and butter sauce **GF**  
contains seafood

Braised NSW beef, creamed potato, dutch carrots and roasted cipollini onions **GF V**

Confit pork belly, parsnip puree, fondant potatoes, pickled broccoli, caramelised apple and pork crackling **GF**

Roasted chicken breast, potato puree, forest mushroom ragout, sautéed spinach and tempura enoki mushrooms

## DESSERT

Sticky date pudding, caramelised butterscotch sauce and vanilla bean ice cream **V**

Chocolate lava cake, berries, Malfroy's honeycomb and vanilla bean ice cream **V**

Vanilla bean crème brulee, seasonal poached fruits and crostoli **V**

Buttermilk and vanilla panna cotta, macerated fruits, burnt butter crumbs and berry sorbet **GF**

### 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 25% 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 \$7.50 per guest, Sunday \$9.00 per guest. Public Holidays \$15.50 per guest.

\*All food and beverage prices shown are for the 2022 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3% to 6% per annum thereafter for the menu pricing.

## BEVERAGES

### 4 HOUR ALCOHOL FREE BEVERAGE PACKAGE

Includes pre dinner drink service with arrival mocktails along with unlimited juice, soft drinks and iced water.

### ADD WINES AND BEERS FOR GUESTS OVER THE AGE OF 18 YEARS FOR \$20

Alcohol served only from bars on presentation of valid proof of age identification. Maximum of two drinks per over 18 year old guest per transaction.

## ALCOHOL FREE SEATED MEALS

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

Selection of juice, mineral water and soft drinks  
House made botanical water

## CLASSIC BEVERAGE PACKAGE

Alcoholic drinks will be served from bars with a maximum of two alcoholic beverages will be served per guest per transaction.

IDs presented by guests over 18 years old will be checked on arrival and wrist bands with tear off drinks tabs will be fastened.

## SPARKLING WINE

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW

### White wine

Tyrrell's Semillon Sauvignon Blanc, Hunter Valley & Orange, NSW

### Red wine

Secret Garden Shiraz, Murray Darling, NSW

## BEER

Hahn Super Dry, Hahn Premium Light, Sydney, NSW  
James Squire 150 Lashes Pale Ale, Camperdown, NSW

## ALCOHOL FREE

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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