

PLATED



ICC SYDNEY

- MAINS**
- SIGNATURE DISHES**
- DESSERTS**
- BEVERAGES**



PLATED

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

TWO COURSE – \$80.00 PER GUEST

THREE COURSE – \$96.00 PER GUEST

PACKAGE INCLUDES:

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

Add on sides \$8.00 per guest.

Customised menus start from \$95.00 per guest.

ALTERNATIVE SERVICE CHARGE PER GUEST:

- one course \$8.00
- two courses \$11.50
- three courses \$14.50.

PRE-SET SURCHARGE

\$3.50 per guest.

PRE-DINNER/ OR ARRIVAL CANAPÉS

\$18.50 per guest.

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

UPGRADE TO ONE OF OUR SIGNATURE ENTRÉES

\$6 per guest.

UPGRADE TO ONE OF OUR SIGNATURE MAIN COURSES

\$10 per guest.

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

ENTRÉES

Beef bresaola, pickled beetroot, radicchio, Davidson's plum relish and Willowbrae goats curd **GF**

Cured kingfish, shaved coconut, calamansi gel, finger lime caviar, fennel, fragrant herbs and fried onions

DF contains seafood

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

GF VE

Middle Eastern cauliflower, Crookwell potato, cannellini ragout, sesame tahini, toasted sunflower butter, NSW black garlic, purslane and grape molasses **GF VE**

Glazed pork scotch fillet, red cabbage puree, fennel, apple and radish salad with salt and vinegar chicharon **GF DF**

ICONIC

Slow poached chicken, charred sweetcorn, onion caramel, goats cheese and chicken popcorn

Cured ocean trout, watercress, 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 barramundi, NSW black garlic almond romesco, salt cod brandade croquette, caramelised fennel, soft herbs and radish salad *contains seafood and nuts*

Maple glazed Block 11 pumpkin, braised puy lentils, pepita granola, coconut fondue, saltbush and kale pakora **GF VE**

Wild mushroom Wellington, macadamia cream, charred Tuscan cabbage and cauliflower salad with mushroom sauce

VE contains nuts

Chicken roulade, confit chicken tulips, baked semolina gnocchi, native warrigal greens, BBQ carrots with wild thyme pangrattato

Twice cooked pork belly, creamed parsnips, roasted butternut pumpkin and muscatel jus **GF**

ICONIC

Grilled king salmon, charred cauliflower, compressed quakes, watercress with lemon and desert lime puree

GF contains seafood

Roasted Girraween chicken, potato puree, spinach, seasonal mushrooms with burnt leek and truffle oil emulsion **GF**

Chargrilled beef sirloin, wild thyme polenta, smoked pearl onions, scorched carrot puree, wilted chard and jus **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 \$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 \$7.50 per guest, Sunday \$9.00 per guest. Public Holidays \$15.50 per guest.

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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 AND MAIN – \$94.00 PER GUEST

ENTRÉE, MAIN AND DESSERT – \$110.00 PER GUEST

PACKAGE INCLUDES:

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- tea
- coffee
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Add on sides \$8.00 per guest.

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\$18.50 per guest.

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

SIGNATURE ENTRÉES

BBQ Rangers Valley short rib, XO, caramelised miso butterscotch, BBQ pineapple kimchi, charred pearl onions, edamame, purple shiso and crispy lotus root *contains seafood*

Smoked Hunter Valley duck breast, confit duck rillettes, compressed rhubarb, cherry jelly, Valrhona chocolate and hazelnut crumble and whipped Pepe Saya crème fraiche *contains nuts*

Roasted NSW quail roulade, Malfroy's Wild honey glazed quail marylands with marigold and Geraldton waxflower, verjuice compressed pears, blackberries and lemon verbena **GF**

Roasted NSW lamb loin, heirloom beetroot and mulberry relish, macadamia cream, warrigal greens and pickled fennel salad with Vanella buffalo ricotta herb emulsion **GF contains nuts**

Slow roasted Paroo kangaroo, heirloom beetroots, native juniper, smoked carrot, NSW macadamia butter and beach karkalla **GF contains nuts**

Seafood tasting plate

Australian king prawn, Pepe Saya cultured crème fraiche and Lyres London dry spirit compressed cucumber *contains seafood*

Cured Yellowfin tuna and watermelon tartare with Australian blue scampi caviar with elderflower gel *contains seafood*

Crispy Hawkesbury calamari with fennel jam *contains seafood*

SIGNATURE MAINS

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

Roasted Hunter Valley duck breast, Davidson's plum butterscotch, roasted sweet potato, braised duck croquette, braised red cabbage, burnt onion and pickled muntries

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

Roasted saltbush Cowra lamb rump, Pecora Dairy sheep's milk yoghurt pulled lamb, confit potato terrine, Block 11 organic pumpkin and iceplant **GF**

Crispy skin Humpty Doo barramundi, baby black lip mussels, confit finger fennel, charred Block 11 organic corn with zucchini flower and purslane **GF contains seafood**

Confit Kurobuta pork, black pudding, seared Abrolhos Island scallop, pickled mustard seeds, burnt organic apple puree, cauliflower cream and cider braised pearl onions *contains seafood*

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PLATED

DESSERT

ICONIC DESSERT

MINI DESSERTS

NSW ARTISAN CHEESES

DESSERTS

Lemon aspen and white chocolate cheesecake, lemon verbena curd, rosella sorbet and whipped Pecora Dairy yoghurt ganache **GF**

Gulab jamun cheesecake, saffron crème anglaise, mango and lime sorbet, spiced coconut granola and toasted chia seed crisp **V**

Alto olive oil, beetroot and double chocolate cake, berry sorbet, boysenberry gel, oat and chia crunch **VE**

Apple tarte tartin, goats curd ice cream, compressed apples and calvados jelly **GF**

Vanilla mousse and salted caramel, whipped white chocolate ganache, blondie and Malfroy's Gold honey sauce **GF**

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

Mango and toasted coconut semifreddo, lime and mango salsa, lemon verbena curd and macadamia nut **GF contains nuts**

ICONIC

Wattleseed and chocolate parfait terrine, Malfroy's Gold honey and chocolate sauce with Morello cherry sorbet **GF**

Neopolitan – Valrhona chocolate mousse, vanilla bavarois and macerated strawberry curd, cocoa nib crumble and Davidson's plum sorbet **GF**

Flourless sponge with hazelnut praline, dark chocolate and passionfruit curd, ancient grain crumb topping and Pepe Saya buttermilk ice cream **GF contains nuts**

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SHARED MINI DESSERTS

Select 3

Gulab jamun cheesecake, saffron crème diplomat and spiced coconut granola **V**

Chocolate and mandarin delice, brownie and passionfruit gel **GF**

Roasted white chocolate and lemon verbena choux bun **V**

Royal – wattleseed shortbread, rosella jam and marshmallow

Caramelised apple cheesecake

Sunrise lime curd tart with torched Lyre's Dry London spirit meringue **V**

Salted caramel and vanilla bean mousse, whipped white chocolate and Malfroy's Gold honey **GF**

Decadent rich chocolate tartlet **V**

NSW ARTISAN CHEESE PLATTERS

\$16 per guest

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

BEVERAGE PACKAGES

Add a cocktail on arrival from our small batch cocktail list for \$7.50 per guest.

CLASSIC PACKAGE

4 hour \$57

5 Hours \$65

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 \$65

5 Hours \$74

Printhie Vintage Sparkling, Orange, NSW
Thomas Wines Synergy Semillon, Hunter Valley, NSW
Luna Rosa Rosado, Central Ranges, NSW
De Juliis Shiraz, Hunter Valley, NSW

SOMMELIER'S PACKAGE

4 hour \$73

5 Hours \$83

Lock & Key NV Sparkling, Tumbarumba, NSW
Scarborough Vermentino, Hunter Valley, NSW
Philip Shaw No. 19 Sauvignon Blanc, Orange, NSW
Hungerford Hill Pinot Gris, Tumbarumba, NSW
De Juliis Rosé, Hunter Valley, NSW
Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange, NSW
Montrose Black Shiraz, Mudgee, NSW
McWilliams 660 Pinot Noir, Tumbarumba, NSW

TROPHY PACKAGE

4 hour \$81

5 Hours \$92

Swift NV Cuvée, Orange, NSW
Tyrrell's HVD Semillon, Hunter Valley, NSW
Tertini Riesling, Southern Highlands, 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

BEERS

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

ALCOHOL FREE

Sobah alcohol free beer 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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ALCOHOL FREE OPTIONS

JUICE AND SOFT DRINKS TO THE TABLE

1 hour \$6

Additional hours \$4

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 \$13

Additional hours \$4

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 \$18.50

Additional hours \$6

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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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 \$7.50 per guest based on full numbers of guests. Serve a second cocktail option for an additional \$2 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, \$1.30 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 independent, local craft breweries, including:

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

\$4 per guest for the first hour, \$2 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 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 per guest for the first hour after dinner, \$2 per guest for each extra hour if required, in addition to any package.

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