

LUNCH



ICC SYDNEY

SYDNEY EATS

BUILD YOUR OWN SYDNEY EATS

STAND UP LUNCHEON BUFFET

BEVERAGES



SYDNEY EATS

\$45.00 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.

For Sydney Eats served seated, please add \$10.50 per guest charge.

A requested change to the daily menu will incur a \$5.50 per item per guest charge.

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

MONDAY

Lunch

Salad

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

Sandwich

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

Wrap

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

Hot dish

Slow cooked lamb, sweet potatoes, green olives, herb couscous, native peppercorn yoghurt, saltbush and sesame dukkah

Plant based

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

Hand item

Ricotta, feta and spinach pastizzi **V**

Sweet

Caramelised white chocolate bavarois, wattleseed sponge, Geraldton waxflower and raspberry gel **GF**

TUESDAY

Lunch

Salad

Charred broccoli, cauliflower, pickled mushrooms, lemon myrtle and blueberry vinaigrette **GF VE**

Sandwich

Seasonal mushroom barbacoa, pickled onions, guacamole puree, oak leaf lettuce and chipotle mayo **VE**

Wrap

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

Hot dish

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

Plant based

Native anise myrtle mapo tofu, saltbush onions, water chestnuts and steamed rice **VE**

Hand item

BBQ pork bun

Sweet

Blackforest trifle – Pepe Saya mascarpone, cherry compote and chocolate brownie pieces **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 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.

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WEDNESDAY

Lunch

Salad

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

VE

Sandwich

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

Wrap

ALT – avocado, lettuce and tomato **VE**

Hot dish

Roasted salmon, Geraldton waxflower and caper butter sauce, native sea succulents with saltbush potatoes *contains seafood*

Plant based

Pasta fagioli – red lentil pasta, white beans, kale, basil, salsa verde and wild thyme pangrattato **VE**

Hand item

Spiced corn empanada **V**

Sweet

Baked Willowbrae goats cheesecake, rosella and riberry compote **GF V**

THURSDAY

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

Chickpea and roasted cauliflower, sultanas, baby spinach with fresh herb and avocado puree **VE**

Hot dish

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

Plant based

Sweet potato and mushroom hotpot, pepper leaf, udon, wilted greens, sesame and native citrus dressing **VE**

Hand item

Steamed chicken bun

Sweet

Lemon aspen panna cotta, spiced pineapple and lime salsa **GF VE**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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FRIDAY

Lunch

Salad

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

Sandwich

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

Wrap

Maple roasted sweet potato, native pepperberry, beans, rocket and chickpea and sesame hummus **VE**

Hot dish

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

Plant based

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

Hand item

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

Sweet

Salted caramel delice, sunrise lime confit, blood orange cream and toasted coconut sponge **GF**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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SATURDAY

Lunch

Salad

BBQ sweet potato, saffron pickled fennel, ancient grains, Willowbrae goats cheese, currants and Davidson's plum dressing **V**

Sandwich

Prager ham, Pino's salami, basil mayo, provolone, tomato and rocket

Wrap

Roasted beets, Dutch carrots, caramelised onion, spinach and feta wrap **V**

Hot dish

Veal and herb meatballs, wild thyme and seasonal mushroom stroganoff, crushed potatoes with lemon and capers

Plant based

Falafel, harissa spiced bulgur, roasted tomato, pickled onion, cucumber yoghurt with pita bread **VE**

Hand item

Smoked scamorza and prosciutto calzone

Sweet

Lime and basil choux bun tart with anise myrtle chiboust cream **V**

SUNDAY

Lunch

Salad

Israeli couscous salad, roasted pumpkin, rainbow chard, barberries, sultanas and lemon vinaigrette **VE**

Sandwich

Poached chicken, cranberries, baby gem, lemon myrtle mayonnaise and avocado

Wrap

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

Hot dish

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

Plant based

Roasted seasonal mushrooms, Asian greens, char sui Kakadu plum glaze, steamed rice and pickled vegetables **VE**

Hand item

Smashed pea and mint pastry **V**

Sweet

Caramelia brulee, mango, apricot and chia oat crumble

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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BUILD YOUR OWN SYDNEY EATS

\$51.00 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.

For Build Your Own Sydney Eats served seated, please add \$10.50 per guest.

SALAD

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

Charred broccoli, cauliflower, pickled mushrooms, lemon myrtle and blueberry 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**

Seasonal mushroom barbacoa, pickled onions, guacamole puree, oak leaf and chipotle mayonnaise **VE**

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

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

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

WRAP

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

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

ALT – avocado, lettuce and tomato **VE**

Chickpea and roasted cauliflower, sultanas, baby spinach with fresh herbs and avocado puree **VE**

Maple roasted sweet potato, native pepperberry, beans, rocket and chickpea and sesame hummus **VE**

HOT PROTEIN

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

Roasted salmon, Geraldton waxflower and caper butter sauce, native sea succulents with saltbush potatoes *contains seafood*

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

Slow cooked lamb, sweet potatoes, green olives, herb couscous, native pepperberry yoghurt and saltbush and sesame dukkah

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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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.

For Build Your Own Sydney Eats served seated, please add \$10.50 per guest.

PLANT BASED

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

Native anise mapo tofu, saltbush onions, water chestnuts and steamed rice **VE**

Pasta fagioli – red lentil pasta, white beans, kale, native basil, salsa verde and wild thyme pangrattato **VE**

Sweet potato and mushroom hotpot, pepper leaf, udon, wilted greens, sesame and native citrus dressing **VE**

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

HAND ITEM

Ricotta, feta and spinach pastizzi **V**

BBQ pork bun

Spiced corn empanada **V**

Steamed chicken bun

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

SWEET

Caramelised white chocolate bavaois, wattleseed sponge, Geraldton waxflower and raspberry gel **GF**

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

Baked Willowbrae goats cheesecake, rosella and riberry compote **GF**

Lemon aspen panna cotta, spiced pineapple and lime salsa **GF VE**

Salted caramel delice, sunrise lime confit, blood orange cream and toasted coconut sponge **GF**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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STAND UP LUNCHEON BUFFET

\$56.00 PER GUEST

STAND UP STYLE LUNCH OF HOT AND COLD ITEMS INCLUDING:

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

Add additional cold, hot or dessert item for \$8.00 per item, per guest.

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**

BBQ Thai beef salad, paw paw, mango, cucumber, soy, peanuts and fragrant herbs with chilli and lime dressing
GF DF *contains nuts*

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

Slow roasted pork, local ham, pickles, grain mustard and Swiss cheese

Curried egg, chives and iceberg **V**

Roasted pumpkin, basil, caramelised onion and chickpea and sesame hummus **GF VE**

Seasonal mushroom barbacoa, pickled onions, guacamole puree, crumbled plant based cheese, oak leaf lettuce and chipotle mayonnaise **GF VE** *contains nuts*

HOT

Rambo butter chicken, pulao rice with coriander yoghurt and naan

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

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

Roasted mushrooms, Asian greens, char sui Kakadu plum glaze, steamed rice and pickled vegetables **VE**

Veal and herb meatballs, wild thyme and seasonal mushroom stroganoff, crushed potatoes with lemon and capers

Rustic style vegetable curry, pumpkin, coconut and ice plant
GF VE

DESSERT

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

Baked Valhrona white chocolate cheesecake with native pepperberry and strawberry compote **V GF**

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

Lemon aspen panna cotta, spiced pineapple and lime salsa
GF VE

Carmelia milk chocolate cake, mandarin curd with passionfruit gel

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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
- Coca-Cola, Coke No Sugar, Sprite
- Mount Franklin sparkling water.

\$6 per person for up to one hour's service.
\$2 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 per person for up to one hour's service.
\$2 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	\$13
1.5 hours	\$15
2 hours	\$17

Add \$2 per guest for each additional 30 minutes.
Serve a second mocktail option for an additional \$2 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
- Coca-Cola, Coke No Sugar, Sprite
- Mount Franklin sparkling water.

1 hour	\$18.50
1.5 hours	\$21.50
2 hours	\$24.50

Add \$3 per guest for each additional 30 minutes.

BEVERAGE PACKAGES

CLASSIC PACKAGE

1 hour \$27

2 Hours \$38

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 \$32

2 Hours \$44

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

SOMMELIER'S PACKAGE

1 hour \$37

2 Hours \$50

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 Iuliis 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

1 hour \$42

2 Hours \$56

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

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

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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