

# MORNING AND AFTERNOON TEA

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ICC SYDNEY

**SYDNEY EATS STANDARD AND  
PREMIUM BREAK**

**BUILD YOUR OWN STANDARD AND  
PREMIUM BREAK**

**ENHANCEMENTS**

**BARISTA ADD ON**

**STAND ALONE BARISTA CART**



## **SYDNEY EATS STANDARD BREAK**

### **\$12.90 PER GUEST**

Served for up to 45 minutes.

Minimum 40 guests.

Includes 1 Chef's daily food item per break.

Serving ratio 1 piece per guest.

## **SYDNEY EATS PREMIUM BREAK**

### **\$15.50 PER GUEST**

Served for up to 45 minutes.

Minimum 40 guests.

Includes 2 set Chef's daily food items.

Serving ratio 1.7 pieces per guest.

### **ADD ARRIVAL COFFEE**

#### **\$5.70 PER GUEST**

Arrival tea and coffee service served for 45 minutes prior to the first session.

#### **\$7.60 PER GUEST**

If no other coffee breaks are purchased.

Coffee and tea can be served continuously for up to 8 hours at no additional cost if arrival, morning and afternoon breaks are purchased.

### **ADDITIONAL BREAK ITEMS**

Additional items from the build your own coffee break menu can be added for \$7.50 per piece.

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

## SYDNEY EATS STANDARD BREAK

1 Chef's daily set food item

House made cookies

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

## SYDNEY EATS PREMIUM BREAK

2 Chef's daily set food items

House made cookies **V**

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

### **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.

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Hot chocolate

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## BARISTA ADD ON

Please refer to [page 8](#)

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### ADDITIONAL BREAK ITEMS

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## MONDAY

### Morning tea

Block 11 pear muffin, muntries, blueberry and brown sugar crumble **GF V**

Thai vegetable curry puff with sweet chilli **V**

### Afternoon tea

Decadent berry, toasted coconut and Davidson's plum brownie **GF V**

Vegetarian spring rolls with sweet chilli vinegar and soy **V**

## TUESDAY

### Morning tea

Almond and lemon teacake, lemon curd and torched meringue **V contains nuts**

Pumpkin and feta quiche **V**

### Afternoon tea

Chicken and vegetable pie

Custard donuts **V**

## WEDNESDAY

### Morning tea

Portuguese custard tart **V**

Sweet potato croquette and garlic aioli **GF VE**

### Afternoon tea

Beef Burgundy pie with tomato relish

Spiced apple tea cake with wattleseed cream

## THURSDAY

### Morning tea

Buttermilk scones, whipped vanilla cream and house made strawberry and Davidson's plum jam **V**

Mac and cheese croquettes with aioli **V**

### Afternoon tea

Dark chocolate and candied orange cake **GF VE**

Mini lamb pide with saltbush yoghurt

## FRIDAY

### Morning tea

Berry almond frangipane slice with burnt orange and Malfroy's Gold honey **V contains nuts**

Braised chicken pastie

### Afternoon tea

Dark chocolate, coconut and cherry slice **V**

Roasted pumpkin and spinach calzone **V**

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### \$15.50 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests.

Includes 2 set Chef's daily food items.

Serving ratio 1.7 pieces per guest.

### ADDITIONAL BREAK ITEMS

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## SATURDAY

### Morning tea

Banana and chocolate chip loaf **GF V**

Gourmet Moroccan pie and tomato relish **V**

### Afternoon tea

Chocolate ganache tart with berry compote **GF V**

Mushroom and green pea arancini **V**

## SUNDAY

### Morning tea

Salted caramel mudcake **V**

Pork and fennel sausage roll with spiced tomato relish

### Afternoon tea

Beetroot and dark chocolate cake, berries and vanilla

**GF VE**

Assorted dumplings with sesame, soy and black vinegar  
*contains seafood*

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## **BUILD YOUR OWN STANDARD BREAK**

**\$14.50 PER GUEST**

Served for up to 45 minutes.

Minimum 40 guests.

Select 1 item.

Serving ratio 1 piece per break per guest.

## **BUILD YOUR OWN PREMIUM BREAK**

**\$18.50 PER GUEST**

Served for up to 45 minutes.

Minimum 40 guests per break.

Select 2 items.

Serving ratio 1.7 pieces per guests.

### **ADD ARRIVAL COFFEE**

**\$5.70 PER GUEST**

Arrival tea and coffee service served for 45 minutes prior to the first session.

**\$7.60 PER GUEST**

If no other coffee breaks are purchased.

Coffee and tea can be served continuously for up to eight hours at no additional cost when arrival, morning and afternoon breaks are purchased.

### **ADDITIONAL BREAK ITEMS**

Additional items from the build your own coffee break menu can be added for \$7.50 per piece.

## BUILD YOUR OWN STANDARD BREAK

1 break food item of your choice

House made cookies **V**

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

## BUILD YOUR OWN PREMIUM BREAK

2 break food items of your choice

House made cookies **V**

Whole fruit **GF VE**

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

## ADD ARRIVAL COFFEE

A combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

## BARISTA ADD ON

Please refer to [page 8](#)

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**VEGAN – VE**

**VEGETARIAN – V**

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Select 1 item.

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## BUILD YOUR OWN PREMIUM BREAK

### \$18.50 PER GUEST

Served for up to 45 minutes.

Minimum 40 guests per break.

Select 2 items.

Serving ratio 1.7 pieces per guests.

### ADDITIONAL BREAK ITEMS

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## SWEET

Dark chocolate ganache tart and blood orange gel **GF VE**

Block 11 pear muffin, muntries, blueberry and brown sugar streusel **GF V**

Glazed wattleseed and cinnamon buns with toasted pepita crunch **V**

Decadent berry, toasted coconut and Davidson's plum brownie **GF V**

Buttermilk scones, whipped vanilla cream and house made strawberry and native plum jam **V**

Dojima – Japanese style Swiss roll, matcha cream and native rosella compote **V**

Berry almond frangipane slice with burnt orange and Malfroy's Gold honey **V contains nuts**

Classic banana and milk chocolate chip loaf **V**

Caramelised apple and miso butterscotch crumble tart with Geraldton waxflower cream **GF V**

Almond and lemon teacake, lemon curd and torched meringue **V contains nuts**

Beetroot and dark chocolate cake, berries and vanilla **GF VE**

## SAVOURY

Pork and fennel sausage roll with spiced tomato relish

Braised chicken and leek pastie

Thai vegetable curry puff with sweet chilli **V**

Beetroot and caramelised red onion tart, Pecora Dairy blue cheese and NSW black garlic **GF V**

Assorted gourmet mini pies with tomato relish

Prager ham and cheese filled croissant

Sweetcorn and zucchini fritters with lemon and herb coconut yoghurt **GF VE**

Sweet potato croquette and garlic aioli **GF VE**

Roasted pumpkin and spinach calzone **V**

Local NSW brie and wild thyme mushroom vol au vent with native berry chutney **V**

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### VEGAN – VE

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## ENHANCEMENTS

Enhancements can only be purchased in conjunction with our morning or afternoon tea packages.

Platters serve 10 guests.

Items can be individually wrapped for \$1 per piece.

## PLATTERS

### Local artisan cheeses \$170

Served with a selection two NSW cheeses, dried muscatel clusters, Alto wild olives, nuts, lavosh, water crackers, and quince paste **V** contains nuts

### Vegetable crudité platter \$117

Fresh seasonal vegetables served with three dips and condiments **GF V**

### Fresh sliced fruits \$117

Seasonal fruits served with lemon myrtle yoghurt dipping sauce **GF V**

### Local antipasto produce platters \$170

Artisan cured meats served with a selection of pickles, Alto olives, two NSW cheeses and lavosh

### Assorted ribbon sandwiches \$144

30 assorted ribbon point sandwiches of:

- Smashed curried egg, dill and chives **V**
- BLAT – bacon, lettuce, avocado and tomato **DF**
- Poached chicken, cranberries, baby gem, lemon myrtle mayonnaise and avocado
- Tuna, mayonnaise, celery, parsley, tomato, red onion, corn and radicchio **DF** contains seafood

### Wraps \$144

30 assorted wraps of:

- Grilled chicken, herb mayonnaise, tomato, provolone and gem lettuce
- ALT – avocado, lettuce and tomato **V**
- Chickpea and roasted cauliflower, sultanas, baby spinach with fresh herb and avocado puree **GF VE**
- Maple roasted sweet potato, native peppercorn, beans, rocket and chickpea sesame hummus **GF VE**

### Assorted plant based and vegetarian ribbon point sandwiches on gluten free bread \$149

30 assorted vegan and vegetarian ribbon sandwiches on gluten free bread **GF VE**

### Sushi platter \$128

30 assorted hand cut sushi rolls served with wasabi, pickled ginger, sesame and soy **GF DF** contains sesame

### Rice paper rolls \$128

30 assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce **GF DF**

## LIFESTYLE RAW ENERGY SNACKS

### Protein cubes (24 per plate) \$93

Dried apricot, cranberry, sesame, mixed seed and nuts **GF VE** contains nuts

Raw cacao **GF VE** contains nuts

### Power bars (12 per plate) \$57

Fig, Sesame, seed, coconut and mixed nut **GF VE** contains nuts

Apricot coconut and cranberry **GF VE** contains nuts

### Energy slices (12 per plate) \$57

Fig and nut **GF VE** contains nuts

Sesame tahini, hemp seed, chocolate **GF VE** contains nuts

## HOUSE CHURNED ICE CREAM SWEET TREAT

### Add \$7.50 per guest

ICC Sydney churned ice cream or sorbet, scooped and served in Dixie Cups **GF V**

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## VEGAN – VE

## VEGETARIAN – V

## DAIRY FREE – DF

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## BARISTA ADD ON

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee, premium brewed coffee and self-serve 'bean to cup' espresso style machines.

Barista made coffees are provided by our professional barista service partner Level Eighteen.

The per guest add on price can only be purchased in conjunction with our Sydney Eats or Build Your Own Morning or Afternoon tea packages, presented safely with ICC Sydney's EventSafe measures in place.

Barista only service for coffee breaks is not available as service is compromised due to the time taken to produce the coffees. It is always recommended that barista service is only offered alongside premium brewed coffee and self-serve 'bean to cup' espresso style machines.

### \$3.60 PER GUEST FOR TWO COFFEE BREAKS WITHIN A SIX HOUR PERIOD

A minimum of 2 coffee breaks (arrival and morning tea or morning and afternoon tea) must be purchased for a minimum of 130 guests per break. Add a further \$3.60 per guest for continuous barista coffee service between coffee breaks including lunch.

### \$4.60 PER GUEST FOR UP TO EIGHT HOURS SERVICE

Arrival, morning tea and afternoon tea breaks must be purchased for a minimum of 130 guests per break within an 8 hour period. This option includes service during lunch. Each break must be catered for full numbers.

## SMALL MEETING ROOM / ON STAND NESPRESSO

Suitable for small meetings for 40 or fewer guests or casual on stand service.

## NESPRESSO MACHINE GEMINI CS 220 PRO

### \$290 first day hire

- 80 capsules (4 flavours)
- selection of teas
- hot chocolate sachets
- full cream, skim and soy milk
- all related equipment with 8oz heat barrier cups.

### Additional pods

### \$36 for 10 pods

### Additional day machine hire

### \$145 per day

Includes 40 additional pods.

Please note, for on stand events the exhibitor is responsible for organising 10 amp power connection. This can be arranged with your stand builder.

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## VEGAN – VE

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## DAIRY FREE – DF



## **STAND ALONE BARISTA CART**

Barista only service for coffee breaks is not available as service is compromised due to the time required to produce the coffees. It is always recommended that barista service is offered alongside premium brewed coffee and self-serve 'bean to cup' espresso style machines.

### **Stand alone barista carts can only be supplied:**

- in addition to coffee break packages
- during lunch or dinner service
- if there are no set break periods e.g. within an exhibition.

Barista style coffees are provided by our professional barista service partner Level Eighteen. Carts are supplied with 2 baristas and are designed to serve approximately 100 beverages per hour.

### **Package inclusions:**

Two professional baristas, 2 group espresso coffee machine and grinder, waste and tamp bins and a bench for the machine. Prices are fully inclusive of coffees and labour.

### **Monday to Friday:**

- \$1,365 Monday to Friday 3 hours. Additional hours \$362 per hour\*
- \$1,450 Saturday 3 hours. Additional hours \$375 per hour\*
- \$1,580 Sunday 3 hours. Additional hours \$395 per hour\*
- \$2,035 Public Holiday 3 hours. Additional hours \$525 per hour.\*

\*Please note that these packages will require ½ hour breaks for the baristas after 5 hours where service will slow down.

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