

CHRISTMAS

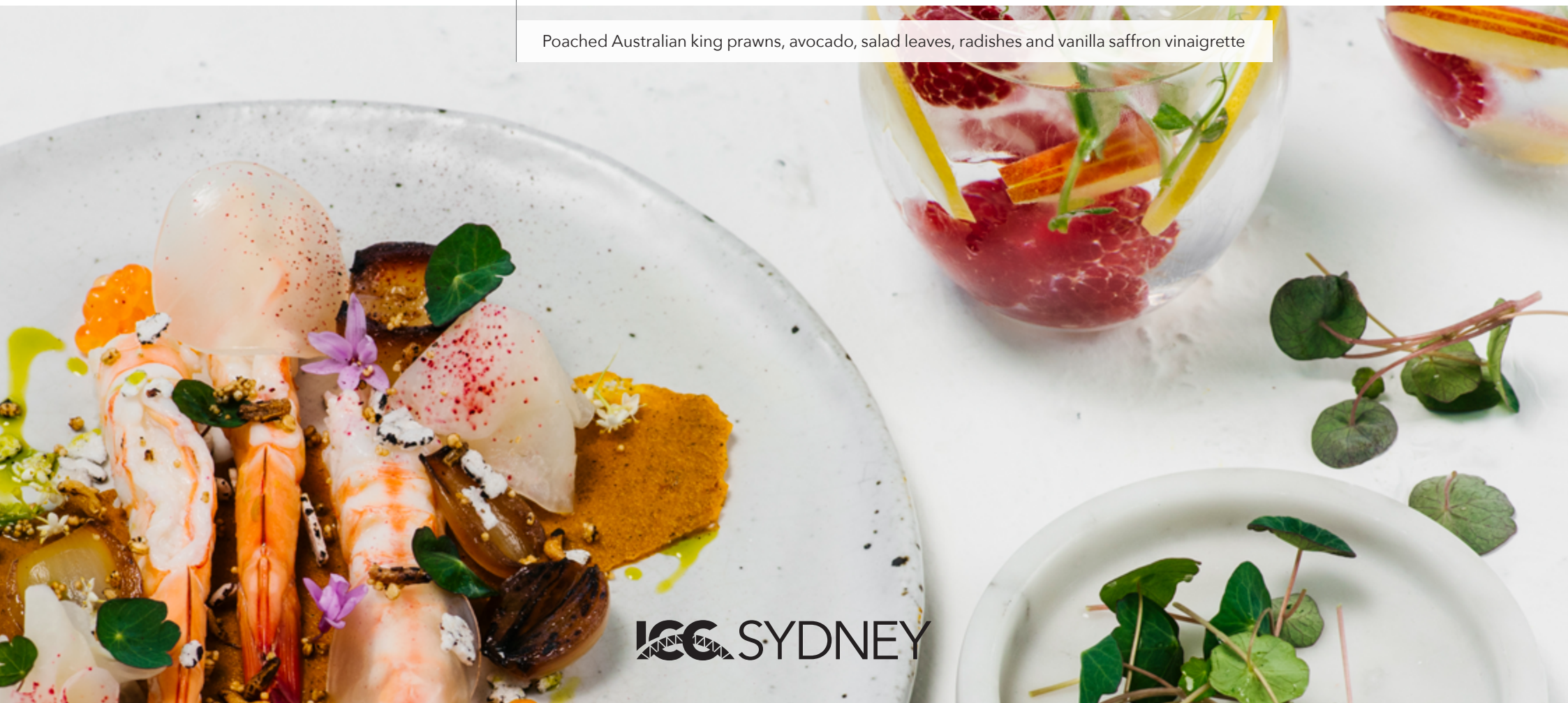
2021

Bringing together the best emerging culinary trends, the menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

FESTIVE MENU

FESTIVE GRAZING STATIONS MENU

Poached Australian king prawns, avocado, salad leaves, radishes and vanilla saffron vinaigrette



FESTIVE MENU

\$148[^] PER GUEST

Our three course plated Christmas inspired menu features the best quality locally source produce. All served with a four-hour festive beverage package, showcasing some of the best wine regions in NSW.

[^] A \$14 per guest discount applies Monday to Thursday.

The Festive Beverage Package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.

Minimum 150 guests per booking.

ICC Sydney's EventSafe operating measures integrate health and safety with best practices of event management.

Not available Sundays or Public Holidays. After midnight surcharge \$7 per guest. All food and beverage prices shown are for the 2021 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3% per annum thereafter for the menu pricing.

2 | 6 July 2021

ENTRÉE

Poached Australian king prawns, avocado, salad leaves, radishes and vanilla saffron vinaigrette | **GF**

Glazed chicken breast, grilled nectarines, watercress and Willowbrae goats cheese | **GF**

Hot smoked salmon, zucchini flower and apple salad, fennel and black garlic | **GF**

Roasted summer vegetable tart, mixed pickled mushrooms and Roma tomato salsa | **V**

MAIN COURSE

Roasted Kurobuta porchetta with spiced apple stuffing, potato puree and caramelised leeks

Slow roasted NSW beef, Yorkshire pudding, potato gratin, asparagus spears and truffle flavored mushrooms

Roast turkey breast with pistachio and cranberry stuffing, green beans and crispy kipfler potatoes

Slow cooked ocean trout, potato and celeriac terrine, peach, snow pea tendrils, grains and leaves

Half roasted spatchcock, honey glazed heirloom carrots, summer vegetables, lardons and mustard sauce | **GF**

DESSERT

Individual Christmas fruit pudding with crème anglaise, rum and raisin ice cream | **V**

Eggnog panna cotta, blackberry compote and gingerbread crumble

Spiced roasted pears, cinnamon ice cream and chocolate caramel sauce with whisky espuma foam

Iced nougat parfait, malt wine gel and cherry confit with quinoa cinnamon crumbs

THE FINALE

Brewed coffee, tea and mini fruit mince pies

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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 nuts products. Menu items may change due to seasonal availability.

FESTIVE GRAZING STATIONS MENU

\$146[^] PER GUEST

This Christmas feast is designed to be served from food stations. Select two dishes from the Starting Place, two Vegetable or Salads, two Proteins and two Desserts. All served with a four hour festive beverage package, showcasing some of the best wine regions in NSW.

STARTING PLACE

A selection of three sliced local artisan cured meats, cheeses, pickled vegetables and crisps breads

Smoked salmon, pickled red onion, cornichons and crème fraiche | **GF**

Asparagus spears, grated egg, parmesan cheese and chives | **GF V**

Fresh creamy labna, smoky eggplant, green pea hummus, grilled bread, mint and walnut dukka | **V**

SALADS/VEGETABLES

Salad – zucchini, fennel, dill and apple | **GF V**

Salad – grilled nectarine, watercress and Willowbrae goats cheese | **GF**

Salad – chat potatoes, cheddar cheese, smoked leg ham and Dijon mustard | **GF**

Vegetables – crispy Crookwell potatoes, bush tomatoes and native greens | **GF V**

Vegetables – roasted seasonal baby vegetables and basil aioli | **GF V**

Vegetables – whole roasted cauliflower, sesame, raisins and green shallots | **GF V**

PROTEIN

Honey, orange and bourbon glazed ham with roasted apples | **GF**

Slow roasted NSW beef, Yorkshire pudding and jus

Galantine of chicken with a herb farce | **GF**

Baked Tasmanian salmon with lemon and cress | **GF**

Roasted chicken breast, charred leek, piperade, BBQ onions and chickpea cress | **GF**

Overnight braised Cowra lamb, pistachio nuts, almond, pomegranate arils, cracked freekeh, dried fruit and feta

DESSERT

Christmas fruit pudding with brandy anglaise | **V**

Ginger and passionfruit trifle | **V**

Caramelised apple mousse on shortbread | **V**

Gingerbread choux buns with milk chocolate caramel | **V**

THE FINALE

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