



SAY 'I DO' AT ICC SYDNEY

Your wedding day is one of life's most cherished moments. Mark the occasion and say 'I do' in front of your nearest and dearest with an extraordinary celebration at ICC Sydney. Our contemporary and iconic ballrooms can be transformed into a special space that reflects your bespoke style.

From ICC Sydney's pre-function area, our prime location overlooks the sparkling waterfront of spectacular Darling Harbour. It is the perfect backdrop for your wedding and photos. Our team of events professionals will work closely with you to understand your vision and ensure your wedding day is nothing short of perfect.

WEDDING PACKAGES

A PROFESSIONAL, CARING TEAM

Our people at ICC Sydney can help create memories to cherish at your wedding by bringing your vision to life.

Our multi award winning team of professionals take the time to understand the individual needs of each bride, groom or your wedding planner, whether it be a banquet dinner or lunch.

ICC Sydney's event managers are available to offer expert assistance - freeing you to anticipate your special day with happiness and confidence.

Our ICC Sydney on-site expert will work with you or your wedding consultant to reserve your date, plan the schedule of events, coordinate all food and beverage details and assist with other aspects of your wedding experience at the venue.

ICC SYDNEY OFFERS

Adaptable function spaces to suit your wedding needs.
Sydney skyline and harbour views from pre-function areas.

Grand Ballroom featuring 9m high ceilings.

Parkside Ballroom featuring 4.5m high ceilings.

Full audio visual production for audio, vision and lighting.

Flexible rigging and staging.

Contemporary architecture and spaces that are the perfect back drop for wedding photos such as our beautiful timber stair case.

A professional, caring team that take pride in delivering weddings to perfection.



WEDDING PACKAGES

SILVER PACKAGE

STARTING FROM \$ 181* PER PERSON

Three course set menu
Wedding cake service
Five hour Harbour beverage package
Bridal room refreshments

MINIMUM NUMBERS

Parkside Ballroom: **580**
Grand Ballroom: **650**

GOLD PACKAGE

STARTING FROM \$205* PER PERSON

Three course set menu
Alternate main course
Pre dinner canapés (3)
Wedding cake service
Five hour Harbour beverage package
Bridal room canapes and refreshments

MINIMUM NUMBERS

Parkside Ballroom: **430**
Grand Ballroom: **500**

PLATINUM PACKAGE

STARTING FROM \$229* PER PERSON

Four course set menu
Alternate main course
Pre dinner canapés (3)
Wedding cake service
Five hour Bayside beverage package
Bridal room canapes and refreshments

MINIMUM NUMBERS

Parkside Ballroom: **380**
Grand Ballroom: **450**

All wedding packages include:

- Venue hire of one of ICC Sydney's Ballrooms
- Complimentary pre-wedding menu tasting for up to 6 people
- Pre-reception bridal room for the bridal party
- Wedding cake cut and served on platters per table
- Tea and coffee
- Raised bridal table
- Cake table
- Dance floor
- White table cloth overlay, cutlery and crockery
- Placement of menus and bonbonnieres (provided by couple)
- Parking for two cars on the night of the reception
- Designated on-site event manager
- Lectern and microphone
- Handheld microphone
- Audio system
- Lighting for bridal and guest tables
- Lighting for stage and dance floor
- Ambient background music and haze

**Includes GST*

WEDDING MENU

CANAPÉS

COLD

Torched Wagyu beef nigiri, spice and soy sauce

Oven roasted heirloom cherry tomato and Willowbrae goats cheese tart, dried olives and micro basil leaves **V**

Blue cheese profiterole, beetroot glaze, honey and pear **V**

Hunter Valley duck with pickled rhubarb and pistachio nut crumble **GF**

Cured Yellowfin tuna tartare, apple, radishes and avocado **GF**

HOT

Sticky beef bao bun, pickled veg and chilli vinegar

Crookwell potato and Pecora mezze croquette, fermented NSW black garlic **V**

Outback lamb cigar and wattleseed yoghurt

Assorted dumplings, black vinegar and soy dipping sauce

Cauliflower and cumin fritters, coriander and sultana yoghurt sauce **V**

APPETISER

Cured King salmon tartare, compressed apple, fragrant herbs, cucumber, lemon puree and squid ink crackers **GF**

Chicken liver parfait, caramelised walnuts, raspberry puree, pickled red onion, beetroot and quince chutney on toasted brioche

ENTRÉE

Torched Hiramasa kingfish crudo, avocado puree, puffed grains, Pepe Saya buttermilk, fragrant herb oil **GF**

Sesame crusted Yellowfin tuna, yuzu mayonnaise, pickled nashi pear, watermelon, radishes and black sesame crackers **GF**

Ricotta tortellini, roasted mushroom and onion puree, mushroom duxelles, truffle cream emulsion and shaved truffle pecorino **V**

Roasted Cowra lamb, heirloom dutch carrots, Willowbrae goats cheese, dried olive crumble and micro herb salad

Hunter Valley duck leg rillettes, cherry puree, hazelnut and coco nib crumble, glazed baby beets, red sorrel and grain wafers

Master stock braised NSW beef short rib, green paw paw salad, toasted coconut, roasted peanuts with chilli and lime dressing

Poached chicken, almond ricotta, fresh seasonal berries, sea blite and Prosecco sauce **GF**

WEDDING MENU

MAIN COURSE

Girraween chicken breast with pancetta, confit chicken leg, creamed potato, heirloom carrots, feta, salsa verde, baby spinach and jus **GF**

Chargrilled Riverine beef fillet, Paris mash, seasonal mushrooms, baby vegetables and truffle sauce **GF**

Roasted Cowra lamb, salt bush, butternut pumpkin, native spiced potato pave, cashew nut hummus and coastal succulents

Slow cooked Petuna ocean trout, scallop boudin, fennel, zucchini flowers and sauce vierge with black olives

Crispy Humpty Doo barramundi fillet, baby black lip mussels, sea vegetables, Karkalla, charred leeks and saffron sauce **GF**

Slow cooked chicken, crispy truffled potato roesti, black garlic, cavolo nero and madeira and porcini jus

DESSERT

Salted caramel parfait, hazelnut and popcorn clusters, coconut wafers, burnt orange gel and chocolate ice cream

Dark chocolate devil's cake, milk chocolate and Bailey's Irish Cream bavaois, crushed honeycomb, dark chocolate and blackcurrant sorbet

Lemon curd tart, torched meringue, confit lemon, Byron Bay finger lime and passionfruit sorbet

Neapolitan - vanilla panna cotta, Davidson's plum sorbet, Valrhona chocolate mousse, wattle seed gravel, native river mint, caramel waffle and popping candy

Passionfruit delice, mandarin sorbet and pistachio nut crumble and croissant cracker

Chocolate fondant, hemp seed bavaois, blackberries, compressed pear and meringue **V**

Special notes to consider

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, products containing gluten, lupin, fish, crustacean, soybean, sesame seeds and nuts products.

Menu items may change due to seasonal availability.

TAILORED FOOD ENHANCEMENTS

ADDITIONAL FOOD ITEMS

Appetiser / Amuse bouche

Antipasto - grilled and marinated seasonal vegetables, chickpea hummus, bocconcini, marinated Alto olives and grissini **V**

Charcuterie - freshly sliced prosciutto and salami, chicken parfait, country style terrine, cornichons and pickled onion with toasted baguettes

Cheese tower buffet - local NSW cheese, dried fruits, crackers, quince and muscatels

Chocolate fountain - dark and white chocolate fountains, fresh fruits, marshmallows, donuts, honeycomb and meringue

Wedding candy buffet - tailored individually for each occasion

Ice cream cart with house made ice creams and sorbets

Live chef cooking stations

Late night supper station

Discuss pricing with your event planner

ALTERNATE SERVE

1 course \$8.00*

2 courses \$11.50*

MINI DESSERT BUFFET

Passionfruit curd tartlet, torched meringue and raspberry sherbet **V**

Mini bomboloni donuts, cinnamon sugar and Nutella and chocolate sauce **V**

Mini salted caramel 'Magnum' with chocolate and hazelnut coating **GF**

Pepe Saya buttermilk panna cotta, spiced strawberries and pistachio praline **GF**

Pavlova, raspberry and Mascarpone fool and roasted pineapple with Byron Bay finger lime **V**

CHILDREN'S MENU

\$ 41* PER CHILD

(select one only)

Battered sustainable fish, sweet potato chips and lemon mayo

Grilled chicken, steamed seasonal vegetables and potato gems

Beef filled ravioli, tomato sauce and parmesan cheese

Lamb kofta, lettuce, hummus, pita bread and potato gems

Available for children aged between 4-12

All children meals are served with a banana split and ice cream to finish

**Includes GST*

BEVERAGE PACKAGES

HARBOUR WEDDING PACKAGE

SPARKLING WINE

Craigmoor Chardonnay Pinot Noir NV, Central Ranges, NSW

WHITE WINE

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

ROSÉ WINE

Luna Rosa Rosado, Central Ranges, NSW

RED WINE

De luliis Shiraz, Hunter Valley, NSW

BEER AND SOFT DRINKS

Hahn Super Dry, Hahn Premium Light, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

Selection of juices and soft drinks

House made botanical water

BAYSIDE WEDDING PACKAGE

SPARKLING WINE

Coppabella Prosecco, Tumbarumba, NSW

WHITE WINE

Pocketwatch Pinot Grigio, Mudgee, NSW

ROSÉ WINE

De luliis Rosé, Hunter Valley, NSW

RED WINE

Ross Hill "Tom and Harry" Cabernet Sauvignon, Orange, NSW

BEER AND SOFT DRINKS

Hahn Super Dry, Hahn Premium Light, Sydney, NSW

James Squire 150 Lashes Pale Ale, Camperdown, NSW

Selection of juices and soft drinks

House made botanical water

Please speak to your ICC Sydney Wedding Representative for Kosher and alcohol free beverage options.

TAILORED BEVERAGE ENHANCEMENTS

SPIRITS SERVICE

Service of spirits supplied by the couple can be provided for \$3.00* per guest in addition to the beverage package price.

A wide range of premium spirits can be served for \$10.00* per glass or \$20.00* per guest for the duration of the event in addition to the beverage package price.

Spirits are served in single measures with mixers from front of house bars.

French Champagne for the bridal couple's toast.

Spirit service is only available in conjunction with an alcoholic beverage package.

OPTIONAL EXTRAS

Add an additional 30 minutes of beverage service for \$4.00* per guest.

Add an additional 60 minutes of beverage service for \$8.00* per guest.

Replace Craigmoor sparkling wine with Prosecco for \$2.00* per guest.

Add a cocktail on arrival from our small batch cocktail list for \$7.00* per guest.

**Includes GST*