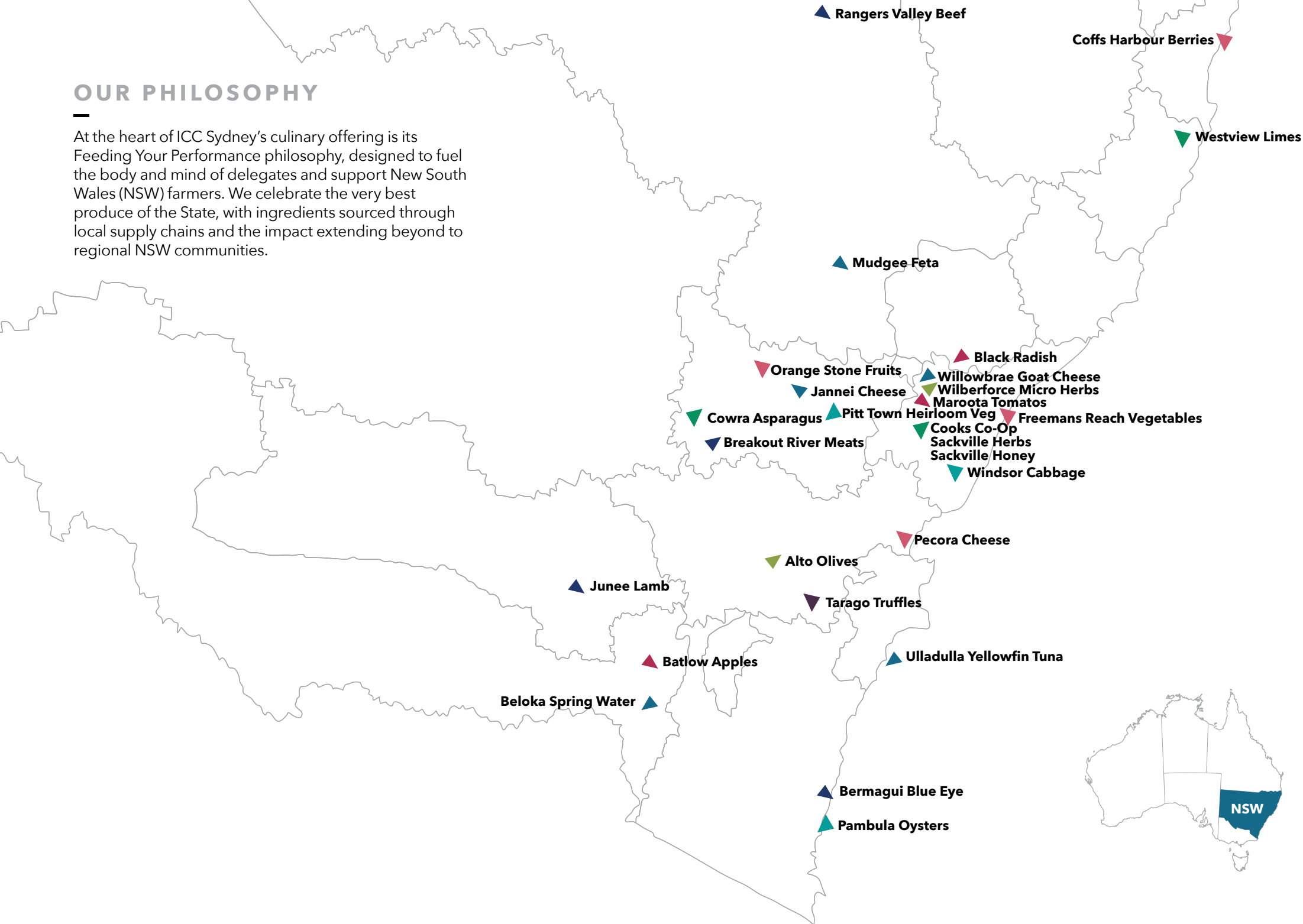


The background of the slide features a close-up, slightly blurred photograph of a white ceramic plate. On the plate, there are several fresh raspberries and some green garnishes. Overlaid on this image is a semi-transparent white band that contains a fine, light-grey geometric pattern of interconnected triangles. Scattered across this band are several small, solid-colored triangles in shades of teal, dark blue, red, and olive green.

ICC SYDNEY CULINARY PHILOSOPHY

OUR PHILOSOPHY

At the heart of ICC Sydney's culinary offering is its Feeding Your Performance philosophy, designed to fuel the body and mind of delegates and support New South Wales (NSW) farmers. We celebrate the very best produce of the State, with ingredients sourced through local supply chains and the impact extending beyond to regional NSW communities.



MEET OUR LOCAL FARMERS AND PRODUCERS



Cooks Co-Op

Cooks Co-Op is located just over an hour's drive from Sydney. With its headquarters in Sackville, it is part of the thriving Hawkesbury region. A company with a difference, the business focuses on sustainable farming, re-establishing heritage fruit and vegetable varieties and the promotion of quality, chef-grade ingredients. The farm gives chefs influence and control over their selected produce from before seedling right through to the dinner plate.

cooksco-op.com



Australian pasture is
considered amongst the
very best in the world.

Breakout River Meats

Breakout River Meats is based in Cowra, along the banks of the Lachlan River and at the head of one of the most fertile valleys in the world, the Lachlan Valley. Combining ideal pastures and locally-grown fodder crops with pedigree genetics, Breakout's Cowra Lamb, Watervale Beef and Chiverton Pork have a reputation as some of the best quality products in Australia.

breakoutriver.com.au

MEET OUR LOCAL FARMERS AND PRODUCERS



Eden Mussels

Eden Mussels is located on the South Coast of NSW and has been operating for more than two decades, producing sustainable Australian Blue Mussels in the nutrient rich waters of Twofold Bay. With a plethora of awards, Eden Mussels has set a world class benchmark for quality seafood.

edenmussels.com



Tarago Truffles

Tarago Truffles are grown in the Tarago-Bungendore area of NSW Southern Highlands. A family business, Tarago Truffles is owned and managed by Anne and Denzil Sturgiss. Starting with an initial planting of 550 inoculated oaks and hazels in 2002, today the business is a successful commercial truffiere of 4,500 trees.

taragotruffles.com.au

MEET OUR LOCAL FARMERS AND PRODUCERS



Willowbrae Chevre Cheese Farm

Willowbrae Chevre Cheese Farm is based at the foothills of the Hawkesbury Valley. They have a passion and commitment to creating exquisite, award-winning goods. Operating for 18 years, the family run business has a 100-goat dairy farm that produces a range of quality artisan milks, cheeses and yoghurts.

willowbraechevrecheese.com.au



ALTO Olives

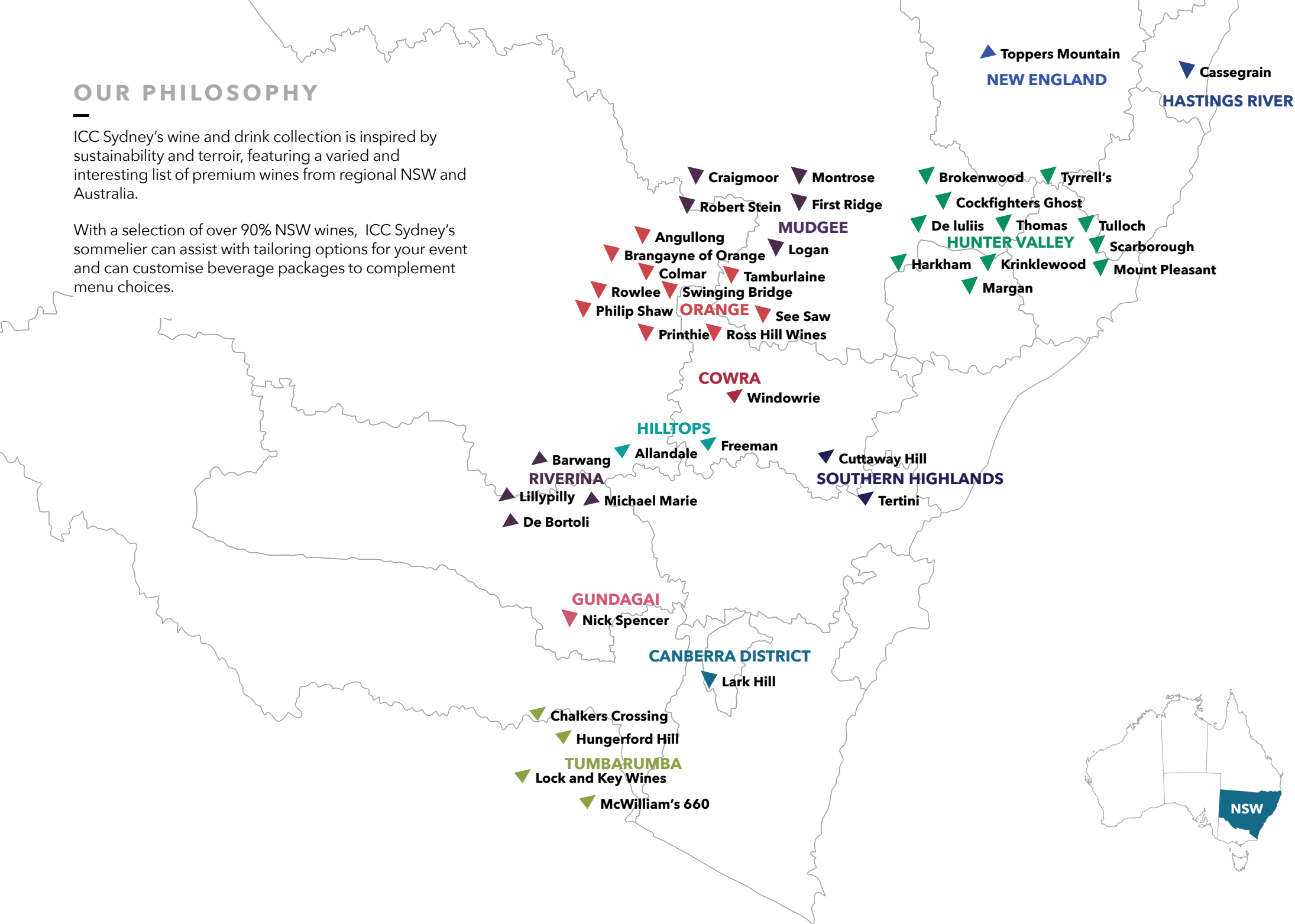
ALTO Olives combine sunshine, clean air, constant warm days and cool nights – adding professional grove management and a dash of ingenuity. The foothills of Australia's Great Dividing Range is home to ALTO Olives, a dynamic family enterprise producing a diverse portfolio of exceptional quality extra virgin olive oils and table olives. The ALTO estate comprises 20,000 olive trees of different European origin varieties, each chosen for particular attributes – suitability to the climate, oil yield, quality and consistency.

alto-olives.com.au

OUR PHILOSOPHY

ICC Sydney's wine and drink collection is inspired by sustainability and terroir, featuring a varied and interesting list of premium wines from regional NSW and Australia.

With a selection of over 90% NSW wines, ICC Sydney's sommelier can assist with tailoring options for your event and can customise beverage packages to complement menu choices.



MEET OUR LOCAL FARMERS AND PRODUCERS



Archie Rose

Archie Rose is dedicated to honouring Sydney's rich spirit-making past and shaping its future via its boutique distillery in Roseberry, Sydney. The company creates its spirits by hand and proudly produces products with a clean, crisp taste and minimal impurities.

In the spirit of celebrating local producers, ICC Sydney and Archie Rose partnered to deliver custom gin and vodka creations. Executive Chef, Tony Panetta selected a range of botanicals including angelica root, fresh apple, lemon myrtle, orris root and coriander seed for ICC Sydney's unique gin, and blood lime, river mint, cardamom and fresh orange for a vodka variation.

archierose.com.au



Swinging Bridge Wines

Swinging Bridge Wines is run by Tom and Georgie Ward, who have evolved Swinging Bridge into a premium producer of cool climate wines on their farm in Orange, NSW. Award winning winemaker Tom strives for excellence, not only producing premium reserve Chardonnay and Pinot Noir wines, but also pushing the boundaries of winemaking through his experimental series.

swingingbridge.com.au

MEET OUR LOCAL FARMERS AND PRODUCERS



Tyrrell's Wines

Tyrrell's Wines was established in 1858 and is one of Australia's pre-eminent family owned wine companies with vineyards extending from the Hunter Valley to the Limestone Coast and Heathcote. Home to some of the nation's most famed wines, Tyrrell's has been awarded more than 5,000 trophies since 1971. It was also named Winery of the Year in James Halliday's Australian Wine Companion in 2010.

tyrells.com.au



Printhie Wines

Printhie Wines is a five-star rated winery from the high-altitude, cool-climate Orange region of NSW, Australia. The farming property "Printhie" has existed for well over 100 years with its name taken from a now extinct goanna-like lizard that was quite common in the local area. In 2003, Printhie built a state-of-the-art 350 tonne winery, designed to complement the existing 100 year old woolshed that stands adjacent. The winery has since grown to a capacity of 500 tonnes.

printhiewines.com.au