

## BREAKFAST ITEMS

### Pastry box \$60 per box (each box contains 12 pieces) select 1 item only

- Assorted Danishes and pastries (V, SF)
- Banana and walnut bread (V, SF)
- House made coconut granola, poached spiced apple dried cranberry and ginger compote and vanilla infused house made yoghurt (V, SF)
- Blueberry muffins with ginger crumble. (V, SF)
- Pain au chocolate (V, SF)

### Savoury box \$60 per box (each box contains 12 pieces) select 1 item only

- Cheesy scrolls (V, NF, SF)
- Savoury muffins (SF, NF)
- Egg and bacon tarts (V, SF)
- Egg, bacon and cheese rolls (SF, NF)
- Smoked ham and Swiss cheese croissants (SF, NF)

## MORNING TEA OR AFTERNOON TEA ITEMS

### Sweet items \$60 per box (contains 12 pieces) please select 1 item

- Banana, apple and acai muffins (FYP, V, NF)
- Blueberry and lime almond friends (V)
- Strawberry tart, house made orange, yoghurt infused ricotta crème (V, NF)
- Almond and fruit cobbler tart (V)
- Valrhona manjari dark chocolate, dried cherries, crème de cassis gel, devil's food cake (V)

### Savoury items \$60 per box (contains 12 pieces) please select 1 item

- Chorizo, potato and manchego cheese calzone (NF, SF)
- Selection of gourmet mini pies and house made spicy tomato relish
- Field mushroom, fresh herb Alsace tart, bocconcini and tomato tapenade (NF, SF, V)
- Pork apple and fennel sausage rolls, spiced black plum ginger and rhubarb compote (NF, SF)
- Zucchini, quinoa and corn slice and zesty ricotta (FYP, NF, SF, V)
- Smoked ham and Swiss cheese croissants (NF, SF)

FEEDING YOUR PERFORMANCE = FYP    DAIRY FREE = DF  
GLUTEN FREE = GF    NUT FREE = NF    SEAFOOD / CRUSTACEAN FREE = SF  
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 allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products.*



Carefully selected seasonal, sustainable and locally sourced produce to boost alertness and drive energy levels.

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## LUNCH PACKS

Select 2 types of sandwiches (12 pieces) and 1 salad item. Comes with fresh seasonal whole fruit and 5 x bottles of Mount Franklin still water \$125 per box enough for 5 people.

### Sandwich, wraps and breads

- Poached free range Chicken, celery, seeded mustard, tasty cheese and cos lettuce (NF, SF)
- Wrap- Edamame, pickled Asian vegetables, miso mayo and Shiso leaves (**FYP**, V, NF)
- Cumin coated sweet potato, pickled carrot, field mushrooms, pine nut labna dressing and grilled haloumi (V)
- Cuban - slow braised pork, free range ham, Swiss cheese, house pickles and mustard (NF, SF)
- BLAT - Bacon, lettuce, Avocado and tomato (NF, SF)
- Roasted Rangers valley beef, cheddar cheese, bread butter pickles, oak lettuce and umami ketchup (NF, SF)
- Nduja salami, onion jam, basil, tomato, roasted capsicum, provolone cheese and wild rocket (NF, SF)
- Miso eggplant, cucumber, baby spinach, wombok and sesame seed sauce (**FYP**, V, NF, SF)
- Middle eastern bread, lamb, spicy cabbage, pickled green tomatoes and smoked labna (NF, SF)

### Salads

- Kale, Freekeh, pomegranate, mint, zucchini and puffed amaranth (**FYP**, GF, DF, VE, NF, SF)
- Black beans, corn, goat cheese, avocado, shallots and cherry tomato (**FYP**, V, NF, SF)
- Curry lentil, roasted capsicum, cauliflower and fine herbs (V, NF, SF)
- Roasted pumpkin, endive, prosciutto shards and caramelised eggplant yogurt dip (NF, SF)
- Chopped crispy Asian salad (**FYP**, V, DF)

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## SNACK BOXES

### Ice creams and sorbets: \$60 per box (each box contains 12 pieces)

Selection of house made ice-creams and sorbets. Flavours change depending on seasonality. Scooped and served in individual small containers

### Cookie box \$30 per box (each box contains 12 pieces) or 30 pieces for \$60

An assortment of cookies made in house using local ingredients baked fresh.

### Cupcake stash: \$60 per box (each box contains 12 pieces)

Rich chocolate or vanilla cupcakes topped with a light whipped buttercream frosting and crispy chocolate pieces.

Add your own chocolate personalised logo (white or milk chocolate base) for 50c per cupcake. Minimum 24 with 48 hrs notice for logos.

### Donut hut: \$60 per box (each box contains 12 pieces)

Assorted brioche style donuts with house made fillings; tart raspberry and elderberry, salted honey caramel, passionfruit and mango jam.

### Fruit & Seeds Box: \$60 per box (each box contains 12 pieces) select 1 item only

- Seasonal Fruit skewers and house made yoghurt dipping sauce **FYP** (V, NF)
- Healthy muffins with a variety of berries and ancient grains **FYP** (SF)
- Chai, chia seeds, almond, pistachio nut crumble and lemon curd yoghurt **FYP** (V)
- Apricot, almond, cacao and sesame seed bar **FYP** (V)

### Cheese box: \$120 per box (750 grams of cheese in total)

An assortment of three local artisan cheeses, crisp breads and fruit paste

### Fresh seasonal sliced fruit box and lemon myrtle yoghurt \$100

ICC Sydney's own blended "feeding your performance" fruit and nut mix designed to keep you active for longer.

### Healthy Nuts & Protein Balls

ICC Sydney's tailored blend of spiced mix nuts \$20 per 500 grams

Fruit and nut mix \$25 per 500 grams (V, DF, SF)

House made protein balls \$40 for 10 (SF,V)

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## SOMETHING SPECIAL FOR YOUR STAND

### POPCORN

#### Option 1: from \$326

**Popcorn machine** - freshly popped popcorn on your stand, served warm with house made flavouring. Choice of 2 flavour per day.

**Package pricing:**

- Includes 2 kg popping corn (100 serves) \$200 per day
- 1x on stand staff member (minimum of 3 hours) \$42.00 per hour

**Additions:** additional popping corn 1.5 kg (75 serves) \$100

**Branding:** The popcorn containers are provided with your order and are a plain design. To brand these cups exhibitors may adhere stickers to the containers or provide their own FOODGRADE 250ml containers

**Footprint:** Popcorn machines are to be placed on a counter top. The machine's base measures 500mm(W) x 600mm(D) with overall dimensions of 558mm(W) x 685mm(D) and 908mm(H) please allow a footprint of 1.5m x 2m inclusive of the counter. One 15amp connection is required for the machine.

#### Option 2: from \$150

**Pre-packaged Popcorn** - freshly made in our kitchen, delivered to your stand in small containers and flavoured with our house made seasonings.

**Package pricing:** Minimum order of 50 x 250ml cups - \$150

**Branding:** Exhibitors may adhere stickers to the pre-packaged popcorn plain containers.

### ICE CREAM CART

#### Option 1: from \$626

**Ice cream cart** – A selection of house made ice creams and sorbets, scooped to order served either in a waffle cone or a small container.

**Package pricing:**

- Three types of house made sorbet and or ice cream with seasonal flavours to select from.
- 150 portions at \$500 per day. (50 of each flavour)
- 1x on stand staff member (minimum of 3 hours) \$42.00 per hour.

**Additions:** Ice cream/sorbet charged at \$125 per five litres (50 serves).

**Branding opportunities:** Ice-cream containers are provided with your order and are a plain design. To brand these cups exhibitors may adhere stickers to the containers or provide their own **FOODGRADE** 100ml containers.

**Footprint:** Machines vary in size however please allow a minimum of 2m<sup>2</sup> for a smaller cart (this includes working space)

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## ICE CREAM CART

### Option 2: from \$250

Ice creams or sorbets scooped in our kitchen and served in small containers delivered to the stand.

**Package pricing:** Minimum order of 50 units at \$250

**Branding:** Exhibitors may adhere stickers to the pre-packaged ice-cream containers as they provided in plain packaging.

## JUICE BAR

### Option 1: from \$426

**Juice bar** – freshly made juices on your stand. One selection from our seasonal juice selection.

**Package pricing:**

- 15 litres of juice at \$300 per day (approximately 100 serves).
- 1x on stand staff member (minimum of 3 hours) \$42.00 per hour.

**Additions:** Minimum order of 10 litres at \$150.

**Branding:** 5oz (150ml) clear plastic cups are provided with your order. To brand these cups exhibitors may adhere stickers to the containers or provide their own **FOODGRADE** 150ml cups.

**Footprint:** Please allow 2m x 3m including working space.  
Power requirements: 1 x 15amp and 10 x 10amp power supply

### Option 2: from \$150

Freshly made juices from our kitchen and delivered in jugs to your stand.

**Package pricing:** Sold by the litre with a minimum purchase of 10 litres (each flavour). \$15 per litre.

**Branding:** 5oz (150ml) clear plastic cups are provided with your order. To brand these cups exhibitors may adhere stickers to the containers or provide their own **FOODGRADE** 150ml cups.

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# STAND BEVERAGES

*Beverages are delivered to the stand chilled with complimentary disposable glassware.  
Please discuss any refrigeration needs with your stand builder.*

## Soft Drinks

Orange or Apple and Blackcurrant Juice 500ml Bottle x 6	\$27
Mount Franklin Water, Still 600ml, Sparkling 450ml x 6	\$27
Coca-Cola, Coke Zero, Lift, Fanta, Sprite 600ml x 6	\$27
H2coco Coconut Water 330ml x 6	\$30
Nestea Iced Tea or Powerade 600ml x 6	\$33
Glacéau Vitamin Water 500ml x 6	\$36

## Piccolo Wine Bottles

Tempus Two Sparkling Blanc De Blanc, Limestone Coast, SA 200ml	\$10
Cassegrain Stone Circle Semillon Sauvignon Blanc, NSW 187ml	\$9
Wild Oats Chardonnay, Mudgee, NSW 187ml	\$9
Cassegrain Stone Circle Shiraz Viognier, NSW 187ml	\$9
Rolling Cabernet Merlot, Central Ranges, NSW 187ml	\$9

## Beer and Cider 330ml\*

Contemporary Beer e.g. Hahn Super Dry / Carlton Pure Blonde	\$8.5
International Beer e.g. Heineken or Stella Artois	\$9.5
Craft Beer e.g. James Squire 150 Lashes Pale Ale or Matilda Bay Fat Yak	\$9.5
Light Beer e.g. Hahn Premium Light or Cascade Premium Light	\$7.5
Cider e.g. James Squire Orchard Crush or Matilda Bay Dirty Granny	\$8.5

## Stand Beverage Drop Offs

A selection of chilled beverages of your choice dropped off to the stand along with plastic glassware. Select your favourites from our extensive [beverage collection](#) with 20% off our standard rates.

*All alcohol requires service by NSW Responsible Service of Alcohol certified persons.  
ICC Sydney service team members can be supplied if required on a user pays basis.*

*For a full range of bottled wine and additional beer options please refer to our extensive [Wine and Beverage Collection](#).  
Wine or beer glasses can be hired for \$25 per rack of 25 glasses.*

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# CANAPÉ PACKAGES

## PACKAGES AVAILABLE

30 min package	\$26 – select 3 x cold 2 x hot canapés
1 hour package	\$38 – select 3 x cold 3 x hot canapés
1.5 hour package	\$45 – select 3 cold and 4 hot canapés
2 hour package	\$52 – select 3 cold, 3 hot, 1 x big bite canapé and a dessert canapé

Additional Canapés \$6 per person substantial canapés \$9 per person

## Cold items

- Torched Wagyu beef nigiri, spice and soy sauce (NF, DF, SF, GF)
- Pambula oyster's finger lime and salmon caviar (FYP, NF, DF, GF)
- Scallop ceviche, smashed avocado and jalapeno tostada (FYP, NF, DF, GF)
- Saikou Salmon, betel leaf, coriander and toasted peanuts (FYP, GF, DF)
- Kangaroo, carrot, native herbs and cress (FYP, DF, NF)
- Hand roll- Japanese pickled vegetables, sesame, edamame and wakame (FYP, VE, SF, NF, DF)

## Gluten Free

- Pickled strawberry's, grilled black pepper ricotta and lemon puree (V, NF, SF, GF)
- Blue cheese profiterole, beetroot glaze, honey and pear (V, SF)

## Hot items

- Assorted dumplings, black vinegar and soy dipping sauce
- Rangers valley Beef burger, double cheese, house pickles and mushroom ketchup (NF, SF)
- Vietnamese style King prawn spring roll, mint and Nuoc cham (NF, DF)
- Zucchini, chard and hummus pizza bite and Pistachio dukkha (FYP, V)

## Big bites

- Wagyu Beef burger, double cheese, house pickles and mushroom ketchup (SF, NF)
- Butter milk chicken, pickled carrot, cabbage and Cajun aioli (SF, NF)
- Spanish merguez sausage and black beans (NF, SF)
- Sticky middle eastern Lamb ribs, burnt onion yoghurt and peas (NF, GF, SF)
- Harissa lentils, carrot, shallot, minted yoghurt and flat bread (V, NF)

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## Dessert canapés

- Kalamansi tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer (NF)
- Pink grapefruit financier.
- Assorted house made chocolate lollipops
- Pavlova strawberry and yogurt (GF, NF)
- Dark chocolate, raspberry and liquorice mousse spheres and dehydrated raspberry (NF)

## Cocktail Beverages

For a full range of cocktail party beverage packages please refer to our extensive [Wine & Drink Collection](#). A minimum spend of \$1,150 will apply for beverage on consumption functions.

### ON STAND FUNCTION CRITERIA:

*The positioning of your stand within the floorplan directly affects our ability to serve hot food at your stand. Please note that servery space may be required on the stand for particular cocktail parties and that additional charges may apply for this type of on-stand event. Please provide your stand number and stand plan for assessment with your selection.*

*Your event organiser may need to provide approval for on-stand functions and as such ICC Sydney may provide information to your event organiser or require written approval from the organiser.*

*The above packages are inclusive of wait staff however minimum numbers may apply.*

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## TERMS AND CONDITIONS

International Convention Centre Sydney (ICC Sydney) has the sole catering rights for the sale or distribution of any article of food or drink. Therefore, no food or beverage may be brought into the Centre without prior consent. Exemptions may apply for exhibitors providing food products as a means of demonstrating manufacturing equipment or if the item is directly related to the exhibitor's core business. For more information or to apply for and exemption please refer to our [Food Sampling form](#).

### Please note:

Breakfast items, morning tea or afternoon tea items, lunch packs and snack boxes are delivered to your stand and are self-serviced due to this please ensure there is appropriate bench space on your stand for your ordered items.

ICC Sydney does not supply furniture or stand equipment to stands. Items such as refrigeration and waste disposal must be arranged by the exhibitor. Please contact your stand builder or external exhibition hire company if these items are required.

An authorised signatory **MUST** be present at the stand at all delivery times stated on the stand catering order form.

Please contact exhibitor services on +612 9215 7344 or email [Exhibitionservices@iccsydney.com](mailto:Exhibitionservices@iccsydney.com) for further information.

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