



GROUP BOOKINGS

ASTER[✶]

Aster is a luxurious beacon, a place by which to mark your position, elevated 32 levels high in the sky at InterContinental Sydney. Navigate your way through a menu of finely-crafted cocktails, reserve wines and artfully-plated dishes celebrating Australian produce, looking out at Sydney's most impressive 270-degree harbour views as day turns into night.

Aster - you are here.





GROUP BOOKINGS

UP TO 12 GUESTS

Discover our à la carte menu, perfect for parties of up to 12 guests. A minimum food and beverage spend of \$60pp is applicable to all group bookings and a 10% surcharge applies for groups of 8+ guests.

FROM 12 TO 20 GUESTS

Perfect for special occasions or corporate events for groups of up to 20 guests. We offer a seasonal food and beverage package for up to 2 hours and 30 minutes. Minimum spends apply, along with a 10% surcharge, additional to the final bil

EXCLUSIVE SEMI-PRIVATE AREA

For groups of 20 up to a maximum of 40 guests, our Eastern Harbour corridor is available to elevate your experience, providing stunning views of the Botanical Gardens. Please note, to confirm your reservation full payment is required. Minimum spends apply, along with a 10% surcharge additional to the final bill.



ASTER SIGNATURE COCKTAILS

Choose from the following to include in your beverage package.



GOLDEN HOUR

*Never Never Triple
Juniper Gin, Turmeric,
Italicus, Cocchi
Americano, Citrus, Chilli,
Carbonate*

Gold like a sunset, this beautiful highball is quenching and fresh. Highlighting Italian aromatised wine and bergamot liqueur, lengthened with a crisp citrus and chilli soda.



THE PASSAGE

*Coastal Stone Explore
Manly Whisky, Olive Oil,
Verjuice, Rinquinquin,
Lemon Myrtle,
Strawberry Gum,
Carbonate*

Focusing on native ingredients, Passage showcases the intricacy of lemon myrtle and strawberry gum. Creating a delicate balance of citrus and fruit flavours.



OPERA HOUSE

*T&T Vodka, Coconut,
Strawberry, Yoghurt,
Pepper, Juniper,
Mancino Bianco*

Twist on a strawberry caipiroska, mellow and fruity, touch of spice and yoghurt, this cocktail represents classic influences with modern technique to become an icon like our Opera House.



BOTANIC GARDENS

*Never Never Triple
Juniper Gin, Cinnamon,
Hibiscus, Tio Pepe
Sherry, Sakura, Salt Bush,
Grapefruit*

This southside twist is the representation of the diversity in our beautiful Botanic Gardens of Sydney that everyone can enjoy from our view. Fresh, punchy and complex is the perfect balance for a great experience.

ASTER NON-ALCOHOLIC



SPACEBUBBLES

*Seedlip Garden,
Non-marmalade, Citrus*

Fresh, sweet and fruity the perfect combination for a responsible night out.

FREE PASSAGE

*Seedlip Grove, Lemon
Myrtle, Strawberry Gum*

Free passage - enjoy the ride without the nonsense. Citrusy and refreshing, we highlight native lemon myrtle and strawberry gum.



ASTER
DRINK PACKAGES

*Please note these
sample packages are
subject to change.*

*For groups over 2 hours,
additional minimum
spends apply.*

ASTER TIER 2
BEVERAGE PACKAGE

*2 Hours \$90 per person
Additional hours charged at
\$45 per person per hour*

SPARKLING

Nv Bianca Vigna Prosecco, Veneto IT

WHITES

*The Paper Nautilus Sauvignon Blanc,
Martinborough, NZ*

*2020 Fiegl “Villa Dugo” Pinot Grigio,
Friuli-Venezia Giulia, IT*

REDS

2021 John Duval Concilio Shiraz, Barossa Valley AU

2018 Penfolds Bin 23 Pinot Noir, Adelaide Hills AU

BEER

Mountain Culture Lager 4.6%

Capital Brewery Zero – Alc. Pacific Ale 0.5%

NON-ALCOHOLIC

Unlimited soft drinks

Unlimited still and sparkling water

ASTER
NON-ALCOHOLIC COCKTAIL PACKAGE

*2 Hours \$70 per person
Additional hours charged at
\$35 per person per hour*

NON-ALCOHOLIC COCKTAILS

Spacebubbles

Free-passage

NON-ALCOHOLIC WINE

Vinada Sparkling Chardonnay, Languedoc FR

Zeitgeist Riesling, GER

NON 5 Lemon Marmalade & Hibiscus

BEER

Capital Brewery Zero – Alc. Pacific Ale 0.5%

NON-ALCOHOLIC

Unlimited soft drinks

Unlimited still and sparkling water



ASTER
DRINK PACKAGES

*Please note these
sample packages are
subject to change.*

*For groups over 2 hours,
additional minimum
spends apply.*

ASTER TIER 3
PREMIUM BEVERAGE PACKAGE

*2 Hours \$150 per person
Additional hours charged at
\$75 per person per hour*

- CHAMPAGNE**
NV Lallier R.019, Aÿ *FR*
- WHITES**
2018 Penfolds Bin 311 Chardonnay, *Tumbarumba AU*
2023 Grosset “Alea” Riesling, *Clare Valley AU*
- REDS**
2018 Penfolds Bin 23 Pinot Noir, *Adelaide Hills AU*
2021 Vasse Felix Cabernet Sauvignon,
Margaret River AU
- ROSE**
2021 Château de Minuty Prestige, *Provance FR*
- BEER**
Mountain Culture Lager 4.6%
Green Beacon Tropical Pale Ale 4.9%
- NON-ALCOHOLIC**
Unlimited soft drinks
Unlimited still and sparkling water

ASTER
COCKTAIL PACKAGE

*2 Hours \$130 per person
Additional hours charged at
\$65 per person per hour*

- COCKTAILS**
Your choice of 4 Signature Cocktails
- SPARKLING**
Nv Bianca Vigna Prosecco, *Veneto IT*
- WHITES**
The Paper Nautilus Sauvignon Blanc,
Martinborough, NZ
- REDS**
2021 John Duval Concilio Shiraz, *Barossa Valley AU*
- BEER**
Mountain Culture Lager 4.6%
- NON-ALCOHOLIC**
Unlimited soft drinks
Unlimited still and sparkling water



ASTER GROUP

\$69 per person

Marinated Australian olives (v, gf, df)
Grilled king oyster mushroom, macadamia romesco (v, gf, df)
Duck pate, beetroot and gin relish, brioche
Cured meats, prosciutto de parma, squid ink and truffle salami, wagyu bresaola, Pickles, grilled olive and rosemary panini
Grilled olive and rosemary panini, pepe saya cultured butter (v)

\$99 per person

Marinated Australian olives (v, gf, df)
Sydney Rock Oyster, finger lime and ginger dressing (gf, df)
Grilled king oyster mushroom, macadamia romesco (v, gf, df)
Duckpate, beetroot and gin relish, brioche
Cured meats, prosciutto de parma, squid ink and truffle salami, wagyu bresaola, pickles, grilled olive and rosemary panini
Australian cheese selection, quince paste, wattle seed lavosh
Grilled olive and rosemary panini, Pepe Saya cultured butter (v)

\$69 per person

Marinated Australian olives (v, gf, df)
Grilled olive and rosemary panini, (evoo v, gf, d)
Mushroom pate, piccalilli, buckwheat cracker (v, gf, df)
Grille king oyster mushroom, macadamia romesco (v, gf, df)
Falafel, smoked hummus, pickled chili, pomegranate glaze

SEMI BUY OUT
EASTERN CORRIDOR

Select 1 \$18 per person
Select 2 \$30 per person
Select 3 \$45 per person

SUBSTANTIALS

Substantial selection for semi buy-outs. Minimum 20 people.

Prawn roll, tarragon, Crème Fraiche, capers
Pumpkin katsu curry bowl, Japanese rice, pickles (gf, df, v, vg)
Beer batter flathead, salt and vinegar skin on fries, tartare
Wagyu sliders, cheddar, smoky tomato relish, pickles, brioche
Korean spiced chicken wings, gochujang

All menus must be preselected. Cannot be ordered on the day. Minimum spend applies for Eastern Corridor semi-buyout.



ASTER POLICIES

To secure a booking, full payment and a pre-order of food & beverage package is required.

Minimum spends apply and payments are not refundable.

The venue exclusively operates on a cashless basis.

Aster bar is available exclusively to guests aged 18 and over.

Guests are requested to follow a smart casual dress code – no beachwear, gym wear or athletic footwear. Management reserves all rights of entry based on the dress code.

No-show or late cancellation will incur a \$45 per person fee.

Changes to guest count made less than 24 hours in advance may be subject to a charge of \$45 per person.



For any group bookings enquiries,
please contact our reservation team.

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