



EVENTS PACKAGE

# 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.





#### PRIVATE EVENTS WITH US

Discover the perfect setting for your next event, celebration or gathering as you and your guests indulge in breathtaking panoramic views of Sydney's iconic skyline. Aster boasts spacious indoor and outdoor areas, accommodating up to 110 people for a fully private event or cocktail party. Ensuring an atmosphere of exclusivity and sophistication, our buyouts are available for a minimum of 3 hours, day or night. Whether you're here for golden hour or when the stars are twinkling above, the mesmerising panorama of Sydney Harbour serves as the perfect back drop to your private event.



#### PREMIUM BEVERAGE PACKAGE

*2 Hours \$90 per person*  
*3 Hours \$100 per person*  
*4 Hours \$110 per person*

#### SPARKLING

*NV Bianca Vigna Prosecco, Veneto IT*

#### WHITES

*2023 Rising, Chardonnay, Yarra Valley AU*

*2022 Vasse Felix, Sauvignon Blanc, Margaret River AU*

#### ROSE

*2022 Rameau d'Or, Côtes de Provence FR*

#### REDS

*2022 Yangarra, Shiraz, McLaren AU*

*2022 Grasshopper Rock, Pinot Noir, Central Otago NZ*

#### BEERS

*Mountain Culture Pale Lager 4%*

*Mountain Culture Hazy Pale Ale 4.6%*

*Capital Brewing Zero-Alc Pacific Ale 0.5%*

#### NON-ALCOHOLIC

*Still & sparkling water*

*Selection of soft drinks*

#### DELUXE BEVERAGE PACKAGE

*2 Hours \$139 per person*  
*3 Hours \$159 per person*  
*4 Hours \$179 per person*

#### CHAMPAGNE

*NV Taittinger Brut Prestige, Reims FR*

#### WHITES

*2023 Rising, Chardonnay, Yarra Valley AU*

*2022 Vasse felix, Sauvignon Blanc, Margaret River AU*

*2023 Grosset Alea, Riesling, Clare Valley AU*

*2024 Fiegl Villa Dugo, Pinot Grigio,  
Friuli-Venezia Giulia IT*

#### ROSE

*2022 Rameau d'Or, Côtes de Provence FR*

#### REDS

*2022 Yangarra, Shiraz, McLaren AU*

*2022 Grasshopper Rock, Pinot Noir, Central Otago NZ*

*2022 Château Tire Pe' Diem, Merlot, Bordeaux FR*

#### BEERS

*Mountain Culture Pale Lager 4%*

*Mountain Culture Hazy Pale Ale 4.6%*

*Capital Brewing Zero-Alc Pacific Ale 0.5%*

*Willie's Smith Bone Dry Apple Cider, Tasmania AU*

#### NON-ALCOHOLIC

*Still & sparkling water*

*Selection of soft drinks*



#### ASTER FOOD STATION

Customise your event to suit you  
– perfect for cocktail events.

#### SEAFOOD

**\$45 per person**

Oysters on ice

– salmon keta caviar, yuzu pearls

Australian prawns

Ceviche hiramasa with lime, coriander,  
coconut and jalapeanos oil

#### SUSHI RAW BAR

**\$40 per person**

Sushi rolled by our Chefs, chicken  
avocado, tuna and cucumber, salmon  
and avocado

Fresh cut sashimi yellow fin tuna, kingfish  
and Tasmanian salmon

Wakame, pickled ginger, fresh wasabi  
and sashimi dressing

#### NORDIC BAR

**\$35 per person**

Selection of cured salmons, carved by  
our Chef

#### CHEESE

**\$35 per person**

The Pines Kiama cheeses, Holy Goat  
goats cheese, long paddock cheeses,  
fruit pates, muscatels, crackers and bread

#### CHARCUTERIE

**\$30 per person**

Jamon on the bone sliced live by our Chef  
pepper salami, smoked sausage, chilli  
salami, smoked ham and pancetta with  
pickled vegetables and artisanal bread

#### ORGANIC FARM

**\$30 per person**

Selection of organic farmed seasonal  
vegetables from local produces created  
into salads and warm dishes

#### MEXICAN BAR

**\$35 per person**

Grilled marinated chicken breast with  
fajita vegetables, soft shell fried fish tacos  
guacamole, sour cream, salsa, pico de  
gallo, lime wedge and salad

#### CHOCOLATE BAR

**\$35 per person**

Hand-crafted truffles, chocolate pops  
and chocolate coated strawberries  
chocolate and dried fruits, orange  
blossom eclairs, salted caramel slice

#### GRAZING STATION

**\$65 per person, minimum 20**

Brie cheese, blue cheese, cheddar,  
dried figs, grapes, crackers and breads

Salamis, mortadella, prosciutto, flame  
roasted and pickled vegetables

Charred Mediterranean vegetables,  
pickled vegetables, hummus, beetroot  
and babaghanoush dips

Olives, olive oils, crackers and breads



## ASTER CANAPÉS

### 1 hour package

**\$45 per person**

Your choice of

3x hot

3x cold

### 2 hour package

**\$65 per person**

Your choice of

3x hot

3x cold

2x substantial

2x dessert

### 3 hour package

**\$85 per person**

Your choice of

4x hot

4x cold

3x substantial

2x dessert

## COLD

Baby cucumbers, macadamia cream, mint, hemp seeds (ve, gf, df, s)

Truffle and shiitake crème fraîche mousse, charcoal cone (v)

Oyster, tangerine vinegar and chive (gf, df)

Betel leaf, tuna tartare, wasabi, soy, sesame (gf, df, s)

Salted snapper, potato terrine, crème fraîche (gf)

Torched wagyu beef, micro basil, caramelised aioli, crisp rice cakes (gf, df)

Parmesan cheese puffs (v)

Beetroot crisp bread with goat's cheese and herbs (v, n, s)

## HOT

Thit kho pork belly, pickled vegetables, sesame (df, gf, s)

Kosho and garden pea arancini (ve, df)

Prawn kataifi, black aioli (df)

Calamari on sugar cane (gf, df, n, s)

Salt and Aleppo pepper crispy tofu (ve, df, s)

Korean fried chicken with sesame

Charcoal and feta arancini (v, gf)

Fried polenta, wild mushroom, truffle essence, parmesan (v)

Lamb kofta with labneh and herbs (gf, n, s)

## SUBSTANTIALS

Pumpkin katsu curry, sticky rice and pickles (ve, gf, df, n, s)

Noodle box with chili prawns, toasted sesame and coriander (df, n, s)

Lamb tagine, giant cous cous, prune, almond, coriander (df, n)

Barramundi, banana leaf, coconut rice, chilli jam (gf, df)

Mushroom slider with beetroot relish, herbs (v, df)

Fried chicken slider, milk bun, cucumber, daikon, gochujang mayonnaise

## DESSERT

Coconut meringue with pina colada cream (v)

Mont Blanc, sweet chestnut and Swiss meringue (v, n)

Bora Bora, coconut dacquoise, coconut mousse and raspberry (v)

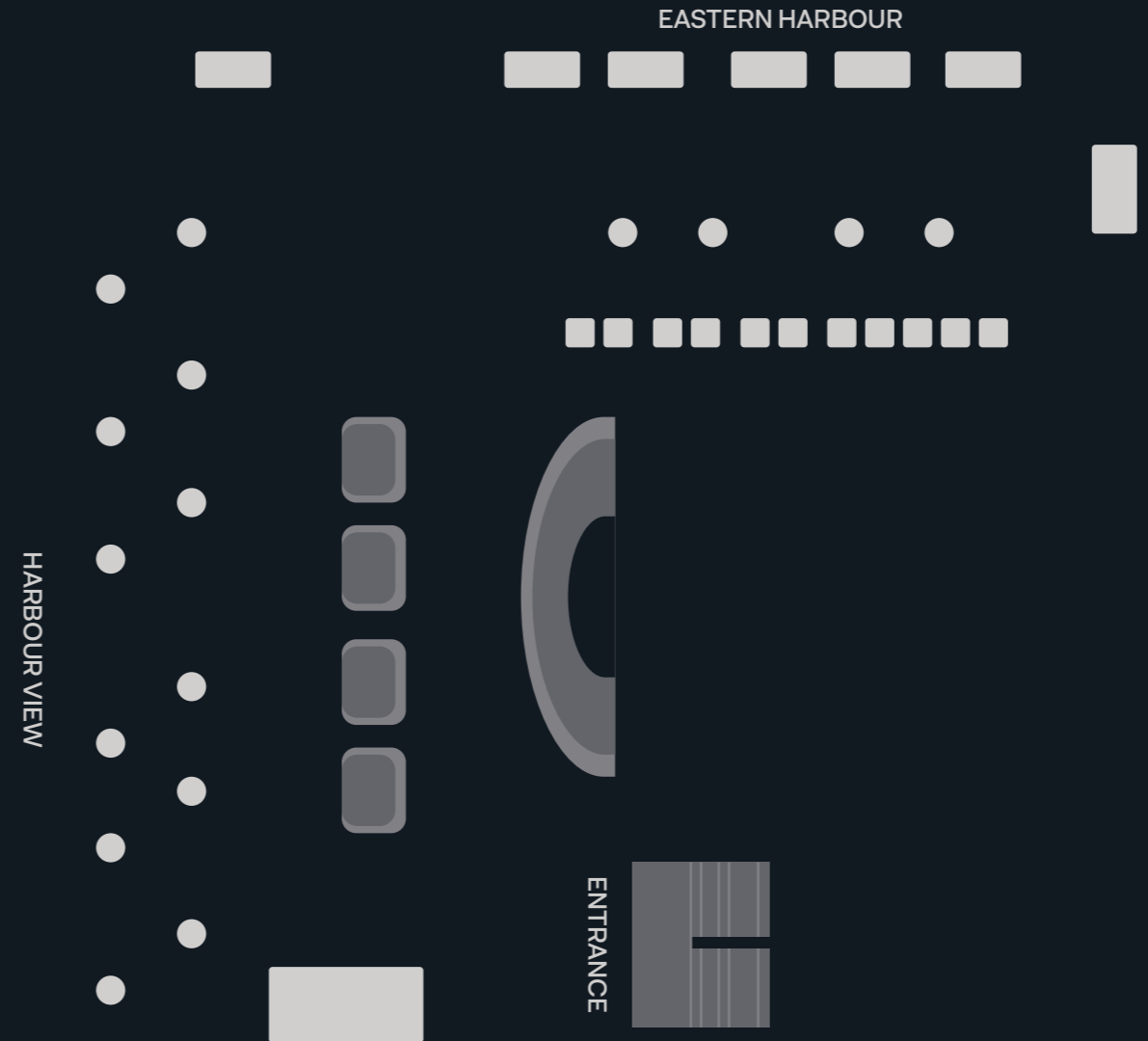
Caramel pecan pie (v, n)

Strawberry and yuzu tartlet (v)

Lemon meringue tartlet (v)



FLOOR PLAN



AUDIO VISUAL

Please speak with our friendly events team regarding your audio-visual requirements and they will assist.

STYLING

We are happy to assist with any styling needs. Please feel free to discuss your vision with our events team if you wish to have additional touches for your event.



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