



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.





Eye

PREMIUM BEVERAGE PACKAGE

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

SPARKLING

NV Bianca Vigna Proecco, Veneto IT

WHITES

2024 Giant Steps, Chardonnay, Yarra Valley AU
2024 Les Athletes Du Vin, Sauvignon Blanc,
Loire Valley, FR

ROSE

2022 Rameau d'Or, Cotes de Provence FR

REDS

2022 Neldner Road Shiraz, Barossa Valley AU
2022 Grasshopper Rock, Pinot Noir, Central Otago
NZ

BEERS

Mountain Culture Pale Lager 4%
Sierra Nevada Pale Ale 5.6% California, USA
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

2024 Giant Steps, Chardonnay, Yarra Valley AU
2024 Les Athletes Du Vin, Sauvignon Blanc,
Loire Valley, FR
2023 Grosset Aea, Riesling, Clare Valley AU
2024 Fiegl Villa Dugo, Pinot Grigio, Friuli-Venezia
Guilia IT

ROSE

2022 Rameau d'Or, Cotes de Provence FR

REDS

2022 Neldner Road Shiraz, Barossa Valley AU
2024 Cullen Cabernet Sauvignon, Merlot,
Margaret River, WA
2022 Grasshopper Rock, Pinot Noir, Central Otago
NZ
2022 Cantina Zaccagnini, Abruzzo, IT
Montepulciano

BEERS

Mountain Culture Pale Lager 4%
Sierra Nevada Pale Ale 5.6% California, USA
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

SEAFOOD

\$45 per person

Oysters on ice - salmo keta caviar, yuzu pearls
Australian prawns
Cevich hiramasa with limie 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 cheese, fruit pates, muscatels, crackers and bread

CHARCUTERIE

\$30 per person

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

ORGANIC FARM

\$30 per person

Select top 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 ppl

Brie, blue and aged cheddar with dried figs, grapes, crackers and breads.
Cured meats including salami, mortadella and prosciutto.
Flame-roasted Mediterranean vegetables, pickled vegetables, hummus, beetroot and baba ghanoush.
Marinated olives and olive oil.



ASTER CANAPES

1 HOUR PACKAGE

\$45 per person

Choice of:
Three hot canapés and
three cold canapés.

2 HOUR PACKAGE

\$65 per person

Choice of:
Three hot canapés, three
cold canapés, three
substantial dishes, and two
desserts.

3 HOUR PACKAGE

\$85 per person

Choice of:
Four hot canapés, four
cold canapés, three sub-
stantial dishes, and two
desserts.

COLD CANAPÉS

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, car-
amelised aioli, crisp rice cakes (gf, df)

Parmesan cheese puffs (v)

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

HOT CANAPÉS

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, coco-
nut mousse and raspberry (v)

Caramel pecan pie (v, n)

Strawberry and yuzu tartlet (v)

Lemon meringue tartlet (v)

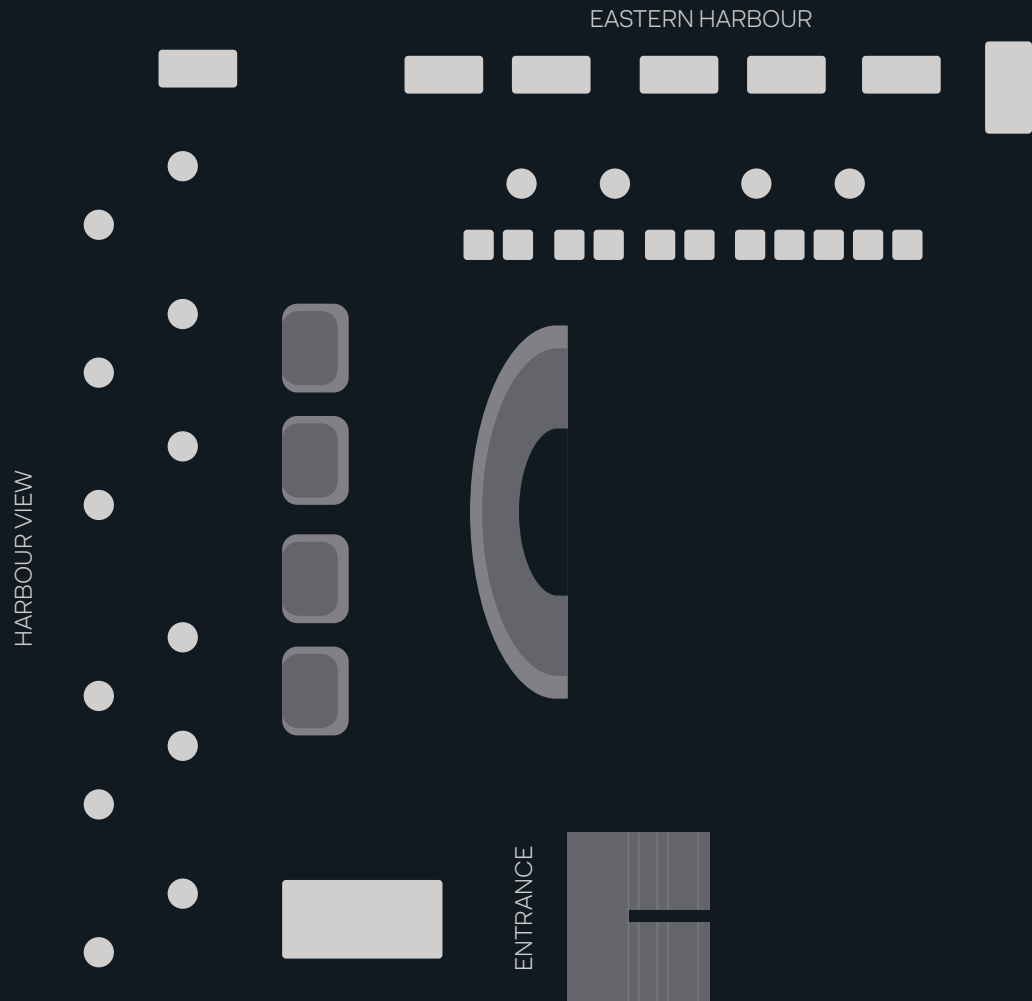
AUDIO VISUAL

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.

FLOOR PLAN





InterContinental Sydney

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