



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 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 Giulia 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 (a)
Australian prawns (a)
Ceviche hiramasa with limie coriander coconut
and jalapeanos oil (a)

SUSHI RAW BAR

\$40 per person

Sushi rolled by our Chefs, chicken, avocado, tuna
and cucumber, salmon and avocado (m)
Fresh cut sashimi yellow fin tuna, kingfish and
Tasmanian salmon (a)
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, soked sausage, chilli salami, smoked ham
and pancetta with pickled vegetables and artisinal
bread

ORGANIC FARM

\$30 per person

Selectopm of organic farmed seasonal vegetables
from local produces created into salads and warm
dihes

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, chocolte pops and choc-
olate coateed 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 substantial dishes, and two desserts.

COLD CANAPÉS

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

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

Oyster, tangerine vinegar and chive (a, mwg, df)

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

Salted snapper, potato terrine, crème fraîche (a, mwg)

Torched wagyu beef, micro basil, car-amelised aioli, crisp rice cakes (mwg, 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, mwg, s)

Kosho and garden pea arancini (ve, df)

Prawn kataifi, black aioli (m, df)

Calamari on sugar cane (m, mwg, df, n, s)

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

Korean fried chicken with sesame

Charcoal and feta arancini (v, mwg)

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

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

SUBSTANTIALS

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

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

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

Barramundi, banana leaf, coconut rice, chilli jam (a, mwg, 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)

Origin of Seafood: A - Australian | I - Imported | M - Mixed Origin

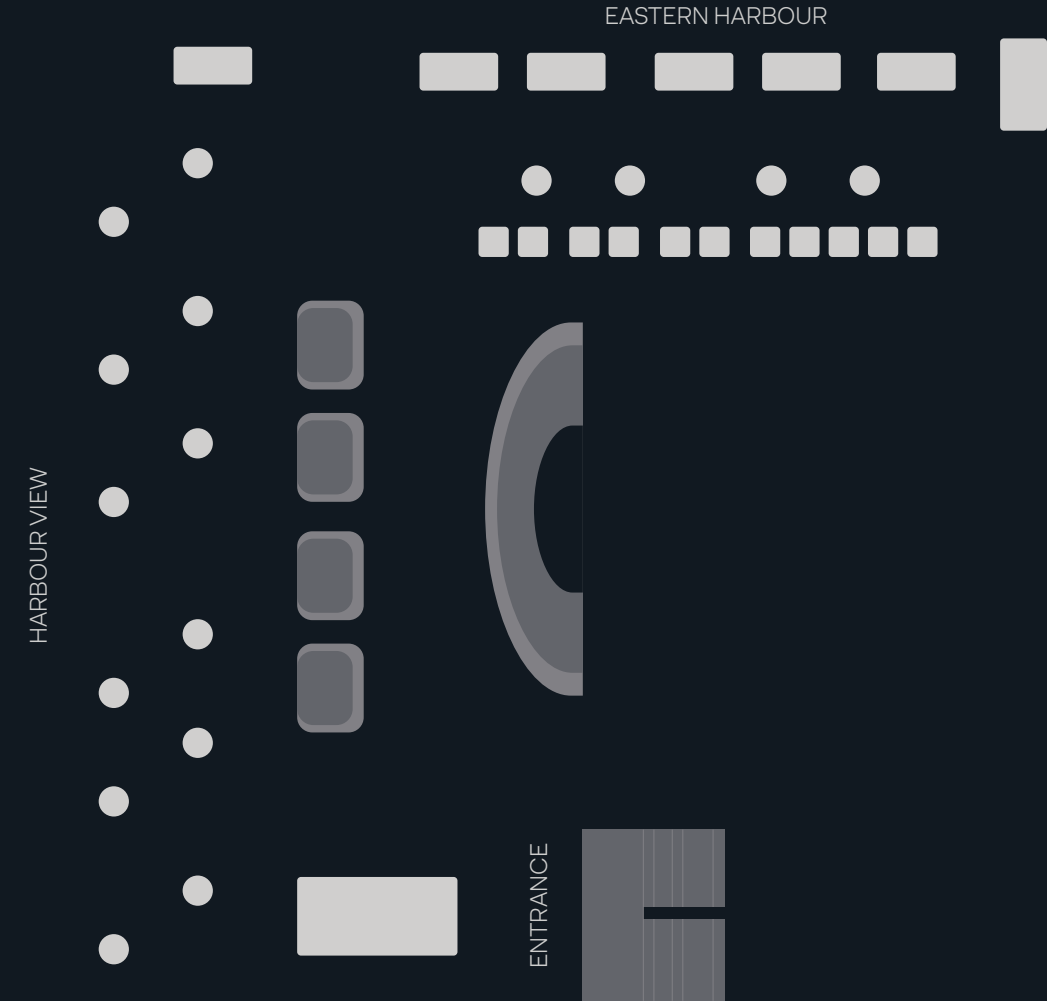
AUDIO VISUAL

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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