



EVENTS & GROUP BOOKINGS



ASTER[☼]

Set 32 levels above the city at InterContinental Sydney, Aster is an elevated rooftop destination where exceptional cocktails, premium wines and refined dishes are complimented with breathtaking 270-degree views of Sydney Harbour. Whether you're planning an intimate celebration, a semi-private gathering or an exclusive venue buyout, every event is framed by one of Sydney's most iconic panoramas.

Aster - you are here.

OUR VENUE

Minimum spend and service charge applies.



NON EXCLUSIVE - Up to 25 guests

A reserved section within Aster's Eastern Corridor, perfect for intimate gatherings.



SEMI EXCLUSIVE - Up to 50 guests

Offering the entire Eastern Corridor, enjoy a balance of semi privacy with Aster's sophisticated energy.



EXCLUSIVE - Up to 110 guests

Transform Aster into your own private rooftop space with a full venue buyout on level 32.



DRINK PACKAGES

Please note these sample packages are subject to change.



PREMIUM

2 Hours – \$90 per person
3 Hours – \$110 per person
4 Hours – \$130 per person

Sparkling

NV Bianca Vigna Prosecco, 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 Hickinbotham Brooks Road Shiraz, McLaren Vale 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

2 Hours – \$139 per person
3 Hours – \$165 per person
4 Hours – \$190 per person

Champagne

NV Taittinger Brut Prestige, Reims FR

Whites

2024 Giant Steps, Chardonnay, Yarra Valley AU
2024 Grosset Aea, Riesling, Clare Valley AU
2022 Fiegl Villa Dugo, Pinot Grigio, Friuli-Venezia Giulia IT

Rose

2022 Rameau d'Or, Cotes de Provence FR

Reds

2022 Hickinbotham Brooks Road Shiraz, McLaren Vale AU
2022 Grasshopper Rock, Pinot Noir, Central Otago NZ

Beers

Mountain Culture Pale Lager 4%
Sierra Nevada Pale Ale 5.6% California, USA
Willie's Smith Bone Dry Apple Cider, Tasmania AU

Non-Alcoholic

Still & Sparkling water
Selection of soft drink



COCKTAIL

Max 50 guests

2 Hours – \$150 per person

Cocktails

Old Fashioned
Margarita
Negroni
Espresso Martini

Sparkling

NV Bianca Vigna Prosecco, Veneto IT

Whites

2024 Les Athletes Du Vin, Sauvignon Blanc, Loire Valley FR

Reds

2022 Hickinbotham Brooks Road Shiraz, McLaren Vale AU

Beers

Mountain Culture Pale Lager 4%

Non-Alcoholic

Still & Sparkling water
Selection of soft drink

GROUPS

Presented in a sharing / tapas style
Max 50 guests

\$55 PP

Whipped Edamame Hommos, focaccia (df, ve)
Smoked Beetroot Tartare, dijon, capers, miso mayo, beetroot cracker (mwig, df, ve, n, s)
Beef Carpaccio, potato hash, truffle mayo (mwig)
Crispy King Prawns, finger lime, curry leaf, fermented chilli mayo (df, a)
Salt and Vinegar Fries, aioli (mwig, df, v)
Old-fashioned Cannoli, rum ricotta (v, n, s)

\$75 PP

Sydney Rock Oyster, mandarin hibiscus vinegar, finger lime caviar (mwig, df, a)
Kingfish Crudo, avocado, sesame rice cracker, lemon myrtle furikake, nori (mwig, df, s, a)
Beef Carpaccio, potato hash, truffle mayo (mwig)
Semi-Dried Tomato and Bocconcini Arancini, saffron aioli
Aster Cheeseburger Slider, wagyu patty, gruyere, pickles, special sauce (s)
Old-Fashioned Cannoli, rum ricotta (v, n, s)

\$99 PP

Whipped Edamame Hommos, focaccia (df, ve)
Smoked Beetroot Tartare, dijon, capers, miso mayo, beetroot cracker (mwig, df, ve, n, s)
Beef Carpaccio, potato hash, truffle mayo (mwig)
Charcuterie Plate, cured meats, pickles (mwig, df)
Selection of Australian Cheese, buckwheat cracker (mwig, n, s)
Semi-Dried Tomato and Bocconcini Arancini, saffron aioli
Aster Cheeseburger Slider, wagyu patty, gruyere, pickles, special sauce (s)
Old-Fashioned Cannoli, rum ricotta (v, n, s)

MWG - Made Without Gluten | V - Vegetarian | VE - Vegan | NF - Nut Free | DF - Dairy Free
S - Contains Seeds | N - Contains Nuts
Origin of Seafood: A - Australian | I - Imported | M - Mixed



FOOD STATIONS

Minimum 25 guests

SEAFOOD \$45 PP

Oysters on ice, salmon keta caviar, yuzu pearls (a)

Australian prawns (a)

Ceviche hiramasa with lime coriander coconut and jalapeños oil (a)

SUSHI RAW BAR \$40 PP

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 PP

Selection of cured salmon

CHEESE \$35 PP

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

CHARCUTERIE \$30 PP

Jamon on the bone, pepper salami, smoked sausage, chilli salami, smoked ham and pancetta with pickled vegetables and artisanal bread

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FOOD STATIONS

Minimum 25 guests

ORGANIC FARM \$30 PP

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

MEXICAN BAR \$35 PP

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 PP

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

GRAZING STATION \$65 PP

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

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CANAPES

Minimum 25 guests

1 HR | \$50 PP

Choice of: 3 cold, 3 hot

2 HRS | \$70 PP

Choice of: 3 cold, 3 hot, 2 substantial, 2 dessert

3 HRS | \$90 PP

Choice of: 4 cold, 4 hot, 3 substantial, 2 dessert

COLD CANAPES

Cured Salmon, blinis, herb crème
fraiche, micro herb (a)

Appellation Oyster, finger lime
mignonette (a, mwg, df, n)

Reared Duck Breast, potato hash,
truffle mayo (n)

Vegan Sushi, soy sauce, pickled ginger
(ve, mwg)

Roast Vegetables, hummus tart, salsa
verde (ve)

Scallop Tartare, pineapple salsa, citrus
dressing (m, mwg, df, n)

Asian Pulled Chicken, mini crumpet,
hoisin mayo

Avocado Mousse, charcoal cone (v)

HOT CANAPES

Harissa Spiced Chicken Skewers, mint
yoghurt (mwg)

Mini Hawaiian Pizzette

Tomato, cheese and saffron arancini,
saffron aioli (v)

Peking Duck Spring Roll, Hoisin sauce

Crispy pork belly, Nam Jim sauce (mwg)

Prawn Kataifi, fermented chilli aioli

Moroccan fried cauliflower, vegan
mayo (ve, mwg)

Smoked Ham Croquette, black garlic
aioli

Lamb Kofta, native tomato chutney
(mwg)

SUBSTANTIALS

Pulled Beef, Paris mash, Yorkshire
pudding

Butter Chicken, rice, roti

Agedashi Tofu, coriander broth, Asian
greens, pickled cucumber (ve, mwg)

Wagyu Beef Slider, tomato relish, tasty
cheese

Pumpkin Gnocchi, crispy sage, goats
cheese (v)

Humpty Doo Barramundi, tomato and
olive caponata (a, mwg)

DESSERT

Blueberry Lemon Fudge Cremeux,
Davidson plum dust (mwg, v)

Bitter Sweet Espresso Chocolate
Gateau, crispy pearl, freeze dried
raspberry (mwg, v)

Matcha White Chocolate Choux,
dehydrated mandarin, orange confit (v)

Raspberry Coconut Friand, Wild Berry
Curd, pistachio crumb (mwg, v, n)

Cherry and Rhubarb Almond Clafoutis
with butter scotch (v, n)

Flourless Chocolate Macadamia Cake,
wattle seeds (mwg, v, n)

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POLICIES

To secure the booking, full payment and a pre-selected food and beverage package is required.

Minimum spends apply, and all payments are non-refundable.

Aster Bar is exclusively available to guests aged 18 years and over.

Guests are required to adhere to a smart casual dress code.

Beachwear, gym wear and athletic footwear are not permitted.

Management reserves the right to refuse entry to guests who do not meet the dress code requirements.

AUDIO VISUAL

Limited audio-visual capabilities are available. Please discuss your requirements with our friendly Events Team, who will be happy to assist.

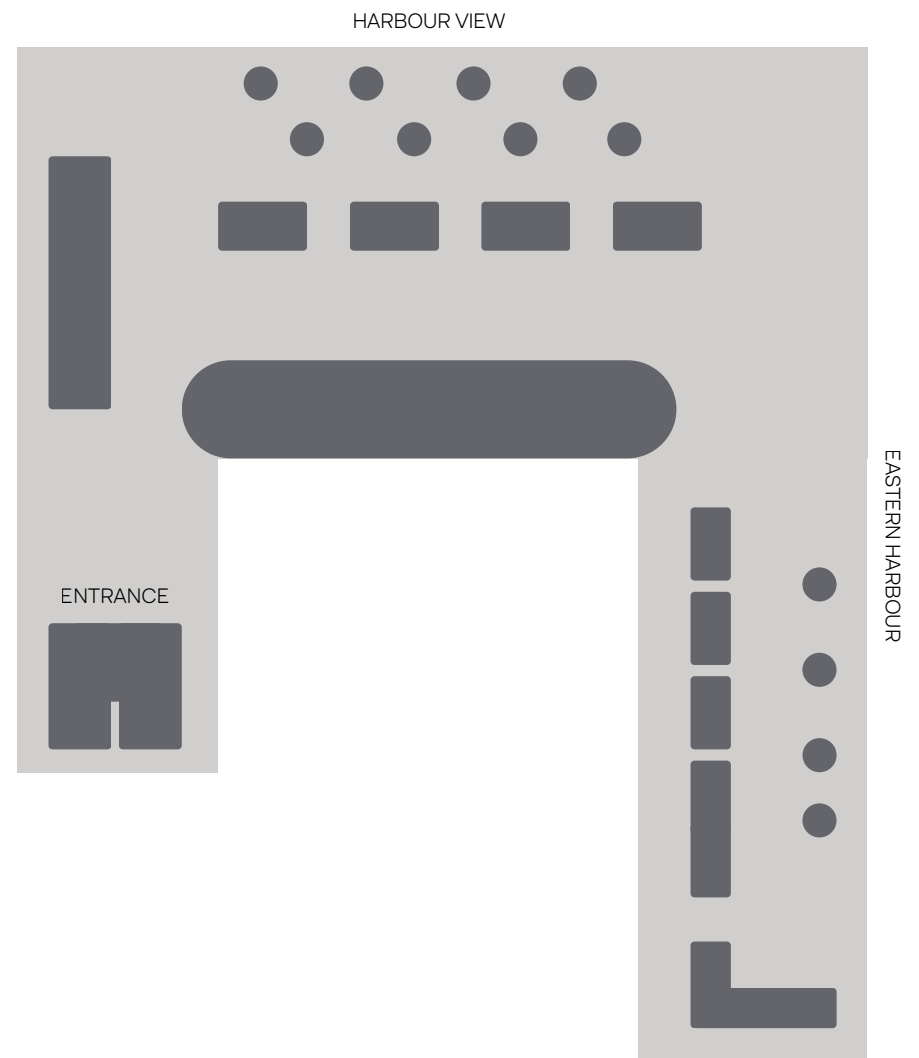
STYLING

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





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