InterContinental®
SYDNEY

MEETINGS AND EVENTS KIT



Welcome

Luxury in the heart of Sydney. Where heritage wonder and contemporary flair collide. Centrally positioned in the heart of Circular Quay, InterContinental Sydney extends breathtaking panoramic views of the Sydney Opera House and Sydney Harbour Bridge. Located at the crossroads of culture, dining, nature, entertainment and business, the best of Sydney is mere moments away.

InterContinental Sydney offers world-class culinary experiences that cater to a wide array of tastes and preferences. Dedication to culinary excellence is evident in its meticulously curated menus, which highlight fresh, high-quality ingredients sourced from local producers.

INCREDIBLE OCCASIONS

Our mission is to craft unforgettable experiences that leave indelible memories of our guests. We place a premium on creative food and beverage offerings that tantalize the senses, luxury accommodations that envelop visitors in comfort, and personalised service that attends meticulously to every detail.

We believe that every interaction is an opportunity to create a lasting impression. Our team of dedicated professionals is committed to exceeding expectations, providing a level of service that is both anticipatory and responsive, ensuring that each detail is perfectly executed.






LYRE'S
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Canapé Breakfast

$12 per canapé

Minimum 4 pieces per person | Minimum 40 guests

·Potato rosti, Kasscle ham, native tomato chutney
·Herb blini's with smoked salmon, Pepe Saya crème fraîche (I)
·House crafted crumpets, Ricotta, native berry Compote (V)
·Smashed avocado, sourdough, tomato, feta (V)
·Granola bar, coconut yoghurt, strawberries, hemp, candied nuts (V, MWG, DF, N, S)
·Danish pastries (V, N)
·Leg ham and smoked cheddar croissant
·Vegetable breakfast quiche (V)
·Egg and bacon roll

Plated Breakfast

$60 per person | Minimum 10 guests

Selection of two options served alternately along with shared breakfast platters and barista made coffee

SHARED TABLE PLATTERS

·Sliced seasonal fresh fruit platter (V, MWG, DF)
·Fruit flavoured and natural yoghurt (V, MWG)
·Butter croissants and danish pastries with preserves and spreads (V, N)
·Jugs of mixed juices

MAINS

Eggs benedict, poached eggs, shaved leg ham, grilled tomato, hollandaise sauce, English muffin

Avocado sourdough, poached egg, Davidson plum za'atar, oyster mushrooms, dill oil (V, DF, N, S)

Breakfast poke bowl, brown rice, avocado, tofu, edamame, vegan mayo (GF, VF, DF, MWG)

Potato rosti, poached egg, hollandaise, tomato medley (V)

Smoked salmon, brioche, scramble egg, herb salad, green oil (I)

Includes a selection of teas, orange and apple juice and barista made coffee

Continental Breakfast Buffet

$50 per person | Minimum 30 guests

FRESH FRUITS AND YOGHURTS

·Sliced seasonal fruits (V, MWG, DF)
·Whole fruits (V, MWG, DF)
·Fruit flavoured and natural yoghurts (V, MWG)

FRUITS IN SYRUP

·Peaches, apricots, plums, lychees, pears (V, MWG, DF)

DANISHES, PASTRIES AND BREADS

·Croissants and danish pastries (V, N)
·English muffins, breads with selection of butters and preserves

ON THE GO

·Homemade bircher muesli (V)
·Semi dried tomato, zucchini and feta muffin (V, MWG)
·Selection of donuts (V)

CHARCUTERIE

·Leg ham, smoked turkey, proscuitto
·Brie cheese, smoked cheddar
·Relishes and chutneys

ASSORTED SWEET BREADS

·Banana bread, berry and coconut, lemon bread (V)
·Cottage cheese, fruit relishes, vanilla mascarpone cheese

Includes a selection of teas, orange and apple juice and filtered coffee

Full Buffet Breakfast

$ 65per person | Minimum 30 guests

ALL ITEMS FROM CONTINENTAL BREAKFAST PLUS

HOT FOOD

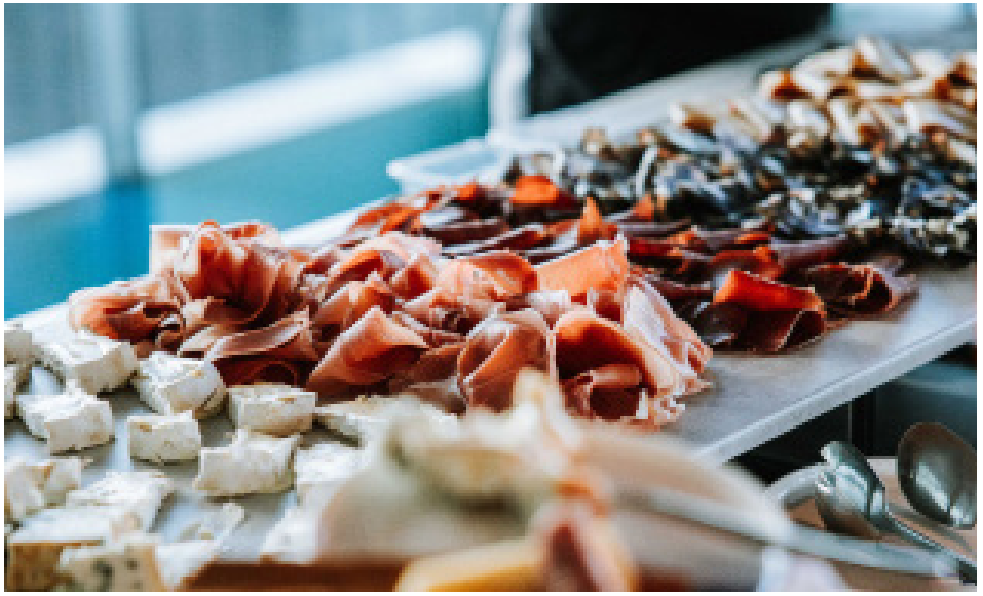
·Roasted tomatoes with balsamic and rosemary salt (V, MWG, DF)
·Roasted mushrooms with miso and sesame seeds (V, MWG, DF, S)
·Scrambled eggs (V, MWG)
·Roast chat potatoes with herbs and mustard (V, MWG, DF)
·Streaky bacon (MWG)
·Breakfast quiche

COFFEE UPGRADE

Upgrade to Barista Coffee Cart for $10 per person

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





Boxed Breakfast to Go

$40 per person
Minimum 20 guests

·Butter croissants (V)
·Low fat berry muffin (V)
·Juices
·Brookfarm nuts (V, MWG, N, S)
·Fruit salad (V, MWG)
·Yoghurt (V, MWG)
·Selection of deli meats and cheese

Grab and Go

$14 each item

·Rhubarb and mascarpone French toast (V)
·Large blueberry, chocolate or banana muffin (V)
·Chia and Chai bircher muesli bowl, vanilla coconut yoghurt, blueberries and apple (V, MWG, DF, S)
·BLAT sandwich, bacon, cos, avocado, tomato, mayonnaise

Platters

Serves 10 pax

Danish and Pastries (V, N)
$65 per platter

Fruit Platter
$65 per platter

Whole Fruit Bowl
$40 per bowl

Antipasto Platter (S, N, MWG, DF)
$11 per person

Cheese Platter (S, N, MWG, V)
$110 per platter

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Small Group Day Delegate Package

Minimum 4 guests, maximum 15 guests
Full Day Delegate Package $120 per person
Half Day Delegate Package $110 per person

INCLUSIONS

·Barista coffee on arrival, morning tea & afternoon tea
·Delegate refreshments including minties, still & sparkling water
·Morning and afternoon coffee breaks with house crafted items produced by the culinary team
·Chef's selection lunch with non-alcoholic refreshments
·Stationery including notepads and pens
·1 x Flipchart
·1 x Whiteboard

Day Delegate Package

Minimum 16 pax
Full Day Delegate Package $135 per person
Half Day Delegate Package $125 per person

INCLUSIONS

·Barista coffee on arrival, morning tea & afternoon tea
·Delegate refreshments including minties, still & sparkling water
·Morning and afternoon coffee breaks with house crafted items produce by the culinary team
·Working lunch with non-alcoholic refreshments
·Stationery including notepads and pens
·1 x Flipchart
·1 x Whiteboard

DAY DELEGATE ADD ONS

·Additional Flipchart $75 each, per day
·Additional Whiteboard $150 each, per day
·InterContinental Keep Cups $20 each
·InterContinental Vegan Leather Notebooks $15 each
·InterContinental Canvas Duffel Bags $30 each

POST CONFERENCE NETWORKING PACKAGE

Minimum 20 pax

·1 hour chef's selection canapés and 1 hour house beverage selection, $90 per person including 2 hot and 2 cold canapés



MENUS

Monday

Minimum 16 guests

COFFEE BREAK

MORNING

·Sweet potato empanadas, herb mayo (V, N, S)
·Strawberry and Lychee Chiffon, Rose frosting (V)
·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Matcha velvet cake (V)
·Vegetable fritter, chutney (MWG, VE, DF)
·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·Orzo pasta salad, vegan pesto, peas, mint, chilli, pinenuts (VE, DF, N)
·Baby cos leaves, radish, cucumber, cherry tomatoes, ranch dressing, grana padano (MWG, V)
Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Tasmanian salmon, harissa, sauce vierge (A, MWG, DF, S)
·12-hour braised beef, roast baby carrots, red wine jus (MWG, DF)*
·Silken tofu, seasonal vegetables, coriander coconut broth (VE, DF, MWG)
·Brown rice (VE, DF, MWG)

DESSERT

·Peach and raspberry yuzu tart (V, N)
·Cappuccino streusel torte (V, MWG)
·Seasonal sliced fruits (V, MWG, DF)

BEVERAGES

·Pepsi, Pepsi Max
·Lemonade
·Still Water
·Sparkling Water

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MENUS

Tuesday

Minimum 16 guests

COFFEE BREAK

MORNING

·Cauliflower croquette, lemon aioli (V)
·Orange white chocolate carrot cake (V, N)
·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Butter chicken pie, mint yoghurt
·Lemon and basil cremeux dacquoise (V, N)
·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·Angel hair noodles, daikon, Vietnamese herbs, nuoc cham, crispy garlic (VE, MWG, DF)
·Rocket, fennel, corella pear, vincotto, grana padano (MWG, V)
Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Karaage chicken, kewpie mayo
·Lamb Rendang, cumin, toasted coconut, red chilli (DF, MWG)*
·Iman Byaldi eggplant (VE, DF, MWG)*
·Kimchi fried rice, spring onions, seasonal vegetables, soy sauce (MWG, VE, DF)

DESSERT

·Saffron and rhubarb cheesecake (V, MWG)
·Baked pineapple and cherry custard tart (V, N)
·Seasonal fruits (V, MWG, DF)

BEVERAGES

·Pepsi, Pepsi Max
·Lemonade
·Still Water
·Sparkling Water

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MENUS

Wednesday

Minimum 16 guests

COFFEE BREAK

MORNING

·Spiced lamb filo, tomato relish (DF, S)

·Maple and hazelnut praline choux (V, N)

·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Hara bhara kebab, tomato kasundi (VE, MWG, N)

·Ruby chocolate caramel, pistachio frost (V, N)

·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·Sumac spiced roast cauliflower and broccoli, quinoa, preserved lemon, pomegranate dressing (DF, MWG, S, VE)

·Tomato caprese: Medley of tomatoes, boccocini , torn basil, balsamic (MWG, V)

Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Humpty Doo barramundi, lemon butter sauce, crispy capers (A, MWG)

·Pork and veal polpetti, sugo, salsa verde (DF, MWG)*

·Gnocchi, wild mushrooms, spinach, parmesan (V)

·Herb roast potatoes (DF, MWG, VE)*

DESSERT

·Coconut dulce de leche cheesecake (V, MWG, N)

·Mont Blanc, chestnut, meringe crisp (V, N)

BEVERAGES

·Pepsi, Pepsi Max

·Lemonade

·Still Water

·Sparkling Water

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MENUS

Thursday

Minimum 16 guests

COFFEE BREAK

MORNING

·Pork and fennel roll, bush tomato chutney (DF, S)

·Orange and almond friands (V, MWG, N)

·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Rosemary madeleine, passionfruit diplomate (V)

·Pumpkin and spinach calzone (V)

·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·New season Nicola potatoes, streaky bacon, celery, mustard, chives, lemon dressing (MWG, DF)

·Roast pumpkin, feta, cucumber, tomato, chickpeas, witlof, red wine shallot vinaigrette (MWG, V)

Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Harissa spiced chicken skewer, mint yoghurt (MWG)*

·Pan-fried ocean trout, yellow curry, shaved beetroot (A, MWG, DF)

·Scorched corn, pumpkin, red pepper fritter, herb mayo (V, DF, MWG)

·Greens, ginger, garlic, soy sauce (MWG, DF, VE)

DESSERT

·Cherry and mango almond cobbler (V, N)

·Rocky road fudge (V)

BEVERAGES

·Pepsi, Pepsi Max

·Lemonade

·Still Water

·Sparkling Water

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MENUS

Friday

Minimum 16 guests

COFFEE BREAK

MORNING

·Semi-dried tomato and bocconcini arancini, aioli (MWG, N, V)

·Green tea tiramisu (V)

·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Chicken and jalapeno empanada, aioli (N)

·Flowerless chocolate and salted caramel slice (V, MWG)

·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·Mediterranean cauliflower, chickpeas, caramelized red onion, dates, olives, parsley (VE, DF, MWG)

·Fattoush salad: Tomato, cucumber, shallots, radish, soft herbs, crispy pita (DF, VE)

Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Salt bush lamb kofta, mint yoghurt (MWG)*

·Lemon myrtle barramundi, burnt lemon (A, MWG, DF)

·Charred broccolini, garlic, roast capsicum, pomegranate emulsion (MWG, DF, VE)*

·Vegetable paella, eggplant, saffron (VE, MWG, DF)

DESSERT

·Blueberry and orange tart (V, N)

·Coconut lemon gateaux (V, MWG)

BEVERAGES

·Pepsi, Pepsi Max

·Lemonade

·Still Water

·Sparkling Water

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MENUS

Saturday

Minimum 16 guests

COFFEE BREAK

MORNING

·Massaman beef curry puff, minty yoghurt (N)
·Pear and cardamon finacier (V, N, MWG, S)
·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Sacher torte, confit apricot (V, N)
·Korean fried chicken, Gochujang mayo
·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·Brown rice, edamame, red cabbage, hot herbs, sesame dressing (DF, MWG, VE)
·Medley of beetroot, orange, rocket, mint feta (MWG, V)
Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Chicken bulgogi skewers, spring onions (DF, S)*
·Black pepper beef stir fry hokkien noodles (DF)
·Vegetable dumplings, black vinegar, pickled ginger and daikon (DF, VE)
·Roast sweet potato, honey, crispy garlic (MWG, DF, V)

DESSERT

·White chocolate opera gateaux (V, N)
·Plum and frangipane tart (V, N)

BEVERAGES

·Pepsi, Pepsi Max
·Lemonade
·Still Water
·Sparkling Water

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MENUS

Sunday

Minimum 16 guests

COFFEE BREAK

MORNING

·Ratatouille tart, tomato relish (N, V)
·Red velvet eclairs (V, N)
·Seasonal whole fruits (V, MWG, DF)

AFTERNOON

·Beetroot arancini, aioli (V, N)
·Portuguese tart, lavender caramel (V, N)
·Seasonal whole fruits (V, MWG, DF)

LUNCH

SALAD

·Mexican bean salad, corn, cucumber, tomatoes, lime dressing (MWG, VE, DF)
·Radicchio, fennel, rocket, grapefruit, parmesan (MWG, V)
Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Crispy fried fish (M)
·Pulled pork (MWG)
·Soft shell taco and accompaniments (VE)
·Three cheese pasta bake, zucchini, eggplant (V)*

DESSERT

·Chocolate raspberry tonka bean cake (V, MWG, N, S)
·Lemon myrtle, ricotta cheese brown betty (V, N)

BEVERAGES

·Pepsi, Pepsi Max
·Lemonade
·Still Water
·Sparkling Water

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Barista Coffee Cart

ALL DAY BARISTA COFFEE CART
Maximum 50 guests - $1,000 inclusive of coffee

CART HIRE PER HOUR
Maximum 50 guests - $300 per hour plus coffee
on consumption at $6 a cup

ADDITIONAL BARISTA
For groups with 50-100 guests - $200
Groups with over 100 guests will require an additional cart

Additional Coffee Break Items

$12 per item | Minimum 10 items

SWEET

·Red velvet, white chocolate and cranberry cookies (V)
·Triple fudge chocolate coconut brownies (V)
·Matcha coconut with dried raspberries cookies (V)
·Caramel and chocolate tart (V, N)
·Double chocolate cookies (V)
·Strawberry hazelnut frangipane tart (V, N)
·Rocky Road and cranberry cookies (V, S)
·Salted caramel and chocolate éclair (V, N)
·Oatmeal and date cookies (V)
·Lemon and lime cheesecake (V, MWG)

SAVOURY

·Pork and fennel rolls (S)
·Sweet potato empanada (V)
·Lamb spicy filo (S, DF)
·Semi-dried tomato and bocconcini arancini (MWG, V, N)
·Butter chicken pie
·Pumpkin and spinach calzone (V)
·Massaman beef curry puff
·Moroccan fried cauliflower (MWG, VE)

HEALTHY

·Coconut yogurt with mango and coconut (V, MWG, DF)
·Porcini mushroom popcorn (V, MWG, DF, N)
·Dried fruit and nut mix (V, MWG, DF, N, S)
·Tom yum spiced nuts with kaffir lime (V, MWG, DF, N, S)
·Protein oats and date balls (V, DF, N)

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Coffee Break Upgrade Options

Minimum 20 guests

BAGEL BAR

$20 per person

·Smashed avocado, feta and parsley (V, S)
·Salmon, cream cheese, cucumber and dill (I, S)
·Tomato, avocado, radish, rocket, herbed labneh (V, S)
·Mortadella, salami, provolone, gherkins, dijon (S, N)

BRANDED CHOCOLATE CUPCAKES

$15 per person

·Choice of large chocolate, vanilla or mixed berry cupcakes with company logo (V)

HEART SMART

$20 per person

·Dark chocolate with dried fruit and nuts (V, MWG, N)
·Banana bread with cashew butter (V, N)
·Oat milk bircher muesli with berries (V, DF, N)
·Pomegranate, rose and banana smoothie (V, DF)

REJUVENATE AND RECHARGE SMOOTHIE BAR

$20 per person

·House crafted energy bar with dark chocolate, puffed rice, dried fruits and pomegranates (V, DF, N, S)
·Chia seed pudding with seasonal fruits (V, DF, N, S)
·Glowing Green: Baby spinach, cucumber, coconut water smoothie (V, MWG, DF, N, S)

CANDY SHOP

$25 per person

·Salted caramel popcorn (V, MWG)
·Churros with chocolate sauce (V, N, S)
·Lolly jars



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Canapés

1 Hour - $50 per person (3 cold, 3 hot) | 2 Hours - $70 per person (3 cold, 3 hot, 2 substantials, 2 dessert)
3 Hours - $90 per person (4 cold, 4 hot, 3 substantial, 2 dessert)
Minimum 20 guests

COLD

·Cured Salmon, blinis, herb creme fraiche, micro herb (A)

·Appellation Oyster, finger lime mignonette (MWG, DF, A)

·Reared Duck Breast, potato hash, truffle mayo (MWG)

·Vegan Sushi, soy sauce, pickled ginger (VE, MWG)

·Roast Vegetables, hummus tart, salsa verde (VE)

·Scallop Tartare, pineapple salsa, citrus dressing (M, MWG, DF)

·Asian Pulled Chicken, mini crumpet, hoisin mayo

·Avocado mousse, charcoal cone (V, N)

HOT

·Harissa Spiced Chicken Skewers, mint yoghurt (MWG)

·Mini Hawaiian Pizzette

·Tomato, Cheese and Saffron Arancini, saffron aioli (V, MWG)

·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 (MWG, A)

DESSERT

·Blueberry Lemon Fudge Cremeux, Davidson plum dust (MWG, V)

·Bitter Sweet Espresso Chocolate Gateau, crispy pearl, freeze dried raspberry (MWG, V, N)

·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 butterscotch (V, N)

·Flourless Chocolate Macadamia Cake, wattle seeds (MWG, V, N)

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Chef Stations

Minimum 40 guests

ANTIPASTI BAR | $45pp

·Salami, mortadella, prosciutto, flame roasted and pickled vegetables (N)

·Olives, olive oils, crackers and breads

VEGETARIAN | $40pp

·Charred Mediterranean vegetables, pickled vegetables

·Hummus, beetroot and baba ghanoush dips

·Apple cinnamon crackers, beetroot and fennel crackers

CHEESE BAR | $50pp

·Brie cheese, blue cheese, cheddar

·Fried figs, grapes, crackers and breads

INDIAN BAZAAR | $45pp

·Butter chicken, rice, poppadums with mint chutney

·Vegetable samosa, tamarind sauce

·Vegetable biryani, aromatic spices and herbs

GYOZA AND DIM SUM BAR | $55pp

·Prawn gyoza, crab and spinach dim sum, beef dim sum, vegetable dim sum (M)

·Soy sauces, Chinese vinegar, pickled vegetables

SEAFOOD SELECTION | $75pp

·Peeled Australian prawns, scallops with wakame, oysters served with condiments (A)

BAO BUN BAR | $75pp

·Choice of crispy chicken or pulled beef

·Spicy slaw, chilli oil, sirarcha aioli, pickled vegetables, soy sauce

DESSERT STATION | $55pp

·Eton Mess: Pre-cracked meringue, choice of chantilly or cream, selection of berries

Upgrade to a live station for $250 per station (up to 2 hours, maximum)



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GRAZING STATION

Minimum 20 | $65 per person

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

·Salami, mortadella, prosciutto, flame roasted and pickled vegetables (N)

·Charred Mediterranean vegetables, pickled vegetables, hummus, beetroot and baba ghanoush dips

·Olives, olive oil, crackers and breads

LATE NIGHT AFTER PARTY

$15 per person

·Mini BLTs: Bacon, lettuce and heirloom tomatoes

·Buffalo chicken wings

·Fried chicken slider, milk bun, cucumber, daikon, Gochujang mayonnaise

·Mini Cheeseburgers: Beef, cheese, pickles and tomato sauce

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Plated Menu

Two course set menu: $95 | Three course set menu: $125
Two course alternate menu: $110 | Three course alternate menu: $135 | Minimum 20 guests

ENTRÉE

·Sydney Grazer-House chicken terrine, muscatel & peach chutney, crostini (N)

·Chermoula lamb loin, eggplant puree, pickled cucumber, apple balsamic (MWG, DF, S)

·Otway pork belly, Nam Jim, green mango & papaya salad (MWG, DF, S)

·Tuna tataki, bonito mayo, burnt citrus segment, baby radish, togarashi (I, MWG, S)

·Smoked heirloom tomato, burrata cheese, salsa verde, pate feuilletee (V, N)

·Four Pillars gin, cured salmon, cucumber, sauce vierge, Murray cod roe, dill cream (A, MWG, DF)

·Beetroot tartare, walnuts, French mustard, coconut yoghurt, beetroot crisp (DF, N, S, VE)

MAIN

·Humpty Doo barramundi, Asian greens, coconut coriander broth, herb salad (A, MWG, DF)

·Grilled beef fillet, pomme au gratin, asparagus, pink peppercorn jus (MWG)

·12-Hour braised beef cheek, pomme puree, roast Dutch carrots, red wine jus (MWG)

·Honey cider glazed pork cutlet, basque piperade, sweet potato crisp, jus (MWG)

·Tuscan bean ravioli, sugo, basil, crispy kale (N, DF, VE)

·Tarragon rubbed chicken breast, carrot & ginger velouté, quinoa, crispy leeks (MWG, DF)

·Pumpkin & ricotta gnocchi, pumpkin two ways, wilted spinach, goats curd (V, N)

DESSERT

·Chocolate délice, passionfruit compote, pistachio crumbs, yuzu chantilly (MWG, N, V)

·White chocolate & cream cheese gateaux, lemon textures, fresh berries (V, MWG)

·Coconut & yoghurt dacquoise, madeleine, berry curd, burnt apricot (N, V)

·Dark chocolate & avocado cremeux, confit pineapple, pineapple coulis (DF, VE)

·Matcha & cherry chocolate tart, double cream, forest berries (N, V)

·Eton Mess, meringue, berry coulis, macaroon (MWG, V)

CHILDREN'S MEALS

Two course $60 per child | Three course $70 per child

ENTRÉE

·Pumpkin and spinach calzone

·Chicken and mushroom filo

·Vegetable fingers and hummus (V, MWG, DF)

·Crumbed calamari with ketchup mayonnaise (M)

MAIN

·Margherita pizza (V)

·Spaghetti bolognaise

·Chicken chippies, fries and vegetables

·Cheeseburger and chips

·Chicken schnitzel with chips and salad

DESSERT

·Fruit salad and berry coulis (V, MWG, DF)

·Ice cream and brownie sundae (V, N)

·Watermelon popsicles (V, MWG, DF, S)

Origin of Seafood: A Australian | I Imported | M Mixed Origin
DF Dairy Free | MWG Made Without Gluten | N Contains Nuts | S Contains Seeds | V Vegetarian | VE Vegan | *Not included in small DDP

Buffet Essential

Minimum 50 | $110 per person

SALAD

·Green leaf, pea, baby cucumber, mint, parsley, pepitas, dill salad (MWG, S, VE, DF)

·Pumpkin, brown rice, salad, prunes, almonds, mint, turmeric cashew cream dressing (MWG, N, VE, DF)

·Green mango, coriander, mint, parsley, cucumber, roast beef, sesame seed, kaffir lime and ginger dressing (MWG, DF, S)

·Pearl cous cous, harissa dressing roasted sweet potato, roasted red onion and baby spinach (DF, MWG, VE)

Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Tasmanian salmon with lemon and parsley salsa (A, MWG, DF)

·Chicken cacciatore with capsicums, olives and herbs (MWG, DF)

·Pumpkin tagine, chickpeas, green olives, dried fruit, preserved lemon (MWG, DF, VE)

·Lamb shoulder, black barley, parsley and preserved lemon gremolata (DF)

·Charred vegetables (VE, MWG, DF)

·Garlic and herb roasted potatoes (VE, MWG, DF)

DESSERT

·Coconut meringue with pina colada cream (V, N)

·Fruit tartlet (V, N, S)

·Dulce de leche chocolate tart (V, N)

·Strawberry hazelnut frangipane tart (V, N)

·Matcha chocolate brownies (V, N)

·Seasonal fruits (V, MWG, DF)

Buffet Elevate

Minimum 50 | $130 per person

SALAD

·Iceberg lettuce, olives, semi dried tomato, parmesan prosciutto (MWG)

·Baby cos, cucumber, green onion, cherry tomato, radish, parsley, mint, pita, sumac, olive oil and lemon juice (DF, VE)

·Buckwheat, pomegranate and roasted carrot tabbouleh (V, DF, N, S)

·Soba noodle, soya bean, avocado, watermelon radish, mint sesame and ginger dressing (V, DF, S)

Salad dressings: Green Goddess, Chimmi Churri, Balsamic Olive Oil

MAINS

·Herb garlic roasted striploin with honey dijon jus, herb gremolata (MWG, DF)

·Barramundi with zucchini ribbons and dill (A, MWG, DF)

·Charred lamb kofta with mint yoghurt (MWG)

·Pumpkin katsu curry, sticky rice and pickles (DF, VE)

·Lemongrass poached chicken breast (MWG, DF)

·Charred vegetables (MWG, DF, VE)

·Garlic and herb roasted potatoes (VE, MWG, DF)

DESSERT

·Coconut meringue with pina colada cream (V, N)

·Fruit tartlet (V, N, S)

·Dulce de leche chocolate tart (V, N)

·Strawberry hazelnut frangipane tart (V, N)

·Matcha chocolate brownies (V, N)

·Seasonal fruits (V, MWG, DF)

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Incredible Occasion

Served Family Style
Minimum 14 guests | Maximum 30 guests

ASIAN | $150 per person

·Scallops with wakame (M)
·Oysters, green onion oil and soy dressing (A)

·Green mango, coriander, mint, parsley, cucumber, sesame tofu, kaffir lime and ginger dressing (V, MWG, DF, S)
·Soba noodle, soya bean, avocado, watermelon radish, mint sesame and ginger dressing (V, DF, S)

·Lemongrass poached chicken breast (MWG, DF)
·Yellow vegetable and tofu curry (V, MWG)
·Char siu pork, pickles, hoisin and steamed bao buns (DF, N, S)
·Pumpkin katsu curry, sticky rice and pickles (VE, DF)

·Mango coconut almond tart (V, N)
·Hazelnut chocolate puff (V, N)
·Seasonal fruits (V, MWG, DF)

ITALIAN | $150 per person

·Scallops baked with tomato, parsley, parmesan and olive oil (M, MWG)
·Oysters with Italian vinaigrette (A, MWG, DF)

·Beetroot, orange, rocket and walnut salad (V, MWG, DF, N)
·Rocket, pumpkin, semi dried tomato and pumpkin seed (VE, MWG, DF, S)
·Green bean, fig, feta, mint, sunflower seeds (V, MWG, S)
·Buffalo mozzarella, heirloom tomatoes, basil pesto, olive oil (V, MWG, N)

·Salmon with salsa verdi (A, MWG, DF)
·Mushroom and mozzarella arancini (V, MWG)
·Potato gnocchi, brown butter, sage, crème fraîche (V, N)
·Chicken cacciatore with capsicums, olives and herbs (MWG, DF)

·Tiramisu bowls (V)

MODERN AUSTRALIAN | $180 per person

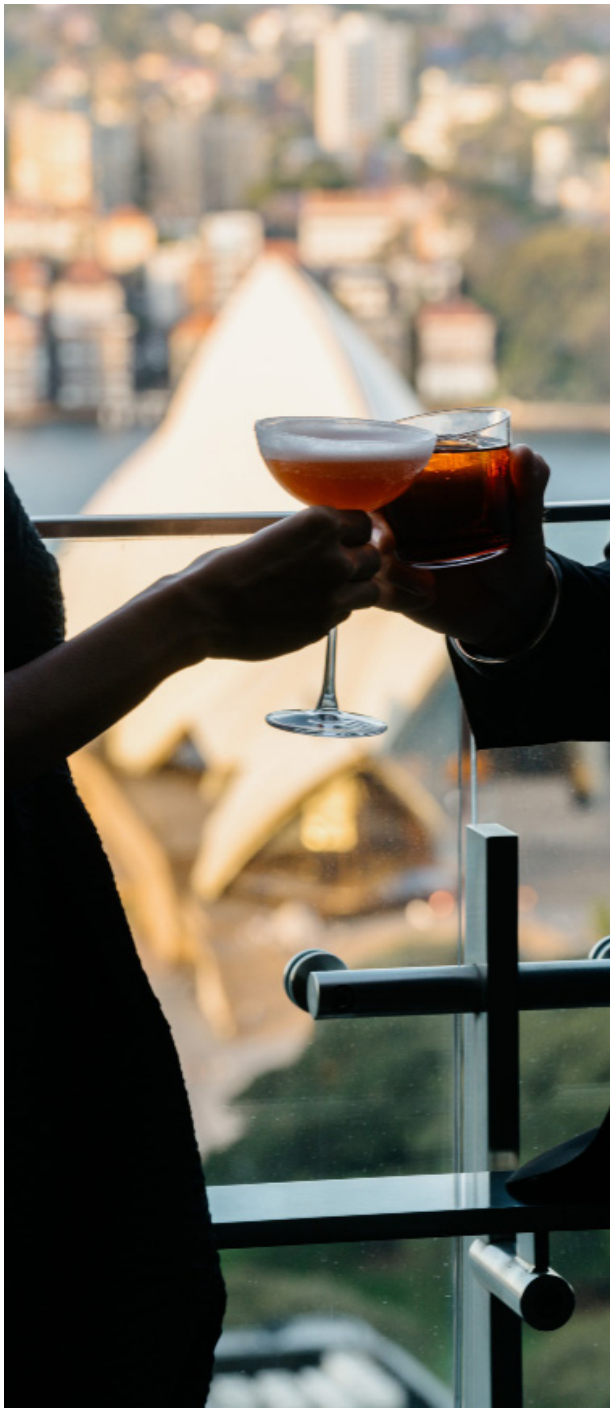
·Peeled Australian prawns (A)
·Scallops with garlic and herb butter (M, MWG)
·Oysters with mignonette (A, MWG, DF)
·Lemons, seafood sauces

·Roasted carrot, feta and honey, pepitas, dried sour cherries, micro herbs (V, MWG, N, S)
·Baby cos, cucumber, green onion, cherry tomato, radish, parsley, mint, pita, sumac, olive oil and lemon juice (V, MWG, DF, N, S)
·Raw beetroot with fresh orange, feta and mint salad (V, MWG)

·Barramundi with tomato, toasted coriander seeds and chive (A, MWG, DF, S)
·Lamb shoulder, black barley, raisins, crushed macadamias, lemon myrtle dressing (DF, N, S)
·Herb garlic roasted striploin with honey dijon jus, herb gremolata (MWG, DF)
·Garlic and herb roasted potatoes (V, MWG, DF)

·Hibiscus pavlova with passionfruit and berries (V, MWG)
·Raspberry polenta cake and orange frosting (V, MWG, N)
·Seasonal fruits (V, MWG, DF)

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Beverage Packages

CLASSIC

$55 per person for 1 hour
$10 per person per additional hour

BUBBLES

·Bimbadgen Semillon Brut, Hunter Valley, AU

WHITE

·Bimbadgen Semillon Sauvignon Blanc, Hunter Valley, AU

·La luna Pinot Gris, Hunter Valley, AU

ROSÉ

·Bimbadgen “Growers” Tempranillo, Hunter Valley, AU

RED

·Tempus Two Varietal Pinot Noir, South AU

·La Luna Shiraz, Hunter Valley, AU

BEER & CIDER

·Asahi Super Dry 5%, JP

·4 Pines Pale Ale 5.1%, NSW AU

·Cascade Premium Light 2.4%, TAS AU

·Asahi Super Dry 0.0%

·Willie Smith, ‘Bone Dry’ Apple Cider 5.4%, TAS AU

PREMIUM

$65 per person for 1 hour
$10 per person per additional hour

BUBBLES

·NV Bimbadgen Cuvee, Hunter Valley, AU

WHITE

·Penfold Koonunga Hill Autumn Riesling, South Eastern AU

·Bimbadgen “Growers” Chardonnay, Hunter Valley, AU

ROSÉ

·Bimbadgen “Growers” Tempranillo, Hunter Valley, AU

RED

·In Dreams Pinot Noir, Yarra Valley, AU

·Yangarra Circle Shiraz, McLaren Vale, AU

BEER & CIDER

·Asahi Super Dry 5%, JP

·4 Pines Pale Ale 5.1%, NSW AU

·Cascade Premium Light 2.4%, TAS AU

·Asahi Super Dry 0.0%

·Willie Smith, ‘Bone Dry’ Apple Cider 5.4%, TAS AU

DELUXE

$95 per person for 1 hour
$10 per person per additional hour

BUBBLES

·NV G.H. Mumm, Cordon Rouge Brut, Reims

WHITE

·Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ

·The Other Wine Co Pinot Gris, Margaret River, AU

·Rising, Chardonnay, Yarra Valley, AU

ROSÉ

·Chateau Minuty de Minuty, Côte De Provence

RED

·Grasshopper Rock Pinot Noir, NZ

·Whistler Wine Estate Cabernet Sauvignon, Barossa Valley, AU

·John Duval Concillo Shiraz, Barossa Valley, AU

BEER & CIDER

·Asahi Super Dry 5%, JP

·4 Pines Pale Ale 5.1%, NSW AU

·Cascade Premium Light 2.4%, TAS AU

·Asahi Super Dry 0.0%

·Willie Smith, ‘Bone Dry’ Apple Cider 5.4%, TAS AU

All beverage packages include unlimited soft drink.
Non-Alcoholic beverage package is available $40 per person: Includes soft drinks and juices