

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian

I INTERCONTINENTAL MEETINGS.

COFFEE AND TEA

Freshly brewed coffee, Ronnefeldt Teas	\$8.00
With bakery items, additional	\$6.00
Continuous Freshly brewed coffee, Ronnefeldt Tea	\$20.00
With biscuits, additional	\$10.00

NESPRESSO COFFEE

Nespresso coffee made to order	\$9.00
Add to your Meetings Package for	\$2.00
Continuous Nespresso coffee made to order	\$20.00

BARISTA STATION

Allow our InterContinental Barista to create made to order coffee	\$3.00
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Prices are per person per break up to 30 minutes unless continuous

MINI BREAKFAST OPTIONS

- ✂ Seasonal fruit salad shots, berries
 - Fruit bread, butter
 - Toasted banana bread with fresh banana and vanilla mascarpone
 - Selection of house-baked pastries, muffins
 - ✓ Strawberry, mint yoghurt shots
 - ✂ Rhubarb, bircher muesli parfait
- Additional \$6.00 per person**

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COFFEE & TEA | NESPRESSO COFFEE | MINI BREAKFAST OPTIONS | MORNING & AFTERNOON TEA OPTIONS | HIGH TEA | TAILORED TEA BREAKS | SANDWICHES



MORNING & AFTERNOON TEA

With our chef's daily selection of seven different morning and afternoon tea offerings, you'll enjoy a new variety each day.

All offerings are accompanied by freshly brewed coffee and a selection of Ronnefeldt Teas.

| of 4 ►

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

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ADDITIONAL ITEMS

Please select one additional item for your morning and afternoon tea break to add to your daily chef selection.




Sweet

-  Traditional scones with clotted cream and jam
Almond raspberry tart
-  ANZAC cookies
Traditional Italian tiramisu
-  Rhubarb crumble
Oatmeal dry mango cookies
Triple chocolate cookies
-  Traditional Australian lamingtons
Orange blossom short bread

Savoury

-  Ratatouille ricotta tart with eggplant cream
-  Smoked salmon wrap with ricotta and preserved lemon
Chicken and leek pie
Triple cheese tart
-  Vegetable spring roll with sweet and sour sauce

Healthy

-  Seasonal fruit platters
-  Watermelon slice with honey
-  Chunky pineapple with mint and roasted sesame seeds
Rhubarb berry compote
Bircher muesli with organic oats and green apple
Passionfruit yoghurt shot with walnut crumble

I INTERCONTINENTAL MEETINGS.

MONDAY

Morning Tea

- ✓ ANZAC cookies with chantilly cream
- Triple chocolate and berry muffin

Afternoon Tea

- Mango poppy seed cheesecake
- ✎ Prosciutto olive muffin with pesto cream

\$15.00 per person, per break

TUESDAY

Morning Tea

- ✓ Traditional Australian lamington with Cutaway Creek jam
- Berry friands

Afternoon Tea

- Chocolate nut brownies
- ✎ Turkish lamb peanut pide with coriander dip

WEDNESDAY

Morning Tea

- ✓ Malfroy's honey-toffee tart
- ✎ Traditional Baklava

Afternoon Tea

- Cinnamon apple crumble with whipped cream
- ✓ Green asparagus salmon fritters with smoked capsicum jam

\$15.00 per person, per break

THURSDAY

Morning Tea

- ✓ Organic macadamia caramel slice
- Rhubarb crumble

Afternoon Tea

- ✎ Traditional Austrian Linzer torte
- ✓ Japanese pumpkin ricotta quiche with tomato chutney

◀ 3 of 4 ▶

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

COFFEE & TEA | NESPRESSO COFFEE | MINI BREAKFAST OPTIONS | MORNING & AFTERNOON TEA OPTIONS | HIGH TEA | TAILORED TEA BREAKS | SANDWICHES

FRIDAY

Morning Tea

- 🍪 Black forest cake with cherry
- Banana chocolate chip bread

Afternoon Tea

- Flourless orange cake with honey mascarpone
- ✓ Mushroom and cheese roll with hummus

\$15.00 per person, per break

SATURDAY

Morning Tea

- Orange blossom short bread
- Triple chocolate chip cookies

Afternoon Tea

- ✓ Cranberry rocky road
- ✓ Ratatouille ricotta tart with eggplant cream

SUNDAY

Morning Tea

- 🍪 Baby doughnuts
- Bourbon vanilla profiterole

Afternoon Tea

- Coffee caramel Swiss roll
- ✓ Spinach ricotta pasties

\$15.00 per person, per break



TRADITIONAL HIGH TEA

An exquisite afternoon tea served either buffet style or on elegant 3 tiered stands.

Includes a glass of sparkling upon arrival, along with your choice of Ronnefeldt tea, filter coffee or a refreshing iced tea freshly prepared using a selection of Ronnefeldt tea leaves.

Refer to the following page for some of the delights on offer.

\$55.00 per person, or add to your Meeting Package for
\$30.00 per person

| of 2 ►

TRADITIONAL HIGH TEA

Savoury

Traditional plain and fruit scones

Homemade mini chicken and beef pie

✓ Homemade mini vegetarian pasties or quiches

🌍 Belgian waffles and crepes

All served with condiments

✂ Smoked salmon mascarpone sandwich with preserved lemon and honey on whole wheat bread

Wagyu beef sandwich with watercress and seeded mustard on sour dough

✓ Egg, thyme and red onion sandwich on rye bread

Prawn and rocket wrap with preserved lemon

International and Australian cheese selections with French baguette

✂ Seasonal fruit platter with berries

Sweet

🌍 Raspberry macaroons

Bergamot orange blossom macaroons

Bitter chocolate orange gateau

✓ Opera slice

Strawberry chocolate tart

Passion fruit meringue tart

Mini grenadine cupcake with molasses

🌍 Esterhazy slice

Organic macadamia nut slice

Vanilla cream brûlée

✓ Berry pavlova



TAILORED TEA BREAKS

Looking for a more substantial break, select from one of our Tailored Tea Breaks to meet your need.

Each break option includes continuous replenishment for up to 30 minutes.

Served with freshly brewed coffee, tea and fresh orange juice.

Hunter Valley

-  Prosciutto bocconcini and rocket on kalamata olive slice
-  Grape vine Ashes brie cheese tart
- Bircher muesli with organic oats and green apple
-  Sliced watermelon, honey and mint
-  Rhubarb berry compote and vanilla yoghurt
- Cinnamon apple crumble with whipped cream

\$35.00 per person

MINIMUM 25 PERSONS

| of 3 ►

TAILORED TEA BREAKS

Blue Mountain

- ✂ Mild smoked wild river trout, preserved lemon, cream cheese on brioche
- ✓ Forest mushroom and cheese roll with hummus
- ✂ Sliced seasonal fruit
- Organic muesli bar with dried fruit
- Mango poppy seed cheesecake
- ✓ Malfroy's honey-toffee tart

\$35.00 per person

Minimum 25 persons.

Bondi Beach

- Double smoked ham watercress wrap with seeded mustard dip
- ✓ Chicken and leek pie with organic tomato sauce
- Mango passionfruit smoothie
- ✂ Chunky pineapple honey roasted sesame
- Chocolate nut brownie
- Flourless orange cake with orange blossom syrup

Botanic Garden

- ✓ Char-grilled vegetable hummus and ricotta on organic fitness bread
- Green asparagus salmon fritters with smoked capsicum jam
- Seasonal fruit salad with cassis caviar and fresh mint
- ✂ Beetroot, carrot, mango booster
- Rhubarb jelly with vanilla panacotta
- Banana chocolate chip bread

\$35.00 per person

MINIMUM 25 PERSONS

The Rocks

- ✓ Bacon whole wheat bread roll
- Corn fritter tomato jam and Binnorie feta
- Bircher muesli with organic oats, green apple and raisins
- ✂ Seasonal fruit platter with berries
- Assortment of flavoured Yalla yoghurts
- Toasted banana bread with vanilla mascarpone
- ✓ Ricotta hotcakes with Malfroy's honey comb syrup

TAILORED TEA BREAKS

- ✔ Australian cheese plate with crackers, muscatel, dried fruits and nuts
- ✔ Assortment of finger sandwiches, bread rolls and wraps
- ✂ Smoked salmon with preserved lemon Labna caper berries and watercress
- ✔ Anti-pasto platters with grilled vegetables, feta and French baguette
- ✔ Peking duck pancake with hoi sin sauce shallots and cucumber
- ✔ Beef curry pie with organic tomato sauce
- ✔ Turkish lamb peanut pide with coriander dip
- ✔ Japanese pumpkin ricotta quiche with tomato chutney
- 🌍 Vegetarian spring roll with sweet chilli sauce

Additional items, \$4.00 per person per item

◀ 3 of 3

I INTERCONTINENTAL MEETINGS.



SANDWICHES

Assortment of finger sandwiches platter (3 pieces per person)	\$12.00
Australian cheese platter (per person, minimum 8 persons)	\$15.00
Assorted gourmet sandwiches (3 pieces per person)	\$15.00

SEASONAL FRUIT

Fruit platter (per person, minimum 10 persons)	\$5.00
Deluxe fruit platter (per person, minimum 10 persons)	\$8.00

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

COFFEE & TEA | NESPRESSO COFFEE | MINI BREAKFAST OPTIONS | MORNING & AFTERNOON TEA OPTIONS | HIGH TEA | TAILORED TEA BREAKS | SANDWICHES



BREAKFAST INDULGENCE

Fresh orange juice

- ✂ Sliced seasonal fruit platter
- ✂ Berry smoothie and Yalla natural yoghurt
- ✂ Bircher muesli made with organic oats, green apple and raisins

Selection of bakery items - croissants, Danish pastries, muffins and banana bread

Assorted cereals, organic muesli mix, nuts, dried fruit served with full cream and skim milk

Selection of preserves and wild honey

Freshly brewed coffee and a selection of Ronnefeldt teas

\$30.00 per person

MINIMUM 25 PERSONS. BUFFET OR SHARED TABLE SETTING



HOT BREAKFAST

- ✓ Grape vine Ashes brie cheese tart, pesto roasted tomato, hummus, grilled asparagus and rocket salad
Two poached eggs on brioche with blood plum hollandaise, corn-feta fritter, bacon, tomato jam and grilled zucchini
- 🍳 Traditional eggs benedict with crispy American bacon, hollandaise broccolini and roasted honey pumpkin
- ✓ Scrambled eggs, pesto roasted tomato, double smoked bacon, chicken and grain mustard sausage and warm brioche
Char-grilled beef fillet (80gm) with poached egg, rosemary chat potatoes, pesto roasted tomato and truffle aioli
- ✂ Scrambled eggs with smoked King salmon, shaved fennel, herb roasted potato, confit cherry tomatoes and olive sourdough fingers
Grilled vegetable quiche, grain mustard chicken sausage with rissole potato bocconcini and avocado salad

\$12.00 supplement per person per item when ordering the Continental or Indulgence Breakfast
or \$23.00 per item per person

WORKING BUFFETS

Our team of passionate chefs have created the following working lunch menu when selecting Meetings Package A.

Please select 3 items from the Gourmet Sandwiches, 2 salads, 2 hot dishes and 2 desserts for your guests to enjoy.

Alternatively Cafe Opera with its market-fresh offerings on the buffet is available for you to select.

1 of 3 ►

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

WORKING BUFFETS A | GOURMET DELI | WORKING BUFFETS B | A TASTE OF AUSTRALIA BUFFET | A TASTE OF ITALY BUFFET | A TASTE OF ASIA BUFFET | ULTIMATE BANQUET

WORKING BUFFETS

Gourmet Deli

Gourmet Sandwich Selection (Please select 3 items)

- ✂ Honey glazed turkey breast with char-grilled zucchini, hummus and cos lettuce
- Italian salami with sun dried tomato pesto, cornichon and red onion
- Roasted white river beef with pommery mustard aioli, tomato and parmesan flakes
- Smoked salmon with preserved lemon mascarpone, cucumber and capers
- ✂ Prawn celery salad with coral lettuce and beetroot relish
- Tuna egg salad with ricotta, eggplant caviar and avocado
- 👉 King Island brie with organic macadamia cream, raspberry paste
- ✓ Char-grilled vegetable with Persian feta, tabouli and garlic cucumber dip
- Double smoked ham with pesto, pickled corn and char-grilled capsicum
- French duck liver pate with currant relish
- 👉 Gourmet sandwich selection will include; wraps, focaccia, French baguette, organic bread rolls, olive bread, rye and multigrain bread

Salad Selection (Please select 2 items)

- Smoked corn fed chicken penne salad with avocado, red onion, corn and grilled pineapple
- ✓ Honey roasted butternut pumpkin pearl cous cous salad with rocket, pesto, toasted almonds and semi dried apricots
- Beet and carrot salad with marinated feta, orange segments and baby spinach leaves
- Chickpea and crisp prosciutto salad with capsicum, tahini and coriander
- ✂ Smoked salmon and orzo salad with char-grilled zucchini, caper berries and rocket
- Sugar snap pea salad with Quinoa, honey glazed ham, roasted onion and crispy focaccia
- ✓ Soba noodle tofu salad with pickled ginger, soy glazed shitake and sesame seed
- Classic Greek salad with white beans, fried haloumi and capers

WORKING BUFFETS

Gourmet Deli

Hot Selection (Please select 2 items)

Triple cheese ratatouille tart with onion jam

Curry beef pie with cumin aioli

👉 Chicken pie with mashed peas

Coriander and lime marinated lamb skewers with hummus dip

Chicken and chorizo frittata with Kalamata olives and roasted capsicum

Green asparagus goat's cheese quiche with tomato relish

👉 Thai fishcake with char-grilled pineapple coriander chutney

👉 Moroccan style lamb kofta on sugarcane with garlic yoghurt

Sweet Selection (Please select 2 items)

Rhubarb and berry crumble with pistachio creme anglaise

Strawberry tiramisu with salted caramel sauce

👉 Black forest style cake with cherry ganache sauce

White chocolate passionfruit mousse with soft panacotta

✂️ Seasonal fruit platter with seasonal berries

\$60.00 per person

MINIMUM 25 PERSONS

◀ 3 of 3



WORKING BUFFETS

Our Team of passionate chefs have created 3 working lunch menus for you to choose from when selecting Meetings Package B.

Alternatively Cafe Opera with its market-fresh offerings on the buffet is available for you to select.

| of 4 ►

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

WORKING BUFFETS A | GOURMET DELI | WORKING BUFFETS B | A TASTE OF AUSTRALIA BUFFET | A TASTE OF ITALY BUFFET | A TASTE OF ASIA BUFFET | ULTIMATE BANQUET

WORKING BUFFETS

A Taste of Australia



Cold Selection

Penne salad with smoked chicken, avocado, celery and red onion

Slow roasted peppered beef with confit pumpkin, rocket, feta, pine nut salad

✂ Fennel and salmon salad with preserved lemon bush tomato dressing

✓ Beet and carrot salad with marinated feta, orange segments and baby spinach leaves

Hot Selection

Roast lamb marinated with shallots and rosemary, garlic confit and parsnip

✂ Lemon myrtle grilled barramundi, corn purée and orange caper gremolata

Vegetarian rosti, pesto ricotta

Sweet Selection

Banana cheesecake with softened salty caramel

Macadamia nut slice

Passionfruit meringue

✂ Sliced fruit platter with berries

\$65.00 per person

MINIMUM 25 PERSONS

◀ 2 of 4 ▶

WORKING BUFFETS

A Taste of Italy



Cold Selection

Bononcini semi dried tomato salad , fried coppa, black olives and rocket

Prosciutto, char-grilled zucchini, Turkish croutons and pesto

✂ Smoked salmon, orzo, caper berry salad with watercress and wine vinegar dressing

✓ Chargrilled vegetable frittata, with truffle aioli and parmesan

Hot Selection

✓ Orecchiette, mushroom, cream, sage with pine nuts and green asparagus

Lime and thyme marinated chicken, preserved lemon, broccolini and Barolo jus

✂ Atlantic salmon, chermoula, orange tomato gremolata
Pumpkin and sun-dried tomato calzone with saffron dip

Sweet Selection

Tiramisu with coffee mascarpone cream

Mini cannoli with pistachio custard

Vanilla crème caramel with orange blossom crunch and strawberry

✂ Sliced fruit platter with berries

\$65.00 per person

MINIMUM 25 PERSONS

WORKING BUFFETS

A Taste of Asia



Cold Selection

- ✂ Prawn, avocado, sweet chilli, sugar snap pea salad with pickled ginger and soy
- ✓ Asian vegetable Soba pear salad broccoli sesame honey dressing
- Peking duck pancakes, plum sauce, shallot and cucumbers

Hot Selection

- ✓ Char-grilled tofu, ponzu bok choy and roasted onion
- ✂ Teriyaki grilled salmon, ginger broccoli and roasted sesame seeds
- Thai green chicken curry with lemongrass, roasted cashews and seasonal greens
- Pork dim sum with sweet soy

Sweet Selection

- Cherry custard tarts
- ✂ Seasonal fruit
- Green tea white chocolate cake with lychee
- Sesame and nut opera slice with coconut cream
- Mango cream rice terrine with pistachio and honey

\$65.00 per person

MINIMUM 25 PERSONS



ULTIMATE BANQUET

Entrée

- 🌍 Smoked salmon with Labna watercress preserved lemon and shaved fennel
- ✔️ Prosciutto, pesto marinated bocconcini, organic olive bread croutons
- ✂️ Green lip mussels, chilli, coriander dressing
- Selection sushi rolls with pickled ginger, wasabi and soy
- Duck liver pate with toasted brioche and fig jam
- ✔️ Smoked kangaroo panzanella, lemon dressing

| of 4 ►

I INTERCONTINENTAL MEETINGS.

Salads

- ✓ Balsamic roasted beetroot, sweet potato and char-grilled onion salad with cassis dressing
Marinated forest mushrooms, asparagus and goats cheese salad, confit garlic dressing
- ✂ Thai shrimp salad with ginger, cucumber and coriander
Potato, pimento, blue cheese salad with orange chorizo chipotle dressing
Crispy fried tofu, Nam Jim dressing, green snow pea sprouts
Sweet potato, turnip, pumpkin seed and feta salad, balsamic, honey dressing
Mixed leaves salad with char-grilled corn, chermoula, pine nuts, assorted dressings and seasonal condiments

✓ Anti-Pasto Selection

- Char grilled eggplant and zucchini
- Confit garlic marinated red capsicum
- Sun dried tomato
- Balsamic roasted mushroom
- Tzaziki and hummus dips

Seafood Selection

- ✓ Sydney rock oysters
- Tiger prawns
- ✓ Crystal Bay prawns
- Green lip mussels
- ✓ Blue swimmer crab
- Served with condiments of lemon wedges, cocktail sauce and tartare sauce

Main Selection

Lobster bisque with salmon roe, crème fresh and organic bread croutons

12 hour roasted Wagyu rump with cassis Pommery mustard jus from the carvery

Pan fried pancetta wrapped chicken breast, garlic mushrooms, pearl onion and brandy sauce

Roast duck Maryland with Marsala and juniper berries served with chateau potato

✂ Seared barramundi fillets, corn purée, preserved lemon and parsley dressing

Butter chicken curry with chickpea, jasmine rice and poppadums

Oven baked Lamb, pesto polenta, caper berry green olive salsa

✓ Roasted pumpkin, sweet potato, parsnip and carrots with honey glaze and sesame

✓ Chateau potato with red onion, rosemary and oven baked red capsicum

Dessert

Vanilla butter cream and orange cup cake with honey comb

Mocha pastry cream éclairs, chocolate glaze

🌍 Selection of handmade macaroons

Molasses white chocolate mousse cake with candy nuts

✓ Australian cheese selection with condiments, fresh fruit and German handmade organic bread

🌍 Black forest slice with cherry and double chocolate mousse

Banana cheesecake with salted caramel

✂ Seasonal fruit plate with berries

Berry compote

Cassis gateau, ganache mascarpone

I INTERCONTINENTAL MEETINGS.



Additional Options (prices per person)

King prawns	\$12.00
Sydney rock oysters	\$10.00
Smoked salmon	\$10.00
Roast of your choice	\$8.00
Anti-pasto selection	\$6.00
Cheese selection	\$8.00
Fresh fruit	\$5.00

\$99.00 per person

MINIMUM 40 PERSONS

◀ 4 of 4

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | BUFFETS | COCKTAIL RECEPTIONS | MENUS | BEVERAGES

WORKING BUFFETS A | GOURMET DELI | WORKING BUFFETS B | A TASTE OF AUSTRALIA BUFFET | A TASTE OF ITALY BUFFET | A TASTE OF ASIA BUFFET | ULTIMATE BANQUET



INDULGENCE COCKTAIL RECEPTIONS

30 minute package 1 Hot & 2 Cold (per person)	\$22.00
1 hour package 3 Hot, 3 Cold & 1 Dessert (per person)	\$35.00
1.5 hour package 4 Hot, 4 Cold & 1 Dessert (per person)	\$40.00
2 hour package 5 Hot, 4 Cold & 2 Dessert (per person)	\$45.00
3 hour package 5 Hot, 5 Cold, 1 Mini Meal & 1 Dessert (per person)	\$55.00
4 hour package 6 Hot, 4 Cold, 1 Private Chefs Collection, 1 Mini Meal & 2 Desserts (per person)	\$65.00
Additional Canapé items (per item, per person)	\$4.75

I of 5 ►

INDULGENCE COCKTAIL RECEPTIONS

Cold Canapés

- 🌐 Peking duck pancake
Smoked Kangaroo, Persian feta bruschetta
- ✂️ California roll, blue swimmer crab, avocado
Blue fin tuna tartar, lemon cured watermelon and organic ciabatta crisp
- Seared scallop, sweet corn, chorizo salsa, basil chips
- ✂️ Smoked salmon dill brioche blini's, lemon mascarpone
Scallop ceviche, cucumber, chilli, lime, watercress
- ✂️ Cocktail Sydney rock oysters, salmon pearls
Goat's cheese, honey and beetroot macaroon
- ✓ Roasted capsicum, cream cheese, black olive, organic bread croutons
Heirloom tomato, buffalo mozzarella, purple basil on crostini
- ✂️ Tiger prawn Vietnamese rice paper roll, Nam Jim dressing, cilantro
Prosciutto, ricotta, thyme scone, pumpkin seed pesto
Moroccan spiced beef carpaccio on Lavosh with smoked eggplant salsa
- 🌐 Black truffle macaroons with foie gras mousse filling and quince paste

INDULGENCE COCKTAIL RECEPTIONS

Hot Canapés

Lamb, pine nut, olive lady fingers, pomegranate reduction, tzatziki

🍷 Malaysian coconut crusted chicken skewers, satay sauce

Beef teriyaki kebabs, black sesame mayonnaise

🍷 Pork and Chinese cabbage dim sum with ponzu

Thai fish cakes, cucumber and caramel chilli syrup

King salmon nori tempura rolls, soy, mirin reduction

🍷 Cocktail Sydney rock oysters with crunchy bacon gratinated Kilpatrick sauce

Schezuan spiced tempura king prawns, lemon dipping sauce

🍷 Arancini balls with buffalo mozzarella and parmesan, sun-dried tomato pesto

- 🍷 Pumpkin, spinach and tomato calzones with saffron aioli
- 🍷 Wok caramelised vegetarian spring roll, sweet chilli sauce
- Chickpea pommes neuf, confit garlic, blood plum hollandaise
- Goat's cheese, beetroot, caramelised onion tart, candy nuts
- Salt & pepper king prawns, with potato lime aioli
- King crab Pommery mustard cake with gribiche sauce
- Quails breast roasted 'saltimbocca style,' crispy sage
- Shot of Maroon lobster bisque, cognac foam and olive oil crunch

INDULGENCE COCKTAIL RECEPTIONS

Sweet Endings

- 🍷 Rosewater Turkish delight
- Grandmother's lemon meringue tartlets
- Baileys cheesecake, caramelised vanilla almonds
- Mini assorted gelato and sorbet cones
- Assortment of macaroons, chocolate, cassis, caramel, raspberry, pistachio
- Rhubarb and vanilla marshmallow blocks
- Choux buns filled with praline cream
- White chocolate and raspberry mud cakes
- 🍷 Macadamia caramel nut slice
- White and dark chocolate dipped strawberries
- Bitter dark chocolate cake, salted air dried raspberries
- White chocolate cup cake, cream cheese frosting
- Opera slice, gold leaf

Mini Meals

- 🍷 Butter chicken, basmati rice, crisp naan bread, mint cucumber raita
- Thai beef noodle salad, Nam Jim dressing
- Penne puttanesca, shaved Grana Padano parmesan, pesto
- Mini smoked chicken quesadillas, sour cream and avocado salsa, chipotle aioli
- 🍷 Prawn and scallop skewers marinated in lime, lemon myrtle and garlic
- Pumpkin gnocchi, spinach and Bass Strait blue cheese sauce
- Lamb cutlets, kipfler potato chips, beetroot remoulade
- Mini char-grilled chicken caesar salads
- 🍷 Our classic fish and chips, tartar sauce
- 🍷 Blue swimmer crab, preserved lemon, asparagus risotto

Additional Mini Meals \$5.00

PER ITEM, PER PERSON

◀ 4 of 5 ▶



INDULGENCE COCKTAIL RECEPTIONS

Private Chefs Collection

Take your cocktail event to the next level with our selection of live chef cooking stations. Each offering is priced as an additional supplement per person so you may choose to either pick one or enjoy all of the experiences. You may also upgrade your buffet lunch or dinner with any of the below options.

Live oyster shucker; fresh Sydney rock oysters shucked to order served with a range of dressings

Sushi and sashimi hand made to order

Peking duck pancake station made to order

Traditional cavery station, your choice of slow roasted Byron Bay pork leg, 12 hour roasted Wagyu beef topside or honey and plum baked ham served in a warm bread roll with classic sauces and condiments

Chocolate fountain, choose from milk, dark or white chocolate served with marshmallows and fruit skewers

Cupcake decorating station, decorate your own cupcake with a wide variety of frostings and topping

Additional Private Chefs Collection items \$12.00

PER ITEM, PER PERSON. MINIMUM 30 PERSONS

◀ 5 of 5



PLATED LUNCH & DINNERS

Soup Course (per person)	\$12.00
2 Course Set Menu (per person)	\$68.00
3 Course Set Menu (per person)	\$90.00
Alternate Serve	
2 Course (per person)	\$10.00
3 Course (per person)	\$12.00
Sides (Served as 2 large bowls per table of 10)	
Green mixed herb salad (per person)	\$4.00
Seasonal vegetables, herb butter (per person)	\$4.00
Surcharges	
Saturday (per person)	\$5.50
Sunday (per person)	\$7.50
Public Holiday (per person)	\$15.00
After Midnight (per person, per hour)	\$4.00

Freshly baked organic bread rolls, coffee, a selection of Ronnefeldt Teas and petits fours included

| of 4 ►

PLATED LUNCH & DINNERS

Soup

Allow our chefs to create a soup to meet your event needs

Entreés

Wagyu beef carpaccio, black olive, red onion jam, organic bread crisps, watercress salad

✂ King salmon sashimi with pickled cucumber, Yuzu lime crème fraiche, coriander pesto and radish salad

Soya braised Maryland duck with lobster spring roll, sesame aioli, ginger cucumber salad and daikon

Tiger prawn with preserved lemon mascarpone, chermoula olive tapenade, avocado, shaved fennel salad

Classic chicken ballontine, black truffle, fig jam, organic macadamia nut pesto and green asparagus salad

✓ Binnorie feta mousse with red beets, candy peanuts, vine ripened cherry tomato confit, organic focaccia chips

✂ Mustard seed cured ocean trout, tangelo cream, cured melon, king crab confit, celeriac salad, popped wild rice

Lamb confit, cumin ravioli with caramelised artichoke, fava beans and semi dried heirloom tomato, shaved parmesan

✓ Goat's cheese tortellini, sage, pine nuts, white tomato beurre blanc
Pancetta wrapped Queensland scallop with buttermilk pumpkin custard, cauliflower puree, chorizo salsa, organic wheat pops

PLATED LUNCH & DINNERS

Mains

Olive oil poached Blue Eye cod with ricotta gnocchi, butternut pumpkin, oven roasted red capsicum and prosciutto, scallop salsa

Chermoula crusted Atlantic salmon with slow roasted sweet potato, avocado, baby fennel, cracked organic wheat

✂ Cumin, fennel seed marinated Barramundi, saffron risotto cake, corn purée, orange king crab salad

Lemon myrtle seared red snapper, Balmain bug confit, rosemary squash, roasted garlic chips, lime beurre blanc

Pancetta grilled corn fed chicken breast with preserved lemon and rosemary polenta, garlic broccolini, eggplant confit

Chicken supreme, green pea purée, crispy crab ravioli, crushed golden potato, lime and pistachio butter

Green tea smoked duck breast with honey star anise glazed bok choy, soy vegetable wonton and shitake emulsion

Grain fed beef sirloin with colcannon potatoes, parsnip, grilled field mushroom, truffle aioli

Seared beef fillet with beef cheek mash, eschalot, slow roasted artichoke, blood plum jus

Feta crusted lamb loin with chickpea mash, grilled zucchini, green asparagus, mint onion salsa

Lemon and lavender marinated lamb rack with basil potato, hummus, semi dried tomato, kalamata olive tapenade

PLATED LUNCH & DINNERS

Dessert

- 🍷 Tonka bean crème brûlée with balsamic poached rhubarb, palmier biscuits
- 🍷 Valrhona Manjari chocolate mud gâteau with baileys cream, chocolate coulis, sour cherry and peanut butter
- Mango passionfruit cheesecake, organic macadamia nut crumble and white chocolate ice cream
- Caramelised pineapple frangipane tart with lemongrass poached pineapple, meringue, lime-rum galée and mascarpone
- Pecan short bread ganache, date-vanilla paste, softened caramel, granny smith sorbet
- Milk chocolate, almond cake, lemon curd and chiboust brûlée with poached William pears, berry sorbet
- Banana Royale with butter pecan crunch, cumquat, coconut cream and caramelised peach
- Lemon lime tart, Bombay Sapphire gin sorbet, mint salad
- 🍷 Malfroy's honey bavarois, organic vanilla yoghurt crumble, berry salad
- Strawberry tiramisu with espresso mousse, jelly and pistachio crust

Should you have dietary requirements including gluten free, ovo lacto, lacto, vegan, vegetarian or suffer from any other allergy our team of passionate chefs would be delighted to design a menu to meet your needs



SET MENUS

We know how busy you are, when time is of the essence select from one of our four set menus designed by our passionate team of chefs.

Freshly baked bread, coffee, a selection of Ronnefeldt Teas and petits fours included.

1 of 3 ►

MENU 1

Entrée

Wagyu beef carpaccio, black olive, red onion jam, organic bread crisps, watercress salad

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Main

Chermoula crusted Atlantic salmon with slow roasted sweet potato, avocado, baby fennel, cracked organic wheat

~

Dessert

Mango passionfruit cheesecake, organic macadamia nut crumble and white chocolate ice cream

\$90.00 per person

MENU 2

Entrée

Binnorie feta mousse with red beets, candy peanuts, vine ripened cherry tomato confit, organic focaccia chips

~

Main

Pancetta grilled corn fed chicken breast with preserved lemon and rosemary polenta, garlic broccolini, eggplant confit

~

Dessert

Valrhona Manjari chocolate mud gateau with baileys cream, chocolate coulis, sour cherry and peanut butter

\$90.00 per person

MENU 3

Entrée

King salmon sashimi with pickled cucumber, Yuzu lime crème fraîche, coriander pesto and radish salad

~

Main

Seared beef fillet with beef cheek mash, eschalot, slow roasted artichoke, blood plum jus

~

Dessert

Malfroy's honey bavaois, organic vanilla yoghurt crumble, berry salad

\$90.00 per person

MENU 4

Entrée

Pancetta wrapped Queensland scallop with buttermilk pumpkin custard, cauliflower puree, chorizo salsa, organic wheat pops

~

Main

Feta crusted lamb loin with chickpea mash, grilled zucchini, green asparagus, mint onion salsa

~

Dessert

Banana Royale with butter pecan crunch, cumquat, coconut cream and caramelised peach

\$90.00 per person

BEVERAGE PACKAGES

At InterContinental Sydney, we know the importance of having a beverage selection to match all of your needs.

We have taken the hard work out of selecting with the creation of our deluxe and premium packages.

For those occasions when you wish to select or match beverages to your event, our banquet beverage list is ideal.

DELUXE BEVERAGE PACKAGE

30 minute package (per person)	\$15.00
1 hour package (per person)	\$30.00
2 hour package (per person)	\$40.00
3 hour package (per person)	\$45.00
4 hour package (per person)	\$50.00
5 hour package (per person)	\$55.00

Sparkling Wine

Richmond Grove 'The Lone Fig' Brut NV,
South Eastern Australia

White Wine

Richmond Grove 'The Lone Fig' Semillon Sauvignon Blanc,
South Eastern Australia

Red Wine

Richmond Grove 'The Lone Fig' Shiraz
South Eastern Australia

Beer

Crown Lager, VIC
Cascade Premium Light, TAS

Non Alcoholic

Selection of Soft Drinks
Mineral Water
Juices

PREMIUM BEVERAGE PACKAGE

30 minute package (per person)	\$20.00
1 hour package (per person)	\$35.00
2 hour package (per person)	\$45.00
3 hour package (per person)	\$50.00
4 hour package (per person)	\$55.00
5 hour package (per person)	\$60.00

Sparkling Wine

Bimbadgen Semillon Sparkling Brut,
Hunter Valley, NSW

White Wine

Bimbadgen 'Ridge' Semillon Chardonnay Verdelho,
Hunter Valley, NSW

Cape Mentelle 'Georgiana' Sauvignon Blanc Semillon,
Margaret River, WA

Red Wine

Bimbadgen 'Ridge' Shiraz Cabernet Merlot,
Hunter Valley, NSW

Cape Mentelle 'Marmaduke' Shiraz Grenache,
Margaret River, WA

Beer

Crown Lager, VIC

Cascade Premium Lager, TAS

Cascade Premium Light, TAS

Non Alcoholic

Selection of Soft Drinks

Mineral Water

Juices



NON ALCOHOLIC

1 hour package without alcohol (per person)	\$15.00
Every additional 30 minutes (per person)	\$5.00
Assorted Soft Drinks (per glass)	\$5.00
Assorted Soft Drink (1 litre)	\$17.00
Mineral Water (per glass)	\$6.00
Mineral Water (1 litre)	\$17.00
Orange Juice (per glass)	\$5.00
Orange Juice (1 litre)	\$22.00

BANQUET BEVERAGE LIST

Champagne

per bottle

Möet & Chandon Brut Impérial,
Épernay, France

\$135

Mumm Cordon Rouge Brut,
Reims, France

\$135

Veuve Clicquot Ponsardin Brut,
Reims, France

\$160

Dom Pérignon,
Épernay, France

\$460

Sparkling Wine

per bottle

Richmond Grove 'The Lone Fig' Brut NV,
South Eastern Australia

\$50

Bimbadgen Semillon Sparkling Brut,
Hunter Valley, NSW

\$55

Chandon Brut,
Yarra Valley, VIC

\$75

Petaluma Croser Brut,
Adelaide Hills, SA

\$75

Pelorus 'Cloudy Bay',
Marlborough, NZ

\$90

1 of 5 ►

BANQUET BEVERAGE LIST

White Wine	per bottle		
Bimbadgen 'Ridge' Semillon Chardonnay Verdelho, Hunter Valley, NSW	\$60	Cloudy Bay Sauvignon Blanc, Marlborough, NZ	\$85
Taylors 'Eighty Acres' Chardonnay', Clare Valley, SA	\$50	Richmond Grove 'The Lone Fig' Semillon Sauvignon Blanc, South Eastern Australia	\$50
Craiglee Chardonnay, Sunbury, VIC	\$65	Mt Pleasant 'Elizabeth' Semillon, Hunter Valley, NSW	\$50
Shaw and Smith M3 Vineyard Chardonnay, Adelaide Hills, SA	\$90	Knappstein 'Handpicked' Riesling, Clare Valley, SA	\$55
Cape Mentelle 'Georgiana' Sauvignon Blanc Semillon, Margaret River, WA	\$60	De Bortoli Yarra Valley Reserve Release Riesling, Yarra Valley, VIC	\$75
Boulder Bank Road Sauvignon Blanc, Marlborough, NZ	\$55	Bimbadgen Estate Pinot Gris, Hunter Valley, NSW	\$55
Wairau River Sauvignon Blanc, Marlborough, NZ	\$70	Ostler 'Audrey's' Pinot Gris, Waitaki Valley, NZ	\$85
		Spy Valley 'Envoy' Gewurztraminer, Marlborough, NZ	\$65

BANQUET BEVERAGE LIST

Red Wine

per bottle

Richmond Grove 'The Lone Fig' Shiraz, South Eastern Australia	\$50
Bimbadgen 'Ridge' Shiraz Cabernet Merlot, Hunter Valley, NSW	\$60
Cape Mentelle 'Marmaduke' Shiraz Grenache, Margaret River, WA	\$60
Coldstream Hills Pinot Noir, Yarra Valley, VIC	\$75
Pipers Brook Estate Pinot Noir, Pipers Brook, TAS	\$95
Riorret Merricks Grove Pinot Noir, Mornington Peninsula, VIC	\$100
Brown Brothers Cabernet Sauvignon, Milawa, VIC	\$50
Taylor's 'Eighty Acres' CSM, Clare Valley, SA	\$50

Mitolo 'Jester' Cabernet Sauvignon, McLaren Vale, SA	\$75
Orlando St Hugo Cabernet Sauvignon, Coonawarra, SA	\$115
Penfolds Bin 389 Cabernet Shiraz, Barossa Valley/Coonawarra, SA	\$130
Cumulus 'Climbing' Merlot, Orange, NSW	\$60
Bimbadgen Estate Rose, Hunter Valley, NSW	\$50
Mt Langhi Ghiran 'Nut Tree Hill' Sangiovese, Grampians, VIC	\$65
Under and Over Shiraz, Heathcote, VIC	\$50
(Continued next page)	

BANQUET BEVERAGE LIST

Red Wine

per bottle

George Wyndham Shiraz, Langhorne Creek, SA	\$50
Wynns Coonawarra Shiraz, Coonawarra, SA	\$60
Trinity Hill 'Gimblett Gravels', Hawkes Bay, NZ	\$95
Mr Riggs Shiraz, McLaren Vale, SA	\$125
Bimbadgen 'Jolly Jake' Shiraz, Hunter Valley, NSW	\$140

Dessert Wine

per 375ml bottle

Gramps Bortytis Semillon, Barossa Valley, SA	\$55
Paul Jaboulet Le Chant des Griolles, Beaumes de Venise, France	\$75
De Bortoli 'Noble One' Botrytis Semillon, Yarra Valley, VIC	\$85

All wines and vintages are subject to availability

BANQUET BEVERAGE LIST

Australian Beer

per bottle

Cascade Premium Lager, TAS	\$10
Cascade Premium Lager Light, TAS	\$7
Crown Lager, VIC	\$10
Matilda Bay Fat Yak, VIC	\$12
James Boags, TAS	\$10
Little Creatures Pale Ale, WA	\$12
Knappstein Reserve Lager, SA	\$15
Pikes Oakbank Pilsner, SA	\$12

Imported Beer

per bottle

Corona, Mexico	\$12
Heineken, Holland	\$12
Asahi, Japan	\$15
Peroni Nastro Azzurro, Italy	\$12
Peroni Leggera (Low Carb), Italy	\$10

Cider

per bottle

The Apple Thief 'Pink Lady', NSW	\$12
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Standard Spirits

per 30ml

Ballantines Scotch Whisky	\$10
Beefeater Gin	\$10
Absolut Vodka	\$12
Jim Beam White Label Bourbon	\$10
Havana Club Anejo Especial Rum	\$10

Liqueurs

per 30ml

Baileys	\$11
Cointreau	\$12
Grand Marnier	\$13
Drambuie	\$13
Tia Maria	\$11
Kahlua	\$11
Frangelico	\$11

◀ 5 of 5