



INTERCONTINENTAL®
SYDNEY



WEDDINGS

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WELCOME

Begin your happily ever after at InterContinental Sydney. Spark a sense of wonder and let your wedding dreams become a reality in a space where luxury meets historic charm. Your special day is one of life's most cherished milestones, and should be every bit as magical as you imagined. A wedding at InterContinental Sydney is sophisticated, enriching, and designed for you. Our expert events team aim to provide a level of service that exceeds all expectations, from the highest quality of food to an exceptional attention to detail – the ultimate experience.

OUR HOTEL

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.

The hotel offers a seamless connection with the Botanic Gardens of Sydney. With a shared history spanning two centuries, our collaboration highlights the importance of green spaces with a focus on creating memorable experiences for guests to connect with nature and history in the heart of the city.

Discover world-class culinary experiences, luxury accommodation and unparalleled service from an expert team.

Set within the beautifully restored Treasury Building of 1851, which was the site of the first colonial vineyard, InterContinental Sydney is rich with heritage, a tapestry of Georgian elevations, neo-classical architecture and 19th century fittings throughout the building, each with a unique story to tell.







THE CEREMONY

Say I Do, and create magical memories with a wedding ceremony at InterContinental Sydney, the perfect setting for your upcoming nuptials. With Grevillea Room, Acacia Room and The Hermitage Rooms to choose from, catering for up to 40 guests. A wedding ceremony followed by a reception with us allows your guests to enjoy the comfort and convenience of one destination for your event. Our rooms provide a stunning backdrop for your wedding photographs with an abundance of heritage architectural features worth capturing. Your dedicated wedding expert will help bring your ceremony ideas to life.

CEREMONY PACKAGE INCLUSIONS

- Hand-held microphone for celebrant
- Your choice of chair covers for ceremony guests (40 chairs)
- One-hour exclusive venue hire
- Complimentary room hire

PRICES

From \$3,000

UPGRADED CEREMONY

- Microphone, audio
- Access to the room from 9am
- Tiffany chairs (40) & ivory/white carpet
- Light refreshments & non-alcoholic beverages
- Complimentary room hire

PRICES

From \$6,000

Terms & conditions apply

THE RECEPTION

Say I Do, and create magical memories with a wedding reception at InterContinental Sydney. Offering a collection of wedding reception spaces diverse in size and character, the hotel invites couples to discover a venue that suits their personal taste. Larger venues include Baronia Ballroom catering for 250 guests banquet style and 400 guests cocktail style. Acacia Room catering up to 160 banquet style, Hermitage Room catering for 130 guests banquet style and 200 guests cocktail style, and the Rotunda private dining space caters to intimate occasions for 16 guests. With heritage façade and grand staircase on Macquarie Street, making a beautiful backdrop photography.





OUR RECEPTION SPACES

BORONIA BALLROOM

Capacity: 250 | Minimum spend: \$35,000

Heralded as the hotel's largest wedding space, the Boronia Ballroom is the ultimate arena for couples looking to throw a grand affair. Sure to inspire the most luxurious receptions, the Boronia Ballroom is fitted with state-of-the-art multi-coloured lighting, cutting-edge visual and audio technology, and has ample space for seamless all-night celebration.

CONSERVATORY

Capacity: 200 | Minimum spend: \$18,000

Located on level 1 of the hotel, Conservatory Restaurant with high ceilings and heritage features is a unique space.

ACACIA ROOM

Capacity: 160 | Minimum spend: \$30,000

A must-have venue for classic couples, the Acacia Room is rich in history and prestige. Boasting heritage character, traditionalists will swoon over the period features which create an elegant atmosphere. The venue is often used as a ceremony space due to its unique layout, with pillars at the far end creating a beautiful frame for couples as they take their vows.

OUR RECEPTION SPACES

THE HERMITAGE ROOM

Capacity: 130 | Minimum spend: \$25,000

The grand dame of celebration spaces, The Hermitage Room provides the perfect backdrop for weddings steeped in elegance and luxury. The room's grandeur is felt the moment you step upon the sandstone staircase of Macquarie Street. Features include natural daylight, soaring ceilings, golden arches and heritage finishes. The dramatic marble foyer offers couples a one-of-a-kind entrance and provides flexibility for a dance floor.

GREVILLEA ROOM

Capacity: 50 | Minimum spend: \$9,000

Located on level one, the exclusive Grevillea Room is the epitome of classic luxury. Sitting opposite the Sydney Royal Botanic Garden, this luxury space boasts art nouveau chandeliers, high ceilings, a grand symmetrical archway and ornately carved ionic columns. This venue is ideal for mid-sized cocktail weddings or more intimate receptions.

ROTUNDA

Capacity: 16 | Minimum spend: \$4,000

Following the botanical theme evident throughout the hotel's redesign, the Rotunda private dining space features lush green velvet and a green marble table formed out of Verde Oceania marble. Floor to ceiling windows overlook the historical First Government. The feature of the room is a circular dining table, with moving circular lazy Susan table, and amazing acoustics, which make this such a unique room for any dining experience.







OUR PACKAGES

CHARMING COCKTAIL PACKAGE

PRICE

\$140 per person | Based on minimum 80 guests

Please note if you require less than 80 guests we can curate the perfect package to suit the occasion.

INCLUSIONS

- 4 Hour Classic Beverage Package
- 4 Hour Canapé Package – Your choice of 6 selections, 2 substantial, 2 dessert
- Your wedding cake cut and served canapé style
- Parquetry dance floor, lectern and microphone
- Gift and cake table, cake knife
- A private bar and wait team to personally attend to you and your guests
- Complimentary security
- Digital seating chart signage
- Access to venue room for supplier from 9am day of wedding
- A dedicated Wedding Expert to guide you through all your special day requirements
- One complimentary valet parking space
- Branded InterContinental personalised bar menus

OUR PACKAGES

TIMELESS PACKAGE

PRICE

\$215 per adult | Based on minimum 80 guests

\$150 per teen (13 - 17 years old)

\$75 per child (4 - 12 years old)

Please note if you require less than 80 guests we can curate the perfect package to suit the occasion.

INCLUSIONS

- 5 Hour Classic Beverage Package
- Three Course Alternate Serve Menu or Essential Buffet
- Your wedding cake cut and served on table platters or cut and shared canapé style
- Bridal table, staging, parquet dance floor, lectern and microphone
- Gift and cake table, cake knife
- Your choice of wedding chair
- Branded InterContinental personalised menus
- Framed table numbers
- A private bar and wait team to personally attend to you and your guests
- Complimentary security
- Digital seating chart signage
- Access to venue room for supplier from 9am day of wedding
- A dedicated Wedding Expert to guide you through all your special day requirements
- Celebrate your nuptials with a one-night stay in a Signature Suite
- Breakfast for two in Conservatory
- Late check-out at midday
- One complimentary valet parking space
- Complimentary room hire
- Complimentary wishing well





OUR PACKAGES

LUXE LOVE PACKAGE

PRICE

\$280 per person | Based on minimum 80 guests

\$170 per teen (13 - 17 years old)

\$95 per child (4 - 12 years old)

Please note if you require less than 80 guests we can curate the perfect package to suit the occasion.

INCLUSIONS

- 5 Hour Premium Beverage Package
- Antipasto & Cheese Station on Arrival
- 30 Mins Canapé Package – Your choice of 2 hot and 2 cold canapés
- Three Course Alternate Serve menu or Elevate buffet
- Your wedding cake cut and served on table platters or can also be served canapé style
- Bridal table, staging, parquetry dance floor, lectern and microphone
- Gift and cake table, cake knife
- Your choice of chairs, luxury linens (table cloth & napkin), charger plates
- Your choice of red, white or ivory carpet
- Branded InterContinental personalised menus
- A private bar and wait team to personally attend to you and your guests
- Complimentary security
- Digital seating chart signage
- Access to venue room for supplier from 9am day of wedding
- A dedicated Wedding Expert to guide you through all your special day requirements
- Celebrate your nuptials with a one-night stay in the Governor Suite, valued at \$4,000
- Complimentary access to the Club InterContinental Lounge
- Club Access inclusive of breakfast in Aster for two
- Late check-out at midday
- Two complimentary valet parking space
- Complimentary menu tasting for two
- Bridal Getaway Suite adjacent to your event space

OUR PACKAGES

AN ELEGANT AFFAIR

By InterContinental Incredible Occasions

PRICE

\$620 per person | Based on minimum 80 guests

Please note if you require less than 80 guests we can curate the perfect package to suit the occasion.

INCLUSIONS

- 6 Hour Deluxe Beverage Package
- Antipasto & Cheese Station on Arrival
- 30 Mins Canapé Package – Your choice of 2 hot and 2 cold canapés
- Six Course Degustation Menu
- Your wedding cake cut and served on table platters or can also be served canapé style
- Bridal table, staging, parquetry dance floor, lectern and microphone
- Gift and cake table, cake knife
- Your choice of chairs, luxury linens (table cloth & napkin), charger plates, gold cutlery, choice of napkin rings
- Your choice of red, white or ivory carpet
- Branded InterContinental personalised menus
- A private bar and wait team to personally attend to you and your guests
- Complimentary security
- Digital seating chart signage
- Access to venue room for supplier from 9am day of wedding
- A dedicated Wedding Expert to guide you through all your special day requirements
- Celebrate your nuptials with a one-night stay in our Presidential Suite
- Club Access inclusive of breakfast in Aster for two
- Late check-out at midday
- Two complimentary valet parking space
- Complimentary menu tasting for two
- Bridal Getaway Suite adjacent to your event space



MENU

BUFFET ESSENTIAL

Minimum 50 guests | \$100 per person

SALAD

- Green leaf, avocado, pea, baby cucumber, mint, parsley, pepitas, dill salad (VE, GF, NF, S)
- Pumpkin, brown rice salad prunes, almonds, mint, turmeric cashew cream dressing (VE, GF, N, S)
- Israeli cous cous, vegan pesto, roasted sweet potato, roasted red onion and baby spinach (VE, DF)

MAINS

- Tasmanian salmon with lemon and parsley salsa (GF, DF)
- Chicken cacciatore with capsicums, olives and herbs (GF, DF)
- Pumpkin tagine, chickpeas, green olives, dried fruit, preserved lemon (VE, GF, DF, N, S)
- Lamb shoulder, black barley, raisins, crushed macadamias, lemon myrtle dressing (DF, N, S)
- Charred vegetables (VE, GF, DF)
- Garlic and herb roasted potatoes (VE, GF, DF)

DESSERT

- Coconut meringue with pina colada cream (V)
- Fruit tartlet (V, N, S)
- Dulce de leche chocolate tart (V)
- Strawberry hazelnut frangipane tart (V, GF, N)
- Matcha chocolate brownies (V, N)
- Seasonal fruits (VE, GF, DF)

DF Dairy free | GF Gluten free | N Contains nuts
S Contains seeds | VE Vegan | V Vegetarian



MENU

BUFFET ELEVATE

Minimum 50 guests | \$120 per person

SALAD

- Beetroot, orange, rocket and walnut salad (VE, GF, DF, N, S)
- Rocket, pear and pomegranate, quinoa salad (VE, GF, DF, N, S)
- Buckwheat, pomegranate and roasted carrot tabbouleh (VE, DF, N, S)
- Soba noodle, soya bean, avocado, watermelon radish, mint sesame and ginger dressing (VE, DF, N, S)

Salad dressings: green goddess dressing, lemon olive oil, balsamic olive oil, chimmi churri dressing

MAINS

- Herb garlic roasted striploin with honey dijon jus, herb gremolata (GF, DF)
- Barramundi with zucchini ribbons and dill (GF, DF)
- Charred lamb kofta with mint yoghurt (GF, N)
- Pumpkin katsu curry, sticky rice and pickles (VE, DF, N)
- Lemongrass poached chicken breast (GF, DF)
- Charred vegetables (VE, GF, DF)
- Garlic and herb roasted potatoes (VE, GF, DF)

DESSERT

- Coconut meringue with pina colada cream (V)
- Fruit tartlet (V, N, S)
- Dulce de leche chocolate tart (V)
- Strawberry hazelnut frangipane tart (V, GF, N)
- Matcha chocolate brownies (V, N)
- Seasonal fruits (VE, GF, DF)



OUR ROOMS

Experience the ultimate in wedding luxury with our stunning accommodations at InterContinental Sydney. Each of our elegantly appointed rooms and suites offers a serene sanctuary for you and your guests, ensuring every moment of your special day is unforgettable. With breathtaking views of Sydney's iconic skyline, the Royal Botanic Garden, or the tranquil Sydney Harbour, our rooms provide the perfect backdrop for your wedding celebration.

Indulge in the lavish comfort of our plush bedding, state-of-the-art amenities, and bespoke furnishings, all meticulously designed to create an atmosphere of timeless elegance. Whether you're preparing for your big day or unwinding after the festivities, our accommodations provide a perfect blend of modern convenience and classic charm. At InterContinental Sydney, we make sure every detail is taken care of, so you can focus on celebrating your love in style.

- 481 Guest bedrooms
- 24 Signature Suites
- 3 Premium Suites
- 1 Presidential Suite (pictured)

PREFERRED SUPPLIERS

VERA WANG

When booking your wedding at InterContinental Sydney, we are pleased to offer the below for Vera Wang, boutique located in the hotel.

- Vera Wang Haute – As an InterContinental bride receive \$2,000 off your dream Vera Wang Haute dress, a complimentary raw edge veil and complimentary appointments at Vera Wang's Sydney boutique*.
- Vera Wang Bride – As an InterContinental bride, receive 15% off your dream Vera Wang Bride dress and complimentary appointments at Vera Wang's Sydney boutique*.

IN ADDITION

- Menu tasting from \$115 per couple
- Crew main meal and non-alcoholic beverages \$65 per person
- Styling/Theming – Harbourside Decorators
- Hair & Makeup – Airlie & Co
- Photobooth – No Filter Photobooth
- Fireworks – Sydney Fireworks & Pyrotechnics
- Music – DUO Big Love Music
- Champagne Tower – The Pretty Table





HONEYMOON PACKAGES

InterContinental Sydney offers an enchanting venue for couples looking to tie the knot, and their exceptional service extends beyond the wedding day. Newlywed couples who celebrate their nuptials at InterContinental Sydney can take advantage of an exclusive offer: a 20% discount on honeymoon packages at either InterContinental Hayman Island or InterContinental Sanctuary Cove.

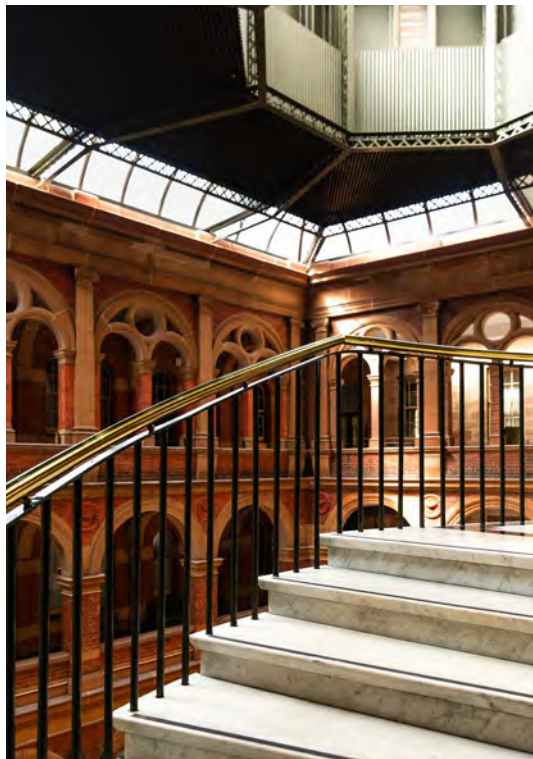
ISLAND ESCAPES

InterContinental Hayman Island, located in the heart of the Great Barrier Reef, provides an idyllic setting for a romantic getaway. With pristine beaches, crystal-clear waters, and a plethora of activities such as snorkeling, diving, and private beach picnics, honeymooners can create unforgettable memories in this tropical paradise. The resort's elegant accommodations and exquisite dining options further enhance the romantic atmosphere, ensuring a truly memorable honeymoon experience.

SANCTUARY BLISS

For those seeking a serene and picturesque retreat, InterContinental Sanctuary Cove is an excellent choice. Nestled within lush gardens and overlooking the Coomera River, this resort offers a tranquil escape with a touch of sophistication. Couples can indulge in world-class amenities, including a championship golf course, luxurious spa treatments, and gourmet dining experiences.

Terms and conditions apply - must be booked via your event planner.



MENUS

CANAPÉS

COLD

- Baby cucumbers, macadamia cream, mint, hemp seeds (VE, GF, DF, S)
- Truffle & 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, caramelised aioli, crisp rice cakes (GF, DF)
- Parmesan cheese puffs (V)
- Beetroot crisp bread with goat's cheese and herbs (V, N, S)

HOT

- Thit kho pork belly, pickled vegetables & sesame (DF, GF, S)
- Kosho & 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 & 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 & pickles (VE, GF, DF, N, S)
- Noodle box with chilli 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, coconut mousse and raspberry (V)
- Caramel pecan pie (V, N)
- Strawberry and yuzu tartlet (V)
- Lemon meringue tartlet (V)





MENU

REFINED PLATED DINNERS

Alternate serve, selection of two items from entrée main and dessert

ENTRÉE

- Kingfish crudo, gochujang dressing, baby cucumber, pickled daikon, herb salad (GF, DF)
- Wagyu bresaola, stracciatella, heirloom cherry tomato, fig balsamic (GF)
- Tuna tataki, bonito mayo, chives, fried baby capers, smoked salmon roe, ponzu (GF, DF)
- Scallop, celeriac purée, compressed apple & fennel salad, apple cider vinaigrette (GF)
- Bourbon glazed pork belly, miso mustard, pickled carrot salad, crackling crumb (GF, DF)
- Seared ocean trout, yellow curry, snow pea and herb salad, crispy shallot (GF, DF)

VEGAN ENTRÉE

- Slow cooked carrot, macadamia feta, amaranth, Tasmanian wakame furikake (VE, GF, DF, S)
- Grilled asparagus, smoked hummus, pickled shishito peppers, mount zero black lentil salad, lemon dressing (VE, GF, DF, S)
- Sesame falafel, pickled vegetable and herb salad, tahini dressing (VE, GF, DF, N, S)

MAINS

- Grilled beef tender loin, caramelised onion purée, asparagus, braised wild mushrooms (GF, DF)
- Lamb backstrap, white bean and semi dried tomato hummus, pickled zucchini ribbons with pumpkin seed dukkah (GF, DF, S)
- Roast pork belly, muntries relish, cauliflower purée, radicchio (GF, DF, S)

- Chicken breast, burnt capsicum harissa, grilled broccolini, pearl cous cous (DF)
- Kingfish, macadamia volute, braised leek, fondant potato, dill and caper dressing (GF)
- Salmon, clams, shellfish jus, braised fennel, green oil (GF, DF)

VEGAN MAINS

- Spiced pumpkin, chickpea & olive ragout, mint, parsley, preserved lemon salad (VE, GF, DF)
- Wild mushroom, vegan mince and herb ragout, hand crafted pappardelle (VE, DF)
- Charred eggplant, roasted chestnut, pickled green chilli, Lebanese cucumber, aromatic leaves (VE, GF, DF)

DESSERT

- Citrus and chocolate mousse, yuzu chantilly, berries and hazelnut praline (V, GF, N)
- Raspberry ruby chocolate tart, rose cream cheese cremeux and white chocolate (V)
- Coffee mascarpone dome, compressed cherry, thyme crumble and berries (V)
- Honey and lemon gateau, almond feuilletine, diplomate cream and chocolate shard (V, N)
- Trio of pineapple, orange and mango tart, ginger compote, sesame and vanilla yoghurt Chantilly (V, N, S)
- Cranberry orange curd tart, buttery crust, dehydrated mandarin and organic vanilla cream (V)

MENU

CHILDREN'S MEALS

Select one from each course
Includes unlimited soft drinks

ENTRÉE

- Potato and cashew empanadas (V, N, S)
- Chicken and mushroom filo
- Vegetable fingers and hummus (VE, GF, DF)
- Crumbed calamari with ketchup & mayonnaise

MAIN

- Margherita pizza (V)
- Spaghetti bolognese
- Chicken chippies, fries and vegetables
- Cheese burger and chips
- Chicken schnitzel with chips and salad

DESSERT

- Fruit salad and berry coulis (VE, GF, DF)
- Ice cream and brownie sundae (V, N)
- Watermelon popsicles (VE, GF, DF, N, S)

DF Dairy free | GF Gluten free | N Contains nuts
S Contains seeds | VE Vegan | V Vegetarian



MENU

CHEF'S RECOMMENDED UPGRADES

SEAFOOD STATION | \$65 per person

- Peeled Australian prawns, scallops with wakame, oysters
- Lemons, seafood sauces

INDIAN BAZAAR | \$45 per person

- Butter chicken, rice, poppadum with mint chutney
- Vegetable samosa, tamarind sauce
- Vegetable biryani, aromatic spices and herbs

GYOZA & DIM SUM BAR | \$50 per person

- Prawn gyoza, crab and spinach dim sum, beef dim sum, vegetable dim sum
- Soy sauces, Chinese vinegar, pickled vegetables

MENU

BUFFET

Ask the team for further information on buffet options

SALAD

- Beetroot, orange, rocket & walnut salad (VE, GF, DF, N, S)
- Rocket, pear and pomegranate, quinoa salad (VE, GF, DF, N, S)
- Buckwheat, pomegranate and roasted carrot tabbouleh (VE, DF, N, S)
- Soba noodle, soya bean, avocado, watermelon radish, mint sesame and ginger dressing (VE, DF, N, S)

Salad dressings: green goddess dressing, lemon olive oil, balsamic olive oil, chimmi churri dressing

MAINS

- Herb garlic roasted striploin with honey dijon jus, herb gremolata (GF, DF)
- Barramundi with zucchini ribbons and dill (GF, DF)
- Charred lamb kofta with mint yoghurt (GF, N)
- Pumpkin katsu curry, sticky rice & pickles (VE, GF, DF, N)
- Lemon grass poached chicken breast (GF, DF)
- Charred vegetables (VE, GF, DF)
- Garlic and herb roasted potatoes (VE, GF, DF)

DESSERT

- Coconut meringue with pina colada cream (V)
- Fruit tartlet (V, N, S)
- Dulce de leche chocolate tart (V)
- Strawberry hazelnut frangipane tart (V, GF, N)
- Matcha chocolate brownies (V, N)
- Seasonal fruits (VE, GF, DF)



MENU

LATE NIGHT AFTER PARTY

\$12 per item

- Mini BLTs – bacon, lettuce and heirloom tomatoes
- Prawn soba noodle salad, yuzu, avocado and grapefruit mint (DF)
- Fried chicken slider, milk bun, cucumber, daikon, gochujang mayonnaise



DF Dairy free | GF Gluten free | N Contains nuts
S Contains seeds | VE Vegan | V Vegetarian

BEVERAGES

BEVERAGE PACKAGES

CLASSIC

SPARKLING

- Tempus Two Silver Series Brut

WHITE

- Bimbadgen Semillon Sauvignon Blanc
- Tempus Two Chardonnay

ROSÉ

- Tempus Two Rosé

RED

- Tempus Two Pinot Noir
- Bimbadgen Shiraz Cabernet

BEER & CIDER

- Asahi Super Dry
- 4 Pines Pacific Ale
- Somersby Apple Cider
- Cascade Premium Light
- Asahi Super Dry 0.0%

PREMIUM

SPARKLING

- Bimbadgen Semillon Brut

WHITE

- Dead Man Walking Riesling
- Bimbadgen Chardonnay

ROSÉ

- Rosabel Rosé

RED

- Altitude Pinot Noir
- Altitude Shiraz

BEER & CIDER

- Asahi Super Dry
- 4 Pines Pacific Ale
- Somersby Apple Cider
- Cascade Premium Light
- Asahi Super Dry 0.0%

DELUXE

SPARKLING

- L. Hanvin & Filis Champagne

WHITE

- Man O'War 'Waiheke Island' Sauvignon Blanc
- The Other Wine Co Pinot Gris
- Rockbare Riesling
- Amelia Park Chardonnay

ROSÉ

- Rameau d'Or Petit Amour Rosé

RED

- Josef Chromy Pepik Pinot Noir
- Tar & Roses Sangiovese
- The Pawn Tempranillo
- John Duval Concilio Shiraz

BEER & CIDER

- Asahi Super Dry
- 4 Pines Pacific Ale
- Somersby Apple Cider
- Cascade Premium Light
- Asahi Super Dry 0.0%



NOTES

NOTES



INTERCONTINENTAL®
SYDNEY

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