



INTERCONTINENTAL®
SYDNEY



MEETINGS & EVENTS KIT

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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.

MENUS

CANAPÉ BREAKFAST

\$8 per canapé
Minimum 4 pieces per person
Minimum 40 guests

- Bruschetta with vannella smoked scamorza cheese, jamon, three fruit marmalade
- Herb blini's with smoked salmon, Pepe Saya crème fraîche
- House crafted crumpets, vanilla butter, raspberries and blueberries (V)
- Avocado toast, tomato, xo mayonnaise, Asian herbs, toasted seeds (DF, N, S)
- Granola, coconut yoghurt, strawberries, hemp, candied nuts (VE, GF, DF, N, S)
- Danish pastries (N)
- Leg ham and smoked cheddar croissant
- Cheese and leek quiche (V, N)
- Egg and bacon brioche

PLATED BREAKFAST

\$55 per person | Minimum 10 guests
Selection of two options served alternately
along with shared breakfast platters

SHARED TABLE PLATTERS

- Sliced seasonal fresh fruit platter (VE, GF, DF)
- Fruit flavoured and natural yoghurt (V, GF)
- Butter croissants and danish pastries with preserves and spreads (V)

MAINS

Eggs benedict

Poached eggs, shaved leg ham, grilled tomato, hollandaise sauce on an English muffin

Avocado sourdough (V, DF, N, S)

Poached egg, davidson plum za'atar, oyster mushrooms, dill oil

Green vegetable and goddess salad (VE, GF, DF, N, S)

Nut and shallot crumble, watermelon radish and herbs

Corn and zucchini fritter (GF)

Avocado, spinach, roasted cherry tomatoes, chilli onion jam, poached egg, hollandaise and sweet chilli sauce

Roast pumpkin (VE, GF, DF, N, S)

Pumpkin purée, fresh rocket, sautéed wild mushrooms, vegan truffle aioli, pistachio crumb, crispy shallots, sesame tuille

Includes freshly brewed Campos coffee and a selection of teas, orange and apple juice.





MENUS

CONTINENTAL BREAKFAST BUFFET

\$45 per person
Minimum 30 guests

FILTERED TEA & COFFEE INCLUDED

FRESH FRUITS AND YOGHURTS

- Sliced seasonal fruits (VE, GF, DF)
- Whole fruits (VE, GF, DF)
- Fruit flavoured and natural yoghurts (V, GF)

FRUITS IN SYRUP

- Peaches, apricots, plums, lychees, pears (VE, GF, DF)

DANISHES, PASTRIES AND BREADS

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

ON THE GO

- Homemade bircher muesli (V)
- Smoked salmon, red onion, cream cheese bagel (N, S)
- Selection of donuts

CHARCUTERIE

- Leg ham, smoked turkey, prosciutto
- Brie cheese, smoked cheddar
- Relishes and chutneys

ASSORTED SWEET BREADS

- Banana bread, berry and coconut, lemon bread
- Cottage cheese, fruit relishes, Pepe Saya maple butter

FULL BUFFET BREAKFAST

\$60 per person
Minimum 30 guests

ALL ITEMS FROM
CONTINENTAL BREAKFAST
PLUS

HOT FOOD

- Roasted tomatoes with balsamic and rosemary salt (VE, GF)
- Roasted mushrooms with miso (VE, GF, S)
- Scrambled eggs (V, GF)
- Roast chat potatoes with herbs and mustard (VE, GF)
- Streaky bacon (GF)
- Breakfast quiche

COFFEE UPGRADE

Upgrade to Barista Coffee Cart
for \$10 per person

MENUS

BOXED BREAKFAST TO GO

\$40 per person
Minimum 20 guests

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

GRAB AND GO

\$14 each item

- Rhubarb and mascarpone French toast (V)
- Blueberry, chocolate or banana muffin (V)
- Chai bircher muesli bowl, vanilla coconut yoghurt, blueberries and apple (V, GF, DF)
- BLAT sandwich – bacon, cos, avocado, tomato, mayonnaise and focaccia





SMALL GROUP DAY DELEGATE PACKAGES

Minimum 4 guests, maximum 15 guests

Full Day Delegate Package \$110 per person

Half Day Delegate Package \$100 per person

INCLUSIONS

- Barista coffee on arrival, morning tea & afternoon tea
- Delegate refreshments including jelly beans and filtered water
- Morning and afternoon coffee breaks with house crafted items produce by the culinary team
- Still and sparkling water
- Chef's Selection Lunch with non-alcoholic refreshments and sodas
- Stationery including note pads and pens
- 1 x flipchart
- 1 x whiteboard



DAY DELEGATE PACKAGES

Minimum 16 guests

Full Day Delegate Package \$125 per person

Half Day Delegate Package \$115 per person

INCLUSIONS

- Barista coffee on arrival, morning tea & afternoon tea
- Delegate refreshments including jelly beans, still & sparkling water
- Morning and afternoon coffee breaks with house crafted items produce by the culinary team
- Working lunch with non-alcoholic refreshments and sodas
- Stationery including note pads and pens
- 1 x flipchart
- 1 x whiteboard

DAY DELEGATE ADD ONS

- Additional flipchart \$75 each, per day
- Additional whiteboard \$150 each, per day
- 3M Post-It Wall Pad \$140 per pack
- InterContinental Keep Cups \$20 each
- InterContinental Vegan Leather Notebooks \$15 each
- InterContinental Canvas Duffel Bags \$30 each

POST CONFERENCE NETWORKING PACKAGE

- 1 hour chef's selection canapés and 1 hour house beverage selection, \$80 per person

MENUS

MONDAY

Minimum 16 guests each day

COFFEE BREAK

MORNING

- Red velvet and macadamia nut cookies (V, N)
- Triple fudge chocolate coconut brownies (V, N)
- Pork and fennel rolls (S)
- Seasonal whole fruits (VE, GF, DF)

AFTERNOON

- Classic lemon meringue tart (V)
- Ratatouille open pie (V)
- Seasonal whole fruits (V, G, F, DF)

LUNCH

SANDWICH

- Baguette, pastrami, Swiss cheese, tomato relish
- Mushroom, spinach, red pepper, bocconcini rolls (V)

MAINS

- Tasmanian salmon with lemon and parsley salsa (GF, DF)
- Lemongrass poached chicken breast (GF, DF)
- Satay tofu with satay sauce (VE, GF, N)

SALAD

- Beetroot, orange, rocket and walnut salad (VE, GF, DF, N, S)
- Israeli cous cous, vegan pesto, roasted sweet potato, roasted red onion and baby spinach (VE, DF)
- Roasted carrot, feta and honey, pepitas, dried sour cherries, micro herbs (V, GF, N, S)

DESSERT

- Mini fruit pavlovas with crème fraîche (V, GF)
- Calamansi tart, burned Italian meringue, fresh raspberry (V)
- Seasonal fruits (VE, GF, DF)

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

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water





MENUS

TUESDAY

Minimum 16 guests

COFFEE BREAK

MORNING

- Matcha and pistachio cookies (V, N)
- Caramel and chocolate tart (V, N)
- Charcoal and feta arancini (V, GF, N)
- Seasonal whole fruits (VE, GF, DF)

LUNCH

SANDWICH

- Falafel, hummus and pickled vegetable wrap (VE, DF, N, S)
- Ham, cheese, tomato and mustard on sourdough

SALAD

- Rocket, pear and pomegranate, quinoa salad (VE, GF, DF, N, S)
- Green bean, fig, feta, mint, sunflower seeds (V, GF, N, S)
- Pumpkin, brown rice salad prunes, almonds, mint, turmeric cashew cream dressing (VE, GF, N, S)

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

AFTERNOON

- Banana and rum cheesecake (V, N)
- Chicken and mushroom filo
- Seasonal whole fruits (VE, GF, DF)

MAINS

- Karaage chicken
- Beef shashlik (GF, DF)
- Pumpkin tagine, chickpeas, green olives, dried fruit, preserved lemon (VE, GF, DF, N, S)

DESSERT

- Caramelised nut tart with chocolate ganache (V, N)
- Mango coconut almond tart (V, DF, N)
- Seasonal fruits (VE, GF, DF)

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water

MENUS

WEDNESDAY

Minimum 16 guests

COFFEE BREAK

MORNING

- Nutella and chocolate cookies (V, N)
- Strawberry hazelnut frangipane tart (V, GF, N)
- Potato and cashew empanadas (V, N, S)
- Seasonal whole fruits (VE, GF, DF)

LUNCH

SANDWICH

- Truffle smashed eggs with lettuce in a roll
- Turkey, brie and cranberry focaccia

SALAD

- Cauliflower, date, chickpea salad, roasted red onion, rocket, sunflower seeds (VE, GF, DF, N, S)
- Roasted broccoli, barley, sesame seeds, parsley, chilli and garlic chips, lemon and chilli oil (VE, GF, DF, N, S)
- Baby cos, cucumber, green onion, cherry tomato, radish, parsley, mint, pita, sumac, olive oil and lemon juice (VE, GF, DF, N, S)

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

AFTERNOON

- Dark chocolate flourless cake (V, GF, N)
- Shepherd's pie
- Seasonal whole fruits (VE, GF, DF)

MAINS

- Barramundi with tomato, toasted coriander seeds and chive (GF, DF, S)
- Lamb shoulder, black barley, raisins, crushed macadamias, lemon myrtle dressing (DF, N, S)
- Vegetable pakora, minted yoghurt (V, GF, N, S)

DESSERT

- Honey panna cotta and marinated strawberries (V, GF)
- Chocolate banoffee pie
- Seasonal fruits (VE, GF, DF)

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water





MENUS

THURSDAY

Minimum 16 guests

COFFEE BREAK

MORNING

- Rocky road cookies (V, N, S)
- Salted caramel and chocolate éclair (V, N)
- Chicken and mushroom filo
- Seasonal whole fruits (VE, GF, DF)

AFTERNOON

- Pistachio white chocolate profiterole (N)
- Cauliflower roll (VE, GF)
- Seasonal whole fruits (VE, GF, DF)

LUNCH

SANDWICH

- Pear, ricotta, walnut and honey open sandwich (V, N)
- Mushroom, spinach, red pepper, bocconcini rolls (V)

MAINS

- Panko dipped squid, furikake, sesame mayonnaise (N, S)
- Char siu pork, pickles, hoisin and steamed bao buns (DF, N, S)
- Charred vegetables (VE, GF, DF)

SALAD

- Green leaf, avocado, pea, baby cucumber, mint, parsley, pepitas, dill salad (VE, GF, NF, S)
- Lentils, quinoa, brown rice, currants, capers, herbs, sunflower seeds, almonds and lemon caper dressing (VE, GF, DF, N, S)
- Green mango, coriander, mint, parsley, cucumber, sesame tofu, kaffir lime and ginger dressing (VE, GF, DF, N, S)

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

DESSERT

- Raspberry polenta cake and orange frosting (V, GF, N)
- Fruit tartlet (V, N, S)
- Seasonal fruits (VE, GF, DF)

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water

MENUS

FRIDAY

Minimum 16 guests

COFFEE BREAK

MORNING

- Oat meal and Reese's pieces cookies (V, N)
- Lemon and lime cheesecake (V, GF)
- Portuguese style chorizo and spinach tart
- Seasonal whole fruits (VE, GF, DF)

LUNCH

SANDWICH

- Tomato, mozzarella, pesto and rocket salad (V, N, S)
- Chicken and herb mayonnaise dressing with cos and cucumber

SALAD

- Raw beetroot with fresh orange, feta and mint salad (V, GF)
- 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

AFTERNOON

- Calamansi tart, burned Italian meringue (V)
- Wild leek and spinach pie (V)
- Seasonal whole fruits (VE, GF, DF)

MAINS

- Salmon with salsa verdi (GF, DF)
- Charred lamb kofta with mint yoghurt (GF, N)
- Pumpkin katsu curry, sticky rice and pickles (VE, DF, N)

DESSERT

- Hazelnut chocolate puff (V, N)
- Blueberry and apple and crumble tart (V, DF)
- Seasonal fruits (VE, GF, DF)

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water





MENUS

SATURDAY

Minimum 16 guests

COFFEE BREAK

MORNING

- Matcha and pistachio cookies (V, N)
- Pistachio and apricot tart (V, N)
- Chicken feta and capsicum filo
- Seasonal whole fruits (VE, GF, DF)

AFTERNOON

- Dulce de leche chocolate tart (V)
- Korean fried chicken with sesame
- Seasonal whole fruits (VE, GF, DF)

LUNCH

SANDWICH

- Char siu chicken and pickled vegetable roll
- Cucumber, avocado, sprouts, parsley and mint hummus (V, S)

MAINS

- Herb garlic roasted striploin with honey dijon jus, herb gremolata (GF, DF)
- Barramundi with zucchini ribbons and dill (GF, DF)
- Potato gnocchi, brown butter, sage, crème fraîche (V, N)

SALAD

- Buffalo mozzarella, heirloom, tomatoes, basil pesto, olive oil (V, GF, N)
- Greek salad, kalamata olives tomato, feta, cucumber and oregano (V, GF)
- Roasted broccoli and zucchini with lemon, basil, mint and peas (VE, GF, DF)

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

DESSERT

- Hibiscus pavlova with passionfruit and berries (V, GF)
- Matcha chocolate brownies (V, N)
- Seasonal fruits (VE, GF, DF)

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water

MENUS

SUNDAY

Minimum 16 guests

COFFEE BREAK

MORNING

- Rocky road cookies (V, N, S)
- Triple fudge chocolate coconut brownies (V, N)
- Lamb spicy filo
- Seasonal whole fruits (VE, GF, DF)

LUNCH

SANDWICH

- Chicken casear salad wrap
- Piquillo peppers, beetroot, pickled carrots, rocket, tomato jam on focaccia (V, DF)

SALAD

- Chickpea, cucumber, radish, tomato, mint, coriander and tahini dressing (VE, GF, DF, N, S)
- Tomato and basil salad with vincotto dressing (VE, GF, DF)
- Sweet potato, quinoa, kale, aleppo pepper salad (VE, GF, DF, S)

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

AFTERNOON

- Chocolate banoffee pie (V)
- Chicken and mushroom filo
- Seasonal whole fruits (VE, GF, DF)

MAINS

- Chicken cacciatore with capsicums, olives and herbs (GF, DF)
- Katafi prawn, lemon myrtle mayonnaise (DF, N, S)
- Garlic and herb roasted potatoes (VE, GF, DF)

DESSERT

- Coconut meringue with pina colada cream (V)
- Caramel pecan pie (V, N)
- Seasonal fruits (VE, GF, DF)

BEVERAGES

- Pepsi, Pepsi Max
- Schweppes lemonade
- Still water
- Sparkling water





MENUS

ADDITIONAL COFFEE BREAK ITEMS

\$12 per item
Minimum 10 items

SWEET

- Red velvet and macadamia nut cookies (V, N)
- Triple fudge chocolate coconut brownies (V, N)
- Matcha and pistachio cookies (V, N)
- Caramel and chocolate tart (V, N)
- Nutella and chocolate cookies (V, N)
- Strawberry hazelnut frangipane tart (V, GF, N)
- Rocky road cookies (V, N, S)
- Salted caramel and chocolate éclair (V, N)
- Oatmeal and Reese's pieces cookies (V, N)
- Lemon and lime cheesecake (V, GF)

SAVOURY

- Pork and fennel rolls (S)
- Charcoal and feta arancini (V, GF, N)
- Potato and cashew empanadas (V, N, S)
- Chicken and mushroom filo
- Chicken feta and capsicum filo
- Lamb spicy filo
- Heirloom tomato and stracciatella tartlet
- Roast pumpkin and feta quiche

HEALTHY

- Coconut yogurt with mango and coconut (VE, GF, DF)
- Porcini mushroom popcorn (VE, GF, DF, N)
- Dried fruit and nut mix (VE, GF, DF, N, S)
- Tom yum spiced nuts with kaffir lime (VE, GF, DF, N, S)
- Peanut butter protein, oats and date balls (VE, DF, N)

MENUS

COFFEE BREAK UPGRADE OPTIONS

Minimum 20 guests

BUBBLE TEA STAND

\$17 per person

- Black tea
- Mango tea
- Passionfruit tea
- Oolong tea
- Brown sugar syrup, coconut jelly, passionfruit jelly, strawberry jelly, sago, basil seeds, fresh fruits

BAGEL BAR

\$20 per person

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

BRANDED CHOCOLATE CUPCAKES

\$12 per person

- Large house made cupcakes with company logo

HEART SMART

\$20 per person

- Dark chocolate with dried fruit and nuts (VE, GF, N)
- Banana bread with cashew butter (V, DF, N)
- Oat milk bircher muesli with berries (VE, 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
- Chia seed pudding with seasonal fruits (VE, DF, N, S)
- Glowing green - baby spinach, cucumber, peanut butter, coconut water smoothie (VE, GF, DF, N, S)

CANDY SHOP

\$25 per person

- Salted caramel pop corn (VE, GF)
- Churros with chocolate sauce (V, N, S)
- Lollie jars





MENUS

CANAPÉS

One hour - \$45 per person (3 cold, 3 hot)

Two hours - \$65 per person (3 cold, 3 hot, 2 substantial, 2 dessert)

Three hours - \$85 per person (4 cold and 4 hot, 3 substantial, 2 dessert)

Minimum 20 guests are required for canapé packages

COLD

- Baby cucumbers, macadamia cream, mint, hemp seeds (VE, GF, DF, S)
- Truffle and 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 and 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 and 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 and pickles (VE, GF, DF, N, S)
- Noodle box with chili 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)

MENUS

CHEF'S STATIONS

Minimum 40 guests

ANTIPASTI BAR | \$40 per person

- Salami's, mortadella, prosciutto, flame roasted and pickled vegetables,
- Olives, olive oils, crackers and breads

VEGETARIAN | \$40 per person

- Charred Mediterranean vegetables, pickled vegetables
- Hummus, beetroot and baba ghanoush dips
- Apple cinnamon crackers, beetroot and fennel crackers

CHEESE BAR | \$45 per person

- Brie cheese, blue cheese, cheddar
- Dried figs, grapes, crackers and breads

Indian bazaar | \$45 per person

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

GYOZA AND 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

SEAFOOD SELECTION | \$65 per person

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



MENU

GRAZING STATION

Minimum 20 | \$65 per person

- Brie cheese, blue cheese, cheddar, dried figs, grapes, crackers and breads
- Salamis, mortadella, prosciutto, flame roasted and pickled vegetables
- Charred Mediterranean vegetables, pickled vegetables, hummus, beetroot and baba ghanoush dips
- Olives, olive oils, crackers and breads

LATE NIGHT AFTER PARTY

\$12 per item

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



MENU

REFINED PLATED DINNERS

Two course set menu \$85 per person
Three course set menu \$115 per person

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 and 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 MAIN

- Spiced pumpkin, chickpea and 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 chili, Lebanese cucumber, aromatic leaves (VE, GF, DF)

MENU

REFINED PLATED DINNERS

Two course alternate menu \$100 per person | Minimum 20 guests
Three course alternate menu \$125 per person | Minimum 20 guests

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)

SIDES TO SHARE | \$8 per person

- Mushrooms of the season, pan-fried with thyme (VE, GF, DF)
- Roast kipfler potatoes, rosemary, black sea salt (VE, GF, DF)
- Mixed leaves with lemon dressing (VE, GF, DF)
- Beans and asparagus with toasted almonds (VE, GF, DF)
- Broccolini with butter and sea salt (VE, GF)



MENU

CHILDREN'S MEALS

Two courses \$50 per child

Three courses \$60 per child

ENTRÉE

- Potato and cashew empanadas (V, N, S)
- Chicken and mushroom fillo
- 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)

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)

MENUS

INCREDIBLE OCCASIONS

Served Family Style
Minimum 14 guests, maximum 30

ASIAN | \$150 per person

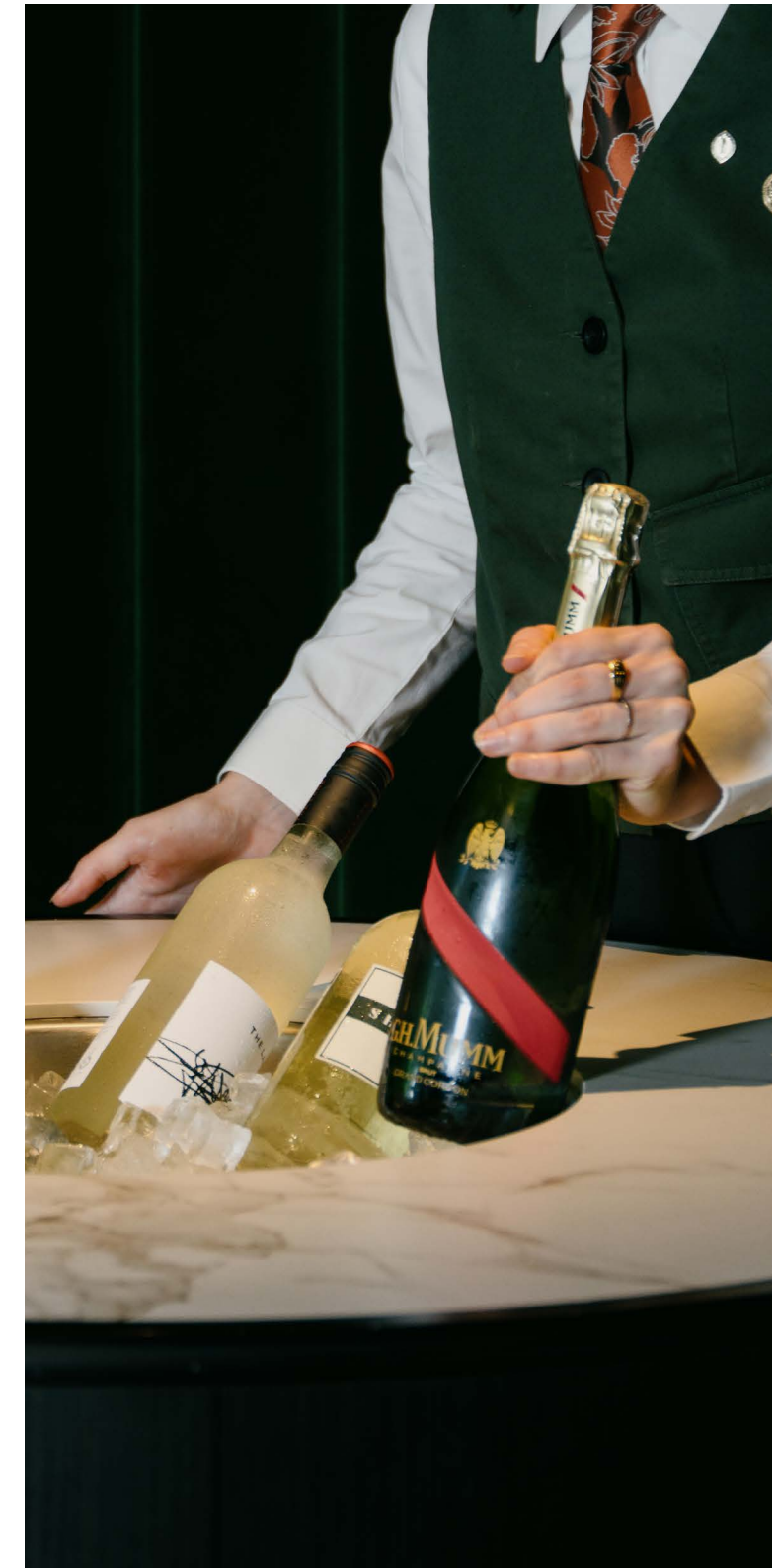
- Scallops with wakame
- Oysters, green onion oil and soy dressing
- Green mango, coriander, mint, parsley, cucumber, sesame tofu, kaffir lime and ginger dressing (VE, GF, DF, N, S)
- Soba noodle, soya bean, avocado, watermelon radish, mint sesame and ginger dressing (VE, DF, N, S)
- Lemongrass poached chicken breast (GF, DF)
- Satay tofu with satay sauce (VE, GF, N)
- Char siu pork, pickles, hoisin and steamed bao buns (DF, N, S)
- Pumpkin katsu curry, sticky rice and pickles (VE, DF, N)
- Mango coconut almond tart (V, DF, N)
- Hazelnut chocolate puff (V, N)
- Seasonal fruits (VE, GF, DF)

ITALIAN | \$150 per person

- Scallops baked with tomato, parsley, parmesan and olive oil (GF)
- Oysters with Italian vinaigrette (GF, DF)
- Beetroot, orange, rocket and walnut salad (VE, GF, DF, N, S)
- Green bean, fig, feta, mint, sunflower seeds (V, GF, N, S)
- Buffalo mozzarella, heirloom, tomatoes, basil pesto, olive oil (V, GF, N)
- Salmon with salsa verdi (GF, DF)
- Mushroom and mozzarella arancini (V, GF)
- Potato gnocchi, brown butter, sage, crème fraîche (V, N)
- Chicken cacciatore with capsicums, olives and herbs (GF, DF)
- Tiramisu bowls

MODERN AUSTRALIAN | \$170 per person

- Peeled Australian prawns (GF, DF)
- Scallops with garlic and herb butter (GF)
- Oysters with mignonette (GF, DF)
- Lemons, seafood sauces
- Roasted carrot, feta and honey, pepitas, dried sour cherries, micro herbs (V, GF, N, S)
- Baby cos, cucumber, green onion, cherry tomato, radish, parsley, mint, pita, sumac, olive oil and lemon juice (VE, GF, DF, N, S)
- Raw beetroot with fresh orange, feta and mint salad (V, GF)
- Barramundi with tomato, toasted coriander seeds and chive (GF, 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 (GF, DF)
- Garlic and herb roasted potatoes (VE, GF, DF)
- Hibiscus pavlova with passionfruit and berries (V, GF)
- Raspberry polenta cake and orange frosting (V, GF, N)
- Seasonal fruits (VE, GF, DF)



BEVERAGES

BEVERAGE PACKAGES

CLASSIC

\$50 per person for 1 hour
\$10 per person per hour for additional hours

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

\$60 per person for 1 hour
\$10 per person per hour for additional hours

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

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

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%





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