



INTERCONTINENTAL®

SYDNEY DOUBLE BAY

FESTIVE CATERING PACKAGES



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INTERCONTINENTAL
SYDNEY DOUBLE BAY

PACKAGES

Classic Canape Package

Minimum 30 guests

1.5 Hours

Selection: choose 6 canapé items (4 canapé + 1 dessert + 1 substantial)

Signature Festive Cocktail Package

Minimum 50 guests

2 Hours

Selection: choose 9 canapé items (5 canapé + 2 dessert + 2 substantial)

Premium Festive Cocktail Package

Minimum 80 guests

3 Hours

Selection: choose 12 canapé items (6 canapé + 3 dessert + 3 substantial)

Optional Festive Add-Ons

Beverage package

Oyster station

Live carving station

Additional canapé

All package pricing is available upon request.



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CANAPÉ MENU

Cold Canapés

Cured ocean trout, potato & dill, horseradish cream, finger lime caviar (GF)

Wagyu beef bresaola, asparagus, beetroot & sumac relish

Chicken & green papaya rice paper roll, tamarind dressing

Antipasto skewer of capsicum, zucchini, olives, bocconcini & basil (V, GF)

Herb crusted yoghurt cheese ball, pita chips (V)

Beef tataki, scallion, ginger, daikon, enoki, sesame soy

Tandoori spiced chickpea, minted pea mousse verrine (V)

Crab meat crepe, pineapple & mango compote

Turmeric tartlet, spinach & artichoke dip, parmesan (V)

Sesame seed cone, nduja & buffalo ricotta

Heirloom tomato, bocconcini & basil brochette (V)

Charcoal tartlet, Meredith goat curd & balsamic fig (V)

Festive Cold Additions

Prosciutto wrapped melon, mint snow & pomegranate glaze

Smoked salmon blini, crème fraîche & dill caviar pearls

Turkey roulade, cranberry gel & pistachio dust

Goat cheese mousse tartlet, roasted fig & honey glaze (V)

Snow crab salad in cucumber cup, citrus & chive

All package pricing is available upon request.



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CANAPÉ MENU

Hot Canapés

Potato spun prawn, lemon zest & harissa dip

Chickpea & lentil ball, turmeric hummus (V)

Spinach & onion pakora, green chilli & mint chutney (Vegan, NF, GF)

Beef Wellington, mustard hollandaise sauce

Salmon, pea and dill croquette

Chicken Kiev arancini, pecorino snow

Moroccan lamb petite pie, creamy mash

Spinach & onion kibbeh, minted labneh

Chicken pithivier, tarragon & truffle mashed potato

Salt & pepper whiting, lemon aioli, crinkle chips, pickle & dill

Cheeseburger spring roll, bacon jam & smoky BBQ sauce

Peking duck gyoza, wakame, sesame & ginger soy glaze

Festive Hot Additions

Roast turkey slider, stuffing, cranberry relish & gravy glaze

Glazed ham croquette, mustard aioli & apple chutney

Truffle mac & cheese bite, parmesan snow (V)

Substantial Canapés

Marinated lamb kebab, cashew saffron pilaf rice, green chilli mint yoghurt

Beer battere flathead, potato fries, lemon & tartare sauce

Karaage chicken slider, cabbage slaw, pickled daikon & Kewpie mayo

Casarecce pasta, pesto, bocconcini, zucchini, cherry tomato & parmesan (V)

Thai beef vermicelli noodle salad, mint, coriander & chilli dressing

Steamed bao bun, BBQ pork bite, pickled cucumber, shallot & hoisin

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CANAPÉ MENU

Festive Substantial Additions

Slow roast beef baguette, caramelised onion & mustard jus

Christmas glazed ham roll, pickles & spiced apple relish

Roasted pumpkin & sage risotto cups, parmesan crisp (V)

Dessert Canapés

Dark chocolate & rum mini cup

Blueberry Oreo cheesecake, caramel pearl

Almond friand & edible flower (GF)

Matcha & mandarin cake

Baby pear & manuka honey tartlet

Vanilla berry panna cotta (GF, DF, NF)

Strawberry mousse (GF, DF, NF)

Mini chocolate fondant, vanilla bean custard

Festive Sweet Finish

Christmas pavlova, passionfruit, berries & mint snow

Eggnog crème brûlée

Mince pie tartlet with spiced citrus glaze

White chocolate & cranberry truffle

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LIVE CARVERY STATIONS

All carvery stations are offered in conjunction with a buffet or handheld dining selection.

Minimum 40 guests applies to all stations.

Beef Striploin

Artisan rolls, red wine jus, béarnaise, mustards

Maple Glazed Ham

Artisan rolls, mustard selection

Pork Loin with Crackling

Artisan rolls, sage jus, apple compote, mustards

Whole Tasmanian Salmon

Fennel & orange salsa, chive hollandaise, lemon

SHARING PLATTERS

Each selection serves 10 people

Minimum order: 2 selections of each type

Mezze Sharing Board

Lamb kofta, cheese sambousek, spinach & onion kibbeh

Served with hummus, labneh & warm pita bread

Charcuterie Artisan Board

Prosciutto, bresaola, salami & chorizo

Chutneys, mixed pickles, olives & artisan bread

Taste of Asia Selection

Peking duck spring rolls, tempura prawns, chicken & mushroom gyoza

Plum sauce, ponzu sauce & yuzu mayonnaise

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SHARING PLATTERS

Each selection serves 10 people
Minimum order: 2 selections of each type

Antipasto Garden Board

Marinated vegetables, olives & semi-dried tomato
Sundried tomato & basil pesto arancini, focaccia bread

Indian Vegetarian Sharing Board

Vegetable samosas, spinach & onion pakora, potato aloo bonda
Green chilli & coriander yoghurt sauce

Australian Cheese Artisan Board

Cheddar, blue cheese & soft cream cheese
Quince paste, cornichons, dried fruits, crispbreads & crackers

Signature Party Feast Board

Lamb & rosemary pies, truffle mac & cheese croquettes, bolognese & parmesan arancini
Tomato relish

Mexican Street Feast Board

Beef tacos, chicken jalapeño & coriander empanadas, pumpkin & spinach calzone
Guacamole & pico de gallo salsa

All package pricing is available upon request.



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FESTIVE PLATED PACKAGE

2-Course Menu

2-Course Alternate Menu

Entrée + Main or Main + Dessert

Minimum 30 guests

3-Course Menu

3-Course Alternate Menu

Entrée + Main + Dessert

Minimum 40 guests

Optional Add-On

30-Minute Canapé Reception (2 hot and 2 cold))

Arrival experience featuring chef's selection of festive canapés



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MENU SELECTION

ENTRÉE

Confit Ocean Trout

Soba noodles, wakame salad, ginger miso dressing

Burrata

Heirloom cherry tomatoes, basil oil, balsamic glaze, toasted rye

Pork Terrine

Pistachio, confit garlic, apple & pepper relish, lavosh crisp

Spiced King Prawn

Turmeric hummus, pomegranate salad, harissa dressing

Lobster & Crab Ravioli

Fennel, bisque cream bouillabaisse

Smoked Duck Breast

Witloof, cashew crumble, caramelised fig balsamic

Five Spice Pork Belly

Glutinous rice cake, bok choy, spicy plum glaze

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MAINS

Turkey Roulade

Pistachio & cranberry stuffing, maple roasted baby carrots, parmesan mash

Gremolata Chicken Breast (GF)

Broccolini, smoked bacon cream sauce, kipfler potatoes

Tasmanian Salmon

Cauliflower purée, prawn-stuffed pumpkin flower, saffron cream sauce

Steamed Barramundi

Silken tofu, bok choy, ginger shallot dressing

Angus Beef Tenderloin

Fondant potato, king brown mushrooms, garlic herb butter, red wine jus

Moroccan Lamb Shoulder

Harissa spice, dukkah, tomato & apricot couscous

Ricotta & Spinach Ravioli (V)

Asparagus, heirloom cherry tomato, basil, pecorino

Chicken Supreme

Camembert & semi-dried tomato filling, potato rosette, chanterelle mushroom sauce

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DESSERT

Yule Log

Summer berries, salted caramel sauce

White Chocolate & Gingerbread Parfait

Chocolate tuile, berry compote

Pear & Hazelnut Frangipane Tart

Meander Valley cream

Cinnamon Apple Tart

Salted caramel, vanilla cream

Wildberry & Fig Tart

Almond tuile, ricotta ice cream

Choco-misu

Berry compote, caramel popcorn

Café Au Lait Crème Brûlée

Almond biscotti, fresh berries

Coconut Pannacotta

Pandan sticky black rice

All package pricing is available upon request.



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CHRISTMAS BUFFET MENU

Minimum 60 guests applies to all options

Classic Christmas Buffet

Traditional festive buffet with classic seasonal favourites.

Cold

Mesclun & baby spinach salad, dressings

Greek salad, Persian feta

Caprese salad, basil oil

Caesar salad, parmesan, turkey bacon-style

Charcuterie & Antipasto

Grilled marinated vegetables

Turkey & chicken terrine

Smoked turkey, roast beef pastrami, wagyu bresaola

Dips selection

Artisan cheeses, dried fruits, lavosh

Hot

Slow roasted beef brisket

Baked salmon, caper & dill sauce

Grilled chicken

Roasted vegetables

Truffle mashed potato

Potato gnocchi

Dessert

Christmas pudding

Lemon tart

Chocolate cake (GF/Vegan option)

Seasonal fruit

Petit fours

All package pricing is available upon request.



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CHRISTMAS BUFFET MENU

Signature Christmas Buffet

Classic Buffet + Seafood Display

Seafood Display

(Includes all Classic buffet items)

Fresh oysters (shucked)

Cooked prawns

Balmain bugs

Dessert

Christmas yule log

Rhubarb & apple crumble

Strawberry mousse (GF & vegan)

Vanilla coconut panna cotta (GF & vegan)

Christmas lamingtons

Panettone trifle

Petit fours

All package pricing is available upon request.



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CHRISTMAS BUFFET MENU

Premium Christmas Buffet

Signature Buffet + Live Carvery

Live Carvery (select ONE)

Beef sirloin

Maple glazed turkey

Roast porchetta

Glazed ham

Herb roasted lamb

(Served with rolls, condiments & jus)

Includes Seafood Display

Fresh oysters

Cooked prawns

Balmain bugs

Dessert

Christmas pudding flambé

Panettone trifle

Lemon tart

Chocolate cake (GF/Vegan option)

Seasonal fruit display

Petit fours

Festive macarons

Mini cheesecake bites

Spiced pavlova with berries

All package pricing is available upon request.