



INTERCONTINENTAL[®]

SYDNEY DOUBLE BAY

FOOD & BEVERAGE PACKAGES



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INTERCONTINENTAL®
SYDNEY DOUBLE BAY

BEVERAGE PACKAGES

Classic Beverage Package

0.5 Hour - \$35.00 per person
1 Hour - \$50.00 per person
2 Hours - \$57.00 per person
3 Hours - \$65.00 per person
4 Hours - \$75.00 per person
5 Hours - \$80.00 per person

Included Wine Selection

Pete's Pure Prosecco, Murray Darling
Pete's Pure Sauvignon Blanc, Murray Darling
Pete's Pure Shiraz, Murray Darling

Included Beer Selection

Hahn Super Dry, Aust
Heineken Zero, Netherlands

Non-Alcoholic Selection

Still & Sparkling Water
Coca-Cola
Coca-Cola Zero Sugar
Sprite
Orange Juice
Apple Juice



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BEVERAGE PACKAGES

Premium Beverage Package

0.5 Hour - \$43.00 per person

1 Hour - \$53.00 per person

2 Hours - \$60.00 per person

3 Hours - \$68.00 per person

4 Hours - \$76.00 per person

5 Hours - \$84.00 per person

Included Wine Selection

Solara Prosecco, Murray Darling, SA

Stonehorse Chardonnay, Clare Valley, SA

Lloyd Brothers 'Hills & Coast' Cabernet Sauvignon, McLaren Vale, SA

Beer & Cider

Hahn Super Dry, Aust

Peroni, Italy

Barossa Cider, Dry Apple Cider, SA

Non-Alcoholic Selection

Still & Sparkling Water

Coca-Cola

Coca-Cola Zero Sugar

Sprite

Orange Juice

Apple Juice



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BEVERAGE PACKAGES

Optional Upgrades

\$6.00 Per Person, Per Choice

Peroni, Italy

Asahi, Japan

Heineken, Netherlands

James Squire 150 Lashes Pale Ale, Aust

Corona, Mexico

\$8.00 Per Person, Per Choice

Pete's Pure Chardonnay, Murray Darling

Pete's Pure Pinot Grigio, Murray Darling

Pete's Pure Shiraz Rose, Murray Darling

Pete's Pure Cabernet Sauvignon, Murray Darling

\$10.00 Per Person, Per Choice

Pepper Tree 'Varietal' Pinot Gris, Wrattenbully, SA

Save Our Souls Rose, Heathcote, Vic

Lloyd Brothers 'Hills & Coast' Cabernet Sauvignon, McLaren Vale

Pepper Tree 'Varietal' Shiraz, Orange, NSW



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PLATED FUNCTION MENU

2 Course Set Menu

\$100.00 Per Person

2 Course Alternate Menu

\$115.00 Per Person

3 Course Set Menu

\$115.00 Per Person

3 Course Alternate Menu

\$130.00 Per Person

Entrée Selections - Cold

Vanilla burrata, heirloom cherry tomato, basil oil, balsamic flakes, rye sourdough toast
Beetroot cured salmon with potato, salmon pearls, salted caper, horseradish cream, peppered crouton
Roast vegetable terrine, tomato & smoked paprika sugo, lemon infused oil V
Pork, pistachio & confit garlic, apple and pepper paste, lavosh, petit bouche salad
Confit ocean trout, sesame seeds, wakame salad, ginger miso dressing

Entrée Selections - Hot

Five spice pork belly, glutinous rice cake, bok choy, spicy plum sauce
Edamame & Pea dumpling, shitake mushroom broth V
Spiced king prawn, Turmeric hummus, pomegranate salad & harissa sauce (GF)
Lobster & crab ravioli, fennel and cream bouillabaisse
Smoked duck breast, witlof, cashew nut, balsamic caramelised fig



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PLATED FUNCTION MENU

Main Selections

Gremolata crusted corn-fed chicken breast, broccolini, kipfler potato, smoked bacon cream sauce GF
Slow cooked beef cheek, sweet potato puree, caramelised eschalot, heirloom carrot
Tasmanian Salmon, Cauliflower puree, prawn stuffed pumpkin flower, saffron cream sauce
Steamed barramundi, silken tofu, bok choy, shallot ginger dressing
Angus beef tenderloin, fondant potato, king brown mushroom, garlic herb butter, red wine jus
Moroccan lamb shoulder, harissa, dukkah, tomato and apricot couscous
Beef sirloin, mashed potato, confit tomato, caramelised eschalot, beetroot relish, jus
Duck breast on puy lentil cassoulet, broad beans & caramelised pear GF
Chicken supreme filled with camembert & semidried tomato, potato rosette, wild mushroom sauce
Lamb rump, pea-mint puree, confit onion, glazed carrot, garlic jus
Ricotta & spinach ravioli, asparagus, heirloom cherry tomato, basil, pecorino cheese

Dessert Selection

Cinnamon apple tart, salted caramel sauce, vanilla cream
Chocolate fondant, Vanilla mascarpone, macadamia brittle
Baked wild berry and fig tart, almond touille and ricotta ice cream
Chocolate tiramisu, berry compote, butterscotch popcorn
Mascarpone, galiano, mango and white chocolate, fresh berries
Twin layered vanilla bean and chocolate crème brulee, berries compote
Raspberry and malibu baked cheese cake, almond praline butter soil
Baked pear and Hazelnut frangipane tart, Meander Valley cream
Café au Lait Crème brulee, almond biscotti & berries
Palm sugar, coconut panna cotta and pandan sticky black rice

PLEASE NOTE: ALL DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY



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PRE-DINNER PLATTER MENU

Charcuterie Board \$180.00

Local produce cured meats (prosciutto, coppacello, fino's salami, chorizo) served with chutneys, mixed pickles, Alto olives with Sonoma sourdough

Australian Cheese Platter \$180.00

A selection of boutique cheddar, blue and soft cream cheese, quince paste, baby cornichons, dried fruits, crisp breads & crackers

Antipasto Platter \$150.00

Marinated asparagus, peppers, artichokes, zucchini, eggplant, semi dried tomato, Alto mixed olives, pickles, chimichurri, artisan breads

Mezze Platter \$150.00

Falafel, spinach & cheese sambousek, chickpea, kale & spinach kibbeh, hummus, guacamole, tabouli, pita bread

Party Platter \$150.00

Moroccan lamb petit pies, chilli beef empanada and arancini, tomato relish

Taste of Asia \$150.00

Peking duck spring rolls, tempura prawns, pork and mushroom gyoza, plum sauce, ponzu sauce and yuzu mayonnaise

Taste of India (Vegetarian) \$150.00

Vegetable samosa, spinach, and onion pakora and potato aloo bonda with green chilli chutney

Taste of Mexico \$150.00

Cream cheese stuffed jalapeno pepper, beef tacos, chilli beef empanadas with guacamole, Pico de Gallo salsa

PLEASE NOTE: EACH PLATTER SERVES 10 PEOPLE



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BUFFET MENU

Buffet Option 1 \$75.00 Per Person

1 Soup, 3 Cold Selection, 1 Meat, 1 Seafood, 2 Sides, 3 Dessert

Buffet Option 2 \$85.00 Per Person

1 Soup, 3 Cold Selection, 2 Meat, 1 Seafood, 2 Sides, 3 Dessert

Buffet Option 3 \$95.00 Per Person

1 Soup, 3 Cold Selection, 2 Meat, 1 Seafood, 2 Sides, 3 Dessert

Selection of Soup

Baked butternut pumpkin soup (V) evoo, cream fraiche, toasted pepitas, Malfroy honey

Thai sweet potato, kaffir lime soup, coconut crea and coriander

Roasted tomato, beetroot and fetta soup, basil infused oil

Cauliflower, parsnip & dijon soup, parmesan toast,

Sage & wild mushroom creamy soup, truffle oil

Minestrone soup, basil pesto, garlic croutons

Sweet corn soup, chives & Meander Valley cream

Cold Selection

Hot smoked salmon, avocado, horse radish cream, cucumber, dill & yuzu dressing

Baby beetroot, spinach, walnut & thyme marinated labneh GF V

Hand cut kipfler potatoes, grain mustard, smoked bacon, chives & citrus dressing

Mixed lettuce, tomato, capsicum, cucumber, carrot, onion, olives with ranch, garlic French dressing

Watermelon fetta salad, mint, zesty lime & black pepper dressing V GF

Caesar salad, bacon, poached soft eggs, anchovies, parmesan croutons

Green and Red Tomato caprese salad, white balsamic and basil oil

Char grilled Western Australia octopus salad, Alto olives, chilli garlic, lemon & oregano dressing

Smoked duck breast, witlof, cashew nut, caramelised fig balsamic

seared beef tataki, scallion, ginger, daikon, enoki, sesame soy

Healthy kale & quinoa, cucumber, carrot, challot, tahini dressing.

Chimichurri marinade roasted beef, red pepper, rocket, Spanish onion

Black quinoa Greek salad, parsley, olives & feta cheese in a garlic vinaigrette dressing

Rocket salad, green pear, shaved parmesan, apple cider vinaigrette dressing

Butter squash pumpkin, chickpeas, roast capsicum, green shallot



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BUFFET MENU

Meat

Native wild rosemary marinated lamb shoulder, caramelised shallot, garlic jus GF, DF
Chicken korma, cucumber raita, garlic naan bread, pappadum
Beef Stew, tomato, speck, thyme, pearl onions, mushrooms
Slow cooked beef cheek in red wine, caramelised carrot, salsa verde
Hot smoked BBQ wagyu beef brisket, grain mustard
Five spice pork belly, soy and ginger fusion sauce
Mushrooms, kale, pumpkin filled chicken thigh & sage cream sauce
Char grilled Portuguese butterfly chicken, spicy peri peri sauce, lime, avocado guacamole

Fish

Herb crusted salmon, wilted baby spinach, lemon & dill cream sauce
Beer battered flat head, chilli smoked salt flaked, lemon, tartare sauce
Steamed barramundi, Chinese rice wine soy & ginger sauce, bok choy
Thai red fish curry, coconut cream, kaffir lime, green bean, broccolini, prawn crackers
Salt and black pepper calamari, lemon aioli
Seared Ocean trout, EVOO, grilled fennel, tomato & capers salsa
Crispy tempura prawn, yuzu kewpie mayonnaise & ponzu dipping sauce

Side Dishes

Herb & pecorino polenta
Steamed green beans, smoked almond, cultured butter
Sautéed broccoli, sesame & hazelnut dukkah
Stir-fry tofu and Asian green, ginger soy
Vegetable ratatouille, pine nut, fresh basil
Roast rosemary chat potato, EVOO
Seasonal vegetables with pepe saya butter
Truffled creamy mashed potato
Malfroy's honey & thyme roast pumpkin, carrot, sweet potato, baby beetroot & pepita
Saffron rice pilaf, cardamom, clarified butter, toasted almonds
Three mushrooms ravioli (pocini, field, roman), parmesan cream sauce V
Pumpkin & ricotta gnocchi, pecorino & basil pesto sauce V
Casserece pasta, cherry tomatoes, basil, olives, fetta V



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BUFFET MENU

Dessert

White chocolate cheese cake, caramel pearls
Berry Trifle cake, fresh berries
Rhubarb and apple crumble cinnamon custard
Passion fruit brulee tart, almond biscotti crumbs
Carrot, orange and nut sliced
Assorted French pastries
Lemon meringue tartlet, raspberry dust
Mango cake & coconut flakes
Seasonal fruit platter and fresh cherries



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CANAPÉ MENU

30 Minute Canapé Package

2 Hot / 2 Cold - \$32.00 Per Person

1 Hour Canapé Package

3 Hot / 3 Cold - \$47.00 Per Person

2 Hour Canapé Package

4 Hot / 4 Cold - \$70.00 Per Person

3 Hour Canapé Package

4 Hot / 4 Cold / 2 Substantial / 2 Dessert - \$90.00 Per Person

4 Hour Canapé Package

5 Hot / 5 Cold / 3 Substantial / 2 Dessert - \$110.00 Per Person

Cold Canapés

Cured Ocean trout, potato dill, horseradish cream, finger lime caviar GF
Wagyu beef bresaola, asparagus, beetroot & sumac relish
Chicken and green papaya rice paper, tamarind dressing
Antipasto skewers of bell pepper, 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 cheese V
Sesame seed cone Pino's nduja, buffalo ricotta cheese in sesame cone
Heirloom tomato, bocconcini, basil brochettes V
Charcoal tartlet, Meredith goat curd, balsamic fig V



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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, TNF, GF
Beef Wellington, mustard hollandaise sauce
Jamon & potato croquette, caramelised onion
Chicken Kiev arancini ball, pecorino snow
Moroccan lamb petite pie, minted green pea mashed
☒ Beef and pomegranate kibbeh, green tahini
Chicken pithivier, tarragon, truffle mashed potato
Salt and Pepper whiting, lemon aioli, crinkle chips pickle, dill
Cheeseburger spring roll, bacon jam & smokey BBQ sauce
Peking duck gyoza, wakame, sesame seeds, ginger soy glaze

Substantial Canapés

Marinated lamb kebab on cashew saffron spiced pilaf rice & Moroccan matbucha
Crumbed Alaskan Pollock fish fillets, potato fries, lemon & tartare sauce
Kaarage chicken slider, cabbage slaw, pickle daikon & kewpie mayonnaise
Casarecce pasta with pesto, bocconcini, zucchini, cherry tomato & parmesan cheese V
Thai beef vermicelli noodle salad, mint, coriander & chilli dressing mayonnaise, pickled onion
Steamed open bun, BBQ pork bite, spicy pickle cucumber, shallot, hoisin sauce
Prawn laksa, egg noodles, puff tofu, garlic chives

Sweet Canapés

Dark chocolate and rum mini cup
Blueberry Oreo cheesecake, caramel pearl
Almond friand & fragrant petit 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

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