

ICMS

MEETINGS
AND EVENTS



ANNIVERSARIES
AWARDS
ANNUAL EVENTS
BREAKFASTS
CELEBRATIONS
CHRISTENING
**COCKTAIL
EVENTS**
CONFERENCES
DINNER PARTIES
FESTIVE
OCCASIONS
FORMAL
OCCASIONS
LECTURES
LUNCHEONS
MEETINGS
REMEMBRANCES
SEMINARS
TRAINING
SESSIONS
WAKES
WEDDINGS
WORKSHOPS

WE LOOK FORWARD TO
WELCOMING YOU TO ICMS



ICMS MEETINGS AND
EVENTS PACKAGES



02 94661094 / 9466 1096



functions@icms.edu.au



FUNCTION ROOMS

GRAND DINING ROOM

80 BANQUET | 120 COCKTAIL | 100 THEATRE

With sweeping beach views from the balcony, high ceilings and gothic architectural details, this room is ideally suited to banquet, theatre and cocktail settings and caters to large groups of more than 70 people.





NORFOLK ROOM

16 BOARDROOM

An old world space to host your meeting. The room boasts a large, elegant boardroom oak table and comfortable seating with views to the Manly shoreline. Meeting AV and phone available .

BOARDROOM

12 BOARDROOM

The room boasts a large, elegant boardroom oak table and comfortable seating. Meeting AV and phone available.

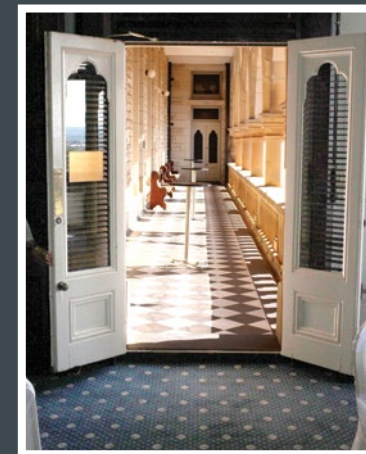


GREAT HALL

With options to extend to Classroom 9

120 BANQUET | 150 COCKTAIL | 150 THEATRE
WITH CLASSROOM 9: 180 BANQUET | 200 COCKTAIL

Exclusive use of the Great Hall and Upper Balcony with sweeping beach views, high ceilings and gothic architectural details, with the flexibility of extending into Classroom 9. ICMS' Great Hall is perfect for your conference, cocktail or end of year celebrations.



CLASSROOMS 10, 11, 13

26 U-SHAPE | 48 CLASSROOM | 15 BOARDROOM

Great areas for conference breakout spaces or small conference packages. Classroom 11 has the added flexibility of opening onto the upper balcony with sweeping beach views.

FRONT LAWN & BALCONY

500 COCKTAIL

Elegant balconies with a sweeping staircase leading to a lush lawn, this is the perfect space for photography, large cocktail gatherings and corporate conference team building.



INGRID AVENUE

100 COCKTAIL

The perfect outdoor space for food stalls and informal BBQs. Intimate cocktail gatherings and yoga or exercise workshops.

CARDINAL CERRETTI MEMORIAL CHAPEL

200 CEREMONY

The Gothic-styled Cardinal Cerretti Memorial Chapel, located within the college grounds, is available to Catholics who seek to have their wedding ceremony within easy walking distance to the reception space.

CONTACT: CHARMIAN FRIZE
CARDINAL CERRETTI CHAPEL MANAGER
TELEPHONE: 0418 896 959



BREAKFAST

MENU

CONTINENTAL BUFFET

Seasonal fresh fruits
Muesli and yoghurt
Warmed croissants and toast with preserves
Danish and muffins
Orange juice
Tea and coffee

SEATED HOT BREAKFAST

Pre-set cold items shared in the middle of the table plus a hot plated option

Seasonal fresh fruits
Warmed croissants and toast with preserves
Orange juice
Tea and coffee

With (select one of the following)

Eggs, bacon, grilled tomato, mushrooms, wilted spinach

Sautéed mushrooms with feta and spinach on sourdough toast ✓

CANAPÉS

LIGHT

COLD CANAPÉS

Smoked salmon roulade with cream cheese
Prosciutto, bocconcini and basil skewer
Cold variety of sushi **GF**
Crunchy vegetables wrapped with rice paper **GF V**
Frittata of pumpkin and rocket with Kalamata olive tapenade ✓
Tomato and bocconcini cheese skewer with fresh basil ✓

HOT CANAPÉS

BBQ pork bun
Prawn and pork dumplings
Beef eye fillet with béarnaise sauce
Chicken sui mai with soy and chili vinaigrette
Seared scallop with wasabi mayo and mizuna
Beef cheek ragout individual pie with pea puree
Veal chipolata with spinach, olives and feta
Swiss cheese and leek quiche ✓
Grilled haloumi with tomato-oregano chutney ✓
Falafel balls with minted cumin yoghurt ✓



— SUBSTANTIAL —

Flathead in beer batter with tartar sauce and chips "in the box"

Lamb cutlet with Dijon and herb crust

Marinated peri peri chicken tenderloin skewer with chipotle sauce

Wagyu beef sliders

Soba noodles with wakame, shallots and tsuyu "in the box" ✓

Suggested quantity is a minimum of 10 canapés or 6 canapés with 2 substantials for a 4-hour event.

LUNCH & DINNER

MENU

ALL MENU OPTIONS INCLUDE:

- Freshly brewed tea and coffee
- Tea light candles on each table, white or black linen table cloths and white napkins
- Table numbers
- Black chair covers
- Glass bowl with candle and rocks
- Dance floor and staging
- Lectern and microphone
- Laptop and AV system
- Data projectors and screens if required
- Free car parking for guests

ENTRÉE

Prosciutto rocket salad with shaved grana patano, extra virgin olive oil and artichoke tapenade

Spinach, pumpkin and ricotta ravioli with brown almond butter and parmesan ✓

Seared scallops with celeriac puree, Tyrolean speck and beetroot glaze

Pearl cous cous with blue swimmer crab and preserved lemon

Marinated bocconcini, thin prosciutto and artichoke tapenade

MAIN

Herb marinated supreme of chicken served with pumpkin gnocchi, baby spinach and capsicum jus

Pepper crusted roast sirloin of beef, sweet Anna potatoes, thyme & lemon butter, black pepper jus and broccolini

Grilled fillet of Tasmanian salmon served with garlic rice, steamed greens and a light red curry sauce

Steamed barramundi fillet with jasmine rice, lemon grass & lime relish, crispy shallots & coriander salad

Roasted lamb rump with seeded mustard mashed potatoes and thyme and roasted garlic jus

DESSERT

White chocolate and orange slice served with blood orange coulis

Baked apple tart served with rum anglaise

Rich chocolate and hazelnut cake with dark chocolate ganache

Passion fruit panna cotta served with guava coulis and soft cream

Dark and white chocolate charlotte served with Chantilly crème and raspberry dust

MEETINGS & CONFERENCES

— BOARDROOM PACKAGE —

(Maximum 16 people)

Barista coffee order taken on arrival

MORNING TEA

Chef's selection of pastries

Coffee and tea

LIGHT LUNCH

Light lunch of mixed sandwiches,
fruit platter and cheese platter

Orange juice / soft drinks

AFTERNOON TEA

Chef selection of cakes and slices

Barista coffee or tea

Alcohol beverage packages available on request. Room hire not included.

— MEETINGS PACKAGE —

Tailored Menu

REFRESHMENTS

MORNING / AFTERNOON TEA

Barista coffee *(order taken on arrival)*

Nespresso coffee *(minimum 10 people)*

WITH THE FOLLOWING ACCOMPANIMENTS:

Chef's biscuit selection

Chef's muffin selection

Chef's pastry selection

SHARING PLATES

Chips and nuts

Antipasto platter

Cheese platter

Fruit platter

Mixed sandwiches platter

THE GRAZING TABLE

A selection of sandwiches and wraps, sliced cured meats,
cheese, bread and lavosh *(maximum 25 people)*

Room hire not included.

WORKING LUNCH PACKAGE

(Minimum 10 people)

MORNING TEA

Chef's selection of pastries

DIY SANDWICH AND SALAD BAR

Roast beef, ham, swiss cheese,
roast chicken, mustard mayo, tuna,
fresh green salads, wraps,
selection of breads

Plus

Cheese platter, Fruit platter

AFTERNOON TEA

Chef's selection of cakes and slices

Nespresso coffee, teas, orange juice,
sparkling mineral water and still water
available throughout the day.

BUFFET LUNCH PACKAGE

(Minimum 15 people)

MORNING TEA

Chef's selection of pastries

Nespresso coffee and tea

BUFFET LUNCH

Two hot dishes with accompaniments

Salad selection

AFTERNOON TEA

Chef's selection of cakes and slices

Nespresso coffee and tea

Nespresso coffee, teas, orange juice,
sparkling mineral water and still water
available throughout the day.

All conference package includes data projector and screens,
pens, note pads, whiteboard. Room hire not included.

WINE & BEVERAGES

BEVERAGE PACKAGE

STANDARD PACKAGE

Our standard package includes:
One house sparkling, two house
wines and standard beer

PREMIUM PACKAGE

Includes your selection of:
One sparkling wine,
two table wines and preferred beer

STANDARD SPARKLING WINE

The Vines Brut Cuvee
NV, South Eastern Australia

STANDARD WHITE WINES

D'Arenberg Stump Jump
Sauvignon Blanc
McLaren Vale SA

D'Arenberg Stump Jump
Lightly Wooded Chardonnay
McLaren Vale SA

STANDARD RED WINE

D'Arenberg Stump Jump Shiraz
McLaren Vale SA

D'Arenberg Stump Jump
Cabernet Sauvignon Merlot
McLaren Vale SA

BEER

Hahn Premium light

Toohey's extra dry

Crown Larger

PREMIUM SPARKLING WINE

Saint Louis Blanc de Blanc
NV, France

Two Rivers Sparkling Cuvee
NV, Hunter Valley NSW

Chandon Brut NV, Australia

Louis Bouillot Perle De Vigne
Grand Reserve, France

Louis Bouillot Perle D'Aurore
Rose de Presse NV, France

Premium Red Wine

Two Truths Cabernet
Sauvignon
Coonawarra SA

33 Degrees South Shiraz
Margaret River WA

Shut the Gate
Beaute Animale Sangoivese
Clare Valley, SA Saint Clair

Family Estate Pinot Noir
Marlborough NZ

PREMIUM WHITE WINE

St Augustus Sauvignon Blanc
Perth SA

Two Rivers Pinot Grigio
Hunter Valley NSW

Two Rivers Stone's Throw
Semillon Hunter Valley NSW

KooYong Clonale Chardonnay
Mornington Peninsula VIC

Wild Oats Rose
Mudgee NSW

BEER

150 Lashes Pale Ale

Heineken Holland

Peroni Italy

4 Pines Pale Ale or Kolsch
Australia

Corona Mexico

Sapporo Premium Beer Japan

James Squire Apple Cider

**THANK
YOU**

for considering The International College
of Management, Sydney

