

Australia's
centre
of events
sydney
Convention & Exhibition Centre Darling Harbour

A series of overlapping, white, wavy lines that sweep across the lower half of the page, creating a sense of movement and fluidity.

on-stand
catering
2007

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exhibitor catering

Understanding that great food and service are part of every successful event, the Sydney Convention and Exhibition Centre is pleased to offer a variety of on-stand catering options to exhibitors, providing the opportunity to entertain and impress guests on your stand.

breakfast^{*}

showcase breakfast package

\$26.00 per person

A delicious breakfast on the go, the **showcase stand-up breakfast package** offers your guests a balanced way to start the day complete with coffee and tea. Please note that a minimum of 20 guests is required to host a stand-up breakfast on-stand.

individual bottle of juice
assorted breakfast cereals
seasonal fresh fruit with mint, crushed nuts and honey
croissant, danish pastry and fancy butter brioche
baked ham and brie croissant

coffee and tea

hot breakfast package add-ons

Add a hot option to our showcase breakfast package for a great start to the day. Choose from:

creamy scrambled egg with butter brioche	\$8.00
potted baked eggs, buttered spinach, parmesan	\$8.00
crisp potato, smoked salmon, mascarpone, caviar	\$10.20
bacon and egg roll	\$6.90

* The Centre's eggs are sourced only from certified producers of 'free-range' eggs

* Every hot dish includes slow-roasted vine tomato

* Hot breakfast item add-ons will be served from chafing dishes

* Prices quoted per serving per person

* Service of the breakfast package will depend on the amount of space available on-stand and the location of the stand within the exhibition floor plan.

coffee and hot water stations

Please select your coffee and tea requirements from the options below. Each option includes delivery to the stand, as well as set-up and removal of equipment. A member of staff will also visit the stand twice per day to replenish supplies.

Note: Each urn requires 10 amp power which is included in the hire fee and will be installed by the Centre prior to bump-in.

fresh percolated coffee station

Includes supply of sugar and fresh full cream, skim and soy milk.

small urn with disposable cups	\$79.00	50 cups
small urn with china cups	\$130.00	50 cups
large urn with disposable cups	\$157.00	100 cups
large urn with china cups	\$260.00	100 cups

instant coffee/tea station (hot water)

Includes supply of a selection of teas, instant & decaf coffee, along with sugar, fresh full cream, skim and soy milk.

small urn with disposable cups	\$79.00	50 cups
small urn with china cups	\$130.00	50 cups
large urn with disposable cups	\$157.00	100 cups
large urn with china cups	\$260.00	100 cups

espresso package options

For a hot espresso shot, the Centre offers a range of packages which vary according to the amount and type of equipment required, as well as whether you would like staff to be supplied by the Centre.

espresso 1

Client Supplies	Centre Supplies	Cost
Machine Coffee Teabags Milk & sugar Cups Staff	N/A	\$220.00 external supply charge per day applies Water connection fee applies (client to arrange through the Exhibitor Services Desk on 9282 5499)

espresso 2

Client Supplies	Centre Supplies	Cost
Machine Coffee Teabags Milk Sugar Staff	Disposable Cups/China Cups	\$220.00 external supply charge per day applies \$257.50 per box of disposable cups (1000) \$10.50 per sleeve of disposable cups (40) \$1.00 per cup/saucer hire charge (delivery a.m. and pick up p.m.) Water connection fee applies (client to arrange through the Exhibitor Services Desk on 9282 5499)

espresso 3

Client Supplies	Centre Supplies	Cost
Machine Coffee Teabags Milk Sugar	Disposable Cups/China Cups Staff	\$220.00 external supply charge per day applies \$257.00 per box of disposable cups (1000) \$10.50 per sleeve of disposable cups (40) \$1.00 per cup/saucer hire charge (delivery a.m. and pick up p.m.) Water connection fee applies (client to arrange through the Exhibitor Services Desk on 9282 5499) Applicable staff rates based on a minimum 4 hour shift.*

espresso 4

Client Supplies	Centre Supplies	Cost
Machine	Coffee Teabags Milk Sugar Staff Cups	\$2.80 per china cup \$1.70 per disposable cup Water connection fee applies (client to arrange through the Exhibitor Services Desk on 9282 5499) Applicable staff rates based on a minimum 4 hour shift.*

espresso 5

Client Supplies	Centre Supplies	Cost
N/A	Machine Coffee Teabags Milk Sugar Cups Staff	Daily rental charge depending on choice of machine. (Rental rates are listed below.) \$283.00 installation charge, includes water connection fee \$2.80 per china cup \$1.70 per disposable cup Applicable staff rates based on a minimum 4 hour shift.*

espresso machine hire

Type of Machine	Output	Dimension (mm) Width x Depth x Height	Weight (Empty)	Power Requirements	Water	Installation Charge	Daily Rental
Two Group Espresso	100 - 130	770 x 570 x 500	77.5kg	Single phase 20 amp	1/2" Stopcock	\$283	\$165
Three Group Espresso	100 - 150	970 x 570 x 500	85.5kg	Single Phase 20 amp	1/2" Stopcock	\$283	\$165
Fully Automatic	80 - 120	700 x 580 x 850 inc. milk container	90.0kg	Single Phase 20 amp	1/2" Stopcock	\$283	\$188
Coffee Grinder	N/A	260 x 400 x 500	10kg	Single Phase 10 amp	N/A	N/A	N/A

- All two and three group machines are supplied with a separate coffee grinder.
- All machines need space for drainage bottle (20 litre water bottle).
- Your stand must include an appropriate bench for the espresso machine. The bench must be able to support the weight of the machine with a minimum dimension of: 1200mm width x 610mm depth x 1000mm height.

*Please note: Wait staff rates are listed in the **important information** section of this document

all day express menu*

biscuit selection

assorted biscuits (per kilo)	\$48.50
organic belgian chocolate biscuit	\$2.50
large sticky date cookie individually wrapped	\$3.50
large triple chocolate cookie individually wrapped	\$3.50

sweet temptations

assorted 20 gram mini chocolate bars (per kilo)	\$32.00
scones, jam and whipped cream	\$3.00
assorted mini muffins	\$3.00
bag of nuts and fruits (60 gram)	\$3.20
fresh cut seasonal fruit with berries	\$3.60
white chocolate brownie	\$4.80
portuguese custard tartlet	\$4.80

ice-cream

mini gelato cones (per kilo)	\$46.50
dixie cup ice cream tubs	\$3.20
freezer hire (per event)	\$50.00

cold items

japanese tofu rice bag (inari sushi)	\$3.00
californian sushi roll, saltless soy	\$4.80
crabmeat and celery stack	\$4.30
cold pork pie, pickles and grain mustard	\$6.70

* Prices quoted per piece

* All platters consist of 10 portions

* The Centre reserves the right to substitute ingredients according to seasonal availability

sandwiches

finger sandwiches (4 pieces per portion)	\$12.50
smoked salmon and crème fraîche	
turkey and cranberry relish	
spicy salami and tomato chutney	
gypsy ham and cucumber	
cucumber and cream cheese	
egg and mustard cress	
assorted country-style sandwiches	\$6.40
turkish bread with roasted vegetables and baba ghanoush	\$6.40
baguette roll, roast beef, gherkins, tomato onion relish	\$6.40
wholegrain bread, smoked chicken, mustard cress and french mustard aioli	\$6.40
tortilla wrap with avocado, spicy salami and chutney	\$5.70

hot items

swiss cheese quiche	\$4.30
crisp vegetarian spring roll	\$4.80
mini pizzettas (4 inch) choose from:	\$5.70
vine tomato and prosciutto	
goats cheese and rocket pesto	
anchovy and black olive	
thai chicken sausage roll	\$5.70
beef pie	\$6.70

late afternoon menu suggestions*

mezze dips with focaccia	\$78.00 per platter
beetroot, spicy pepper and pumpkin	
variety of marinated olives and pita bread	\$55.00 per platter
turkish white eggplant dip, traditional pita	\$46.50 per platter
salted mixed nuts	\$18.50 per kilo

* Prices quoted per portion per person

* All platters consist of 10 portions

* The Centre reserves the right to substitute ingredients according to seasonal availability

cheese selection*

exhibitor platter

\$120.00 per platter

heidi tilsit, lactos brie, country cheddar, marinated feta,
grapes and water crackers

celebration platter

\$151.00 per platter

tasmanian brie, milawa blue, jacks reserve cheddar,
goats cheese, glacé fruit and italian lavosh

gourmet platter

\$187.00 per platter

pont-l'évêque washed rind, jannei goats cheese log,
maffra cheddar, tarago triple cream, quince paste,
dried figs with walnut bread

* All platters consist of 10 portions

* The Centre reserves the right to substitute ingredients according to seasonal availability

exhibition lunch boxes*

exhibition lunch boxes

\$27.60 per person

harbourside lunch box

cold chicken terrine and mustard pickles with green lettuce
turkish bread sandwich, smoked mozzarella and roasted vegetables
beetroot salad with boiled egg, spanish onion and herb yoghurt
blueberry muffin
tetrapak® fruit juice

marina lunch box

salmon with miso, green tea noodles and coriander salad
spinach tortilla wrap with lettuce, tomato, avocado and smoked turkey
butter lettuce hearts, egg dressing and semi-dried tomato
seasonal fresh fruit
tetrapak® fruit juice

foreshore lunch box

mexican-style chicken pieces with avocado salsa
lavosh roll with grated vegetables and bocconcini
fusilli pasta salad with roasted vegetables and basil pesto
blueberry almond crumble
tetrapak® fruit juice

tumbalong lunch box

beef tataki and glass noodle salad with black chinese vinegar
damper bun with ricotta, avocado and sprouts
fresh pear waldorf salad and caramelised walnuts
cheddar cheese pack with water crackers
tetrapak® fruit juice

* All exhibition lunch boxes include a refresher set with cutlery, salt, pepper and napkin
* Minimum order of 10 lunch boxes per stand
* Prices quoted per lunch box per person
* The Centre reserves the right to substitute ingredients according to seasonal availability

on-stand hospitality^{*} beverage options

Entertain guests on-stand with classic Australian wines, chilled bottled beer and a range of juice and soft drink options. On-stand hospitality pricing includes the delivery of beverages and glassware to your exhibition stand.

Please note that RSA certification is required for any person serving liquor at events. RSA certified waiter service can be supplied for an additional charge. (Please refer to the On-stand Functions Coordinator for further details.)

sparkling wine by the bottle

yellowglen piccolo 200ml (south east australia)	\$10.10
tyrrell's premier brut (hunter valley, nsw)	\$23.60
deakin estate brut (redcliffs, vic)	\$26.80
taltarni brut taché (rosé) (pyrenees, vic)	\$40.10

white wine by the bottle

tyrrell's glenbawn semillon chardonnay (hunter valley, nsw)	\$23.60
deakin estate sauvignon blanc (redcliffs, vic)	\$25.70
katnook estate riesling (coonawarra, sa)	\$31.10
wolf bliss gold label chardonnay (adelaide hills, sa)	\$39.60

red wine by the bottle

tyrrell's glenbawn shiraz cabernet (hunter valley, nsw)	\$23.60
tahbilk cabernet sauvignon (nagambie lakes, vic)	\$31.10
capel vale cv shiraz (geographe, wa)	\$34.80
oakridge pinot noir (yarra valley, vic)	\$42.90

beer by the bottle

tooheys new (nsw)	\$4.10
hahn premium (nsw)	\$4.90
crown lager (vic)	\$5.70
heineken (holland)	\$6.00
hahn premium light (nsw)	\$3.70

* Please note that on-stand hospitality pricing for beer and wine is based on the exhibitor having their own NSW RSA certified wait staff. Please refer to our cocktail beverage pricing if your service staff are not NSW RSA certified.

juice, water and soft drinks

orange, apple, apple and blackcurrant or pineapple juice, 250ml bottle	\$3.60
guava, mango or tomato juice, 250ml bottle	\$3.80
orange, apple, apple and blackcurrant or pineapple juice, 2ltr bottle	\$25.80
guava, mango or tomato juice, 2ltr bottle	\$28.50
nudie juice, 250ml bottle (assorted seasonal flavours)	\$4.20
still mineral water, 600ml bottle	\$3.20
sparkling mineral water, 315ml bottle	\$3.20
pepsi, diet pepsi, solo or lemonade, 375ml can	\$3.00
red bull energy drink, 250ml can	\$4.30

important information regarding on-stand hospitality beverage service

RSA certification is required for exhibitors serving liquor at their events. Copies of RSA certificates must be supplied to the Centre 3 days prior to the commencement of the event. The Centre will maintain a register of these certificates and conditions apply.

Please be aware that a Licensee Agent's Agreement Form must be filled out and signed by the exhibitor and authorised by the Centre for on-stand hospitality. This is a compulsory requirement and has the effect of making the exhibitor an agent of the Licensee.

When acting as an agent of the Centre it is imperative that the representative adheres to the responsible service of alcohol principles.

By law it is an offence to serve alcohol to any person who is under 18 years of age. No patron under 18 years old will be served liquor, under any circumstances. Children under 18 years are allowed in all areas of the Centre, however in any area where alcohol is served, they must be in the immediate presence of a responsible adult such as their parent or guardian.

cocktails and canapés

Celebrate in style with the Centre's enticing cocktail and canapé selections. Create a sophisticated reception with our elegant cocktail packages, or design your own menu from a wonderful range of hot and cold canapé options.

With an amazing variety of flavours and serving styles to choose from, we know you'll want to celebrate. Please note that the Centre requires a minimum of 25 guests in order to host an on-stand cocktail party.

cocktail packages^{*}

exhibitionist cocktail package (one hour)

\$30.50 per person

Make a scene with the exhibitionist cocktail reception. This package offers a great selection of cold canapés along with a one-hour house beverage package*.

peppers stuffed with ricotta cheese in olive oil
parmesan aioli and marinated olives with toasted focaccia
dolmades, marinated eggplant and octopus with spicy salami
smoked salmon ceviche, capers, red onion and lemon with melba toast
cold smoked lamb cutlets

sunset cocktail package (one hour)

\$33.80 per person

Entertaining clients and guests is easy with the sunset cocktail package including five impressive canapé choices and a one-hour house beverage package*

beetroot dip and toasted pide
corn chips and spicy tomato salsa
sugar cane prawn skewer with sweet chilli sauce
fragrant pork served in witlof cup
mini spiced chicken and fontina cheese croissant

* Please note that a minimum of 25 guests is required in order to host an on-stand cocktail party

* Any variation in cocktail packages will alter package price.

* As a standard, the Centre will serve one item per person for all cocktail packages

* Please refer to your On-stand Functions Coordinator for further details

twilight cocktail package (two hours)

\$49.90 per person

Create a lasting impression with the two-hour twilight cocktail package, featuring eight exquisite canapés and a two-hour house beverage package*

crabmeat and celery finger sandwich
baby carrot with lime aioli
freshly shucked oyster with eschalots and red wine vinegar
tartlet of goats curd with tapenade and semi-dried peppers
chicken liver pâté on toasted brioche with onion confit
barbecued tuscan-style sausage on a sourdough bun
turkish bun, lamb kofta and toasted cumin yoghurt
oriental vegetable won ton, nam jim dip

***house beverage package includes:**

tyrrell's nv brut
tyrrell's glenbawn semillon chardonnay
tyrrell's glenbawn shiraz cabernet
tooheys regular and light beers
orange juice
mineral water
soft drinks

canapé selections

Create your own sophisticated cocktail menu, from our chef's enticing selection of hot and cold canapé options.

cold canapés*

**\$4.70 per piece
per person**

tartlet of herb mascarpone, semi-dried tomato and tapenade
caramelised eggplant and goats curd on bruschetta
norimaki roll with seasonal filling
vietnamese rice paper roll and nuoc cham dipping sauce
buffalo mozzarella and rocket pesto filo basket

seared rare steak tartare bruschetta
poached veal loin tonnato on garlic crostini with tuna aioli
tartlet with spiced lamb loin on baba ghanoush
smoked chicken and raspberry butter crostini
duck rillettes and caramelised apple tartlet
corn blini with chilli jam and house-smoked chicken
chicken liver pâté on brioche toast with onion marmalade
toasted apple and foie gras crostini

salt-cured salmon tartare in cucumber cup
pacific oyster with avocado and salmon pearls
hand selected sydney rock oyster with eschalot vincotto dressing
salt cod purée tartlet with baby cress
avocado and flying fish roe tartlet

*As a standard the Centre will serve 1.5 items per person for all cold canapés.
Minimum spend for cold canapé cocktail party is \$750.00

hot canapés

**\$5.70 per piece
per person**

risotto and pancetta cakes with sun-dried tomato pesto
baked camembert with rhubarb compote
japanese crumbed and smoked mozzarella arancini
chickpea fritters with aioli
mini pizzetta with roasted vegetables and ricotta cheese
curried vegetable samosa
corn cakes with garlic aioli
steamed assorted dim sim box
crisp vegetarian spring rolls with sweet chilli sauce

crab cakes with bush honey and mustard dressing
potato crêpes with sugar-cured salmon and crème fraîche
mini baked potato with sour cream, chives and salmon caviar
salt and pepper squid rings with aioli

peppered beef carpaccio with paw paw salad
spicy beef rendang, shaved coconut and coriander
vienna-style sausage wrapped in puff pastry
barbecued lamb kofta and cucumber raita
warm fragrant pork kebab and chilli lime pickle
mini chunky steak and mushroom pie
thai-style pork sausage roll and sambal oelek aioli
parmesan crumbed chicken goujons

*As a standard the Centre will serve 1.5 items per person for all hot canapés.
Minimum spend for cocktail party including both hot and cold canapés is \$1200.

cocktail party beverage options

Complement your canapé selection with a choice of fine Australian beer and wines for a complete cocktail function. Your customised cocktail party will include waiter service and equipment for all food and beverage requirements. Please note that a minimum outlay of \$750.00 is required in order to host a cocktail party on your stand.

sparkling wine by the bottle

yellowglen piccolo 200ml (south east australia)	\$11.80
tyrrell's premier brut (hunter valley, nsw)	\$26.60
deakin estate brut (redcliffs, vic)	\$29.40
taltarni brut taché (rosé) (pyrenees, vic)	\$43.40

white wine by the bottle

tyrrell's glenbawn semillon chardonnay (hunter valley, nsw)	\$26.60
deakin estate sauvignon blanc (redcliffs, vic)	\$29.40
katnook estate riesling (coonawarra, sa)	\$37.40
wolf blass gold label chardonnay (adelaide hills, sa)	\$46.60

red wine by the bottle

tyrrell's glenbawn shiraz cabernet (hunter valley, nsw)	\$26.60
tahbilk cabernet sauvignon (nagambie lakes, vic)	\$37.50
capel vale cv shiraz (geographe, wa)	\$38.10
rochford latitude pinot noir (yarra valley, vic)	\$37.50

beer by the bottle

tooheys new (nsw)	\$5.40
hahn premium (nsw)	\$6.20
crown lager (vic)	\$7.00
heineken (holland)	\$7.50
hahn premium light (nsw)	\$4.80

juice, water and soft drinks

orange juice, 1 litre	\$15.60
sparkling mineral water, 1.25 litre bottle	\$13.50
pepsi, diet pepsy, solo or lemonade 375ml can	\$3.40

important information regarding cocktail parties

1. Full waiter service and all equipment is included in the minimum outlay for a cocktail function. If you do not reach the minimum charge, (for example if numbers decrease) the full minimum charge will be applied.
2. The positioning of your stand within the floor plan directly affects our ability to serve hot food at your stand. Please note that servery space may be required on the stand for particular cocktail parties, and that additional charges may apply for this type of event on-stand.
3. Please provide your On-stand Functions Coordinator with a copy of your stand plan for cocktail party approval.
4. For those exhibitors with limited space on-stand, or stands that are not located near a servery within the floor plan, it is highly recommended that you take advantage of our exhibitionist cold canapé package.
5. Cocktail parties held on-stand are limited to three hours.
6. If the On-stand Catering order is received by the Centre past the due date (ie, less than 14 days prior to the bump-in of the event), a 20% surcharge will apply on all staffing rates and food and beverage items.
7. Please note below the responsible service of alcohol serving recommendations for canapés:

one hour including alcoholic drinks	4 – 6 items per person
two hours including alcoholic drinks	6 – 8 items per person
three hours including alcoholic drinks	8 – 10 items per person

important information

exhibitor catering

Please note the following important information with regard to exhibitor catering:

- The type of menu available on-stand may be restricted by the structure or location of the stand. Please discuss your requirements in detail with the Centre's On-stand Functions Coordinator who will advise on restrictions. Depending on the type of event, there may also be servery and space requirements which need to be incorporated into the stand structure.
- If the On-stand Catering order is received by the Centre past the due date (ie, less than 14 days prior to the bump-in of the event), a 20% surcharge will apply on all staffing rates and food and beverage items.
- For all menu and beverage options, one staff member will deliver and clear the items. Please see the staffing rates below if additional service by Centre staff is required.
- Permanent staff will be required for some events, based on number of guests and the event type. The Centre will determine if this will be necessary. Additional charges will apply for permanent staff (please see the rates outlined below).

wait staff rates

Monday to Friday	\$33.80 per hour (minimum 4 hours)
Saturday	\$41.60 per hour (minimum 4 hours)
Sunday	\$50.70 per hour (minimum 4 hours)
Public Holidays	\$63.63 per hour (minimum 4 hours)

responsible service of alcohol requirements

By law, NSW Responsible Service of Alcohol (RSA) certification is required for any person serving liquor at an event. One or more NSW RSA Certified Waiters can be supplied by the Centre for an additional charge.

If an exhibitor chooses to use their own waiters, NSW RSA certification for each waiter will be required. Copies of NSW RSA certificates must be supplied to the Centre three (3) working days prior to the commencement of the event. The Centre will maintain a register of these certificates.

confirmation of numbers

For all on-stand catering events, the Centre must be advised of the approximate number of guests one (1) week prior to the event.

Final guaranteed numbers are required by 10:00am, three (3) working days prior to the start of the event. To ensure the best catering for your event, please note the following deadlines:

If an event falls on:	Guaranteed minimum number of guests are due:
Monday	Previous Wednesday by 10:00am
Tuesday	Previous Thursday by 10:00am
Wednesday	Previous Friday by 10:00am
Thursday	Previous Monday by 10:00am
Friday	Previous Tuesday by 10:00am
Saturday	Previous Wednesday by 10:00am
Sunday	Previous Wednesday by 10:00am

If guest numbers decrease between the due date for final guaranteed numbers and the commencement of the event, there will be no reduction in charges.

The following schedule outlines the timeframe for any increase in final numbers:

If the event falls on:	No increases in guest numbers to be made after:
Monday	Previous Friday by 10:00am
Tuesday	Previous Monday by 10:00am
Wednesday	Previous Tuesday by 10:00am
Thursday	Previous Wednesday by 10:00am
Friday	Previous Thursday by 10:00am
Saturday	Previous Friday by 10:00am
Sunday	Previous Friday by 10:00am

Where possible, increases to guest numbers in the time between the due date for final guaranteed numbers and the deadline for an increase in numbers will be accommodated. However, a surcharge of 20% on all Food and Beverage will be incurred on the increased number of guests advised. While every effort will be made to ensure that the requested products and services are delivered, this will be subject to their availability.

function details

All function details, final items and quantities etc, should be arranged with the On-stand Functions Coordinator approximately fourteen (14) days prior to the date of the function. These details will be entered into an Event Order, duplicate copies of which will be forwarded promptly to the client for approval and payment (the Security Deposit).

payment requirements

Total payment of the Security Deposit must be made prior to the commencement of the event.

For events in the Exhibition Centre, the deposit can be made by cheque, credit card (by completing a credit card form), bank transfer or in person at the Exhibitor Services Desk, located in the foyer of Hall 3.

For events in the Convention Centre, the deposit can be made by cheque, credit card (by completing a credit card form), bank transfer or in person at the Business Centre, located in Convention Centre Bayside.

Please contact the Centre's On-stand Functions Coordinator for further information.

dietary requirements

The Centre can provide vegetarian, vegan, low lactose and gluten-free options for catering events. If meals of this type are required, the Centre must be informed 3 working days prior to the event taking place. Please note that any other meal requirements, eg, Kosher, diabetic, low-carbohydrate meals, carry additional charges.

points to note

- The Sydney Convention and Exhibition Centre's catering policy does not allow for food and beverage to be brought onto the premises.
- All food and beverage ordered by a client remains the property of the Sydney Convention and Exhibition Centre and cannot be removed from the premises without prior approval.
- Under the NSW Liquor Administration Act, the Centre's liquor licence requires all liquor to be provided by the Sydney Convention and Exhibition Centre, unless special sponsorship approvals have been granted to the client.
- Menu prices are effective June 2007 and are valid until 31 December 2007. However within this period, Sydney Convention and Exhibition Centre management reserves the right to change prices. Please refer to your Event Manager or the On-stand Functions Coordinator to confirm current pricing.
- All prices quoted are in Australian dollars and are Goods and Services Tax (GST) inclusive.
- The Sydney Convention and Exhibition Centre reserves the right to substitute ingredients according to seasonal availability.