



EVENTS PACKAGE

ASTER

Aster is a luxurious beacon, a place by which to mark your position, elevated 32 levels high in the sky at InterContinental Sydney. Navigate your way through a menu of finely-crafted cocktails, reserve wines and artfully-plated dishes celebrating Australian produce, looking out at Sydney's most impressive 270-degree harbour views as day turns into night.

Aster - you are here.





PRIVATE EVENTS WITH US

Discover the perfect setting for your next event, celebration or gathering as you and your guests indulge in breathtaking panoramic views of Sydney's iconic skyline. Aster boasts spacious indoor and outdoor areas, accommodating up to 110 people for a fully private event or cocktail party. Ensuring an atmosphere of exclusivity and sophistication, our buyouts are available for a minimum of 3 hours, day or night. Whether you're here for golden hour or when the stars are twinkling above, the mesmerising panorama of Sydney Harbour serves as the perfect back drop to your private event.



PREMIUM BEVERAGE PACKAGE

2 Hours \$90 per person
3 Hours \$100 per person
4 Hours \$110 per person

SPARKLING

NV Bianca Vigna Prosecco, Veneto IT

WHITES

2023 Rising, Chardonnay, Yarra Valley AU

2022 Vasse Felix, Sauvignon Blanc, Margaret River AU

ROSE

2022 Rameau d'Or, Côtes de Provence FR

REDS

2021 Yangarra, Shiraz, McLaren AU

2019 Grasshopper Rock, Pinot Noir, Central Otago NZ

BEERS

Mountain Culture Pale Lager 4%

Mountain Culture Hazy Pale Ale 4.6%

Capital Brewing Zero-Alc Pacific Ale 0.5%

NON-ALCOHOLIC

Still & sparkling water

Selection of soft drinks

DELUXE BEVERAGE PACKAGE

2 Hours \$139 per person
3 Hours \$159 per person
4 Hours \$179 per person

CHAMPAGNE

NV Taittinger Brut Prestige, Reims FR

WHITES

2023 Rising, Chardonnay, Yarra Valley AU

2022 Vasse felix, Sauvignon Blanc, Margaret River AU

2023 Grosset Alea, Riesling, Clare Valley AU

*2022 Fiegl Villa Dugo, Pinot Grigio,
Friuli-Venezia Giulia IT*

ROSE

2022 Rameau d'Or, Côtes de Provence FR

REDS

2021 Yangarra, Shiraz, McLaren AU

2019 Grasshopper Rock, Pinot Noir, Central Otago NZ

2022 La Magia Il Vispo, Sangiovese, Tuscany IT

2022 Château Tire Pe' Diem, Merlot, Bordeaux FR

BEERS

Mountain Culture Pale Lager 4%

Mountain Culture Hazy Pale Ale 4.6%

Capital Brewing Zero-Alc Pacific Ale 0.5%

Willie's Smith Bone Dry Apple Cider, Tasmania AU

NON-ALCOHOLIC

Still & sparkling water

Selection of soft drinks



ASTER FOOD STATION

Customise your event to suit you
– perfect for cocktail events.

SEAFOOD

\$45 per person

Oysters on ice
– salmon keta caviar, yuzu pearls
Australian prawns
Ceviche hiramasa with lime, coriander,
coconut and jalapeanos oil

SUSHI RAW BAR

\$40 per person

Sushi rolled by our Chefs, chicken
avocado, tuna and cucumber, salmon
and avocado
Fresh cut sashimi yellow fin tuna, kingfish
and Tasmanian salmon
Wakame, pickled ginger, fresh wasabi
and sashimi dressing

NORDIC BAR

\$35 per person

Selection of cured salmons, carved by
our Chef

CHEESE

\$35 per person

The Pines Kiama cheeses, Holy Goat
goats cheese, long paddock cheeses,
fruit pates, muscatels, crackers and bread

CHARCUTERIE

\$30 per person

Jamon on the bone sliced live by our Chef
pepper salami, smoked sausage, chilli
salami, smoked ham and pancetta with
pickled vegetables and artisanal bread

ORGANIC FARM

\$30 per person

Selection of organic farmed seasonal
vegetables from local produces created
into salads and warm dishes

MEXICAN BAR

\$35 per person

Grilled marinated chicken breast with
fajita vegetables, soft shell fried fish tacos
guacamole, sour cream, salsa, pico de
gallo, lime wedge and salad

CHOCOLATE BAR

\$35 per person

Hand-crafted truffles, chocolate pops
and chocolate coated strawberries
chocolate and dried fruits, orange
blossom eclairs, salted caramel slice

GRAZING STATION

\$65 per person, minimum 20

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 babaghanoush dips
Olives, olive oils, crackers and breads



ASTER CANAPÉS

1 hour package

\$45 per person

Your choice of

3x hot

3x cold

2 hour package

\$65 per person

Your choice of

3x hot

3x cold

2x substantial

2x dessert

3 hour package

\$85 per person

Your choice of

4x hot

4x cold

3x substantial

2x dessert

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)

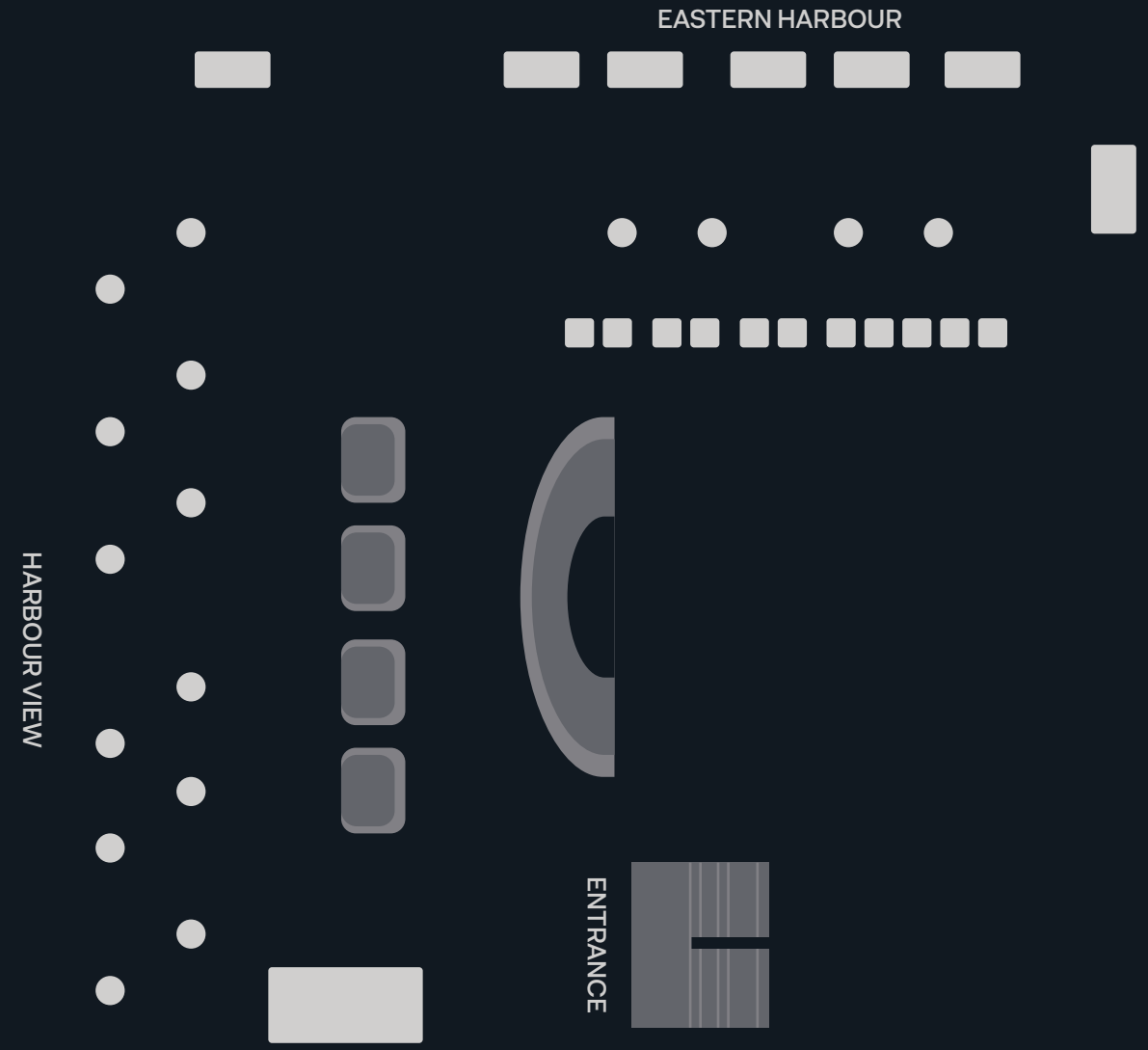
Caramel pecan pie (v, n)

Strawberry and yuzu tartlet (v)

Lemon meringue tartlet (v)



FLOOR PLAN



AUDIO VISUAL

Please speak with our friendly events team regarding your audio-visual requirements and they will assist.

STYLING

We are happy to assist with any styling needs. Please feel free to discuss your vision with our events team if you wish to have additional touches for your event.



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