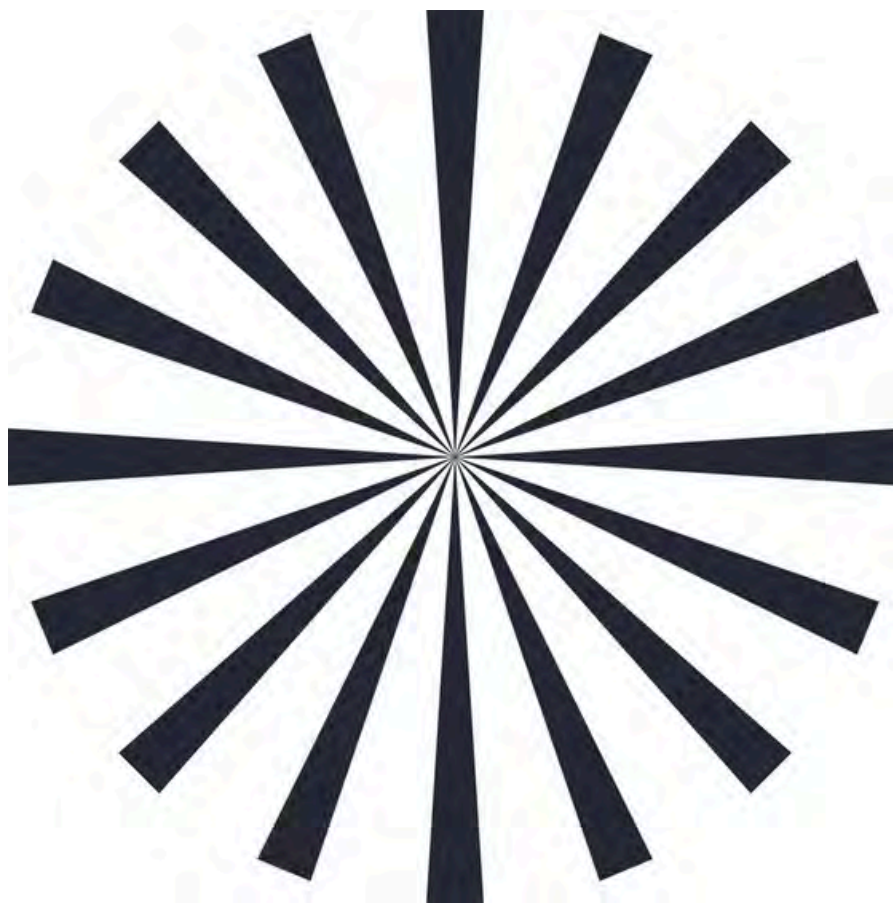




EVENTS & GROUP BOOKINGS



ASTER

Set 32 levels above the city at InterContinental Sydney, Aster is an elevated rooftop destination where exceptional cocktails, premium wines and refined dishes are complimented with breathtaking 270-degree views of Sydney Harbour. Whether you're planning an intimate celebration, a semi-private gathering or an exclusive venue buyout, every event is framed by one of Sydney's most iconic panoramas.

Aster - you are here.

OUR VENUE

Minimum spend and service charge applies.



NON EXCLUSIVE - Up to 25 guests

A reserved section within Aster's Eastern Corridor, perfect for intimate gatherings.



SEMI EXCLUSIVE - Up to 50 guests

Offering the entire Eastern Corridor, enjoy a balance of semi privacy with Aster's sophisticated energy.



EXCLUSIVE - Up to 110 guests

Transform Aster into your own private rooftop space with a full venue buyout on level 32.



DRINK PACKAGES

Please note these sample packages are subject to change.



PREMIUM

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

Sparkling

NV Bianca Vigna Proecco, Veneto IT

Whites

2024 Giant Steps, Chardonnay, Yarra Valley AU
2024 Les Athletes Du Vin, Sauvignon Blanc, Loire Valley FR

Rose

2022 Rameau d'Or, Cotes de Provence FR

Reds

2022 Neldner Road Shiraz, Barossa Valley AU
2022 Grasshopper Rock, Pinot Noir, Central Otago NZ

Beers

Mountain Culture Pale Lager 4%
Sierra Nevada Pale Ale 5.6%, California USA
Capital Brewing Zero-Alc Pacific Ale 0.5%

Non-Alcoholic

Still & Sparkling water
Selection of soft drinks



DELUXE

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

Champagne

NV Taittinger Brut Prestige, Reims FR

Whites

2024 Giant Steps, Chardonnay, Yarra Valley AU
2024 Grosset Aea, Riesling, Clare Valley AU
2022 Fiegl Villa Dugo, Pinot Grigio, Friuli-Venezia Giulia IT

Rose

2022 Rameau d'Or, Cotes de Provence FR

Reds

2022 Neldner Road Shiraz, Barossa Valley AU
2022 Grasshopper Rock, Pinot Noir, Central Otago NZ

Beers

Mountain Culture Pale Lager 4%
Sierra Nevada Pale Ale 5.6% California, USA
Willie's Smith Bone Dry Apple Cider, Tasmania AU

Non-Alcoholic

Still & Sparkling water
Selection of soft drink



COCKTAIL

Max 50 guests

2 Hours – \$130 per person

Cocktails

Old Fashioned
Margarita
Negroni
Espresso Martini

Sparkling

NV Bianca Vigna Proecco, Veneto IT

Whites

2024 Les Athletes Du Vin, Sauvignon Blanc, Loire Valley FR

Reds

2022 Neldner Road Shiraz, Barossa Valley AU

Beers

Mountain Culture Pale Lager 4%

Non-Alcoholic

Still & Sparkling water
Selection of soft drink

GROUPS

Presented in a sharing / tapas style
Max 50 guests

\$55 PP

Edamame & Miso Hummus, grilled focaccia (ve, df) Compressed
Watermelon, mirin, wasabi, black sesame (ve, mwg)
Pulled Pork Tacos, pineapple salsa
Popcorn Prawn, remoulade, salsa verde (a)
Fries, black garlic aioli
Old-fashioned Cannoli, rum ricotta crème, chocolate soil

\$75 PP

Rock Oysters, mandarin hibiscus vinegar, finger lime caviar (a, mwg, nf)
Kingfish Ceviche, sweet potato, lime, coriander (a)
Beef Carpaccio, potato hash, truffle mayo (mwg, nf)
Wagyu Beef Sliders, truffle aioli, American cheese, fries
Gilded Age Heirloom Carrots, maple syrup, harissa, coconut labneh
Choux Au Craquelin, Byron Bay coffee, dulce de leche

\$99 PP

Rock Oysters, mandarin hibiscus vinegar, finger lime caviar (a, mwg, nf)
Kingfish Ceviche, sweet potato, lime, coriander (a)
Beef Carpaccio, potato hash, trufflemayo (mwg, nf)
Charcuterie Plate: cured meats, pickles, grilled focaccia
12-hour Braised Beef, celeriac cream, sweet potato crisp, salt bush
Gilded Age Heirloom Carrots, maple syrup, harissa, coconut labneh
Australian Cheese Plate, lavosh, chutney
Key Lime Cheesecake, citron curd, diplomat cream, sesame crisp

MWG - Made Without Gluten | V - Vegetarian | VE - Vegan | NF - Nut Free | DF - Dairy Free
Origin of Seafood: A - Australian | I - Imported | M - Mixed



FOOD STATIONS

Minimum 25 guests

SEAFOOD \$45 PP

Oysters on ice, salmon keta caviar, yuzu pearls (a)

Australian prawns (a)

Ceviche hiramasa with lime coriander coconut and jalapeños oil (a)

SUSHI RAW BAR \$40 PP

Sushi rolled by our Chefs, chicken, avocado, tuna and cucumber, salmon and avocado (m)

Fresh cut sashimi yellow fin tuna, kingfish and Tasmanian salmon (a)

Wakame, pickled ginger, fresh wasabi and sashimi dressing

NORDIC BAR \$35 PP

Selection of cured salmons

CHEESE \$35 PP

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

CHARCUTERIE \$30 PP

Jamon on the bone, pepper salami, smoked sausage, chilli salami, smoked ham and pancetta with pickled vegetables and artisanal bread

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FOOD STATIONS

Minimum 25 guests

ORGANIC FARM \$30 PP

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

MEXICAN BAR \$35 PP

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 PP

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

GRAZING STATION \$65 PP

Brie, blue and aged cheddar with dried figs, grapes, crackers and breads
Cured meats including salami, mortadella and prosciutto
Flame-roasted Mediterranean vegetables, pickled vegetables, hummus, beetroot and baba ghanoush
Marinated olives and olive oil

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CANAPES

Minimum 25 guests

1 HR | \$45 PP

Choice of: 3 cold, 3 hot

2 HRS | \$65 PP

Choice of: 3 cold, 3 hot, 3 substantial, 2 dessert

3 HRS | \$85 PP

Choice of: 4 cold, 4 hot, 3 substantial, 2 dessert

COLD CANAPES

Baby cucumbers, macadamia cream, mint, hemp seeds (ve, mwg, df, s)

Truffle and shiitake crème fraîche mousse, charcoal cone (v)

Oyster, tangerine vinegar and chives (a, mwg, df)

Betel leaf, tuna tartare, wasabi, soy, sesame (i, mwg, df, s)

Salted snapper, potato terrine, crème fraîche (a, mwg)

Torched wagyu beef, micro basil, caramelised aioli, crisp rice cakes (mwg, df)

Parmesan cheese puffs (v)

Beetroot crisp bread with goat's cheese and herbs (v, n, s)

HOT CANAPES

Thit kho pork belly, pickled vegetables, sesame (df, mwg, s)

Kosho and garden pea arancini (ve, df)

Prawn kataifi, black aioli (m, df)

Calamari on sugar cane (m, mwg, df, n, s)

Salt and Aleppo pepper crispy tofu (ve, df, s)

Korean fried chicken with sesame

Charcoal and feta arancini (v, mwg)

Fried polenta, wild mushroom, truffle essence, parmesan (v)

Lamb kofta with labneh and herbs (mwg, n, s)

SUBSTANTIALS

Pumpkin katsu curry, sticky rice and pickles (ve, mwg, df, n, s)

Noodle box with chili prawns, toasted sesame and coriander (m, df, n, s)

Lamb tagine, giant cous cous, prune, almond, coriander (df, n)

Barramundi, banana leaf, coconut rice, chilli jam (a, mwg, 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)

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POLICIES

To secure a booking, full payment and a pre-order of food & beverage package is required. Minimum spends apply and payments are not refundable. Aster bar is available exclusively to guests aged 18 and over. Guests are requested to follow a smart casual dress code – no beachwear, gym wear or athletic footwear. Management reserves all rights of entry based on the dress code.

AUDIO VISUAL

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

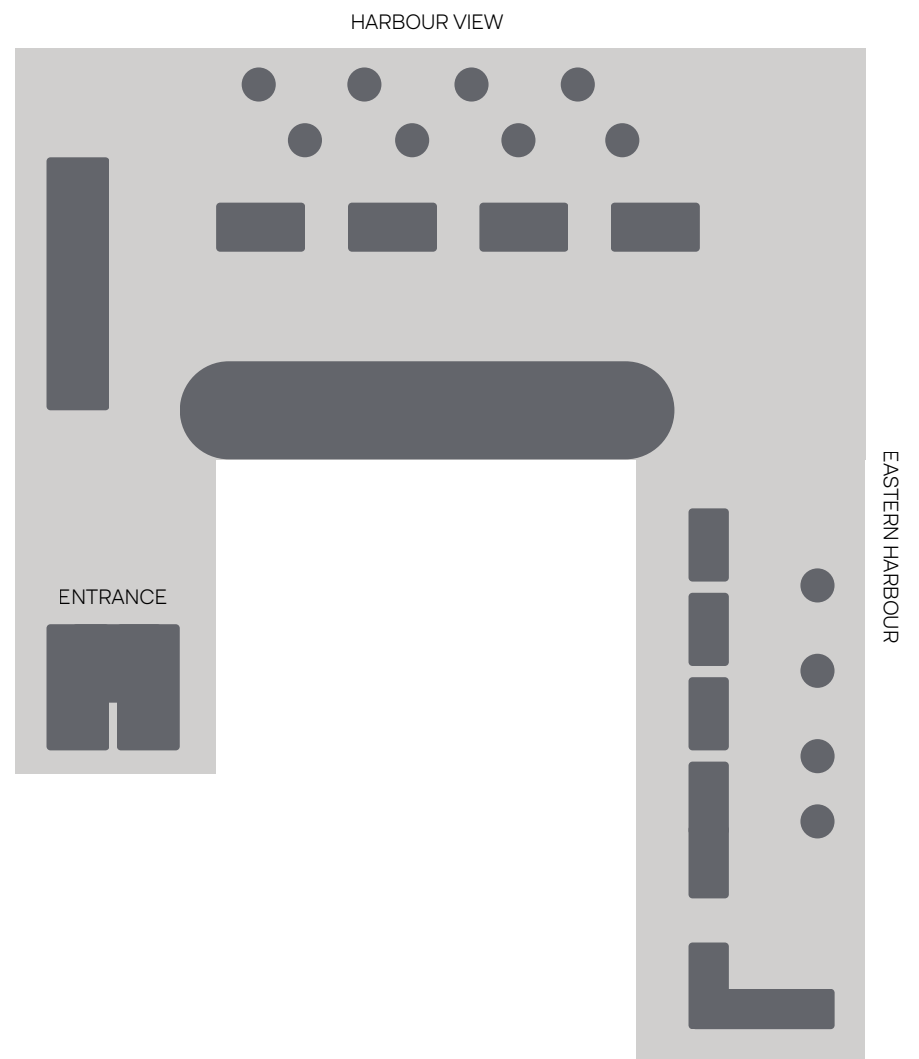
STYLING

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.





FLOOR PLAN





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