



ICMS *Weddings*





Congratulations
on your engagement.

It is our pleasure to
present wedding options
for your reception.

Situated on the historic grounds of Saint Patrick's Estate is the beautiful Cerretti Chapel for your ceremony and the Great Hall or Grand Dining room of ICMS to host your reception.

The college provides a timeless backdrop for weddings, incorporating old world architecture with the natural beauty of North Head and Manly Beach.

Our events team will engage with you to create a memorable reception individually tailored to suit your and your family's needs.



Wedding

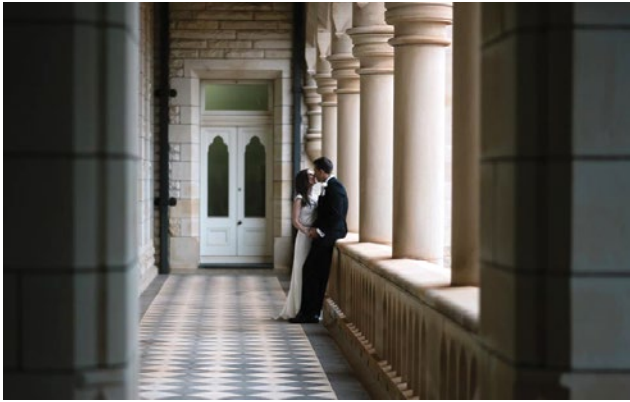
PHOTOGRAPHY

Bring your wedding photos to life with stunning architecture, nature and the sandstone backdrop of ICMS.

Photography permits are allocated two weeks prior to your wedding.

Please contact the events team to find out more about parking availability and options on your required date.







Reception Venues

— THE GREAT HALL — MINIMUM 80 GUESTS

Booking ICMS exclusively for your wedding gives you and your guests exclusive use of the Great Hall and Upper Balcony overlooking the beach for the duration of your wedding reception. With sweeping beach views, high ceilings and gothic architectural details, and the flexibility of extending into Classroom 9 catering for parties up to 180 guests, ICMS' Great Hall is perfect for your wedding!





Reception Venues

— THE GRAND DINING ROOM —

MINIMUM 70 GUESTS

Located on the ground floor of the main building, the Grand Dining Room is perfect for weddings of up to 80 guests. Leading out to the Lower Balcony with sweeping Manly beach views, the Grand Dining Room boasts original cedar and jarrah timber ceilings, blackout blinds and a flexible space to accommodate your needs.





Cocktail

— PACKAGE —

PACKAGE INCLUDES:

- Dance floor and staging
- Great Hall and Lower balcony
- Use of the grounds for photography
- Data projector and screen
- Car parking (numbers confirmed one week prior)
- Cake table clothed and skirted
- Bridal Room (Norfolk Room)

4 HOUR SERVICE INCLUDES:

- 6 standard canapés
- 2 substantial canapés
- Cheese platter
- Antipasto platter
- Dessert Buffet
- Standard beverage package
- Coffee and tea
- Cake cut and served on platters



Sit down

MENU

MINIMUM 70 GUESTS

PACKAGE INCLUDES:

- Tiffany chairs with padded seat
- Guest list easels
- Dance floor and staging
- Use of the grounds for photography
- Data projector and screen
- Car parking (numbers confirmed one week prior)
- Cake table clothed and skirted
- Cake knife
- Bridal Room (Norfolk Rom)

5 HOUR SERVICE INCLUDES:

- Standard beverage package
- 3 course meal served with alternate mains
- Coffee and tea
- Cake cut and served on platters



Canapés

COLD

Smoked salmon roulade with cream cheese

Prosciutto, bocconcini and basil skewer

Cold variety of sushi **GF**

Crunchy vegetables wrapped with rice paper **GF VG**

Frittata of pumpkin and rocket with Kalamata olive tapenade **V**

Tomato and bocconcini cheese skewer with fresh basil **V**

HOT

BBQ pork bun

Prawn and pork dumpling

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

Pumpkin and fennel arancini **V**

Swiss cheese and leek quiche **V**

Grilled haloumi with tomato-oregano chutney **V**

Falafel balls with minted cumin yoghurt **V**

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

Soba noodles with wakame, shallots and tsuyu 'in the box' **V**

Wagyu slider

ENTREE

Smoked salmon served with wasabi crème fraiche, Spanish onions and crisp greens

Spinach, pumpkin and ricotta ravioli with brown almond butter and parmesan **V**

Seared scallops with green pea puree, toasted pancetta and roasted red capsicum

Tiger prawns served on avocado salsa, crisp lettuce and chipotle aioli

Pearl cous cous with blue swimmer crab and preserved lemon

Menu

MAIN

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

Roasted sirloin of beef with Dijon and herb crust, served with potato gratin, pan jus and broccolini

Grilled Tasmanian salmon, lemongrass infused jasmine rice, kefir lime leaf beurre blanc and Asian greens

Steamed barramundi fillet with jasmine rice, lemon grass and lime relish, crispy shallots and 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

Passionfruit panna cotta served with guava coulis and soft cream

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

Additional

MENUS

CHILDREN'S MENU

Chicken Schnitzel with chips,
Ice cream and soft drinks

CREW MEALS

Crew will be served a main meal
with non-alcoholic beverages
throughout

OPTIONAL MENU EXTRAS

ANTIPASTO PLATTER TO SHARE

Marinated and grilled vegetables,
cured meats, bocconcini with
lavosh and grissini

CHEESE PLATTER TO SHARE

Assorted cheeses, quince paste,
dried fruits and nuts, lavosh
and crackers

Beverage

PACKAGE

STANDARD PACKAGE

The Vines Brut Cuvee
NV, South Eastern Australia

D'Arenberg Stump Jump
Sauvignon Blanc
McLaren Vale SA

D'Arenberg Stump Jump Lightly
Wooded Chardonnay
McLaren Vale SA

D'Arenberg Stump Jump
Cabernet Sauvignon Merlot
McLaren Vale SA

D'Arenberg Stump Jump Shiraz
2016 *McLaren Vale SA*

OPTIONAL UPGRADE

PREMIUM SPARKLING WINE

Saint Louis Blanc de Blanc
NV, France

Chandon Brut *NV, Australia*

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

PREMIUM RED WINE

Two Truths Cabernet Sauvignon
2017 *Coonawarra SA*

33 Degrees South Shiraz 2016
Margaret River WA

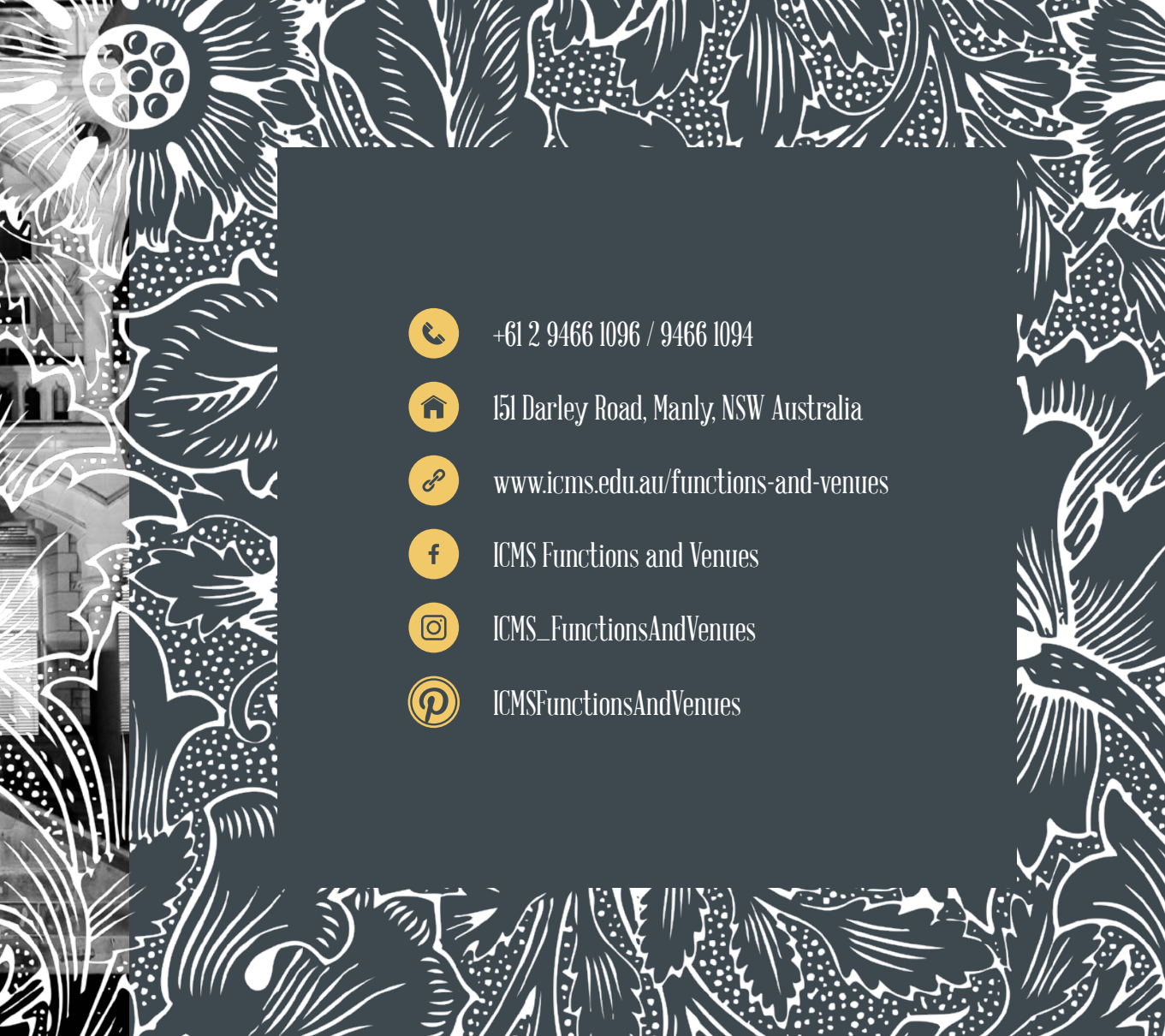
Saint Clair Family Estate Pinot
Noir *Marlborough NZ*

PREMIUM WHITE WINE

Two Rivers Pinot Grigio
Hunter Valley NSW

KooYong Clonale Chardonnay
Mornington Peninsula VIC

Wild Oats Rose 2017
Mudgee NSW



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www.icms.edu.au/functions-and-venues



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Thank you

for considering
The International College of Management,
Sydney, NSW

