

Welcome Event - Wednesday 28 May 2025 5:30pm to 9:30pm



A Taste of NSW

The Welcome Event for the AISNSW 2025 ICT Management and Leadership Conference is going to be an exciting and flavoursome experience! A Taste of NSW is a great way to kick off the Conference, giving guests a chance to enjoy local food and specialties as well as each other's company.

Hosted at Doltone House, located at Jones Bay Wharf, guests can expect a beautiful setting alongside delicious, locally sourced dishes. AISNSW, Doltone and other external suppliers have collaborated to bring a variety of NSW flavours to the event.

Here is a little of what you can expect.....

Midden

Midden, by Mark Olive is a unique and a powerful blend of culture, history, and culinary art. Mark showcases native ingredients while telling stories of Australia's indigenous heritage. Rich flavours of Indigenous Australian cuisine are thoughtfully curated and each selection is crafted using native ingredients, providing a unique taste of Australia's heritage. Enjoy a culinary experience that honours traditional practices and celebrates the bounty of the land.

Oysters from our wonderful Australian coastline

The Oyster Bar will have a top selection of seasonal freshly shucked oysters with a range of tasty accompaniments. The mix of mignonette, ponzu, and native citrus like finger lime and lemon aspen will add a unique, refreshing zest to each bite.





Culinary Delights

Two substantial Chef stations, multiple grazing stations and a selection of canapes will serve up an array of flavours and provide plentiful food options. And of course, there will be a dessert station for those with a sweet tooth!

Cellar Door by De Bortoli Wines

Experience New South Wales wines with family-owned winemakers De Bortoli's pop-up Cellar Door.

De Bortoli Wines has been awarded NSW's first Sustainability Advantage Platinum Project certificate, in recognition of outstanding environmental leadership and commitment to innovation.

Archie Rose

Founded in 2014 and located in Sydney, Australia, Archie Rose Distilling Co. is Australia's most highly awarded distillery.

They strive to re-define Australia's rich tradition in distilling by producing a diverse range of whiskies, gins, vodkas and rums, as well as one-off collaborations, limited releases and spirits experiences. Archie Rose are pleased to be able to share the ethos behind what, how and why they do things as they seek to expand people's knowledge and appreciation of spirits and hospitality.

Akasha Brewing

After developing a passion for American-style, hop-forward beers, Dave Padden founded Akasha Brewing in 2015 with the goal of producing those beers right here in New South Wales.

With that in mind, Dave released Freshwater Pale Ale in April 2015 and introduced Akasha to the world. Over the past decade, Akasha has experienced significant growth, expanding its presence with new venues in Leichhardt and Newcastle.

Akasha has an unwavering commitment to supporting local ingredients and producers. From malt sourced from the Riverina region to barrels from wineries in Mudgee and the Hunter Valley, and even yeast from a small lab on the South Coast, Akasha is a worthy contributor to *A Taste of NSW*.

What else?

Whilst experiencing a Taste of NSW in a fantastic harbourside location, delegates network with colleagues and sponsors and enjoy VIVID 2025. Doltone House is a flat, comfortable 15 minute walk from ICC Sydney.

AISNSW is looking forward to welcoming you to this event.