Weddings
Art Gallery of NSW
Celebrate your wedding in the beautiful surroundings of the Art Gallery New South Wales. The Gallery is located next to the Royal Botanic Gardens, and just a short walk from Sydney’s CBD with rare views over Woolloomooloo and Sydney Harbour. This unique location features two stunning reception areas accommodating weddings of up to 250 guests, delicious seasonal menus, and impeccable service.

The Fresh Collective delivers exceptional event experiences and signature menus for the Art Gallery NSW in collaboration with the gallery’s chef ambassador Matt Moran. Both Fresh and Matt value local, responsibly farmed produce which is reflected in seasonal menus. Fresh can provide bespoke menus for any style of wedding from a seated lunch, cocktail reception with grazing tables, to a decadent dinner with dancing.

The Art Gallery Restaurant - Crafted by Matt Moran can accommodate 120 guests cocktail style and 116 guests seated. For larger weddings the restaurant extends to the adjoining event space. The combined restaurant and event space can accommodate up to 300 guests cocktail style and 188 guests seated.

Let us help you to create the perfect day that you and your guests will remember forever.
CEREMONY

With spectacular views over Woolloomooloo and Potts Point the Gallery makes the perfect place for your wedding ceremony. We offer exclusive venue hire for a 30 minute wedding ceremony prior to your wedding reception.

COST

1,000 + gst

TIMING

Ceremony 6.00pm
Reception 6.30pm – 11.30pm

INCLUSIONS

Up to 72 chairs with standing room behind, up to 120 guests
Brass signing table with 2 chairs
Brass cocktail tables for post ceremony drinks
Wireless microphone

ADDITIONS

Pre ceremony arrival drinks 15 minutes 15 per person
Post champagne toast 15 per person

After your ceremony, let your guests celebrate with drinks and canapes whilst you take your wedding party photos within the Gallery’s Master Courts. These elegant rooms formed the original gallery built in 1897, which house European and colonial Australian art, which provides a magnificent backdrop for your photos.

Pricing based on a minimum of 80 guests
Venue hire is not included in the menu prices
Prices do not include gst
Sunday surcharge 10%
Public holiday surcharge 20%
Crafted by Matt Moran has created the following dining options for your wedding. Matt Moran and Keith Higginson design delicious seasonal menus sure to impress your guests.

<table>
<thead>
<tr>
<th>Dining Option</th>
<th>Details</th>
<th>Price per Person</th>
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</thead>
<tbody>
<tr>
<td><strong>DELUXE DINNER</strong></td>
<td>Three canapes per person on arrival</td>
<td>220</td>
</tr>
<tr>
<td></td>
<td>Three course alternate deluxe dinner menu</td>
<td></td>
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<tr>
<td></td>
<td>Deluxe beverage selection</td>
<td></td>
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<tr>
<td><strong>SUPERIOR DINNER</strong></td>
<td>Three canapes per person on arrival</td>
<td>250</td>
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<tr>
<td></td>
<td>Three course alternate superior dinner menu</td>
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<tr>
<td></td>
<td>Superior beverage selection</td>
<td></td>
</tr>
<tr>
<td><strong>CRAFTED BY MATT MORAN</strong></td>
<td>Two canapes per person on arrival</td>
<td>240</td>
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<tr>
<td></td>
<td>Four course dinner menu designed to share</td>
<td></td>
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<tr>
<td></td>
<td>Deluxe beverage selection</td>
<td></td>
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<tr>
<td><strong>COCKTAIL</strong></td>
<td>Six cold and hot canapes</td>
<td>185</td>
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<tr>
<td></td>
<td>Two bite and bit or slider</td>
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<td></td>
<td>Three gourmet plates / bowls</td>
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<tr>
<td></td>
<td>Two dessert canapes</td>
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<tr>
<td></td>
<td>Deluxe beverage selection</td>
<td></td>
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<tr>
<td><strong>VENUE HIRE</strong></td>
<td>Please note the Art Gallery of NSW charges a venue hire fee of $5,000</td>
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</tbody>
</table>

Pricing based on a minimum of 80 guests
Venue hire is not included in the menu prices
Prices do not include gst
Sunday surcharge 10%
Public holiday surcharge 20%
**Inclusions**

**INCLUSIONS**
- Five hour nominated beverage package
- Freshly brewed coffee and tea selection
- Gift & cake table
- Seating plan display easels (up to A0 size)
- Personalised wedding menus
- Placement of your bonbonniere & place cards
- AV including, wireless microphone, background music, up-lighting and a dedicated technical staffer if required
- Dedicated cloakroom attendant and security personnel
- Use of the Gallery’s Master Courts for your wedding party photos
- Complimentary menu tasting for two

**ADDITIONALS**
- Additional canapes 5.0 each
- Bit and bit or slider 8.0 each
- Add a food station Priced individually
- Upgrade to a dessert station 12.0 per person
- Side dishes for tables 4.0 per side pp
- Crew meal 35.0 each
- Children’s under 12, 2 course meal 45.0 per child
- Teenagers 13-17 years from adult menu less 30.0 per person from full price menu

**BEVERAGES**
- Upgrade to superior package + 10.0 per person
- Selected cocktail 18.0 per person
- Arrival Ruinart Champagne 25.0 per glass

_Pricing based on a minimum of 80 guests_
_Venue hire is not included in the menu prices_
_Prices do not include gst_
_Sunday surcharge 10%_
_Public holiday surcharge 20%_
Deluxe dinner

Entrée
Oak smoked salmon, pickled beets, orange, horseradish, watercress gf df
Yellow fin tuna, avocado, compressed cucumber and wakame dust gf df
Egyptian chicken salad with pistachio, pomegranate and honey gf
Asparagus and shiitake mushroom tart, yuzu aioli, brussel sprout slaw v
Spiced heirloom beetroots with Persian feta and nigella seeds crisps v gf
Angus beef tagliatta, roasted cauliflower hummus, amlou dressing gf df
Sourdough rolls and butter

Main
Chargrilled spiced chicken, wilted spinach, crushed potato, romesco gf
Cone Bay barramundi, french peas, fennel, green goddess sauce gf
Grilled lamb rump, baked polenta, sicilian caponata, lemon thyme aioli gf
Za’atar spiced chicken, mashed kumara, broccolini, tahini labna gf
Slow cooked lamb shoulder, celeriac puree, wild mushrooms, barley
Beef fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash gf

Dessert
Japanese cheesecake, strawberries, coffee linseed tuile
Orange brulee tart, seasonal fruits and cream
Rose petal pavlova, bergamot cream, mandarin marmalade gf
Chocolate crèmeux, banana caramel, cider foam gf
Pannacotta, urban honey, lemon curd, citrus crackling gf
Bitter chocolate delice, salt caramel custard, lemon thyme gf
Freshly brewed coffee and tea selection

Sides
Rocket and parmesan salad with balsamic dressing v gf
Heirloom tomato and cherry bocconcini salad with red wine dressing v gf
Crispy rosemary chat potatoes with herb sea salt v vgn gf df
Steamed green beans with garlic butter and almonds v gf
Paris potato puree and truffle oil v gf
Roasted heirloom carrot with honey and thyme v vgn gf df
Buttered brussels sprouts v gf
(additional 4.0 per side per person)

GF – Gluten Free  VGN – Vegan  DF – Dairy Free  V – Vegetarian
Superior dinner

Entrée
Nicoise prawn, kipfler and avocado salad, lemon and olive oil dressing gf df
Roast farm quail, garden herbs, green chermoula, heirloom jam gf
Seared scallops, beach succulents, finger lime, onion crème gf
Butternut pumpkin gnocchi, seafood bisque, chard crisps
Kombu confit salmon, heirloom radish’s kosho pumpkin puree and endive gf df
Goats curd tart, kombucha ginger carrots, sunflower seed pesto and nasturtium v
Sourdough rolls and butter

Main
Free range chicken, miso corn, nasturtium, potato paper gf
Wagyu rump cap, onion ash, kohlrabi, mustard butter gf
Duck breast, fennel, cauliflower purée, black olive gf
Rangers Valley beef, baby cos, truffled potato gratin, tomato jam gf
Hapuka, grilled local prawn, miso shiitakes, kombu dashi, sea herbs gf
Petuna ocean trout, kelp butter, crustacean essence, radish gf
Slow roast lamb, roast cauliflower, eggplant, pomegranate gf

Dessert
Silken rice, matcha cheesecake, coconut meringue gf
Ginger crème caramel, macadamia brittle gf
Dark chocolate dome, blood plum leather gf vgn
Sheep’s milk granita, roast rhubarb, lemon aspen curd, fennel pollen
White chocolate bavarois, strawberries, native pepperberry, hibiscus syrup
Selection of award winning cheeses, quince paste, muscatels, lavoche and crackers
Freshly brewed coffee and tea selection
Petit fours

Sides
Rocket and parmesan salad with balsamic dressing v gf
Heirloom tomato and cherry bocconcini salad with red wine dressing v gf
Crispy rosemary chat potatoes with herb sea salt v vgn gf df
Steamed green beans with garlic butter and almonds v gf
Paris potato puree, truffle oil v gf
Roasted heirloom carrot with honey and thyme v vgn gf df
Buttered brussels sprouts v gf
(additional 4.0 per side per person)

GF – Gluten Free VGN – Vegan DF – Dairy Free V – Vegetarian
In his role of culinary advisor to the Art Gallery of NSW, chef Matt Moran, has designed this signature dining experience for weddings at the gallery. Matt values local, responsibly farmed produce and is a true fourth generation farmer and was the pioneer of ‘paddock to plate’ dining in Australia which is reflected in his seasonal menus. As these menus use seasonal ingredients they change regularly so the menus below are sample menus only.

Canapés – two per person
Artichoke & parmesan tart v
Smoked salmon on brioche toast, tomato & coriander

Entrecôts – to share
Alto olive oil focaccia, oregano df nf vgn
Hiramasa kingfish crudo, verjuice, basil gf df
La Stella burrata, autumn figs, sourdough v nf

Mains – alternate drop
Grilled swordfish, sauteed Italian greens, olive dressing gf df nf
Jacks Creek Sirloin, anchovy butter, broccolini gf
Potato gnocchi, zucchini, chilli, lemon, garlic vgn df nf

Sides
Seasonal greens, lemon oil, black pepper vgn gf nf
Red velvet, soft herbs, white balsamic vgn gf nf

Dessert - alternate drop
Blueberry and almond crostata, lemon mascarpone
Valencia orange and Campari granita vgn gf df nf
Tiramisu nf
Freshly brewed coffee and tea selection

Cold canapés
Ginger prawn rice paper rolls, tamarind sauce gf df
Pacific oysters, ginger, red eschalot dressing gf +3.0
Prawn, avocado, rocket, tarragon rotolino
Smoked huon salmon on brioche toast, tomato, coriander salsa
Smoked snowy river trout betel leaf, caramel chilli gf df
Spencer gulf prawn on white polenta, with spicy jam gf df
Asparagus, prosciutto & filo roulade, balsamic paint
Fiery chicken tostada with avocado, lime & jalapeno gf df
Beef gravlax, tarragon remoulade
Melon wrapped in prosciutto, saffron aioli gf
Harry’s bar chicken, celery & walnut sandwich
Peking duck pancakes with candied orange & scallion df
Rare beef tataki with yuzu aioli, wasabi tobiko gf
Spicy chicken betel leaf with ground rice and nahm jim gf df
Artichoke, truffle & parmesan tart v
Caramelised pear, feta on gorgonzola sable v
Eggplant caviar, slow roasted cherry tomato tart v
Pomelo, green mango, candied coconut betel leaf v vgn gf df
Roasted wild mushrooms, truffle cream puff tart v
Smashed broad bean, mint, toasted brioche, pecorino fur v
Vegetarian rice paper rolls, nahm jim v vgn gf df

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Cocktail

Hot canapés
- Prawn & lime chopsticks, lime & palm sugar dipping sauce gf df
- Salmon & dill cakes, remoulade sauce
- Prawn & scallop gyroza, chive oil & black vinegar
- Sugar smoked scallop with black bean & chilli gf
- Corn chip crusted crab cakes, citrus aioli gf
- Balinese beef satays, coconut chimichurri gf df
- Bbq pork & plum spring roll, chilli jam df
- Chilli caramel pork belly, warm caramel & prawn fur df
- Mini lamb & harissa pie
- Pork & fennel sausage roll with chilli tomato jam
- Sicilian meatballs with puttanesca sauce gf
- Crispy fried zucchini flowers, holy goats cheese, truffle honey vg + 4.0
- Fried beetroot & ricotta ravioli, sage nut butter, parmesan fur v
- Goat’s cheese churros, truffle honey, mushroom dust v
- Mushroom tarte tatin with goat’s cheese v
- Petit pea, truffle & buffalo mozzarella arancini vg gf
- Sweetcorn fritters, chilli sauce vg gf
- Swiss brown, truffle & grana padano arancini vg gf

Bite and a bit
- Coconut crusted king prawns, green nahm jim gf df
- Paprika king prawn skewer with romesco sauce gf
- Banh mi vietnamese baguette with pulled pork, tangy pickles, sriracha aioli
- Chicken shawarma with sumac pickles and smoky aubergine df
- Pulled chicken soft roll with house pickles and buttermilk ranch dressing
- Tortillas with shredded beef brisket, crispy pickles
- Field mushroom, olive and taleggio pizza v
- Goat’s cheese, caramelised onion and fire roasted pepper quesadilla v
- Halloumi skewer, grilled courgette, cherry tomato and mint gremolata vg gf
- Wild mushroom, kale and goat’s cheese pizza, truffle oil v

Sliders
- Broadbean falafel slider, house pickles, hummus, labne v
- Chicken schnitzel slider with bacon and melted maffra cloth cheddar
- Eggplant parmy slider, greek salad condiment, spicy relish v
- House corned beef po’ boy with american mustard and sauerkraut
- Wagyu beef slider, tomato chilli relish, cheese, lettuce

Gourmet plates
- Beer battered flathead fillets, chips, mushy peas, lemon aioli
- Huon salmon niçoise salad with kipfler crisps and hunter valley olive oil gf df
- Korean fried chicken with kecap manis aioli and kimchee salad df
- Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade gf
- Peking honey roasted duck, egg fried rice, hoisin sauce gf df
- Popcorn prawn spicy aioli, chilli and nori spice gf df
- Sumac crusted beef salad with chilli jam, chickpeas, olives and eggplant gf

Gourmet bowls
- Beef chilli, chipotle salsa, sour cream and tortilla crisps gf
- Caramelised root vegetable and saffron ravioli, broad beans and rocket v
- Crispy fried calamari with crunchy slaw and yuzu aioli df
- Korean style tuna salad, go chan chilli, sesame dressing gf
- Malaysian chicken curry on fragrant rice, peanut sambal and aromatic herbs gf
- Potato gnocchetti with butternut, garden peas, baby spinach, salsa verde v
- Soba salad with sichuan aubergine, Asian mushrooms, herbs, tamari dressing vg vgn gf

Dessert canapés
- Brioche doughnuts, passionfruit curd
- Candied fig and pistachio cheesecake
- Frangipane tart, amarena cherry
- Limoncello meringue crostata
- Salt caramel macaron vg gf
- Macadamia & date rocky road gf
- Peanut butter & jelly tartlets
- Mini tiramisu
- Burnt basque cheesecake, dolce de leche
- Vegan chocolate popcorn brownie vg vgn

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Grazing tables

The oyster bar – 16 per person
Freshly shucked market fresh oysters from regional NSW
(4 per person) served with crusty baguette

Charcuterie and cheese table – 32 per person
Cured, smoked and salted meats displayed on large wooden boards:
relishes, pickled vegetables, crusty breads, local cultured butter,
aged balsamic vinegar, buffalo mozzarella, fontina, parmigiano reggiano,

Cheese table – 24 per person
Selection of local artisan cheese, served with assorted Maison breads,
 crackers, lavoche and house made relishes, candied fruits, fresh fruits & nuts

Seafood raw bar – 45 per person
Market fresh seafood, freshly shucked oysters served with a range of dipping
sauces, lemons, limes and condiments: Fresh pacific and Sydney rock oysters,
spencer gulf king prawns, Hiramasa kingfish sashimi

Dessert table – 16 per person
A display of house made pastries and desserts, beautifully displayed on a
buffet table with fresh berries, accompaniments, whipped cream.

Additional
Canapé  05 each
Bit and bit or slider  08 each
Gourmet plate / bowl (from)  14 each
Arrival cocktail (from)  15 each

Food stations must accompany either a cocktail party
or dinner package. Minimum 100 guests
Price based on per person. Prices do not include gst.
Sunday surcharge 10%. Public holiday surcharge 20%
**Cocktail**

**DELUXE**
Select one of each
- Sparkling
- Redbank “Emily” Chardonnay Pinot Noir Brut Cuvee
- Stonegate Chardonnay Pinot Noir NV
- White
- Twelve Signs Pinot Grigio
- Tempus Two “Silver Series” Sauvignon Blanc
- Red
- Kingston Estate Coonawarra Cabernet Sauvignon
- Earthworks Barossa Shiraz
- Sundries included (see below)

**SUPERIOR**
Select one of each
- Sparkling
- Dunes & Greene Chardonnay Pinot Noir NV
- Seppelt “The Drives” Chardonnay Pinot Noir NV
- Tahbilk “One Million Cuttings” Chardonnay Pinot Noir NV
- White
- Round Two Chardonnay
- Mr Mick Pinot Grigio
- Scorpius Sauvignon Blanc
- Red
- Dashwood Pinot Noir
- Geoff Merrill Cabernet Shiraz
- Terra Felix Shiraz
- Sundries included (see below)

**SUNDRIES**
- Heineken, Hahn Premium Light
- Apple Thief Cider
- Traditional ginger beer with fresh lime, bitters
- Lightly sparkling water
What is the earliest time my wedding can start?
The Gallery closes at 5.00pm, so we are able to commence your reception at 6.00pm

What is the latest time my reception can conclude?
You may extend your wedding reception to midnight at the latest. This must be booked in advance. Venue hire is an additional $500 per half hour plus a $10 per person wedding beverage extension.

What time can I set up from?
Suppliers may access the space next to the Restaurant from 4.00pm, and access to the restaurant from 5.00pm.

Do you cater to dietary requirements?
Yes, however we do ask for you to confirm all dietary requirements with your minimum final numbers 7 days prior to your event.

Do I have to choose one of the packages, or can I tailor a bespoke package?
We are happy to tailor your menu and beverage selections to create the perfect wedding celebration for you and your guests however additional costs may be incurred.

Are there any styling restrictions?
Being located within the Art Gallery of New South Wales, there are styling limitations. The Art Gallery do not allow open flames or balloons, and require all florals to be spayed with insecticide, as pests can harm the artwork. All styling does need to be approved by the Gallery.

When are we able to have our menu tasting and can be bring additional guests?
We suggest that you conduct your tasting around 6 weeks before your wedding, as menus change seasonally. Additional guests would be charged $145 per person.

Is the venue hired exclusively?
Weddings are only hosted outside of the Gallery’s opening hours between 10.00am and 5.00pm and offer exclusive use of the venue for your wedding.
The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage in iconic venues throughout Australia including the Museum of Contemporary Art, The Queensland Museum, Sydney Theatre Company and the Art Gallery NSW.

As a Gold Licensed caterer, with a team of dedicated chefs and knowledgeable wait staff, Fresh delivers a range of event experiences to suit any brief, ranging from intimate dinners, corporate conferences, cocktail events and grand banquet feasts. With over twenty years’ experience, Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.

For information on catering enquiries please contact
The Fresh Collective
Phone: 02 9225 1731 or 02 9225 1624
Email: agswevents@thefreshcollective.com.au