

**Breakfast
Conference**



Events at the gallery

The Art Gallery of NSW offers a beautiful and unique setting for your next event, located in the heart of the Royal Botanic Gardens, overlooking Sydney Harbour, and just minutes' walk from the city. Provide your guests with the opportunity to dine whilst being surrounded by art, or have expert guides take you through a tour of an exhibition. Either way, your guests will experience a space unlike any other in Sydney. The Gallery offers a variety of event spaces suitable for breakfasts, dinners, cocktail functions, conferences and weddings.

The Fresh Collective delivers exceptional event experiences and signature menus for the Art Gallery of 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 event and provide catering for any style of function, from a conference, lunch, afternoon tea, cocktail reception to gala dinners.

Venue hire

Venue hire fees are charged for events that are held outside the Gallery's normal opening hours. For events held during the hours below there is no venue hire for the space adjacent to the restaurant.

Monday to Sunday 10.00am – 5.00pm, Wednesday 10.00am – 10.00pm
Venue hire for outside opening hours listed must be booked directly with the Art Gallery of NSW venues team.





Breakfast

Plated breakfast

Seasonal fruit platter
Breakfast pastries

Select one

Eggs benedict, poached eggs served with ham & hollandaise sauce
Scrambled eggs, double smoked bacon, confit tomato & sour dough
Potato rosti, poached egg & smoked salmon, watercress
Avocado smash, Persian feta, poached egg & miche toast *v*
Green breakie bowl, poached eggs, Asian greens, kimchi & brown rice *df v*
Freshly squeezed orange juice
Freshly brewed coffee and tea selection

Breakfast grazing table

Berry acai smoothie pot *v*
Platters of house baked breakfast pastries *v*
Freshly baked fruit muffins *v*
Selection of savoury tarts to include vegetarian options
Wild mushroom, feta and tomato bruschetta *v*
Vegan breakfast bowls *vgn df gf*
Mini juice pots – 3 great flavours
Freshly brewed coffee and tea selection

Cocktail breakfast

Mini fruit skewers, kaffir lime syrup *v gf*
Organic granola berry parfait pots *v*
Mini breakfast pastries *v*
Potato bacon rosti with sour cream, watercress *gf*
Corn cake, smoked salmon, crème fraiche
Vegan breakfast bowl *vgn gf df*
Wild mushroom, feta and tomato bruschetta *v*
Parmesan, broad bean frittata *v gf*
Orange juice
Freshly brewed coffee and tea selection

v = vegetarian vgn = vegan gf = gluten free df = dairy free

Breakfast

Plated breakfast 60.0

Table service of food and beverage
Two & half hour duration

Breakfast grazing table 45.0

Buffet service of food and beverage
One & half hour duration

Cocktail breakfast 40.0

Tray service of food and beverage
Two hour duration

Pricing based on a minimum of 50 guests.
Price based on per person. Prices do not include gst.
Sunday surcharge 10%. Public holiday surcharge 20%

Delegate packages

Package one

All day 75.0

Half day 60.0

Morning tea

Lunch

Afternoon tea

Buffet service of food and beverage

Set up theatre style or classroom style

Package two

All day 90.0

Half day 75.0

Morning tea

Lunch

Afternoon tea

Buffet service of food and beverage

Set up theatre style or classroom style

Package three

All day 99.0

Half day 85.0

Morning tea

Lunch

Afternoon tea

Buffet service of food and beverage

Set up theatre style or classroom style

Pricing based on a minimum of 50 guests.
Price based on per person. Prices do not include gst.
Sunday surcharge 10%. Public holiday surcharge 20%

Menu

Package one

All day

Morning tea

Mini fruit muffins *gf*

Flourless peanut chocolate cookies *gf*

Freshly brewed coffee and tea selection

Iced water

Lunch

Spiced cauliflower, sweet potato, hummus, kale wrap *gf df vgn*

Eggplant schnitzel, tomato chilli jam, taleggio, bap *v*

Poached chicken, egg & fennel panini

Shaved corned beef, swiss cheese, dill pickles, rye

Smoked salmon & avocado fingers

Platters of freshly sliced autumn fruits *gf vgn*

Orange juice, sparkling mineral water

Afternoon tea

Freshly baked cookies *gf*

Freshly brewed coffee and tea selection

Iced water

Package two

All day

Morning tea

Mini bacon & egg tarts

Fresh fruit skewers *gf vgn*

Freshly brewed coffee and tea selection

Iced water

Lunch

Spiced cauliflower, sweet potato, hummus, kale wrap *gf df vgn*

Poached chicken, egg & fennel panini

Sushi platters: freshly rolled sushi and nori rolls with dipping sauces *v gf df*

Baked pumpkin, buckwheat, kale, lime dressing *df vgn*

Thai style tomato salad, fresh herbs, crispy onion *gf vgn*

Chocolate salted caramel popcorn brownie *gf*

Orange juice, sparkling mineral water

Afternoon tea

Orange, almond, poppyseed cake *gf v*

Chocolate chip cookie *v*

Freshly brewed coffee and tea selection

Iced water

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Menu

Package three

All day

Morning tea

Mini cheese and ham croissants
Strawberry, rose friands *gf v*
Freshly brewed coffee and tea selection
Iced water

Lunch

Thyme, lemon, garlic roasted free range chicken *gf df*
Spice roasted whole cauliflower with green tahini dressing *gf df vgn*
Smoked trout, crème fraiche, lemon and dill puff tart
Roasted parmesan chat potatoes *gf v*
Carrot, beet slaw, pistachios, raisins *gf df vgn*
Heirloom tomato salad, fresh herbs *gf vgn*
Baby cos wedges, buttermilk ranch, toasted pine nuts *gf v*
Fresh sliced autumn fruits *gf vgn df*
Mini pavs with whipped cream and bowls of berries *gf*
Orange juice, sparkling mineral water

Afternoon tea

Orange, almond, poppyseed cake *gf v*
Chocolate chip cookie *v*
Freshly brewed coffee and tea selection
Iced water

v = vegetarian *vgn* = vegan *gf* = gluten free *df* = dairy free



Thank you

Delivering exceptional experiences

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 of 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.

Event contact

For information of catering enquiries please contact The Fresh Collective
Phone: 02 9225 1731 or email: agnsw@thefreshcollective.com.au

**THE FRESH
COLLECTIVE**