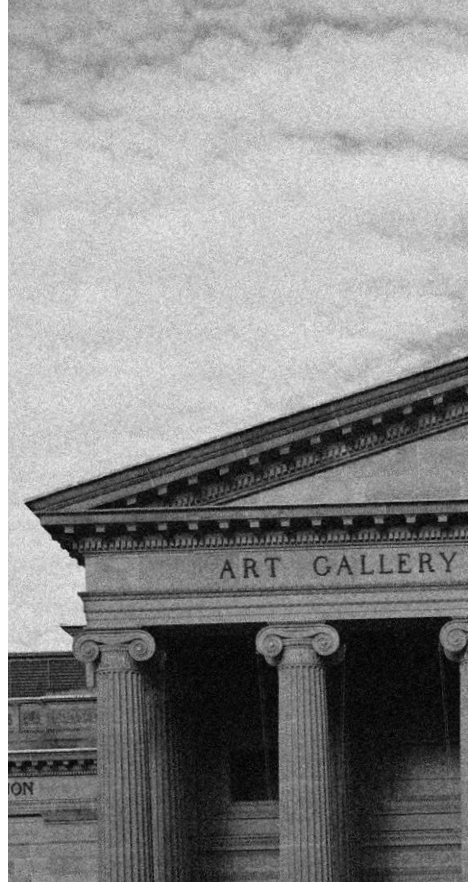


AGNSW X THE FRESH COLLECTIVE

BANQUET KIT

Wedding



THE FRESH
COLLECTIVE

WEDDING

VENUE HIRE

Venue hire at the Art Gallery contributes to bringing art to the community by funding Art Gallery programs. When you choose the Art Gallery for your event, you'll be directly supporting the arts in Australia.

WEDDINGS AT THE GALLERY

Celebrate your wedding in the beautiful surroundings of the Art Gallery of New South Wales. The Art Gallery is located next to the Royal Botanic Garden, 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 in the new and original buildings accommodating weddings of up to 220 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 chef ambassadors Clayton Wells and Matt Moran. Fresh can provide bespoke menus for any style of wedding from a 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 200 guests cocktail style.

The Art Gallery's new building, designed by Pritzker Prize-winning architects, SANAA, brings together art, architecture and landscape in spectacular new ways with dynamic galleries and seamless connections between indoor and outdoor spaces. Meers Hall will accommodate weddings with dance floors for up to 220 guests seated and MOD. Dining by Clayton Wells is a unique space ideal for up to 50 guests seated and 120 guests cocktail style.



PRICING

COCKTAIL RECEPTION

Cocktail Menu	195.0
6 cold and hot canapés	
2 bite and bit or slider	
3 gourmet plates / bowls	
2 dessert canapés	
Deluxe beverage selection	
5 hour duration	

DINNER MENU

Dinner by The Fresh Collective	220.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu	
Deluxe beverage selection	
5 hour duration	
Dinner by Clayton Wells	250.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu with side dish	
Deluxe beverage selection	
5 hour duration	
Dinner by Matt Moran	255.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu	
2 side dishes	
Deluxe beverage selection	
5 hour duration	
Dinner by Crafted by Matt Moran	250.0
Available in Crafted only	
2 canapés per person on arrival	
3 course dinner menu served shared style	
Deluxe beverage selection	
5 hours duration	

Prices do not include gst

Minimum numbers apply

Venue hire is not included in the menu prices

Pricing dependent and surcharges apply based on event space selection

Menus subject to seasonality and availability

Sunday surcharge 10%, Public holiday surcharge 20%

WHAT'S INCLUDED

INCLUSIONS

Five hour nominated beverage package
 Freshly brewed coffee and tea selection
 Seating plan display easels up to AO size
 Personalised wedding menus
 Placement of your bonbonniere and place cards
 AV including, wireless microphone, background music, up-lighting and dedicated technical staffer if required
 Dedicated cloakroom attendant and security personnel
 Use of selected galleries for your wedding party photos
 Complimentary menu tasting for two

ADDITIONALS

Additional canapés	7.0 each
Bite and bit or slider	10.0 each
Add a food station priced individually	
Side dishes for tables	8.0 per side pp
Crew meal	50.0 each
Children's under 12	45.0 (2 course meal)
Teenagers 13-17	30.0 less package price
If you would like to have your arrival drinks and canapes on a terrace in same building	12.5

BEVERAGES

Upgrade to superior	+14.0 pp
Selected cocktail	from 18.0 pp
Arrival champagne	25.0 per glass

Prices do not include gst

Minimum numbers apply

Venue hire is not included in the menu prices

Pricing dependent and surcharges apply based on event space selection

Menus subject to seasonality and availability

Sunday surcharge 10%, Public holiday surcharge 20%



HOT AND COLD CANAPÉS

COLD SEAFOOD CANAPÉS

Smoked salmon terrine, tomato, coriander leaf
 Spencer Gulf prawn, white polenta, harissa **gf**
 Salt cod brandade, crostini, lemon crème fraiche
 Pepper crusted tuna, coriander aioli, burnt lemon **df gf**
 Curried crab, toasted coconut, mint mascarpone tart
 Hiramasa kingfish tartare, prawn cracker crumbs **df gf**
 Pickled oyster, samphire & compressed pear **df gf**
 Scallop crudo, xo sauce, lime, coriander **df gf**

COLD MEAT CANAPÉS

Potted rabbit terrine, caraway seed shortbread
 Asparagus, prosciutto, filo roulade, balsamic paint
 Peking duck pancake, orange marmalade, spiced salt **df**
 Thai beef tart, peanuts, lime, picked herbs **df gf**
 Chicken liver parfait, quince puree, toasted brioche
 Aged beef gravlax, caper remoulade, crisp potato **df gf**
 Fiery chicken tostada with avocado, lime and jalapeno **gf**
 Harry's Bar chicken, celery & walnut sandwich
 Pancetta wrapped fig, persian feta, aged balsamic **gf**
 Shredded duck betel leaf, nuoc cham, peanuts **df gf**

COLD VEGETARIAN CANAPÉS

Caramelised pear, feta on gorgonzola biscuit
 Smashed broad bean, mint, toasted brioche, pecorino
 Pomello, green mango, candied coconut, betel leaf **gf vgn**
 Artichoke, truffle and crisp parmesan tart **gf**
 Vegetarian rice paper rolls, nan jhim **gf vgn**
 Holy goat and lemon parfait, charcoal sable, candied fig
 Hawaiian black salt macaron, truffled mushroom **gf vgn**
 Roasted wild mushroom tart, truffle cream **gf**
 Target beetroot & feta tartlet, walnut dressing **gf**

HOT SEAFOOD CANAPÉS

Prawn, lime chopsticks, palm sugar dipping sauce **gf df**
 Coconut crusted king prawns, green nham jhim **gf df**
 Scallop, shitake dumpling, black bean shallot dressing **df**
 Tiger prawn and chive dumpling, XO oil **df**
 Baked scallop, cauliflower puree, bacon crumble **gf**
 Chermoula spiced swordfish, prosciutto, orange sce **gf df**
 Corn tostadas, seared scallop, minted pea **gf**
 Cuttlefish arancini, Moroccan lemon dressing **gf**
 Sugar smoked scallop with black bean & chilli

HOT MEAT CANAPÉS

Mini duck and shitake pies, ginger glaze
 Pork and fennel sausage roll
 Chilli caramel pork belly, warm caramel & prawn fur **df**
 Chicken skewers, tamarind peanut sauce **df**
 Tahini, harissa beef skewers, dukkah, baby watercress **gf**
 Jamaican jerk chicken skewer, lime pineapple sauce **gf**
 Harissa lamb sausage roll with smoked paprika relish
 Sichuan pork meatballs with sweet & sour glaze **gf**
 Sicilian meatballs with puttanesca sauce **gf**

HOT VEGETARIAN CANAPÉS

Mushroom tarte tartin with goat's cheese
 Date & water chestnut potstickers, dipping sauces
 Sweet corn fritters, chilli sauce **gf**
 Caramelised onion, gorgonzola, pear & walnut pizza
 Enoki, swiss brown mushroom & taleggio pizza
 Spinach & tofu dumplings, chive oil & black vinegar
 Fried beetroot & ricotta ravioli, sage nut butter
 Goat's cheese churros, truffle honey, mushroom dust
 Swiss brown, truffle & grana padano arancini
 Double baked goat's cheese soufflé, hazelnut sauce **gf**

HOT AND COLD CANAPÉS

SUBSTANTIAL

Bite and a bit + sliders

Coconut crusted king prawns, green nahm jim
 Harissa king prawn skewer with citrus mayonnaise **gf**
 Momofuku pork bao with salted cucumber & sriracha aioli
 Pulled pork & shrimp tortillas with peanut relish
 Soft tortillas with shredded David Blackmore beef brisket
 Field mushroom, olive & taleggio pizza **v**
 Wild mushroom, kale & goat's cheese pizza, truffle oil **v**
 Leek & spinach tart, honey gorgonzola & chard leaves **v**
 Chicken parmy slider with bacon & melted maffra cheddar
 General Tso's chicken slider with szechuan pickles
 Wagyu beef slider, tomato chilli relish, cheese, lettuce
 Fried zucchini flowers, goats cheese, truffle honey **gf**

GOURMET PLATES AND BOWLS

Crispy fried calamari with crunchy slaw and yuzu aioli
 Korean style tuna salad, go chan chilli, sesame dressing **gf**
 Lamb curry, date and almond pilaf, cumin yoghurt **gf**
 Malaysian chicken curry, fragrant rice, peanut sambal **gf**
 Potato gnocchetti, butternut, garden peas, salsa verde **v**
 Yellow chicken curry, jasmine rice, cucumber relish **gf**
 Penne marinara with parmesan fur

Beer battered flathead, chips, mushy peas, lemon aioli
 Huon salmon niçoise salad with kipfler crisps **gf**
 Korean fried chicken with kecap manis aioli, kimchi salad
 cured ocean trout, crushed potatoes, caper remoulade **gf**
 Peking honey roasted duck, egg fried rice, hoisin sauce **gf**
 Popcorn shrimp spicy aioli, chilli and nori spice
 Sumac crusted beef salad, chilli jam & eggplant **gf**
 Crispy pork belly, pomello & green mango salad **gf**

SOMETHING SWEET

Dessert canapés

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

FOOD STATIONS

The oyster bar 19.0
 Freshly shucked market fresh oysters from regional NSW
 (2 per person) served with crusty baguette

Charcuterie and cheese table 32.0
 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 24.0
 Selection of local artisan cheese, served with assorted maison
 breads, crackers, lavoche and house made relishes, candied
 fruits, fresh fruits & nuts

Seafood raw bar 45.0
 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 19.0
 A display of house made pastries and desserts, beautifully
 displayed on a buffet table with fresh berries, accompaniments,
 whipped cream

Prices do not include gst

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





DINNER MENUS

by The Fresh Collective

ENTRÉE

Benndale duck confit, brik pastry, pomegranate tabouleh, coriander labnah

Pan fried scallops, Davidson plum butter, native coastal succulents, roasted macadamia **gf**

Organic buffalo ricotta gnocchi, truffled peas, enoki mushroom and red elk **v**

Yamba prawn, whipped snapper roe, baby peas, snow pea leaves, roasted prawn oil **gf df**

Sous vide ora king salmon gravadlax, horseradish, wood sorrel, dulse and fennel pollen **gf**

Hay smoked quail, roasted buckwheat, mandarin gel, popcorn and corn flowers **gf**

MAIN

Roasted hapuku, coconut turmeric moulie, crisp curry leaf, wild rice **gf df**

Spice and butter poached Ora king salmon, borlotti beans, saffron and kale **gf**

Baked organic chicken breast, pea and tarragon puree, confit potato, heirloom carrots **gf**

Chicken ballotine, bay fennel, wild olives, orange, buckwheat and chervil **gf**

Milly Hill lamb rump, charred mint pesto, burnt squash, peas and artichokes **gf**

Grain fed shorthorn beef, smoked beetroot, asparagus, pickled mustard seeds, balsamic jus **gf**

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

DESSERT

Rhubarb and rose cheesecake, fairy floss, dried strawberries and pistachio

Ginger crème caramel, macadamia brittle **gf**

Sansho pepper and strawberry Eaton mess, white chocolate cream and yuzu curd **gf**

Whipped chocolate, cocoa nib wafer, manuka honey **gf**

Baked apple galette, pistachio praline, maple custard and ginger bread

Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers **+ \$9pp**

SIDE S

Additional 8.0 per side per person

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 gf df**

Buttered brussels sprouts **v gf**

Prices do not include gst

IN ADDITION

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours

DINNER MENUS

by Clayton Wells

Clayton Wells has become one of Australia's most loved chefs. He is best known for his restaurant "Automata" which has twice been named one of Australia's hottest restaurants and has been awarded two hats in the prestigious The Sydney Morning Herald Good Food Guide every year since opening.

Clayton has been appointed as the chef ambassador of MOD. Dining in the new building.

COLD CANAPÉS

Smoked feta & tomato tart, harissa, black lime & herbs **v**

Yellowfin tuna crudo, fermented chilli, crème fraiche, purple shiso **gf**

XO Tiger prawn, eggplant, arame, seaweed & rice cracker **gf df**

Black angus tartare, puffed wild rice, black garlic mustard, pecorino, charcoal toast **gf**

ENTRÉE

La Stella burrata, heirloom tomato, herbs, harissa & lime dressing **gf v**

Spring vegetable & goats curd tart, herbs & lemon myrtle **v**

Seared yellow fin tuna, bonito emulsion, charred greens and pickled shiso **gf df**

Grilled scallops, fennel & ink, preserved lemon, dill & shallot oil **gf df**

Confit ocean trout, curry leaf sauce, fried curry leaves **gf**

Venison tataki, liquorice, purple carrot, wild oregano, blackberry vinaigrette **df**

IN ADDITION

Sourdough bread and butter

Garden leaf salad, shallot dressing **gf df v**

100% Arabica coffee and T2 selection

Petit fours

MAIN

Steamed hapuka, taramasalata, beach succulents, charred broccolini, lemon wakame butter **gf**

Roast rainbow trout, pickled mustard greens, broccolini, crisp noodles, XO red vinegar sauce **gf df**

Duck breast, white polenta, grilled radicchio, Pedro Ximénez prunes **gf**

Pasture raised cornfed chicken, ras el hanout, green beans, braised chickpeas, thyme jus **gf**

Lamb rump, salsa verde, fennel, herbed kipfler potatoes, endive & caper salad **gf df**

Wagyu beef, carrot & kombu puree, pickled wood ears, glazed purple carrots, brown butter & tamari **gf**

DESSERT

Yuzu curd tart, vanilla crème fraiche & berries **v**

Long pepper custard, blueberry, vincotto, extra virgin olive oil **gf v**

Strawberry cheesecake, strawberry gum powder **v**

White chocolate & porcini tart, marscapone, chestnut cream & walnut **v**

Pumpkin seed sorbet, soft meringue, freeze dried mandarin & pumpkin seed oil **gf df v**

Buche d'affinois, Danish rye toast, caramelised kiwifruit **v**

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



DINNER MENUS

by Matt Moran

In his role as the culinary advisor to the Art Gallery, Matt Moran has designed signature dining experiences for weddings at the Art Gallery.

Matt works with Fresh to deliver exceptional event experiences and signature menus. Both Fresh and Matt value local, responsibly farmed produce which is reflected in their seasonal menus. Matt is a true fourth generation farmer, with a rural upbringing on a classic Aussie dairy farm, his family still runs the property in the Central Tablelands of New South Wales, which supplies beef and lamb to our restaurant and for events at the Art Gallery.

He was the pioneer of 'paddock to plate' philosophy in Australia and believes in the importance of everyone understanding the origins of the food being served on their plate. Matt has developed menus for events at the Art Gallery.

As these menus use seasonal ingredients they change regularly so the menus below are sample menus only. Matt can also create a bespoke menus for special events at the Gallery.

COLD CANAPÉS

Tofu & cashew rice paper roll, ginger lime dressing **vgn gf**

Pecora goats curd & pumpkin jam cone **v**

Sydney rock oyster, Tasmanian pepper berry mignonette **gf df**

Homemade taramasalata, sebago crisps **gf**

Prawn cocktail sandwich, Marie rose **df**

Spicy yellowfin tuna tartare, crispy rice **gf df**

Pasture fed beef tartare, brioche, tabasco, chive

Honeydew melon, serrano, mint **gf df**

ENTRÉE

Stracciatella, roasted capsicum, salted lemon & oregano **gf v**

Pecora goats curd, beetroot, rhubarb, sorrel

Confit ocean trout, horseradish crème fraiche, finger lime **gf**

Seared scallops, sweetcorn & samphire **gf**

Cured duck, heirloom carrots, native citrus & smoked almond

Seared beef carpaccio, rocket gremolata, Reggiano **gf**

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours

MAIN

Slow roasted pumpkin, macadamia, toasted seeds, soft herbs **v**

Pan roasted snapper fillet, sweet peas, bronze fennel **gf df**

Master stock chicken, bok choy, shiso, puffed wild rice **df**

Roasted lamb loin, globe artichoke, brassica, society garlic **gf df**

Seared ocean trout, lemon butter, salmon roe & fennel **gf**

Seared beef fillet, fondant kipfler, broccolini, marrow jus **gf nf**

SIDE

Creamed royal blue potatoes, burnt butter **gf v**

Roasted heirloom carrots, blue mountains honey **gf v**

Slow roasted carrots, sage, pine nuts **gf v**

Seasonal green vegetables, lemon oil **v gf**

Garden leaf salad, chardonnay vinaigrette **vgn gf df**

DESSERT

Valrhona chocolate Smore's tart **v**

Lemon & almond syrup cake, verbena cream **v**

Passionfruit & Pineapple pavlova **gf v**

Wattle seed cheesecake, honey, sour cherry **v**

Treacle tart, seasonal berry mascarpone

Selection of Australian and international cheeses, condiments

DINNER MENUS

by Crafted by Matt Moran

Crafted by Matt Moran is the Art Gallery's signature restaurant.

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 listed here are sample menus only.

CANAPÉ

Two per person

Artichoke & parmesan tart **v**

Smoked salmon on brioche toast, tomato & coriander

ENTRÉE

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**

MAIN

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**

SIDE

To share

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**

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours



BEVERAGE PACKAGES

DELUXE PACKAGE

Sparkling wine - select one

Marty's Block Cuvee

The Duchess NV Cuvee

White wines - select one

Tempus Two Silver Series Sauvignon Blanc

Counterpoint Pinot Grigio

Red wines - select one

Twelve Signs Cabernet Merlot

Counterpoint Shiraz

Sundries

Sydney Lager

Hahn Premium Light

Apple Thief cider

Traditional ginger beer with fresh lime & bitters

Selection of soft drinks

Lightly sparkling water

SUPERIOR PACKAGE

Sparkling wines - select one

Round Two Blanc de Blanc

The (Sum) Organic Brut

Mrs Q Prosecco

White wines - select one

Round Two Chardonnay

Petal and Stem Sauvignon Blanc

Cape Schanck by T'Gallant Pinot Grigio

Red wines - select one

Yarrowood Pinot Noir

Treasures Coonawarra Merlot

Wirra Wirra Shiraz

Sundries

Sydney Lager

Hahn Premium Light

Apple Thief cider

Traditional ginger beer with fresh lime & bitters

Selection of soft drinks

Lightly sparkling water



WINE LIST

Sparkling wines

Edward Thery Blanc de Blanc Brut	41.0
Redbank "Ellora" Chardonnay Pinot Noir 2016	43.0
Printhe Vintage Cuvee Brut 2022	50.0
Seppelt Salinger Premium Cuvee NV	50.0
Cavaliere D'Oro Prosecco D.O.C Brut	46.0
Chandon Brut NV	88.0

Champagne

Moet & Chandon Imperial FRA	130.0
Veuve Clicquot NV FRA	150.0

White wines

Heggies Vineyard Cloudline Chardonnay 2022	50.0
Babich Black Label Marlborough Pinot Gris 2019	50.0
Brokenwood & Rows Sauvignon Blanc Semillon	54.0
Margan Semillon 2020	54.0
Irvine Spring Hill Pinot Gris 2020	60.0
Irvine Spring Hill Riesling 2022	60.0
Howard Park Miamup Sauvignon Blanc	55.0
Mount Pleasant Estate Semillon	80.0
Mount Pleasant Estate Chardonnay	80.0
Collector Lamp Lit Marsanne 2021	85.0

Rose

Bouchard Aine & Fils Rose de France	43.0
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Red wines

Reschke R Series Malbec	42.0
Rymill "the yearling" Coonawarra Cabernet Sauvignon	46.0
Kallesske "Clarry's" GSM 2021	58.0
Hay Shed Hill "Morrison's Gift" Cabernet Blend	53.0
Margan Shiraz 2021	53.0
Hancock & Hancock McLaren Vale Tempranillo	54.0
Howard Park "Miamup" Cabernet Sauvignon	55.0
Opawa Pinot Noir	60.0
Mount Pleasant Estate Shiraz	80.0

Beers and sundries

Sydney Lager	10.0
Young Henrys Newtowner Pale Ale Hahn	11.0
Premium Light	6.0
Apple Thief cider	10.0
Traditional ginger beer, fresh lime, bitters	6.0
Lightly sparkling water	5.0
Orange juice	5.0
Soft drinks	5.0

Bar experiences

Speak to your event manager for our range of bar experiences

WEDDINGS

at the Art Gallery

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. The ceremony can only be booked in conjunction with a reception.

CEREMONY

Cost Price on application

Timing

Ceremony 6.00pm
Reception 6.30pm – 11.30pm

Inclusions

Arne Jacobsen chairs
Signing table with chairs
Cocktail tables for ceremony catering
Wireless microphone

Additions

Ceremony catering Subject to request

Minimum numbers apply

Pricing dependent and surcharges apply based on event space selection
Sunday surcharge 10%, Public holiday surcharge 20%



QUESTIONS & ANSWERS

WHAT IS THE EARLIEST TIME MY WEDDING CAN START?

The Art Gallery closes at 5.00pm, so we are able to commence your reception at 6.00pm. Weddings conclude at 11.00pm.

WHAT TIME CAN I SET UP FROM?

Suppliers may access the building from from 4.00pm, and access to the public spaces 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, balloons, confetti, smoke or haze and require all florals to be spayed with insecticide, as pests can harm the artwork. All styling does need to be approved by the Art Gallery.

WHEN ARE WE ABLE TO HAVE OUR MENU TASTING AND CAN WE 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 pp +gst

IS THE VENUE HIRED EXCLUSIVELY?

Weddings are only hosted outside of the Art Gallery's opening hours between 10.00am and 5.00pm and offer exclusive use of the venue for your wedding.



THANK YOU

For information of catering enquiries
please contact The Fresh Collective

Phone: 02 9225 1624 or 02 9225 1731

Email: agnswevents@thefreshcollective.com.au

**THE FRESH
COLLECTIVE**

