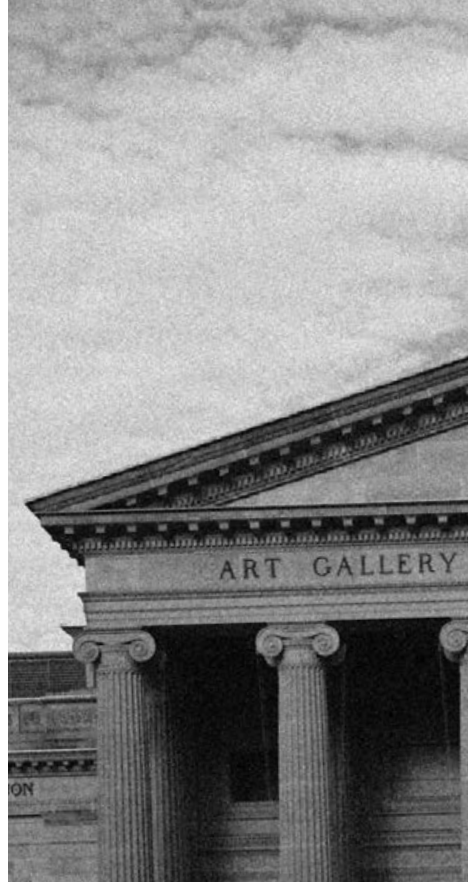


AGNSW X THE FRESH COLLECTIVE

# BANQUET KIT

Breakfast & Conference



THE FRESH  
COLLECTIVE



# BREAKFAST & CONFERENCE

## VENUE HIRE

The Art Gallery offers six flexible events spaces in the Domain building and four breath-taking additional spaces in new building which can be booked now for venue hire from January 2023.

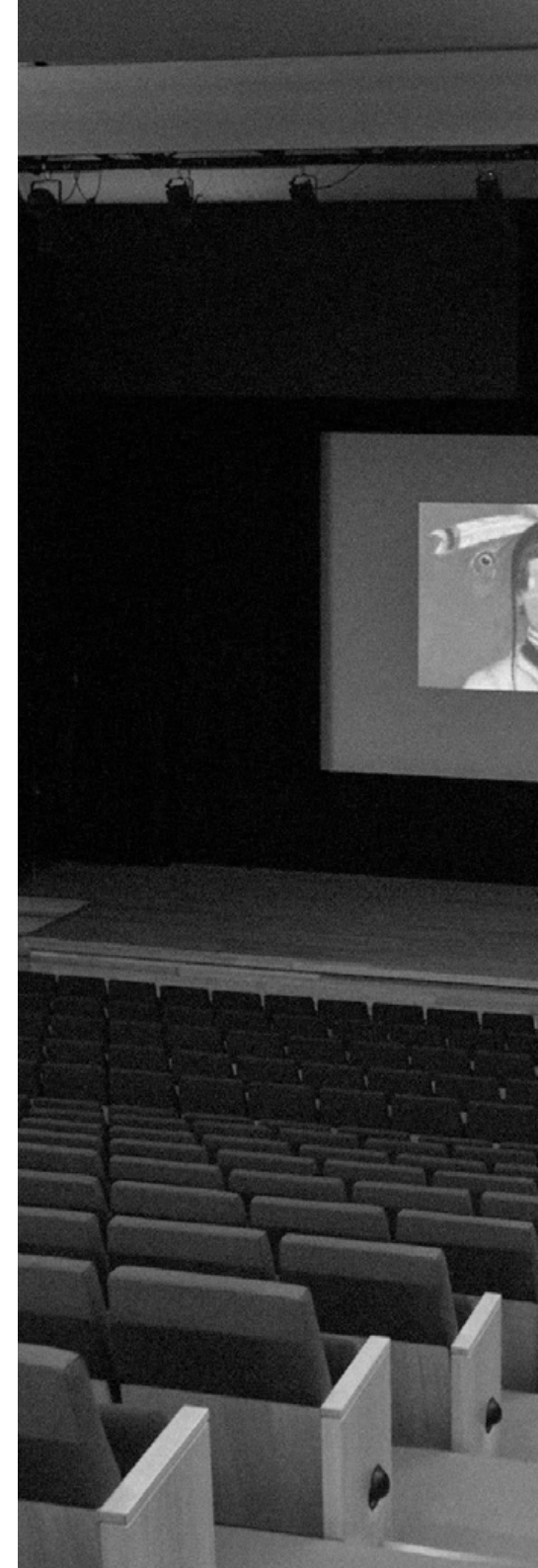
Venue hire at the Art Gallery contributes to bringing art to the community by funding Gallery programs. When you choose the Art Gallery for your event, you'll be directly supporting the arts in Australia

## 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 together with chefs Matt Moran and Clayton Wells will ensure they deliver an event your guests are sure to remember.



# PRICING

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage at the Art Gallery of NSW and venues throughout Australia. 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, breakfast events, cocktail parties, and wedding dinners. Our Executive Chefs have designed our menus to showcase fresh produce with the food reflecting seasonal changes, producing balanced menus, paired with tailored beverage packages.

Prices do not include gst  
 Minimum numbers apply  
 Venue hire is not included in the menu prices  
 Pricing dependent on event space selection  
 Menus subject to seasonality and availability  
 Sunday surcharge 10%, Public holiday surcharge 20%

## BREAKFAST

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### Continental 45.0

Buffet service of food and beverage  
 Stand up event  
 2 hour duration

### Cocktail 55.0

Breakfast cocktail menu  
 Stand up event  
 2 hour duration

### Plated 70.0

Plated breakfast menu  
 Seated event  
 2.5 hours duration

## MORNING & AFTERNOON TEA

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### Morning or Afternoon Tea Menu 1 25.0

Choose 2 items from the selection  
 Stand up event  
 30 minute duration

### Morning or Afternoon Tea Menu 2 35.0

Choose 4 items from the selection  
 Stand up event  
 30 minute duration

## CONFERENCE

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### Full Day 88.0

### Half Day 75.0

## ADDITIONAL

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Orange juice & mineral water 4.0 pp

Cheese or fruit platter 8.0 pp

Cheese and fruit platter 10.0 pp

All day fruit station 6.0 pp

## SETUP

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Cabaret style set up 6.0 pp



# BREAKFAST MENUS

## by The Fresh Collective

### CONTINENTAL

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Luke Avenue granola, yoghurt and roasted berry jars **v**  
 Coconut tapioca, mango and hemp seed pot **gf df vgn**  
 Mini dark chocolate croissant **v**  
 Fresh baked mini blueberry streusel muffins **gf**  
 Bangalow smoked ham and egg tarts  
 Roasted tomato, ricotta and basil eggah **gf v**  
 Selected cold fruit juices  
 100% Arabica coffee and selected T2 teas

### COCKTAIL

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Mini fruit sticks, orange and passionfruit syrup **v gf df**  
 Coconut yoghurt, pineapple and mango parfait **gf df vgn**  
 Mini raspberry white chocolate muffins  
 Potato latkes, goulburn river smoked trout, dill labna **gf**  
 Sweet corn fritter, guacamole, tanjin and crisp prosciutto **gf**  
 Bangalow ham, heidi gruyere, seeded mustard toastie  
 Mushroom and mascarpone tart, salsa verde **v gf**  
 Selected cold fruit juices  
 100% Arabica coffee and selected T2 teas

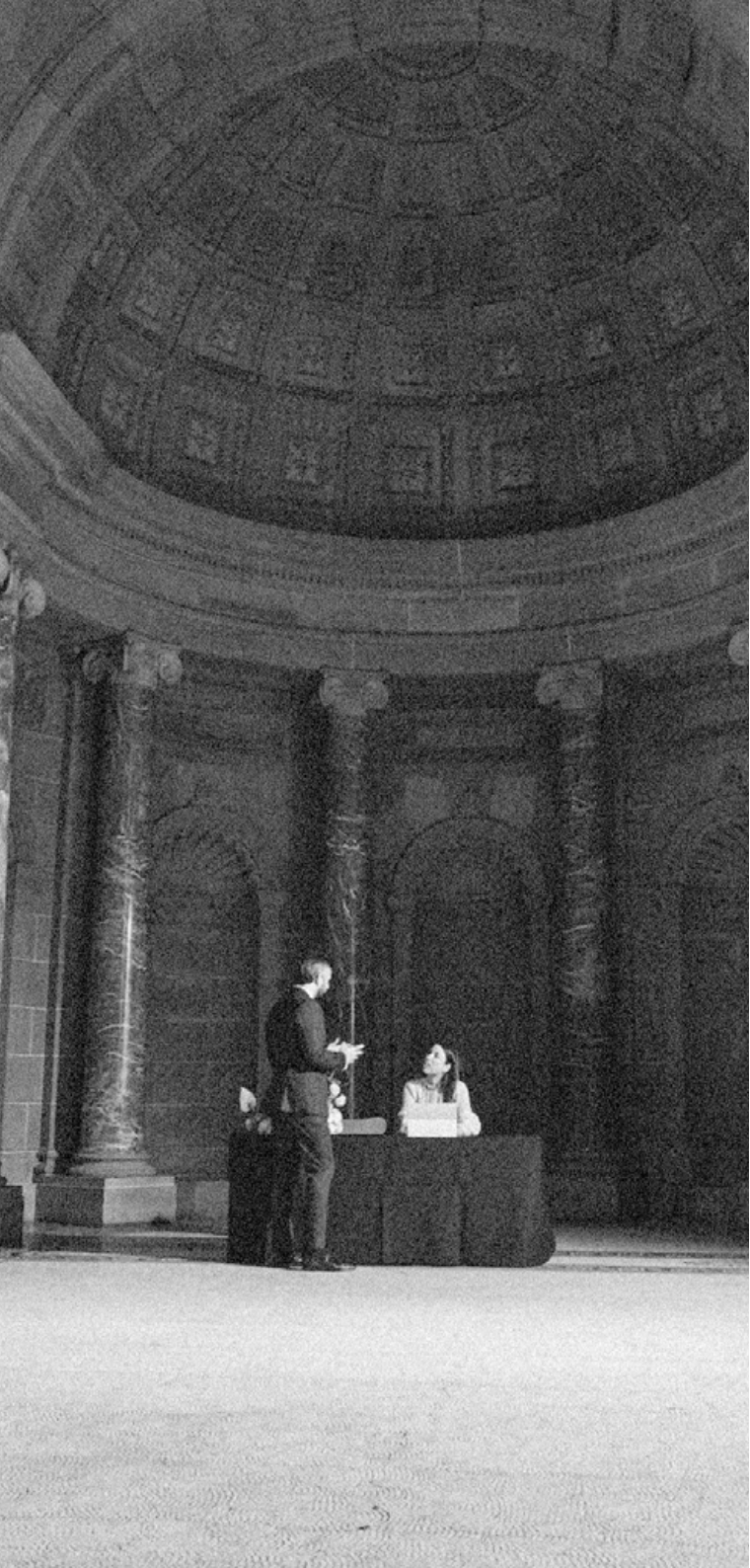
### PLATED

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Sliced market fresh fruits **v gf df**  
 Fresh baked breakfast pastries

#### Select 1

Poached organic eggs, crispy bacon & hash browns & truss  
 tomato, sourdough  
 Huon smoked salmon rosti, Hillview Farm greens, poached  
 egg **gf df**  
 Scrambled Yallamundi Farm eggs, smoked bacon, baby  
 spinach and hanks tomato relish  
 Vegan zucchini falafel shakshuka, mediterranean veg, tahini,  
 pomegranate, dukkah **vgn**  
 Poached egg & avomash, Persian feta, almonds & flatbread **v**  
 Selected cold fruit juices  
 100% Arabica coffee and selected T2 teas



# MORNING TEA, AFTERNOON TEA & CONFERENCE MENUS

by The Fresh Collective

## MORNING TEA SELECTION

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Bircher muesli pots **v**  
 Smoked salmon & scrambled egg croissant  
 Spinach, fetta and pine nut pastry **v**  
 Free range smoked ham and aged cheddar tart  
 Ham and cheese croissants  
 Sweet potato, spinach, and fetta muffin **v gf**  
 Green pea, ricotta & mint frittata **v gf**  
 Sweet potato and spiced chickpea pastry **df vgn**  
 Pumpkin, harissa cream cheese finger sandwich **v**  
 Mini smoked salmon & cream cheese bagel  
 Danish breakfast pastries **v**  
 Seasonal fruit skewers **gf df vgn**  
 Chocolate pastry twists **v**  
 Mini fruit muffins **v**  
 Salted caramel brioche doughnut **v**  
 Cornflake and golden raisin cookie **v gf**  
 Cranberry and coconut bar **gf df vgn**  
 Orange, almond and poppyseed cake **v gf**  
 Mini lemon & raspberry tart **v gf**  
 Strawberry and rose friands **v gf**

## AFTERNOON TEA SELECTION

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Smoked salmon, chive and dill cream cheese scone  
 Chicken and walnut Harry's bar sandwich  
 Pork and fennel seed sausage roll  
 Mini beef pies & roasted tomato sauce  
 Lentil and mushroom hand pies **df vgn**  
 Kale and fetta quiche **v gf**  
 Sunflower and chia seed bar **gf df vgn**  
 Sticky date and pecan cookie **v gf**  
 Buttermilk scones, three berry jam and cream **v**  
 Chai spice brulee tart **v gf**  
 Lemon coconut slice **v**  
 Carrot cake with citrus cream cheese **v**  
 Chocolate cherry brownie **gf**  
 Persian love cake **v**  
 Chocolate & caramel popcorn brownie **gf**  
 Lemon melting moment biscuits **v**  
 Chocolate & peanut cookies **v**

## BEVERAGES

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Selected cold fruit juices  
 100% Arabica coffee and selected T2 teas

## CONFERENCE MORNING TEA

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Please choose 2 items from the MT selection  
 100% Arabica coffee and selected T2 teas  
 Iced water

## CONFERENCE LUNCH

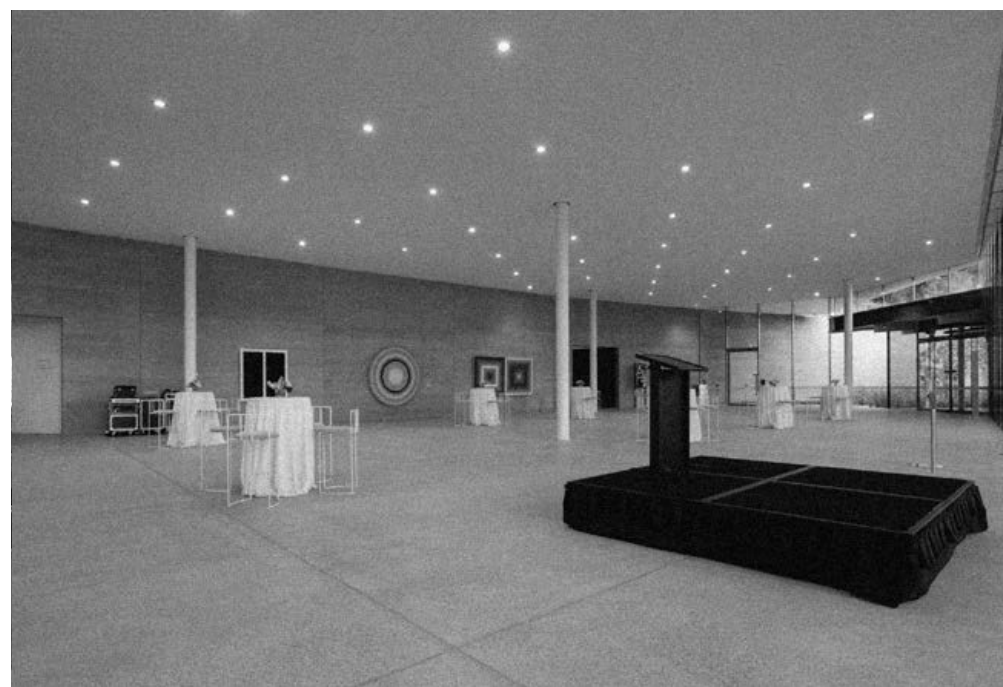
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Poached chicken, egg & fennel panini  
 Corned beef, Swiss cheese, dill pickles on rye  
 Spiced cauliflower and sweet potato wrap **gf df vgn**  
 Mini smoked salmon & cream cheese bagel  
 Vegan rice paper rolls, nam him **v gf df**  
 Sushi platters: sushi and nori rolls, dipping sauce **v gf df**  
 Barbecued broccoli, pea & ham tarts  
 Kale, red pepper and goat's cheese frittata **gf v**  
 Platters of fresh sliced fruit **gf v df**  
 Selected cold fruit juices  
 100% Arabica coffee and selected T2 teas

## CONFERENCE AFTERNOON TEA

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Please choose 2 items from the AT selection  
 100% Arabica coffee and selected T2 teas  
 Iced water





# 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](mailto:agnswevents@thefreshcollective.com.au)

**THE FRESH  
COLLECTIVE**

