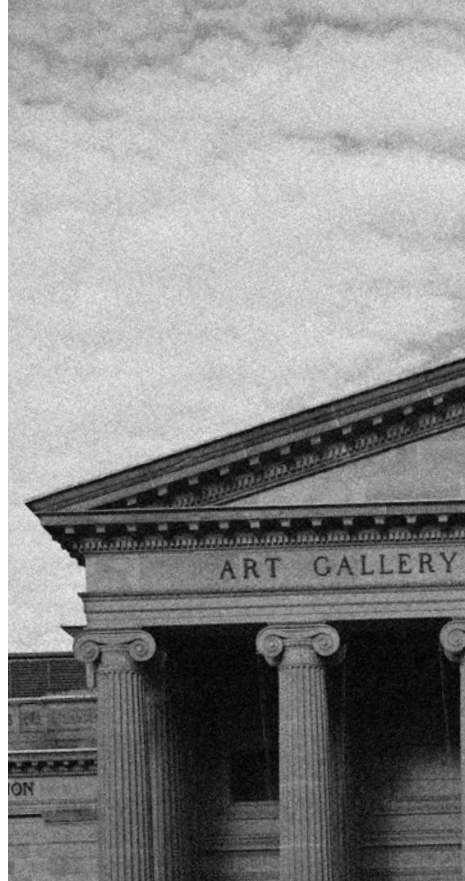


AGNSW X THE FRESH COLLECTIVE

# BANQUET KIT

## Wedding

THE FRESH  
COLLECTIVE





# WEDDING

## 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.

## WEDDINGS AT THE GALLERY

Celebrate your wedding in the beautiful surroundings of the Art Gallery of 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 in the new and old buildings 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 chef ambassador Matt Moran. 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.

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. Sydney Modern Hall will accommodate weddings with dancefloors for up to 250 guests.



# 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 Delux	220.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu	
Deluxe beverage selection	
5 hour duration	
Dinner By Matt Moran	255.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu	
Deluxe beverage selection	
5 hour duration	
Dinner By Crafted by Matt Moran	250.0
Available in Crafted only	
3 canapés per person on arrival	
4 course dinner menu served shared style	
Deluxe beverage selection	
5 hours duration	

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

# WHAT'S INCLUDED

## INCLUSIONS

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Five hour nominated beverage package  
Fresh 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

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If you would like to have your arrival drinks and canapes on a terrace in same building	12.5
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)

## BEVERAGES

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

Pricing based on a minimum of 80 guests  
Venue hire is not included in the menu prices  
Pricing dependent on event space selection  
Menus subject to seasonality and availability  
Prices do not include gst  
Sunday surcharge 10%, Public holiday surcharge 20%





# HOT AND COLD CANAPÉS

## COLD SEAFOOD CANAPÉS

Smoked salmon terrine, tomato, coriander leaf **gf**  
 Spencer Gulf prawn, white polenta, harissa **gf**  
 Salt cod brandade, crostini, lemon crème fraîche  
 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 **v**  
 Smashed broad bean, mint, toasted brioche, pecorino **v**  
 Pomello, green mango, candied coconut, betel leaf **gf vgn**  
 Artichoke, truffle and crisp parmesan tart **gf v**  
 Vegetarian rice paper rolls, nan jhim **gf vgn**  
 Holy goat and lemon parfait, charcoal sable, candied fig **v**  
 Hawaiian black salt macaron, truffled mushroom **gf vgn**  
 Roasted wild mushroom tart, truffle cream **gf v**  
 Target beetroot & feta tartlet, walnut dressing **gf v**

## 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 **gf**

## 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  
 Gremolata & goats cheese spring rolls, chilli tomato jam  
 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 CANAPES

## 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  
 (4 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 16.0

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









# 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 **gf**

Ginger crème caramel, macadamia brittle **gf**

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

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

Sourdough bread and butter

100% Arabica coffee and T2 selection Petit fours

## SIDES

### 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 vgn gf df**

Buttered brussels sprouts **v gf**







# 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, seabago 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 **df v**

Pecora goats curd, beetroot, rhubarb, sorrel **df**

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

Seared scallops, sweetcorn & samphire **gf**

Cured duck, heirloom carrots, native citrus & smoked almond

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

## 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 **v gf**

## 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



# QUESTIONS & ANSWERS

## 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 sprayed 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 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.

## 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.





# BEVERAGE PACKAGES

## DELUXE PACKAGE

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### Select one sparkling

Twelve Signs Sparkling Brut

Victoria Park Chardonnay Pinot Noir NV

### Select one white

Victoria Park Sauvignon Blanc

Counterpoint Pinot Grigio

### Select one red

Counterpoint Shiraz

Secret Garden Cabernet Sauvignon

Sundries included

### Sundries

Sydney Lager

Hahn Premium Light

Apple Thief cider

Traditional ginger beer with fresh lime & bitters

Selection of soft drinks

Lightly sparkling water

**Red wine is not permitted in some areas of the gallery for cocktail events. A rose may be substituted.**

**Prices do not include gst**

## SUPERIOR PACKAGE

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### Select one sparkling

DeBortoli Regional Reserve Chardonnay Pinot Noir

Dunes & Greene Chardonnay Pinot Noir NV

Edmond Thery Blanc de Blanc

### Select one white

Geoff Merrill Pimpala Road Chardonnay

Wise Sauvignon Blanc Semillon

Redbank Pinot Grigio

### Select one red

De Bortoli Regional Reserve Pinot Noir

West Cape Howe Cabernet Merlot

Mount Pleasant Philip Shiraz

Sundries included

### 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

Seppelt Salinger Vintage Cuvee	79.0
Printhie Sparkling Brut	64.0
Thorne-Clarke Pinot Chardonnay	50.0
Redbank Blanc de Blanc	66.0
T'Gallant Prosecco	55.0

## Champagne

Moet Imperial NV <b>FRA</b>	140.0
Veuve Clicquot NV <b>FRA</b>	150.0

## White wines

2018 Mount Pleasant Cellar Aged Semillon	63.0
2023 Irvine Spring Hill Pinot Gris	69.0
Opawa Marlborough Sauvignon Blanc	66.0
Kilikanoon Killermans Run Riesling	64.0
2023 Heggies Vineyard Cloudline Chardonnay	64.0
Voyager Estate Sauvignon Blanc Semillon	66.0
Pazo Cilleiro Albarino	64.0
Paracombe Pinot Blanc	73.0

## Rosé wines

Bouchard Aine & Fils Rose <b>FRA</b>	56.0
Marchand & Burch Village	69.0

## Red wines

DeBortoli Regional Classic Shiraz	69.0
Hay Shed Hill "Morrison's Gift" Cabernet Blend	64.0
Rob Dolan True Colours Pinot Noir	65.0
Pertaringa Undercover McLaren Vale Shiraz	66.0
Pertaringa Two Gentlemens McLaren Vale GSM	66.0
Irvine Spring Hill Merlot	71.0
Bleasdale Second Innings Malbec	60.0
Wynns Coonawarra Cabernet Sauvignon	61.0

## Beers and sundries

Sydney Lager	10.0
Young Henrys Newtowner Pale Ale	11.0
Hahn Premium Light	8.0
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

Red wine is not permitted in some areas of the gallery for arrival drinks  
Prices do not include gst

# 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

