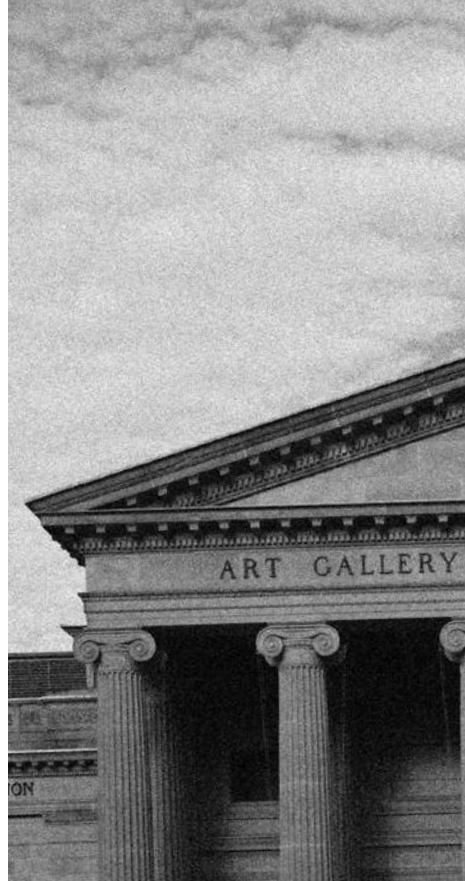


AGNSW X THE FRESH COLLECTIVE

EVENT KIT

Wedding

THE FRESH
COLLECTIVE



WEDDING

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 three stunning reception areas across the two building accommodating weddings of up to 200 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 cocktail reception with grazing tables, to a decadent dinner with dancing.

The Art Gallery Restaurant – Crafted by Matt Moran can accommodate 200 guests cocktail style and 116 guests seated.

The Art Gallery's Naala Badu, 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, the Meers Hall will accommodate weddings with dancefloors for up to 200 guests.

ABOUT THE FRESH COLLECTIVE

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.



PRICING

COCKTAIL RECEPTION

Cocktail Menu	214.0
6 cold and hot canapés	
2 bite and bit or slider	
3 gourmet plates / bowls	
2 dessert canapés	
Deluxe beverage selection	
5 hour duration	

Cocktail
Minimum 100 guests

Dinner - Naala Nura
Minimum 80 guests - Art Gallery Restaurant

Dinner - Naala Badu
Minimum 55 guests - MOD Dining (MOD Dining dinner package only)
Minimum 80 guests - MOD Dining (For all other dinner packages)
Minimum 100 guests - Meers Hall

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%
Prices do not include gst

DINNER MENU

Dinner by The Fresh Collective	238.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu	
Deluxe beverage selection	
Table service 5 hour duration	
Dinner by Matt Moran	272.0
3 canapés per person on arrival	
3 course alternate deluxe dinner menu	
Deluxe beverage selection	
Table service 5 hour duration	
Table shared dinner by Matt Moran	285.0
Not available at Crafted by Matt Moran restaurant	
3 canapés per person on arrival	
Shared style starters, shared styled mains & sides	
Plated dessert	
Deluxe beverage selection	
Table service 5 hour duration	

DINNER MENU - MOD DINING

Dinner by MOD Dining	250.0
Available only in MOD Dining	
3 canapés per person on arrival	
Shared style staters, shared style mains & sides	
Alternate desserts	
Deluxe beverage selection	
Table service 5 hour duration	

DINNER MENU - CRAFTED BY MATT MORAN

Dinner by Crafted by Matt Moran	266.0
Available only at Crafted by Matt Moran restaurant	
3 canapés per person on arrival	
Shared style starters, alternate main course, shared sides, alternate desserts	
Deluxe beverage selection	
Table service 5 hour duration	

PRICING

ADDITIONALS

If you would like to have your arrival drinks and canapés on a terrace in same building	12.5 pp
Additional canapés	7.0 each
Bite and bit or slider	10.0 each
Food station	POA
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)
Ceremony catering	POA
Ceremony early staff set up fee	5.0 pp

BEVERAGES

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

Cocktail
Minimum 100 guests

Dinner - Naala Nura
Minimum 80 guests - Art Gallery Restaurant

Dinner - Naala Badu
Minimum 55 guests - MOD Dining (MOD Dining dinner package only)
Minimum 80 guests apply - MOD Dining (For all other dinner packages)
Minimum 100 guests - Meers Hall

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%
Prices do not include gst



HOT AND COLD CANAPÉS

COLD SEAFOOD CANAPÉS

Hot smoked salmon, whipped beetroot, blini and roe
 School prawn, bloody Mary dressing, celery leaf **gf df**
 Poached John Dory, crostini, preserved lemon whipped avo **df**
 Pepper berry tuna, saltbush aioli, fish roe **df gf**
 Vadouvan spanner crab, coconut, soft herb tart **gf**
 Ocean trout tartare, puffed wild rice, dulce **df gf**
 Pickled oyster, native sea green & compressed pear **df gf**
 Scallop ceviche, finger lime, jalapeño, coriander **df gf**

COLD MEAT CANAPÉS

Country style terrine, mustard pickle, caraway seed shortbread
 Asparagus, prosciutto, filo roulade, balsamic syrup
 Roast duck pancake, citrus bean sauce, Sichuan salt **df**
 Thai beef tart, peanuts, lime, pickled herbs **df gf**
 Chicken parfait, peach chutney, toasted brioche
 Beef crudo, radish, caper blossom remoulade, crisp potato **df gf**
 Chipotle chicken totopos with whipped lime coriander avo **gf df**
 Pancetta wrapped melon, Persian feta, aged balsamic **gf**
 Smoked duck breast, saffron orange marmalade, hazelnut cookie **df**

COLD VEGETARIAN CANAPÉS

Confit golden beetroot, smoked feta, cumin baked pastry **gf v**
 Smashed edamame, Vietnamese mint, rice cracker, chilli threads **gf vgn**
 Smoked tofu, harissa lime tomato tartlet **gf vgn**
 Kombu baby peas, herb oil, whipped tofu, lemon myrtle **gf vgn**
 Vietnamese herb rice paper rolls, lime & chilli dip **gf vgn**
 Goat cheese, candied lemon, charcoal sable, Turkish fig **v**
 Hawaiian black salt puffs, Manchego cauliflower purée **gf v**
 Roasted wild mushroom, smoked eggplant, buckwheat **gf df v**
 Chioggia apple relish & feta tartlet, walnut dressing **gf v**

HOT SEAFOOD CANAPÉS

Thai prawn, lime leaf, palm sugar dipping sauce **gf df**
 Toasted nori crumbed king prawns, kimchi aioli **gf df**
 Scallop Har Gow, chinkiang vinegar & shallot **df**
 Tiger prawn & chive dumpling, XO, calamansi **df gf**
 Baked scallop, celeriac purée, pancetta crumb **gf df**
 Green harissa rubbed swordfish, prosciutto, blood orange **gf df**
 Blue corn tortilla, seared scallop, crushed minted pea **gf**
 Kadaifi wrapped smoked tuna, green basil emulsion **df**

HOT MEAT CANAPÉS

Wildflower honey & tamari beef kebab, ginger sesame glaze **gf df**
 Roasted duck & quince pithivier, star anise & thyme **gf**
 Roasted Bangalow pork belly, spiced Granny Smith compote **gf df**
 Lemongrass chicken skewers, peanut sambal, kaffir lime **df gf**
 Lamb merguez skewers, salted cucumber sheep's yoghurt **gf**
 Yakitori chicken skewer, tare sauce, seven spice **gf df**
 Harissa lamb sausage roll with smoked tomato relish **gf df**
 Steamed pork bing bao with Sichuan sweet & sour glaze **df**
 Cevapcici meat balls, pul biber, herbs, yoghurt **gf**

HOT VEGETARIAN CANAPÉS

Fried Gooda Creek shitake mushroom, crispy chilli glaze, Thai basil **gf df v**
 Haloumi, lemon & spinach roulade, smoked tomato jam **v**
 Steamed jackfruit bao bun, lime hoi sin sauce **gf vgn**
 Thai yellow curry corn fritters, nuoc cham, holy basil **gf vgn**
 Beer braised onion, smoked scamorza, pear & pecan pizza **v**
 Enoki, Swiss brown mushroom, basil & brie pizza **v**
 Triple tomato arancini, ricotta salata, salsa verdi **gf v**
 Mushroom mandu, garlic chive, roasted rice vinegar **gf df v**
 Crispy zucchini, ricotta & mint ravioli, Alto extra virgin lemon oil, Parmesan fur **v**
 Moroccan sweet potato pastie, coriander, date & lime jam **v vgn gf**
 Wild & cultivated mushroom arancini, aioli, truffle salsa **gf v**
 Vegan vegetable mini pie **gf vgn**

HOT AND COLD CANAPÉS

BITE & A BIT

Grilled prawn taco, avocado salsa, red cabbage, Tapatio hot sauce **df**

Chermoula king prawn, salted lemon, citrus mayonnaise **gf df**

Braised pork belly bao bun, pickles, peanuts, coriander & sriracha **df**

Miss Pearl's "prawn toast", chilli plum jam, confetti coriander **df**

Soft taco of Portoro shredded beef, green tomato picco de gallo & avocado **df**

Stracciatella and mint gremolata flatbread **v**

Roasted bull horn peppers, cavolo nero, goat cheese pizza, basil oil **v**

Allium & green leaf tart, gorgonzola & red vein sorrel **v**

Tofu banh mi slider, sriracha mayo, pickles & coriander **df v**

Koran fried chicken slider, kimchi slaw, cucumber pickle

Wagyu beef slider, green tomato relish, aged cheddar, lettuce

Fried panko haloumi chips, za'atar, honey **gf v**

GOURMET PLATES & BOWLS

Spice fried calamari, green mango slaw, namh jim **gf df**

Hawaiian raw tuna salad, sesame, wakame & furikaki **gf df**

Butternut pumpkin, peanut & mustard curry, turmeric rice, pol sambal **gf vgn**

Vietnamese buttermilk fried chicken, chilli, lime & slaw

Roast duck ravioli with ginger star anise glaze **df**

Indonesian chicken curry, jasmine rice, cucumber relish **gf df**

Orecchiette with prawn, wild rocket & roasted cherry tomato **df**

Beer battered flathead, madras vinegar salt on sweet potato wedges **df**

Slow cooked salmon salad, chat potatoes, dill, salted lemon **gf df**

Korean chicken & kimchi fried rice, egg **gf df**

Cured ocean trout, crème fraîche, lettuce, egg & potato crisps **gf**

Chinese roast duck fried rice, lychee, shallots & lime **gf df**

Popcorn shrimp, Cajun spice, chive ranch dressing, lemon

Pepper beef & pineapple salad, tamarind & mint **df gf**

Crispy pork belly, sushi rice, nori jam & shiso **gf df**

DESSERT CANAPÉS

Brioche donuts, passionfruit curd, blueberry powder **v**

Candied fig & pistachio cheesecake **v**

Almond frangipane tart, Amarena cherry **v**

Limoncello meringue crostata **v**

Assorted French macarons **v gf**

Macadamia, date rocky road **v gf**

Dark chocolate & orange jaffa tartlets **v**

Mini chocolate latte mousse cones **v**

Cannoli Siciliani hazelnut sweetened ricotta **v**

Chocolate blueberry crumble brownie **v gf vgn**

FOOD STATIONS

Only available in conjunction with cocktail package

The oyster bar 25.0

Freshly shucked market fresh oysters from regional NSW (3 per person) served with crusty baguette

Charcuterie and cheese table 35.0

Cured, smoked and salted meats displayed on large wooden boards: relishes, pickled vegetables, crusty breads, local cultured butter, aged balsamic vinegar, selection of local artisan cheese

Cheese table 29.0

Selection of local artisan cheese, served with assorted Maison breads, crackers, lavoche and house made relishes, candied fruits, fresh fruits & nuts

Seafood raw bar 49.0

Market fresh seafood, freshly shucked oysters. Served with a range of dipping sauces, lemons, limes and condiments: fresh pacific & 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



DINNER MENUS

by The Fresh Collective

ENTRÉE

Gin cured ocean trout, lime compressed cucumber, crème fraîche & fish crackling **gf**

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

Olive oil braised leeks, fermented baby carrot, Turkish prunes, puffed black rice **gf df vgn**

Confit scallops, cuttlefish, celeriac, native coastal succulents **gf df**

Tuna crudo, whipped snapper roe, crispy sesame leaf, shallot dressing **gf df**

King salmon gravadlax, golden beetroot, verdi oil, fennel pollen, florals **gf**

Kashmir spiced organic chicken, buckwheat, tomato powder, heirloom tomato tartare **gf df**

Heirloom roasted carrots, herb coconut yoghurt, cumin, harissa, pinenuts, agave **gf df vgn**

MAIN

Roasted market fish, curry leaf velouté, wambatu moju, crisp curry leaf **gf df**

Panfried king salmon, Korean BBQ pear purée, char siu (pork) sausage crumb, smoked almond, cress **gf df**

Baked organic chicken breast, fennel shallot tarte tartin, basil pistachio pesto **gf df**

Chicken ballotine, carrot ganache, smoked asparagus quinoa, roasted jus **gf df**

Grilled pork medallions, sweet potato pepper mojo, annatto oil, brassicas **gf df**

Milly Hill lamb rump, caramelised peppers & eschalot, marrow jus **gf df**

Angus beef short rib, umami glaze, celeriac purée, crisp enoki, red sorrel **gf df**

Grain fed shorthorn beef, roasted sugar loaf, roasted carrots, smoked chestnut jus **gf df**

Turkish slow cooked eggplant, Aleppo pepper, tomato sofrito & mint **gf df vgn**

SIDES

Additional 8.0 per side per person

Rocket & Parmesan salad with balsamic dressing **v gf**

Heirloom tomato & cherry bocconcini salad with red wine dressing **v gf**

Crispy rosemary chat potatoes with herb sea salt **vgn gf df**

Steamed green beans with garlic butter & almonds **v gf**

Paris potato purée & truffle oil **v gf**

Roasted heirloom carrot with honey & thyme **v vgn gf df**

Buttered Brussel sprouts **v gf**

DESSERT

Pavlova, whipped coconut, blackberries & dark chocolate shavings **v gf df**

Orange blossom cheesecake, caramelised pear compote, white chocolate shavings **v gf**

Cardamom potted crème, mandarin biscotti, dessert lime & koji caramel **v**

Coconut sugar tart, coconut sorbet **v df gf**

Dark chocolate & miso mousse, freeze dried pineapple crumble **v gf df**

Baked strawberry Tarte Tatin, pistachio praline, vanilla anglaise, whipped mascarpone **v**

Chai spiced poached pear, hazelnut crumble, vanilla Chantilly, thyme **gf v**

Selection of NSW award winning cheeses, quince paste, muscatels, lavosh & crackers **v**

INCLUSIONS

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours



DINNER AND SHARED TABLE MENUS

by Matt Moran

Matt Moran, the culinary advisor to Crafted by Matt Moran, the Gallery's signature restaurant, 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 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 Gallery.

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

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**

v = vegetarian vgn = vegan gf = gluten free df = dairy free
Prices do not include gst

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
 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

Additional 8.0 per side per person

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, verberna cream **v**
 Passionfruit & Pineapple pavlova **gf v**
 Wattle seed cheesecake, honey, sour cherry **v**
 Treacle tart, seasonal berry mascarpone **v**
 Selection of Australian and international cheeses, condiments

SHARED TABLE MENU

House made focaccia, garden herbs, garlic, olive oil **vgn df**
 Barra-masalata, vegetable chips **df**
 Stracciatella, roasted capsicum, salted lemon & oregano **v**
 Citrus cured kingfish, cucumber, fingerlime & karkalla **gf df**
 Roasted pumpkin, shiitake butter, home grown herbs **v gf df**
 Bannockburn chicken, kipfler potatoes, brussel sprouts **gf**
 Slow roasted lamb shoulder, beetroot, home grown mint **gf df**
 Seasonal leaves, vinaigrette, olive oil **vgn gf df**
 Pavlova, wattle seed mascarpone, crisp meringue, sour cherry & honeycomb **v gf**

INCLUSIONS

Sourdough bread and butter
 100% Arabica coffee and T2 selection
 Petit fours

DINNER MENU

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.

We use seasonal produce that regularly changes. Menus listed here are sample menus only.

CANAPÉS

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**

SIDES

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 **v vgn gf df nf**

Tiramisu **nf**

INCLUSIONS

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours



DINNER MENU

By MOD Dining

MOD Dining only uses seasonal ingredients, so the menu listed here is a sample menu only.

CANAPÉS

3 canapés per person

King salmon nori sheet

Avocado, yuzu dressing, togarashi

Pot sticker pork dumplings

Chilli oil, black vinegar

Thai fish cakes

Pickled cucumber, lemon grass sate

ENTRÉE

To share

Spicy cold white cut chicken, sesame sauce

Cucumber, Szechuan pepper **gf df**

Crispy fried eggplant (4)

Lao gan ma chilli caramel, chives **gf vgn**

Bulgogi glazed beef tataki

Ponzu sauce, roasted garlic oil **df**

MAINS & SIDES – SHARED PLATES STYLE

Master stock chicken

Gai lan, ginger & shallot dressing **df gf**

Banana leaf steamed market fish

Chick peas, tomato sambal, kaffir lime leaf **gf**

Miso baked cauliflower

Lemongrass sate, fried soybeans **gf vgn**

Jasmine rice

Cooked in pandan leaves **gf vgn**

DESSERT

Alternate drop

Chocolate pudding

White miso & whisky caramel, vanilla ice-cream **v**

Japanese cheesecake

Ruby grapefruit, mandarin, freeze dried orange **v**

INCLUSIONS

100% Arabica coffee and T2 selection

Petit fours

BEVERAGE PACKAGES

DELUXE PACKAGE

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

Heineken

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.
A rosé may be substituted.**

Prices do not include gst

SUPERIOR PACKAGE

Select one sparkling

De Bortoli Regional Reserve Chardonnay Pinot Noir

Dunes & Greene Chardonnay Pinot Noir NV

Edmond Thery Blanc de Blanc

Select one white

Geoff Merrill Pimpala Road Chardonnay

West Cape Howe Semillon Sauvignon Blanc

Redbank Pinot Grigio

Select one red

De Bortoli Regional Reserve Pinot Noir

West Cape Howe Cabernet Merlot

Mount Pleasant Philip Shiraz

Sundries included

Sundries

Heineken

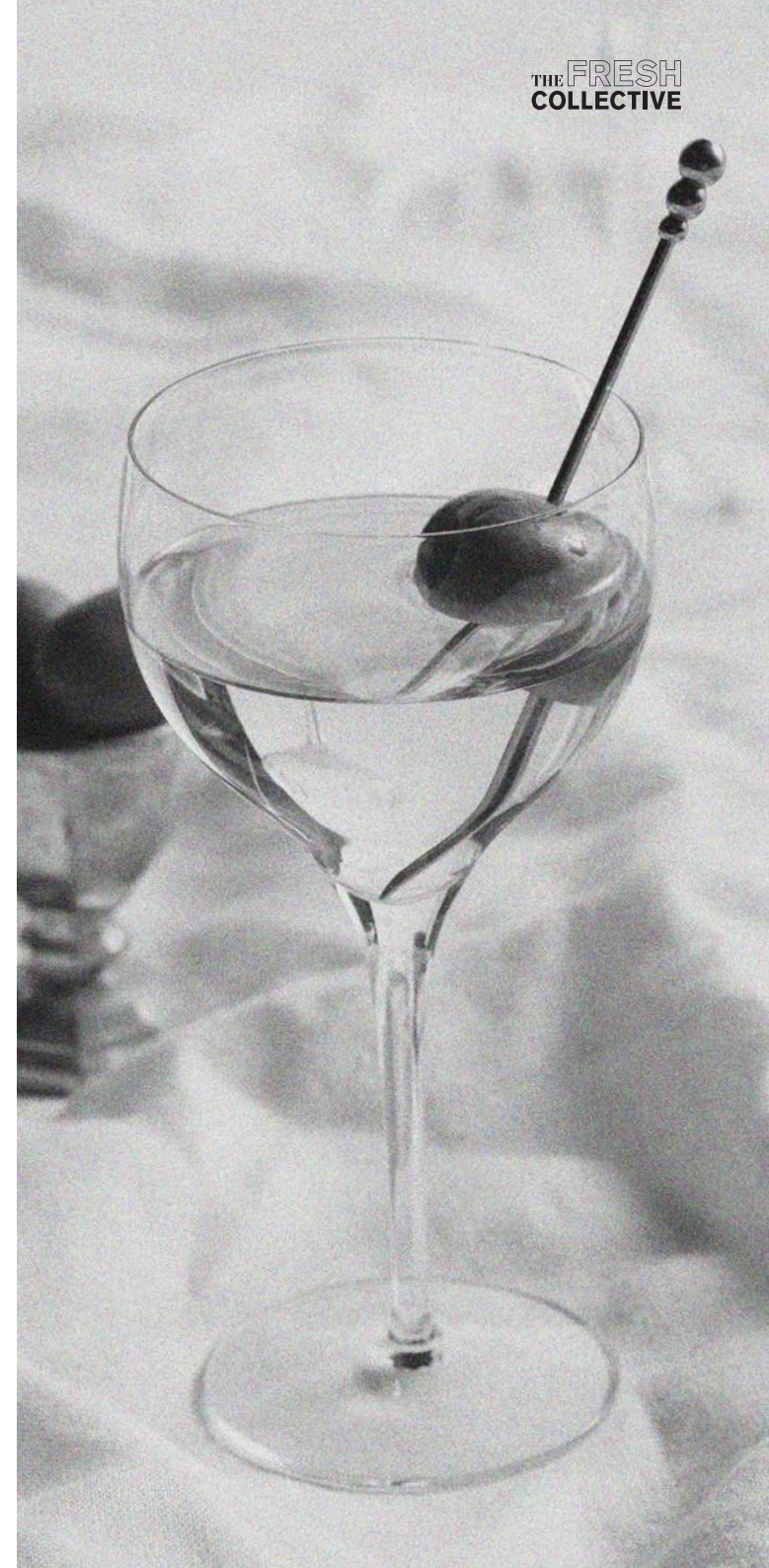
Hahn Premium Light

Apple Thief cider

Traditional ginger beer with fresh lime & bitters

Selection of soft drinks

Lightly sparkling water



WINE LIST

Sparkling wines

Seppelt Salinger Vintage Cuvée	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

Moët & Chandon Impérial NV FRA	140.0
Veuve Clicquot NV FRA	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 Rosé FRA	56.0
Marchand & Burch Village	69.0

Red wine is not permitted in some areas of the gallery.
A rosé may be substituted.

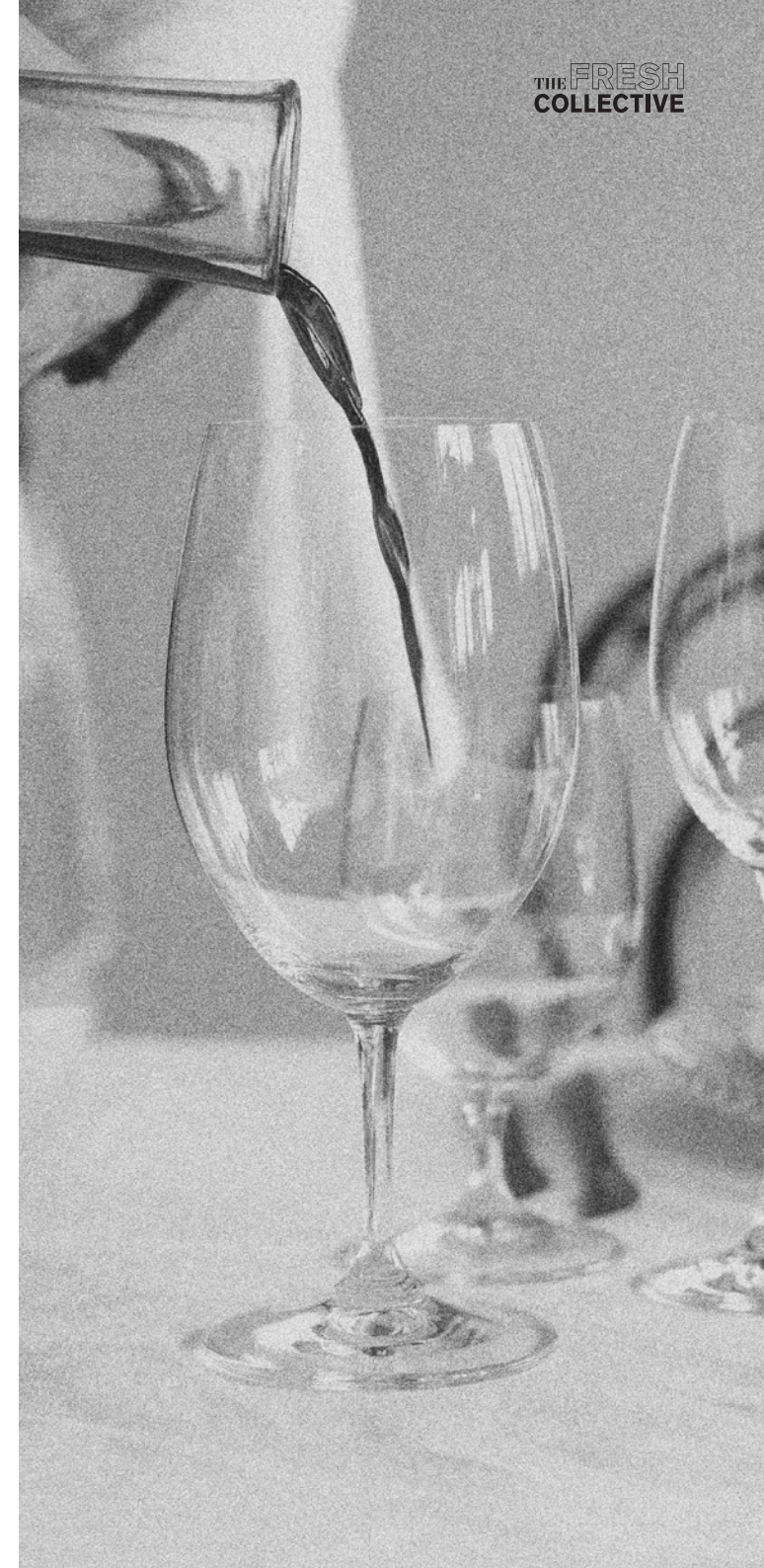
Prices do not include gst

Red wines

De Bortoli 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

Heineken	10.0
Young Henrys Newtowner Pale Ale	11.0
Hahn Premium Light	8.0
Heaps Normal XPA (non alcoholic)	9.0
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



QUESTIONS AND 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?

Should you wish to extend your wedding reception package please discuss with us.

Extension charges will apply.

WHAT TIME CAN I SET UP FROM?

Please check access times with the Art Gallery team.

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. A dietary menu will be provided to accommodate common dietaries. A menu surcharge applies if a tailored menu is required.

DO I HAVE TO CHOOSE ONE OF THE PACKAGES, OR CAN I TAILOR A BESPOKE PACKAGE?

We are happy to custom 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?

We conduct the tasting around 8 weeks before your wedding, as menus change seasonally. This is an opportunity for you to try your chosen wedding menu. You may choose two entrées, two mains, two desserts and your wine selection from the nominated beverage package.

Additional guests are welcomed, charges apply.

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.



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

