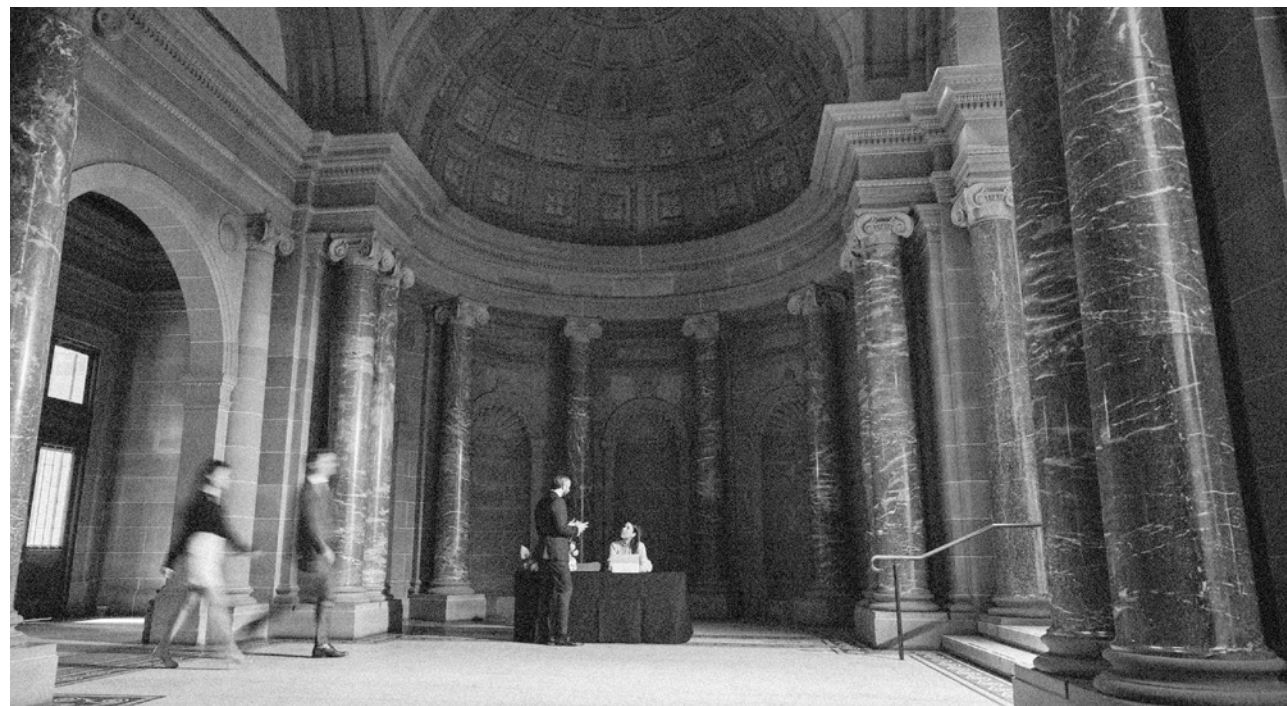
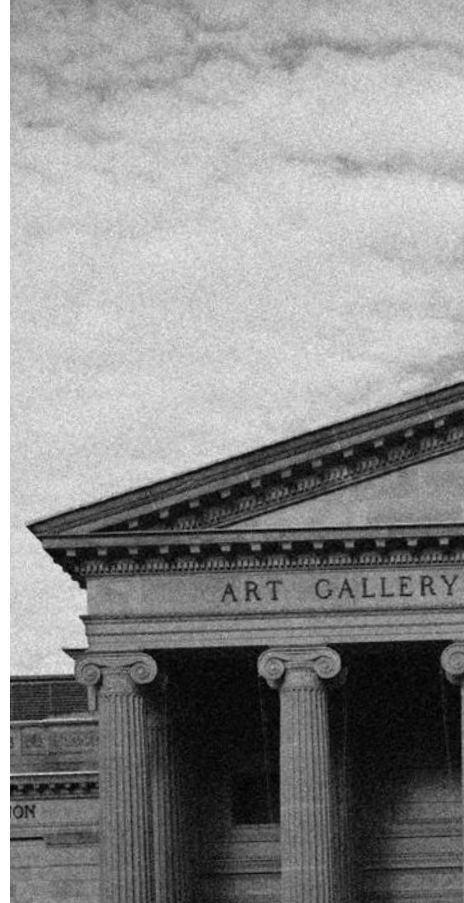


AGNSW X THE FRESH COLLECTIVE

EVENT KIT

Breakfast, Morning Tea
& Conference

THE FRESH
COLLECTIVE



BREAKFAST, MORNING TEA & 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.

There are six flexible events spaces in Naala Nura and four breathtaking additional spaces in Naala Badu. 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.

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

Minimum 50 guests - Naala Nura
Minimum 100 guests - Naala Badu

Pricing is dependent on event space selection
Menus subject to seasonality and availability
Venue hire is not included in the menu prices

Sunday surcharge 10%, public holiday surcharge 20%
Prices do not include gst

BREAKFAST

Continental	49.0
Buffet service of food and beverage	
Stand up event	
2 hour duration	
Cocktail	62.0
Breakfast cocktail menu	
Stand up event	
2 hour duration	
Plated	75.0
Plated breakfast menu	
Seated event	
2.5 hours duration	

MORNING & AFTERNOON TEA

Morning or Afternoon Tea Menu 1	28.0
Choose 2 items from the selection	
Buffet service of food and beverage	
Stand up event	
30 minute duration	
Morning or Afternoon Tea Menu 2	40.0
Choose 4 items from the selection	
Buffet service of food and beverage	
Stand up event	
30 minute duration	

CONFERENCE

Full Day	107.0
Includes arrival coffee, morning tea, lunch, afternoon tea	
Buffet service of food and beverage	
Stand up event	
Half Day	89.0
Includes arrival coffee, morning tea or afternoon tea, lunch	
Buffet service of food and beverage	
Stand up event	

ADDITIONAL

Orange juice & mineral water	5.0 pp
Cheese or fruit platter	10.0 pp
Cheese and fruit platter	16.0 pp
All day whole fruit station	6.0 pp
Espresso coffee upgrade	POA
Post conference networking package	POA

SETUP

Theatre or cabaret style setup by Art Gallery of NSW



BREAKFAST MENUS

by The Fresh Collective

CONTINENTAL

Toasted granola, maple coconut yoghurt & berries **gf vgn**

Peach chia pudding, vanilla & mint **gf df vgn**

Glazed mini-Danish **v**

Cranberry, honey & pecan crumble muffins **df**

Meredith goats curd & red capsicum tart **gf v**

Smoked salmon, caper & dill frittata **gf**

Selection of fruit juices

100% Arabica coffee & selected T2 teas

COCKTAIL

Mini fruit pots, coconut lime syrup **gf df vgn**

Coconut yoghurt, pineapple & mango parfait **gf df vgn**

Mini raspberry, crumble muffin **df**

Buckwheat blini, trout rilette, dill cream fraiche **gf**

Sweet potato hash with kale & avocado **gf df v**

Mortadella, buffalo mozzarella & pistachio pesto sandwich

Mushroom and mascarpone tart, salsa verde **v gf**

Selection of fruit juices

100% Arabica coffee and selected T2 tea

PLATED

Sliced market fresh fruits **v gf df**

Freshly made smoothie **gf df vgn**

Select 1

Scrambled eggs, English bacon, hash brown & truss tomato, baguette

Sweet potato, black bean, bell pepper hash, avocado smash & feta **gf v**

Brown sugar glazed banana bread, crispy bacon, peanut ganache, strawberry **gf**

Traditional pancake stack, vanilla whipped mascarpone, maple, freeze dried berries **v**

Scrambled spiced tofu, tomato jam glazed eggplant, baby spinach, shallots **gf df vgn**

Poached egg & avo mash, Persian feta, roasted Swiss brown on sourdough **v**

Breakfast quesadilla toasted tortilla, scrambled eggs, mushrooms, spinach & cheese, served with guacamole & sour cream **v**

Selection of fruit juices

100% Arabica coffee and selected T2 teas



MORNING TEA, AFTERNOON TEA & CONFERENCE MENUS

by The Fresh Collective

ON ARRIVAL

100% Arabica coffee and selected T2 teas

Iced water

MORNING TEA SELECTION

Mini açai & granola pots **gf df vgn**

Chorizo, capsicum, cheese croissant

Spinach, fetta & pine nut pastry **v**

Free range smoked ham & aged cheddar tart **gf**

Semi dried tomato & cheese croissants **v**

Pumpkin, kale, chia muffin **gf v**

Ajvar, ricotta & basil frittata **gf v**

Sweet potato & spiced chickpea pastry **df vgn**

Pumpkin, harissa cream cheese finger sandwich **v**

Mini smoked salmon & cream cheese tart **gf**

Danish breakfast pastries **v**

Seasonal fruit skewers **gf df vgn**

Matcha & coconut energy balls **gf df vgn**

Mini fruit muffins **v**

Biscoff doughnut **v**

Cornflake & golden raisin cookie **v**

Cranberry & coconut slice **gf df vgn**

Orange, almond & poppyseed cake **gf v**

Strawberry rose friends **gf v**

AFTERNOON TEA

Caramelised onion, thyme, pecorino scone **v**

Chicken and walnut ribbon sandwich

Moroccan spiced vegetable roll **v**

Mini beef pies & roasted tomato sauce

Lentil and mushroom hand pies **gf df vgn**

Roasted eggplant & fetta quiche **gf v**

Mini brisket Bing bao **df**

Strawberry & vanilla cream tart **gf df vgn**

White chocolate caramel cookie **v**

Buttermilk scones, three berry jam & cream **v**

Chai spice brulee tart **gf v**

Lemon coconut slice **v**

Carrot cake with citrus cream cheese **v**

Chocolate cherry brownie **gf v**

Macau baked egg tart

CONFERENCE MORNING & AFTERNOON TEA

Please choose 2 items from the MT selection

Please choose 2 items from the AT selection

100% Arabica coffee and selected T2 teas

Iced water

CONFERENCE LUNCH

Sandwiches/ wrap: Chermoula roast chicken, spinach, lemon aioli panini **df**

Pesto roasted zucchini, quinoa, carrot hummus, lettuce wrap **gf df vgn**

Spiced tuna & mayonnaise, avocado, cucumber, lettuce focaccia **df**

Sushi platter: Sushi and nori rolls, dipping sauce selection of vegetable & protein **gf df**

Quiche: Roasted mushroom, thyme, Maffra cheddar **gf v**

House made dips: Sweet potato hummus, confit eggplant & pita crisps **gf df vgn**

Salad: Chickpea, avocado, cucumber, cherry tomatoes, pickled onion, coriander, cos, lime vinaigrette **gf df vgn**

Fresh mozzarella, heirloom tomatoes, basil, olives, balsamic, olive oil **gf v**

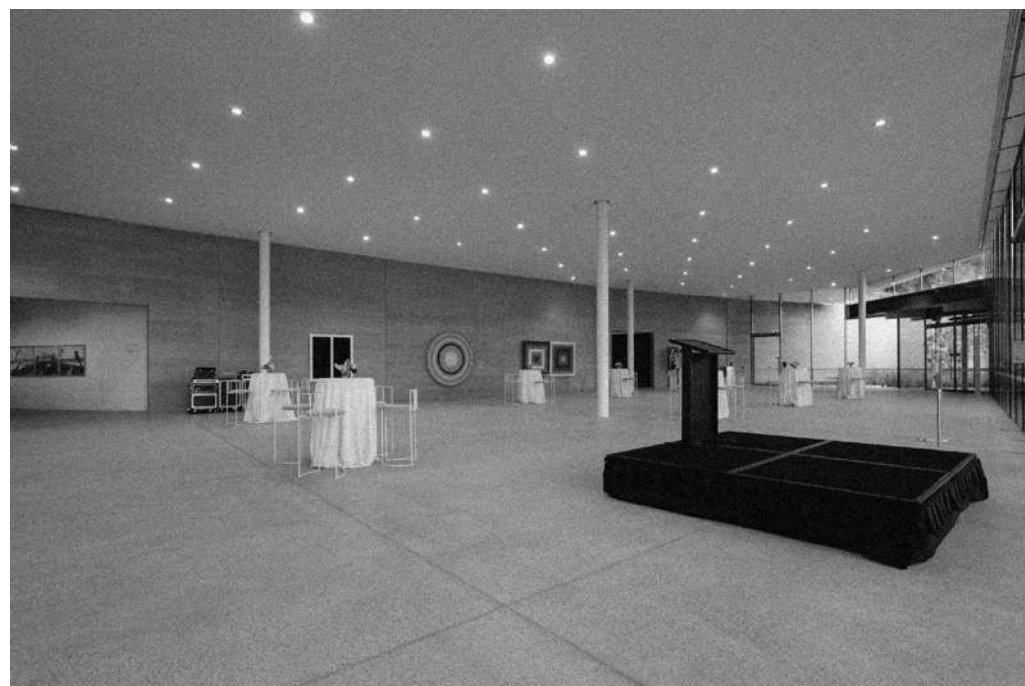
Platters of fresh sliced fruit **gf df vgn**

Selection of fruit juices

100% Arabica coffee and selected T2 teas

Iced water

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



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**

