

**MAKE  
FRESH  
THINGS  
HAPPEN**

**Museum of Contemporary Art. Level 6**  
Conference Menus

**THE FRESH  
COLLECTIVE**



**The Fresh Collective** has a reputation for crafting exceptional event experiences with premium food and beverage in 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, cocktail events and grand banquet feasts. 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. Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.



**Our Chef Ambassador**, James Viles, chef and owner of two hatted Biota Dining in Bowral has worked in partnership with The Fresh Collective since 2016. With a shared vision and commitment to the principles that define Biota Dining: sustainability, local produce and botanical ingredients, James works with our Executive Chefs in developing our premium event experiences and has created a signature menu to bring a taste of Biota Dining to our clients events.



# conference pricing

## conference

### Menu one

Full day	75
Half day	62

### Menu two

Full day	75
Half day	62

### Menu three

Full day	80
Half day	65

### Menu four

Full day	85
Half day	70

### Menu five

Full day	95
Half day	80

## post conference

*Only available in conjunction with either a full or half day conference package*

### Mezze station

One hour duration	35
Buffet service of food and bar service of beverage	
Premium beverage package	

### Cocktail reception

One hour duration	45
Buffet service of food and bar service of beverage	
Premium beverage package	

## additional

Orange juice and mineral water	pp per session	4
Cheese or fruit platter		8
Cheese and fruit platter		10
All day seasonal fruit station		6
Packages below minimums	price on request	
Espresso coffee upgrade	price on request	
Cabaret style set up		6
Freshly squeezed fruit & vegetable juices station	price on request	
Ice block station	price on request	
Dessert jars	price on request	

*Prices exclude GST*

*All prices listed per person*

**Full day conference:** theatre style setup, arrival coffee, tea, morning tea, lunch, afternoon tea.

**Half day conference:** theatre style setup, morning tea or afternoon, lunch.

*Minimum 50 guests Quayside Room*

*Minimum 100 guests Harbourside Room*

*Sunday Surcharge 10%. Public Holiday Surcharge 20%*

# conference menu options

## conference menu one

### arrival

Coffee, T2 tea selection, iced water

### morning tea

Select two items

### lunch

Select four sandwiches (3 pp)

Select three salads

Select two tarts / frittatas (1 pp)

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu two

### arrival

Coffee, T2 tea selection, iced water

### morning tea

Select two items

### lunch

Select four sandwiches (2 pp)

Select two hot and cold finger food

Select one soup

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu three

### arrival

Coffee, T2 tea selection, iced water

### morning tea

Select two items

### lunch

Select four hot and cold finger food

Select three salads

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu four

### arrival

Coffee, T2 tea selection, iced water

### morning tea

Select two items

### lunch

Select two cold buffet selection

Select three salads

Freshly baked bread rolls

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu five

### arrival

Coffee, T2 tea selection, iced water

### morning tea

Select two items

### lunch

Select three hot dishes

Select three salads

Freshly baked bread

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## post conference menus and packages

**mezze station:** A selection of roasted, marinated olives, roasted vegetable dip, grissini, chargrilled sourdough bread.

### post conference cocktail reception

(4 canapes per guest)

Asparagus tips in bresaola, crostini, light truffle mayonnaise

Peking duck pancakes with hoisin sauce and scallion

Spicy chicken betel leaf with ground rice and nam jim *gf*

Emmenthal profiterole, truffled mushroom and chive cream *v*

Vegetarian rice paper rolls, nam jim *v gf*

Smashed broad bean and mint, toasted brioche, pecorino fur *v*

Crab and fava bean frittata, saffron crème fraiche *gf*

Crab and mango rice paper rolls, nam jim *gf*

Smoked huon salmon, corn cake, date and lime jam



## conference selection

### morning tea selection

Double smoked ham and Maffra cheddar croissant  
 Three cheese palmiers *v*  
 Mushroom, artichoke and feta tart *v*  
 Pecorino, basil and mayonnaise muffin *v*  
 Smoked huon salmon, kale and caper tart  
 Apricot, honey and olive oil breakfast buns *v*  
 Pumpkin, ricotta and pea frittata *v, gf*  
 Orange polenta cake *gf*  
 Apple, vanilla and cream cheese turnover *v*  
 Orange and cinnamon honey buns *v*  
 Breakfast rice pudding with cinnamon baked plums *v, gf*  
 Berry granola muffin *v*  
 Quince brulèe tart *v*

### afternoon tea selection

Lemon and lavender melting moment  
 Apple berry oat bar *gf*  
 Courgette, goats cheese and pesto swirls  
 Greengage jam and walnut pastry tart  
 Gooseberry polenta tart  
 Muesli crumble muffins  
 Cardamom and golden sultana scones  
 Anzac cookie  
 Flourless peanut chocolate cookies *gf*  
 Macadamia caramel slice  
 Chocolate salted caramel popcorn brownie  
 Whole fruit  
 Festive power bar *v, gf, df*

### sandwich selection

Roast beef with grilled onions, rocket and tomato jam on sourdough  
 Smoked salmon omelette, caper remoulade on Turkish  
 Tuna salad, pickled radish, dried tomato  
 Roast lamb, artichokes, olive pesto on ciabatta  
 Slow cooked lamb shoulder, beetroot pickle and kohlrabi  
 Roast chicken waldorf on rye  
 Shredded organic chicken, walnut and celery pillow  
 Milanese salami, pimentos and herbed ricotta foccacia  
 Bangalow ham, maffra cheddar and house pickle baguette  
 Vegetable quinoa, hummus, roast aubergine in gluten free wrap *v, gf*  
 Heirloom vegetable and ricotta spinach wrap *v*  
 Baked eggplant parmigiana, olive ricotta *v*

### salads selection

Ancient grains with fresh herbs and sweet chilli ranch dressing *v*  
 Barbecued pumpkin, red onion, chilli cous cous *v*  
 Barbecued baby carrot and feta salad with honey lemon dressing *v*  
 Toasted organic quinoa with lemon tahini vinaigrette *v, gf*  
 Shaved mushroom, parmesan and fennel with pine nuts  
 Griddled little gems with avocado and bacon bits  
 Garden greens salad with mustard vinaigrette *v, gf*  
 Grilled broccoli with whipped feta and toasted cumin *v*  
 Crushed butternut squash and butter bean salad *v, gf*  
 Roast butternut squash, pomegranate and chickpeas *v, gf*  
 Curly kale, mung bean and peanut slaw *v, gf, df*  
 Crunchy kale and walnut salad, tahini maple dressing *v, gf, df*



## conference selection

### hot and cold finger food selection

Sushi platters: freshly rolled sushi and nori rolls with dipping sauces *v gf df*  
 Mezze: middle eastern dips, falafel, stuffed vine leaves, lamb kofta *v gf df*  
 Vegan rice paper rolls, nam jim *veg gf df*  
 Puy lentil scotch eggs with radish mayonnaise  
 Mustard chicken drumettes *gf df*  
 Butternut squash and onion bhaji, mint aioli *v*  
 Cheddar, apple and piccalilli pasties *v*  
 Thai fish cakes, spicy chilli jam *gf df*  
 Salmon fish cakes, sauce gribiche  
 Balinese beef satay, coconut chimichurri *gf df*  
 Pigs in blanket, black pepper pastry  
 Tandoori lamb meatballs, minted yoghurt *gf*  
 Lamb pie, cumin and sweet potato  
 Baked butternut and chickpea falafel with madras relish *veg gf*  
 Sicilian meatballs, puttanesca sauce  
 Wild mushroom, potato and kale quesadilla *v*  
 Pulled pork and shrimp taco, peanut relish, pickled cucumber *gf*  
 Organic beef slider, Maffra cheddar, blush tomato  
 Ginger chicken slider, lime mayo

### savoury tarts and frittata selection

Barbecued broccoli, pea and ham tart  
 Smoked bacon, artichoke and hen's egg tart  
 Double smoked bacon and bitey cheddar tart  
 Ocean trout, dill and leek frittata *gf*  
 Feta, pumpkin and tarragon tart *v*  
 Potato, onion and sheep's curd tart *v*  
 Roast pear, gorgonzola and walnut tart *v*  
 Kipfler potato and smoked pork hash tart  
 Salt baked celeriac and aged gruyere frittata *v gf*  
 Kale, red pepper and goat's cheese frittata *v gf*

### soup selection

Roast vegetable minestra with risoni *v*  
 Maple roasted carrot, lentil, ginger and leek *v gf*  
 Tuscan vegetable and borlotti bean *v gf*  
 Barbecued corn and chickpea veloute *gf*  
 Roma tomato and fresh basil *gf*  
 Tandoori spiced red lentil soup  
 Roasted pumpkin with walnuts *v gf*  
 Roasted cauliflower and coconut soup *v gf*  
 Leg ham and green pea soup *gf*

### hot dishes selection

Moroccan chicken tagine with aromatic cous cous  
 Barbecue satay chicken thighs *gf*  
 Szechuan chicken curry on fragrant sesame rice *gf*  
 Persian saffron rice with spicy sausage and preserved lemon *gf*  
 Beef rendang on coconut rice with cucumber relish *gf*  
 Dukkah crusted lamb with quinoa, aubergine and harissa *gf*  
 Curried lamb and apricot kebabs *gf*  
 Lentil stew with homemade naan bread *veg*  
 Barbecued curried whole cauliflower with green mango chutney *veg gf*  
 Penne pasta with roast tomato, aubergine, feta and baby spinach *v*  
 Layered vegetable lasagne with roasted tomato sauce *v*

### cold buffet selection

Platters of thyme, lemon and garlic, roasted chicken *gf df*  
 Coconut and kaffir roast chicken with ginger dressing *gf df*  
 Teriyaki salmon in banana leaf *df*  
 Charcuterie selection with mustards and relish *df*  
 Chicken baked in corn cob leaves with corn and potatoes *gf df*  
 Slow roasted Greek lamb shoulder *gf df*  
 Moroccan mezze selection with homemade flatbreads *veg*  
 Honey and mustard glazed leg ham *df*  
 Sides of sliced smoked salmon, accompaniments *gf*  
 Pork and chicken terrine *gf df*

# thank you

**event contact**

For more information on catering packages for holding your event at the MCA roof top venues contact  
The Fresh Collective. Phone: 02 9245 2461 and 02 9245 2412 email: [mcaevents@thefreshcollective.com.au](mailto:mcaevents@thefreshcollective.com.au)

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