

# Museum of Contemporary Art – Conference



# Welcome

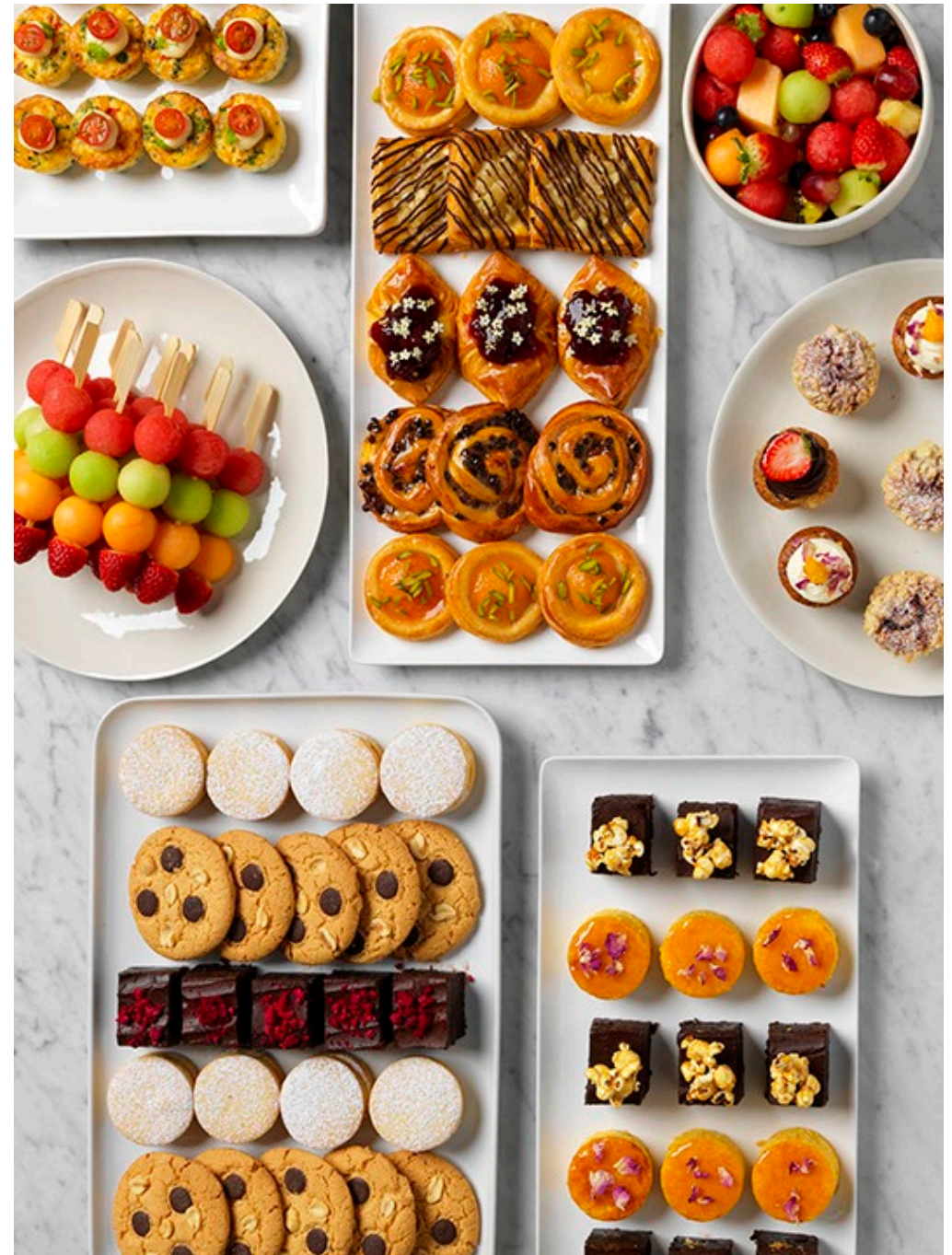
## MCA event catering by The Fresh Collective

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage at the MCA 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.

## Menus by James Viles

In addition to our regular menus Fresh also partner with profiled chef James Viles to bring a shared vision and commitment to the principles of sustainability, local produce and botanical ingredients, developing premium event experiences and signature menus. James and the chefs at The Fresh Collective care about produce – where it comes from and how it is farmed, working with suppliers who farm ethically.

Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.



# Conference

## Menu one

Full day	75.0
Half day	62.0

## Menu two

Full day	75.0
Half day	62.0

## Menu three

Full day	80.0
Half day	65.0

## Menu four

Full day	85.0
Half day	70.0

## Menu five

Full day	95.0
Half day	80.0

## Post conference

### Mezze station

Buffet service of food and bar service of beverage Premium beverage package One hour duration	35.0
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### Cocktail reception

Buffet service of food and bar service of beverage Premium beverage package One hour duration	45.0
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## Additional

Orange juice and mineral water	pp per session 4.0
Cheese or fruit platter	8.0
Cheese and fruit platter	10.0
All day fruit station	6.0
Packages below minimums	price on request
Espresso coffee upgrade	price on request
Cabaret style set up	6.0
Fresh squeezed fruit & vegetable juices station	price on request
Ice block station	price on request
Dessert jars	price on request

## Setup

Theatre style setup included in the conference package price	
Cabaret style set up Quayside	500.0
Cabaret style set up Harbourside	800.0

## Conditions

Prices exclude gst  
 Full day conference: arrival coffee, tea, morning tea, lunch, afternoon tea  
 Half day conference: morning tea or afternoon, lunch  
 Minimum 50 guests Quayside Room  
 Minimum 100 guests Harbourside Room  
 Sunday surcharge 10%. Public holiday surcharge 20%

# Conference

## 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 (1pp)

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 afternoon tea

## 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

# Conference

## Morning tea selection

Smoked salmon & scrambled egg croissant  
Spinach, fetta and pine nut pastry *v*  
Free range smoked ham and aged cheddar tart  
Sweet potato, spinach, and fetta muffin *v gf*  
Green pea, ricotta & mint frittata *v gf*  
Sweet potato and spiced chickpea pastry *df vgn*  
Danish breakfast pastries  
Blueberry streusel muffin  
Seasonal fruit skewers *df vgn*  
Cornflake and golden raisin cookie *v gf*  
Cranberry and coconut bar *gf df vgn*  
Orange, almond and poppyseed cake *v gf*  
Strawberry and rose friands *v gf*

## Afternoon tea selection

Smoked salmon, chive and dill cream cheese scone *gf*  
Chicken and walnut harry's bar sandwich  
Pork and fennel seed sausage roll  
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 gf*

## Sandwich selection

Chicken schnitzel, cheese & tomato bap  
Poached chicken, egg & fennel panini  
Lemongrass chicken, fresh pickled vegetables, sriracha aioli wrap  
Roast turkey, avocado, brie with cranberry & shredded lettuce wrap  
Shaved corned beef, swiss cheese, dill pickles, on rye  
Smoked brisket, onion jam, tomato, rocket bap  
Baked ham, aged cheddar, mustard pickle, harvest grain roll  
Smoked ocean trout, dill caper aioli, cucumber slider  
Tuna salad, semi dried tomato slider  
Roast lamb, fire roasted peppers, olive tapenade on Turkish  
Spiced lamb kofta, minted labna shredded lettuce wrap  
Eggplant schnitzel, tomato chilli jam, taleggio on cantina roll *v*  
Heirloom tomato, buffalo mozzarella, basil on sourdough *v*  
Tandoori vegetable quinoa, mint leaves, tomato in gluten free wrap *gf df vgn*  
Spiced cauliflower and sweet potato wrap with hummus and kale *gf df vgn*

## Salad selection

Salad leaves, bean shoots, palm sugar dressing *gf df vgn*  
Radicchio and fennel salad, orange and parsley leaves *gf df vgn*  
Baby cos wedges, buttermilk ranch, toasted pine nuts *gf v*  
Thai quinoa salad, edamame and crushed peanuts *gf df vgn*  
South West barley salad, corn, black beans and lime *v*  
Buckwheat, pomegranate and roasted carrot tabbouleh *gf df vgn*  
Persian rice salad, almonds, pomegranate, ras el hanout dressing *gf df vgn*  
Baked pumpkin, buckwheat and kale salad, lime and parsley vinaigrette *df vgn*  
Broccoli, orecchiette pasta, mint and lemon *df vgn*  
Israeli couscous salad with feta, oregano and cabernet vinaigrette *v*  
Potato and fennel salad with chilli yoghurt dressing *gf v*  
Baby chats, green goddess dressing, egg and green peas  
Carrot and beet slaw with pistachios and raisins *gf df vgn*  
Thai style tomato salad, fresh herbs and crispy onion *df v*  
Heirloom tomato, beetroot and Spanish onion *gf vgn*  
Shaved red cabbage, ginger, goji berries and pistachio *gf vgn*  
Spiced cauliflower, pomegranate, mint and parsley *gf df vgn*

# Conference

## Hot & cold finger food

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 *v gf df*  
Green pea bhaji, mint and coriander chutney *gf df vgn*  
Kale and fetta spanakopita, walnut tarator *v*  
Salmon fish cakes, sauce gribiche *gf*  
Balinese beef satay, coconut chimichurri *gf df*  
Pork and fennel sausage roll, tomato relish  
Lamb shank pie, crushed minted peas  
Sicilian meatballs, puttanesca sauce  
Wild mushroom, potato and kale quesadilla *v*  
Korean BBQ pork taco, kim chi slaw, gochujang aioli  
Beef slider, Maffra cheddar, blush tomato

## Savoury tarts and/or frittata selection

All fillings are suitable for either tarts or frittata, frittata are gluten free

Smoked trout, crème fraiche, lemon and dill  
Barbecued broccoli, pea and ham  
Double smoked bacon and bitey cheddar  
Pumpkin, Persian fetta and coriander *v*  
Caramelised onion, haloumi and thyme *v*  
Mushroom, mascarpone and salsa verde *v*  
Green pea, ricotta and mint *v*  
Spinach, salted ricotta and caramelised shallots *v*  
Kale, red pepper and goat's cheese *v*

## Soup selection

Roast vegetable minestra with risoni *df vgn*  
Potato, leek and kale *v gf*  
Tuscan vegetable and borlotti bean *v gf*  
Miso corn soup, chicken and shallots *df*  
Roma tomato, pecorino and fresh basil *v gf*  
Curried pumpkin, lentil and coconut *df gf vgn*  
Harissa roast carrot, coriander and pine nut *gf df vgn*  
Roasted cauliflower and yoghurt soup *v gf*  
Smoked ham and green pea soup *gf*

## Hot dishes selection

Moroccan chicken and olive tagine with aromatic lemon couscous  
Singapore satay chicken, peanut sauce and cucumber pickles *gf*  
Japanese chicken curry on fragrant sesame rice and pickled ginger *gf*  
Beef kofta with braised chickpeas and mint labna *gf*  
Dukkah crusted lamb with quinoa, aubergine and harissa *gf*  
Caserecce pasta with slow cooked lamb and green olive ragu  
Beef rendang on coconut rice with cucumber relish *gf*  
Indian dahl with roast sweet potatoes, red onion and chickpeas *gf df vgn*  
Spice roasted whole cauliflower with green tahini dressing *gf df vgn*  
Penne pasta with Sicilian caponata, goats cheese, basil *gf v*  
Greek vegetable and lentil moussaka *v*

## Cold buffet selection

Thyme, lemon and garlic roasted chicken *gf df*  
Szechuan style chicken, baby bok choy and peanuts *df*  
Marinated and grilled salmon, fresh herbs, lime and chilli *gf df*  
Mustard crusted beef, roasted root vegetables, roasted almond romesco  
Roast beef with charred corn and salsa verde *gf df*  
Lamb kofta, pearl cous cous and minted yoghurt  
Sliced roast pork, pear ginger relish and pesto green beans *gf*  
Maple mustard glazed smoked ham *df*  
Tasmanian smoked salmon, capers, horseradish and watercress *gf*  
Country style chicken and veal terrine, cornichons, mustards and pickles *gf*



## Conference

### Post conference menus and packages

#### Mezze station

A selection of stuffed vine leaves, marinated olives, roasted vegetable dips, grissini, chargrilled sourdough bread and broad bean falafel

#### 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*

Chermoula prawn, avocado, socca crepe *gf df*

Vegetarian rice paper rolls, nam jim *gf df vgn*

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

Sicilian caponata and goats curd tart with baby basil *gf v*

Roasted buckwheat cracker, miso hummus, shiso *gf vgn*

Smoked huon salmon, corn cake, date and lime jam

# Thank you

## **Delivering exceptional experiences**

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage in iconic venues throughout Australia including the Art Gallery of NSW, Sydney Theatre Company, Bangarra Dance Company and The Queensland Museum.

As a Gold Licensed caterer, 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. With over twenty years' experience, Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.

### **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 8665 4427 email: [hello@thefreshcollective.com.au](mailto:hello@thefreshcollective.com.au)

**THE FRESH  
COLLECTIVE**