

**LET US
HOST YOU**

**NATIONAL
PORTRAIT
GALLERY**



Welcome

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 Culinary Director has 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.

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Floorplans, seating, venue hire

Theatre style

Theatre style seating is considered the best way to maximise space, but does not lend itself to note taking or group interaction. It is ideal for events that feature staged entertainment or speakers.



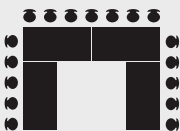
Boardroom style

Boardroom style seating is applicable to groups that generally gather around one large table in this style.



U-shaped

This style of seating consists of tables in a u-shape. Attendees are seated around the shape facing each other, but there is a space between the tables that can be used for presentations.



Round/long

Seating style almost always used at functions that include food.



	Gordon Darling Hall	Terrace Rooms	Terrace Room 1	Terrace Room 2	Liangis Theatre
AREA	443m ²	284m ²	146m ²	138m ²	130m ²
RATES					
Full weekday (8.00am – 5.00pm)	–	\$1100	\$800	\$800	\$1000
Half weekday (8.00am – 12.00midday / 6.00am – 10.00am / 11.00am – 3.00pm / 1.00pm – 5.00pm)	–	\$850	\$550	\$550	\$150 per hr
Weekend (10.00am – 5.00pm)	–	\$1100	\$800	\$800	\$1000
Monday – Thursday evening (6.30pm – 11.30pm)	\$1700	\$1700	–	–	\$1700
Friday – Sunday evening (6.30pm – 11.30pm)	\$2000	\$2000	–	–	\$2000
SEATING CAPACITIES					
Theatre	up to 300	up to 250	up to 120	up to 100	up to 110
Cocktail	up to 500	up to 400	up to 150	up to 100	
Round tables	up to 200	up to 180	up to 90	up to 60	
Long tables	up to 250	up to 200	up to 80	up to 40	
Cabaret	–	up to 120	up to 64	up to 48	
U-shaped	–	up to 75	up to 36	up to 25	

Private viewings of up to 500 people are available for \$1000. The Western Courtyard and Tim Fairfax Forecourt are available after 5.00pm when the Gordon Darling Hall or Terrace Room(s) is hired. Evening venue hire is exclusive and includes all event spaces. Prices valid from 1 January 2021.

For more information on your next event please email hello@thefreshcollective.com.au or telephone (02) 83993055



Breakfast and Morning Tea

Continental	30
Buffet service of food and beverage	
Two hour duration	
Healthy lite	35
Buffet service of food and beverage	
Two hour duration	
Cocktail	40
Cocktail service of food and beverage	
Two hour duration	
Plated	55
Table service of food and beverage	
Two and a half hour duration	
Buffet	50
Buffet sit down service of food and beverage	
Two and a half hour duration	
Additional	
Espresso coffee upgrade	price on request
Freshly squeezed fruit and vegetable juices station	price on request

Morning tea menu one	20
Buffet service of food and beverage	
Half hour duration	
Morning tea menu two	30
Buffet service of food and beverage	
Half hour duration	
Afternoon tea menu one	20
Buffet service of food and beverage	
Half hour duration	
Afternoon tea menu two	30
Buffet service of food and beverage	
Half hour duration	
Additional	
Espresso coffee upgrade	price on request

Conditions
Prices exclude gst
Minimum 30 guests
Sunday surcharge 10%.
Public holiday surcharge 20%

Conference

Menu one

Full day	68
Half day	55

Menu two

Full day	75
Half day	60

Menu three

Full day	80
Half day	65

Menu four

Full day	85
Half day	70

Menu five

Full day	90
Half day	75

Post conference

Mezze station

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

Cocktail reception

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

Additional

Orange juice and mineral water	pp per session 4
Cheese or fruit platter	8
Cheese and fruit platter	10
All day fruit station	6
Packages below minimums	price on request
Espresso coffee upgrade	price on request
Cabaret style set up	6
Fresh squeezed fruit and 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

Conditions

Prices exclude gst
 Full day conference: arrival coffee, tea, morning tea, lunch, afternoon tea
 Half day conference: morning tea or afternoon, lunch
 Minimum 30 guests
 Sunday surcharge 10%.
 Public holiday surcharge 20%

Lunch and dinner

Lunch			Additional		
Two course		90	Additional canapé (per item)		5
Two course menu selection			Bit and a bite or slider (per item)		8
Premium beverage selection			Gourmet plate / bowl (per item)		14
Table service two and a half hours			Dessert canapé (per item)		5
Three course		110	Alternate entrée, main, dessert (per course)		4
Three course menu selection			Side (per dish)		7
Premium beverage selection			Arrival cocktail		from 15
Table service two and a half hours			Arrival glass of French champagne		25
Dinner			Espresso coffee upgrade		price on request
Three course deluxe		130	Deluxe beverage upgrade		price on request
Premium beverage selection			Superior beverage upgrade		price on request
Table service five hours					
Three course superior		150			
Premium beverage selection					
Table service five hours					

Prices exclude gst
 All prices listed per person
 Minimum 50 guests
 Sunday surcharge 10%.
 Public holiday surcharge 20%

Cocktail

Two hour cocktail

Eight hot and cold canapés
Premium beverage package

70

Three hour cocktail

Eight hot and cold canapés
Two bite and bit or sliders
Premium beverage package

85

Four hour cocktail

Eight hot and cold canapés
Two bite and bit or sliders
One gourmet plate / bowl
Premium beverage package

115

Five hour cocktail

Seven hot and cold canapés
Three gourmet plate / bowl
One dessert canapé
Premium beverage package

135

Grazing tables

Only available in conjunction with cocktail party package
Minimum 100 guests

The oyster bar	12
Glazed ham table	16
Cheese table	16
Charcuterie and cheese table	25

Live action station

Only available in conjunction with cocktail party package
Minimum 100 guests (restrictions may apply)

Paelleria	14
Suadero tacos	14
Yum cha	16
Seafood raw bar	28

Additional

Additional canapé	5
Bit and a bite or slider	8
Gourmet plate / bowl	from 14
Dessert canapé	5
Arrival cocktail	from 15
Arrival glass of French Champagne	25
Espresso coffee upgrade	price on request
Deluxe beverage upgrade	price on request
Superior beverage upgrade	price on request

Conditions

Prices exclude gst
Minimum 50 guests
Sunday surcharge 10%.
Public holiday surcharge 20%

Breakfast

Continental breakfast

Luke Avenue granola, yoghurt and roasted berry jars *v*
Coconut tapioca, mango and hemp seed pot *gf df vgn*
Mini dark chocolate croissant *v*
Fresh baked mini blueberry streusel muffins *gf*
Bangalow smoked ham and egg tarts
Roasted tomato, ricotta and basil eggah *gf v*
Orange and apple juice
100% Arabica coffee and selected T2 teas

Healthy lite breakfast

Mango and coconut chia pudding *df gf vgn*
Banana bread and date bliss balls *df gf vgn*
Cut fruit jars, passionfruit kaffir lime dressing *vgn gf df*
Roasted truss tomato and hemp seed pesto tart *df vgn*
Brown rice and kale fritter, green tahini dip *gf df vgn*
Emma and Tom's green power and karmarama fruit smoothies
100% Arabica coffee and selected T2 teas

Cocktail breakfast

Mini fruit sticks, orange and passionfruit syrup *v gf df*
Coconut yoghurt, pineapple and mango parfait *gf df vgn*
Mini raspberry white chocolate muffins
Potato latkes, goulburn river smoked trout, dill labna *gf*
Sweet corn fritter, guacamole, tanjin and crisp prosciutto *gf*
Bangalow ham, heidi gruyere, seeded mustard toastie
Mushroom and mascarpone tart, salsa verde *v gf*
Orange and apple juice
100% Arabica coffee and selected T2 teas

Plated

Sliced market fresh fruits *v gf df*
Fresh baked breakfast pastries

Select 1

Poached organic eggs, crispy bacon and hash browns and truss tomato, sourdough
Huon smoked salmon rosti, Hillview Farm greens, poached egg *gf df*
Scrambled Yallamundi Farm eggs, smoked bacon, baby spinach and hanks tomato relish
Vegan zucchini falafel shakshuka, mediterranean veg, tahini, pomegranate, dukkah *vgn*
Poached egg and avomash, Persian feta, almonds and flatbread *v*
Orange and apple juice
100% Arabica coffee and selected T2 teas

Buffet breakfast

Sliced market fresh fruits *v gf*
Fresh baked pastries and Danish pastries
Luke Avenue granola, yoghurt and roasted berry jars *v*
Scrambled Jones Brothers eggs, smoked bacon, Norms chicken and rocket chipolatas *gf*
Roasted field mushrooms with thyme and garlic *v gf*
Slow roasted truss tomatoes, pesto and crumbled fetta *v gf*
Sweetcorn, coriander, jalapeno pepper fritters *gf*
Emma and Tom's cloudy apple and straight oj juice
100% Arabica coffee and selected T2 teas

Additional

100% Arabica coffee espresso upgrade
Fresh fruit and vegetable juice bar

v – vegetarian veg – vgn gf – gluten free df – dairy free

Morning, afternoon tea

Morning tea one

Chewy almond cookie *gf*

Mini fresh fruit muffins

Iced water

Coffee and T2 tea selection

Morning tea two

Bacon and egg tart

Fresh fruit skewers *gf df vgn*

Mini fruit muffins

Orange bee pollen cake *gdf*

Iced water, orange and apple juice

Coffee and T2 tea selection

Afternoon tea one

Freshly baked cookies

Chocolate salted caramel popcorn brownie

Iced water

Coffee and T2 tea selection

Afternoon tea two

Lemon and blueberry polenta slice

Chewy triple chocolate brownie *gf*

Poached chicken, walnut and celery Harry's bar sandwich

Caramelised leek and maffra cloth aged cheddar tart

Iced water, orange and apple juice

Coffee and T2 tea selection



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

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

Afternoon tea selection

Anzac cookie
Lemon and blueberry polenta slice *gf*
Chocolate salted caramel popcorn brownie
Mini Basque cheesecake
Mini berry crumble muffins
Classic lemon curd tart
Cardamon golden raisin scones
Date and oat slice
Blondies
Courgette, goats cheese and pesto swirls
Orange bee pollen cake *gf df*
Peanut choc chip cookies *gf*
Berry power bar *gf df vgn*

Sandwich selection

Roast beef with grilled onions, rocket and tomato jam, 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*

Salad 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*

v – vegetarian vgn – gluten free df – dairy free

Conference

Hot and 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, nahm jim vegan *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 *vgn 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/or frittata selection

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

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*

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 *v 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 *vgn*
Barbecued curried whole cauliflower with green mango chutney *vgn 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
Coconut and kaffir roast chicken with ginger dressing
Teriyaki salmon in banana leaf
Charcutier selection with mustards and relish
Chicken baked in corn cob leaves with corn and potatoes
Slow roasted greek lamb shoulder
Moroccan mezze selection with homemade flatbreads
Honey and mustard glazed leg ham
Sides of sliced smoked salmon, accompaniments
Pork and chicken terrine

v – vegetarian veg – vgn gf – gluten free df – dairy free

Lunch

Entrée

Gin-cured huon salmon, radish, tropical lime caviar *gf*
Torched bonito, cucumber pickle, macadamia and saltbush *gf*
Warm duck bastilla, date-walnut freekeh, grilled radicchio, hung yoghurt
Crispy pork belly, caramelised pineapple, bulldog sauce and acidic leaves *gf*
Black Angus carpaccio, truffled artichoke, woodland herbs *gf*
Burrata, olive crackling and heirloom vegetable escabeche *v gf*
Goat's cheese brulee, heirloom beets, truffle dressing *v gf*

Main

Chermoula mullock, baby carrots, pencil leeks and lemon aioli *gf*
Ricotta gnocchi, WA spanner crab, river herbs
White soy chicken, dashi, spring onion and puffed quinoa *gf*
Bannockburn chicken, lemon risotto, Moroccan chutney
Cowra organic lamb, minted pea puree, parmesan polenta *gf*
Braised riverland wagyu, green romesco and horseradish *gf*
Grilled organic beef, wild mushroom cream and golden shallots *gf*

Sourdough rolls and butter

Dessert

White chocolate and lemon myrtle pavlova, poached red fruits and rosella *gf df*
Salted caramel chocolate marquise, cocoa nib crackling
Raspberry and lavender brulee tart, coconut rice
Fresh fruit selection, banana caramel
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche, crackers

Coffee and T2 tea selection

Petit fours

v – vegetarian veg – vgn gf – gluten free df – dairy free



Deluxe dinner

Entrée

Crispy duck confit tart, charred apple, celeriac, hazelnut quinoa
Dashi-poached chicken, spiced eggplant, sesame soba noodles
Hiramasa kingfish, desert lime cream, quandong and kohlrabi *gf*
Burrata, olive crackling and heirloom vegetable escabeche *v gf*
Miso cured salmon, sesame slaw, soy washed kohlrabi *gf*
Seared scallops on baked eggplant, tomato relish and taramasalata *gf*
63 degree organic egg, soft polenta, asian fungi, burnt leek dressing *v gf*
Ahi tuna, peppermint gum, pulse salad, avocado creme *gf*

Main

Sous vide Bangalow pork, quince, lentils and celeriac *gf*
Saltbush lamb, sarladaise potato and mustard cream *gf*
Hunter Valley beef, smoked dutch cremes, forest berry jus, local shiitakes *gf*
Angus tenderloin, carrot ginger puree, brussels sprouts and gruyere gratin potato *gf*
Bannockburn chicken, medjool dates, nasturtium, butternut
Slow braised wagyu, wattleseed onion bhaji, turmeric corn
Cape York barramundi, bonito ketchup, chips, leek ash *gf*
Palmer's Island mulloway, miso potato gratin, horseradish cream, umeboshi *gf*

Sourdough rolls and butter

Dessert

Bitter chocolate delice, salt caramel custard, lemon thyme *gf*
Crème catalan, stewed season's fruits, fig and liquorice *gf*
Raspberry and lavender brulee tart, honeycomb rice
Orange saffron curd tart, crispy caramel lace, soft chocolate
Lemon myrtle cheesecake, burnt butter cream, hibiscus compote *v gf*
Rum roasted apple, macadamia crumble, soured cream, rosemary candy
Peppermint gum pavlova, white chocolate, riberry, buttermilk ice cream
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers

Coffee and T2 tea selection

Petit fours

v – vegetarian veg – vgn gf – gluten free df – dairy free



Superior dinner

Entrée

Bendele duck, mountain pepper, popped pulses, native plum *df*
Myee farm quail, garden herbs, green chermoula, heirloom jam *gf*
Jervis bay scallops, beach succulents, finger lime, onion crème *gf*
Butternut pumpkin gnocchi, seafood bisque, chard crisps
Hiramasa kingfish, soba noodle salad, white soy and kombu *gf df*
Confit organic egg, soft polenta, parmesan crumble, truffle salsa *v gf*
Duo of Spencer Gulf prawn and ocean trout, green apple, pickled fennel *gf*

Main

Bannockburn chicken, miso corn, nasturtium, potato paper *gf*
Wagyu rump cap, onion ash, kohlrabi, mustard butter *gf*
Breast and pithivier of organic chicken, swiss browns, oxalis
Duck breast, fennel flower, cauliflower puree, black olive *gf*
Hunter valley angus beef, baby cos, truffled gratin potato, tomato jam *gf*
Hapuka, grilled local prawn, miso shiitakes, kombu dashi, sea herbs *gf*
Petuna ocean trout, kelp butter, crustacean essence, radish *gf*
Cowra lamb, roast cauliflower, eggplant, pomegranate *gf*

Sourdough rolls and butter

Dessert

Silken rice, matcha cheesecake, coconut meringue *gf*
Ginger crème caramel, macadamia brittle *gf*
Whipped chocolate, cocoa nib wafer, manuka honey *gf*
Sheep's milk sorbet, roast rhubarb, lemon aspen curd, fennel pollen
White chocolate bavarois, strawberries, native pepperberry, hibiscus syrup
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers

Coffee and T2 tea selection

Petit fours



v – vegetarian veg – vgn gf – gluten free df – dairy free

Cocktail

Cold canapés

Smoked huon salmon on brioche toast, tomato and coriander salsa

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

Cured huon salmon on pea blinis with keta crème fraîche

Ginger shrimp rice paper rolls, tamarind sauce *gf*

Mini lobster and spring pea frittata, smoked crème fraîche *gf***

Prawn cocktail Harry's Bar sandwich**

Asparagus tips in bresaola, crostini, light truffle mayonnaise

Chermoula rubbed lamb fillet, pumpkin hummus on crostini

Pear, snow pea and goat's cheese wrapped in pata negra *gf**

Peking duck pancakes with hoisin sauce and scallion

Shredded duck betel leaf roll with nuoc cham and peanuts *gf*

Harry's bar chicken, celery and walnut sandwich

Artichoke, truffle and parmesan tart *v*

Emmenthal profiterole, truffled mushroom and chive cream *v*

Goat's cheese and confit tomato on oat cookie, salsa verde *v*

Roasted wild mushrooms and truffle cream puff tart *v*

Beetroot and goats cheese cigar, poppy seed dressing *v gf df*

Truffled artichoke and holy goat's cheese cornet, olive crumbs *v***

Vegetarian rice paper rolls, nahm jim *v gf*

* Additional \$1 cost applies to cocktail package price

** Additional \$2 cost applies to cocktail package price



v – vegetarian veg – vgn gf – gluten free df – dairy free

Cocktail

Hot canapés

Chermoula spiced swordfish, prosciutto and orange dressing *gf**
Cuttlefish arancini, moroccan lemon dressing
Ocean trout and soft herb croemesquis
Thai spiced crab cake, mango-daikon salsa *
Balinese beef satays, coconut chimichurri *
Bbq pork and plum spring roll, chilli jam
Yorkshire pudding, rare roasted beef, onion gravy
Chilli caramel pork belly, warm caramel and prawn fur *gf**
Mini chicken mushroom and leek pie
Mini lamb pie, minted pea mash
Sicilian meatballs with puttanesca sauce
Baby baked potato with heidi gruyere and horseradish *v gf*
Coriander and corn fritter, chilli caramel *v*
Crispy fried baby beetroot with mustard crème *v*
Mini thai style pumpkin, spinach and pinenut pie *v*
Petit pea, truffle and buffalo mozzarella arancini *v*
Swiss brown, truffle and grana padano arancini *v**
Warm double baked goat's cheese souffle, hazelnut sauce *v gf*

* Additional \$1 cost applies to cocktail package price

** Additional \$2 cost applies to cocktail package price

Bite and bit

Coconut crusted king prawns, green nahm jim
Paprika king prawn skewer with romesco sauce
Smoked chorizo and calamari brochette with paprika aioli *gf*
Banh mi: vietnamese baguette with pulled pork, tangy pickles and sriracha aioli
Chicken shawarma with sumac pickles and smoky aubergine
Pulled chicken soft roll with house pickles and buttermilk ranch dressing
Pulled pork and shrimp tortillas, peanut relish, cucumber and pineapple
Soft tortillas with shredded david blackmore beef brisket, crispy pickles
Field mushroom, olive and taleggio pizza *v*
Goat's cheese, caramelised onion and fire roasted pepper quesadilla *v*
Haloumi skewer, grilled courgette, cherry tomato and mint gremolata *v*
Wild mushroom, kale and goat's cheese pizza, truffle oil *v*

Sliders

Aussie slider: beef, tomato chilli relish, beetroot, cheese, pineapple
Broadbean falafel slider, house pickles, hummus, labne *v*
Chicken schnitzel slider with bacon and melted maffra cloth cheddar
Eggplant parmy slider, greek salad condiment, spicy relish *v*
House corned beef po boy with american mustard and sauerkraut
Wagyu beef slider, tomato chilli relish, cheese, lettuce

Gourmet plates

Beer battered flathead fillets, chips, mushy peas, lemon aioli
Huon salmon nicoise salad with kipfler crisps and hunter valley olive oil *gf*
Korean fried chicken with kecap manis aioli and kimchee salad
Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade *gf*
Peking honey roasted duck, egg fried rice, hoisin sauce *gf*
Popcorn shrimp spicy aioli, chilli and nori spice
Slow cooked atlantic salmon, alouettes potatoes, sauce vierge *gf*
Sumac crusted beef salad with chilli jam, chickpeas, olives and eggplant *gf*
Beef masala with coconut rice *gf*

v – vegetarian veg – vgn gf – gluten free df – dairy free

Cocktail

Gourmet bowls

Bangers and mash: gourmet chipolata, truffle mash, onion gravy *gf*

Beef chilli, chipotle salsa, sour cream and tortilla crisps

Caramelised root vegetable and saffron ravioli, broad beans and rocket *v*

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 and aromatic herbs *gf*

Potato gnocchetti with 4 cheese sauce and olive crumbs *v*

Potato gnocchetti, butternut, garden peas, baby spinach, salsa verde *v*

Soba salad sichuan aubergine, mushrooms, herbs, tamari dressing *v gf*

Truffled mac 'n' cheese

Yellow chicken curry, jasmine rice, cucumber and chilli relish *gf*

Penne marinara with parmesan fur

Dessert canapés

Brioche doughnuts with lemon curd and lavender sugar *

Candied fig and pistachio cheesecake

Choc-orange cake pops

Frangelico hazelnut praline macaron *gf*

Frangipane tart with salted green apple

Limoncello meringue tartlet

Macadamia nut rocky road *gf*

Mini peppermint and choc chip cheesecake

Raspberry rosewater macaron *gf*

Triple chocolate gooey brownie

Cheese platters:

Selection of artisanal cheese platters with quince, lavosh and crackers

*Additional \$1 cost applies to cocktail package price

**Additional \$2 cost applies to cocktail package price

v – vegetarian veg – vgn gf – gluten free df – dairy free



Grazing tables

Oyster bar

Freshly shucked market fresh oysters from regional NSW (2 per person)
Served with crusty baguette.

Charcuterie and cheese table

Cured, smoked and salted meats and terrines displayed on large wooden boards:
Green tomato relish, pickled cipollini onions
Crusty breads, local cultured butter, aged balsamic vinegar
Marinated mushrooms, zucchini, aubergine, artichokes, tomatoes
Buffalo mozzarella, fontina, parmigiano reggiano, brie *v gf*
Bruschetta, grissini, focaccia *v*

Glazed ham table

Honey glazed leg bangalow ham, carved at the table:
mustards, chutney, relishes, piccalilli, gourmet mustards
Sonoma soft spelt rolls and bagels.

Cheese table

Display of local artisan cheeses. Served with assorted maison breads, crackers, lavoche, olive bread, house made relishes, candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels.

v – vegetarian veg – vgn gf – gluten free df – dairy free



Live action stations

Seafood raw bar *g/f*

Market fresh seafood and live oysters shucked to order by one of our chefs. Set into ice, the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event. All served with a range of dipping sauces, lemons, limes and condiments: Fresh pacific and Sydney rock oysters, Spencer gulf king prawns, Hiramasa kingfish sashimi.

Yum cha

Our chefs prepare a range of traditional and modern Chinese street foods from various regions of South East Asia. Steamed and wok fried in front of the guests. Spring rolls, steam buns, hargau, Shanghai dumplings, shrimp wontons, stir fry noodles, chilli caramel pork belly.

Paelleria

Using finest Bomba rice cooked in large traditional paella pans in front of guests, offering two styles: Traditional Valencian with shrimps, peas, chorizo sausage, chicken and saffron, vegetarian with pumpkin, olives, peas, peppers and eggplant. Served with smoked paprika aioli and fresh lemon.

Suadero tacos

Reminiscent of the San Francisco street vendors, our chefs prepare a range of tacos in front of you, offering traditional and new versions of this popular snack. We offer four fillings, all served with salsa fresca, guacamole, chimichurri, sour cream, nachos and smoky chipotle sauce: carnitas pork with mexican flavours, smoky barbecue brisket New Orleans style, braised vegetable mole with turtle beans, spicy marinated chicken ranchero.

Restrictions may apply.



Wine and beverage list

Sparkling Wines

Terra Felix Prosecco (VIC)	35
Redbank Ellora Chardonnay Pinot Noir Vintage 2013 (VIC)	38
Seppelt Salinger Premium Cuvee NV (SA)	42
Paracombe Pinot Noir Chardonnay (SA)	48
Jansz NV Premium Rose (SA)	55
Jansz Vintage Cuvee 2013 (TAS)	85
Pol Roger NV (FRA)	150

White Wines

Earthworks Eden Valley Riesling (SA)	32
Paracombe Pinot Blanc (SA)	45
Wairau River Sauvignon Blanc (NZ)	45
Giesen Small Batch Chardonnay (NZ)	46
Pizzini Pinot Grigio (VIC)	46
Tomich Single Vineyard Chardonnay (SA)	58
Domaine William Fevre Petit Chablis (FRA)	75

Red Wines

Bouchard Aine and Fils Rose De France (FRA)	32
Elderton "E Series" Shiraz Cabernet Sauvignon (SA)	32
Twelve Signs Shiraz by Moppity Hill Tops (ACT)	34
Alamos Malbec (ARG)	35
Running With Bulls Tempranillo (SA)	40
Robert Oatley G17 Grenache (SA)	42
Howard Park "Miamup" Cabernet Sauvignon (WA)	46
Opawa Pinot Noir (NZ)	55
Tomich Adelaide Hills Pinot Noir (SA)	58

Beers and Sundries

Heineken	9
Mt Kosciuszko Pale Ale	9
James Boags Premium Light	6
Apple Thief Pink Lady Cider	9
Traditional Ginger Beer with Fresh Lime and Bitters	5
Lightly Sparkling Water	4
Orange Juice	4
Soft Drinks	4

Cocktails

Peach Bellini	10
Cranberry Collins	14
Negroni Iced Berry Smash	14
Honeysuckle Daiquiri	16
Mint Julep	15
Apple Martini	14

Spirits

Johnnie Walker	130
Absolut Vodka	115
Gordon's Gin	120
Jim Beam Bourbon	115

All spirits per bottle and include mixers

Beverage packages

Premium

Woodbrook Farm Brut Cuvee
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Cabernet Sauvignon
Heineken, James Boags Premium Light
Apple Thief Pink Lady Cider
Traditional Ginger Beer with Fresh Lime and Bitters
Lightly Sparkling Water

Deluxe

Sparkling

Select One

Sunnycliff Estate Chardonnay Pinot Noir Brut NV
Redbank Emily Chardonnay Pinot Noir Brut Cuvee

White

Select One

Twelve Signs Sauvignon Blanc
Redbank Long Paddock Pinot Grigio

Red

Select One

Seppelt ‘The Drives’ Shiraz
Kingston Estate Coonawarra Cabernet Sauvignon

Beer and Cider

Heineken, James Boags Premium Light
Apple Thief Pink Lady Cider

Softs

Traditional Ginger Beer with Fresh Lime and Bitters
Lightly Sparkling Water

Superior

Sparkling

Select One

Bunnamagoo Estate Mount Lawson Cuvee NV
Tahbilk “One Million Cuttings” Chardonnay Pinot Noir NV
Seppelt “The Drives” Chardonnay Pinot Noir NV

White

Select One

Aramis Vineyards Sauvignon Blanc
West Cape Howe Pinot Grigio
Wirra Wirra Chardonnay

Red

Select One

Tomich Adelaide Hills Pinot Noir
Xanadu “Exmoor” Cabernet Sauvignon
Aramis Vineyards Shiraz

Beer and Cider

Heineken, James Boags Premium Light
Apple Thief Pink Lady Cider

Softs

Traditional Ginger Beer with Fresh Lime and Bitters
Lightly Sparkling Water

Additional information

To Confirm your event at the National Portrait Gallery a deposit will be required to the value of the venue hire or 20% of the confirmed booking which ever is the greater. Your event will not be confirmed until your deposit has been paid.

Further charges

An additional \$250 per hour may be incurred if your event exceeds the time listed in your contract.

Tentative bookings

Tentative bookings are held for a period of seven (7) days. After this time, the National Portrait Gallery reserves the right to cancel or replace the booking.

Food and beverage

The Fresh Collective has been awarded the licence to provide the Gallery's catering and cafe services.

Audio visual

The Terrace Room equipment includes a screen, data projector, lectern with microphone, cordless and lapel microphones, flipchart and electronic whiteboard. All presentations are to be supplied on a thumb drive and the National Portrait Gallery laptop will be utilised. No other laptop equipment is to be used. There is no audio visual equipment included in the hire of the Gordon Darling Hall. This equipment will need to be hired. The Gallery cannot supply technical support for any equipment other than that supplied by the Gallery.

Other equipment

Other equipment required may be supplied by you or hired. Please ensure all electrical equipment entering the Gallery has been tagged and tested within the last 12 months. If testing is not up-to-date, the equipment will not be permitted to be used.

Privacy clause

The information you are asked to provide to the National Portrait Gallery is personal information and is protected by the Privacy Act 1988. This information is collected to manage your event booking. The details remain on a database and the Gallery will not disclose this information to other parties other than in accordance with the Privacy Act 1988.

Risk assessment

All equipment brought in for a function must be discussed with the Sales Events Manager prior to the function. Depending on your event requirements it may be subjected to a risk assessment prior to confirmation

The risk assessment

Will require the client's signature to acknowledge and manage the risk and must be received fourteen (14) days prior to the event.

Photography policy

Photographs may be taken with hand-held devices, in non-restricted gallery spaces for personal use. Flash photography is not allowed, nor is the use of tripods or monopoles. Please observe photography restrictions where labelled. Photography is allowed in the Terrace Rooms, Gordon Darling Hall, the Tim Fairfax Forecourt and Liangis Theatre and any of the service areas such as Portrait Café and The Curatoreum. Photography is also allowed outside the building in the garden and precinct.

Decorations

Candles, sparklers, incense, confetti and table scatters are not permitted inside the National Portrait Gallery. All flowers must be delivered to Loading Bay 2 for insecticide spraying.

Security and cleaning

Venue charges include security and cleaning costs.

Deliveries

Please ensure all deliveries, including décor and entertainment, are made to Loading Bay 2. Security and entry to Loading Bay 2 is available seven (7) days a week from 8am – 60pm. Security can be contacted on 02 6102 7178. All goods should be collected the day after the function. Goods not collected will be discarded.

Opening hours

The National Portrait Gallery is open every day except Christmas Day. The Gallery opens to the public at 10am and closes at 5pm. Please be aware that if you are planning a function within these times you may be required to share some common areas with the public. For functions outside these times, the spaces will be exclusive to your guests.

Parking

The Gallery's underground carpark can be accessed from Parkes Place that is off King Edward Terrace. The car park is open 7 days per week and there are 150 car spaces and of course parking spaces for people with mobility difficulties are provided in the carpark close to the public access lifts. Paid parking applies Monday to Friday 8.30am to 5pm daily, excluding weekends and public holidays. Visitors can pay for parking at the pay stations in the basement lift lobby or at the

boom gate. Cash, Visa and Mastercard payments are accepted. Credit card payment can be made at the exit boom gate. Venue hire delegates parking all day are entitled to a discounted rate. Clients may organise to have their guests parking added to their final invoice. There is a pick-up and set-down space in front of the Gallery on King Edward Terrace near the main entry for buses and VIP drop off.

Electrical equipment

The ACT Occupational Health and Safety Act 1989 places a duty of care to provide a safe workplace. To meet the duty of care it is necessary to ensure that risk of injury from electric shock and uncontrolled fire for all people at the National Portrait Gallery is reduced as far as is reasonably practicable. A method of achieving this duty is by testing and tagging electrical equipment, and implementing procedures for use of electrical equipment. Therefore please ensure all electrical equipment coming into the Gallery has been tagged and tested within the last twelve (12) months. If testing is not up to date, it will not be permitted to be used.

Terms and conditions

Please see below a list of terms and conditions for the provision of venue hire at the National Portrait Gallery. Understanding these guidelines enables both parties to produce a successful event.

1. Basis of agreement

Any agreement made for the use of the National Portrait Gallery of Australia (abn 54 742 771 196) (NPGA) facilities between the User and the NPGA. These conditions are an integral part of the Agreement. The User will also comply with any further conditions, which are set out in any letterform from the NPGA prior to the event being held.

2. Advertising

All advertising and promotional material associated with the proposed event that refers to the NPGA must be approved by the NPGA prior to the release. The NPGA logo is not to be used without approval of the NPGA. No commercial advertising signs, boarding, banners or the like are permitted to be erected in a public area within the NPGA premises or its precinct without prior approval.

3. Access

Access to the building by the User is restricted to those areas approved for the specific event. A nominated representative of the NPGA shall have access at all times to any areas being used for an approved event. The NPGA reserves the right to refuse entry to the NPGA to any individual attending the event.

4. Conduct of events

The User shall conduct an event in an orderly manner, in accordance with relevant laws, in compliance with any instructions issued by NPGA and vacate the NPGA by the end of the

event. The NPGA or its representative reserves the right to remove any person who does not comply with these instructions. The User shall nominate a person who is responsible and held liable for the conduct of those attending the events. The User must remove all goods and materials promptly on completion of the event and leave the NPGA premises clean and tidy unless prior arrangements have been arranged.

5. Protection of works of art and fabrics

Special precautions will be required for the protection of works of art and building fabric. All Users will be advised of such precautions and are required to co-operate in implementing them.

6. Public areas

Where events are held in areas normally open to the public, the User must clear the areas of all temporary installations, immediately following the event, so as to allow public access to be restored as soon as possible.

7. Smoking

Smoking is prohibited at all NPGA facilities including entrances to the building, car parks and surrounds.

8. Private viewings

A private viewing of the NPGA permanent collections or temporary exhibitions must be arranged two (2) weeks prior to the event date. A private viewing is generally for one (1) hour only. The User must pay to the NPGA all private viewing costs and any additional exhibition entry fees. Private viewings on Public Holidays will incur a 25% surcharge.

9. Catered events

Catering is restricted in gallery spaces. Catering is required for all evening events and events in the Terrace Rooms. Where catering is required, the User is required to use the services provided by NPGA's contracted caterer, The Fresh Collective. You will be invoiced by The Fresh Collective. If you wish to use an alternative caterer, including self-catering, written permission is required by The Fresh Collective and Gallery management.

10. Exhibitions and other events

1) For all exhibitions and stage set-ups produced by outside contractors, plans and power requirements must be approved by the NPGA a minimum of fourteen (14) days prior to the event.
2) The NPGA does not permit anything to be attached or fixed onto or into the walls.

11. Rigging

Events involving the construction of rigging or staging not provided to the User by the NPGA must be coordinated through a staging contractor approved by the NPGA. Rigging must be approved by the NPGA fourteen (14) days prior to the event.

12. Force majeure

Performance of this Agreement is contingent upon the NPGA not being wholly or partially prevented, restrained, obstructed or delayed from making arrangements associated with the event due to factors beyond its control, including but not limited to industrial action, accidents, Government (Federal, State or Local) requisitions, or restrictions on travel, transport, food and beverage supply. In no event shall the NPGA be liable for

the loss of profit, or for consequential damages, whether based on breach of contract, warranty or otherwise.

13. Responsibility for loss or damage

1) The User is liable for and indemnifies the NPGA from and against all actions, claims, demands, losses, damages and expenses for which the NPGA shall or may become liable or suffer in respect of:
a) Damage to artworks or other property of the NPGA arising out of or in the course of the event except to the extent that such damage arises from the negligence or default of the NPGA;
b) Injury to or death of any person arising out of or in the course of the event except to the extent that it arises from the negligence or default of the NPGA;
c) The breach of any law arising out of in the course of the event;
d) Any infringement or breach by the User of any copyright, performing right or other protected right in relation to the event; or
e) Any breach of this agreement by the User;
2) The NPGA accepts no responsibility for any loss or damage to the property of the User or third party whether on premises or left on the Premises prior to, during or after event.

14. Confirmation

To Confirm your event at the National Portrait Gallery a deposit will be required to the value of the venue hire or 20% of the confirmed booking whichever is the greater. Your event will not be confirmed until your deposit has been paid.

15. Cancellations

You may cancel up to 3 months prior to your event and your deposit will be refunded. Deposits will only be refunded after 3 months prior to your event if another booking is secured on the date of your booking. Cancellation within 30 days of the date of your function will incur a fee of 25% of the quoted charges. Cancellation within 7 days of the date of your function will incur a fee of 100% of the quoted charges. Cancellation due to imposed Covid restrictions within 7 days of your event may incur costs of food and labour only.

16. Payment

When final numbers have been confirmed 4 days prior to your event, your invoice will be sent. Full payment is required prior to the event date. Any variation to our payment terms will need to be approved in writing by The Fresh Collective accounts department at the time you confirm your event. Any additional costs will be invoiced the next business day after your event and payment is required within 7 days.

THE FRESH
COLLECTIVE