

Museum of Contemporary Art – Breakfast



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.



Breakfast

Continental

32.5

Buffet service of food and beverage
Two hour duration

Healthy lite

37.5

Buffet service of food and beverage
Two hour duration

Cocktail

45.0

Cocktail service of food and beverage
Two hour duration

Plated

55.0

Table service of food and beverage
Two and a half hour duration

Buffet

70.0

Buffet sit down service of food and beverage
Two and a half hour duration

Setup

Theatre style set up Quayside	300.0
Theatre style set up Harbourside	500.0
Cabaret style set up Quayside	500.0
Cabaret style set up Harbourside	800.0

Additional

Packages below minimums	price on request
Espresso coffee upgrade	price on request
Freshly squeezed fruit & vegetable juices station	price on request

Conditions

Prices exclude gst
Minimum 50 guests Quayside Room
Minimum 100 guests Harbourside Room
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*
Selected Botanica cold pressed fruit juices
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 & 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*
Selected Botanica cold pressed fruit juices
100% Arabica coffee and selected T2 teas

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





Breakfast

Plated

Sliced market fresh fruits *v gf df*

Fresh baked breakfast pastries

Select 1

Poached organic eggs, crispy bacon & hash browns & 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 & avomash, Persian feta, almonds & flatbread *v*

Selected Botanica cold pressed fruit juices

100% Arabica coffee and selected T2 teas

Buffet breakfast

Sliced market fresh fruits *v gf*

Fresh baked pastries and Danish

Luke Avenue granola, yoghurt and roasted berry jars *v*

Scrambled Jones Brothers eggs, smoked bacon, Norms chicken & 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

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

**THE FRESH
COLLECTIVE**