

**MAKE
FRESH
THINGS
HAPPEN**

Museum of Contemporary Art. Level 6

Breakfast 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 Chef and Culinary Director Geoff Haviland in developing our premium event experiences and has created a signature menu to bring a taste of Biota Dining to our clients events.



breakfast pricing

breakfast

Continental 32.5
 Two hour duration
 Buffet service of food and beverage
Theatre style setup

Healthy lite 37.5
 Two hour duration
 Buffet service of food and beverage
Theatre style setup

Cocktail 45
 Two hour duration
 Cocktail service of food and beverage
Theatre style setup

Plated 55
 Two and a half hour duration
 Table service of food and beverage
Table, chairs, white linen

Buffet 70
 Two and a half hour duration
 Buffet sit down service of food and beverage
Table, chairs, white linen

additional

Packages below minimums price on request
 Campos coffee espresso upgrade price on request
 Cabaret style set up 6
 Freshly squeezed fruit & vegetable juices station price on request

*Prices exclude GST
 All prices listed per person
 Minimum 50 guests Quayside Room
 Minimum 100 guests Harbourside Room
 Sunday Surcharge 10%. Public Holiday Surcharge 20%*



breakfast

continental

Individual organic granola berry parfait pots *v*
 Mini danish pastry selection *v*
 Fresh baked mini muffins
 Double smoked bacon and egg tarts
 Spinach and maffra cheddar tarts *v*
 Orange juice and apple juice
 Campos coffee and selection of T2 teas

healthy lite breakfast

Paleo granola *v, gf*
 Banana and cranberry energy loaf *v, gf*
 Avocado smash *gf, veg*
 Cut fruit, passionfruit ginger dressing *v, gf, df*
 Sustainable salmon and asparagus tart
 Orange juice and apple juice
 Campos coffee and selection of T2 teas

cocktail

Mini fruit skewers, kaffir lime syrup *v*
 Organic granola berry parfait pots *v*
 Assorted mini danish pastries
 Potato bacon roesti with sour cream and watercress *gf*
 Corn cake with smoked salmon and crème fraiche
 Parmesan and broad bean frittata *v, gf*
 Caramelised leek, goat's cheese and spinach tart *v*
 Wild mushroom, feta and tomato bruschetta *v*
 Orange juice and apple juice
 Campos coffee and selection of T2 teas

plated

Seasonal fruit platter
 Danish pastries

Select 1

Poached eggs, sweetcorn and zucchini fritter, prosciutto, rocket, relish
 Scrambled eggs, double smoked bacon, confit tomato, turkish pide
 Mediterranean BLT: crispy bacon, tomato, pea guacamole, bread
 Smoked salmon, dill and camembert frittata, roast tomato, rocket, aioli *gf*
 Scrambled eggs, cheesy cornbread, baby spinach, roast tomato *v*
 Leek, potato and chorizo focaccia, baked eggs, rocket, tomato relish
 Orange juice and apple juice
 Campos coffee and selection of T2 teas

buffet breakfast

Seasonal fruit platters *v*
 Selection of danish pastries *v*
 Organic nut granola and yoghurt parfait *v*
 Scrambled eggs, bacon, chicken, herb breakfast chipolatas *gf*
 Roasted field mushrooms with thyme and garlic *v*
 Slow roasted vine tomatoes with fresh herbs *v*
 Sweetcorn and zucchini fritters, potato tortilla, tomato relish *v*
 Orange juice and apple juice
 Campos coffee and selection of T2 teas

additional

Campos coffee espresso upgrade
 Fresh juice bar
 T2 tea station

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

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