

**MAKE
FRESH
THINGS
HAPPEN**

Sample Menus

**THE FRESH
COLLECTIVE**



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
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
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 rosti 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
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
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
Coffee and selection of T2 teas



morning, afternoon tea

morning tea one

Chewy almond cookie *gf*
Mini fresh fruit muffins
Iced water
Coffee and T2 tea selection

morning tea two

Assortment of mini danish pastries
Apple berry oat bar *gf*
Olive, feta, sundried tomato muffin *v*
Smoked salmon, dill frittata *gf*
Iced water, orange and apple juice
Coffee and T2 tea selection

afternoon tea one

Freshly baked cookies
Orange polenta cake *gf*
Iced water
Coffee and tea selection

afternoon tea two

Lemon and lavender melting moments
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 menu options

conference menu one

arrival

Beverages only

morning tea

Select two items

lunch

Select four sandwiches (3 pp)

Select three salads

Select two tarts and 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

Beverages only

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

Beverages only

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

Beverages only

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

Beverages only

morning tea

Select two items

lunch

Select three hot dishes

Select three salads

Sliced baguette

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 package

ploughman's reception: A selection of Italian meats, roasted, marinated olives, Italian cheese, 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 menu 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 brulè 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 menu 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
 Coconut and kaffir roast chicken with ginger dressing
 Teriyaki salmon in banana leaf
 Charcuterie 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

lunch

entrée

Hickory smoked ocean trout, dutch creams, watercress *gf*

Cured salmon, macadamia, apple and wasabi *gf*

Woodland terrine, rustic piccalilli and grain mustard sauce

Sher wagyu bresaola, charred baby cos and quandong chutney *gf*

Burnt goat's cheese, ancient grains, fermented carrot *v*

Sourdough rolls and butter

main

Harissa grilled huon salmon, kipflers, zucchini and mint *gf*

Wild barramundi, riberry marmalade, broccoli, anchovy *gf*

Iranian style chargrilled chicken, barberry pilaf and cucumber relish *gf, df*

June lamb, roast cauliflower, and gremolata *gf*

Hunter Valley beef, local shiitakes and shallot confit *gf*

dessert

Chai semifreddo, gingerbread crumble, burnt caramel foam

Chocolate marquise, berry coulis, white chocolate soil

Classic pavlova, limoncello curd, scarlet berries

Chocolate ganache tart, roasted seasonal fruits, cultured cream

Fresh fruit selection, coconut ricotta

Coffee and T2 tea selection

Petit fours

v = vegetarian, veg = vegan, gf = gluten free, df = dairy free

Minimum numbers apply.

dinner

entrée

Angus beef tagliata, coriander buckwheat tabbouleh, butternut hummus *gf*

Parmesan custard, puffed quinoa, charred aubergine, heirloom tomato *v, gf*

Woodland terrine, crunchy salad, mustard seed sauce

Clay baked beetroot, goat's cheese pastilla, ash pear puree, bull's blood *v*

Tuna tartare, burnt eggplant, herbed burrata croquette and curry oil

Beetroot cured ocean trout, macadamia, apple and wasabi *gf*

Served with artisan sourdough rolls and butter

main

Chermoula barramundi, smoked heirlooms, baby leeks and yuzu aioli *gf*

Hunter Valley angus beef, carrot, ginger and gruyere gratin potato *gf*

Bannockburn chicken, roast cauliflower, curried butternut *gf*

Bangalow pork, turnip puree, charred greens, arame seaweed *gf*

Crispy skin salmon, lemon myrtle, spinach, smoked potato *gf*

Milly Hill lamb, black garlic, nicola potatoes and chorizo cream *gf*

dessert

Japanese cheesecake, strawberries, coffee linseed tuile

Orange brulee tart, seasonal fruits and cream

Rose petal pavlova, bergamot cream, mandarin marmalade *v, gf*

Chocolate cremeux, banana caramel, cider foam *v*

Panacotta, urban honey, lemon curd, citrus crackling *v*

Coffee and T2 tea selection

sides

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing

Heirloom tomato and cherry bocconcini salad with red wine dressing

Crispy rosemary chat potatoes with herb sea salt

Steamed green beans with garlic butter and almonds

Paris potato puree and truffle oil

Roasted heirloom carrot with honey and thyme

Buttered brussels sprouts



shared table

entrée

Select three dishes

Cured salmon, celeriac remoulade, shaved fennel and orange salad *gf, df*
 Ploughman's platter: smoked ham, farmer's pâté, aged cheddar, chutney
 Clay baked beetroot, goats curd, toasted almond dukkah *v, gf*
 Spinach and ricotta gnocchi, butternut pumpkin sauce, sage brown butter *v*
 Stuffed zucchini flowers, bacalao, vegetable escabeche *gf*
 Prosciutto di parma, compressed melon, buffalo mozzarella, aged balsamic
 Burrata, broad bean and mint panzanella, ciabatta crisps *v*
 Rare roasted beef tagliata, tuna mayonnaise, capers, onion
 Chargrilled asparagus, halloumi, marjoram, honey and lemon oil *v*

Sourdough rolls and butter, roasted olives, lemon oil

main

Select two dishes

Roast organic chicken, confit garlic and lemon *gf, df*
 Greek style lamb shoulder, tzatziki, lemon and oregano *gf*
 Baked barramundi, romesco sauce, olive and almond dressing *gf, df*
 Stuffed porchetta, apple chutney, roasting juices *gf, df*
 Orecchiette pasta, confit cherry tomato, olives, wild thyme *v, df*
 Whole roasted portobello mushrooms, caponata vegetables, garlic herb crust *v*

sides

Select three dishes

Whole roasted cauliflower, smoked paprika, citrus aioli *v, gf*
 Buckwheat pilaf, currants, mint, parsley and feta *v*
 Glazed heirloom carrots, olive tapenade, snipped chives *v, gf, df*
 Nicola potato puree, extra virgin olive oil, shaved parmesan *v*
 Mixed leaves, crumbled ricotta salata, cucumber *v, gf*
 Pan baked potatoes, mustard and cheese crust *v, gf*
 Green beans, rocket pesto, toasted hazelnuts *v, gf*

dessert

Select two dishes

White chocolate pavlova, ginger roasted apples, lemon curd *gf*
 Artisan cheese board, fruits, nuts, lavoche, crackers, quince paste
 Classic tiramisu
 Peach and valencia orange frangipane flan
 Crème brûlée tart with Madagascar vanilla
 Baked lemon cheesecake with soaked raisins

Coffee and T2 tea selection

Petit fours



cocktail

cold canapés

Smoked huon salmon on brioche toast, tomato and coriander salsa
 Crab and mango rice paper rolls, nam 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*
 Smoked beetroot macaron, chive and whipped feta *v, gf**
 Truffled artichoke and holy goat's cheese cornet, olive crumbs *v***
 Vegetarian rice paper rolls, nam jim *v, gf*

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 soufflé, hazelnut sauce *v, gf*

* Additional \$1 cost applies to cocktail package price

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

cocktail

bite and bit

Coconut crusted king prawns, green nam 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*

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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 four 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 platter

Selection of artisanal cheese platters with quince, lavosh and crackers

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

grazing table

the 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 Bangalow leg ham, carved at the table: 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.

live action station

seafood raw bar *gf*

Market fresh seafood and live oysters shucked to order by one of our chefs. Set into a carved ice bench,

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 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.

Grazing tables, minimum 50 guests. Live action stations, minimum 100 guests.

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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 Museum of Contemporary Art, The Queensland Museum, Sydney Theatre Company and the Sydney Living Museums portfolio.

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.