

BREAKFAST PACKAGES



ARTS CENTRE MELBOURNE  
CONFERENCES, MEETINGS & EVENTS





**Positioned in the heart of one of the culinary capitals of the world, Arts Centre Melbourne prides itself on delivering a truly exceptional hospitality experience.**

With a passion for flavour, freshness and innovation, our executive chef, along with his culinary team, have crafted a suite of annually changing menus that showcase the best in local, seasonal produce.

Event organisers can choose from one of the thoughtfully curated existing menus, or let the team at Arts Centre Melbourne tailor a bespoke menu to suit the theme or style of the event.

We believe we have an important role when it comes to sourcing our produce from Victorian businesses wherever possible.

Our goal is to purchase in-season fresh produce from local farms and orchards and beverages from local vineyards and breweries. And we are constantly looking for independent, small and boutique suppliers that we can build meaningful collaborations with.



**BREAKFAST PACKAGES**

**PLATED BREAKFAST [3 HOUR DURATION]**

**\$49.00 pp**

Pre-set to tables – fruit platter and assorted Danish pastries  
 Selection of 1 plated breakfast item  
 Genovese organic fair-trade percolated coffee and T2 tea  
 Orange Juice, Natural Sparkling Mineral Water

**BREAKFAST STATION [3 HOUR DURATION]**

**\$51.00 pp**

7 breakfast items – served on a catering station  
 Genovese organic fair-trade coffee and T2 tea station  
 Orange Juice, Natural Sparkling Mineral Water

**OPTIONAL EXTRAS**

Plated breakfast - Alternating service	<b>\$6.00</b>
Breakfast station - Additional breakfast item	<b>\$6.50</b>
Genovese coffee barista coffee cart	<b>\$10.00</b>

- \* A minimum 20 guests is required to book an event.
- \* Room set up / pack down charges may apply
- \* Minimum spends may apply
- \* Prices are per person, including GST
- \* Sunday and public holiday surcharges will apply
- \* Prices are valid until 31 December 2023, subject to availability



## PLATED BREAKFAST

*Please select one option – to be individually plated*

Breakfast bowl, muesli, pumpkin seeds, chia seeds, berries & labneh V, GF

Waffles with crème fraiche, Persian fairy floss & seasonal fruit V

Poached eggs, avocado & goats cheese smash, vine ripened cherry tomatoes, field mushroom on 7 seed toast V

Scrambled eggs, brioche toast, crispy bacon, cheese kransky, roasted roma tomato, pumpkin & feta fritter with relish

Seasonal greens, caramelized shallot & Pyengana cheddar frittata, pork sausage, streaky bacon, baked beans & sauteed spinach

*Alternating service – additional \$6.00 per person*

- \* GF = gluten free, V = vegetarian, V\* = vegetarian options included, VN = vegan, NF = nut free, DF = dairy free, GF-O = gluten free option available
- \* Menus may be subject to seasonal change
- \* Dietary requirements can be catered for – please speak to your event manager
- \* While Arts Centre Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplier ingredients



## **BREAKFAST STATION**

*Set 7 items*

Ham & Gruyere cheese croissant

Vegetable frittata, freshly baked, topped with pepperonata & baby herbs

Reuben breakfast slider with pastrami, cheese, sauerkraut, mustard & pickles

Seasonal fresh fruit tartlets V

Coconut sago pudding, mango puree & toasted coconut

Assorted Danish pastries V

Toasted banana bread V

## **ADDITIONAL MENU ITEMS- \$6.50 per person**

*Can be interchanged with set items or added on as additional items*

Smoked salmon, mascarpone, broccolini, frittata GF

Ham, apple & triple cheese jaffle

Homemade bircher muesli, berries & honey yoghurt V

Superfood snack bite VN GF

House baked muffins

Freshly baked assorted friands V,GF

Brioche roll, smoked salmon, dill, lemon mayonnaise

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MIENU

ENTREE

Small text describing the entree options.

MAIN

Small text describing the main course options.

DESSERT

Small text describing the dessert options.

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