

# The Lounge

Event bookings



## Breakfast

Continental	28.0
Healthy Lite	50.0
Cocktail	50.0
Plated	55.0

### Morning & afternoon tea

2 menu items, plus plunger coffee & tea	12.0
4 menu items, plus plunger coffee & tea	20.0
Upgrade to espresso coffee (per person)	+5.0

## Lunch & dinner

### Lunch

Two course	75.0
Three course	85.0

### Dinner

Two course	80.0
Three course	100.0

### Additional

*Beverages are not include in the menu prices*

Alternate entrée, main & dessert (per course)	4.0
Pre-dinner canapes (each)	6.0
Sides (each)	8.0
Arrival cocktail from	15.0

### Conditions

Breakfast – minimum 30 guests

Lunch & dinner – minimum 50 guests

Weekend & Public Holiday pricing available on request

All prices are gst exclusive

Prices based per person

## Cocktail parties

<b>2 hour cocktail</b>	80.0
8 cold & hot canapes	
Premium beverage package	

<b>3 hour cocktail</b>	95.0
8 cold & hot canapes 2 bite & bit or slider	
Premium beverage package	

<b>4 hour cocktail</b>	125.0
6 cold & hot canapes	
2 bite & bit or slider	
2 gourmet or bowl	
Premium beverage package	

Additional canape	6.0
Bite & a bit or slider	8.0
Gourmet plate/bowl	15.0
Cocktails from	15.0
Deluxe upgrade	poa

## Event Spaces & Capacities

Private Dining Room	14 guests
Main Dining Room	90 guests seated, 100 standing
Terrace	90 guests standing only
The Lounge Exclusive	120 guests seated, 200 standing

### Conditions

Minimum 50 guests.

Additional charges apply below minimum.

Weekend & Public Holiday pricing available on request.

All prices are gst exclusive.

Prices based per person.

## Breakfast menus

### Continental

Luke Avenue granola, yoghurt & roasted berry jars *v h*

Coconut tapioca, mango & hemp seed pot *gf df vgn h*

Mini dark chocolate croissant *v h*

Fresh baked mini blueberry streusel muffins *gf h*

Bangalow smoked ham & egg tarts *h*

Roasted tomato, ricotta & basil eggah *gf v h*

Selected Botanica cold pressed fruit juices

100% Arabica coffee & selected T2 teas

### Healthy lite breakfast

Mango & coconut chia pudding *df gf vgn h*

Banana bread & date bliss balls *df gf vgn h*

Cut fruit jars, passionfruit kaffir lime dressing *vgn gf df h*

Roasted truss tomato & hemp seed pesto tart *df vgn h*

Brown rice & kale fritter, green tahini dip *gf df vgn h*

Emma & Tom's green power & karmarama smoothies

100% Arabica coffee & selected T2 teas

## Breakfast menus

### Cocktail

Mini fruit sticks, orange & passionfruit syrup *v gf df h*

Coconut yoghurt, pineapple & mango parfait *gf df vgn h*

Mini raspberry white chocolate muffins *h v*

Potato latkes, Goulburn River smoked trout, dill labna *gf h*

Sweet corn fritter, guacamole, tanjin & crisp prosciutto *gf h*

Bangalow ham, Heidi gruyere, seeded mustard toastie

Mushroom & mascarpone tart, salsa verde *v gf h*

Selected Botanica cold pressed fruit juices

100% Arabica coffee & selected T2 teas

### Plated

Sliced market fresh fruits *v gf df*

Fresh baked breakfast pastries

### Select one

Poached organic eggs, crispy bacon, hash browns, truss tomato, sourdough

Huon smoked salmon rosti, Hillview Farm greens, poached egg *gf df h*

Scrambled Yallamundi eggs, smoked bacon, baby spinach & Hanks tomato relish

Vegan zucchini falafel shakshuka, Mediterranean veg, tahini, pomegranate & dukkah *h*

Poached egg & avo mash, Persian feta, almonds & flatbread *v h*

Selected Botanica cold pressed fruit juices

100% Arabica coffee & selected T2 teas

## Morning & afternoon tea

Ham & cheddar croissant

Tomato & cheddar croissant *v h*

Mushroom, artichoke & feta tart *v h*

Mini savoury muffins *gf v h*

Smoked salmon & kale, caper tart *gf h*

Smoked salmon & dill scone *h*

Chicken Harry's bar sandwich *h*

Kumara, goat's cheese & harrisa finger sandwich *v h*

Bacon & egg tart

Cheese & kale French toast *v h*

Fresh fruit mini muffins *v gf h*

Mini Danish pastries *v h*

Cardamon & golden sultana scones, berry jam, cream *v h*

Lemon & gin meringue tart *v*

Sticky date & goji berry cupcake *v h*

Flourless orange & bee pollen cake *gf v h*

Chocolate salted caramel & popcorn brownie *gf v h*

Lemon & lavender melting moments *v h*

Chocolate chip cookie *v h*

Jumbo cornflake cookie *v h*

Freshly baked assorted cookies *v h*

*All morning & afternoon teas are served with:*

Freshly brewed coffee

T2 tea selection

Ice water

*vgn – vegan v – vegetarian gf – gluten free df – dairy free h – halal*





## Lunch

### Entrée

Smoked salmon with goats' cheese, lemon mousse & beetroot carpaccio *gf h*

Yellow fin tuna, avocado, compressed cucumber & wakame dust *gf df h*

Poached chicken breast, verjuice rainbow carrots, herb emulsion & pistachio *h df*

Asparagus & shitake mushroom tart, yuzu aioli, brussel sprout slaw *v h*

Spiced heirloom beetroots with persian feta & nigella seeds crisps *v gf h*

Angus beef tagliatta, roasted cauliflower hummus & amlou dressing *gf df h*

Sourdough bread & butter

### Main

Cone Bay barramundi fillet, peas & fennel, green goddess sauce, baby herb salad *gf df h*

Gochujang slow cooked salmon, white miso pea velvet, shiitake, radish, furikake *gf df h*

Chargrilled spiced chicken breast with wilted spinach, crushed potato & romesco *gf h*

Grilled lamb rump, baked polenta, Sicilian caponata, lemon thyme aioli *gf h*

Slow cooked lamb shoulder, celeriac puree, wild mushrooms & barley *df h*

Beef eye fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash *gf h*

### Dessert

NSW cheeses, quince paste, muscatels, lavoche *gf available*

Lemon curd tart, raspberry, thyme & marshmallow

Caramel latte mousse, coffee crisp, candied coco nibs & chantilly

Black forest trifle, amaretto cherries, manjari chocolate & kirsh

Pb & j - peanut butter parfait, blackberries & chocolate crunch *gf*

Caramelised apple tarte tatin, cider caramel, cinnamon mascarpone, lemon balm

100% Arabica coffee & T2 selection

Petit fours

# Dinner

## Entrée

Slow cooked Tasmanian salmon, smoked crème fraiche, coastal herbs & roe *gf h*  
Za'atar seared tuna, caramelised cauliflower, grains, sour cherry dressing *df h*  
Miso cured kingfish, charred heirloom tomatoes, puffed black rice & karkalla *gf df h*  
Black pepper chicken, coriander, fried shallots, sticky rice, nahm jim *gf df h*  
Roast tomato tatin, vincotto, salted ricotta, basil & red elk leaves *v h*  
Smoked burrata, roasted pumpkin, spiced gremolata & golden raisins *gf h v*  
Roasted pork belly, peanut sambal, aromatic herb & radish salad, grilled lemon *df*  
Hunter beef tagliatta, carrot skordallia, pomegranate, amaranth & smoked almonds *gf df h*  
Pan fried scallops, crushed edamame, miso & sake emulsion, kombu dust *gf*  
Potato gnocchi, parmesan broth, baby chard leaves, crushed prosciutto, pine nuts *v*

## Main

Barramundi, Paris mash, green peas, pancetta & pea shoots *gf*  
Seared Tasmanian salmon, borlotti beans, saffron & kale *gf h*  
Baked chicken breast, pea & tarragon puree, confit potato & dutch carrots *gf h*  
Roasted chicken breast, parsnip cream, cauliflower & shiitake *gf h*  
Chicken ballotine, roasted fennel, olive, orange, buckwheat & chervil *gf h*  
Grilled baharat lamb rump, carrot ganache, broad bean cous cous, mint labna *h*  
Slow cooked lamb shoulder, roasted pumpkin, seed granola & truss tomato *df gf h*  
Pressed lamb shoulder, smoked garlic mash, butternut puree & rosemary jus *gf h*  
Wagyu beef cheeks, roasted & pickled beetroot, chard & horse radish yoghurt *gf h*  
Angus beef tenderloin, champ, king brown mushroom, grilled shallot, aged balsamic jus *gf h*

## Dessert

NSW cheeses, quince paste, muscatels, lavoche *gf* available  
Roasted chocolate cremeux, mandarin gel, bark & vanilla ice cream  
Baked apple galette, pistachio praline, maple custard & ginger bread  
Sancho pepper & strawberry eaton mess, white chocolate cream & yuzu curd  
Orange & crème fraiche cake, basil, powdered olive oil & citrus syrup *gf*  
Pannacotta, sake jelly, cherry blossom fruits, black sesame glass *gf*  
Pecan brownie, caramel mousse, chocolate soil & black salt *gf*  
Rhubarb & rose cheesecake, pistachio, strawberries & baby mint *gf*  
Sourdough bread & butter  
100% Arabica coffee & T2 selection  
Petit fours

*vgn* – vegan *v* – vegetarian *gf* – gluten free *df* – dairy free *h* – halal





## Cocktail

### Cold canapés

- Smoked salmon terrine, tomato & coriander leaf *gf h*
- Spencer Gulf prawn, white polenta, house made harissa *gf h*
- Pepper crusted tuna, coriander aioli, burnt lemon *df gf h*
- Hiramasa kingfish tartare, prawn cracker crumbs *df gf h*
- Scallop crudo, xo sauce, lime, coriander *df gf h*
- Peking duck pancake, orange marmalade, shallot, spiced salt *df h*
- Thai beef tart, peanuts, lime, picked herbs *df gf h*
- Aged beef gravlax, caper remoulade, crisp potato *df gf h*
- Fiery chicken tostada with avocado, lime &, jalapeno *gf h*
- Pancetta wrapped fig, persian feta, aged balsamic *gf*
- Smashed broad bean, mint, toasted brioche & pecorino *v h*
- Pomello, green mango, candied coconut, betel leaf *gf vgn h*
- Vegetarian rice paper rolls, nan jhim *gf vgn h*
- Holy goat & lemon parfait, charcoal sable, candied fig *v h*
- Roasted wild mushroom tart, truffle cream *gf v h*
- Target beetroot & feta tartlet, walnut dressing *gf v h*

### Hot canapés

- Prawn & lime chopsticks, sour palm sugar dipping sauce *gf df*
- Scallop & shitake dumpling, blackbean shallot dressing *df*
- Sugar smoked scallop with blackbean & chilli *gf (spoon)*
- Mini duck & shitake pies, ginger glaze *h*
- Chilli caramel pork belly, warm caramel & prawn fur *df*
- Tahini & harissa beef skewers, dukkah, baby watercress *gf df h*
- Harissa lamb sausage roll with smoked paprika relish *h*
- Sicilian meatballs with puttanesca sauce *gf df h*
- Mushroom tarte tartin with goat's cheese *v h*
- Enoki, swiss brown mushroom & taleggio pizza *v h*
- Spinach & tofu dumplings, chive oil & black vinegar *vgn h*
- Warm double baked goat's cheese souffle, hazelnut sauce *gf h*
- Tasmanian salmon croque monsieur *h*
- Balinese beef skewers, coconut chimichurri *df gf h*
- Mini beef bourguignon pie, house chilli jam *h*
- Punjabi chicken kebabs, mint raita *gf h*
- Crisp paneer tikka patties *v h*

## Cocktail

### Bite & a bit + sliders

Momofuku pork bao with salted cucumber & sriracha aioli

Pulled pork & shrimp tortillas with peanut relish, pickled cucumber & pineapple *df*

Soft tortillas with shredded david blackmore beef brisket, crispy pickles *h df*

Field mushroom, olive & taleggio pizza *v h*

Leek & baby spinach tart, honey gorgonzola & red chard leaves *v h*

Chicken parmy slider with bacon, melted maffra cloth cheddar

General Tso's chicken slider with szechuan pickles *h*

Wagyu beef slider, tomato chilli relish, cheese, lettuce *h*

Broadbean falafel slider, house pickles, hummus, labne *v h*

House corned beef po boy, with American mustard *h*

### Gourmet plates & bowls

Lamb curry, date & almond pilaf, cumin yoghurt *gf h*

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

Yellow chicken curry, jasmine rice, cucumber & chilli relish *gf df h*

Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade *gf df h*

Peking honey roasted duck, egg fried rice, hoisin sauce *df h*

Sumac crusted beef salad with chilli jam, chickpeas, olives & eggplant *gf h*

Crispy pork belly, pomello & green mango salad, green nham jhim *gf df*

Chicken shawarma with sumac pickles & smoky aubergine *h*

Pulled chicken soft roll, house pickles & ranch dressing *h*

Goat's cheese, caramelised onion & fire roasted pepper quesadilla *v h*

### Dessert canapes

Brioche doughnuts with lemon curd & lavender sugar *v*

Candied fig & pistachio cheesecake *v h*

Limoncello meringue tartlet raspberry rosewater macaron *gf h*

Dark chocolate & hazelnut yoyo, caramelised white chocolate cream *v h*

Strawberry gum & elderflower pate de fruit *gf df v h*

Mini blood orange & pistachio cannoli

Blueberry & jasmine marshmallows







## Beverage packages

### Premium

Woodbrook Farm sparkling cuvee  
 Rothbury Semillon sauvignon blanc  
 Morgans Bay cabernet merlot  
 Sundries package included

### Deluxe

The Duchess NV cuvee  
 Tempus Two Silver Series sauvignon blanc  
 Counterpoint shiraz  
 Sundries package included

### Sundries

Sydney Lager, Hahn Premium Light  
 Apple Thief cider  
 Traditional ginger beer with fresh lime, bitters  
 Selection of soft drinks  
 Lightly sparkling water

### Cocktail package pricing

Duration	premium	deluxe
One hour	16.0	24.0
Two hour	24.0	32.0
Three hour	30.0	40.0
Four hour	38.0	50.0
Additional hour	08.0 pp	10.0 pp

### Lunch package pricing

Duration	premium	deluxe
Two & half hour	28.0	35.0
Five hour	35.0	45.0

### Dinner package pricing

Duration	premium	deluxe
Four hour	32.0	42.0
Five hour	38.0	48.0
Additional hour	08.0 pp	10.0 pp

# Thank you

## **Delivering exceptional experiences**

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food & beverage.

As a Gold Licensed caterer, with a team of dedicated chefs & knowledgeable wait staff, Fresh delivers a range of event experiences to suit any brief, ranging from intimate dinners, corporate conferences, cocktail events & banquet feasts. With over twenty years' experience, Fresh is the caterer of choice for clients looking to produce seamless events with great food & drinks, delivered with flair by professional staff.

### **Event contact**

The Fresh Collective. Phone: 02 8665 4409 email: [thelounge@unsw.edu.au](mailto:thelounge@unsw.edu.au)

**THE FRESH  
COLLECTIVE**