

AUTUMN / WINTER

CONFERENCE PACKAGES

Call us on +61 (02) 9298 3649 or email venues@sea.museum

MORE THAN A MUSEUM CONFERENCE PACKAGE

Full Day Package from \$89.50 pp *

Half Day Package from \$79.50 pp *

- Stunning harbour-side facilities located in Australia's most unique cultural institution
- Freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas
- Morning Tea with two selections
- Gourmet working lunch served in your conference room or designated breakout area
- Afternoon Tea served with one item (Full Day Package only)
- Personal conference kit for each delegate inclusive of notepad, pen, mints and jugs of iced water
- Complimentary registration table upon request
- Free high speed Wi-Fi
- Complimentary entry to museum galleries on the day of your event

**Based on minimum 60 delegates*

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MORE THAN A MUSEUM CONFERENCE PACKAGE MENU

ON ARRIVAL

Freshly brewed fair trade and organic coffee with a selection of hand selected teas served with chilled water

MORNING TEA - Please select 2

- Bircher muesli with cranberry and vanilla yogurt
- Natural yogurt with honey, toasted oats and fresh berries
- A selection of mini pastries
- Mixed berry friands (gf)
- Bacon and egg tart with tomato chutney
- Petite bagel with smoked salmon rocket and cream cheese
- Petite croissant with roma tomato, parsley and cheddar (v)
- Bacon, house-made BBQ sauce and egg roll
- Range of mini cakes (gf)
- Fruit 'n' Nut muesli bar (vegan)
- Seasonal fruit platter (gf)

AFTERNOON TEA - Please select 1

- Mixed berry friands (gf)
- Heirloom tomato with ash smoked mozzarella and basil quiche (v)
- Bite size scones, with strawberry jam and cream
- House-made beef sausage roll with tomato chutney
- Carrot cake with orange cream cheese frosting
- Roast turkey and cranberry butter croissants
- Dark chocolate brownie (gf)
- Collection of Macarons (gf)
- Mini baked doughnuts
- Fruit 'n' Nut muesli bar (vegan)
- Seasonal fruit platter (gf)

WORKING LUNCH

A delicious artisan sandwich selection on a variety of bread

- Gourmet sandwich points
 - Roast chicken with herb mayonnaise | Egg, chive and pepper
- Filled baguettes
 - Sliced roast beef, horseradish and gherkin | Ham, tasty cheese, avocado and seeded mustard
- Seasonal fruit platter (gf)

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BUSINESS AT THE MUSEUM CONFERENCE PACKAGE

Full Day Package from \$105.00 pp *

Half Day Package from \$ 95.00 pp *

Stunning harbour-side facilities located in Australia's most unique cultural institution

Freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas

Morning Tea with two selections

Gourmet working lunch including 2 savoury bites (warm and cold selections) and 2 seasonal fresh salads served in your conference room or designated breakout area

Afternoon Tea served with one item (Full Day Package only)

Personal conference kit for each delegate inclusive of notepad, pen, mints and jugs of iced water

Complimentary registration table upon request

Free high speed Wi-Fi

Complimentary entry to museum galleries on the day of your event.

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BUSINESS AT THE MUSEUM CONFERENCE PACKAGE MENU

ON ARRIVAL

Freshly brewed fair trade and organic coffee with a selection of hand selected teas served with chilled water

MORNING TEA - Please select 2

- Bircher muesli with cranberry and vanilla yogurt
- Natural yogurt with honey, toasted oats and fresh berries
- A selection of mini pastries
- Mixed berry friands (gf)
- Bacon and egg tart with tomato chutney
- Petite bagel with smoked salmon rocket and cream cheese
- Petite croissant with roma tomato, parsley and cheddar (v)
- Bacon, house-made BBQ sauce and egg roll
- Range of mini cakes (gf)
- Fruit 'n' Nut muesli bar (vegan)
- Seasonal fruit platter (gf)

WORKING LUNCH

A delicious artisan sandwich selection on a variety of bread

BITES – Please select 2

- Baby smoked salmon and green shallot frittata with sour cream
- Selection of sushi with pickled ginger, soy and wasabi mayonnaise (gf/v)
- Artichoke and dried tomato quiche (v)
- Authentic chicken peanut satay skewers (gf)
- Vegetarian rice paper rolls with dipping sauce (vegan)
- Chicken and leek house-made pie
- Indian style samosa with tamarind dressing (vegan)
- Spinach, Persian feta and dill triangles

AFTERNOON TEA - Please select 1

- Mixed berry friands (gf)
- Heirloom tomato with ash smoked mozzarella and basil quiche (v)
- Bite size scones, with strawberry jam and cream
- House-made beef sausage roll with tomato chutney
- Carrot cake with orange cream cheese frosting
- Roast turkey and cranberry butter croissants
- Dark chocolate brownie (gf)
- Collection of Macarons (gf)
- Mini baked doughnuts
- Fruit 'n' Nut muesli bar (vegan)
- Seasonal fruit platter (gf)

SALAD – Please pick 2

- Greek salad of iceberg lettuce, cherry tomatoes, olives, cucumber, oregano and Persian feta (gf,v)
- Kale, green apples, Spanish onion, sunflower and sesame seeds, tamari, avocado and tahini (vegan)
- Quinoa salad, red cabbage, capsicum, shredded carrot and roast baby corn (v)
- Roast beetroot, green bean, caramelised walnut and goats cheese (v)
- Musculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Pumpkin and sweet potato with roasted seeds and nuts (vegan)
- Balinese mixed organic vegetable salad with lime juice dressing (gf,v)

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