

SYDNEY MECHANICS'
SCHOOL OF ARTS

CONFERENCE & EVENT PACKAGES

280 Pitt Street, Sydney
events@smsa.org.au
smsa.org.au



SMSA
SYDNEY MECHANICS'
SCHOOL OF ARTS EST 1833

CONFERENCE PACKAGES

THE HENRY CARMICHAEL THEATRE |
FULL DAY \$70.00PP / HALF DAY \$50.00PP

Package inclusions

Notepads, pens, mints and a water station

Welcome

Tea, coffee

Morning Break

Tea, coffee and juice served with a daily selection of sweet and savoury items and seasonal fruit platter

Stand Up Working Lunch

A mixed selection of points, lavash roll-ups, small filled rolls, baguettes, or finger sandwiches with a variety of meat and vegetarian fillings PLUS a selection of two finger foods OR one gourmet salad

Afternoon Break

Tea, coffee and juice served with a daily selection of sweet and savoury items and seasonal fruit platter

Special Diets

Vegetarian, vegan and gluten free options will be provided based on your dietary requirements

*Minimum 20 pax | Maximum 140 pax

*Venue hire fee is in addition



CATERING

Our catering service is delicious, convenient and affordable, with options for breakfasts, lunches, morning and afternoon teas, along with refreshments, tea and coffee.



MORNING TEA | \$10.00PP

**Please select one item below at \$10.00pp or
for two selections \$18.00pp**

- Homemade cookies and muffins with fruit garnish
- Friands, mini pastries and mini muffins with fresh fruit garnish
- Cakes and slices with fresh fruit garnish
- Selection of finger sandwiches
- Fresh seasonal fruit platter

AFTERNOON TEA | \$10.00PP

**Please select one item below at \$10.00pp
or for two selections \$18.00pp**

- Homemade cookies and muffins with fruit garnish
- Friands, mini pastries and mini muffins with fresh fruit garnish
- Cakes and slices with fresh fruit garnish
- Selection of finger sandwiches
- Fresh seasonal fruit platter
- Fresh scones with jam and whipped cream
- Fresh fruit and cheese platter with crackers
- Selection of homemade dips with Turkish bread/corn chips or fresh vegetable crudites



GOURMET SANDWICH LUNCHES

\$18.00PP (MIN 10 PAX)

OPTION 1 – one thick sandwich per person

- Vegetarian with seasonal roasted vegetables with pesto
- Egg, mayo, tomato and lettuce
- Leg ham, Swiss cheese, basil and tomato
- Tuna, mayo, pickles and lettuce
- Chicken schnitzel, mayo, tomato, cheese and lettuce
- Poached chicken, honey mustard and salad
- Smoked salmon, light cream cheese, cucumber and rocket
- Roast eye beef fillet, onion jam, tomato and lettuce

OPTION 2 – one and a half sandwiches per serve

A selection of points and finger sandwiches with a variety of meat and vegetarian fillings

Or

Lavosh roll-ups, small filled rolls and baguettes with a variety of meat and vegetarian fillings

STAND-UP WORKING LUNCH | \$29.00PP (MIN 10 PAX)

A mixed selection of points, lavash roll-ups, small filled rolls, baguettes or finger sandwiches with a variety of meat and vegetarian fillings.

Plus, any two finger food items from below:

- Corn and zucchini fritters
- Homemade sausage rolls
- Petite King Island beef pies
- Grilled salmon skewers
- Marinated chicken skewers
- Vietnamese rolls vegetarian
- Vietnamese rolls with fresh prawns
- Antipasto vegetable tartlets
- Four cheese tartlets
- Spinach and ricotta triangles

Extras:

Fresh seasonal fruit platter	\$8.00pp
Fruit & cheese platter	\$8.00pp



COLD BUFFET LUNCH | \$45.00PP (MIN 10 PAX)

Select one dish from the following:

- Char grilled salad of fresh prawns and Tasmanian salmon with garden vegetables and fresh herbs
- Seared salmon, green beans, avocado and roasted Roma tomatoes with a light mayonnaise dressing
- Marinated char-grilled chicken skewers served with onion jam
- Deli platter of selected cold meats with pickles and condiments
- Grilled ocean trout, spinach and asparagus salad dressing
- Roast eye fillet of beef served with mustard and roasted potatoes with pesto
- Lightly crumbed chicken schnitzels with mayonnaise
- Chicken Caesar salad with traditional dressing and croutons
- Marinated lamb rumps with caramelised onion jam
- Roast supreme of chicken stuffed with spinach and pine nuts

AND, select one vegetarian dish from the following:

- Potato frittata with pesto
- Vegetable pasta torte
- Antipasto vegetable tartlets
- Moroccan vegetable salad
- Spinach and ricotta tart
- Cauliflower and roasted vegetables
- Spinach & fetta triangles
- Pasta and antipasto vegetable salad with grilled tomatoes
- Mushroom caps with sundried tomatoes topped with herb crust

AND, select two of the following salads:

- Mesclun mix of baby greens, tomato and avocado with balsamic dressing
- Rocket salad with fetta, cherry tomatoes and cucumber with a French dressing
- Salad of chickpeas tossed with fresh vegetables and Spanish onions
- Salad of tomato, fetta and cucumber with fresh basil and Greek style dressing
- Potato salad with fresh herbs in lemon dressing
- Mediterranean tomato salad with fresh herb dressing
- Rice salad tossed with fresh vegetables and Spanish onion in a lemon and red wine vinegar dressing
- Pasta and antipasto vegetable salad with grilled tomatoes
- Wild rocket, pear and parmesan salad drizzled with balsamic glaze



*All served with crusty fresh bread platter with butter

HOT BUFFET LUNCH | \$50.00PP (MIN 10 PAX)

Select one meat dish from the following:

- Moroccan chicken or lamb finished with roasted capsicum and cous cous
- Roast supreme of chicken stuffed with spinach and pine nuts
- Thai green chicken curry with steamed lemon rice
- Lightly crumbed schnitzels with mayonnaise
- Tender lamb casserole finished with fresh mushrooms
- Traditional Coq au Vin – chicken, bacon and mushrooms in a red wine sauce with steamed rice

AND, select one vegetarian dish from the following:

- Potato frittata with pesto
- Vegetable pasta torte
- Antipasto vegetable tartlets
- Moroccan vegetable curry
- Spinach and ricotta tart
- Cauliflower mornay
- Spinach & fetta triangles
- Vegetarian lasagne
- Mushroom caps with sundried tomatoes topped with herb crust

AND, select two of the following salads:

- Mesclun mix of baby greens, tomato and avocado with balsamic vinegar
- Rocket salad with fetta, cherry tomatoes and cucumber with a French dressing
- Salad of chickpeas tossed with fresh vegetables and Spanish onions
- Salad of tomato, fetta and cucumber with fresh basil and Greek style dressing
- Potato salad with fresh herbs in lemon dressing
- Mediterranean tomato salad with fresh herb dressing
- Rice salad tossed with fresh vegetables and Spanish onion in a lemon and red wine vinegar dressing
- Pasta and antipasto vegetable salad drizzled with balsamic glaze
- Wild rocket, pear and parmesan salad drizzled with balsamic glaze



*All served with crusty fresh bread
platter with butter



GOURMET PLATTERS

Mezze plate – selection of dips, crudities, dolmades, olives, cabanossi and cheese served with Turkish bread or corn chips

Small (12 pax) | \$75.00 | Large (25 pax) | \$110.00

Cheese platter – Australian cheese platter with seasonal fruits served with dried fruits and assorted crackers

Small (12 pax) | \$75.00 | Large (20 pax) | \$95.00

Dips platter – Dips with Turkish bread or corn chips OR assorted dips with vegetable crudites

Small (15 pax) | \$75.00 | Large (25 pax) | \$105.00

Sandwich platter – Selection of gourmet finger sandwiches with an assortment of fillings

Small (36 fingers) | \$75.00 | Large (72 fingers) | \$130.00

OUR VENUES



THE HENRY CARMICHAEL THEATRE

The Henry Carmichael Theatre is a recently renovated and versatile tiered theatre for hire located within a 2 minute walk of Sydney Town Hall. Our purpose-built theatre has high-quality AV equipment (including video conferencing software), adjustable lighting and a low-rise stage with lectern. The Henry Carmichael Theatre is ideal for conferences, company AGM's, presentations, seminars and private screenings.

Tiered Theatre	140
Stage area	15
Foyer (standing only)	140



THE TOM KENEALLY CENTRE

The Tom Keneally Centre is a unique venue surrounded by books and memorabilia from the personal collection of renowned author, Thomas Keneally. It is a warm and intimate space perfect for literary events, cocktail parties, product launches, networking and other bespoke events.

NORMAN SELFE ROOM

This quiet space is perfect for meditation, yoga and small group workshop sessions. It is available for use in conjunction with the Tom Keneally Centre or Boardroom.



BOARDROOM

The SMSA Boardroom is a purpose-built meeting room offering privacy and professional facilities for board meetings, workshops, and staff meetings. The large boardroom table can comfortably seat 20 guests. Recently refurbished, the room is equipped with all your audio visual needs, along with tea and coffee making facilities.

Tom Keneally Centre	40
Boardroom	20
Norman Selfe Room	25

OUR VENUES

MEETING ROOMS

The Meeting Rooms are all recently refurbished with fresh interiors, state-of-the-art audio visual technology and new modern furniture. The flexible meeting rooms can be divided with the use of our new sound-proofed bi-fold walls from one to four venue spaces.

Woolley & Lawson (Single meeting rooms)

Cabaret	18
Theatre	20
Classroom	15
Standing	20
Boardroom	10

Windeyer (Double meeting room)

Cabaret	35
Theatre	40
Classroom	30
Standing	40
Boardroom	20



AUDIO VISUAL

The SMSA offers a range of inclusions for use of our in-house audio and visual equipment at great rates. Our friendly events team will be present to assist in the setup and support on the day of your event.

The following in-house audio-visual equipment is available for hire and we are happy to tailor a package to suit your requirements including:

- Data projector and large projector screen
- Computer
- Lectern
- Roving microphones
- Lapel microphones
- Sound system
- Portable microphone with amp
- AV technician

Please contact us on 02 9262 7300 with your AV requirements and we will get back to you with a customised quote.



CONTACT US

Leah Ashton
Events & Sales Executive
Sydney Mechanics' School of Arts (SMSA)
280 Pitt Street, Sydney NSW 2000

02 9262 7300
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**Get in touch today, we're here to help.
We are happy to quote on specialised
bespoke events and catering.**

