

SYDNEY MECHANICS' SCHOOL
OF ARTS

MENUS & PACKAGES

280 Pitt Street, Sydney
venue.hire@smsa.org.au
smsa.org.au



SMSA
SYDNEY MECHANICS'
SCHOOL OF ARTS EST 1833

CONFERENCE PACKAGES

Full day \$70pp | half day \$50pp

PACKAGE INCLUSIONS

Essentials Provided

- Notepads and pens
- Mints
- Water station
- Continuous tea and coffee

Welcome Refreshments

- Tea and coffee on arrival

Morning Break

- Tea, coffee, and juice
- Sweet and savoury treats (daily selection)
- Seasonal fruit platter

Stand-Up Working Lunch

- Assorted finger sandwiches, baguettes, lavash roll-ups or filled rolls
- A mix of meat and vegetarian fillings
- Plus your choice of either:
 - Two hot or cold finger foods or
 - One gourmet salad

Afternoon Break

- Tea, coffee and juice
- Sweet and savoury treats (daily selection)
- Seasonal fruit platter

Dietary Requirements catered available on request

Important Details

- Minimum: 20 guests
- Maximum: 140 guests
- Venue hire & cleaning fee is charged separately



CONFERENCE PACKAGES

Tailor your day with our flexible options

Choose the package that suits your event best

Full-Day Conference Package | \$70pp

Perfect for a complete event experience

Morning Tea
Stand-Up Working Lunch
Afternoon Tea

MORNING TEA

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

Half-Day Conference Package | \$50pp

Ideal for shorter sessions

Morning Tea + Stand-Up Working Lunch
OR
Stand-Up Working Lunch + Afternoon Tea

AFTERNOON TEA

- Homemade cookies and muffins with fruit garnish
- Friands, mini pastries and mini muffins with fruit garnish
- Cakes and slices with fruit garnish
- Finger sandwiches
- Fresh seasonal fruit platter
- Fresh scones with jam and whipped cream
- Fruit and cheese platter with crackers
- Homemade dips with Turkish bread, corn chips, or vegetable crudité

STAND UP WORKING LUNCH

Fresh sandwiches, wraps, and rolls with meat and vegetarian fillings - plus your choice of two finger foods or one salad

FINGER FOODS

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

SALAD

- Mesclun baby greens with tomato, avocado, and balsamic dressing
- Rocket salad with feta, cherry tomatoes, cucumber and French dressing
- Chickpea salad with fresh vegetables and Spanish onion
- Tomato, feta, and cucumber salad with fresh basil and Greek-style dressing
- Potato salad with fresh herbs and lemon dressing
- Mediterranean tomato salad with herb dressing
- Rice salad with vegetables, Spanish onion, lemon and red wine vinegar
- Pasta and antipasto vegetable salad with grilled tomatoes
- Wild rocket, pear and parmesan salad with balsamic glaze

MORNING AND AFTERNOON DELIGHTS

Enjoy delicious, hassle-free catering with a range of options for breakfast, lunch, morning and afternoon teas, and all-day refreshments.

CREATE YOUR PERFECT BREAK

Selection Options

One item | \$10.00 per person

Two items | \$18.00 per person

MORNING TEA

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

AFTERNOON TEA

- Homemade cookies and muffins with fresh fruit garnish
- Friands, mini pastries and mini muffins with fresh fruit garnish
- Cakes and slices with fresh fruit garnish
- Assorted finger sandwiches
- Fresh seasonal fruit platter
- Fresh scones with jam and whipped cream
- Fruit and cheese platter with crackers
- Homemade dips served with Turkish bread, corn chips or fresh vegetable crudité



GOURMET SANDWICHES

\$18.00 per person | Minimum: 10 guests

Big flavours, fresh fillings and something for everyone. Choose the style that suits your guests - a generous gourmet sandwich or a lighter mixed selection of rolls and wraps.

FRESH SANDWICH LUNCH OPTIONS

FILLINGS

Option 1 – One Thick Sandwich per Person

Select one filling per guest:

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

Option 2 – One and a Half Sandwiches per Serve

A mixed selection of:

- Finger sandwiches and mini rolls
- Lavash wraps and baguettes
- A variety of meat and vegetarian fillings



STAND-UP WORKING LUNCH

\$29.00 per person | Minimum 10 guests

Enjoy a generous spread of wraps, rolls, baguettes and finger sandwiches - all freshly made with your choice of meat and vegetarian fillings.

Includes:

✓ Your choice of any two finger food items from the list below:

FINGER FOOD SELECTION

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

Spinach and ricotta triangles

OPTIONAL EXTRAS | \$8PP

- Fresh seasonal fruit platter
- Fruit & cheese platter



COLD BUFFET LUNCH

\$45.00 per person | Minimum 10 guests

Enjoy a refreshing buffet-style lunch with a curated mix of proteins, vegetarian dishes and salads - all served with crusty fresh bread

Step 1: Select One Main Dish

- Chargrilled salad of fresh prawns and Tasmanian salmon with garden vegetables and herbs
- Seared salmon, green beans, avocado and roasted Roma tomatoes with light mayo dressing
- Marinated char-grilled chicken skewers with onion jam
- Deli platter of selected cold meats with pickles and condiments
- Grilled ocean trout with spinach and asparagus salad dressing
- Roast eye fillet of beef 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 chicken supreme stuffed with spinach and pine nuts

Step 2: Select One Vegetarian Dish

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

Step 3: Select Two Salads

- Mesclun greens with tomato, avocado and balsamic dressing
- Rocket salad with feta, cherry tomatoes and cucumber (French dressing)
- Chickpea salad with fresh vegetables and Spanish onions
- Tomato, feta, and cucumber salad with basil and Greek-style dressing
- Potato salad with fresh herbs and lemon dressing
- Mediterranean tomato salad with herb dressing
- Rice salad with vegetables and Spanish onion (lemon & red wine vinegar)
- Pasta and antipasto vegetable salad with grilled tomatoes
- Wild rocket, pear and parmesan salad with balsamic glaze



WARM UP WITH OUR HOT BUFFET

\$50.00 per person | Minimum 10 guests

Hearty favourites and fresh sides served buffet-style with crusty bread and butter.

Step 1: Select One Meat Dish

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

Step 2: Select One Vegetarian Dish

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

Step 3: Select Two Salads

- Mesclun baby greens with tomato, avocado and balsamic vinaigrette
- Rocket salad with feta, cherry tomatoes, cucumber and French dressing
- Chickpea salad tossed with fresh vegetables and Spanish onion
- Tomato, feta, and cucumber salad with fresh basil and Greek dressing
- Potato salad with fresh herbs and lemon dressing
- Mediterranean tomato salad with a herb dressing
- Rice salad with fresh vegetables, Spanish onion and lemon-red wine vinaigrette
- Pasta salad with antipasto vegetables drizzled with balsamic glaze
- Wild rocket, pear and parmesan salad finished with balsamic glaze



GOURMET PLATTERS

Perfect for grazing tables, casual networking or pre-event catering. Each platter is freshly prepared and beautifully presented.

PICK YOUR PLATTER

Easy, tasty, shareable – platters made to please.

THE MEZZE MOMENT

A generous selection of dips, crudités, dolmades, olives, cabanossi and cheese, served with Turkish bread or corn chips

Small (12 pax) | \$75

Large (25 pax) | \$110

FROMAGE & FRIENDS

Australian cheeses served with seasonal fruit, dried fruits and assorted crackers

Small (12 pax) | \$75

Large (20 pax) | \$95

DIP INTO IT

Your choice of dips with Turkish bread or corn chips or served with fresh vegetable crudités

Small (15 pax) | \$75

Large (25 pax) | \$105

STACKED & PACKED SANDWICHES

A selection of gourmet finger sandwiches with assorted fillings

Small (36 fingers) | \$75

Large (72 fingers) | \$130



CONTACT US

LET'S BRING YOUR EVENT TO LIFE

- 📍 Sydney Mechanics' School of Arts (SMSA)
280 Pitt Street, Sydney NSW 2000
- ☎ 02 9262 7300
- ✉ venue.hire@smsa.org.au
- 🌐 smsa.org.au

