

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



SYDNEY MECHANICS'
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AUDIO VISUAL & TECHNOLOGY



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OUR SPACES



THE HENRY CARMICHAEL THEATRE

A stylish, purpose-built tiered theatre that seats 140 , just 2 minutes from Town Hall.

Featuring high-quality AV, video conferencing, adjustable lighting, and a low-rise stage - it's ideal for presentations, panels, AGMs, and private screenings.

Tiered Theatre	140
Stage area	9
Foyer (standing only)	140



THE TOM KENEALLY CENTRE

A unique literary venue surrounded by books and memorabilia from author Thomas Keneally's personal collection.

Intimate and full of character - perfect for readings, cocktail events, launches, networking and more.

NORMAN SELFE ROOM

A calm, flexible space ideal for yoga, meditation, or small group workshops.

Available alongside the Tom Keneally Centre or Boardroom.



BOARDROOM

A private, professional space designed for board meetings, workshops and team sessions. Seats up to 20 around a large central table.

Recently refurbished, it features full AV capabilities and tea and coffee facilities for a seamless experience.

Tom Keneally Centre	40
Boardroom	20
Norman Selfe Room	25

OUR SPACES

MEETING ROOMS

Freshly refurbished with modern furniture and state-of-the-art AV, our flexible meeting rooms can be configured into one to four spaces using soundproof bi-fold walls.

Ideal for training, breakouts, or smaller events - book the layout that works for you.

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

Our meeting and event spaces are equipped with high-quality audio-visual technology, available at excellent rates.

From presentations to hybrid events, we'll help you select the right setup from our in-house equipment to ensure everything runs smoothly.

Options include:

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

Ready to plan your event?

Call us on **02 9262 7300** or email venue.hire@smsa.org.au for a tailored quote and expert recommendations.



CONTACT US

LET'S BRING YOUR EVENT TO LIFE

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