Breakfast packages





Conferences, Meetings & Events

Breakfast

Price per person

Plated breakfast (three-hour duration)

\$54.00 pp

Pre-set to tables – fruit platter, assorted Danish pastries

Selection of one plated breakfast item

Genovese Coffee, T2 Tea station, orange juice, sparkling mineral water

Breakfast station (three-hour duration)

\$54.00 pp

Seven set breakfast items – served on a catering station

Genovese Coffee, T2 Tea station, orange juice, sparkling mineral water

Optional extras

Plated breakfast – alternating service Breakfast station – additional breakfast item	\$6.00 pp \$7.50 pp

Terms & conditions

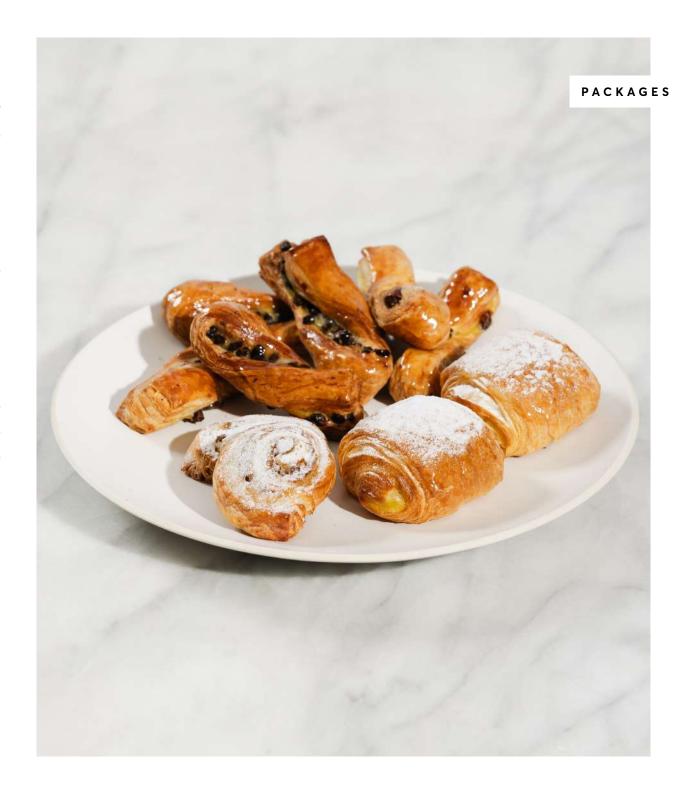
Minimum spends are required.

Room set up / pack down charges may apply.

Prices are per person, and include GST.

Sunday and public holiday surcharges will apply.

Prices are valid until 31 December 2025, subject to availability.



Plated breakfast

(Please select one option – to be individually plated)

Breakfast bowl, muesli, pumpkin seeds, chia seeds, berries, labneh GF, v

Waffles, crème fraiche, Persian fairy floss, seasonal fruit v

Poached eggs, avocado & goats cheese smash, vine ripened cherry tomatoes, field mushroom on seeded toast v

Scrambled eggs, brioche toast, crispy bacon, cheese kransky, roasted roma tomato, pumpkin & feta fritter, relish

Seasonal greens, caramelized shallot & Pyengana cheddar frittata, pork sausage, streaky bacon, baked beans, sauteed spinach

Terms & conditions

Menus may be subject to seasonal change

Dietary requirements can be accommodated, please speak to your Event Manager Whilst Arts Centre Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplier ingredients.

Dietary code



Breakfast station

Set seven items

Ham & Gruyere cheese croissant

Seasonal vegetable frittata v

Rustic ciabatta roll, green egg, bacon, Gouda cheese

Seasonal fruit skewers GF, VN

Coconut sago pudding, mango puree, toasted coconut vn

Assorted Danish pastries v

Toasted banana bread v



Breakfast station

Additional items (Additional charges apply)

Reuben breakfast slider, pastrami, cheese, sauerkraut, mustard, pickles

Smoked salmon, mascarpone, broccolini frittata GF

Ham, apple, triple cheese jaffle

Superfood snack slice VN GF

House baked muffins v

Freshly baked assorted friands GF, v

Brioche roll, smoked salmon, dill, lemon mayonnaise

Acai breakfast bowl vn

Truffle mushroom, smashed avocado jaffle v

Homemade bircher muesli v

Heirloom tomato, Swiss cheese croissant v

Terms & conditions

Menus may be subject to seasonal change.

Dietary requirements can be accommodated, please speak to your Event Manager.

Whilst Arts Centre Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplier ingredients.

Dietary code

GF = Gluten free

V = Vegetarian

VN = Vegan

DF = Dairy free



Contact us

⊠ events@artscentremelbourne.com.au

% 03 9281 8350

⊙ 100 St Kilda Rd, Southbank VIC 3004



Arts Centre Melbourne Conferences, Meetings & Events