

# Breakfast packages



Conferences,  
Meetings & Events

PACKAGES



# 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 \$6.00 pp

Breakfast station – additional breakfast item \$7.50 pp

Genovese Coffee cart & barista *(three-hour duration)* \$11.50 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

**GF** = Gluten free

**V** = Vegetarian

**VN** = Vegan

**DF** = Dairy free



**M E N U**

# 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

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M E N U



# 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

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# Contact us

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