



FRANKSTON
ARTS
CENTRE

CONFERENCE MENU

2026

FRANKSTON **ARTS** CENTRE

DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

Morning tea and lunch | \$46.50 per person

Lunch and afternoon Tea | \$48.50 per person

HALF DAY CHEF SELECTION DELEGATE PACKAGE

Morning tea and lunch | \$45.00 per person

Lunch and afternoon tea | \$46.50 per person

FULL DAY DELEGATE PACKAGE

Morning tea, lunch and afternoon tea | \$62.00 per person

FULL DAY CHEF SELECTION DELEGATE PACKAGE

Morning tea, lunch and afternoon tea | \$60.00 per person

BARISTA COFFEE SERVICE

BARISTA \$50 per hour (min 3 hour)

Barista made beverages | \$5.00

FRANKSTON **ARTS** CENTRE

DELEGATE PACKAGE INCLUSIONS;

ARRIVAL COFFEE AND TEA

Freshly brewed coffee and a selection of teas

MORNING TEA BREAK

Freshly brewed coffee, a selection of teas and orange juice

Choice of two items from the savoury or sweet bite selections

GRAZING LUNCH

Assorted Turkish bread, sandwiches, wraps and baguettes

Chef's selection of 2 gourmet hot pastries

Individual mini fruit salads

Selection of one of the following salad items:

Roast pumpkin with ricotta, greens, honey and Dukkah

Mexican chicken, bean salad with avocado and crispy tortilla

Lunch is served with freshly brewed coffee, tea and orange juice

AFTERNOON TEA BREAK

Freshly brewed coffee, a selection of teas and orange juice

Choice of two items from the savoury or sweet bite selections

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COFFEE AND TEA BREAKS

FULL DAY

Continuous freshly brewed coffee and tea | \$9

HALF DAY

Continuous freshly brewed coffee and tea | \$6.50

COFFEE & TEA BREAK A

\$5.50 per person

Includes freshly brewed coffee and assorted teas

COFFEE & TEA BREAK B

\$9.50 per person

Includes freshly brewed coffee and assorted teas

One choice from the savoury or sweet bite selections

COFFEE & TEA BREAK C

\$14.50 per person

Includes freshly brewed coffee, assorted teas and orange juice

Choice of two items from the savoury or sweet bite selections

SAVOURY BITES

Ham or tomato and cheese croissants

Assorted gourmet ribbon sandwiches

Gourmet pies

Dips and crudités

Assorted mini quiches

SWEET BITES

Assorted Danish pastries

Assorted sweet muffins

Carrot cake

Chocolate brownies

Gourmet cookies

Scones, strawberry jam and cream

Toasted muesli, natural yoghurt and fruit bowl ve*

FRANKSTON **ARTS** CENTRE

BREAKFAST

WORKING BREAKFAST

\$19.50 PER PERSON

A selection of coffee, assorted teas and orange juice

Toasted muesli, natural yogurt and fruit bowl

Or fresh seasonal fruit platter

Assorted Danish pastries

Breakfast sliders with omelette, bacon and relish

ADDITIONAL CATERING OPTIONS

Haloumi and zucchini fritters v | \$4.50 (pp)

Egg and bacon slider | \$4.50 (pp)

Assorted sparkling drinks | \$5.50 (pp)

PLATED BREAKFAST

\$32.00 PER PERSON

Coffee, assorted teas and orange juice

Toasted muesli, natural yoghurt and fruit bowls

Assorted Danish pastries

Choice of two dishes served alternately

Smashed pea, mint, feta, poached egg, candied bacon and truss tomato

Scrambled eggs on toasted Batard bread with slow roasted tomato, mushrooms and bacon

Poached egg, labneh and haloumi fritter, with a salsa verde and crusty bread

Heirloom tomato, fried egg, soft ricotta and basil on a toasted bagel with white balsamic and olive oil v

Chorizo, fetta and potato fritter, with slow roasted tomato and herbs

Cinnamon spiced buttermilk pancake, confit pineapple, orange blossom cream, Turkish delight and crushed pistachio

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BUFFET BREAKFAST

\$35.00 PER PERSON

A selection of coffee, assorted teas and orange juice

COLD ITEMS

Choice of two cold items;

Toasted muesli, natural yoghurt and fruit bowl v

Mini croissant with house cured salmon, dill and gruyere (A)

Fresh seasonal fruit platters

Toasted sourdough, smashed avocado, Persian Feta and radish. v

Breakfast bagel with smoked tomato, basil and ricotta v

HOT ITEMS

Choice of two hot items;

Scrambled eggs v

Free-range eggs sunny side up v

Crispy bacon

Gourmet sausages

Country style baked beans v ve*

Roasted field mushrooms v ve*

FRANKSTON **ARTS** CENTRE

CLASSIC WORKING LUNCH

\$22.00 PER PERSON

Choice of 5 items from our classic sandwich fillings menu or let our chef decide.

Unless specified all items will be presented as an assortment of ribbon sandwiches, bagels, wraps, rolls and baguettes

CLASSIC FILLINGS

Truss tomato, buffalo mozzarella and basil mayo v

Classic egg, chive and mayo v

Grilled vegetables, goats cheese, pesto and rocket v

Falafel and kale slaw v

Tuna, capers, parsley and lemon (l)

Roast chicken, cheddar and baby spinach

Classic chicken, mayo and parsley

Sliced leg ham, Swiss cheese, tomato, cos lettuce and mustard mayo

Smoked salmon, cucumber, Spanish onion, spinach and dill cream cheese (A)

Chicken liver pate with coleslaw and caramelised onion

Slow cooked brisket, slaw, gruyere, pickles and chipotle mayo

Coffee, assorted teas and orange juice | \$5.50 per person

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GRAZING LUNCH

BUFFET

\$35.00 PER PERSON

Grazing lunch is served with freshly brewed coffee, assorted teas and orange juice

SERVED ON PLATTERS

Tomato and bocconcini brochette v

Leek and potato croquettes v

Mini pizzetta with pumpkin, caramelised onion and goat's cheese v

SUBSTANTIAL ITEMS

Choice of two substantial items:

Battered fish and chips with tartare (l)

Mini gourmet cheeseburgers, house sauce and pickles

Crispy tofu Bahn Mi v

Slow-cooked brisket, slaw, gruyere, pickles and chipotle mayo

Slow-cooked pork enchilada, fresh fennel and coriander

SWEET TREATS

Choice to two sweet treats

Mini donut selection

Portuguese tarts

Orange and poppy seed cake with cream cheese frosting

Fresh seasonal fruit platters

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GRAZING TABLES

\$39.00 PER PERSON

Mini pizetta with pumpkin, caramelised onion and goat's cheese v

Falafel with grilled seasonal vegetables and dip v

Mediterranean lamb skewers with spicy harissa yoghurt

Brioche slider, beef chuck, vintage cheddar, pickles and ketchup

Chicken skewers with fresh tomato and chilli salsa

Pork or tofu bao, pickled vegetables, coriander, ginger and hoisin

Southern fried chicken wings with ranch sauce

A selection of cheeses, with quince paste and fruit, served with lavosh, crackers and artisan bread

Freshly brewed coffee, assorted teas and orange juice | \$5.50 per person

**Seafood Origin (A) Australian, (I) Imported, (M) Mixed*