



**STATE LIBRARY
VICTORIA**
What's your story?

Menu

Autumn/winter 2018

At State Library Victoria we pair incredible food and service to create the perfect event.

We provide tailored menu plans and food service to suit your event style and needs, from a large sit-down dinner to an intimate cocktail party, afternoon tea or catered conference.

State Library's catering partner of choice is food&desire. Working with us for the past decade, they delight guests with the combination of fresh modern Australian cuisine and attentive service, making every event a memorable occasion.

Offering magnificent 19th-century galleries, contemporary conference facilities and all spaces in between, there's a venue in the Library to suit every occasion. Our iconic heritage building is a truly unique destination for your next event.

For information about venue hire, please contact:

Venue Hire Team

T: 03 8664 7291

E: venuehire@slv.vic.gov.au

For information about catering or to customise your own menu, please contact:

Catering Sales Team

T: 03 8646 6000

E: infoslv@foodanddesire.com.au



TEA AND COFFEE

Drinks

The following drinks are served with the tea and coffee package:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

**\$8.50* per person per 30-minute session or
\$18.50* per person all day**

Additional drink options

- Unlimited espresso coffee \$12.00 per person (based on 100 pax, four-hour duration)
- A selection of Noah's Juices \$5.50 each
- Chlorophyll (served in 5-litre beverage dispenser) \$45.00 per 5 litres

MORNING OR AFTERNOON TEA

Morning or afternoon tea items

A selection of artisan biscuits and cookies.

One canapé per person. Please select one from the following:

- White chocolate macadamia blondie, strawberry gel
- Passionfruit lamington (GF, NF)
- Assorted mini muffins
- Hazelnut madeleine, Frangelico cream
- Fetta and kale tart (NF)
- Caraway and pumpkin scone, avocado and edamame puree, smoked salmon (NF)
- Filo tartlet, whipped goat's cheese, smoked mushrooms, baby basil (NF, V)

Drinks

The following drinks are served with morning or afternoon tea:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

\$14.50* per person per 30-minute session

Additional canapé to morning or afternoon tea
\$4.50 per item



Other menu options are available on request.

* Price includes service staff. Events with fewer than 20 guests incur a \$190.00 surcharge. Event extensions incur a surcharge. Please see page 18 for details.

For more information call (03) 8664 7291 or email venuehire@slvic.gov.au.

DF diary-free
GF gluten-free
NF nut-free
V vegetarian
VGN vegan

BREAKFAST

Breakfast items

Four per person. Please select four from the following:

- Toasted Reuben sandwich (NF)
- Brooklyn bagel, dill and lemon cured salmon, cream cheese (NF)
- Mushroom, artichoke and fetta swirl (NG, V)
- Zucchini, potato and saffron kuku (NF, V)
- Acai berry bowl, cacao crisp (GF, DF, NF, VGN)
- Assorted petit danishes
- Flourless chocolate and blackberry cake (GF)

Drinks

The following drinks are served with breakfast:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Selection of juices

\$32.00* per person



Other menu options are available on request.

* Price includes service staff. Events with fewer than 20 guests incur a \$190.00 surcharge. Event extensions incur a surcharge. Please see page 18 for details.

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V vegetarian
VGN vegan

FULL-DAY PACKAGE

Morning tea

A selection of artisan biscuits and cookies (gluten free available on request).

Lunch

Two rounds of sandwiches per person.
Please select three from the following:

- Cured Atlantic salmon, herbed crème fraîche, capers, shaved radish, seeded bagel (NF)
- Roasted chicken, spicy Russian dressing, pickles, dill, kale, wrap (DF, NF)
- Chicken, basil, pear, white bread (DF, NF)
- Beef bresaola, whipped lemon ricotta, spicy tomato relish, rocket, baguette (NF)
- Ham, sharp cheddar, fig marmalade, butter lettuce, brown bread (NF)
- Reuben, pastrami, sauerkraut, spicy mustard, Swiss cheese, light rye bread (NF)
- Egg, mayonnaise, crushed avocado, crumbled goats cheese, white bread (NF, V)
- Roasted pumpkin halloumi, fig jam, spinach, ciabatta (NF, V)
- Crumbled falafel split pea hummus, red onion, tomato, parsley, pita pocket (DF, NF, VGN)

Note: other vegetarian items available on request.

Afternoon tea

One item per person.
Please select one from the following:

- Pistachio raspberry slice (GF)
- Chocolate brownie, gold leaf (GF, NF)
- Mini lemon cheesecake, plum gel
- Salmon and spring onion sushi rice puff, soy kewpie, seaweed (GF, DF, NF)
- Chicken, pear, basil, white bread sandwich finger (DF, NF)
- Kale and leek crumble
- Tom yum roll, sweet chilli hoisin sauce (GF, DF, NF VGN)

Drinks

The following drinks are served with morning tea, lunch and afternoon tea:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

\$58.00* per person

Additional options

- Individual vessels of sliced fresh fruit \$9.00 per person
- Fruit platters \$12.00 per person



Other menu options are available on request.

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V vegetarian
VGN vegan

LUNCH PACKAGE

Lunch

Two rounds of sandwiches per person.
Please select three from the following:

- Cured Atlantic salmon, herbed crème fraîche, capers, shaved radish, seeded bagel (NF)
- Roasted chicken, spicy Russian dressing, pickles, dill, kale, wrap (DF, NF)
- Chicken, basil, pear, white bread (DF, NF)
- Beef bresaola, whipped lemon ricotta, spicy tomato relish, rocket, baguette (NF)
- Ham, sharp cheddar, fig marmalade, butter lettuce, brown bread (NF)
- Reuben, pastrami, sauerkraut, spicy mustard, Swiss cheese, light rye bread (NF)
- Egg, mayonnaise, crushed avocado, crumbled goats cheese, white bread (NF, V)
- Roasted pumpkin halloumi, fig jam, spinach, ciabatta (NF, V)
- Crumbled falafel split pea hummus, red onion, tomato, parsley, pita pocket (DF, NF, VGN)

Note: other vegetarian items available on request.

Drinks

The following drinks are served with morning tea, lunch and afternoon tea:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

\$37.00* per person



Other menu options are available on request.

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COCKTAIL - ONE HOUR

Canapés

Three canapés per person.

Please select three from the following:

- Oyster, n'duja sherry vinegar dressing, parsley (GF, DF, NF)
- Confit ocean trout, prawn cracker, hoisin mayonnaise, ginger, garlic pickled cucumber (GF, DF, NF)
- Salmon and spring onion sushi rice puff, soy kewpie, seaweed (GF, DF, NF)
- Soy seasoned tuna, ash crisp, organic miso mayonnaise, edamame, shiso (GF, NF)
- Smoked barramundi, lemon myrtle aioli, yam chip, sea vegetable (GF, DF, NF)
- Duck prosciutto, mushroom duxelle, pickled fennel, fennel pollen, linseed cake (GF, NF)
- Wagyu, sesame rice cake, wasabi dressing, enoki, watercress (GF, NF)
- Seared lamb loin, smoked lemon yoghurt, walnut bread, golden raisin and parsley salad
- Tom yum roll, sweet chilli hoisin sauce (GF, DF, NF, VGN)
- Filo tartlet, whipped goat's cheese, smoked mushrooms, baby basil (NF, V)

Drinks

The following drinks are served over a one-hour period:

- Australian sparkling, white wine and red wine
- Cricketers Arms and James Boags Light
- Mineral water
- Soft drinks
- Selection of juices

\$40.50* per person

Additional canapé \$4.50 per item



Other menu options are available on request.

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COCKTAIL – TWO HOURS

Canapés

Six canapés per person.

Please select six from the following:

Cold

- Oyster, n'duja sherry vinegar dressing, parsley (GF, DF, NF)
- Confit ocean trout, prawn cracker, hoisin mayonnaise, ginger, garlic pickled cucumber (GF, DF, NF)
- Salmon and spring onion sushi rice puff, soy kewpie, seaweed (GF, DF, NF)
- Soy seasoned tuna, ash crisp, organic miso mayonnaise, edamame, shiso (GF, NF)
- Smoked barramundi, lemon myrtle aioli, yam chip, sea vegetable (GF, DF, NF)
- Duck prosciutto, mushroom duxelle, pickled fennel, fennel pollen, linseed cake (GF, NF)
- Wagyu, sesame rice cake, wasabi dressing, enoki, watercress (GF, NF)
- Seared lamb loin, smoked lemon yoghurt, walnut bread, golden raisin and parsley salad
- Tom yum roll, sweet chilli hoisin sauce (GF, DF, NF, VGN)
- Filo tartlet, whipped goat's cheese, smoked mushrooms, baby basil (NF, V)

Warm canapés

- Chilli prawn, cumin and lemon potato cake, coriander aioli, sumac salt (DF, NF)
- Grilled coconut sticky rice, pork floss, hot and sour pineapple, crispy shallots (GF, DF, NF)
- Lamb, lemon and oregano pie, whipped fetta, pickled red onion, mint salad (G, NF)
- Chicken and coriander cake, Sichuan sauce, crisp noodle (DF)
- White polenta cake, truffle mayonnaise, broad bean and parsley salad (GF, NF, V)
- Potato and manchego croquette, salmorejo sauce (NF, V)

Drinks

The following drinks are served over a two-hour period:

- Australian sparkling, white wine and red wine
- Cricketers Arms and James Boags Light
- Mineral water
- Soft drinks
- Selection of juices

\$71.00* per person



Other menu options are available on request.

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COCKTAIL – FOUR HOURS

Canapés

Please select five savoury or sweet canapés per person and three handheld items.

Cold

- Oyster, n'duja sherry vinegar dressing, parsley (GF, DF, NF)
- Confit ocean trout, prawn cracker, hoisin mayonnaise, ginger, garlic pickled cucumber (GF, DF, NF)
- Salmon and spring onion sushi rice puff, soy kewpie, seaweed (GF, DF, NF)
- Soy seasoned tuna, ash crisp, organic miso mayonnaise, edamame, shiso (GF, NF)
- Smoked barramundi, lemon myrtle aioli, yam chip, sea vegetable (GF, DF, NF)
- Duck prosciutto, mushroom duxelle, pickled fennel, fennel pollen, linseed cake (GF, NF)
- Wagyu, sesame rice cake, wasabi dressing, enoki, watercress (GF, NF)
- Seared lamb loin, smoked lemon yoghurt, walnut bread, golden raisin and parsley salad
- Tom yum roll, sweet chilli hoisin sauce (GF, DF, NF, VGN)
- Filo tartlet, whipped goat's cheese, smoked mushrooms, baby basil (NF, V)

Warm canapés

- Chilli prawn, cumin and lemon potato cake, coriander aioli, sumac salt (DF, NF)
- Grilled coconut sticky rice, pork floss, hot and sour pineapple, crispy shallots (GF, DF, NF)
- Lamb, lemon and oregano pie, whipped fetta, pickled red onion, mint salad (G, NF)
- Chicken and coriander cake, Sichuan sauce, crisp noodle (DF)
- White polenta cake, truffle mayonnaise, broad bean and parsley salad (GF, NF, V)
- Potato and manchego croquette, salmorejo sauce (NF, V)

Sweet canapés

- S'mores tart
- White chocolate macadamia blondie, strawberry gel
- Flourless chocolate and blackberry cake (GF)
- Passionfruit lamington (GF, NF)
- Raspberry chocolate truffle (GF, DF, NF, VGN)
- Mini lemon cheesecake, plum gel
- Salted cashew banoffee pie

Handheld items

- Corn tortilla, fried barramundi, avocado, black bean, green chilli salsa (DF, NF)
- Prawn and pork chilli ash slider, XO mayonnaise, Asian herbs (NF)
- Chipotle chicken, pickled cucumber and red cabbage slaw slider (NF)
- Gua Bao steamed bun, red braised beef, kimchi aioli, coriander (NF)
- Buttermilk slider, sweet potato cake, goat's cheese, rocket, salsa verde (NF, V)
- Pita pocket, hummus, fresh beans, lamb, pickles, tomatoes (NF)
- Potato, pea and cauliflower fritter, date and tamarind chutney (DF, NF, V)
- Pea, pecorino and truffle arancini, aioli verde (GF, NF, V)
- Vietnamese mushroom and pomelo salad, crushed vermicelli roll (GF, DF, NF, VGN)

Drinks

The following drinks are served over a four-hour period:

- Australian sparkling, white wine and red wine
- Cricketers Arms and James Boags Light
- Mineral water
- Soft drinks
- Selection of juices

\$116.00* per person

Additional canapé \$4.50 per item

Other menu options are available on request.

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LUNCH OR DINNER – TWO COURSES

Entrée

Please select one from the following:

- Slow cooked salmon poke, edamame, avocado, brown rice, toasted nori, Asian mushrooms, wasabi sesame dressing (DF, NF)
- Mountain pepper cured kangaroo, smoked curd, Davidson plum salt, caramelised carrot (GF, NF)
- Roasted duck breast, satay sauce, Asian granola, lychee, pressed cucumber, pickled red onion (GF, DF)
- Chicken and sage saltimbocca, mushroom ragu, truffle ricotta, winter leaves, thyme roasted carrots (GF, NF)
- Stracciatella, black garlic, chilli and burnt lemon (GF, NF)

Main

Accompanied by a selection of breads and butter.

Please select two from the following:

- Hot smoked salmon, tahina labneh, walnut and coriander tarator, rose roasted carrots (GF)
- Turmeric baked barramundi, cauliflower, pickled zucchini, lime whipped coconut (GF, DF, NF)
- Grilled chicken breast, miso pumpkin cream, grilled oyster mushroom, edamame, tatsoi (DF, NF)
- 12-hour braised lamb shoulder, fava bean puree, radishes, lemon, olive and caper dressing (GF, DF, NF)
- Slow cooked beef, miso soubise, roasted and shaved beetroot, gremolata, preserved okra (GF, DF, NF)

Dessert

Accompanied by food&desire petit fours to be served with tea and coffee.

Please select one from the following:

- Yoghurt panna cotta, rhubarb three ways, ginger coconut sand (GF, NF)
- Bitter chocolate macadamia parfait, pineapple jam, wattle seed ganache, vanilla meringue (GF)
- Peanut butter ice cream, caramel chocolate, peanut snow, salted peanut praline
- food&desire tiramisu (GF)
- Raspberry and brown sugar frangipane, salted butterscotch, pistachio crunch, honey crème fraîche (GF)

Drinks

Drinks are served over a one-and-a-half-hour period – see page 11 for the drinks menu.

\$105.00* per person
entrée and main OR main and dessert



Other menu options are available on request.

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LUNCH OR DINNER – FOUR COURSES

Canapés

Please select two from cold and hot canapés on page 8.

Entrée

Please select one from the following:

- Slow cooked salmon poke, edamame, avocado, brown rice, toasted nori, Asian mushrooms, wasabi sesame dressing (DF, NF)
- Mountain pepper cured kangaroo, smoked curd, Davidson plum salt, caramelised carrot (GF, NF)
- Roasted duck breast, satay sauce, Asian granola, lychee, pressed cucumber, pickled red onion (GF, DF)
- Chicken and sage saltimbocca, mushroom ragu, truffle ricotta, winter leaves, thyme roasted carrots (GF, NF)
- Stracciatella, black garlic, chilli and burnt lemon (GF, NF)

Main

Accompanied by a selection of breads and butter.

Please select one from the following:

- Hot smoked salmon, tahina labneh, walnut and coriander tarator, rose roasted carrots (GF)
- Turmeric baked barramundi, cauliflower, pickled zucchini, lime whipped coconut (GF, DF, NF)
- Grilled chicken breast, miso pumpkin cream, grilled oyster mushroom, edamame, tatsoi (DF, NF)
- 12-hour braised lamb shoulder, fava bean puree, radishes, lemon, olive and caper dressing (GF, DF, NF)
- Slow cooked beef, miso soubise, roasted and shaved beetroot, gremolata, preserved okra (GF, DF, NF)

Dessert

Please select one from the following:

Accompanied by food&desire petit fours to be served with tea and coffee.

- Yoghurt panna cotta, rhubarb three ways, ginger coconut sand (GF, NF)
- Bitter chocolate macadamia parfait, pineapple jam, wattle seed ganache, vanilla meringue (GF)
- Peanut butter ice cream, caramel chocolate, peanut snow, salted peanut praline
- food&desire tiramisu (GF)
- Raspberry and brown sugar frangipane, salted butterscotch, pistachio crunch, honey crème fraîche (GF)

Drinks

Drinks are served over a four-hour period.

- Australian sparkling, white wine and red wine
- Cricketers Arms and James Boags Light
- Mineral water
- Soft drinks
- Selection of juices

\$146.00* per person

2 canapés, entree, main and dessert

Other menu options are available on request.

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CUSTOMISE YOUR OWN MENU

We will happily customise a special menu to suit your needs and can cater to different dietary requests. Please contact us to inquire about this service.



CONFERENCE MENU

Tea and coffee

The following drinks are served with the tea and coffee package:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

\$8.50* per person per 30-minute session or \$18.50* per person all day

Additional drink options

- Unlimited espresso coffee \$12.00 per person (based on 100 pax, four-hour duration)
- A selection of Noah's Juices \$5.50 each
- Chlorophyll (served in 5-litre beverage dispenser) \$45.00 per 5 litres

Morning or afternoon tea

30-minute tea and coffee package (see inclusions above)
A selection of artisan biscuits and cookies (gluten-free available on request)

One canapé per person. Please select one from the following:

- White chocolate macadamia blondie, strawberry gel
- Passionfruit lamington (GF, NF)
- Assorted mini muffins
- Hazelnut madeleine, Frangelico cream
- Fetta and kale tart (NF)
- Caraway and pumpkin scone, avocado and edamame puree, smoked salmon (NF)
- Filo tartlet, whipped goat's cheese, smoked mushrooms, baby basil (NF, V)

\$14.50* per person per 30-minute session

Superfoods upgrades

Supercharge your event with upgrades from our Superfoods range:

- Season's best whole fruits, \$3.00 per person
- Sweet bowl dish, \$8.00 per item
- Roasted and poached fruits, lemon yoghurt (GF, V)
- Coconut and sago pudding, fresh seasonal fruit (GF, DF, VGN)
- Dark chocolate bars (DF), \$4.50 per item
Please choose a flavour combination:
 - Macadamia, apricot
 - Pistachio, mandarin, raspberry
 - Hazelnut, coco nibs, cherry
 - Goji berry, coconut



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NF nut-free
V vegetarian
VGN vegan

CONFERENCE BREAKFAST

Breakfast items

Four per person. Please select four from the following:

- Toasted Reuben sandwich (NF)
- Brooklyn bagel, dill and lemon cured salmon, cream cheese (NF)
- Mushroom, artichoke and fetta swirl (NG, V)
- Zucchini, potato and saffron kuku (NF, V)
- Acai berry bowl, cacao crisp (GF, DF, NF, VGN)
- Assorted petit danishes
- Flourless chocolate and blackberry cake (GF)

Drinks

The following drinks are served with breakfast:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Selection of juices

\$32.00* per person

Superfoods upgrades

Get your day off to a great start with the following upgrades:

- Season's best whole fruits, \$3.00 per person
- Sweet bowl dish, \$8.00 per item
- Roasted and poached fruits, lemon yoghurt (GF, V)
- Coconut and sago pudding, fresh seasonal fruit (GF, DF, VGN)



Other menu options are available on request.

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NF nut-free
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VGN vegan

FULL-DAY CONFERENCE PACKAGE

Morning tea

A selection of artisan biscuits and cookies.

Lunch

Two rounds of sandwiches per person. Please select three from the following:

- Cured Atlantic salmon, herbed crème fraîche, capers, shaved radish, seeded bagel (NF)
- Roasted chicken, spicy Russian dressing, pickles, dill, kale, wrap (DF, NF)
- Chicken, basil, pear, white bread (DF, NF)
- Beef bresaola, whipped lemon ricotta, spicy tomato relish, rocket, baguette (NF)
- Ham, sharp cheddar, fig marmalade, butter lettuce, brown bread (NF)
- Reuben, pastrami, sauerkraut, spicy mustard, Swiss cheese, light rye bread (NF)
- Egg, mayonnaise, crushed avocado, crumbled goats cheese, white bread (NF, V)
- Roasted pumpkin halloumi, fig jam, spinach, ciabatta (NF, V)
- Crumbled falafel split pea hummus, red onion, tomato, parsley, pita pocket (DF, NF, VGN)

Note: other vegetarian items available on request.

Afternoon tea

One item per person. Please select one from the following:

- Pistachio raspberry slice (GF)
- Chocolate brownie, gold leaf (GF, NF)
- Mini lemon cheesecake, plum gel
- Salmon and spring onion sushi rice puff, soy kewpie, seaweed (GF, DF, NF)
- Chicken, pear, basil, white bread sandwich finger (DF, NF)
- Kale and leek crumble
- Tom yum roll, sweet chilli hoisin sauce (GF, DF, NF VGN)

Drinks

The following drinks are served with morning tea, lunch and afternoon tea:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

\$58.00* per person

Additional options

- Individual vessels of sliced fresh fruit \$9.00 per person
- Fruit platters \$12.00 per person

Option one

- Five substantial salads (to replace sandwiches in lunch package) \$20.00 per person (additional to \$37.00 lunch package)

Option two

- Five side salads, when added to lunch conference package \$20.00 per person

Option three

- One salad item, when added to any conference package \$8.00 per person

Option four

- Add one grazing table protein (see page 17) \$16.00 per person

Other menu options are available on request.

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CONFERENCE LUNCH PACKAGE

Lunch

Two rounds of sandwiches per person. Please select three from the following:

- Cured Atlantic salmon, herbed crème fraîche, capers, shaved radish, seeded bagel (NF)
- Roasted chicken, spicy Russian dressing, pickles, dill, kale, wrap (DF, NF)
- Chicken, basil, pear, white bread (DF, NF)
- Beef bresaola, whipped lemon ricotta, spicy tomato relish, rocket, baguette (NF)
- Ham, sharp cheddar, fig marmalade, butter lettuce, brown bread (NF)
- Reuben, pastrami, sauerkraut, spicy mustard, Swiss cheese, light rye bread (NF)
- Egg, mayonnaise, crushed avocado, crumbled goats cheese, white bread (NF, V)
- Roasted pumpkin halloumi, fig jam, spinach, ciabatta (NF, V)
- Crumbled falafel split pea hummus, red onion, tomato, parsley, pita pocket (DF, NF, VGN)

Note: other vegetarian items available on request.

Drinks

The following drinks are served with morning tea, lunch and afternoon tea:

- Plunger coffee, tea and herbal infusions
- Mineral water
- Soft drinks
- Selection of juices

\$37.00* per person

Additional options

- Individual vessels of sliced fresh fruit \$9.00 per person
- Fruit platters \$12.00 per person

Option one

- Five substantial salads (to replace sandwiches in lunch package) \$20.00 per person (additional to \$37.00 lunch package)

Option two

- Five side salads, when added to lunch conference package \$20.00 per person

Option three

- One salad item, when added to any conference package \$8.00 per person

Option four

- Add one grazing table protein (see page 17) \$16.00 per person



Other menu options are available on request.

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SUPERFOODS GRAZING LUNCH PACKAGE

Grazing salad selection

Select five salads:

- Wild and basmati rice salad, broad beans, dill, pistachio, lime dressing (GF, VGN)
- Spiced roasted sweet potato, turmeric pickled cauliflower, toasted coconut, tamarind sauce (GF, DF, VGN)
- Lentil and quinoa, organic heirloom tomatoes, hazelnuts, barberries, sumac, zhoug (GF, DF, VGN)
- Sprouting super salad: mung beans, pea sprouts, avocado, pickled carrots, soft herbs, many seeds (GF, NF, DF, VGN)
- Grilled broccolini, asparagus, burnt miso and orange dressing, tatsoi, sesame (GF, NF, VGN)
- Roasted heirloom carrots, harissa and lemon chickpeas, air-fried falafel crumble, coriander, parsley (GF, NF, VGN)

\$57.00* per person

Grazing table protein

Slow-cooked salmon, coastal greens, fresh dill, crushed peas, linseed, horseradish yoghurt (GF)

\$16.00 per person

Additional drink options

- Unlimited espresso coffee \$12.00 per person (based on 100 pax, four-hour duration)
- A selection of Noah's Juices \$5.50 each
- Chlorophyll (served in 5-litre beverage dispenser) \$45.00 per 5 litres



Other menu options are available on request.

* Price includes service staff. Events with fewer than 20 guests incur a \$190.00 surcharge. Event extensions incur a surcharge. Please see page 18 for details.

For more information call (03) 8664 7291 or email venuehire@slvic.gov.au.

DF dairy-free
GF gluten-free
NF nut-free
V vegetarian
VGN vegan

LABOUR

Each package includes all necessary labour and equipment based on usual requirements.

Note: Labour may need to be reviewed pending your event location and requirements.

MINIMUM NUMBERS

Numbers under 20 guests incur a \$190.00 surcharge.

EVENT EXTENSIONS

Should your event duration extend beyond confirmed timings, a surcharge is incurred of:

\$3.00 per person for each additional 15 minutes (events without alcohol)

\$5.00 per person for each additional 15 minutes (events with alcohol)

ALTERNATING COURSES

A \$5.00 surcharge per person for all alternating entrée, main course and dessert will apply per course.

Please make contact with food&desire for other menu options.



Catering by

food&desire.

For information about venue hire, please contact:

Venues Hire Team

T: 03 8664 7291

E: venuehire@slv.vic.gov.au

W: slv.vic.gov.au/venue-hire

For information about catering or to customise your own menu, please contact:

Catering Sales Team

T: 03 8646 6000

E: infoslv@foodanddesire.com.au

Corporate Membership

State Library Victoria corporate members enjoy a special association with the Library. Benefits include complimentary and discounted hire of our unique event spaces as well as special access to our curators and exhibitions.

For more information, please contact:

Partnerships Team

T: 03 8664 7591

E: ekerdelhue@slv.vic.gov.au

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