



EVENTS & CONFERENCES WITH PURPOSE

Budyeri kamaru

OzHarvest acknowledges the Traditional Custodians of the lands where we live, work and play, and we pay our deep respects to their Elders past and present.



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ABOUT US

Founded by Ronni Kahn AO in 2004 after noticing the huge volume of food going to waste, OzHarvest quickly grew to become Australia's leading food rescue organisation. Food is at our core, saving surplus food from ending up in landfill and delivering it to charities that help feed people in need. We are committed to halving food waste by 2030, inspiring and influencing others to do the same, and transforming lives through education.

Innovation is part of our DNA. We encourage idea sharing, and out-of-the-box thinking to tackle the massive challenge of food waste and food insecurity in Australia. That's why we're constantly exploring new ways to create social impact.

Our new event space at Alexandria HQ in Sydney is one of those ways. Make your next event full of soul and purpose by hosting it with us. By choosing to hold your event here, you'll be helping to put food on the table for those who need it most.



FEED
people in need



EDUCATE
to create positive change



INNOVATE
for social impact



ADVOCATE
for food waste and food security

♥ YOUR IMPACT

Your booking goes beyond just an event. It directly helps us provide free nutritious Food Truck lunches to people facing food insecurity.

From brightening days at social housing hubs to adding warmth to charity Christmas lunches, the free meals we serve from our food truck do more than fill hungry bellies - they create connections and spark hope.

Beyond food relief, the OzHarvest Food Truck has created spaces for connection and support, addressing food insecurity, promoting inclusion, and strengthening community bonds.

In 2025,



15,855

Community meals served



75

Free community events

66

With OzHarvest, we managed to achieve a key outcome of social inclusion... making the Welcome Picnic a meaningful experience that fostered connection and belonging

Alex Winate,
Community Impact Coordinator, SSI



BUILD YOUR EVENT

1 Pick your setting

Pick one style, no extra cost.

- Corporate Connection
- Boheme Banquet

2 Select your vibe

Select one vibe, no extra cost.

- Sit and Savour
- Roam and Nibble

3 Choose your spread

Choose your spread, no extra cost.

- Sit and Savour Shared Feast Menu
- Roam and Nibble Canape Menu

4 Add your spark

Add a spark, no extra cost.

- The Reveal
- The OzHarvest Way
- The Ventures Draw

5 Pick your pour

Pick one pour package, at no extra cost.

- Sips without the tipsy, zero ABV
- The full monty, ABV included

On the house

All included, no extra cost

- Brief OzHarvest Welcome
- Client Playlist Hook Up
- Tolix Chairs
- Trestle Tables
- Glassware
- Crockery
- Cutlery
- Table Linen
- Waitstaff
- Event Coordinator
- Event Space
- Lectern

On the side

Contact us for pricing

- AV
- Take away gifts



PICK YOUR SETTING

Pick your style, at no extra cost.

1 Corporate Connection

Inspired by the OzHarvest warehouse location, the palette embraces sophisticated charcoals through washed linens, complemented by brushed gold accents. Black crockery maintains a cohesive, refined look, while dried yellow florals bring a touch of the signature OzHarvest vibrancy.

Styling items proudly donated by PWC.



2 Boheme Banquet

We've repurposed donated chef whites into gingham table linens. The lemon-coloured crockery nods to our branding while adding warmth to the space. It's what we do - giving things a second life and creating a welcoming environment that reflects our values.

Chefs Whites proudly donated by Chef Works and lovingly upcycled into napkins by our OzHarvest Team





CHOOSE YOUR SPREAD

Our delicious vegetarian menus are crafted by OzHarvest chefs with sustainably sourced ingredients and a zero waste philosophy.

1 Sit and Savour Service

Accommodates 20-100 guests for a seated dinner at \$250 per person.

Canape

- Welcome nibbles served roaming

Shared Entree

- Entrees to share with your crew

Shared Feast

- Share the love with banquet style mains

Plated Dessert

- Delicious dessert to finish off your event





CHOOSE YOUR SPREAD

Our delicious vegetarian menus are crafted by OzHarvest chefs with sustainably sourced ingredients and a zero waste philosophy.

2 Roam and Nibble Service

Accommodates 20-150 guests for stand up canape service at \$200 per person.

3 small canapes

- served roaming

3 substantial canapes

- served roaming

1 sweet canape

- served roaming



ADD YOUR SPARK

Add 1 spark, at no extra cost.

1 The Reveal

Our waitstaff arrive with silver service trays... but when lifted, the lids reveal not gourmet canapés but a confronting display of food waste. This striking reveal highlights the scale of the issue before the delicious menu is served.

2 The OzHarvest Story

A powerful 15-minute conversation led by our OzHarvest Team. We'll share how Ronni's idea became a national movement, how every dollar creates ripple effects across communities, and what we're working toward next. It's an inspiring glimpse into the impact you're part of - and how your event helps to 'Nourish our Country.'

3 The Ventures Draw

The Ventures Draw will be announced during our brief OzHarvest Welcome. One chosen guest will win an OzHarvest Ventures hamper, showcasing delicious products made by our Ventures team. OzHarvest Ventures exists to launch and scale impact-driven businesses that address environmental and social problems, and supports the OzHarvest mission.



PICK YOUR POUR

Pick your pour, at no extra cost.

1 Conscious sips - zero ABV

- OzHarvest Ventures Concious Drink (non alc.)
- OzHarvest Ventures Life Changing Lemonaid
- Still Mineral Water

2 Full monty -ABV Included

- Sparkling Wine
- Rose
- White Wine
- Red Wine
- OzHarvest Ventures Concious Drink (non Alc.)
- Sparkling Water
- Orange Juice





ON THE SIDE

Hungry for more? Contact us for pricing.

AV Equipment

- Large Screen
- Additional Lighting
- Mic
- Riser

Take Away Gifts

- OzHarvest Ventures Conscious Drink (non alcoholic)
- OzHarvest Hampers



BUILD YOUR OWN CONFERENCE

HALF DAY

1 Grab your crew

Your conference, your crew.

- Up to 50 pax
- \$495

2 Set your schedule

Set one time, no extra cost

- Early Birds 9am-1pm
- Arvo Crew 1pm-5pm

3 Choose your spread

Reach out to us for catering pricing

- Priced on request

On the house

All included, no extra cost.

- OzHarvest Welcome
- White Board
- TV
- WIFI

On the side

Hungry for more? Contact us for pricing.

- Catering Options
- AV Equipment
- Take away gifts
- Cooking for a Cause - Corporate Volunteering





BUILD YOUR OWN CONFERENCE

FULL DAY

1 Grab your crew

Your conference, your crew.

- Up to 50 pax
- \$800

2 Set your schedule

Settle in for the day, no extra cost

- All Day Players 9am-5pm

3 Choose your spread

Reach out to us for catering pricing

- Priced on request

On the house

All included, no extra cost.

- OzHarvest Welcome
- White Board
- TV
- WIFI

On the side

Hungry for more? Contact us for pricing.

- Catering Options
- AV Equipment
- Take away gifts
- Cooking for a Cause - Corporate Volunteering



CHOOSE YOUR TEA

Each tea is served with a fruit platter and your choice of one additional menu item. Catering is priced separately.

Early Bird Tea and Afternoon Tea

- Seasonal fruit platter (NF, GF, VG)
- Spiced maple muesli, berries and yoghurt (VGO, GFO, NFO)
- Pepita, apricot and dark chocolate muesli bar (VG)
- Olive, halloumi and rosemary loaf (NF)
- Zucchini, pine nut and halloumi slice (GF)
- Seasonal savoury muffin (VGO, GFO, NFO)
- Seasonal sweet muffin (VGO, GFO, NFO)
- Dark chocolate, olive oil and tahini cookie (NF, VG)
- Whole orange, almond and cardamom cake, mascarpone (GF, DFO)
- Raspberry, rose and coconut cake (VG, NF)





CHOOSE YOUR SPREAD

Choose your favourite hot lunch and we will serve it to you and your crew. Catering is priced separately.

1 Pumpkin Lasagne

- Lasagne with roast pumpkin, caramelised onion and béchamel sauce
- Greek Salad with Lettuce, tomato, cucumber, olives, feta
- Charred broccoli, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing
- Garlic bread

2 Stuffed Zucchini (VG, GF)

- Impossible stuffed zucchini in spiced passata
- Jewelled pearl cous cous salad
- Spiced cauliflower, miso almonds, currants
- Whipped tahini and Mixed leaf salad





CHOOSE YOUR SPREAD

Choose your favourite hot lunch and we will serve it to you and your crew. Catering is priced separately.

3 Middle Eastern Feast (VG)

- Aromatic rice and lentil pilaf, caramelised onions and almonds
- Braised eggplant
- Tabouli salad, Creamy hummus, Pickles and Zhoog
- Lebanese flat bread

4 Grilled Kofta Bowls

- Grilled impossible kofta with Sweet potato salad with grilled halloumi, kale and onion
- Mesclun salad, heirloom tomatoes, lemon and olive oil
- Smokey eggplant and tomato dip
- Za-atar crisped flatbreads



FAQS

Can I bring alcohol?

We're a no-BYO venue. For events with purpose check out our drinks packages on [page 10](#) – we've got alcohol-free and deluxe options ready to go. For conferences, we can arrange alcohol free packages. Contact us to find out more.

Can I bring a cake?

If you're planning an event with purpose - Yes! Bring that cake. A "cakeage fee" applies depending on your group size. Get in touch and we'll slice it up for you.

If it's a conference booking, we don't allow BYO cakes. But trust us, our sweet treats will spoil you instead!

What décor do you provide?

We've got two sustainable tablescape options ready to make your event look amazing. Head to [page 6](#) for a peek!

Can I bring my own decorations?

Yes (as long as they play nice with the planet). No glitter or confetti, but sustainable extras are welcome – chat to us about your ideas!

What other cool things do you offer?

A lot! Check out [page 21](#) for our Cooking for a Cause program – an unforgettable, hands-on experience where your team cooks meals for people in need.



FAQS

Can you cater for dietary requirements?

Absolutely! We're well-versed in every kind of dietary need (we've seen it all!). Just let us know and our chefs will take care of it.

Can I bring my own food?

Our packages are lovingly curated by OzHarvest chefs, so we don't allow external food onsite. Trust us, you'll be well-fed!

Can you serve meat?

Our menus are 100% vegetarian and hero produce that's sustainably sourced. Delicious, abundant and kind to the planet – no meat needed.

What do you do with the leftovers?

We plan our menus to reduce waste before it happens. We serve the right amount, with creativity and care.

How am I supporting your mission?

By hosting your event with us, you're helping OzHarvest serve free, nutritious meals to people facing food insecurity across the country. Your event = real impact.

I want a screen for my event/conference. How do I arrange it?

Easy! We work with a trusted AV partner who knows our space well. Jump to [page 11](#) and then get in touch with us to organise.





QUICK GUIDE TO IMPACTFUL HOSTING

Feature	Events with Purpose	Conferences with Purpose
Primary Goal	Celebrations, Dinners, & Networking	Meetings, Workshops, & Presentations
Guest Capacity	20 - 150 guests	20 - 50 guests
Investment	\$200-\$250 per guest	\$495 (Half Day) or \$800 (Full Day)
Timing	3 hour block from 6pm to 9pm	4-hour blocks or 8-hour full day
Catering Style	Seated feast or roaming canapes	Catering packages priced separately
Included Drinks	Full bar (Alcoholic) or Zero ABV packages	Non Alcoholic Drinks Packages priced separatley
Room Setup	Tolix chairs, tables, and linen	Whiteboards, TV, Wifi
Inclusions	1 "Spark" activity and Venue Coordinator	OzHarvest Welcome

For any specific changes or requirements, please contact catering.sydney@ozharvest.org

CONTACT US

We can't wait to help you bring purpose to your next event!

Grace Turbott

Events and Catering Lead

Lucy Ward McGrath

Events and Catering Coordinator

Email

catering.sydney@ozharvest.org

OzHarvest Office

G3/G4
46-62 Maddox St
Alexandria NSW 2015

Please note: Parking onsite is limited



DID YOU KNOW?

We also offer Corporate Cooking Classes!

Cooking for a Cause is a unique team building activity. Join OzHarvest chefs to learn zero-waste cooking skills, while transforming rescued ingredients into gourmet meals to support vulnerable communities. [Corporate bookings now available](#)



During Ronni's interview on ABC Radio Sydney with Hamish McDonald, a special story was shared.



OzHarvest Catering Sydney:
Grace Turbott
catering_sydney@ozharvest.org

