

BREAKFAST

Our breakfast menus are the perfect way for you and your guests to socialise and network prior to your conference, meeting or forum. Both our buffet breakfast and seated breakfast include freshly brewed coffee & tea, orange juice & iced water, room set up & pack down, all waiter & chef services.

SEATED BREAKFAST

Single-serve
plated breakfast
\$49pp

Alternate-serve
plated breakfast
\$59pp

Smashed avocado on rye, poached eggs & dukkah (v)
Maple baked pears, vanilla bean mascarpone & granola crumble (v, gf)
Baked eggs, tomato & red peppers and pesto, sourdough toast (v)
Portobello mushrooms, spinach & goat fetta on roast garlic toast (v)
Egg, smoked trout & brie breakfast tart w/ chilli jam
Poached eggs on English muffins, shaved leg ham & hollandaise
w/ slow roasted tomato & mushrooms
Toasted banana bread, poached rhubarb & whipped ricotta (v)
On the tables – fresh seasonal fruit plate w/ honey yoghurt
& bowls of warm Danish pastries
Tea, coffee, orange juice & iced water served to each table.

BUFFET BREAKFAST

Served on platters for delegates
to help themselves on arrival.
Buffet tables set with white linen
table cloths.
\$40pp

Homemade egg & bacon filo pies
Spinach, fetta & leek frittata w/ tomato chutney (v, gf)
Selection of Danish pastries & petit croissants w/ jam
Granola w/ berry compote & Greek yoghurt
Platter of fresh seasonal fruit
Tea, coffee, orange juice & iced water

CONFERENCE COFFEE CART

Please ask our functions manager
for pricing & hire availability.

Impress your guests and start your breakfast off in style with a coffee cart
serving freshly brewed coffee & teas by our trained baristas.

DIETARY REQUIREMENTS

All dietary requirements are due with final minimum catering numbers
– four business days prior to a function.

Any additional dietary requirements requested that morning will be charged
at \$18 for each additional meal required.

BROADBEAN CATERING TERMS AND CONDITIONS

All clients must agree to the following terms and conditions.

BOOKINGS AND PAYMENT

A \$1,000 deposit (GST Inclusive) is required within 10 business days from date of invoice to confirm your booking. The agreed costs of your function are to be paid within the specified payment period. A tax invoice will be issued after each payment is made. The deposit will be subtracted from the final invoice.

CHANGES AND CANCELLATIONS

In the event of substantial changes to your event (i.e. a change in date) or the cancellation of your event you agree to be bound by the following cancellation fees.

Any notice of date change or cancellation must be provided in writing. Cancellation fees incorporate the following

Greater than 60 days
100% Deposit refundable

30 – 60 days
50% Deposit refundable

7 – 29 days
Deposit Non-refundable

Less than 7 days
100% catering charges payable

MINIMUM SPEND

The following minimum spend amounts relate to all functions held at the National Museum of Australia. The prices are based on length of room hire and calculated on a per person basis. Minimum guest numbers for all events are 30 attendees.

All-day conference / \$50pp
(from 8.30am until 4.30pm)

Half-day / short conference / \$16pp
(prior to 5pm)

Function \$59pp
(after 5pm)

GUARANTEED NUMBERS, MENU SELECTION & DIETARY REQUIREMENTS

Final menu selection and/or beverage package selection must be made 3 weeks prior to the function.

A minimum guaranteed number of guests and any dietary requirements must be provided no later than 4 business days prior to the function. This will be the minimum number billed, final numbers may be increased up to 48 hours before and this increase will be charged on the final invoice. A decrease in numbers will not affect the final invoice.

Any additional dietary requirements requested on the night will be charged at \$18 for each entrée, \$32 for each main and \$16 for each dessert.

PAYMENT TERMS

Corporate and Government Functions – 10 business days from invoice date.

Private functions – 4 business days prior to the function.

Overdue accounts will incur interest charges.

Preferred methods of payment are electronic funds transfer or cheque.

Credit card payments will incur a 2% surcharge

PRICING, MENUS & RESPONSIBLE SERVICE OF ALCOHOL

Prices quoted are current and GST inclusive. Prices may be subject to change without notice. Menus may be seasonally adjusted to reflect local produce and freshness of the season. Functions held on Sundays will incur a surcharge of 25% and those held on a public holiday will incur a surcharge of 25%.

We encourage the responsible service of alcohol and reserve the right to refuse service to, and remove from the premises, any guests who are intoxicated at the sole discretion of catering staff serving the guest.