

COCKTAIL PACKAGES

For a selection of canapés suitable for a cocktail party up to three in duration, choose from the following selection.

For canapés in place of a meal, we would advise a combination beginning with a selection from the elegant canapé menu followed by the substantial and bowl food selection and perhaps finishing with something deliciously sweet!

1 hour function 6 canapés \$35pp

2 hour function 8 canapés \$42pp

3 hour function 10 canapés \$48pp

ELEGANT CANAPÉ SELECTION

Served at room temperature

Pear chutney, micro herbs & whipped fetta in a black sesame tartlet (v)
Smoked salmon on cucumber w/ lemon cream cheese (gf)
Peking duck pancakes w/ spring onion & hoisin
Narooma rock oysters w/ pickled ginger & wasabi flying fish roe
Cured beef bresaola crostini w/ capsicum relish & goats cheese (gf)
Smoked chicken, mango & mint rice paper rolls (gf)
Sesame seared Yellowfin tuna w/ wasabi soy dipping sauce
(subject to availability; gf)
Crostini w/ white bean puree, asparagus & shaved Parmesan (v)
Tofu & shredded vegetable rice paper rolls, soy, chilli
& lime dipping sauce (vegan, gf)
Fresh figs w/ goat curd wrapped in Jamon (seasonal; gf)
Smoked trout, chilli & mint salad in a crisp tortilla

Served Warm

Hot & sour prawns w/ coriander mayo (gf)
Porcini mushroom risotto square w/ Parmesan aioli (v)
Asian mushroom & water chestnut spring rolls
w/ black sesame dressing (vegan, gf)
Homemade chorizo sausage rolls w/ lime aioli
Crisp potato wrapped prawns w/ sweet chilli mayonnaise (gf)
Caramelised onion & Gruyere tartlet (v)
Ricotta and veal meatballs w/ salsa verde (gf)
Braised lamb Sheppard's pie
Classic oysters Kilpatrick (gf)
Roasted cherry tomato, basil & Taleggio tart (v)

Sweet petit fours

Lemon curd meringue tartlet
Baby Pavlova w/ passionfruit mascarpone & strawberry (gf)
Lindt chocolate ganache & blueberry tartlet
Nutella & bombolini doughnuts
Mini fruit gelato cones & choc tops
Petit mixed berry cheesecakes
Buttermilk pannacotta w/ passionfruit jelly (gf)
White chocolate eclairs w/ expresso custard
Strawberries dipped in dark Lindt chocolate (gf)

SUBSTANTIAL CANAPÉS

This selection can be served in conjunction w/ smaller canapés to create a more substantial selection served over a longer period of time or in place of a meal.

Served warm \$7 per serve

Chargrilled rosemary lamb cutlet w/ tomato jam (gf)
Salt & pepper calamari w/ lemon & lime wedges
Zucchini flowers filled w/ ricotta, Parmesan & basil (seasonal; v, gf on request)
Five-spice double roasted pork belly steamed bun
Chicken katsu slider w/ Japanese slaw
BBQ brisket slider w/pickled cucumber
Spiced eggplant & ricotta filo pie (v)
Panko fish fingers w/ tartare

Bowl food \$10 per serve

Butter chicken curry served w/ jasmine rice (gf)
Tarator style Tasmanian salmon w/ roasted vegetable couscous
Mushroom & basil risotto (v, gf)
Wagyu beef bourguignon on creamy mash (gf)
Red curry of duck & lychee w/ steamed jasmine rice (gf)
Singapore noodles w/ prawns & crisp shallot
Crumbed barramundi w/ beer battered chips & lemon wedges
Ricotta ravioli w/ roasted cherry tomatoes & sage brown butter (v)

BEVERAGE PACKAGES

All beverage packages include sparkling mineral water, orange juice & assortment of soft drinks.

Silver package

Tatachilla NV Sparkling, McLaren Vale SA
Chain of Fire Shiraz Cabernet, Central Ranges NSW 2016
Tatachilla Sauvignon Blanc, McLaren Vale SA 2016
James Boags Premium
Hahn Premium Light

Gold package

The Duchess NV Sparkling Cuvee, Southern Highlands NSW
Miritu Bay Sauvignon Blanc, Marlborough NZ 2016
D'Arenburg Footbolt Shiraz, McLaren Vale SA 2014
James Boags Premium
Hahn Premium Light

Platinum package
[local selections]

The Silurian Sparkling Chardonnay Pinot Noir, ACT 2013
Mount Majura Pinot Gris, Mount Majura ACT 2016
Mount Majura Pinot Noir, Mount Majura ACT 2015
Capital Brewing Co. Coast Ale
Batlow Premium Apple Cider
Hahn Premium Lite

Premium package

Giesen Sparkling Cuvee, Marlborough NZ
Petaluma Hanlin Hill Riesling, Clare Valley SA 2014
D'Arenburg Laughing Magpie Shiraz Viogner, McLaren Vale SA 2013
James Boags Premium
Corona Extra w/ lime
Capital Brewing Co. Coast Ale
Batlow Premium Apple Cider
Hahn Premium Light

Tailored Package

Your Event Coordinator will be delighted to work with you on tailoring an exclusive beverage package to suit your tastes and preferences for the event.

	Silver	Gold	Platinum [local selection]	Premium
1hr	\$24pp	\$30pp	\$38pp	\$40pp
2hr	\$28pp	\$34pp	\$42pp	\$46pp
3hr	\$32pp	\$38pp	\$46pp	\$52pp
4hr	\$38pp	\$45pp	\$52pp	\$58pp
5hr	\$42pp	\$51pp	\$60pp	\$66pp

Packages may be extended for longer functions – please see management team for additional prices.

Please note we do not offer beverages on a consumption basis or have the facilities to operate a cash bar.

We encourage the enjoyment of beverages in a responsible manner and reserve the right to refuse service to persons who are intoxicated.

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.