

FUNCTION PACKAGES

FUNCTION MENU

Menu includes; chef's choice of two elegant canapes served on arrival, fresh baked bread rolls, seasonal vegetables and green salad for the table served with main, tea and coffee buffet with petit four chocolates.

All dietary requirements are catered for during the event.

Entrée

Chargrilled king prawns, avocado & mango salad & lime aioli (seasonal; gf, df)

Crumbed lamb rillettes w/ pickled cucumber, beetroot & mint

A salad of smoked trout, shaved fennel & peas
w/ dill crème fraiche dressing (gf)

Chargrilled asparagus w/ Persian fetta
& honey roasted pear (v, gf)

Citrus cured Tasmanian salmon, orange, baby capers
& micro herbs, dill & mustard dressing

Zucchini flowers filled w/ smoked mozzarella
& roasted tomatoes, mint & almond pesto (seasonal; v)

Scallops roasted in the half shell w/ tomato, parsley
& chorizo salsa (gf, df)

Hot smoked duck breast w/ spiced cherries, mesclun & walnut salad (gf)

Caramelised onion & Meredith goat cheese galette
w/ rocket salad (v)

Sumac & chilli roasted quail, witlof, rhubarb & hazelnuts
w/ pomegranate dressing (v)

Spicy beef salad, shaved cucumber & roasted peanuts,
lime & ginger dressing (gf)

Main

Macadamia crusted wild barramundi, mash
& chive lemon butter sauce (gf)

Eye fillet of beef, king brown mushroom, smashed chats, Cabernet jus (gf)

Roasted Tasmanian salmon, sweetcorn & sweet potato chowder, salsa verde
(gf)

Rack of lamb, crushed potato & peas w/ mint jus (gf)

Spiced eggplant & ricotta crepe w/ roasted tomato sauce (v)

Shoulder of lamb slow cooked w/ red wine on Paris mash (gf)

Roasted organic chicken, lemon & pistachio crumb, soft Parmesan polenta

Slow cooked beef cheek, saffron potato puree, Pedro Ximinez jus (gf)

Confit duck leg w/ roasted potato & pears, verjuice glaze (gf)

Pinot braised organic chicken on the bone, potato
& leek puree, bacon & button mushrooms (gf)

Porcini mushroom risotto cakes, peperonata & cress salad (v)

Slow cooked pork scotch fillet, cauliflower cream, sprouts
& chestnuts (gf)

Dessert

Rosewater pannacotta w/ minted strawberries
& Persian fairy floss (gf)

Dark Lindt chocolate tart, strawberry crumble & rhubarb cream

Leatherwood honey tuilles layered
w/ passionfruit mascarpone & fresh strawberries

Pear tart tartin w/ pecan caramel & vanilla ice cream

Brioche and butter pudding, cinnamon poached seasonal fruits,
brandy anglaise

Gippsland cheeses w/ fig & walnut paste
& lavosh - individual plate or platter for the table

A selection of handmade petit four desserts; baby pavlova w/ passionfruit,
lemon meringue tartlet, Dark Lindt choc strawberries, mini buttermilk
pannacotta w/ passionfruit jelly – served to platters on the table.

PRICING

Prices include; function set-up, wait staff, white linen table cloths and white
linen napkins for guests, table numbers as well as printed menus for the table.
All other table arrangements, decorations, special menus or special settings
are arranged separately by you.

1 choice in each course
(+ vegetarian option)

2 course / \$70pp

3 course / \$85pp

3 course / \$92pp
+ cheese platters
for the table

2 choices in each course, served
alternately (+ vegetarian option)

2 course / \$80pp

3 course / \$95pp

3 course / \$100pp
+ cheese platters
for the table

À LA CARTE FUNCTION MENU

20% additional charge on above
menu prices + additional charge of
1 wait staff per 20 guests

(to ensure kitchen has extra food
ordered and prepared and that there
is a 1:10 staff to guest ratio)

Wait staff are charged at \$45 per
hour for a minimum of three hours.

DIETARY REQUIREMENTS

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

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

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.