

COCKTAIL PACKAGES

FUNCTION MENU

For a selection of canapés suitable for a cocktail party up to three hours 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 sweet!

Elegant Canapes

1 hour function, 6 canapes / \$35pp

2 hour function, 8 canapes / \$42pp

3 hour function, 10 canapes / \$48pp

ELEGANT CANAPÉ SELECTION

Served at room temperature

Pear chutney, micro herbs and whipped fetta in a black sesame tartlet (v)

Smoked salmon on cucumber with lemon cream cheese (gf)

Peking duck pancakes with spring onion and hoisin

Narooma rock oysters with pickled ginger and wasabi flying fish roe

Beef carpaccio on sesame croute, capsicum relish and goats cheese (gf)

Smoked chicken, mango and mint rice paper rolls (gf)

Sesame seared Yellowfin tuna with wasabi soy dipping sauce (gf)

Crostini with white bean puree, asparagus and shaved Parmesan (v)

Tofu and shredded vegetable rice paper rolls, w/ soy, chilli and lime dipping sauce (vegan, gf)

Fresh figs with goat curd wrapped in Jamon (seasonal; gf)

Smoked trout, chilli and mint salad in a crisp tortilla

Served Warm

Hot and sour prawns with coriander mayo (gf)

Porcini mushroom risotto square with Parmesan aioli (v)

Asian mushroom and water chestnut spring rolls with black sesame dressing (vegan, gf)

Homemade chorizo sausage rolls with smoked paprika aioli

Crisp potato wrapped prawns with sweet chilli mayonnaise (gf)

Caramelised onion and Gruyere tartlet (v)

Ricotta and veal meatballs with salsa verde (gf)

Braised lamb Sheppard's pie

Roasted cherry tomato, basil and Taleggio tartlet (v)

Classic oysters Kilpatrick (gf)

ELEGANT CANAPÉ SELECTION

Sweet petit fours

Lemon curd meringue tartlet
Baby Pavlova with passionfruit mascarpone and strawberry (gf)
Lindt chocolate ganache and blueberry tartlet
Nutella and bombolini doughnuts
Mini fruit gelato cones and choc tops
Buttermilk pannacotta with passionfruit jelly (gf)
White chocolate eclairs with espresso custard
Strawberries dipped in dark Lindt chocolate (gf)

SUBSTANTIAL CANAPÉS

This selection can be served in conjunction with 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 with tomato jam (gf)
Salt and pepper calamari with lemon and lime wedges
Zucchini flowers filled with ricotta, Parmesan and basil (seasonal; v, gf on request)
Five-spice double roasted pork belly steamed bun
Chicken katsu slider with Japanese slaw
BBQ brisket slider with pickled cucumber
Spiced eggplant and ricotta filo pie (v)
Panko fish fingers with tartare Bowl food

\$10 per serve

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

A \$1,000 deposit (GST Inclusive) is required within ten (10) business days from date of signing Event Booking Form to confirm your booking. The deposit will be subtracted from the final invoice. A tax invoice will be issued after each payment is made. Overdue accounts will incur interest charges at a rate of two and a half per cent (2.5%) per week. All credit card payments will incur a two percent (2%) surcharge.

The agreed costs of your function are to be paid within the specified payment periods as follows:

Corporate and Government Clients

Ten (10) business days from invoice date

Private Functions

Five (5) business days prior to function

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 90 days

100% Deposit refundable

30 – 90 days

50% deposit non refundable or transferable to an alternate event date

7 – 29 days

50% charges payable

Less than 7 days

100% 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.

All-day conference / \$50pp

(from 8.30am until 4.30pm)

Half-day / short conference / \$25pp

(prior to 5pm)

Function \$59pp

(after 5pm)

The following minimum numbers relate to all functions held at the National Portrait Gallery.

Conference / dinner / cocktail / 30pax

Breakfast / 50pax

Wedding / 60pax

GUARANTEED NUMBERS, MENU SELECTION & DIETARY REQUIREMENTS

Final menu selection and/or beverage package selection must be made 4 weeks prior to the function.

A minimum guaranteed number of guests and any dietary requirements must be provided no later than five (5) business days prior to the function. This will be the minimum number billed, final numbers may be increased up to three (3) business days prior 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.

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.

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 and/or National Portrait Gallery of Australia security staff.