

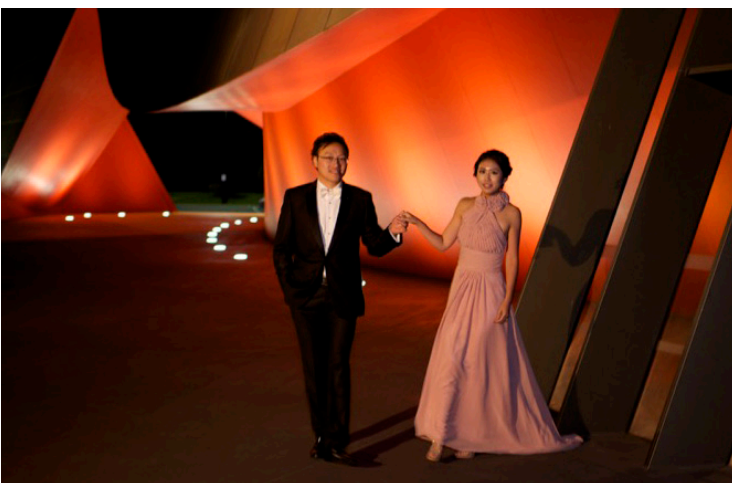
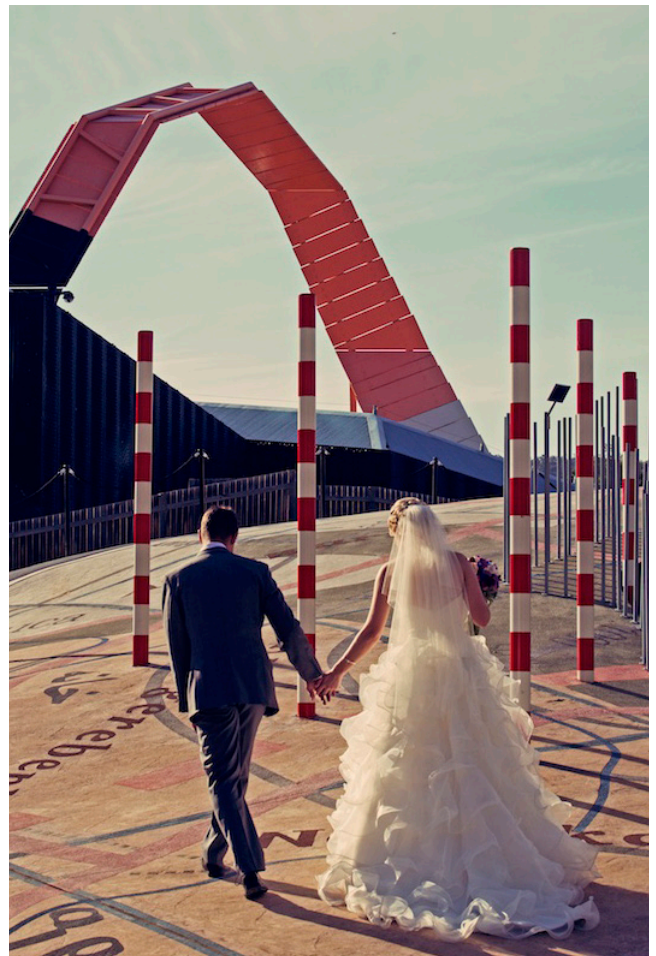


WEDDING GUIDE
2018/19

WEDDINGS

Broadbean Catering and Events is passionate about great food and this is reflected in our contemporary menus that focus on fresh, seasonal and locally sourced produce. Choose from an elegantly modern cocktail style reception, or a classic sit down full service reception. We will work with you to tailor a menu to your requirements and provide you with exquisite food and personal service.

Our commitment is to make this special day memorable and to ensure every detail is seamlessly arranged. Let the benefit of our experience and thoughtfully contemporary food make your wedding unique.



Cocktail Reception

ELEGANT RECEPTION

Select from a variety of six elegant canapés, three substantial canapés and two bowl food options to be followed with two sweet petit fours which will be served with tea, coffee and wedding cake.

\$98PP



Please note the below prices are applicable for all weddings until 30 June 2019. For all weddings after this date please speak with our Functions Manager. Minimum catering numbers for all weddings are 60 guests and all dietary requirements are catered for.



Classic Reception

OPTION ONE

\$105PP

Selection of 3 elegant canapés and 3 course menu, 2 choices in each course, served alternately (plus vegetarian option), wedding cake served as petit four with tea and coffee

OPTION TWO

\$100PP

Selection of 3 elegant canapés and 2 course menu, 2 choices in each course, served alternately (plus vegetarian option) and wedding cake served as dessert with crème anglaise and berry coulis

EXTRAS

Children under 12, meal and soft beverages

\$45pp

Meals and soft beverages supplied for band, photographer, DJ

\$55pp

Please choose a beverage package from our selection below.

We provide white linen for the tables, linen napkins and a printed menu, all other decor, table centres, floral arrangements, chair covers, or themed linen may be arranged separately by you. We can suggest some fabulous and creative event stylists we have worked with extensively, for you to explore, to help make your vision a reality.

By confirming your wedding booking with the payment of a deposit, our function manager will arrange a complimentary wedding tasting to aid you with your menu selection.





WEDDING PACKAGE INCLUSIONS

Included in our Classic Seated Reception packages:

- Selection of three elegant canapés per person served on arrival
- Alternate serve entrée course
- Alternate serve main course
- Alternate serve dessert
- Crusty ciabatta bread rolls & butter
- Bowls of steamed seasonal vegetables & mesclun salad for the table with main course
- All dietary requirements catered for
- Percolated coffee & tea station, including herbal alternatives
- Petit four chocolates with coffee & tea
- Your wedding cake cut & served to platters
- Complete set up for dinner – tables, chairs, pressed table linen & napkins, silverware & glassware
- Premium waiter & bar staff services
- Complimentary wedding tasting
- Bridal party food selection for all courses
- Bridal party pre dinner drinks & canapés in bridal lounge (if required)
- Complete reception logistic management; scheduling, event sheet creation & supplier liaison
- Event management on the night; including a dedicated Function Manager
- Complimentary brunch for two in the Museum Café the day after the wedding

MENUS

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 crostini with capsicum relish and goats cheese (gf)
Smoked chicken, mango and mint rice paper rolls (gf)
Sesame seared Yellowfin tuna with wasabi soy dipping sauce (subject to availability; gf)
Crostini with white bean puree, asparagus and shaved Parmesan (v)
Tofu and shredded vegetable rice paper rolls, 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 lime 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
Classic oysters Kilpatrick (gf)
Roasted cherry tomato, basil and Taleggio tart (v)

Sweet petit fours

Lemon curd meringue tartlet
Baby Pavlova with passionfruit mascarpone and strawberry (gf)
Lindt chocolate ganache and blueberry tartlet
Nutella bombolini doughnuts
Mini fruit gelato cones and choc tops
Petit mixed berry cheesecakes
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/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

Panko fish fingers with tartare

Bowl food

\$10/serve

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)





DINNER MENU

The dinner menu for a seated wedding reception includes fresh baked dinner rolls, seasonal vegetables and green salads for the table served with the main course and tea, coffee and petit fours with dessert.

A vegetarian alternative for each course is included.
We will also cater for any other dietary requirements.

Entrée

Chargrilled king prawns, avocado and mango salad and lime aioli (gf, df)

A salad of smoked trout, shaved fennel and peas with dill crème fraiche dressing (gf)

Chargrilled asparagus with Persian fetta and honey roasted pear (v, gf)

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

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

Scallops roasted in the half shell with tomato, parsley and chorizo salsa (gf, df)

Hot smoked duck breast with spiced cherries, mesclun and walnut salad (gf)

Caramelised onion and Meredith goat cheese galette with rocket salad (v)

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

Main

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

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

Roasted Tasmanian salmon wrapped in prosciutto with creamed leeks and spinach (gf)

Rack of lamb, crushed potato and peas with mint jus (gf)

Spiced eggplant and ricotta crepe with roasted tomato sauce (v)

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

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

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

Confit duck leg with roasted potato and pears, verjuice glaze (gf)

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

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

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

Dessert

Rosewater pannacotta with minted strawberries and Persian fairy floss (gf)

Dark Lindt chocolate tart, strawberry crumble and rhubarb cream

Leatherwood honey tuilles layered with passionfruit mascarpone and fresh strawberries

Pear tart tartin with pecan caramel and vanilla ice cream

Gin and tonic tart and pistachio praline mascarpone

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

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.



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
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 NUMBERS

All weddings held with Broadbean Catering and Events have a minimum of 60 guests.

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.