

COCKTAIL PACKAGES

CANAPE 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!

1 hour function, 6 canapes / \$42pp

2 hour function, 8 canapes / \$52pp

3 hour function, 10 canapes / \$60pp

1 hour function, 8 canapes / \$52pp

2 hour function, 10 canapes / \$60pp

3 hour function, 12 canapes / \$65pp

ELEGANT CANAPÉ SELECTION

Served at room temperature

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

Beetroot cured salmon on cucumber with lemon cream cheese (gf)

Peking duck pancakes with spring onion and hoisin (df)

Narooma rock oysters with native fingerlime (gf, df)

Mountain Ash smoked chicken, fennel and citrus rice paper rolls (gf, df)

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

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

Fresh figs with goat curd wrapped in Jamon (gf)

South Coast kingfish ceviche, avocado cream, blue corn tortilla (gf)

Served Warm

Charred gremolata Australian prawns with black garlic aioli (gf, df)

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

Homemade chorizo sausage rolls with smoked paprika aioli

Caramelised onion and Gruyere tartlet (v)

Roasted cherry tomato, basil and Taleggio tartlet (v)

Charred corn and red pepper fritter, jalapeno and avocado puree (vegan, gf)

Cauliflower fritter w/ smoked eggplant and pomegranate (vegan, gf)

Veal, ricotta and preserved lemon meatballs, pisatchio Parmesan crumb, salsa verde (gf)

Porcini mushroom and baby spinach roulade with capscium coulis (vegan, gf)

ELEGANT CANAPÉ SELECTION

Sweet petit fours

Yuzu curd meringue tartlet
Baby Pavlova with passionfruit mascarpone and strawberry (gf)
Lindt chocolate ganache and blueberry tartlet
Mini fruit gelato cones and choc tops
Individual cheesecake with raspberry gel
Whipped strawberry, white chocolate puffs
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 \$9.50 per serve

Chargrilled rosemary lamb cutlet with tomato jam (gf, df)
Salt and pepper calamari with lemon and lime wedges (df)
Zucchini flowers filled with ricotta, Parmesan and basil (v, gf)
Chicken katsu slider with nashi pear slaw and wasabi kewpie aioli
BBQ beef brisket slider with jack cheese and pickled cucumber
Korean fried chicken popcorn with Kewpie mayo
Five-spice double roasted pork belly bao
Spiced lamb, halloumi and preserved lemon cigar

Bowl food \$12 per serve

Tarator style Tasmanian salmon with ancient grain tabbouleh
Red curry of duck and lychee with steamed jasmine rice (gf)
Singapore noodles with chicken and crisp shallot (df)
Crumbed barramundi with beer battered chips and lemon wedges
Ricotta ravioli with roasted cherry tomatoes and sage brown butter (v)
Christine's butter chicken with aged basmati rice (gf)
Chili black beans, lime rice, avocado and salsa fresca with crispy tortilla (vegan, gf)
Morrocan lamb tagine with roast vegetable cous cous

BEVERAGE PACKAGES

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

Silver package

Woodbrook Farm Brut Cuvee, VIC NV
Woodbrook Farm Sauvignon Blanc, VIC 2022
Woodbrook Farm Cabernet Sauvignon, VIC 2022
James Boags Premium
Hahn Premium Light

Gold package

The Duchess NV Sparkling Cuvee, Southern Highlands NSW
Miritu Bay Sauvignon Blanc, Marlborough NZ 2021
D'Arenburg Footbolt Shiraz, McLaren Vale SA 2019
James Boags Premium
Hahn Premium Light

Platinum package [local selection]

Lerida Estate Prosecco, Canberra Region NSW 2022
Nick O'Leary Riesling, Canberra Region NSW 2021
Nick O'Leary Shiraz, Canberra Region NSW 2019
Bentspoke Barley Griffin Pale Ale
Hahn Premium Light

Premium package

Petaluma Croser Sparkling, Adelaide Hills SA NV
Petaluma Hanlin Hill Riesling, Clare Valley SA 2021
D'Arenburg Laughing Magpie Shiraz Viogner, McLaren Vale SA 2018
James Boags Premium
Bentspoke Crankshaft IPA
Bentspoke Barley Griffin Pale Ale
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	\$30pp	\$32pp	\$40pp	\$42pp
2hr	\$34pp	\$36pp	\$44pp	\$48pp
3hr	\$38pp	\$40pp	\$48pp	\$54pp
4hr	\$42pp	\$44pp	\$52pp	\$58pp
5hr	\$46pp	\$50pp	\$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

Any notice of date change or cancellation must be provided in writing.

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:

Corporate and Government Clients

Greater than 90 days: 100% deposit refundable

30 – 89 days: 50% deposit non refundable or 100% deposit transferable to an alternate event date

7 – 29 days: 50% total charges payable

Less than 7 days: 100% total charges payable

Private Functions

Greater than 1 year: 100% deposit refundable

1 year – 90 days: deposit non refundable or 100% deposit transferable to an alternate event date

89 – 29 days: 50% total charges payable

Less than 29 days: 100% total charges payable

MINIMUM SPEND

The following minimum spend amounts relate to all events held with Broadbean Catering & Events. The prices are based on length of room hire and calculated on a per person basis.

All-day conference: \$55pp
(from 8.30am until 4.30pm)

Half-day / short conference: \$25pp
(prior to 5pm)

Evening function: \$65pp
(after 5pm)

The following minimum numbers relate to all events held with Broadbean Catering & Events:

Conference / dinner / cocktail: 30 guests

Breakfast: 50 guests

Wedding: 60 guests

GUARANTEED NUMBERS, MENU SELECTION & DIETARY REQUIREMENTS

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

A minimum guaranteed number of guests and any dietary requirements must be provided no later than five (5) business days prior to the event. 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 day or evening of the event 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.

Events held on a Sunday will incur a 10% surcharge. Events held on a Public Holiday will incur a 15% public holiday surcharge.

We encourage the responsible service of alcohol and reserve the right to refuse service to, and remove from the premises, any guests at the sole discretion of catering staff and/or National Museum of Australia security staff.