

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)

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

Smoked duck, fennel and citrus rice paper rolls (gf, df)

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, with soy, chilli and lime dipping sauce (vegan, gf)

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

Red iron bark smoked salmon, chili and mint tartlet (gf)

Served Warm

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

Porcini mushroom risotto square with Parmesan aioli (v)

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)

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

Spiced lamb, halloumi and preserved lemon cigar

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
Buttermilk pannacotta with passionfruit jelly (gf)
Chocolate puffs with whipped espresso and white chocolate
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 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 (v, gf on request)
Chicken katsu slider with nashi pear slaw and wasabi kewpie aioli
BBQ pulled beef slider with jack cheese and pickled cucumber
Southern fried chicken popcorn with smokey chipotle mayo
Five-spice double roasted pork belly steamed bun

Bowl food \$12 per 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 chicken and crisp shallot
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)

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 2020
 Woodbrook Farm Cabernet Sauvignon, VIC 2019
 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 2018
 James Boags Premium
 Hahn Premium Light

Platinum package [local selection]

Lerida Estate Prosecco, Canberra Region NSW 2021
 Nick O'Leary Riesling, Canberra Region NSW 2019
 Nick O'Leary Shiraz, Canberra Region NSW 2018
 Bentspoke Barley Griffin Pale Ale
 Hahn Premium Light

Premium package

Petaluma Croser Sparkling, Adelaide Hills SA NV
 Petaluma Hanlin Hill Riesling, Clare Valley SA 2019
 D'Arenburg Laughing Magpie Shiraz Viogner, McLaren Vale SA 2017
 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	\$28pp	\$30pp	\$38pp	\$40pp
2hr	\$32pp	\$34pp	\$42pp	\$46pp
3hr	\$36pp	\$38pp	\$46pp	\$52pp
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: 50% 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: \$59pp
(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.

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 venue security staff.