

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 course and a tea and coffee buffet.

All dietary requirements are catered for during the event.

Entrée

- Chargrilled king prawns with avocado and mango salad and lime aioli (gf, df)
- Chargrilled asparagus with Persian fetta and caramelised roasted pear (v, gf)
- Canberra Gin cured ocean trout with horseradish crème fraiche, capers, crisp wasabi nori and salmon pearls (gf)
- Zucchini flowers filled with smoked mozzarella and roasted tomatoes served with basil aioli (v, gf)
- 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, df)
- Caramelised onion and Meredith goat cheese galette with rocket salad (v)
- Crisp pork belly with caramelised apple puree, pickled fennel and radish salad and yuzu caramel (gf)
- Spicy beef salad, shaved cucumber and roasted peanuts, with lime and ginger dressing (gf, df)
- Mountain Ash smoked buffalo mozzarella, shaved prosciutto, native plum gel and macadamia crunch (gf)

Main

- Macadamia crusted wild barramundi, mash and chive lemon butter sauce (gf)
- Eye fillet of beef with king brown mushroom, smashed chats and Cabernet jus (gf)
- Roasted Tasmanian salmon wrapped with prosciutto with creamed leeks and spinach (gf)
- Slow roasted lamb rump, crushed potato and peas with mint jus (gf, df)
- Crisp mushroom risotto cakes, red pepper coulis, rocket and shaved Parmesan (v, gf)
- Roasted organic chicken, fresh herbs and macadamia salsa, soft Parmesan polenta
- Confit duck leg with roasted potato and pears, verjuice glaze (gf, df)
- Pinot braised organic chicken on the bone, potato and leek puree, bacon and button mushrooms (gf)
- Spiced eggplant and quinoa timbale, red pepper coulis and green olive dressing (vegan, gf)
- Slow cooked beef cheek, saffron potato puree, Pedro Ximinez jus (gf)

Dessert

Rosewater pannacotta with minted strawberries and Persian fairy floss

Dark Lindt chocolate tart, raspberry crunch 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 with elderflower mascarpone

Brioche and butter pudding, cinnamon poached seasonal fruit

A selection of handmade petit four desserts; baby pavlova with passionfruit, yuzu curd meringue tartlet, Dark Lindt choc strawberries and cheesecake with raspberry gel – served to platters on the table.

PRICING

Prices includes: 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 / \$73pp

3 course / \$86pp

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

2 course / \$83pp

3 course / \$98pp

Add cheese course
to the tables

+ \$14pp

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 \$52 per hour for a minimum of three hours.

SHARED MENUS

We have an extensive range of shared menu options available for entree, main or dessert.

Your Event Coordinator will be delighted to work with you on tailoring an exclusive function package to suit your event.

DIETARY REQUIREMENTS

All dietary requirements are due with final minimum catering numbers – five 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

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

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.