

## 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 / \$39pp

2 hour function, 8 canapes / \$48pp

3 hour function, 10 canapes / \$55pp

1 hour function, 8 canapes / \$48pp

2 hour function, 10 canapes / \$55pp

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

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

Smoked chicken, mango and mint rice paper rolls (seasonal; 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)

Zucchini & halloumi fritter with basil aioli (v)

## 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)  
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 w/ tomato jam (gf)  
Salt & pepper calamari w/ lemon & lime wedges  
Zucchini flowers filled w/ ricotta, Parmesan & basil (seasonal; v, gf on request)  
Chicken katsu slider w/ Japanese slaw  
BBQ brisket slider w/ pickled cucumber

### Bowl food \$10 per serve

Tarator style Tasmanian salmon w/ roasted vegetable couscous  
Mushroom & basil risotto (v, gf)  
Wagyu beef bourguignon on creamy mash (gf)  
Red curry of duck & lychee w/ steamed jasmine rice (gf)  
Singapore noodles w/ prawns & crisp shallot  
Crumbed barramundi w/ beer battered chips & lemon wedges  
Ricotta ravioli w/ roasted cherry tomatoes & 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  
 Pact Beer Co. Mt Tennant Pale 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  
 Peroni Nastro Azzurro  
 Bentspoke Crankshaft IPA  
 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 Portrait Gallery. 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.