

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, tea and coffee buffet with petit four chocolates.

All dietary requirements are catered for during the event.

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 & chive lemon butter sauce (gf)

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

Roasted Tasmanian salmon wrapped with 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, 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 & pistachio praline mascarpone

Brioche and butter pudding, cinnamon poached seasonal fruit

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.

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 / \$70pp

3 course / \$85pp

3 course / \$92pp
+ cheese platters
for the table

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

2 course / \$80pp

3 course / \$95pp

3 course / \$100pp
+ cheese platters
for the table

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 \$45 per hour for a minimum of three hours.

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

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 Museum of Australia. 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.