

## 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 with avocado and mango salad and lime aioli (gf, df)
- Chargrilled asparagus with Persian fetta and honey roasted pear (v, gf)
- Canberra Gin cured Tasmanian salmon 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 (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)
- Crisp pork belly with caramelised apple puree, pickled fennel and radish salad and yuzu caramel (gf, df)
- Spicy beef salad, shaved cucumber and roasted peanuts, with lime and ginger dressing (gf)
- Red iron bark smoked buffalo mozzarella, shaved prosciutto, native plum gel and pistachio 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)
- Crisp mushroom risotto cakes, red pepper coulis, rocket and shaved Parmesan (v)
- Twice cooked lamb shoulder, Paris mash, minted Cabernet jus (gf)
- Roasted organic chicken, lemon and pistachio crumb, soft Parmesan polenta
- 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)
- Spiced eggplant and quinoa timbale, red pepper coulis and green olive dressing (vegan, gf)
- Slow cooked beef cheek, saffron potato puree, Pedro Ximenez 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, lemon meringue tartlet, Dark Lindt choc strawberries and Lindt chocolate ganache and blueberry tartlet – 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.

## 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 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.