

BROADBEAN

CATERING & EVENTS

Wedding Packages 2023 - 2024

Broadbean Catering & Events is passionate about great food which is reflected in our contemporary menus that focus on fresh, seasonal and locally sourced produce. Choose from an elegantly modern cocktail style reception or a classic sit-down, full-service reception. We will work with you to tailor a menu to your requirements and provide you with exquisite food and personal service.

Our commitment is to make this special day memorable and to ensure every detail is seamlessly arranged. Let the benefit of our experience and thoughtfully contemporary food make your wedding unique.





Cocktail Reception

\$115 per person

*Please note, prices are applicable for all weddings until [30 June 2024](#). For all weddings after this date please speak with our Events Manager. Minimum catering numbers for all weddings are 60 guests and all dietary requirements are catered.

ELEGANT RECEPTION

Select from a variety; six elegant canapés, three substantial canapés, two bowl foods and two sweet petit fours. Tea and coffee can be made available as well as service of your wedding cake (if applicable).

Please choose a beverage package from our selection on page 9.

Classic Reception

OPTION ONE

\$125 per person

Selection of three elegant canapés and a three-course menu with two choices in each course served alternately (plus a chef selection vegetarian option). Tea and coffee will be made available as well as service of your wedding cake on platters.

OPTION TWO

\$120 per person

Selection of three elegant canapés and a two-course menu with two choices in each course served alternately (plus a chef selection vegetarian option), your wedding cake served as dessert with crème anglaise and berry coulis and tea and coffee served as a buffet.

EXTRAS

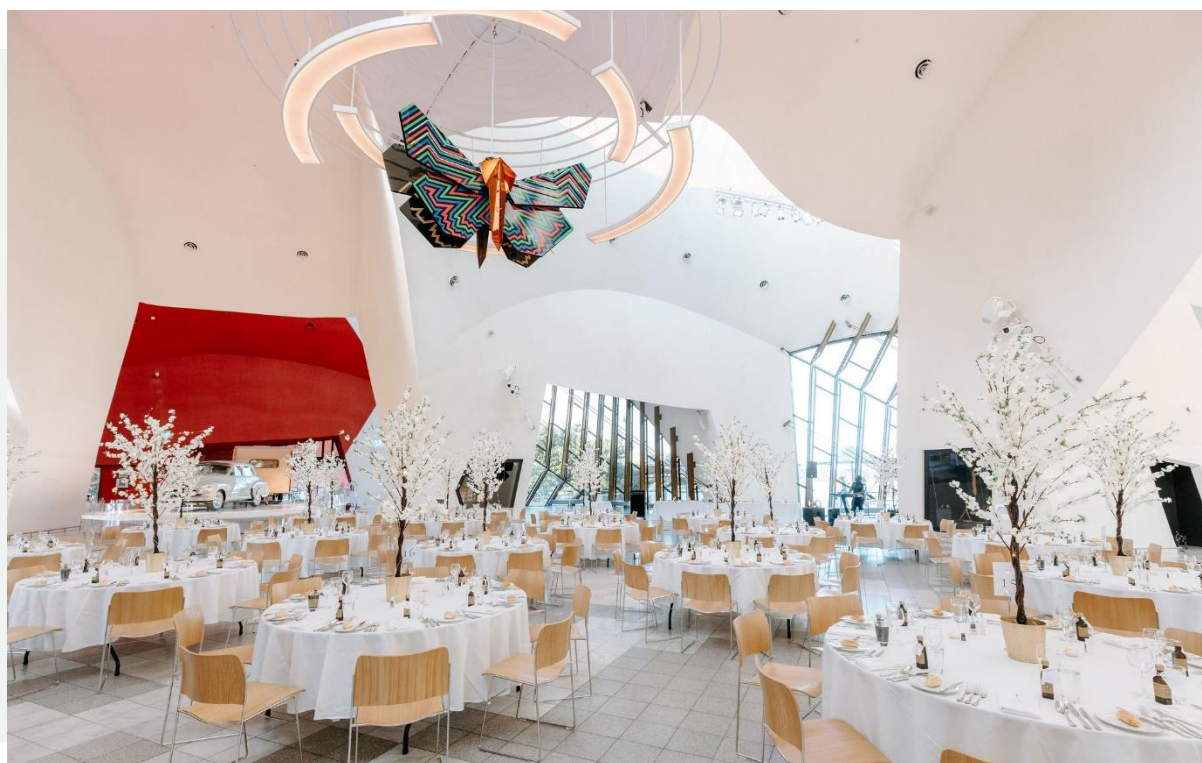
Children under 12: meal and soft beverages
\$50pp

Crew Meals: meal and soft beverages for vendors (band, photographer, DJ etc.)
\$65pp

Please choose a beverage package from our selection on page 9.

We provide white linen for the tables, linen napkins and a printed menu. All other decor, table centres, floral arrangements, chair covers and/or themed linen/stationary may be arranged separately by you. We can suggest some fabulous and creative event stylists we have worked extensively with to help make your vision a reality.

After confirming your wedding booking with the payment of a deposit, our Events Manager will arrange a complimentary wedding tasting to aid you with your menu selection.





WEDDING PACKAGE INCLUSIONS

Included in our Classic Seated Reception packages:

- Selection of three elegant canapés per person served on arrival
- Alternate serve entrée course
- Alternate serve main course
- Alternate serve dessert (Wedding Package No. 1)
- Freshly baked dinner rolls and butter
- Bowls of seasonal vegetables and mesclun salad for the table with main course
- All dietary requirements catered for
- Percolated coffee and tea station, including herbal alternatives
- Your wedding cake cut and served to platters (Wedding Package No. 1)
- Complete set up – tables, chairs, table linen and napkins, silverware and glassware
- Premium waiter and bar staff services
- Complimentary wedding tasting
- Bridal party food selection for all courses
- Bridal party pre-dinner drinks and canapés in bridal lounge (if required)
- Reception logistic management; scheduling, event sheet creation and supplier liaison
- Event management on the night; including a dedicated Function Manager
- Complimentary brunch for two in the Museum Café the day after the wedding

* *Please note:* additional security and cleaners are required for receptions larger than 100 guests. Your event manager will advise of costs if required.

Optional extras: Basic audio visual is included for up to 100 guests. Bridal table backdrop, display screen, staging, additional speakers, and the like can be quoted upon request.

ELEGANT CANAPÉ SELECTION

Select six elegant canapes and two sweet petit fours.

Served at room temperature

- Beetroot cured salmon on cucumber with lemon cream cheese (gf)
- Peking duck pancakes with spring onion and hoisin (df)
- Narooma rock oysters with native finger lime (gf, df)
- Mountain Ash smoked chicken, fennel and citrus rice paper rolls (gf, df)
- Sesame seared Yellowfin tuna with wasabi soy dipping sauce (gf, df)
- 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)
- South Coast kingfish ceviche, avocado cream, blue corn tortilla (gf, df)
- Pear chutney, micro herbs and whipped fetta in a black sesame tartlet (v)

Served Warm

- Charred gremolata Australian prawns with black garlic aioli (gf, df)
- 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, gf)
- Cauliflower fritter with smoked eggplant and pomegranate (vegan, gf)
- Veal, ricotta and preserved lemon meatballs, pistachio and Parmesan crumb, salsa verde (gf)
- Porcini mushroom and baby spinach roulade with capsicum coulis (vegan, gf)

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
- Individual cheesecake with raspberry gel
- Whipped strawberry, white chocolate puffs
- Strawberries dipped in dark Lindt chocolate (gf)



SUBSTANTIAL CANAPÉS

Select three substantial canapes and two bowl foods.

Served warm

Chargrilled rosemary lamb cutlet with tomato jam (gf, df)
Salt and pepper calamari with lemon and lime wedges (df)
Zucchini flowers filled with ricotta, Parmesan and basil (v, gf)
Chicken katsu slider with nashi pear slaw and wasabi kewpie
BBQ beef brisket slider with American cheese and pickled cucumber
Korean fried popcorn chicken with kewpie mayo
Five-spice double roasted pork belly bao bun
Spiced lamb, halloumi and preserved lemon cigar

Bowl food

Tarator style Tasmanian salmon with ancient grain tabbouli
Red curry of duck and lychee with steamed jasmine rice (gf)
Singapore noodles with chicken and crisp shallot (df)
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)
Chilli black beans, lime rice, avocado and salsa fresca with crispy tortilla (vegan, gf)
Moroccan lamb tagine with roast vegetable cous cous (df)





DINNER MENU

The dinner menu for a seated wedding reception includes fresh baked dinner rolls, seasonal vegetables and mesclun salad for each table served with main course. A tea and coffee buffet is made available with dessert.

A vegetarian alternative for each course is included. We also cater for all other dietary requirements.

Entrée

Chargrilled king prawns with avocado, mango 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, roasted tomatoes and 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's cheese galette with fresh pear and rocket salad (v)

Crisp pork belly with caramelised apple puree, pickled fennel and radish salad and yuzu caramel (gf)

Spicy beef salad with shaved cucumber, roasted peanuts, lime and ginger dressing (gf, df)

Mountain Ash smoked buffalo mozzarella with shaved prosciutto, native plum gel and pistachio crunch (gf)

Main

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

Dessert

Rosewater pannacotta with minted strawberries and Persian fairy floss
Dark Lindt chocolate tart with raspberry crunch and rhubarb cream
Leatherwood honey tuilles layered with passionfruit mascarpone and fresh strawberries
Pear tart tatin with pecan caramel and vanilla ice cream
Gin and tonic tart with elderflower mascarpone
Brioche and butter pudding with cinnamon poached seasonal fruit
A selection of handmade petit four desserts; baby pavlova with passionfruit, yuzu curd meringue tartlet, Dark Lindt chocolate dipped strawberries, mini cheesecake with raspberry gel – served to platters on the table.



BEVERAGE PACKAGES

All beverage packages include sparkling mineral water, orange juice and an assortment of soft drinks.

Silver Package

McPherson Chardonnay Pinot Noir Sparkling, VIC 2022

McPherson Pinot Grigio, VIC 2022

Woodbrook Farm Cabernet Sauvignon, VIC 2022

Peroni Nastro Azzurro

Hahn Premium Light

Gold Package

The Duchess NV Sparkling Cuvee, Southern Highlands NSW

Lerida Estate White Field Blend, Canberra Region NSW, 2022

Lerida Estate Red Field Blend, Canberra Region NSW, 2022

Peroni Nastro Azzurro

Hahn Premium Light

Platinum Package [local selection]

Lerida Estate Prosecco, Canberra Region NSW 2022

Nick O'Leary Riesling, Canberra Region NSW 2021

Mount Majura Pinot Gris, Canberra Region ACT 2021

Nick O'Leary Shiraz, Canberra Region NSW 2021

Lerida Estate Pinot Noir, Canberra Region NSW 2021

Capital Brewing Coast Ale

Hahn Premium Light



Your Events Manager will be delighted to work with you on tailoring an exclusive beverage package to suit your tastes and preferences for the event.

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
<u>3hr</u>	\$45pp	\$50pp	\$60pp
<u>4hr</u>	\$50pp	\$55pp	\$65pp
<u>5hr</u>	\$55pp	\$60pp	\$70pp

A Soft Drink Only Package (for up to 5hrs) can be selected for \$25pp.

Packages may be extended if required – please ask your Events Manager 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.

BEVERAGES ON CONSUMPTION

A credit card authorisation is required for beverages on consumption. Beverages consumed are counted by Broadbean Catering & Events upon the conclusion of the event – you are also welcome to authorise a representative to count consumed beverages on the evening.

Please note, the beverages on consumption charge is \$30pp (minimum spend) for an event up to 5hrs in duration. Beverages consumed that exceed the minimum spend will be charged post event as per the prices below.

This charge includes:

- Service of assorted soft drinks, orange juice and sparkling mineral water
- All RSA compliant staff
- Dedicated bar staff
- Bar set up and pack down and table linen for bar
- Premium glassware hire, cleaning and polishing

For your beverages on consumption please select minimum of one sparkling wine, one red wine, one white wine and two beer options.

	\$
Hahn Premium Light	9 /btl
Peroni Nastro Azzurro	10
Premium Apple Cider	10
Capital Brewing Coast Ale	11
Bentspoke Crankshaft IPA	12
The Duchess NV Sparkling Cuvee, Southern Highlands NSW	60 /btl
Lerida Estate Prosecco, Canberra Region NSW 2021	70
Mount Majura The Silurian Sparkling, Canberra Region ACT 2021	70
Petaluma Croser Sparkling, Adelaide Hills SA NV	75
French Champagne	25/glass
Lerida Estate White Field Blend, Canberra Region NSW, 2022	60 /btl
Mount Majura Pinot Gris, Canberra Region ACT 2021	65
Nick O’Leary Riesling, Canberra Region, ACT 2022	65
Contentious Character Chardonnay, Canberra Region NSW 2019	75
Lerida Estate Pinot Noir Rose, Canberra Region NSW 2022	65
Lerida Estate Red Field Blend, Canberra Region NSW 2022	60
D’Arenburg Footbolt Shiraz, NSW 2020	65
Lerida Estate Pinot Noir, Canberra Region NSW 2021	65
Nick O’Leary Shiraz, ACT 2020	70
Cocktail *on request	20/glass

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:

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:

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 NUMBERS

All weddings held with Broadbean Catering & Events have a minimum of 60 guests.

GUARANTEED NUMBERS, MENU SELECTION AND 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 ten (10) business days prior to the event. This will be the minimum number billed, final numbers may be increased up to five (5) 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 \$20 for each entrée, \$35 for each main and \$18 for each dessert.

PRICING, MENUS AND 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.