

BROADBEAN

CATERING & EVENTS

FUNCTION MENU

Menu includes: chef's choice of two elegant canapés served on arrival, freshly baked bread rolls, seasonal vegetables and green salad for each table served with main course and a tea and coffee buffet.

All dietary requirements are catered for during the event. See notes below.

If you are searching for nearby hotels for your guests, ask us about our partner hotels and corporate rates.

PRICING

Prices include: function set-up, wait staff, linen table cloths and linen napkins for guests, table numbers as well as printed menus for each table. All other table arrangements, decorations, special menus or special settings are to be arranged separately by you.

1 choice in each course:
(+ vegetarian option)

2 course / \$85pp

3 course / \$100pp

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

2 course / \$95pp

3 course / \$115pp

Add cheese course

+ \$20pp

Please note – all evening functions require a beverage package for the duration of the event.

À LA CARTE FUNCTION MENU

30% additional charge on above menu prices + additional charge of 1 wait staff per 20 guests (to ensure kitchen has sufficient stock ordered and prepared and that there is a 1:10 service staff to guest ratio).

Wait staff are charged at \$65 per hour for a minimum of four hours.

SHARED MENUS

We have an extensive range of shared menu options available for main and/or dessert.

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

DIETARY REQUIREMENTS

All dietary requirements and minimum catering numbers are due five business days prior to the function.

Any additional dietary requirements requested on the night will be charged at \$30 for each additional entrée, \$60 for each additional main and \$30 for each dessert.

*While we take all necessary precautions and follow food safety standards and good practices, please be advised that if your guests have severe allergies, intolerances, or anaphylaxis, we are not an allergen free venue and traces of allergens may be present in the food.



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 Paris 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 and 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 Ximenez 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 2023

McPherson Pinot Grigio, VIC 2022

McPherson Cabernet Merlot, VIC 2021

Peroni Nastro Azzurro

Hahn Premium Light

Gold Package

The Duchess NV Sparkling Cuvee, Southern Highlands NSW

Lerida Estate White Field Blend (Sauvignon Blanc, Pinot Gris), Canberra Region NSW, 2022

Lerida Estate Red Field Blend (Merlot Cabernet, Shiraz), Canberra Region NSW, 2022

Peroni Nastro Azzurro

Hahn Premium Light

Platinum Package [local selection]

Lerida Estate Prosecco, Canberra Region NSW 2023

Nick O'Leary Riesling, Canberra Region NSW 2023

Mount Majura Pinot Gris, Canberra Region ACT 2023

Nick O'Leary Shiraz, Canberra Region NSW 2022

Lerida Estate Pinot Noir, Canberra Region NSW 2022

Capital Brewing Coast Ale

Hahn Premium Light

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.

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
<u>1hr</u>	\$35pp	\$45pp	\$50pp
<u>2hr</u>	\$40pp	\$50pp	\$60pp
<u>3hr</u>	\$45pp	\$55pp	\$65pp
<u>4hr</u>	\$50pp	\$60pp	\$70pp
<u>5hr</u>	\$55pp	\$65pp	\$75pp

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

Optional add-ons

Glass of French Champagne on arrival \$25pp

Welcome cocktail \$20pp (minimum 30)

Espresso Martini with dessert \$20pp (minimum 30)

Glass of Pedro Ximenez Sherry with dessert \$12pp (minimum 30)

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 plus the cost of beverages consumed counted at the conclusion of the 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	12
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 2023	75
Mount Majura The Silurian Sparkling, Canberra Region ACT 2023	80
French Champagne	125
Lerida Estate White Field Blend (Sauvignon Blanc, Pinot Gris), Canberra Region NSW, 2022	60 /btl
Mount Majura Pinot Gris, Canberra Region ACT 2023	70
Nick O’Leary Riesling, Canberra Region, ACT 2023	70
Contentious Character Chardonnay, Canberra Region NSW 2021	75
Lerida Estate Pinot Noir Rose, Canberra Region NSW 2022	65
Lerida Estate Red Field Blend (Merlot Cabernet, Shiraz), Canberra Region NSW 2022	60/btl
Lerida Estate Pinot Noir, Canberra Region NSW 2022	65
Nick O’Leary Shiraz, ACT 2022	75
Cocktail *on request (minimum of 30 glasses)	20/glass
Espresso Martini (minimum 30)	20/glass
Pedro Ximenez Sherry (minimum 30)	12/glass

BROADBEAN CATERING TERMS AND CONDITIONS

All clients must agree to the following terms and conditions. Package prices are applicable for all events until 30 June 2025. For all events after this date please speak with our Events Team.

You consent to Broadbean Catering and Events storing your contact details for the purpose of providing you with information about upcoming programs, events and other happenings at the Museum.

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 and Events. The prices are based on duration of room hire and are calculated on a per person basis.

All-day conference: \$80pp

(from 8.30am until 4.30pm)

Half-day / short conference: \$40pp

(prior to 5pm and up to 5 hours in duration)

Evening function: \$85pp

(after 5pm)

The following minimum numbers relate to all events held with Broadbean Catering and Events:

Conference / dinner / cocktail: 30 guests

Breakfast: 50 guests

Wedding: 60 guests

GUARANTEED NUMBERS, MENU SELECTION AND DIETARY REQUIREMENTS

Final menu selection and 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 \$30 for each entrée, \$60 for each main and \$30 for each dessert.

*While we take all necessary precautions and follow food safety standards and good practices, please be advised that if your guests have severe allergies, intolerances, or anaphylaxis, we are not an allergen free venue and traces of allergens may be present in the food.

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.