



broadbean

catering

Function menu

The menu includes 2 canapés, of the chefs choice, served on arrival, fresh baked dinner rolls, seasonal vegetables and green salads for the table served with the main course, tea, coffee and petit fours. All dietary requirements will be catered for during the event.

Entrée

Chargrilled King Prawns with avocado and mango salad drizzled with a lime aioli
Scallops roasted in the half shell with tomato, parsley and chorizo salsa
A salad of smoked trout, shaved fennel and peas with dill crème fraiche dressing
Salad of chargrilled asparagus with Persian fetta and honey roasted pear (v)
Citrus cured Atlantic salmon with roasted beetroot, orange & caper salad
Hot smoked duck breast with spiced cherries, mesclun & walnut salad
Caramelised onion and Meredith goat cheese galette with rocket salad (v)
Spicy beef salad with shaved cucumber and roasted peanuts, lime and ginger dressing
Crisp chilli and salt quail breast with a spicy green papaya and peanut salad

Main

Macadamia crusted wild Barramundi on mash with chive lemon butter sauce
Salmon wrapped with pancetta with creamed leeks and spinach
Rack of lamb, crushed potato and peas and mint jus
Spiced eggplant and ricotta crepe with roasted tomato sauce (v)
Shoulder of lamb slow cooked with red wine on Paris mash
Lemon and pistachio crumbed chicken breast with soft Parmesan polenta
Rosemary roasted fillet of beef with smashed chats, balsamic mushrooms and béarnaise
Confit duck leg with roasted potato and pears and verjuice glaze
Apple cider braised organic chicken on the bone with leek mash
Porcini mushroom risotto cakes, with peperonata and cress salad (v)
Pork scotch fillet slow cooked with chardonnay, cauliflower cream, sprouts and chestnuts

Dessert

Rosewater pannacotta with minted strawberries and Persian fairy floss
Dark Lindt chocolate tart with pistachio cream
Leatherwood honey tuilles layered with passionfruit mascarpone and fresh strawberries
Pear tart tartin with pecan caramel and vanilla ice cream
White chocolate pudding with berry compote and macadamia brittle
Gippsland cheeses with fig and walnut paste and lavosh - individual plate or platter for the table

A selection of petit four desserts including baby pavlova with passionfruit, lemon meringue tartlet, Dark Lindt chocolate strawberries, mini buttermilk pannacotta with passionfruit jelly – served to platters on the table

Pricing

Prices include 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 + cheese platters for the table \$92pp

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

- 2 course \$80pp
- 3 course \$95pp
- 3 course + cheese platters for the table \$100pp

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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.

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Dietary Requirements

All dietary requirements are due with final minimum catering numbers – four 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

Silver package

Tatachila NV Sparkling Cuvee
Tatachila Sauvignon Blanc Semillon, Barossa SA 2014
Tatachila Cabernet Merlot, Barossa SA 2009
James Boag Draught & Hanh Premium Lite
Orange juice & Sparkling Mineral Water

Gold package

The Duchess NV Sparkling Cuvee, Southern Highlands, NSW
Miritu Bay Sauvignon Blanc, Marlborough NZ 2014
D'Arenburg Footbolt Shiraz, McLarenvale, SA 2011
James Boags Draught & Hahn Premium Lite
Orange juice & Sparkling Mineral water

Platinum package

The Duchess NV Sparkling Cuvee, Southern Highlands, NSW
Henschke Peggy's Hill Riesling, SA 2013
The Wirewalker Pinot Noir by Phillip Shaw, NSW 2012
James Boags Premium & Hahn Premium Lite
Orange juice & Sparkling Mineral Water

Platinum [local selection]

Woolshed Creek Sparkling Chardonnay Pinot Noir, ACT
Mount Majura Pinot Gris, ACT 2014
Mount Majura Pinot Noir, ACT 2009
James Boags Premium & Hahn Premium Lite
Orange juice & Sparkling Mineral Water

Premium package

Croser Sparkling, SA
Petaluma Hanlin Hil Riesling, SA 2012/2013
D'Arenburg Laughing Magpie Shiraz Viogner, McLarenvale SA 2007
James Boags Premium & Hahn Premium Lite
Orange juice & Sparkling Mineral water

	Silver	Gold	Platinum	Platinum [local selection]	Premium
1hr	\$24pp	\$30pp	\$34pp	\$38pp	\$40pp
2hr	\$28pp	\$34pp	\$38pp	\$42pp	\$46pp
3hr	\$32pp	\$38pp	\$42pp	\$46pp	\$52pp
4hr	\$38pp	\$45pp	\$48pp	\$52pp	\$58pp
5hr	\$40pp	\$49pp	\$52pp	\$58pp	\$65pp

All beverage packages include soft drinks upon request by guest.

Packages may be extended for longer functions – please see management team for additional prices.

Please note we do not offer beverages on a consumption basis or have the facilities to operate a cash bar.

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

A \$1,000 deposit (GST Inclusive) is required within 10 business days from date of invoice to confirm your booking. The agreed costs of your function are to be paid within the specified payment period. A tax invoice will be issued after each payment is made. The deposit will be subtracted from the final invoice.

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 -

Notice Provided	Cancellation Fee
Greater than 60 days	100% Deposit refundable
30 – 60 days	50% Deposit refundable
7 – 29 days	Deposit Non-refundable
Less than 7 days	100% catering 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. Minimum guest numbers for all events are 30 attendees.

All-day conference (from 8.30am until 4.30pm)	\$50pp
Half-day / short conference (prior to 5pm)	\$16pp
Function after 5pm	\$59pp

Guaranteed Numbers, Menu Selection & Dietary Requirements

Final menu selection and/or beverage package selection must be made 3 weeks prior to the function.

A minimum guaranteed number of guests and any dietary requirements must be provided no later than 4 business days prior to the function. This will be the minimum number billed, final numbers may be increased up to 48 hours before 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.

Payment terms

Corporate and Government Functions – 10 business days from invoice date.

Private functions – 4 business days prior to the function.

Overdue accounts will incur interest charges.

Preferred methods of payment are electronic funds transfer or cheque.

Credit card payments will incur a 2% surcharge

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 & freshness of the season. Functions held on Sundays will incur a surcharge of 25% and those held on a public holiday will incur a surcharge of 25%.

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 serving the guest.