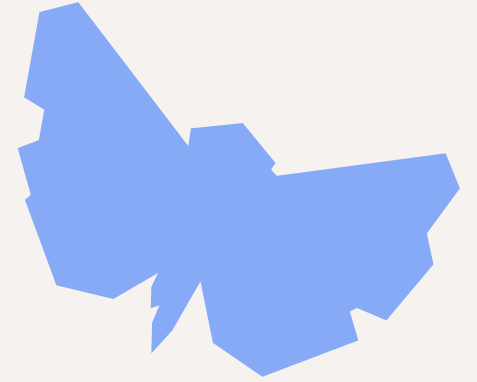


CATERING
& EVENTS



BROADB&AN

COCKTAIL PACKAGES



COCKTAIL PACKAGES

Our cocktail packages are designed so you can relax and ensure that your guests are well looked after. Our team of seasoned chefs and planning specialists share a passion for creating seamless, unforgettable experiences set to satisfy any crowd.

Minimum numbers of 30 guests applies for all events.
If you are searching for nearby hotels for your guests,
ask us about our partner hotels and corporate rates.

CANAPÉ MENU

FOR A SELECTION OF CANAPÉS SUITABLE FOR A COCKTAIL PARTY UP TO THREE HOURS IN DURATION, YOU MAY CHOOSE FROM THE FOLLOWING SELECTION. FOR CANAPÉS IN PLACE OF A MEAL, WE ADVISE SELECTING A COMBINATION OF ELEGANT CANAPÉS FOLLOWED BY SUBSTANTIAL AND/OR BOWL FOODS AND PERHAPS FINISHING WITH SOMETHING SWEET!

NO.1	NO.2	NO.3	NO.4
\$50PP	\$60PP	\$60PP	\$70PP
1 hour function, 6 canapés	1 hour function, 8 canapés	2 hour function, 8 canapés	2 hour function, 10 canapés
NO.5	NO.6	SUBSTANTIAL CANAPES	BOWL FOOD
\$70PP	\$80PP	\$11 PER SERVE	\$15 PER SERVE
3 hour function, 10 canapés	3 hour function, 12 canapés		

*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.

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



ELEGANT CANAPÉ SELECTION



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's curd wrapped in Jamon (gf) (Seasonal)

South Coast kingfish ceviche, avocado cream and blue corn tortilla (gf, df)

Davidson plum gel and whipped Meredith goat's cheese 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)

ELEGANT CANAPÉ SELECTION

SWEET PETIT FOURS

Yuzu curd meringue tartlet (gf)

Baby Pavlova with passionfruit mascarpone and strawberry (gf)

Lindt chocolate ganache and blueberry tartlet (gf)

Mini fruit gelato cones and choc tops

Individual cheesecake with raspberry gel (gf)

Whipped strawberry, white chocolate puffs

Strawberries dipped in dark Lindt chocolate (gf)



SUBSTANTIAL CANAPÉS

THIS SELECTION IS RECOMMENDED TO BE SERVED IN CONJUNCTION WITH OUR ELEGANT CANAPÉS TO CREATE A MORE SUBSTANTIAL SELECTION SERVED OVER A LONGER PERIOD OF TIME OR IN PLACE OF A MEAL.



SERVED WARM

\$11 PER SERVE

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

\$15 PER SERVE

Tarator style Tasmanian salmon with ancient grain tabbouli (gf)
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)

VENDOR MEALS

\$65PP (BAND, PHOTOGRAPHER, DJ, ETC.)

Includes chef selection main course and soft beverages

BEVERAGE PACKAGES

SILVER PACKAGE

1HR - \$35PP
2HR - \$40PP
3HR - \$45PP
4HR - \$50PP
5HR - \$55PP

McPherson Chardonnay Pinot Noir Sparkling, VIC 2023

McPherson Pinot Grigio, VIC 2024

McPherson Cabernet Merlot, VIC 2024

Peroni Nastro Azzurro

Premium Light Beer

EMERALD PACKAGE

1HR - \$50PP
2HR - \$60PP
3HR - \$65PP
4HR - \$70PP
5HR - \$75PP

See Saw Wines Prosecco, Orange NSW 2025

See Saw Wines Sauvignon Blanc, Orange NSW 2024

See Saw Wines Rose, Orange NSW 2024

See Saw Wines Pinot Noir, Orange NSW 2024

Mountain Goat Steam Ale

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.

GOLD PACKAGE

1HR - \$45PP
2HR - \$50PP
3HR - \$55PP
4HR - \$60PP
5HR - \$65PP

The Duchess NV Sparkling Cuvee, Southern Highlands NSW

Lerida Estate Pinot Grigio, Canberra Region NSW 2024

Lerida Estate Shiraz, Canberra Region NSW 2023

Peroni Nastro Azzurro

Premium Light Beer

PLATINUM PACKAGE

1HR - \$50PP
2HR - \$60PP
3HR - \$65PP
4HR - \$70PP
5HR - \$75PP

Lerida Estate Prosecco, Canberra Region NSW 2023

Nick O'Leary Riesling, Canberra Region NSW 2024

Nick O'Leary Shiraz, Canberra Region NSW 2023

Lerida Estate Rose, Canberra Region NSW 2024

Capital Brewing Coast Ale

Premium Light Beer

OPTIONAL ADD-ONS

Glass of French Champagne on arrival \$25pp

Welcome cocktail \$20pp (minimum 30)

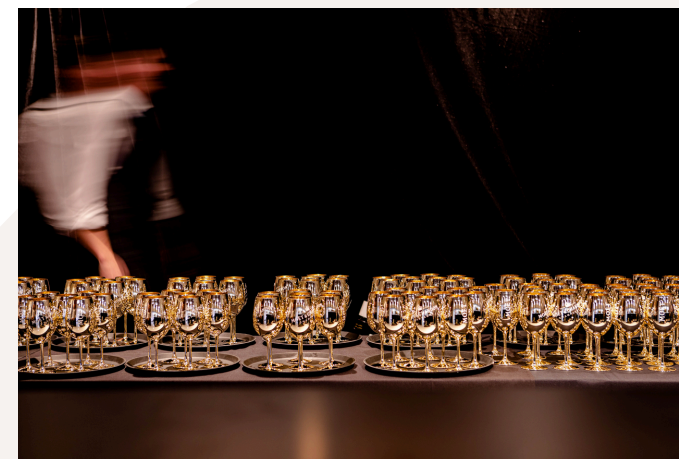
Espresso Martini with dessert \$20pp (minimum 30)

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

SOFT DRINK ONLY PACKAGE

For up to 5hrs, can be selected for \$25pp.

ALL BEVERAGE PACKAGES INCLUDE SPARKLING MINERAL WATER, ORANGE JUICE AND AN ASSORTMENT OF SOFT DRINKS.



BEVERAGES ON CONSUMPTION

FOR YOUR BEVERAGES ON CONSUMPTION PLEASE SELECT MINIMUM OF ONE SPARKLING WINE, ONE RED WINE, ONE WHITE WINE AND TWO BEER OPTIONS.

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 LISTED.

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

BEER (Choose two)	PER BOTTLE/CAN	OPTIONAL	PER GLASS
Premium Light Beer	9	Cocktail *on request	20
Peroni Nastro Azzurro	10	(minimum of 30 glasses)	
Premium Apple Cider	12	Espresso Martini (minimum 30)	20
Capital Brewing Coast Ale	11	Pedro Ximenez Sherry (minimum 30)	12
Bentspoke Barley Griffin Pale Ale	12		

SPARKLING (Choose one)	PER BOTTLE	Non-alcoholic	PER BOTTLE
The Duchess NV Sparkling Cuvee, Southern Highlands NSW	65	Altina Wattleseed Le Blanc	65
Lerida Estate Prosecco, Canberra Region NSW 2023	75	Altina Finger Lime Sauvignon Blanc	65
Mount Majura The Silurian Sparkling, Canberra Region ACT 2022	85	Altina Kakadu Plum Rose	65
French Champagne	125	Altina Pepperberry Shiraz	65
		Premium non-alcoholic beer	11

WHITE (Choose one)	PER BOTTLE
Lerida Estate Pinot Grigio, Canberra Region NSW 2024	60
Nick O’Leary Riesling, Canberra Region, ACT 2024	70
Mount Majura Pinot Gris, Canberra Region ACT 2024	75

RED (Choose one)	PER BOTTLE
Lerida Estate Rose, Canberra Region NSW 2024	60
Lerida Estate Shiraz, Canberra Region NSW 2023	60
Nick O’Leary Shiraz, ACT 2023	75



TERMS AND CONDITIONS

ALL CLIENTS MUST AGREE TO THE FOLLOWING TERMS AND CONDITIONS. PACKAGE PRICES ARE APPLICABLE FOR ALL EVENTS UNTIL 30 JUNE 2026. 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.

VENUE ACCESS & BUMP-IN/OUT

Access to the venue for suppliers, decorations, or setup must be pre-approved by Broadbean Catering & Events and the National Museum of Australia. Early or extended access outside agreed hours may incur additional fees.

RESPONSIBILITY FOR EXTERNAL ITEMS

Broadbean Catering & Events accepts no responsibility or liability for any items, equipment, or personal belongings brought into the venue by the client, their guests, or external suppliers. All such items are brought to the venue at the client's own risk. All items brought into the venue must be removed by the end of the event unless otherwise agreed in writing.

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

CLAIMING COSTS & DEBT RECOVERY

Broadbean Catering & Events reserves the right to recover all overdue accounts including outstanding amounts, any interest and applicable recovery, debt collection and legal costs. This may include lodging a claim with the ACT Civil and Administrative Tribunal (ACAT) or other relevant ACT business claims jurisdiction. The client will be liable for all costs associated with the recovery of the outstanding debts.

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 4 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 (min 50pax applies to dinners between September – December)
- 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.

ATTENDANCE OF MINORS

Where minors are in attendance at an event, they must be supervised by a responsible adult at all times. Broadbean Catering & Events must be advised in advance of the presence of any minors so that appropriate arrangements and compliance with liquor licensing laws can be ensured.



BROADBEAN

CATERING
& EVENTS

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NATIONAL MUSEUM OF AUSTRALIA
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