

CATERING
& EVENTS

BROADBEA &



WEDDING PACKAGES



WEDDING PACKAGES

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.

WEDDING PACKAGE INCLUSIONS

We provide white linen for banquet tables (where required), white linen napkins and 3 printed menus per table. All other decor, table centrepieces, 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.

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

*Please note, prices are applicable for all weddings until 30 June 2026. 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.

INCLUDED IN OUR RECEPTION PACKAGES :

- Complimentary wedding tasting (2-3 months prior)
- Reception logistic management; scheduling, event sheet creation and supplier liaison
- Event management on the night; including a dedicated Function Manager
- Complete set up – tables, chairs, table linen and napkins, silverware and glassware
- Premium waiter and bar staff services
- Bridal party pre-dinner drinks and canapés in bridal lounge (if required)
- Bridal party food selection for all courses (if selecting a plated package)
- All dietary requirements catered for
- Your wedding cake cut and served (individually or on platters)
- Percolated coffee and tea buffet
- Complimentary brunch for two in the Museum Café the day after the wedding
- 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.

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



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). Package includes freshly baked bread rolls, seasonal vegetables and green salad for each table served with main course as well as service of your wedding cake on platters and tea and coffee served to a buffet.

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). Package includes freshly baked bread rolls, seasonal vegetables and green salad for each table served with main course as well as your wedding cake served as dessert with crème anglaise and berry coulis and tea and coffee served to a buffet.

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

COCKTAIL RECEPTION

\$120 PER PERSON

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.

EXTRAS*

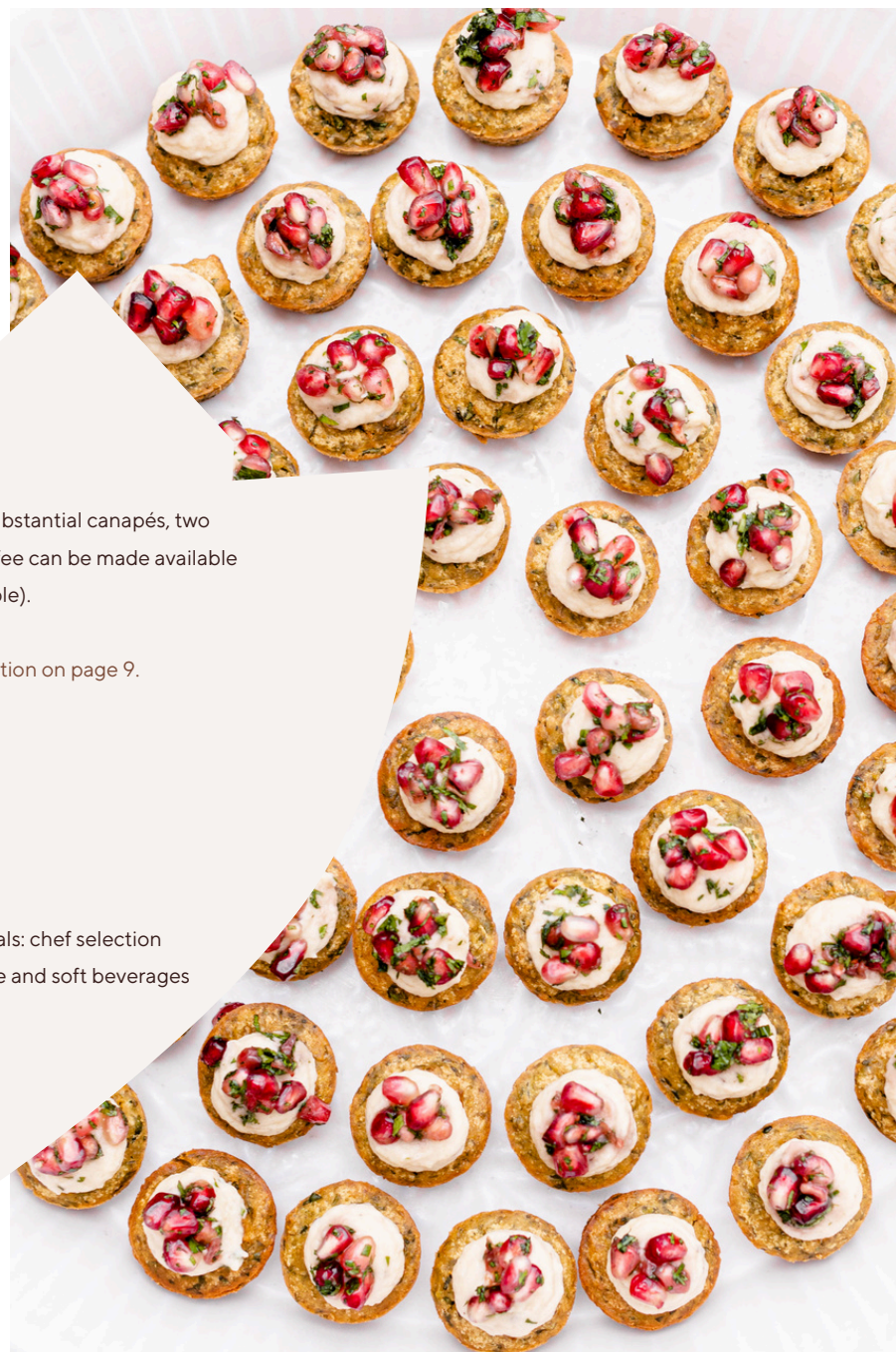
\$50PP

Children under 12: children's main course, dessert and soft beverages

*Applies to both reception options

\$65PP

Vendor meals: chef selection main course and soft beverages



ELEGANT CANAPÉ SELECTION

IF PROCEEDING WITH A CLASSIC RECEPTION SELECT
THREE ELEGANT CANAPES.
IF PROCEEDING WITH A COCKTAIL RECEPTION, 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'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

TO BE SELECTED IF PROCEEDING WITH A COCKTAIL RECEPTION



SERVED WARM (Choose three)

- 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 (Choose two)

- 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)

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.

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, df)

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)

DINNER MENU

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 (gf); 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

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

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.

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



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
Premium Light Beer	9
Peroni Nastro Azzurro	10
Premium Apple Cider	12
Capital Brewing Coast Ale	11
Bentspoke Barley Griffin Pale Ale	12

SPARKLING (Choose one)

	PER BOTTLE
The Duchess NV Sparkling Cuvee, Southern Highlands NSW	65
Lerida Estate Prosecco, Canberra Region NSW 2023	75
Mount Majura The Silurian Sparkling, Canberra Region ACT 2022	85
French Champagne	125

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

OPTIONAL

	PER GLASS
Cocktail *on request	20
(minimum of 30 glasses)	
Espresso Martini (minimum 30)	20
Pedro Ximenez Sherry (minimum 30)	12

Non-alcoholic

	PER BOTTLE
Altina Wattleseed Le Blanc	65
Altina Finger Lime Sauvignon Blanc	65
Altina Kakadu Plum Rose	65
Altina Pepperberry Shiraz	65
Premium non-alcoholic beer	11



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

BROADBEANCATERING.COM.AU

NATIONAL MUSEUM OF AUSTRALIA
LAWSON CRES, ACTON ACT 2601

T - 02 6208 5179
E - EVENTS@BROADBEANCATERING.COM.AU