

CATERING PACKAGE

The National Gallery of Australia Events team is uncompromising in its ambition to create and deliver events of excellence and inspiration.

With a service philosophy focused on detail and supporting James Kidman's cuisine, we will ensure your experience is individual and world class. Our various venues within the National Gallery of Australia offer a unique and diverse collection of settings for your event.

The following information is a starting point towards developing a distinctive and personal catering experience. Our creative team will work with you to tailor and individualise our services in line with your vision.

Please do not hesitate to contact us to discuss any detail further. We look forward to working with you in the near future.

National Gallery of Australia Events

Parkes Place, Parkes, Canberra, ACT 2600

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E events@nga.gov.au



Photograph: Nicky Ryan

Breakfast

I

Toasted muesli, fruit and yogurt

Croissant

Scrambled eggs, bacon, roasted tomato and mushrooms served with sourdough toast

Organic orange juice

Acqua Panna spring water

Grande Espresso custom blend

Tea

Table service

\$55.00 per guest

Breakfast canapés

Choice of six from the following

Mini Bacon and egg rolls, tomato relish

Ham and cheese croissant

Smokes salmon, cream cheese and watercress croissant

Rolled mushroom and spinach omelette

Berry smoothie shots

Individual semi dried cherry tomato, feta and basil frittata

Individual quiches

Asparagus tips wrapped in smoked trout

Chicken, mushroom and ham on toast

Organic orange juice

Acqua Panna still water

Grande Espresso custom blend

Tea

Tray service

\$45.00 per guest

Morning Tea - Afternoon Tea - Conference

Conference refreshments

Still water

Mints

Furniture placement

Obligatory \$10.00 per guest

I

One or selection of the following

Friand

Fresh Muffin

Croissant

Almond croissant

Pain au chocolate

Pain au raisin

Grande Espresso custom blend

Tea

Package I \$9.00 per guest

II

Petits fours

Selection of the following

Macaroon, mini opera cake, strawberry éclair, lemon meringue tartlet

Grande Espresso custom blend

Tea

Package II \$15.00 per guest

III

Assorted mini quiche

Petit four

Selection of the following

Macaroon, opera cake, strawberry éclair, lemon meringue tartlet

Grande Espresso custom blend

Tea

Package III \$20.00 per guest

High Tea

High tea

Served on tiered plates

Assorted finger sandwiches

Mini quiche

Petit four

Selection of the following

Macaroon, mini opera cake, strawberry éclair, lemon meringue tartlet

NV Gallagher National Gallery of Australia brut, Canberra district, NSW

Acqua Panna still water

Grande Espresso custom blend

Tea

One hour service \$39.00 per guest

Additions

Package additions

Individual fruit pieces

Fruit \$4.00 per guest

Organic orange juice, Apple Juice

Juice \$5.00 per guest

Acqua Panna spring water, San Pellegrino mineral

Mineral water \$5.00 per guest

Additional Grande Espresso custom blend, Tea or Ice tea

Coffee and Tea or Ice Tea \$3.90 per guest

Cheese and Fruit

Cheese plate

Three cheeses served with guava paste, muscatels, wafers and lavoche

Cheese plate \$12.00 per guest

Seasonal fruit plate

Hand picked season fruits sliced and served on plate

Fruit plate \$9.00 per guest

Buffet Menu

Buffet

Main Hot

Roasted barramundi with raisin and pistachio cous cous, herb salad
Roasted salmon, avocado, tomato, basil and mint
Whole roasted sirloin
Vietnamese style chicken, Asian greens
Spatchcock saltimbocca with radicchio and apple
Spiced lamb, Moroccan flavours
Garlic and lemon prawns with aioli
Penne pasta with cherry tomatoes and pesto

Main cold

Smoked salmon, red onion, caper berries
Thai style beef salad, green paw paw and ginger and chilli dressing
Roma tomato salad, fior di latte and basil
Pear, asparagus, green bean and Persian feta salad
Cooked prawns with dipping sauce and fresh lemon
Cold meat plate prosciutto, sopressa salami, ham and roast chicken+

Sides

Honey cumin roasted pumpkin with lemon thyme
Asparagus with garlic and butter
Roasted baby onions
Roasted rosemary chat potatoes
Seasonal leaves, cherry tomato, Feta cheese, pumpkinseed oil
Green salad

Selection of sweets

One per person, served assorted

Mixed berry tart
Chocolate mousse meringue
Grand mariner and raspberry cake

Cheese

Selection of cheeses, muscatels grapes, figs, quince paste, falwasser and lavosh crackers

Choice of two hot main, two cold main and one side item
\$55.00 per guest (\$ 5 pp extra for each sweet item added)

Choice of three hot main, two cold main, two sides and one sweet item
\$70.00 per guest

Choice of four hot main, three cold main, two sides and two sweet items
\$85.00 per guest

Cocktail

A collection of canapés can be tailored for each event from our repertoire.

Canapés

Seafood

Prawn and ginger shumai steamed wonton
Oysters with Vietnamese dressing chilli and coriander
Terrine of smoked salmon and crème fraiche, salmon roe
Singapore crab tartlet
Rotolo of salt cod, mascarpone and trout roe
Cones of Cured salmon and watercress gel, horse radish crème fraiche
Thai style fish cakes, nam pla dipping sauce
Crab and konbu spring rolls with ponzu
Pepper seared tuna, cucumber with pear and soy dressing
Cannelloni of cured trout with smoked eel mousse and trout roe

Vegetarian

Porcini arancini balls with aioli
Persian feta, ricotta, spinach and sumac dumpling
Tartlet of goats curd, truffle honey and pear
Celeriac "cappuccino"
Fried ravioli of potato and taleggio, artichoke dipping sauce
Pumpkin and herbed goats cheese terrine, fig and walnut
Shitake steamed custard, and enoki tartlet
"Vol au vent" of soft leek, asparagus and gruyere

Meat

Tataki wagyu beef, daikon, Korean soy and garlic chips
Mini wagyu beef burger, tomato relish, and spinach
Coxinha de frango chicken dumpling with roasted pepper aioli
Braised pork belly with miso caramel
Tartlet of five spiced pork, seared scallop
Confit of duck rilette, braised red cabbage on crouton
Vietnamese chicken and herb pastry
Chicken and porcini roll, truffle aioli
Black sticky pepper pork, prawn and water chestnut fried pastry
Terrine of smoked chicken, pear relish on brioche

Cocktail

Sweet canapés

Sweet

Assorted macaroon
Lemon meringue tartlet
Vanilla strawberry tart
Opera cake
Pistachio nougat
Chartreuse marshmallows
Jellies
Chocolate truffles

Eight pieces Ten pieces Additional

\$40.00 per guest \$48.00 per guest \$5.00 per piece

Substantial

Braised beef cheeks, potato puree and jus
Fish and chips, sauce tartare
Vietnamese crab salad on betal leaf
Five spice duck, crisp cashew, watermelon salad
Salt and pepper squid
Pumpkin, rosemary and pea risotto
Crisp skin chicken, wilted Asian greens and chilli sambal
Eggplant braised with chilli and pindan leaf, chilli and coriander

Substantial canapés \$15.00 per item

Cocktail

Canapé food station

Chef surcharge may apply for smaller events

Peking duck Station

Mandarin pancakes, Peking duck, spring onion/hoi sin sauce

Peking food station \$20.00 per guest

Satay Station

Beef, Chicken and Tofu satay's created by a chef

Satay Station \$20.00 per guest

Ice Cream Station

Liquid nitrogen ice cream station, Assorted flavours

Antipasto station \$30.00 per guest

Cheese station

Selection of domestic and international cheeses, quince paste, mejdool dates, dried figs, muscatels, falwasser crackers, lavash crisps

Cheese station \$20.00 per guest

Banquet

Entree

Salad of Japanese peppered wagyu beef
soy, mirin and honey dressing, enoki and Japanese herbs

Salad of poached chicken
smoked eggplant, chickpea cream, leek, asparagus and lemon dressing

Confit of river trout
green asparagus, horse radish and turnip

Tataki of tuna
enoki and oyster mushroom, chive and soy ginger dressing

Salad of buffalo mozzarella
heirloom tomatoes, basil and aged balsamic

Confit of salmon
avocado cream, compressed cucumber and yuzu dressing

Lamb loin
goats curd, raisin, lambs lettuce and artichokes

Cured salmon
Panzanella, baby rocket and red wine vinegar

Terrine of duck, Madeira jelly and brioche crisps

Salad of baby gold and red beetroots
Sardinian artichokes, spring onion bulb, herbed fromage frais and truffle dressing

Holy Goat chevre
yellow beetroot puree, flowers, asparagus and five year old balsamic

Salad of spanner crab
betal leaves, shaved coconut, herbs, crisp shallot, kaffir lime and Vietnamese dressing

Salmon Carpaccio
orange, radish, watercress, blossoms and baby turnips

Trout gravalax
baby fennel, walnuts, apple red wine vinegar dressing

Salad of baby organic vegetables
chickpea cream, delicate herbs, chive dressing

Banquet

Main course

Rack of lamb

smoked eggplant and chickpea puree, roasted eggplant

Fillet of beef

braised oxtail filled mushroom, cavalo Nero, roasted eschallots

Roast sirloin of beef

fondant, white asparagus and turnip

Ocean trout

crab, shallot and mint salad, trout roe and tomato lemon grass consommé

Slow cooked wagyu beef cheeks

olive oil mash and Muscat sauce with tarragon

Baby barramundi fillet

tomato confit, braised baby fennel, tomato, olive, caper berry and red wine vinegar salsa

Fillet of salmon

braised white asparagus pea cream and pickled mushrooms

Chicken breast

wrapped in pancetta, parsnip and celeriac puree, leeks, minted peas and sage

Ballantine of chicken

eschallot tart tatin, spinach

Master stock poached chicken

pickled turnip, black fungi and Japanese oyster mushroom braised eggplant

Fillet of snapper

spring onion and potato pikelet, steamed greens and black bean sauce

Fillet of beef

mushroom and spinach pithivier, roast onion and red wine jus

Pithivier of Peking duck

braise mushrooms and duck consommé

Confit duck legs

smoked onion and leek potato and honey braised endive with scallop mousse

Roast lamb rump

socca pancake filled with white bean and taleggio puree, spinach baby fondant

Mushroom and spinach "pie"

asparagus and cabbage, shitake mushroom broth

Pumpkin agnolotti, mustard fruits, parmesan and crisp leek

Risotto Prima Vera prosciutto, pea, bean and Salsa Verde

Banquet

Dessert

Opera cake
Pedro Ximinez jelly, chocolate dust, tuile

Pavlova
Passionfruit cream, fresh exotic fruit, passionfruit caramel sauce

Fromage frais panna cotta, berries, tuile

Orange scented crème caramel
Honey wafer, berries

Strawberry layer chiboust cake
Marinated strawberry, toffee crisp

Vanilla tart
Fresh raspberries crème fraiche and gold leaf

Date pudding
Caramel sauce, vanilla sabayon and Persian ferry floss

Lemon buttermilk cream
Raspberry granita, biscotti

Chocolate chiboust
Chocolate wafers, candied hazelnuts

Flourless chocolate cake
Muscat poached pear, mascarpone diplomat, white spun sugar

Three cheeses
With lavosh, crackers, muscatels, guava paste, shared

Grande Espresso custom blend and tea

Two Course Set Menu

\$65.00 per guest

Three Course Set Menu

\$80.00 per guest

Four Course Set Menu

Three canapés included

\$95.00 per guest

Limited Choice menu

Choice of two

\$20.00 addition per guest

Petits fours

Selection of truffles
Assorted macaroons
Jellies

Petits Fours

\$5.00 per guest

Gift

The National Gallery of Australia gift bag

Surprise and treat your guests. We can create a unique gift from the following collection of special products.

National Gallery of Australia catalogue – current exhibition

Current exhibition tickets

National Gallery of Australia Shop gift voucher

National Gallery of Australia 'Spatter' apron by Third Drawer Down

Membership to the National Gallery of Australia

Hand made chocolate truffles

A selection of our hand made macaroons

A bottle of "Alto" signature olive oil

tea selection with ZERO tea pot

Gift bag

Prices quoted on request

Beverage

I

NV National Gallery of Australia Brut by Gallagher, Canberra District NSW

2010 National Gallery of Australia Blanc by Nick O'Leary, Canberra District NSW

2009 National Gallery of Australia Rouge by Nick O'Leary, Canberra District NSW

Coopers Pale Ale, Coopers Light

Organic orange juice and San Pellegrino

Two hours \$20.00 per guest

Three hours \$25.00 per guest

Four hours \$30.00 per guest

Extra by half hour \$ 4.00 per guest

II

NV Domaine Chandon Brut, Yarra Valley Victoria

2009 Cape Mentelle Sauvignon Blanc Semillon, Margaret River WA

or

2009 Chandon Chardonnay, Yarra Valley Victoria

2008 Mr Riggs Cabernet, Coonawarra SA

or

2009 Mitolo Jester Shiraz, McLaren Vale SA

Cooper Pale Ale, Coopers Light

Organic orange juice, San Pellegrino, San Pellegrino sodas

Two hours \$35.00 per guest

Three hours \$42.00 per guest

Four hours \$49.00 per guest

Extra by half hour \$ 5.00 per guest

III

NV Veuve Clicquot Ponsardin, Champagne France

2010 Cloudy Bay Sauvignon Blanc, Marlborough NZ

2009 Cape Mentelle Chardonnay, Margaret River WA

2009 Chandon Pinot Noir, Yarra Valley Victoria

2009 Mr Riggs Piebald Shiraz Viognier, McLaren Vale SA

NV Chambers Muscadelle Tokay, Rutherglen Victoria

Trumer Pilsner, Coopers Light

Organic orange juice, San Pellegrino, San Pellegrino Sodas

Two hours \$65.00 per guest

Three hours \$80.00 per guest

Four hours \$95.00 per guest

Extra by half hour \$ 10.00 per guest

TEN AND A HALF TERMS AND CONDITIONS



CANCELLATION OF EVENT

If cancellation should occur less than Ten working days prior to the event, a fee of 100% of the food and beverage, together with any non-cancellable costs, will legally apply.

PROPOSAL ACCEPTANCE

Once proposal has been agreed upon and accepted the items within the proposal are not negotiable.

MENU

Menu items may be subject to change due to seasonal availability of produce and currency of function menu.

CATERING CONFIRMATION

To confirm a booking the applicable deposit is to be paid. This deposit is non refundable.

Catering Deposit schedule follows:-

General Events

Deposit: \$1000

Cancellation within 90 days of date: Payment of 50% of the catering fee calculated on the basic package and the minimum guest requirement will be invoiced.

Gandel Hall

Exclusive Use

Deposit: \$5000 or the full cost of event which ever is less

Cancellation within 90 days of date: Payment of 50% of the catering fee calculated on the basic package and the minimum guest requirement (250 guests)

Two Rooms

Deposit: \$3000 or the full cost of event which ever is less

Cancellation within 90 days of confirmed date: Payment of 50% of the catering fee calculated on the basic package and the minimum guest requirement (150 guests)

One Room

Deposit \$1500 or the full cost of event which ever is less

Cancellation within 90 days of confirmed date: Payment of 50% of the catering fee calculated on the basic package and the minimum guest requirement (40 guests)

CONFIRMATION OF NUMBERS

Confirmation of final numbers is required seven days prior to the date of the event. This will be regarded as the minimum number for charging purposes.

PAYMENT PROCEDURE

General

Upon notice of your final numbers an invoice will be released and forwarded to you. Direct Debit, Credit cards (MasterCard and Visa are accepted, personal cheques (by

prior arrangement) and cash will be accepted. Cheques to be made payable to, Ten and a Half Pty Ltd

All goods and services charged on a consumption basis will be done so according to Ten And a Half records.

FINAL ARRANGEMENTS

We will contact you seven days prior to your event to discuss final arrangements. At this time, we require menu confirmation & timings. At this time we ask that all arrangements be finalised.

PRICE CHANGES

Every endeavour is made to maintain prices as originally quoted, however prices may change without notice.

OPERATIONAL PARAMETERS

Minimum booking requirements apply.

Extensions of event hours are available by prior arrangement

A surcharge is applied for events which coincide with Sundays and Public Holidays. Quoted on request

INSURANCE

Our organisation will take all necessary care but accepts no responsibility for damage or loss of property prior to, during or after an event.

DAMAGES

You are financially responsible for any wilful damage or loss sustained to Ten And A Half equipment and equipment hired by Ten And A Half (including glass breakages) by your guests during the event

RESPONSIBLE SERVICE OF ALCOHOL

NGA Events practices responsible service of alcohol

- Liquor will not be sold or supplied to a person under 18 years of age
- Proof of age must be provided on request
- Licensee will not permit intoxication or any indecent, violent or quarrelsome behavior on the licensed premises
- Liquor will not be sold or supplied to any person who is at the time in a state of intoxication. Accordingly, patrons will be denied service and removed from premises if they are considered to be intoxicated.

The National Gallery of Australia and ActewAGL House are non-smoking environments.

No smoking is permitted on any part of these premises

We would like to thank you for choosing Ten and a Half Caterers as hosts for your event

By paying the deposit you are accepting the above Terms and Conditions.