



# **WEDDING PACKAGE 2021**





#### Thank you for considering the National Arboretum of Canberra for your wedding reception and congratulations on your engagement.

The National Arboretum venues were built to showcase Canberra's key iconic destinations. Both the Village Centre and Margaret Whitman Pavilion offer an abundance of natural light and sweeping views with floor to ceiling glass walls. The site is a mosaic of living forests and gardens - the perfect location for your wedding photography.

Whether you are planning an intimate gathering or an elaborate reception, our wedding packages have been specifically designed to ensure ease in the planning process. Showcasing local produce within a 100km radius of Canberra, our menus are unique and executed to perfection.

Our team will assist in every step of your special day.





# **MARGARET WHITLAM PAVILION**

The Margaret Whitlam Pavilion is a spectacular, architecturally designed venue with floor-to-ceiling glass, and a private balcony with breathtaking views. Featuring stylish design with arching walls, subtle lighting and a steeple ceiling, this venue is perfect for small intimate gatherings, weddings, corporate functions and product launches.

Venue hire including security (reception only) for the duration of the event Onsite parking for your guests – complimentary at the Pavilion Bump in and out prior to event start and post conclusion time (please discuss with your event manager) Professional wait staff

Current menu prices are valid until 28 February 2021. For all events post this date, please allow a price increase of approximately 3%. All quoted prices are inclusive of GST.

Please note, package prices increase 10% Sunday and 15% Public Holidays.





## **VILLAGE CENTRE**

At the heart of the Arboretum is the Village Centre, an award-winning architecturally designed building featuring soaring ceilings inspired by the fronds of the nearby Chilean wine palm forest.

Designed to work in harmony with the surrounding forests, the Village Centre is filled with natural light, with spans of glass windows giving uninterrupted panoramic views across Lake Burley Griffin and Canberra.

The diversity of the space provides for a variety of flexible settings that can be tailored to the needs of each event, large or small.

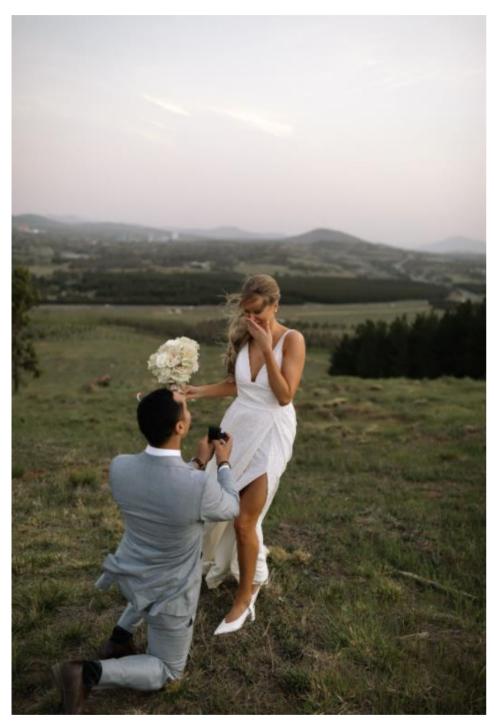
Wedding receptions, award nights and corporate events have all been celebrated in style in the Village Centre.

The Village Centre is available for after hour events from 6pm, Monday to Sunday.

Venue hire including security for the duration of the event Canapés and refreshments served for you and your bridal party Onsite parking for your guests – complimentary after 4pm Private bridal party room Bump in and out prior to event start and post conclusion time (please discuss with your event manager) Professional wait staff White table linen and white napkins Personalised menus for the table Wedding cake table and knife Crockery, cutlery and glassware

Current menu prices are valid until 28 February 2021. For all events post this date, please allow a price increase of approximately 3%. All quoted prices are inclusive of GST.

Please note, package prices increase 10% Sunday and 15% Public Holidays.



Credit: Keepsakephoto

## **BONSAI WEDDING PACKAGE**

minimum 100 guests

Monday to Friday \$190 per adult Saturday and Sunday \$200 per adult

#### Menu Tasting | Before your wedding day

An exclusive group menu tasting for the couple including food and wine

#### Venue

Six hour venue hire of the Village Centre Two hour venue hire of the Margaret Whitlam Pavilion for ceremony Terrace Room as bridal party

#### l do's

Seating for up to 60 guests Signing table with white linen and 2 chairs Local gourmet food hamper for the bridal party during the photography session

#### Pre Dinner Drinks on the South Deck

Five hour Local beverage package commences Cocktail served upon arrival Chefs selection of three canapés Charcuterie grazing station upon arrival Lawns games including croquet, bocce and giant jenga

#### **Reception in the Village Centre**

Inhouse lighting package Five hour Local beverage package continues Your choice of either a shared style or alternate drop plated menu Two entrée selections Two main courses and two side dish selections One plated dessert Freshly brewed coffee, assorted teas, herbal infusions and chocolates Wedding cake cut and served on platters

#### Unwind

One nights accommodation for the couple in a King Bed with Balcony Room at Hyatt Hotel Canberra, inclusive of breakfast for two, 12pm late check out and self-parking. Conditions apply.



Credit: Jenny Wu Photography

## **CORK OAKS WEDDING PACKAGE**

minimum 100 guests

Monday to Friday \$165 per adult Saturday and Sunday \$170 per adult

Menu Tasting | Before your wedding day An exclusive group menu tasting for the couple including food and wine

#### Venue

Six hour venue hire of the Village Centre Two hour venue hire of the Margaret Whitlam Pavilion for ceremony

#### l do's

Seating for up to 60 guests Signing table with white linen and 2 chairs

#### Pre Dinner Drinks on the South Deck

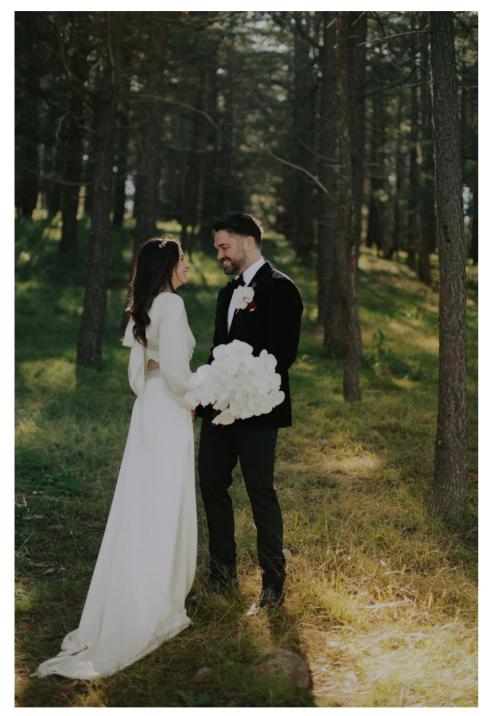
Five hour Chain of Fire beverage package commences Chefs selection of three canapés Lawns games including croquet, bocce and giant jenga

#### **Reception in the Village Centre**

Inhouse lighting package Five hour Chain of Fire beverage package continues Three Course Dinner Two entrée selections Two main courses One plated dessert Freshly brewed coffee, assorted teas, herbal infusions and chocolates Wedding cake cut and served on platters

#### Unwind

One nights accommodation for the couple in a King Bed with Balcony Room at Hyatt Hotel Canberra, inclusive of breakfast for two, 12pm late check out and self-parking. Conditions apply.



## HIMILAYAN WEDDING PACKAGE

minimum 100 guests

Monday to Friday \$145 per adult Saturday and Sunday \$150 per adult

**Venue** Six hour venue hire of the Village Centre

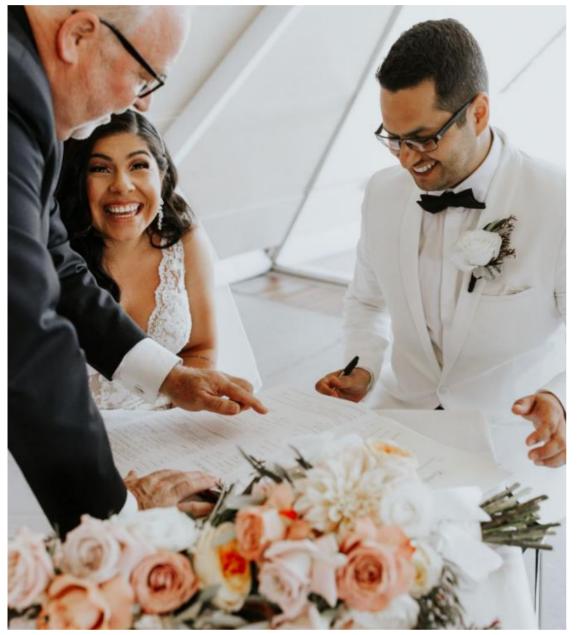
#### Pre Dinner Drinks on the South Deck

Five hour Growers Gate beverage package commences Chefs selection of three canapés

#### **Reception in the Village Centre**

Inhouse lighting package Five hour Growers Gate beverage package continues Two Course Dinner Two entrées and two main courses OR Two main courses and one plated dessert Freshly brewed coffee, assorted teas, herbal infusions and chocolates Your wedding cake served on platters

Credit: Dan O'Day Photography



### PAVILION COCKTAIL PACKAGE 60 adults

Monday to Friday \$120 per adult Saturday and Sunday \$130 per adult

#### Venue

Four hour venue hire of the Margaret Whitlam Pavilion (includes  $\frac{1}{2}$  hour pre event setup and  $\frac{1}{2}$  hour post event pack down)

#### **Reception in the Margaret Whitlam Pavilion**

Three hour Growers Gate beverage package Three hour canape package 8 savoury canapés 2 substantial canapés 1 dessert canapé

AV Package – One handheld microphone, inhouse speakers, lectern stand

Credit: Jenny Wu Photography



### CEREMONY PACKAGE maximum 120 guests

Flat Rate - \$1500

#### Venue

Two hour venue hire of the Margaret Whitlam Pavilion

#### l do's

Seating for up to 62 guests Signing table with white linen and 2 chairs 12 metre ivory aisle carpet

AV Package – One handheld microphone, inhouse speakers, lectern stand

#### **Ceremony Times:**

9am to 11am 12pm to 2pm 3.30pm to 6.30pm\*

\*The late afternoon session is available to clients of whom booked both a wedding ceremony and reception with Ginger Catering.

Credit: Across the Forest



Credit: Alex Pasquali Photography

## CANAPÉS

Spoons + Oysters South Coast rock oysters served Natural Herb + habaneros oil Native finger lime GF Chorizo vinaigrette + lemon Ingelara Farm pumpkin + gorgonzola gnocchi, sage + cashew crust V

Charred green bean + almond salad, smoked labneh + lemon GF V

Maple smoked rainbow trout, miso custard, cucumber + yuzu sesame

#### **Croutons + Tartlets**

Beef tartare, Ingelara Farm potato crisp, smoked aioli + dill GF, DF

Smoked Snowy Mountains trout mousse, mini waffle, chives, crème fraîche GF

Wattleseed roasted beetroot + green goddess nut butter, flaxseed wafer GF V

Seared bonito, olive tapenade, shaved brussel sprout + pickled raddish, rye sourdough crouton DF

Open mini reuben; pastrami, sauerkraut, pickled red cabbage, wholegrain mustard, mayonnaise, bread + butter pickled cucumber + Gruyère on rye crouton



Credit: Alex Pasquali Photography

## CANAPÉS

#### **Skewers + Balls**

Nori cigars filled with green tea smoked salmon, cucumber, kewpie + black sesame

GF, DF Coconut + lime leaf crusted prawns, Thai dipping sauce GF Korean style BBQ beef skirt skewers, fried onion + sesame crumb, soy + wasabi dipping sauce DF Murringo honey glazed haloumi, cracked pink pepper, red onion + charred capsicum GF V Chicken Malai skewer, tamarind + date chutney GF

Shredded lamb shoulder croquettes, baba ghanoush + mint raita GF Wood roasted apple, pork jus glaze + chicharron crumb GF

#### Substantial Canapés

Char sui pork tempeh bao; pickled carrot, coriander, siracha kewpie + fried onion

Lamb kofta, harissa yoghurt, crushed pistachio + hibiscus dust GF

Popcorn chicken box, Sancho pepper + wakame salt GF Kangaroo, pepper berry + glazed red cabbage spring roll + fermented cabbage mayonnaise DF

Squid ink empanada filled with chorizo + black bean adobo sauce + chimichurri Ginger's Pad Thai; chicken, Greendale Farm egg, beans sprouts, carrot, snow peas, shallot + roasted peanuts

Black bean + spinach burger, Udder Delights aged cheddar, wilted kale salad, Allsun Farm tomato chutney, smoked Ingelara Farm garlic aioli on Sonoma bakery mini milk bun V

Boxgum beef mini burger, Udder Delights brie, caramelised onion, Ingelara Farm garlic aioli, tomato + baby spinach, Sonoma Bakery mini milk bun

gf - gluten free df - dairy free v - vegetarian



## ENTRÉE

Lamb backstrap, spiced almond crust, Ingelara Farm green garlic + pea puree, smoked labneh, herb oil + Urban Farm micro mint GF

Poached squid, snow pea + celery salad, yuzu kosho 'green' juice, sunflower oil + Urban Farm micro sunflower GF DF

Seared duck breast, carrot + blood orange puree, charred spring onion + umeboshi vinaigrette GF

Beetroot carpaccio, creamed kefir, pickled strawberries + charred radicchio, nasturtium V

Teriyaki chicken, purple cabbage, Granny Smith Apple + edamame slaw, Allsun Farm sugar snaps + radish, toasted sesame mayonnaise + wasabi cracker DF

Skipjack tuna tartare, caper berry, yuzu mayonnaise, pickled shiitake, baby cos + crispy fish skin GF, DF

Charred avocado, Allsun Farm herb chimichurri, pea tendrils, pickled baby onion, sheep's milk yoghurt, smoked chilli salt + black sesame tuille V GF

Grilled prawn, mint, green papaya + Thai basil salad, nuoc cham dressing in Greendale Farm egg net DF

Credit: Tess Godkin Photography



Credit: Tess Godkin Photography

## MAIN

Chargrilled beef fillet (MR), brown butter potato mash, asparagus, caper + raisin vinaigrette, pepper jus GF

Herb + mustard crusted kangaroo loin, cauliflower puree, pepper berry spiced baby carrots + coriander oil GF

Lightly cured + seared bonito, green jus, roasted + shaved Brussels sprouts, toasted sesame + nori crumb DF

Sautéed king brown + Portobello mushroom, baby spinach, Polenta cacio e pepe, charred spring onion + gremolata V GF

Chargrilled margarita chicken, black bean frijoles, jalapeño dressing, strawberry, watermelon + mint salsa GF

Coffee roasted baby beetroot, shaved broccoli, green bean + warm quinoa salad, soft herbs, lemon vinaigrette + toasted almond cream V

Char sui pork, Allsun Farm savoy cabbage + mung bean pancake, sesame greens, sticky pork reduction DF

Roasted red snapper, lightly pickled mustard greens, capers, steamed rice, preserved lime butter + herb salad GF



#### Credit: Tess Godkin Photography

## DESSERT

Ruby grapefruit meringue tart, lemon thyme crème Anglaise, torched segments, praline cremeux

Hibiscus cheesecake, blueberry compote, macadamia crumble + lime meringue shards GF

Goats milk + sorrel mouse, beet gel, beet sponge, white chocolate tuille, micro red vein sorrel

Orange chiffon cake, mandarin mint salad, mandarin gel, pistachio cream, candied zest

Yuzu panna cotta, matcha shortbread, sesame praline powder, raspberry salsa (DF on request)

Assam tea + milk chocolate cake, walnut + chai crumble GF

Strawberry + elderflower; strawberry mouse, elderflower jelly, macerated strawberry, lemon meringue, almond sponge + spring flowers GF

Salted caramel tart, Belgian chocolate sauce, whipped mascarpone + candied orange





## TEENAGERS (13 – 17 years )

#### \$99.00 per teen

Inclusive of the food menu served to adults and a non-alcoholic beverage package

## **CHILDRENS MENU**

(2 - 12 years )

### \$50.00 per child

Inclusive of one plated main course and dessert with soft drink, juices and chilled water

#### Main Course

Please select one of the following

Lightly battered fish pieces, fries + homemade tartare sauce Crumbed chicken, fries + tomato sauce Penne with Napoli + shaved Parmesan (v)

### Dessert

Please select one of the following

Vanilla ice-cream + chocolate topping Banana split, vanilla ice-cream + chocolate sauce





## THE DRINKS

### Growers Gate Package

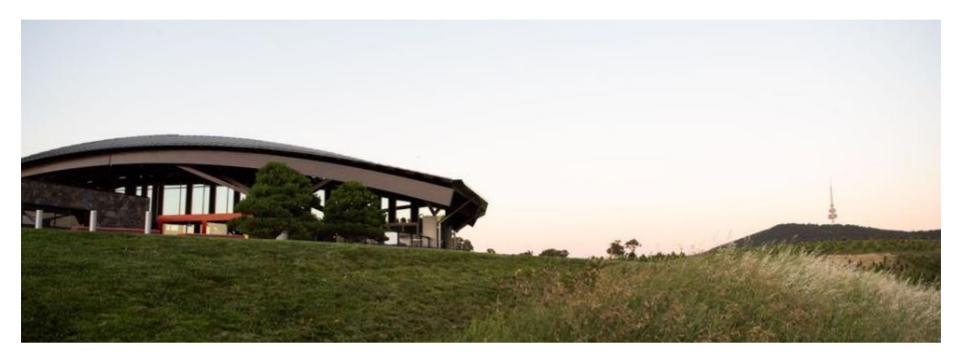
NV Sparkling Chardonnay, Growers Gate, SA 2019 Sauvignon Blanc, Growers Gate, SA 2018 Shiraz, Growers Gate, SA James Squire 150 Lashes Pale Ale Capital Coast Ale James Boags Light 5 Seeds Apple Cider Soft Drinks and Assorted Juice

### Chain of Fire Package

NV Brut Cuvee, Chain of Fire, SE Australia 2018 Sauvignon Blanc Semillon, Chain of Fire, WA 2017 Pinot Noir, Chain of Fire, VIC James Squire 150 Lashes Pale Ale Capital Coast Ale James Boags Light 5 Seeds Apple Cider Soft Drinks and Assorted Juice

### Local Package

NV Duet Pinot Noir Chardonnay, Gallagher, Canberra Region 2018 Pinot Grigio, Lerida Estate, Canberra Region 2014 Sauvignon Blanc, Gallagher, Canberra Region 2016 Shiraz, Gallagher, Canberra Region 2017 Merlot, Long Rail Gully, Canberra Region James Squire 150 Lashes Pale Ale Capital Coast Ale James Boags Light 5 Seeds Apple Cider Soft Drinks and Assorted Juice



## **VENUE CAPACITY**

Room	Capacity							
	Theatre	Cocktail	Banquet Rounds	Class Room	Cabaret	U Shape	Board Room	Hollow Square
Village Centre	500	500	500	-	500	-	-	-
Margaret Whitlam Pavilion	60	60	-	60	56	56 (4 x tables of 14)	34	40
Terrace Room	30	30 Indoors only	-	-	-	24	25	30
<b>Terrace Room</b> + Discovery garden	-	120 indoors & outdoors	-	-	-	-	-	-
Ginger at the Arboretum Restaurant	-	-	120	-	96	-	-	-

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