



## 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

## **I 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

## **I 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: Jenny Wu 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 ½ hour pre event setup and ½ 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



## **CEREMONY PACKAGE**

**maximum 120 guests**

**Flat Rate - \$1500**

### **Venue**

Two hour venue hire of the Margaret Whitlam Pavilion

### **I 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: 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



Credit: Tess Godkin Photography

## 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

## 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  
tulle, 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
Terrace Room + Discovery garden	-	120 indoors & outdoors	-	-	-	-	-	-
Ginger at the Arboretum Restaurant	-	-	120	-	96	-	-	-

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