



**COCKTAIL PACKAGE 2021**



Thank you for considering the National Arboretum of Canberra for your upcoming event.

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.

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 event.





# 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**

Monday to Thursday – full day - \$906

Monday to Thursday – half day (4 hours) - \$604

Monday to Thursday – 5pm to midnight - \$884

Friday to Sunday – full day - \$1112

Friday to Sunday – half day (4 hours) - \$740

Friday to Sunday – 5pm to midnight - \$1484

*\*Venue Hire for Winter months are discounted*



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 architectural design 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, corporate events and school formals have all been celebrated in style in the Village Centre.

The Village Centre is available for early events from 6am, Monday to Sunday. Please note – events must conclude by 8.30am prior to the Village Centre re-opening to the public at 9am.

## **Venue Hire**

Monday to Thursday – 5pm to midnight - \$1741

\*Friday to Sunday– 5pm to midnight - \$2163

## **Add Bonsai**

Monday to Thursday – 5pm to midnight - \$568

\*Friday to Sunday– 5pm to midnight - \$738

Minimum 100 standing guests

Maximum 900 standing guests







Credit: Alex Pasquali Photography

# SAVOURY CANAPÉS

## **Spoons + Oysters**

South Coast rock oysters served

Natural, or

Herb + habaneros oil, or

Native finger lime GF, or

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 radish,  
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

## SAVOURY 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

Korean style BBQ beef skirt skewers, fried onion + sesame crumb,  
soy + wasabi dipping sauce

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

**substantial canapes are inclusive of the three hour canape package price and can be added to your package as requested, please discuss with your event manager**

Char sui pork 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

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 DF

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





## DESSERT CANAPÉS

### Sweet

Selection of house made macarons including salted caramel, passionfruit, raspberry + blood orange GF

Baileys + chocolate bonbons GF

Ruby chocolate + strawberry tartlets GF

Gin + tonic 'soft serve'; Canberra Distillery gin + tonic jelly, lime marshmallow, tuille cone GF

Orange olive oil cakes, whipped crème fraîche + candied orange peel GF

Valrhona chocolate + hazelnut meringue torte GF

Alfajores dulce de leche + raspberry



# 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

**2 hrs - \$30**

**3 hrs - \$35**

**4 hrs - \$40**

**5 hrs - \$45**

## 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

**2 hrs - \$35**

**3 hrs - \$40**

**4 hrs - \$45**

**5 hrs - \$50**

## 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

**2 hrs - \$40**

**3 hrs - \$45**

**4 hrs - \$50**

**5 hrs - \$55**





## CANAPÉ PRICING

**1 hour - \$39 per person**

6 savoury

**2 hour - \$45 per person**

8 savoury

**3 hour - \$55 per person**

8 savoury

2 substantial

2 sweet

### Special Meal Requirements

Our menus have been designed to provide alternative options for vegetarians, vegans, gluten free/coeliac, dairy/lactose free and nut free guests at no additional charge.

All other dietary requirements which require a special meal prepared will incur a \$30.00 per person charge.

Ginger Catering takes all precautionary steps to ensure dietary, religious and allergen requirements are met, however Ginger Catering cannot guarantee that allergens will not be present in selected and/or provided food. Any additional dietary requirements requested at the event itself will be charged accordingly as per your final menu selections being served.

### Other Information

Venue hire 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

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Please note, food and beverage prices increase 10% Sunday and 15% Public Holiday





## 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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