

# WEDDINGS

*by*

# GINGER

*Spring Summer 2023 - 2024*











*our people . our produce . our passion*



THE GINGER GROUP

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 Whitlam 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.

As the proud catering team at the National Arboretum Canberra, The Ginger Group is committed to providing premium paddock-to-plate event experiences in a way that is fair to farmers, families and the future. Our menus and service standards reflect our passion for catering and hospitality, delivering you an experience that is unique and executed to perfection.

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



# Margaret Whittam Pavilion

The Margaret Whittam 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 wedding ceremonies, cocktail receptions, intimate seated receptions and engagement parties.











Photo: Corinna and Dylan

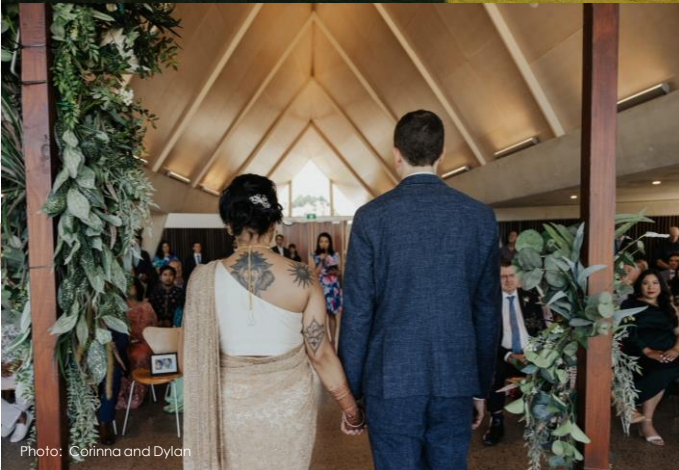


Photo: Corinna and Dylan



Photo: Corinna and Dylan

## Ceremony Package

maximum 120 guests  
Flat Rate - \$1659

### Venue

Two hour venue hire of the Margaret Whitlam Pavilion

### I do's

Seating for up to 80 guests  
Signing table with white linen and 2 chairs

### AV Inclusions

One handheld microphone, inhouse speakers, lectern stand

### Ceremony Times

#### Daylight Savings

10am to 12pm  
1pm to 3pm  
4pm to 6pm\*

#### Standard Time

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

\*The late afternoon sessions are available to clients of whom booked both a wedding ceremony and reception with The Ginger Group.

Photo: Anine and Lyndon



## Pavilion Cocktail Package

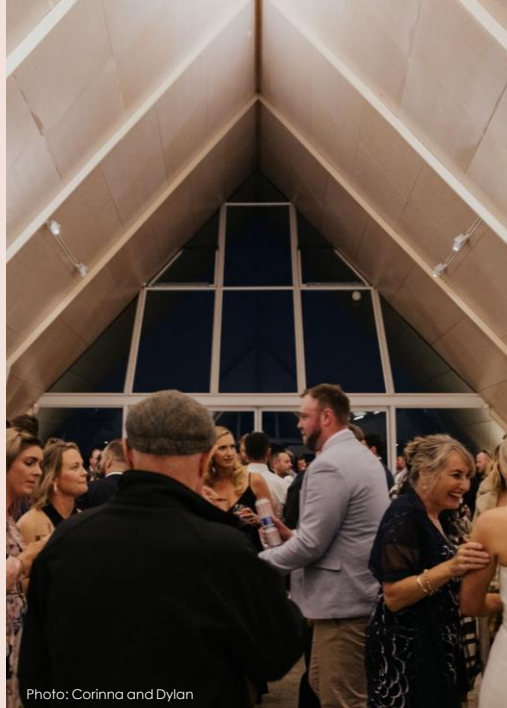
minimum 50 adults | maximum 120 guests  
Monday to Friday \$190 per adult  
Saturday + Sunday \$210 per adult

### Venue

Five-hour venue hire of the Margaret Whitlam Pavilion, including security for the duration of the event  
Bump in and out prior to the event start and post-conclusion time (please discuss timings with your event manager)  
Complimentary onsite parking for your guests  
Furniture and setup according to your preference  
White table linen  
Professional wait staff  
Wedding cake table and knife  
Crockery, cutlery and glassware  
Lectern and microphone for speeches

### Reception

Five-hour Chain of Fire beverage package  
Charcuterie grazing station upon arrival  
Your selection of four savoury canapés – 8 pieces per person  
Your selection of two substantial canapés  
Your choice between a paella station or burger bar  
Your selection of two sweet canapés  
Wedding cake cut and served on platters







## Pavilion Styling Packages

Beautiful styling packages created by our collaborators, Show Pony Events, which have been designed especially for the Margaret Whitlam Pavilion to enhance the space and create a beautiful layout for your wedding day.

Speak with your event manager for the full lookbook of options.

### **Spring Summer Ceremony Styling - \$1,750**

- White barred altar backdrop with silk florals
- Signing table with linen tub chairs
- 28 white Tiffany chairs
- 2 cocktail tables

### **Spring Summer Reception Styling - \$2,750**

- 4 marble + gold cocktail tables with stools
- 2 lounge pod areas made up of velvet sofas, armchairs and tub chairs with coffee tables and soft furnishings
- Balcony seating of cane armchairs and side tables

### **Autumn Winter Ceremony Styling - \$1,750**

- Timber arbour with draping and fresh native greenery
- Rattan aisle runner
- High table signing table with fresh gum arrangement
- 28 wooden chairs and two rows of bench seating
- Fresh gum aisle arrangements

### **Autumn Winter Reception Styling - \$2,650**

- 4 wooden cocktail tables with stools
- 2 lounge pod areas made up of leather sofas, armchairs and ottomans with coffee tables and soft furnishings and fresh natives
- Balcony furnishing of wine barrels and wooden cocktail tables

Above are indicative costs. Please get in touch with Show Pony Events for formal quotes on 1800 096 634 or [events@showponyevents.com](mailto:events@showponyevents.com).





## 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.

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









## Village Centre Wedding Reception Packages

Minimum 100 adults

All Village Centre wedding reception packages include the following:

Five-hour venue hire of the Village Centre, including security for the duration of the event

Bump in and out prior to the event start and post-conclusion time

(please discuss timings with your event manager)

Onsite parking for your guests – complimentary after 4pm

Canapés and refreshments will be served for you and your bridal party upon arrival at the reception

Private bridal party room in the Bugang Room

In-house lighting package

Professional wait staff

Furniture and set up according to your preference

White table linen and white napkins

Personalised menus for the table

Wedding cake table and knife

Freshly brewed coffee, assorted teas and herbal infusions

Wedding cake cut and served on platters

Crockery, cutlery and glassware

Lectern and microphone for speeches

Lawns games for pre-dinner drinks

An exclusive seasonal group menu tasting for the couple prior to your wedding day\*

Current menu prices are valid until 29 February 2024. 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 15% on Public Holidays.

\*should you not be able to attend the group menu tasting, you are able to reschedule at your expense



## Bonsai Package

Monday to Friday \$195 per adult  
Saturday + Sunday \$215 per adult

### Reception

Five-hour local beverage package  
Cocktail served upon arrival  
Chefs selection of three canapés  
Charcuterie grazing station upon arrival  
Three course dinner including the below;  
Your choice of two entrée selections served alternating  
Your choice of two main course selections served alternating  
Your choice of two side dish selections  
Your choice of one plated dessert or three dessert canapés served to a station  
Wedding cake served on platters

### Accommodation

One night stay in a one-bedroom suite at the Burberry Hotel for your wedding night

## Cork Oaks Package

Monday to Friday \$170 per adult  
Saturday + Sunday \$190 per adult

### Reception

Five-hour Chain of Fire beverage package  
Chefs selection of three canapés on arrival  
Three-course dinner including the below;  
Your choice of two entrée selections served alternating  
Your choice of two main course selections served alternating  
Your choice of one plated dessert or three dessert canapés served to a station  
Wedding cake cut and served on platters



Photo: Corinna and Dylan

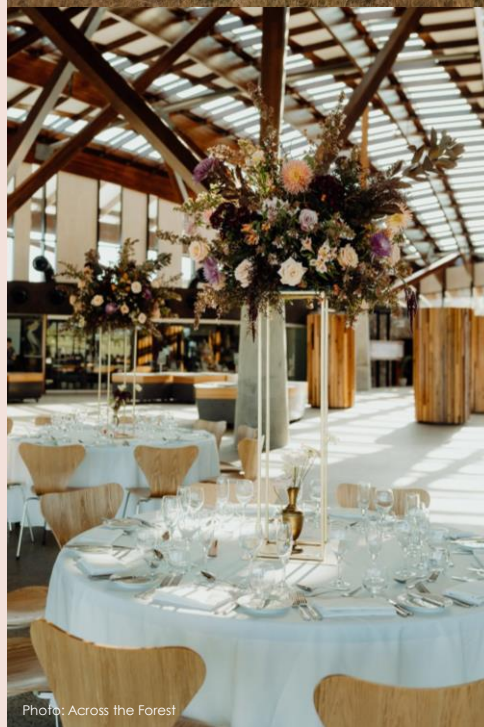


Photo: Across the Forest



Photo: Jenny Wu





Photo: Keepsakephoto by the Keffes



Photo: Bel Cambridge

## *Winter Wedding Package*

Monday to Friday \$165 per adult

Saturday and Sunday \$185 per adult

Available June to August

### **Reception**

Five-hour Chain of Fire beverage package

Mulled wine station on arrival

Chefs selection of three canapés for pre-dinner drinks

Three-Course Family Style Dinner

Charcuterie platters served to the centre of guest tables

Your selection of two winter mains to be served shared style to guest tables

Your selection of two side dishes to be served to guest tables

Three dessert canapés served to a station

Freshly brewed coffee, assorted teas, herbal infusions + hot chocolate station

Wedding cake cut and served on platters

### **Add on**

Discounted Margaret Whitlam Pavilion Ceremony - \$1400 flat rate



# Forest Spaces

The National Arboretum Canberra is home to 94 forests of rare, endangered and symbolic trees from Australia and around the world. Based on a "100 Forests, 100 Gardens" theme, the unique landscape includes species from over 100 different countries and is designed to provide an immersive experience for visitors walking through the forests.

All our forests provide the perfect backdrop for your bridal portraits and the Cork Oaks forest and Dairy Farmers Hill are ideal for wedding ceremonies





# Forest Wedding Ceremonies

## **Flat Rate - \$377**

Two hour hire, including your setup and pack down  
\$151 per hour thereafter

## **Dairy Farmers Hill**

The lookout at Dairy Farmers Hill offers spectacular 360 degree views over Canberra and beyond. The Arboretum's iconic eagle sculpture, Nest III, and the Armillary Sphere Sundial sits at the top of Dairy Farmers Hill.

The lookout stunning views, circular platform with engraved handrails and wooden bench seats also make Dairy Farmers Hill a wonderful casual picnic setting.

Wheelchair-accessible via a short gravel path, limited wheelchair car parking available.

## **Cork Oaks Forest**

A special forest in the Arboretum.

The first cork oak seedlings planted at the Arboretum site in 1917 were propagated from acorns sent to Charles Weston at the Yarralumla Nursery by Walter Burley Griffin. These were sourced from the Royal Botanic Gardens in Melbourne. More acorns were collected from the Public Gardens in Kyneton, Victoria and seedlings were also raised from acorns collected on Campbell's property at Duntroon.

In 1979, ACT Forests did a stripping which yielded 10 tonne of cork and this was used by potters and model railway enthusiasts. Manuel Silva and Manuel Graca, two cousins from Ponte Des Sor in Portugal's cork-growing region, were brought to Canberra in 2001 by the Portuguese cork company, Amarin. They demonstrated cork stripping at Glenloch Cork Oak Plantation and received much media attention. In November 2005, three Portuguese – Australian men were commissioned by ACT Forests to strip cork over a two-week period and the harvest was sold to plant nurseries for growing orchids.



Photo: Bel Cambridge





## *What you need to know about outdoor venues*

Exclusive use of forest spaces cannot be guaranteed as the venue is open to the public. Unfortunately, we don't have the capacity to signpost forest hire events.

Hire does not include an Event Coordinator to be onsite on the day of your wedding ceremony.

No offsite beverages or catering are permitted without prior approval.

We strongly recommend that you also book a wet-weather backup venue. Subject to availability, The Margaret Whitlam Pavilion is available subject to its availability. Additional venue fees apply to use this space.

Event infrastructure or external suppliers are not permitted without prior approval. There are some venue restrictions, such as no items are permitted to be fixed to any walls, trees or fixtures. Due to the irrigation systems in place to protect our plantation, no structures are allowed on site as the earth cannot be penetrated.

No glitter, rice, confetti, or rose petals. No fires.

All rubbish must be taken with you.

There are up to 10 - 20 (there are only 13 at DFH, up to 10 at Cork Oak, and 20 at Himalayan Cedar carparks) spaces however, as this is a public venue, we cannot guarantee spaces will already be taken up by the public. We highly recommend hiring a bus for guest transportation.





# The Menu

The following menu is valid until 29 February 2024. For all events past this date please allow for seasonal changes



# Savoury Canapés

## Cold

Confit duck tartlet, blackberry glaze gf df

Sugar-cured beef, horseradish, toast, fried sage gf df

Venison nori roll, pickled onions, wasabi mayonnaise gf df

Citrus cured crab croûton, celeriac remoulade gf df

Chicken liver mushroom pâté, toasted brioche

Zucchini avocado rolls, mint, cashew ve gf

Sesame-crusted tuna tataki, ginger, pickled melon gf df

Potato galette, black garlic aioli, chorizo crumb, lemon + chervil gf

Peking duck crêpes, hoisin dressing gf df

Vietnamese rice paper rolls, shiitake mushroom + tofu ve

## Warm

Emmenthal profiterole, porcini mushroom + chive cream v

Zucchini blossoms filled with ricotta, lemon + toasted pine nuts v gf

Seared scallops in the shell, ginger, lemongrass gf df

Charred beef fillet, red onion + capsicum skewer, chimichurri dipping sauce gf df

Steamed bao bun Korean BBQ pork, coriander, chilli, sesame, cashew gf df

Lime chilli chicken + pickled daikon skewer gf df

Sweet potato falafel, sunflower hummus ve

gf = gluten free

df = dairy free

v = vegetarian

ve = vegan







## *Substantial Canapés*

Applewood smoked lamb cutlet, tomato chutney gf df

Beer battered flathead, shoestring fries, preserved lemon, tartare gf df

Porcini mushroom risotto, parmesan wafers v

Artichoke, spinach, ricotta + lemon ravioli v

Pumpkin, caramelised onion, lemon thyme + goats cheese tart v

Shaved leg ham, preserved lemon, confit leek, crunchy cos, toasted caraway aioli on mini charcoal burger bun df

Classic Chicken biryani with aged saffron basmati rice gf df

Moules Marinières mussels in a half shell with dill, capers + lemon gf df

Roasted mushroom cups, grilled asparagus tips ve

Popcorn prawns, spicy yuzu mayonnaise gf df

gf = gluten free    df = dairy free    v = vegetarian    ve = vegan





## Entrée

Jasmine tea smoked duck breast, plum sauce, cucumber, bean shoot + shallot salad gf df

Beef tataki, potato chips, rocket, radish, white anchovy dressing gf df

Chargrilled calamari, crispy chorizo, aioli, shaved fennel, witlof + smoked tomato vinaigrette gf df

Persian spiced quail, compressed watermelon + feta gf

Tiger prawns, avocado, tomato + crunchy cos cocktail gf df

Smoked mountain trout, heirloom beets, orange vinaigrette, whipped crème fraîche, toasted poppy seed + micro cress gf

Vegan asparagus, pickled fennel, orange, rocket salad, pistachio, maple dressing ve

Goat cheese + caramelised onion tartlet, asparagus salad v

gf = gluten free   df = dairy free   v = vegetarian   ve = vegan



## Main

Char siu spatchcock, five spice rice, pickled carrot + radish salad gf df

Peter Conistis' eggplant scallop taramasalata moussaka gf df

Balinese style grilled pork fillet, rice noodles + macadamia salad, lime, sweet soy dressing gf df

Chargrilled lamb backstrap, Agresto sauce, summer white bean ragu gf df

Poached market fish fillets, saffron beurre blanc, baby potatoes, dill gf

Black satin chicken breast, shiitake mushrooms, sesame + ginger dressing, nori speckled rice gf df

Vegan mushroom pithivier, baby carrots, carrot top + almond pesto ve

Peppered beef fillet, cannellini white bean, herbed asparagus, mustard sauce gf df

## Sides

add on for \$4 per person, per side

Steamed spring greens - broccolini, spinach, snow peas, beans, toasted sesame seed + furikake ve gf

Southern Harvest garden salad heirloom tomatoes, carrots, cucumber, capsicum + mixed leaves with green goddess dressing ve gf

Roasted Ingelara Dutch Cream potatoes with rosemary sea salt + Parmesan shavings gf

gf = gluten free df = dairy free v = vegetarian ve = vegan







## Plated Dessert

Summer Peach, raspberry, vanilla, almond cake, Sauternes jelly gf df

Saffron roasted apricots, tamarind pannacotta gf df

Toasted coconut crème caramel tart, lychees, fresh lime syrup gf

Strawberry jelly, mango vanilla bean trifle, passionfruit anglaise gf

Chamomile + Murring honey bavarois, summer berries, candied pistachio gf df

Mango white chocolate crème brûlée, caramel glazed pineapple, Vietnamese mint gf

Sangria poached pear, leatherwood honey mousse gf

Sugar plum in a black pepper, cardamom, cinnamon tart with toasted marzipan meringue gf df

## Sweet Canapés

Summer fruit + vanilla custard mille feuille tartlet

Mini Mr Curly lemon curd, poached rhubarb in a cornetto

Pistachio + rose petal macaron gf

Matcha cream mini éclair, freeze-dried raspberry powder

Hazelnut dacquoise, feuilletine crunch, hazelnut ganache gf

Passionfruit pâté de fruits white chocolate mousse + pistachio gf

Chocolate ganache tartlet, mandarin sherbet gf

Lemon myrtle mini cheesecake, macadamia crumb gf

gf = gluten free   df = dairy free   v = vegetarian   ve = vegan



# Grazing Tables + Food Stations

Bespoke grazing stations and live stations are available on request

## **Cheese** - \$20 per person

Local artisan cheeses brie, vintage cheddar, soft blue, handmade lavosh, fennel roasted grapes, quince paste

## **Charcuterie + Cheese** - \$24 per person

A local + seasonal assortment of cold, cooked + cured meats, supported by a selection of cheeses, dips, spreads, tangy pickles, crackers, fresh fruit + vegetables

## **Paella** - \$20 per person

Bomba rice cooked in traditional Valencian style with prawns, chicken, chorizo, saffron gf df

## **Oyster Bar** - \$25 per person

Freshly shucked market fresh oysters from south coast regional NSW mignonette dressing, rye crisps gf df

## **Raw Bar** - \$30 per person

Hiramasu kingfish served with coriander infused ponzu, snapper white soy, tuna ceviche, tuna and kingfish Nori crisps with sesame dressing, salmon tartare, seared scallop with corn purée and mustard vinegar miso gf df

## **Slider Burger Bar** - \$25 per person

- Tonkatsu golden fried portobello mushroom, milk bun, Japanese mustard mayonnaise, crunchy slaw v
- Southern fried chicken, iceberg lettuce, jalapeno pickles, chipotle dressing, onion rings
- Chargrilled wagyu skirt steak sandwich, sundried tomato tapenade, aioli + radish pickle df

Food stations are available in conjunction with full catering packages. These are not available for selection on their own.

gf = gluten free

df = dairy free

v = vegetarian

ve = vegan







## Beverages

### Growers Gate Package

NV Sparkling Chardonnay, Growers Gate, SA

2022 Sauvignon Blanc, Growers Gate, SA

2021 Shiraz, Growers Gate, SA

Capital Brewing Co. Trail Ale

Capital Brewing Co. Coast Ale

Capital Brewing Co. Alc-less

Batlow Apple Cider

Soft Drinks and Assorted Juice

**2 hrs - \$39      3 hrs - \$44**

**4 hrs - \$49      5 hrs - \$54**

### Chain of Fire Package

NV Brut Cuvee, Chain of Fire, SE Australia

2021 Sauvignon Blanc Semillon, Chain of Fire, WA

2021 Pinot Noir, Chain of Fire, VIC

Capital Brewing Co. Trail Ale

Capital Brewing Co. Coast Ale

Capital Brewing Co. Alc-less

Batlow Apple Cider

Soft Drinks and Assorted Juice

**2 hrs - \$44      3 hrs - \$49**

**4 hrs - \$54      5 hrs - \$59**

### Local Package

NV Duet Pinot Noir Chardonnay, Gallagher, Canberra District

2022 Riesling, Nick O'Leary, Canberra District

2022 Rosé, Lerida Estate, Canberra District

2018 Shiraz, Gallagher, Canberra District

2021 Pinot Noir, Bourke Street, Canberra District

Capital Brewing Co. Trail Ale

Capital Brewing Co. Coast Ale

Capital Brewing Co. Alc-less

Batlow Apple Cider

Soft Drinks and Assorted Juice

**2 hrs - \$49      3 hrs - \$54**

**4 hrs - \$59      5 hrs - \$64**



## Cocktails

**\$20 per cocktail**

*Minimum serves apply based on your guest totals*

### **Lychee Martini**

Vodka, lychee, vermouth

### **Espresso Martini**

Vodka, Kahlua, espresso coffee

### **Watermelon Margarita**

Tequila, watermelon, lime, salt, mint

### **Aperol Spritz**

Aperol, prosecco, soda, orange

### **Ginger Mint**

Gin, iced peppermint tea, ginger, lime, cucumber

## Mocktails

**\$15 per mocktail**

*Minimum serves apply based on your guest totals*

### **Berry Burlesque**

Blackberry, lime, mint, ginger beer

### **Peppermint Spritz**

Iced peppermint tea, lime, mint, soda





# Duggee the Buggy

## Duggee Explorer - \$150

Make the transfer from the Margaret Whittlam Pavilion to Village Centre easy for your guests with your own private butler. Direct shuttle service back and forth between venues for a half hour duration.

## Duggee Adventure - \$300

As a new married couple, enjoy the private transportation around the Events Terrace Gardens\* to capture those snapshots with your bridal party. One hour duration.

\*access between venues including Village Centre, Margaret Whittlam Pavilion, Discovery Garden and Event Terrace. This does not include off road sites.

\*subject to change pending weather forecasts and accessibility

\*no off road areas can be taken – the buggy will drive you to the closest vantage point on a sealed surface







# ADDITIONAL INFORMATION

## **Additional Menu Items**

Side dishes - \$4.00 per person, per side dish selection

Children's meals (4-12 years old) - \$50.00 per child – main and dessert, plus beverages

Teenager meals (13-17 years old) - \$130.00 each – includes adult meals with non-alcoholic beverage package

Band and crew meals - \$50.00 per member (including soft beverages)

## **Pricing**

Minimum adult numbers apply to all packages, please refer to each package for details. Current menu prices are valid until 29 February 2024. For all events post this date, please allow a price increase of approximately 3%.

All quoted prices are inclusive of GST.

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

## **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. The Ginger Group takes all precautionary steps to ensure dietary, religious and allergen requirements are met, however The Ginger Group 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.

## **Tentative Bookings**

Tentative bookings will be held for a period of seven (7) days. After seven days The Ginger Group reserves the right to remove the booking. If we receive another enquiry, we will make every effort to contact you for the opportunity to confirm or release your hold.

## **Bookings**









Booking will only be accepted in writing, accompanied by a signed copy of the Terms and Conditions and a signed quote.

## **Bump in/out and Storage:**

There are strict bump in and out times for all functions. There are no storage facilities available onsite for any function equipment. Further information can be provided by your Event Manager.



# VENUE CAPACITY

	Theatre 	Cocktail 	Banquet Rounds 	Class Room 	Cabaret 	U Shape 	Board Room 	Hollow Square 
Village Centre	450	900	600	-	450	-	-	-
Margaret Whitlam Pavilion	80	120	60	30	48	33	30	30
Terrace Room	30	30 (indoors only)	-	-	-	24	25	30
Terrace Room + Discovery garden	-	120 (indoors and outdoors)	-	-	-	-	-	-
Ginger at the Arboretum Restaurant	-	-	120	-	96	-	-	-
Bugang Room	30	-	-	16	-	-	25	-
Amphitheatre	-	4000	-	-	-	-	-	-
Events Terrace	-	-	By Arrangement	-	-	-	-	-









THE GINGER GROUP  
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