



EVENTS

*with*

GINGER

*Autumn - Winter 2024*





*our people . our produce . our passion*



THE GINGER GROUP

Thank you for considering The Ginger Group at the National Arboretum of Canberra for your upcoming event.

The National Arboretum venues were built to showcase Canberra's key iconic destinations. Our venues, the Village Centre, Margaret Whitlam Pavilion and the Terrace Room 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.

As the proud catering team at the National Arboretum Canberra, The Ginger Group is committed to using locally sourced, sustainable and ethical produce from within our 100-mile food shed. 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 event.

# Venues



# 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. Breakfasts, award nights, corporate events, wedding receptions and school formals have all been celebrated in style in the Village Centre.

The Village Centre is available Monday – Sunday for out-of-business-hours events. The Village Centre is open daily between 9am – 4pm. Event bookings are able to take place prior to 8:30am and after 6pm.

Minimum spend for catering applies

Maximum 600 seated guests

Maximum 700 standing guests

Spaces within the Village Centre which are available during the day are;

## **Ginger at the Arboretum**

Located at the northern end of the Village Centre; this area boasts amazing views of Canberra below. Separated from the public area of the Village Centre by greenery and partitions, is the perfect venue for lunches, wakes, and morning + afternoon teas.

Maximum 120 seated guests

Maximum 300 standing guests

Minimum spend for catering applies

## **Bugang Room**

The Bugang Room is perfect for meetings and presentations. The bugang represents change - a metamorphosis from a grub to a beautiful free bogong moth – a long journey and the freedom to be renewed again. The bugang is an important part of the ecosystems for the Ngunnawal people. The bugang was an important source of protein for when Ngunnawal people hosted gatherings. Those gatherings were for when Ngunnawal invited their neighbours: Gundungarra, Yuin, Ngarigo and Wiradjuri mobs for important business to be conducted, including weddings. Much dancing and feasting on the many food sources across the Ngunnawal Nation were a highlight of these gatherings.

Endorsed by the United Ngunnawal Elders Council

## Venue Hire

Bookings for the Bugang Room are made directly through the National Arboretum Canberra via email [arboretum@act.gov.au](mailto:arboretum@act.gov.au)



### **Village Centre Venue Hire Inclusions**

Complimentary parking onsite for your attendees after 4pm

Disabled parking

VIP Parking – discuss with your event manager about location and signage

Toilets (Including disabled)

Cloaking (non-attended)

Room setup as discussed in advance with your Event Manager

Registration / Welcome desks at main entrance

Table linen including napkins – your choice of white or black

Cutlery and Glassware

Table numbers

Wooden easel with A1 clear Perspex backing for seating plans

Free Wifi

Your dedicated Events Manager to assist with planning and Operations Manager on the night itself

Professional wait staff

Bump in from 4pm and post conclusion time as arranged with your Event Manager

Complimentary use of the Bugang Room from 4pm

Complimentary use of the South Deck for any arrival drinks

Basic lighting

### **Additional items**

3 x projector screens \$100 per screen

Security and cleaners (an additional charge based on your total number of guests and duration of event)

In-house ambience lighting package \$450

### **What's not included:**

Additional AV - If you require microphones, PA system, monitors, projectors, up lighting, stage lighting please arrange through an external AV Company

A stage – Please contact an AV Company

Florists / Styling

*Please speak to your Event Manager if you would like a list of suppliers we have worked with, and we will be happy to assist.*

# 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 breakfasts, lunches, conferences and meetings, small intimate gatherings, weddings, corporate functions and product launches.

Maximum 120 standing guests

Maximum 60 table seating

Maximum 80 theatre style seating

Minimum spend for catering applies

## Venue Hire Inclusions

Complimentary parking onsite for your attendees with disabled parking

Toilets (Including disabled)

Cloaking (un-attended)

Room setup as discussed in advance with your Event Manager

Registration / Welcome desks at main entrance

Lectern

Tableware - including linen, cutlery, glassware and table numbers

Wooden easel with A1 clear Perspex backing for seating plans

Free wifi

Dedicated Events Manager to assist with planning

Professional wait staff

Bump in and post conclusion time as arranged with your Event Manager

## Additional items

PA system (1 speaker, 1 wireless microphone) - \$226

Security and cleaners (an additional charge based on your total number of guests and duration of event)

## What's not included:

Additional AV - If you require additional microphones, PA system, monitors, projectors, lighting, please arrange through an external AV Company

A stage - Please contact an AV Company

Florists / Styling

*Please speak to your Event Manager if you would like a list of suppliers we have worked with, and we will be happy to assist.*

# TERRACE ROOM

With an indoor-outdoor feel and unique interior design using natural materials, the Terrace Room is ideal for meetings, workshops and intimate events. The Terrace Room glass doors open to stunning views across the Amphitheatre and the Margaret Whitlam Pavilion. The room can be transformed into a functional outdoor space with the additional use of the beautiful adjacent [Canberra Discovery Garden](#).

Maximum 30 guests

Minimum spend for catering applies

## Venue Hire Inclusions

Room setup as discussed in advance with your Event Manager

Projector screen

Free wifi

Tableware - including linen, cutlery and glassware

A dedicated Events Manager to assist with planning

Professional wait staff

Bump in and post conclusion time as arranged with your Event Manager

## Additional items

Security and cleaners if applicable (an additional charge based on your total number of guests and duration of event)

## What's not included:

Additional AV - If you require projectors, microphones, PA system, monitors, lighting, please arrange through an external AV Company

Florists / Styling

*Please speak to your Event Manager if you would like a list of suppliers we have worked with, and we will be happy to assist.*





# VENUE HIRE RATE SCHEDULE









VILLAGE CENTRE	Pricing
Evening from 6pm to 12am	
Monday - Thursday	\$1,875.00
Friday - Sunday	\$2,389.00
Breakfast from 5am - 9am	
Monday - Friday	\$612.00
<i>Not available Saturday and Sunday</i>	
<b>Add Bonsai - after 5pm</b>	
Monday - Thursday	\$317.00
Friday - Sunday	\$409.00
GINGER AT THE ARBORETUM	
Monday - Thursday	\$612.00
Friday - Sunday	\$795.00
MARGARET WHITLAM PAVILION	
Day Time 8am to 5pm - full day	
Monday - Thursday	\$976.00
Friday - Sunday	\$1,198.00
Day Time 8am to 5pm - 4 hour	
Monday - Thursday	\$652.00
Friday - Sunday	\$800.00
Evening from 5pm to 12am	
Monday - Thursday	\$948.00
Friday - Sunday	\$1,596.00
Breakfast from 5am-9am	
Monday - Thursday	\$652.00
Friday - Sunday	\$800.00
TERRACE ROOM	
Day Time 8am to 5pm - full day	
Monday - Thursday	\$635.00
Friday - Sunday	\$831.00
Day Time 8am to 5pm - 4 hour	
Monday - Thursday	\$428.00
Friday - Sunday	\$480.00
Evening from 5pm to 12am	
Monday - Thursday	\$500.00
Friday - Sunday	\$708.00

Winter Venue Hire (1 June – 31 August) - 20% discount on venue hire





# 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	-	-	-	-	-

# Menu





Photo: Dando Photography

# BREAKFAST PACKAGES

## **Shared Breakfast**

**\$50.00 per person**

up to 4 hour duration\*

### **inclusive of**

Tea, coffee, juice and water

### **served on platters to guest tables**

Balzanelli smoked ham + Tilba cheddar cheese mini croissant (vegetarian options available)

Selection of house made Danish pastries v

Muesli, Greek yoghurt + house made fruit compote pots v gf

Platter of seasonal fresh fruits gf

## **Plated Breakfast**

**\$55.00 per person**

up to 4 hour duration\*

*available in the Village Centre only*

### **inclusive of**

Tea, coffee, juice and water

### **served on platters to guest tables**

Selection of house made Danish pastries v

Muesli, Greek yoghurt + house made fruit compote pots v gf

Platter of summer fresh fruits gf

### **please choose two dishes from below to be served alternatively**

Snowy Mountains smoked trout with preserved lemon cream cheese, pickled fennel, with soft poached eggs on toasted sourdough bread (gf + df available)

Waffles, apple + blueberry compote, cinnamon yoghurt, toasted almonds

Loaded brekkie burger with fried egg, crispy bacon, tomato chutney, aioli, seared haloumi + avocado on a milk bun (gf + df available)

Smashed avocado, with peas, feta, micro herbs + Gooda Creek mushrooms on toasted sourdough v (vegan available)

Ginger's Benedict soft poached eggs, double smoked ham, citrus hollandaise + native pepper berry on toasted Turkish bread (gf available)

*\*Village Centre bookings must be concluded by 8:30am, to open trade at 9am*

# DAY PACKAGES

## **Working Full Day \$85 per person**

8 hour duration *inclusive of;*

Continuous freshly brewed coffee, assorted teas, juice and chilled water

Notepads, pens and mints

Your selection of two morning tea items

Chefs selection of three sandwich fillings to be served at lunch (3 pieces per person)

Seasonal fruit platter served during lunch

Your selection of two afternoon tea items

## **Working Half Day \$65 per person**

4 hour duration *inclusive of;*

Continuous freshly brewed coffee, assorted teas, juice and chilled water

Notepads, pens and mints

Your selection of two morning tea or two afternoon tea items

Chefs selection of three sandwich fillings to be served at lunch (3 pieces per person)

Seasonal fruit platter served during lunch

Your selection of two afternoon tea items

## **Add-on items for both packages:**

Sweet \$7 per item per person

Savoury \$7 per item per person





# MORNING + AFTERNOON TEA

## Savoury

Pumpkin, spinach + feta mini quiche v

Boxgum Grazing ham + Tilba cheddar cheese mini quiche

Boxgum Grazing beef mini sausage roll with tomato chutney df

Gooda Creek mushroom + lentil mini pie with tomato chutney ve df

Boxgum Grazing beef + vegetable mini pie with tomato chutney df

Southern Harvest tomato + Tilba Cheddar cheese mini croissants v

Mini spinach, mushroom + roasted capsicum frittata v gf df

## Sweet

Frangipani Tart gf

Orange + polenta cake gf

Belgian chocolate brownie

Blueberry friand gf

Organic protein balls ve gf

Melting moment biscuits gf df

Chocolate chip biscuits

Anzac biscuits

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

# COCKTAIL PACKAGES

2 hour cocktail party - \$60 per person

Savoury canapés – your choice of 8 selections

3 hour cocktail party - \$85 per person

Savoury canapés – your choice of 8 selections

Substantial canapés - your choice of 2 selections

Sweet canapés – your choice of 2 selections

## Add on:

Delicatessen, Mezza or Paella Station \$25 per person

Extra Savory or sweet canape \$7 per item, per person

Extra Substantial canape \$7 per item, per person

## Savoury Canapés

Quail egg, chive mayonnaise + crispy prosciutto on crouton df

Oatcakes topped with smoked Snowy Mountains trout, horseradish cream + dill

Cured yellow fin tuna, lemon crème fraîche, fennel roasted grapes on baguette \*\*

Beef fillet bresaola, orange rosemary fig tapenade, smoked ricotta on crostini

XO scallops, sambal, spring onions, brown butter gf df \*\*

Mexican style lime ceviche kingfish on crisp tortillas with avocado gf df \*\*

Lemongrass coconut prawn satay, curry peanut dipping sauce gf df

Walnut toasts with fetta crumble + beetroot compote v

Tarrago Shadows of Blue with Beurre Bosc pickled pear on pecan scones v

Avocado gazpacho on corn bread v df

Greek beef fillet, red peppers + onion skewer with lemon garlic skordalia dipping sauce gf d

Vegan crispy polenta topped with muhammara + parsley vegan gf df \*\*

Pork + Granny Smith apple croquettes with honey mustard mayonnaise \*\*

Pumpkin, sage + goats cheese arancini rice balls with fresh tomato sugo v

Duck rillettes on baguette with cornichons df

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

\*\* Items **not** available for the Margaret Whitlam Pavilion





### Substantial Canapés

Beef brisket mini slider milk bun with cabbage coriander slaw, chipotle spicy mayo + cucumber pickles

Seared Middle Eastern spiced lamb fillet kebab with pomegranate, pistachio + mint yoghurt gf

Organic chicken fillet parmesan + sage crumbed schnitzel, lemon + garlic mayonnaise

Steamed bao bun Korean BBQ pork, coriander kim chi df

Crispy flathead fillets + shoestring chips with preserved lemon tartare sauce df \*\*

Peking duck crêpes, cucumber spring onion hoisin dressing

Porcini mushroom risotto with parmesan wafers v gf\*\*

Caramelised root vegetables ricotta ravioli with rosemary + garlic with tomato sugo, shaved parmesan v \*\*

Prawns, sweet + sour tamarind sauce, fried capers, crispy wonton chips df

Vietnamese vegetable rice paper rolls with chilli peanut dipping sauce vegan gf df

### Sweet Canapés

Thyme roasted pear tartlets, honey mascarpone gf

Mini chocolate + coconut cakes, mandarin + toasted meringue

Pink pepper sable, white chocolate + raspberry

Hazelnut praline + chocolate mousse filled choux puffs

Apple crumble tartlets df

Blueberry macarons, candied lemon peel gf df

Vegan spiced pumpkin tartlet, coconut cream

Belgian chocolate + walnut rum balls

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

\*\* Items **not** available for the Margaret Whitlam Pavilion

# GRAZING TABLES + FOOD STATIONS

## **The Delicatessen** - \$25 per person

Local Balzanelli charcuterie meats + Tilba cheeses, antipasto of pickled + marinated vegetables, olives, + chargrilled Three Mills sourdough

## **Mezze Platter**- \$25 per person

Middle Eastern dips with watermelon feta mint salad, pickled + marinated vegetables, chargrilled pita bread + sourdough

## **Paella** - \$25 per person

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

## **Traditional seafood platter**- \$35 per person

Served on ice with local natural oysters, Tiger prawns with Marie Rose sauce, XO scallops + white wine parsley lemon steamed mussels

*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







# MWP PACKAGE

## Lunch or Dinner

Inclusive of Three Mills sourdough, pre-set entrée, two main course, two sides, three dessert canapés with coffee + assorted teas

2 Course - \$85.00 per person

3 Course - \$100.00 per person

## Canapés with Lunch or Dinner

Inclusive of chefs selection of three canapés on arrival, baked bread rolls, pre-set entrée, two main, two sides, three dessert canapés with coffee + assorted teas

Canapés and 2 Course - \$105.00 per person

Canapés and 3 Course - \$120.00 per person

## Preset Entrées

The Delicatessen Local Balzanelli charcuterie meats + Tilba cheeses, antipasto of pickled + marinated vegetables, olives, + chargrilled Three Mills sourdough gf\*

Mezze Platter of Middle Eastern dips with watermelon feta mint salad, pickled + marinated vegetables, chargrilled pita bread + sourdough v, gf\*

## Main

Penang style curry Canowindra chicken, snow peas + baby corn, steamed jasmine rice, Thai basil oil, toasted peanuts gf df

Slow cooked Boxgum Grazing beef brisket with puff pastry pithivier pie Ingelara Farm potato mash, thyme jus + grilled hispi cabbage

Grilled prawn and Filipino noodle salad, Gai Lan, baby carrot, green beans + shitake mushroom, calamansi soy, ginger, garlic + chilli gf,df

Vegetarian Gado Gado on lime tamarind peanut sauce, potatoes, green beans, carrot, bean shoots, wombok, cucumber, fried bean curd, boiled eggs, crispy fried shallots v gf df

## Sides

Balsamic roasted pumpkin, wilted spinach, confit cherry tomato + pickled beetroot gf, df vegan

Spiced orange leeks, pickled fennel, red cabbage, green papaya slaw gf, df, vegan

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

# MWP PACKAGE continue

## Dessert Canapés

*please select three canapés from the below to be served on share platters to guest tables, roaming or at a station*

Thyme roasted pear tartlets, honey mascarpone gf

Mini chocolate + coconut cakes, mandarin + toasted meringue

Pink pepper sable, white chocolate + raspberry

Hazelnut praline + chocolate mousse filled choux puffs

Apple crumble tartlets df

Blueberry macarons, candied lemon peel gf df

Vegan spiced pumpkin tartlet, coconut cream

Belgian chocolate + walnut rum balls

*Served with freshly brewed tea and coffee*

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





# DINNER PACKAGES

*Available in the Village Centre only*

2 Course Dinner - starts at \$85.00 per person

Baked bread rolls, alternate main, your choice of either one entrée, one plated dessert or three dessert canapés with coffee + assorted teas

3 Course Dinner - starts at \$100.00 per person

Baked bread rolls, one entrée, alternate main, your choice of either one plated dessert or three dessert canapés with coffee + assorted teas

Arrival canapés - \$20.00 per person

Chefs' selection of three canapé

Alternate serve - \$8.00 per person, per course

## Entrées

Eastern King prawn bisque soup, smoky paprika rouille mayonnaise, chervil, Ingelara Farm garlic flowers gf df

Duck breast san choy bow, radicchio lettuce cups, shiitake mushrooms, beansprouts, spring onion gf df

Crispy soft-shell crab on noodle salad with calamansi soy, ginger, garlic + chilli gf df

Snowy Mountains trout gravlax, Som Tum green papaya salad, avruga caviar

Baby mozzarella bocconcini, balsamic roasted pumpkin, wilted spinach, confit cherry tomato salad with sundried tomato pesto + pangrattato v

Gado Gado, lime tamarind peanut sauce, potatoes, green beans, carrot, bean shoots, wombok, cucumber, soft boiled eggs, crispy fried shallots v gf df

Dry aged beef tataki with star fruit, pomelo citrus + pomegranate pickled beetroot salad with sweet + sour onion chutney gf df

Taiwanese popcorn chicken, toasted flaked almonds, spinach, Thai basil sauce gf df

Winter vegan Caprese vegetables, tofu dressing vegan gf df

Duck rilette with toasted brioche, orange pickled fennel + pistachio

## Mains

Vegan salt baked celeriac, pickled mushrooms, spiced apple chutney, crunchy celery + fried capers *vegan, gf, df*

Chargrilled beef fillet, spiced orange butter leeks, carrots + potatoes, Bordelaise sauce *gf*

Chicken breast Serrano ham Saltimbocca, lemon thyme jus, paprika polenta, steamed broccolini *gf df*

Market fish Sri Lankan style coconut curry with sweet potato + cucumber raita *gf*

Portobello mushrooms on eucalyptus twigs, grilled with vegan macadamia cream *vegan gf df*

Malaysian style spice roasted pork belly, rice noodles, steamed wombok, green chilli sambal chimichurri *gf df*

Confit duck leg, duck fat kipfler, watercress red cos lettuce orange salad, sauce Bigarade *gf df*

Penang style curry chicken, snow peas + baby corn, steamed jasmine rice, Thai basil oil, toasted peanuts *gf df*

Slow-cooked Boxford Grazing beef brisket puff pastry pithivier pie with Ingelara potato mash, thyme jus + grilled hispi cabbage

Ling fish fillet baked with baby potatoes, saffron beurre blanc + steamed broccolini *gf*

## 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 Desserts

Quince tart tatin + star anise mascarpone

Fig + pear Eton mess, Earl Grey poached pear, Poire William Chantilly, roasted fig purée, honey meringue, Persian vanilla fairy floss

Hibiscus flower panna cotta, poached rhubarb, pistachio sponge

Currant, treacle + rum steamed pudding, ricotta + candied citrus peel

Warm plum cake, cardamom + almond crumb, vanilla bean lassi cream

Apple Charlotte pudding with lemon caramel + cream

Chocolate marquise with sour cherry compote

Orange cinnamon crème Catalina with almond tuiles

### Dessert Canapés

Thyme roasted pear tartlets, honey mascarpone gf

Mini chocolate + coconut cakes, mandarin + toasted meringue

Pink pepper sable, white chocolate + raspberry

Hazelnut praline + chocolate mousse-filled choux puffs

Apple crumble tartlets df

Blueberry macarons, candied lemon peel gf df

Vegan spiced pumpkin tartlet, coconut cream

Belgian chocolate + walnut rum balls

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# COCKTAILS

**\$20 per cocktail**

*Minimum serves apply based on your guest totals*

## **Espresso Martini**

Vodka, Kahlua, espresso coffee

## **Negroni**

Gin, sweet vermouth, Campari

## **Spiced 75**

Rum, lime juice, sparkling wine

## **Penicillin**

Whisky, lemon juice, honey, ginger

# MOCKTAILS

**\$15 per mocktail**

*Minimum serves apply based on your guest totals*

## **Cranberry Spritz**

Rosemary syrup, cranberry juice, soda water

## **Not Toddy**

Green tea, honey, orange + lemon juice, nutmeg, cloves





# BEVERAGES

## Growers Gate Package

NV Sparkling Chardonnay, Growers Gate, SA  
2023 Sauvignon Blanc, Growers Gate, SA  
2020 Shiraz, Growers Gate, SA  
Capital Brewing Co. Good Drop  
Capital Brewing Co. Coast Ale  
Capital Brewing Co. Alc-less  
Batlow Apple Cider  
Soft Drinks and Assorted Juice

<b>2 hrs - \$39</b>	<b>3 hrs - \$44</b>
<b>4 hrs - \$49</b>	<b>5 hrs - \$54</b>

## Chain of Fire Package

NV Brut Cuvee, Chain of Fire, SE Australia  
2022 Sauvignon Blanc Semillon, Chain of Fire, WA  
2022 Pinot Noir, Chain of Fire, VIC  
Capital Brewing Co. Good Drop  
Capital Brewing Co. Coast Ale  
Capital Brewing Co. Alc-less  
Batlow Apple Cider  
Soft Drinks and Assorted Juice

<b>2 hrs - \$44</b>	<b>3 hrs - \$49</b>
<b>4 hrs - \$54</b>	<b>5 hrs - \$59</b>

## Local Package

NV Duet Pinot Noir Chardonnay, Gallagher, Canberra District  
2023 Riesling, Nick O'Leary, Canberra District  
2023 Mount Majura Pino Gris, Canberra District  
2019 Shiraz, Gallagher, Canberra District  
2022 Pinot Noir, Bourke Street, Canberra District  
Capital Brewing Co. Good Drop  
Capital Brewing Co. Coast Ale  
Capital Brewing Co. Alc-less  
Batlow Apple Cider  
Soft Drinks and Assorted Juice

<b>2 hrs - \$49</b>	<b>3 hrs - \$54</b>
<b>4 hrs - \$59</b>	<b>5 hrs - \$64</b>

# CONSUMPTION

## SPARKLING

NV Sparkling Chardonnay, Growers Gate, SA	\$40
NV Brut Cuvee, Chain of Fire, SE Australia	\$45
NV Duet Pinot Noir Chardonnay, Gallagher, Canberra Region	\$52

## WHITE

2023 Sauvignon Blanc, Growers Gate, SA	\$40
2022 Sauvignon Blanc Semillon, Chain of Fire, WA	\$45
2023 Pinot Gris, Mount Majura, Canberra District	\$55
2023 Riesling, Nick O'Leary, Canberra District	\$55

## RED

2020 Shiraz, Growers Gate, SA	\$40
2022 Pinot Noir, Chain of Fire, VIC	\$45
2019 Shiraz, Gallagher, Canberra Region	\$50
2022 Pinot Noir, Bourke Street, Canberra District	\$48

## BEER

Capital Brewing Co. Good Drop	\$10
Capital Brewing Co. Coast Ale	\$10
Capital Brewing Co. Alc-less <0.5%	\$10

## CIDER

Batlow Cider	\$10
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## SPIRITS

Basic	\$12
Top	\$16

## NON-ALCOHOLIC

Soft Drinks and Assorted Juice	\$5
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# ADDITIONAL INFORMATION

## **Additional Menu Items**

Alternate serve - \$8.00 per person, per course

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

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

## **Pricing**

Minimum spends apply to all venues, please discuss this in greater detail with your Event Manager.

Current menu prices are valid until 31 August 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**

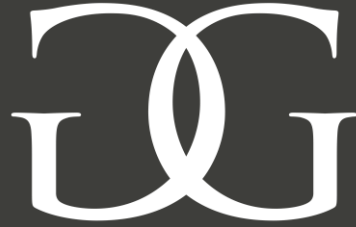
Tentative bookings will be held for a period of seven (7) days. After seven days The Ginger Group reserves the right to remove the booking. If we receive another enquiry, we will make every effort to contact you for the opportunity to confirm or release your hold.

## **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.



THE GINGER GROUP  
our people . our produce . our passion

*Talk to us*

02 6273 4366

*Email us*

hello@thegingergroup.com.au

*Follow us*

@thegingergroup.cbr

*Look at us*

thegingergroup.com.au