



HELLENIC
PREMIUM CATERING

WEDDING PACKAGES

FLORESCO IN THE GARDENS

AUSTRALIAN NATIONAL BOTANIC GARDENS

Clunies Ross Street ACTON



floresco
in the Gardens



AUSTRALIAN NATIONAL
BOTANIC GARDENS

WELCOME

TO HELLENIC PREMIUM CATERING

Congratulations on your engagement and welcome to Hellenic Premium Catering.

Hellenic Premium Catering is Canberra's most innovative caterer and provides a food offering to compliment your special day. This, combined with Canberra's most stunning wedding venue, promises to make your special day an unforgettable experience.

Here at the Australian National Botanic Gardens, your wedding guests are treated with a unique and appetising menu concept, to complement the truly spectacular settings that the Gardens offer.

"For Weddings in the Gardens, we feature Australian native flora in a captivating and gastronomically correct way together with traditional culinary staples.

What is created is a food offering that is immediately recognisable to the palate, but uniquely Australian, with the unmistakable high notes that come with the intensity of Australian native flora." David Lockwood, Head Chef

Each plate is first class, and designed to enhance your experience amongst the flora and wildlife in the Gardens. We invite you to look at the menus that follow and visit us at the Australian National Botanic Gardens, to show you why Weddings in the Gardens, by Hellenic Premium Catering, is an outstanding choice for your perfect wedding.



JO ASHCROFT
Conference & Events Coordinator

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PREMIUM WEDDING PACKAGES

PACKAGE INCLUSIONS

Cutting and serving of wedding cake
 Linen tablecloths and napkins with your choice of colour insert
 Dance floor, microphone and lectern
 Skirted bridal table, cake and gift tables
 Venue hire based on minimum numbers of 60 adults
 Food and beverage staff
 ANBG gate security

		PER GUEST MON TO SAT	PER GUEST SUN / PUBLIC HOLIDAYS
PACKAGE 1	2 course meal – 50/50 alternative service 5 hour beverage package	\$95	\$110
PACKAGE 2	3 course meal – 50/50 alternative service 5 hour beverage package Chair covers with coloured sash	\$110	\$125
PACKAGE 3	4 course meal – 50/50 alternative service 6 hour beverage package Chair covers with coloured sash Fairy lights on bridal and cake tables Engraved champagne flutes for bride and groom Complimentary food tasting	\$145	\$160

SPECIAL TOUCHES

We are happy to organise any of the following decorations or entertainment if required:

Decorations	Chair Covers
Balloon	Live Entertainment
Bouquets	Fairy Lights
Flowers	Disc Jockey
Backdrop	Centrepieces
Jukebox Hire	Master of Ceremonies



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— PREMIUM WEDDING PACKAGES —

MENU SELECTIONS

ENTRÉE

Carpaccio of Tasmanian ocean trout gravlax with edible blooms & lemon aspen sorbet
Prawn & avocado salad with marie rose sauce & cherry tomatoes (GF)
Moreton Bay bug tails with coriander & wild spice butter (GF)
Seared scallop with pink lady apple, warrigal green & coriander salad (GF)
Persian fetta filled tempura battered zucchini fritters with Illawarra plum spiced relish (V)
Panko crumbed abalone mushrooms with spiced onion & quandong jam (V)
Ham hock terrine with green pea & native mint salad
Shaved smoked chicken, citrus & avocado salsa with preserved lemon dressing (GF)
Acacia smoked duck breast, foie gras parfait, cognac muscatels with toasted butter brioche

MAIN

Grilled salmon fillet with carrot & ginger reduction & saltimbocca scallops (GF)
Wild barramundi fillets with bouillabaisse reduction & puy lentil cassoulet (GF)
Sauté of forest mushrooms & asparagus with wattle seed brioche (V)
Honey glazed sweet potato bake & walnut gratin (V)
Butter poached breast of chicken with sautéed wild rocket, heirloom carrots, red onion confit tart & crisp samphire
Chicken breast with garlic prawns, rice pilaf, asparagus spears, Dutch carrots & soft herb hollandaise (GF)
Maple glazed slow cooked pork belly, ham hock fritter with native Thyme roasted sweet potato & pea melange
Pepper leaf crusted rack of spring lamb with petit vegetable mélange & crushed kipfler potato
Grilled sirloin of beef, grain mustard & thyme butter, red wine jus, seasonal vegetables & potatoes (GF)
Fillet of high country beef with native pepper berries, truffled pomme puree, petit legumes & in-season native greens (GF)

DESSERT

Soft set meringue, vanilla poached figs with a vanilla & lemon mascarpone (GF)
Lemon cheese parfait with cherry compote kirsch anglaise & honey wafers
Duet of coconut mousse & toasted coconut panna cotta with tropical fruit & mint salsa
Chef's passionfruit tart, coconut ice-cream & raspberry compote
Vanilla bean crème brulee with salted caramel ice cream (GF)
Chef's soft set cheesecake with white chocolate sauce & raspberries
Rich chocolate tart, macerated berries & strawberry sorbet
Chocolate tasting plate with homemade fudge brownie, white chocolate mousse, hazelnut praline cake & chocolate fondue dip
Gippsland premium cheese plate featuring Gippsland blue or shadows of blue, Tarago River or Jindi triple cream brie, Jensen's red washed rind, Maffra round mature cheddar, with quince paste & 100% fruit bread



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— WEDDING BANQUET SHARED MENU —

PACKAGE INCLUSIONS

- Cutting and serving of wedding cake
- Freshly brewed tea and coffee
- Linen tablecloths and napkins with your choice of colour insert
- Dance floor, microphone and lectern
- Skirted bridal table, cake and gift tables
- Venue hire based on minimum numbers of 60 adults
- Food and beverage staff
- ANBG gate security

CANAPES ON THE LAWN

		PER GUEST MON TO SAT	PER GUEST SUN / PUBLIC HOLIDAYS
1/2 hour service	select 4	\$15	\$20
1 hour service	select 5	\$25	\$30

MAIN MEALS

		PER GUEST MON TO SAT	PER GUEST SUN / PUBLIC HOLIDAYS
Shared Banquet 1	Shared meal – 2 mains, 3 accompaniments 5 hour beverage package	\$85	\$100
Shared Banquet 2	Shared meal – 3 mains, 4 accompaniments 6 hour Moët & Chandon beverage package Chair covers with coloured sash	\$115	\$130

DESSERT

	PER GUEST MON TO SAT	PER GUEST SUN / PUBLIC HOLIDAYS
Served individually	\$15	\$20



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— WEDDING BANQUET SHARED MENU —

CANAPÉ SELECTIONS

COLD SELECTION

Cheese herb & potato croquettes with roast capsicum dip

Porcini & black truffle arancini balls with Davidson plum chutney (V)

Crispy duck breast with Illawarra plum chutney (GF)

Tofu stuffed shitake mushroom with chive brioche gratin (V)

Shrimp on the barbie

Char grilled marinated octopus

Saganaki (grilled haloumi) (V)

Peking duck pancakes with hoi sin sauce

Tea smoked lamb cutlet with native pepper berry & beetroot jam (GF)

HOT SELECTION

Poached prawns with lemon & herb dip

Rare roast beef filled with asparagus & a hint of horseradish

Shots of chilled gazpacho soup & dash of vodka

Smoked salmon en croute topped with fried capers

Pork or prawn rice paper rolls with Thai dipping sauce (GF)

Seared scallop with pink lady apple, warrigal green & coriander salad (GF)

Fresh oysters set with dressing & condiments

Smoked salmon en croute with pumpkin chilli jam (GF)

House baked frittata tartlet with basil pesto (V)



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— WEDDING BANQUET SHARED MENU —

SHARED BANQUET MAINS

Greek inspired lamb neck twice cooked with garlic, lemon & oregano
Spanish chicken slow cooked with tomato, smoked paprika & parsley
Dukkah crusted salmon with smashed potatoes (bridal table receives whole salmon poached & dressed)
Roasted pork loin with braised vegetables farro pepitas & date puree
Slow cooked apple cider pork
Roast sirloin of beef with beetroot & horseradish
Sweet duck Maryland cooked with plums & star anise
Vegetable & lentil curry

SHARED BANQUET ACCOMPANIMENTS

Classic potato salad
Mixed seasonal leaves
Chef's pasta salad
Cranberry, pickle & bocconcini salad
Vine tomato & cucumber
Zucchini ribbon, baby spinach & roquette salad
Roasted seasonal vegetables
Italian bread & olive oil

DESSERTS

Wattle seed pavlova roulade filled with raspberry & rosella petal mousse
Crème brulee with plumb compote & Davidson plum ice-cream
Three citrus tart with blood orange compote & lemon aspen sorbet
Chocolate bread & butter pudding with dark chocolate sauce & double cream (GF)
Wattleseed meringue torte filled with raspberry & rosella petal mousse
Native peppered pineapple with roasted coconut ice cream
Gippsland cheese platter with quince paste, crackers & lavosh



CHILDREN'S MENU

AVAILABLE FOR CHILDREN UP TO THE AGE OF 12 YEARS OLD

	PER CHILD MON TO SAT	PER CHILD SUN / PUBLIC HOLIDAYS
2 course meal, select one main and dessert		
5 hour beverage package (assorted soft drinks & juices)	\$30	\$35

MAIN

All children's meals served with fries and tomato sauce

Crumbed fillet of fish

Grilled chicken salad

Lightly crumbed chicken schnitzel

Beef lasagne

Pasta bolognese

DESSERT

Fruit salad

Jelly bowl with chunky fresh fruit & ice-cream

Vanilla ice-cream with chocolate topping

Chocolate mousse

Caramel mud cake



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BEVERAGE PACKAGES

Our beverage packages include Stricklands 1842 Pilsner on tap, Carlton Draught, Pure Blonde, Cascade Premium Light, assorted soft drinks and juice and the following choices of sparkling, white and red wines

TYRRELL'S WINERY PACKAGE

Tyrrell's Glenbawn Premium Brut, Hunter Valley NSW

Tyrrell's Glenbawn Chardonnay Semillon, Hunter Valley NSW

Tyrrell's Glenbawn Cabernet Shiraz, Hunter Valley NSW

REGIONAL SELECTION PACKAGE

(add \$5 per person)

Ocean Bay Pinot Noir Chardonnay, Pyrenees VIC

Beachwood Sauvignon Blanc, Marlborough NZ

Beachwood Shiraz, Pyrenees VIC

CANBERRA DISTRICT PACKAGE

(add \$10 per person)

Gallagher Blanc de Blanc, Canberra District

Gallagher Riesling, Canberra District

Gallagher Merlot, Canberra District

CHANDON PREMIUM PACKAGE

(add \$15 per person)

Chandon Brut, Yarra Valley VIC

Cape Mentelle Georgiana Sauvignon Blanc, Margaret River WA

Cape Mentelle Marmaduke Shiraz, Margaret River WA

MOET DELUXE PACKAGE

(add \$40 per person)

Moët & Chandon Imperial, Champagne France

Cloudy Bay Te Koko, Marlborough NZ

Neudorf Tom's Block Pinot Noir, Nelson NZ



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PLANNING YOUR WEDDING

6–12 MONTHS AHEAD

- ☐ Contact wedding coordinator for consultation
- ☐ Decide on date and time
- ☐ Discuss a budget
- ☐ Draw up a guest list
- ☐ Choose and book ceremony and reception venues
- ☐ Choose wedding attendants (bridesmaids etc)
- ☐ Consider bridal attire
- ☐ Choose and book a photographer, videographer
- ☐ Book a minister or celebrant
- ☐ Select and book wedding transportation
- ☐ Decide on honeymoon location and book
- ☐ Obtain birth certificate or a certified extract
- ☐ Select music/musician/DJ
- ☐ Book a consultation with wedding decorator

3–6 MONTHS AHEAD

- ☐ Order your wedding stationery
- ☐ Make an appointment with a florist, discuss colour schemes
- ☐ Order hire equipment – chairs and tables etc
- ☐ Select wedding rings
- ☐ Choose MC for the reception and plan the order of ceremony and reception
- ☐ Register with a bridal gift service and select gift choices

2 MONTHS AHEAD

- ☐ Give notice of intention to marry – registration
- ☐ Select a hairdresser and beautician, discuss your wishes with them
- ☐ Mail wedding invitations and registry lists
- ☐ Decide on a menu with your caterers
- ☐ Book any wedding apparel that needs to be hired
- ☐ Discuss and plan your photos with your photographer/videographer
- ☐ Try on and order lingerie
- ☐ Select and order your cake

4 WEEKS AHEAD

- ☐ Confirm all bookings and arrangements
- ☐ Purchase gifts for attendants
- ☐ Plan seating arrangements for the reception and for ceremony
- ☐ Arrange for any name changes
- ☐ Ask speakers to prepare their speeches
- ☐ Schedule wedding rehearsals and notify those involved
- ☐ Trial your hairstyle and make up

2 WEEKS AHEAD

- ☐ Notify papers for wedding notices
- ☐ Double check arrangements with photographer/videographer
- ☐ Check and confirm honeymoon bookings
- ☐ Pick up wedding rings
- ☐ Have a wedding rehearsal/confirm venue booking

1 WEEK AHEAD

- ☐ Collect and try on your wedding outfits
- ☐ Organise someone to return hired clothes and equipment
- ☐ Confirm numbers with caterer and reception booking
- ☐ Confirm equipment hire and wedding transportation

DAY BEFORE

- ☐ Lay out clothes ready for tomorrow
- ☐ Confirm when flower and cake are arriving
- ☐ Confirm hair and makeup
- ☐ Have nails manicured

AFTER HONEYMOON

- ☐ Make an appointment to see photographer and videographer
- ☐ Send thank you for gifts

NOTES _____



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TERMS AND CONDITIONS

TENTATIVE BOOKING: A deposit of \$1,000 (or 50% of the overall cost of the booking whichever is the lesser amount) plus a signed copy of the terms and conditions is required within fourteen (14) days of placing initial booking to secure the catering for the respective function date. Hellenic Premium Catering reserves the right to cancel booking if confirmation is not received.

PRICES: Once a booking arrangement has been reached, the price will be honoured for a fixed three (3) month period, after which time Hellenic Premium Catering reserves the right to alter the price and advise clients accordingly.

CANCELLATION: A minimum of 8 weeks notice is required for the cancellation of an event. Failure to notify within the stated period will result in the loss of the deposit. If the function is cancelled within 21 days of the event, the respective room charge and 50% of the overall food and beverage costs initially booked will apply. Written confirmation of cancellations is required.

MINIMUM NUMBERS: The minimum adult numbers for functions is 40 guests.

FINAL NUMBERS: The client is required to confirm final numbers at least 4 working days prior to the event. No reduction in cost will be applied if the actual attendance is lower than advised; however the client will be charged for any additional attendees.

FINAL DETAILS: Menus for the function must be finalised three (3) weeks prior to the function, table floor plan and seatings must be finalised and cannot be changed a day prior to the function date.

GATE SECURITY FEE: Gate Security Fee of \$35 per hour is applicable for every evening function – waived for weddings with over 60 guests.

DAMAGES/LOSS: Clients are liable for any damages/loss and above normal cleaning costs which may occur as a result of the function. The cost of any damages/loss will be charged on the function invoice. Hellenic Premium Catering holds no responsibility for items brought to the function by clients or other patrons.

SERVICE STANDARDS: Hellenic Premium Catering practices the responsible service of alcohol. Management reserves the right to refuse service of alcohol to intoxicated patrons.

SETUP, BREAKDOWN AND DELIVERIES: Clients are responsible for all costs associated with the setup and breakdown of display equipment. Hellenic Premium Catering must be advised of all deliveries and pickups prior to their arrival and collection. All items must be delivered marked with a name and date of the event. Collection times must be within the Hellenic Premium Catering's (Australian National Botanic Gardens) operating hours or by prior arrangement.

CONSUMPTION: No food or liquor of any description may be brought onto the premise of the Australian National Botanic Gardens without prior arrangement of the Events Manager.

PAYMENT: Full payment of the function is required seven (7) working days prior to the commencement of the function.

PAYMENT METHODS: Deposit or final payments may be made by the following methods:

CASH: Floresco or Hellenic Club in the City at Reception

CREDIT CARD: Phone (02) 6162 6707 during business hours or (02) 6162 6777 after hours.

CHEQUE: Payable to the "Hellenic Club of Canberra",
PO Box 263, Woden ACT 2606

ELECTRONIC FUNDS TRANSFER:

Account Name: Hellenic Club

Bank: ANZ BSB 012 997 Account Number: 841677606

Description Invoice Number or Booking Number.

I have read and agree to comply with the above terms and conditions.

Client's Name(s): _____

Signed: _____

Date: _____

Function Date: _____

Booking Number: _____



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