FLORESCO IN THE GARDENS

AUSTRALIAN NATIONAL BOTANIC GARDENS

Clunies Ross Street  ACTON

SPECIAL OCCASIONS
There is a world of fantastic dining & food options available from Hellenic Premium Catering, that will have you spoilt for choice when you are planning your next conference, wedding, special occasion or gala event.

Hellenic Premium Catering rivals the food, presentation and service in Canberra’s 4 and 5 star hotels, bringing a new found level of dining style to our first class venues or to your desired location. And, as always, we deliver a very strong value proposition.

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

Choose from a range of working lunch options, delivered to your conference room, or pause and enjoy lunch in Floresco amongst the flora and wildlife in the Gardens.

The following pages are our Special Occasions suggestions. We are also able to tailor a package specifically to suit your event needs.

Hellenic Premium Catering has all your function needs covered.

JO ASHCROFT  
Conference and Events Co-ordinator

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FUNCTION SPACES

FUNCTION ROOMS CAPACITIES & ROOM HIRE CHARGES

<table>
<thead>
<tr>
<th>AUSTRALIAN NATIONAL BOTANIC GARDENS</th>
<th>THEATRE</th>
<th>COCKTAILS</th>
<th>BANQUET</th>
<th>CLASSROOM</th>
<th>CABARET</th>
<th>U-SHAPE</th>
<th>BOARDROOM</th>
<th>HIRE CHARGE</th>
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<tbody>
<tr>
<td>Theatrette</td>
<td>96</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
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<td>Crosbie Morrison Room</td>
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<td>70</td>
<td>40</td>
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<td>30</td>
<td>35</td>
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<td>16</td>
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<td>Floresco</td>
<td>0</td>
<td>250</td>
<td>120</td>
<td>0</td>
<td>96</td>
<td>0</td>
<td>0</td>
<td>$500 (after hours)</td>
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</table>

*Includes room hire, data projector, whiteboard and lectern

COCKTAIL PARTIES

MINIMUM 40 PEOPLE

PREMIUM CANAPÉS

<table>
<thead>
<tr>
<th>MON TO SAT</th>
<th>SUN / PUBLIC HOLIDAYS</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ hour pre dinner service</td>
<td>select 4 items</td>
</tr>
<tr>
<td>1 hour event</td>
<td>select 4 items</td>
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<tr>
<td>1.5 hour event</td>
<td>select 6 items</td>
</tr>
<tr>
<td>2 hour event</td>
<td>select 8 items</td>
</tr>
<tr>
<td>Meal replacement event</td>
<td>select 10 items</td>
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</table>

COLD SELECTION

- Greek dips and crudité (GF) (V)
- Bread and duo of dips, beetroot and eggplant (V)
- Greek salad brochette (GF) (V)
- Grilled vegetable and pesto crostini (V)
- Slow roasted tomato and bocconcini tartlet (V)
- Semi dried tomato frittata (GF) (V)
- Smoked salmon crostini
- Chef’s tartlet with onion confit and crispy bacon
- Rare roast beef crostini

HOT SELECTION

- Leek and taleggio tartlet (V)
- Spinach and feta wrapped in filo (V)
- Vegetable tempura selection (V)
- Tempura fish cocktails
- Greek style prawn cutlets
- Chef’s marinated chicken skewers (GF)
- Chef’s marinated chicken wings (GF)
- Keftedes (homemade Greek meat balls)
- Lamb kofta kebab with minted yoghurt
- Selection of dim sims
Cocktail Parties

Deluxe Canapés

Minimum 40 People

<table>
<thead>
<tr>
<th>Event Duration</th>
<th>Items to Select</th>
<th>MON TO SAT</th>
<th>SUN / PUBLIC HOLIDAYS</th>
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<tbody>
<tr>
<td>½ hour pre dinner</td>
<td>4</td>
<td>$18</td>
<td>$21</td>
</tr>
<tr>
<td>1 hour</td>
<td>4</td>
<td>$20</td>
<td>$23</td>
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<tr>
<td>1.5 hour</td>
<td>6</td>
<td>$26</td>
<td>$29</td>
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<tr>
<td>2 hour</td>
<td>8</td>
<td>$32</td>
<td>$35</td>
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<tr>
<td>Meal replacement</td>
<td>10</td>
<td>$38</td>
<td>$40</td>
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</tbody>
</table>

Cold Selection

- Oregano and lemon marinated cherry tomato, olive and capsicum skewer (GF) (V)
- Prawn cocktail with salmon caviar and marie rose sauce (GF)
- Asian duck and mango salad with cilantro chilli sauce (GF)
- BBQ pork rice paper rolls with Thai dipping sauce (GF)
- Natural oysters with shallot and champagne dressing (GF)
- Smoked salmon en-croute with pumpkin chilli jam
- Poached prawn cutlets with thousand island dipping sauce (GF)
- Pepper seared tuna and Szechuan pickled vegetables with wasabi mayonnaise
- Greek style frittata with olive pesto (V)
- Rare roast beef rolls filled with asparagus and horseradish (GF)
- Grilled vegetable and pesto crostini (V)

Hot Selection

- Peking duck pancakes with hoi sin sauce
- Char-grilled calamari and chorizo skewers with smoked paprika and tomato chutney
- Tempura vegetables with sweet chilli dipping sauce (V)
- Smoked salmon and brie quiche with chive sour cream
- Spinach and feta cigars with spiced lemon yoghurt (V)
- Leek and triple cream brie tartlet (V)
- Steamed dim sum selection with Cantonese dipping sauce
- Korean beef skewers with kecap manis and sweet chili dipping sauce (GF)
- Marinated chicken with salsa verde (GF)
- Zucchini and feta fritter with lemon and dill dipping sauce (V)
- Three cheese, potato and chive croquette (V)
- Lamb or chicken souvlakia (GF)
- Porcini arancini balls (V)
DINNER MENUS

PREMIUM MENU

MINIMUM 40 PEOPLE (AVAILABLE IN FLORESCO)

2 courses select 2 per course (alternate service)  $35  $40
3 courses select 2 per course (alternate service)  $45  $52

ENTRÉE
Creamy butternut pumpkin soup (V)
Potato and crispy bacon soup with smoky paprika (GF)
Chunky roasted tomato and basil soup with parmesan crisp (GF)(V)
Caesar salad with egg, baby cos lettuce, crispy bacon lardons, focaccia croutons and parmesan anchovy dressing
Roasted pumpkin and ricotta lasagne with herb tomato sauce (V)
Chicken and mushroom filo roll with wild mushroom salad
Shaved smoked chicken, citrus and avocado salsa with preserved lemon dressing (GF)

MAIN
Baked wild caught barramundi fillet, with Parisian potato puree, sautéed prawns and cream saffron sauce
Atlantic salmon fillet with confit fennel and orange glaze, served with seasonal vegetables (GF)
Roasted baby chicken saganaki with kritharaki (rice pasta) and baked seasonal vegetables
Pork cutlet with balsamic caramelised apples, served with seasonal vegetables (GF)
Slow cooked beef (or lamb) pot pie, with glazed baby vegetables and creamy mash potato
Grilled sirloin of beef, grain mustard and thyme butter, red wine jus, seasonal vegetables and potatoes (GF)
Grilled scotch fillet of beef (or chicken breast) with seasonal vegetables and potatoes, with your choice of sauce: creamy forest mushroom, red wine jus, creamy peppercorn, confit onion and red wine jus, or your request

DESSERT
Seasonal fruit cocktail with chef’s fruit sorbet (GF)
Classic pavlova filled with seasonal berries and vanilla cream (GF)
Flourless orange cake with grand marnier oranges and dark chocolate sauce (GF)
Walnut cake (karythopitta) with honey ice-cream, pear and orange salsa
Chef’s soft set cheesecake with white chocolate sauce and raspberries
Chocolate and raspberry bread and butter pudding, served with vanilla cream

all desserts are served with freshly brewed tea and coffee
DINNER MENUS

DELUXE MENU

MINIMUM 40 PEOPLE (AVAILABLE IN FLORESCO)

<table>
<thead>
<tr>
<th></th>
<th>MON TO SAT</th>
<th>SUN / PUBLIC HOLIDAYS</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 courses</td>
<td>$42</td>
<td>$47</td>
</tr>
<tr>
<td>3 courses</td>
<td>$55</td>
<td>$62</td>
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</table>

ENTRÉE

- Creamy chicken and sweet corn chowder with zucchini fritter
- Tomato and saffron seafood soup with garlic baguette
- Hot smoked salmon, baby potato and roquette salad with honey lemon and dill dressing (GF)
- Thyme roasted beetroot tart topped with goat’s cheese and a tomato and capsicum relish (V)
- Haloumi with thyme, roasted cherry tomatoes, garlic, basil and aged balsamic reduction (GF)
- Slow cooked pork belly with seared scallops, pink lady apple and wombok noodle salad (GF)
- Tea smoked lamb cutlets with citrus beetroot jam, Persian fetta and thyme oil (GF)

MAIN

- Soy and ginger glazed chicken breast with braised rice pilaf and seasonal Asian vegetables
- Spatchcock marinated with oregano, lemon and garlic, slow roasted, accompanied with baby roast potatoes and a ragout of seasonal vegetables (GF)
- Double thick cut pork cutlet with ham hock and puy lentil cassoulet, deep fried brussel sprouts, glazed Dutch carrots and orange marmalade reduction (GF)
- Herb crusted rack of lamb with pea puree, dauphinoise potatoes, roasted pumpkin and hazelnut gratin, lamb jus reduction (GF)
- Grilled scotch fillet served with sweet onion confit, grilled whole field mushroom, red wine jus, glazed Dutch carrots and fondant potato (GF)
- Fillet of beef and forest mushrooms wrapped in puff pastry, red wine sauce, seasonal vegetables and potatoes

DESSERT

- Soft set meringue, vanilla poached figs, with a vanilla and lemon mascarpone (GF)
- Kataifi pastry roll filled with pistachio nuts, drizzled with cinnamon syrup and a pistachio ice-cream
- Vanilla bean creme brulee with salted caramel ice-cream (GF)
- Jaffa cake, vanilla sponge topped with orange jelly, coated in dark chocolate and served with an orange sorbet
- Chef’s passionfruit tart, served with coconut ice-cream and raspberry compote
- Chocolate tasting plate with homemade fudge brownie, white chocolate mousse, hazelnut praline cake and chocolate fondue dip

_all desserts are served with freshly brewed tea and coffee_
FLORESCO IN THE GARDENS

Australian National Botanic Gardens

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EMAIL enquiries@hellenicpremiumcatering.com.au

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FLORESCO BBQ MENU

MINIMUM 20 ADULTS (AVAILABLE AT FLORESCO AND ALL GARDENS)

FLORESCO BBQ $37.50 PER HEAD • SUNDAY $42.50 PER HEAD

Selection of sour dour rolls & sliced breads served with butter

BBQ SELECTION

Gourmet style sausages
Certified black angus beef burgers (GF)
Char grilled field mushroom (V)

SIDES

Mixed small leaf salad with lemon aspen dressing
BBQ sautéed onions
Country style chat potatoes salad
Mediterranean pasta salad

Served with Floresco house made native savoury chutneys and condiments – bush tomato chutney, illawarra plum spiced relish and quandong chilli jam

SWEETS

Chocolate mud cake
Flourless orange and almond slice (GF)

Beverages
1 x Case of Crown Lager
1 x Case of Bottled Water
2 x 1.25lt Bottles of Soft Drink

FLORESCO BBQ ADDITIONS

Garlic prawn & scallop brochette add $5.00 per person
Atlantic salmon tranche add $9.50 per person
Char grilled marinated octopus add $5.00 per person
Prawn cocktail & avocado salad add $5.00 per person
Angus scotch fillet steak (220g) add $12.50 per person
## BUFFET MENUS

### AVAILABLE IN FLORESCO AND CROSBIE MORRISON ROOM

### MINIMUM 40 ADULTS

### SEE FOLLOWING PAGE FOR BUFFET SELECTIONS

### PREMIUM BUFFET

<table>
<thead>
<tr>
<th></th>
<th>PER PERSON</th>
<th>SUN / PUBLIC HOLIDAYS</th>
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</thead>
<tbody>
<tr>
<td>Choice of 2 main courses</td>
<td>$45</td>
<td>$52</td>
</tr>
<tr>
<td>served with chef’s accompaniments, bread rolls and butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of 2 salads and 2 vegetable dishes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of 1 dessert served with freshly brewed tea, coffee and after dinner mints</td>
<td>$45</td>
<td>$52</td>
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</table>

### DELUXE BUFFET

<table>
<thead>
<tr>
<th></th>
<th>PER PERSON</th>
<th>SUN / PUBLIC HOLIDAYS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antipasto selection including imported prosciutto, sopresso salami, smoked salmon, selection of grilled and roasted vegetables, olives, bocconcini, grissini sticks, parmesan and roquette salad with balsamic reduction</td>
<td>$55</td>
<td>$60</td>
</tr>
<tr>
<td>Choice of 1 main course served with chef’s accompaniments, bread rolls and butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of 1 roast served with chef’s accompaniments</td>
<td>$55</td>
<td>$60</td>
</tr>
<tr>
<td>Choice of 2 salads &amp; 2 vegetables</td>
<td>$55</td>
<td>$60</td>
</tr>
<tr>
<td>Choice of 2 desserts served with freshly brewed tea, coffee and after dinner mints</td>
<td>$55</td>
<td>$60</td>
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### SEAFOOD AND ROAST BUFFET

<table>
<thead>
<tr>
<th></th>
<th>PER PERSON</th>
<th>SUN / PUBLIC HOLIDAYS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold selection including natural oysters, whole prawns, marinated half shell mussels, smoked salmon, guacamole, sauces, lemons and condiments</td>
<td>$65</td>
<td>$70</td>
</tr>
<tr>
<td>Hot selection including panko crumbed seasonal fish fillets, seafood medley with cream and dill sauce, served with pilaf rice</td>
<td>$65</td>
<td>$70</td>
</tr>
<tr>
<td>Choice of 1 roast served with chef’s accompaniments, bread rolls and butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of 2 salads and 2 vegetable dishes</td>
<td>$65</td>
<td>$70</td>
</tr>
<tr>
<td>Choice of 2 desserts served with freshly brewed tea, coffee and after dinner mints</td>
<td>$65</td>
<td>$70</td>
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</table>
BUFFET PACKAGES

MAINS

ROASTS
- Roast chicken with traditional bread sauce
- Roast loin of pork with crackling and glazed apples (GF)
- Honey glazed ham with sweet fruit chutney (GF)
- Rosemary roasted leg of lamb with mint jelly (GF)
- Tender roast rump of beef served with mustard and horseradish (GF)

CHICKEN
- Makhanwala chicken curry (GF)
- Chicken slowly cooked in white wine and tomato finished with fresh herbs (GF)
- Chicken cacciatore (GF)

BEEF
- Slow braised beef bourguignon (GF)
- Pasta bolognaise
- Madras style beef curry (GF)
- Greek style beef meat balls, roasted baby onions, garnished with lemon

LAMB AND PORK
- Braised navarin of lamb (GF)
- Slow cooked minced lamb
- Pork slowly braised with tomatoes and smoky paprika (GF)

VEGETARIAN
- Baked three cheese macaroni and baby spinach
- Classic ratatouille and penne, topped with crispy herbs and cheese crumb
- Chickpea, pumpkin and potato curry (GF)
- Chef’s duo of house baked vegetarian tarts

SALADS
- Roast pumpkin and capsicum salad with foccacia croutons (V)
- Classic potato salad with grainy mustard and cherry tomatoes (GF)
- Mixed seasonal leaf salad (GF) (V)
- Caesar salad
- Greek salad (GF) (V)
- Pasta, parmesan and pesto salad (V)

VEGETABLES
- Baked potatoes served with sour cream and chives (GF)
- Gratin Dauphinoise Potatoes (GF)
- Roasted seasonal root vegetables (GF)
- Stir-fried Asian vegetables
- Steamed seasonal vegetable medley (GF)
- Cauliflower with cheese sauce

DESSERTS
- Chocolate bread and butter pudding
- Seasonal fruit cocktail (GF)
- Apple crumble
- Sticky date pudding
- Tiramisu
- Chef’s chocolate fudge cake
- all desserts served with freshly brewed tea, coffee and after dinner mints
CHILDREN’S MENU

SELECT ONE FROM EACH COURSE

$19 PER CHILD • SUNDAY & PUBLIC HOLIDAYS $22

Available for children up to the age of 12 years old

Children meals are served to coincide with the adults entrée.

MAIN

All children’s meals served with fries and tomato sauce
- Crumbed fillet of fish
- Grilled chicken salad (GF)
- Lightly crumbed chicken schnitzel
- Pasta bolognese
- Beef lasagne

DESSERT

- Fruit salad (GF)
- Jelly bowl with chunky fresh fruit and ice cream (GF)
- Vanilla ice-cream with chocolate topping
- Chocolate mousse
- Caramel mud cake

CHILDREN’S BBQ MENU

$15 PER CHILD • SUNDAY & PUBLIC HOLIDAYS $18

MAIN

- Sausages
- Chicken kebabs

DESSERT

- Fruit salad kebabs
BEVERAGE PACKAGES

OUR BEVERAGE PACKAGES INCLUDE

Stricklands 1842 Pilsner on tap, Sun Shack Cider 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

<table>
<thead>
<tr>
<th></th>
<th>Hunter Valley NSW</th>
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</thead>
<tbody>
<tr>
<td>Tyrell's Glenbawn Premium Brut</td>
<td>Tyrell's Glenbawn Chardonnay Semillon</td>
</tr>
<tr>
<td>Tyrell's Glenbawn Cabernet Shiraz</td>
<td>Tyrell's Glenbawn Cabernet Shiraz</td>
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</table>

1 HOUR 2 HOURS 3 HOURS 4 HOURS 5 HOURS 6 HOURS
$19pp $22pp $25pp $29pp $32pp $35pp

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)

Moet & Chandon Imperial, Champagne France
Cloudy Bay Te Koko, Marlborough NZ
Neudorf Tom’s Block Pinot Noir, Nelson NZ
GARDENS DEVONSHIRE TEA

IN THE AUSTRALIAN NATIONAL BOTANIC GARDENS

Our signature, Gardens Devonshire Tea, can be the centerpiece for any celebration or special occasion in a relaxed or casual atmosphere you choose to enjoy in the beautiful surround of Floresco in the Australian National Botanic Gardens. With the ability to customise, mix ‘n’ match or add options and choices to your menu we can cater for;

- Baby showers, Christenings, Confirmations or Name Giving’s
- Birthday Brunch, Birthday Morning or Afternoon Tea’s
- Wedding Brunch or high teas, and Wedding Anniversary’s
- Milestone birthdays 30th, 50th, 60th, 70th & 80th
- Fundraising events
- Celebrations of life
- Casual get together, networking or just catching up with family or friends

GARDEN’S DEVONSHIRE TEA $9.50 PER PERSON, MORNING OR AFTERNOON, SERVED IN FLORESCO ONLY

Sweet damper scone & cream with wild lime & orange marmalade, Davidson plum conserve and Rosella petal & raspberry jam with choice of tea & coffee – single serve

ADDITIONAL OPTIONS:

- Assorted finger sandwiches (2 pieces pp) add $5.50 per person
- Selection of petit cakes, mousses & desserts (3 pieces pp) add $9.60 per person
- Strawberries with chocolate ganache dip (3 pieces pp) add $5.40 per person
- Gippsland cheese platter w quince paste & crackers add $9.50 per person
# Breakfast Floresco

**MINIMUM 20 PEOPLE**

## Light & Healthy $21.50 Per Person
- Garden's house baked granola with natural vanilla yoghurt & pear compote
- Sourdough Toast with butter & Floresco native conserves & jams
- Fresh cut seasonal fruit platter with yoghurt dip & berry coullis
- Garden's Bakery breakfast muffin selection
- Bottomless cup of brewed coffee, tea and 100% orange juice

## Continental $21.50 Per Person
- Garden's House Baked Danish Selection
- Croissant with butter & Floresco native conserves & jams
- Seasonal Fruit Compotes
- Garden’s Bakery breakfast muffin selection
- Bottomless cup of brewed coffee, tea and 100% orange juice

## Winter Warmer $25.00 Per Person
- Porridge – with warm brown sugar glazed peaches & maple syrup
- 100% fruit loaf with butter & Floresco native conserves & jams
- French Toast – thick cut with caramelised banana & passionfruit syrup
- Garden’s Bakery breakfast muffin selection
- Bottomless cup of brewed coffee, tea and 100% orange juice

## Farmhouse $27.50 Per Person
- Sourdough Toast with butter & Floresco native conserves & jams
- Croque Monsieur with ham & Swiss cheese
- Garden’s Bakery breakfast muffin selection
- Egg & bacon pies
- Bottomless cup of brewed coffee, tea and 100% orange juice

## Gluten Free $30.00 Per Person
- Chocolate Bread – thick cut, toasted with butter
- Quinoa Croque Monsieur with ham & Swiss cheese
- Frittata Bake
- Fresh cut seasonal fruit platter with yoghurt dip & berry coullis
- Bottomless cup of brewed coffee, tea and 100% orange juice

## Deluxe Boulangerie $32.00 Per Person
- Artisan bread selection served on arrival – as a table platter:
  - Fresh baked croissant with Floresco native conserves & jams
  - Floresco danish
- Garden’s Bakery breakfast muffin selection, banana bread & sour dough toast w butter
- Fresh cut seasonal fruit platter with yoghurt dip, berry coullis & chocolate fondue
- Bottomless cup of brewed coffee, tea and 100% orange juice
- **Choose 1 Hot Plated Meal from the Following:**
  - Eggs Benedict with shaved leg ham & hollandaise sauce
  - Quinoa croque monsieur with thyme roasted Roma tomato *(GF)*
  - Swiss brown mushrooms with Persian fetta, basil & bush tomato chutney on toasted sour dough *(V)*
  - Grilled sausage with Quandong chilli jam, sautéed potato & homemade breakfast beans on sour dough

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LUNCH

AVAILABLE IN ALL INDOOR AND OUTDOOR AREAS OF THE GARDENS
FOR GROUPS OF OVER 20, AND IN FLORESCO

GARDENS SANDWICH LUNCHEON
$18.50 PER PERSON
Assorted pointed sandwiches (6 points per person)
Fresh cut seasonal fruit platter with yoghurt dip & berry coulis

GARDENS PREMIUM SANDWICH LUNCHEON
$19.50 PER PERSON
Assorted pointed sandwiches (4 points per person)
Assorted open sandwiches (2 per person)
Fresh cut seasonal fruit platter with yoghurt dip & berry coulis

GARDENS TOASTED PANINI & SALAD LUNCHEON
$22.00 PER PERSON
Assorted toasted panini (1 per person)
Mixed leaf & garden side salad
Fresh cut seasonal fruit platter with yoghurt dip & berry coulis

GARDENS GLUTEN FREE LUNCHEON
$23.50 PER PERSON
Pumpkin, pepita & fetta bruschetta (1 per person)
Frittata bake (1 per person)
Mixed leaf & garden side salad
Fresh cut seasonal fruit platter with yoghurt dip & berry coulis
LUNCH

GARDENS SALAD LUNCHEON
AVAILABLE IN CROSBIE MORRISON ROOM (20+ PAX) AND FLORESCO
$28.50 PER PERSON

Selection of breads & lavosh with house made dips

CHOICE OF 3 SALAD ITEMS FROM:
- Crispy bacon, grape tomato, parmesan & romaine lettuce salad (GF)
- Mediterranean grilled vegetable & basil salad with aged balsamic reduction (V)
- Traditional or chicken caesar salad with onion & parmesan croutons (GF)
- Baby spinach, pear, blue cheese & walnut salad (V)
- Warm chat potato & crispy bacon salad with seeded mustard aioli (GF)
- Smoked salmon, caper, red onion & dressed roquette salad (GF)
- Smoked chicken, avocado & mesclun salad with marie rose sauce (GF)
- Warm Thai beef & Szechuan vegetable salad
- Penne pasta salad w prosciutto, shaved parmesan & pesto

Fresh cut seasonal fruit platter with yoghurt dip & berry coulis for dessert

GARDENS HOT LUNCHEON
AVAILABLE IN CROSBIE MORRISON ROOM (20+ PAX) AND FLORESCO
$29.50 PER PERSON

Selection of breads & lavosh with house made dips

CHOICE OF 1 HOT PLATED MEAL FROM THE FOLLOWING:
- Succulent roast chicken with roast vegetables (GF)
- Roast leg of lamb with mint sauce and roast vegetables (GF)
- Tender roast rump of beef served with mustard and horseradish, served with mashed potatoes (GF)
- Chef's own curry with rice and accompaniments, choose from chicken, pork, lamb, beef or vegetable (GF option)
- Slow braised beef bourguignon served with rice (GF)
- Braised navarin of lamb topped with seasonal vegetables and served with butter chat potatoes (GF)
- Chicken slowly cooked in white wine and tomato, finished with fresh herbs, served with penne pasta
- Classic ratatouille topped with crispy herb and cheese crumb, served with garden salad (V) (GF option)
- Pasta bolognaise served with garden salad
- Roast pumpkin lasagne with tomato sauce, served with garden sald (V)

Fresh cut seasonal fruit platter for dessert
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 3 weeks notice is required for the cancellation of a Saturday function. Failure to notify within the stated period will result in the loss of the function deposit. If the function is cancelled within 14 working days, 50% of the overall associated food and beverage costs still apply, if the function is cancelled within 7 workings days 100% of the catering and beverage costs still apply. Written confirmation of cancellations is required for all functions.

AFTER HOURS FUNCTIONS: The minimum adult numbers for functions after 5pm is 40 guests. $500 venue hire applies to all after hours functions.

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.

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:________________________________________
Signed:______________________________________________
Date:________________________________________________
Organisation Name:____________________________________
Function Date:________________________________________
Room:_______________________________________________
Booking Number:______________________________________