



Ginger Catering

Old Parliament House



Café in the House Function Folio

to 30 June 2011



Overview

Historic Old Parliament House has long been the venue for spectacular celebrations including royal banquets and official state receptions. Restored to its original grandeur, this renowned heritage venue continues to provide an elegant backdrop for events of all styles.

Since 2003, Ginger Catering at Old Parliament House has combined the best of tradition with modern creativity and efficiency. Our attentive and enthusiastic staff will bring your ideas to life, ensuring your event is an overwhelming success.

Café in the House

Adjoining the manicured House of Representatives Courtyard, Café in the House provides a warm and stylish setting for evening gatherings with colleagues, friends or family alike.

During the day, Café in the House is open to the public and features a creative and exciting Modern Australian menu that draws on fresh seasonal produce. It is also the venue for Double Happiness, our Friday evening Happy Hour event – the perfect way to launch a Canberra weekend.

The Kitchen Cabinet

Your guests may wish to browse for edible souvenirs from our regional produce store, The Kitchen Cabinet. Dedicated to showcasing the fascinating range of produce available from Canberra's food region, The Kitchen Cabinet sparkles with fine fresh food in season.

The Ginger Room

Our fine dining restaurant, The Ginger Room, offers excellent Australian cuisine with an Asian influence. The art deco design features, award winning and extensive wine list and the superb service will enchant and delight.

Industry Awards



Ginger Catering's industry recognition highlights for impeccable service and innovative cuisine include:

Australian Wine List of the Year Awards:
Winner, ACT 2008 / 2009

Canberra and Capital Region Tourism Award:
**Restaurants and Catering Services
2008/2009**

Restaurant & Catering Awards
ACT/Southern Region:
**Caterer of the Year-
2009/2008/2007/2006/2005**
Venue Caterer of the Year 2008
Best Wine List 2008 (The Ginger Room)

The Museum of Australian Democracy

The Museum of Australian Democracy at Old Parliament House captivates and challenges visitors with the stories and events that have shaped our distinctive democracy. For information on current exhibitions and private tour bookings, visit www.moad.oph.gov.au.

Parking

Old Parliament House is surrounded by free parking even though it is located in the heart of Canberra. Two large all day free car parks, East and West Block, are situated to the rear of the building and can be accessed from Queen Victoria Terrace. For directional maps go to www.moadoph.gov.au and click on Visiting.

Contact Us

We look forward to assisting with your enquiry. Please contact us at:
w: www.gingercatering.com.au
e: events@gingercatering.com.au
t: 02 6273 4366
f: 02 6273 4266



Café in the House Canapés

(40 people minimum)

Please make your selections from the menu below. To cater for all guests, we recommend at least one meat, one seafood and one vegetarian (v) selection.

Vietnamese pork meatballs with rice vinegar dipping sauce

Mini chicken schnitzel with lemon aioli

Rare roast beef on croûton with horseradish cream

Mini lamb skewers with garlic and mint yoghurt

Chat potato filled with chicken and creamy leek (gf)

Smoked salmon on blini with dill cream

Tempura battered prawns with palm sugar and lime dressing

Mini fishcakes with tartare sauce

Button mushrooms filled with spicy tomato and coriander (v)

House made vegetable spring rolls with chilli soy dipping sauce (v)

Zucchini, fetta and pine nut money bags (v)

South Coast oysters served either

- natural
- mornay sauce
- shallot and red wine dressing

Selection of mini tartlets – please select maximum of two

- bacon and blue cheese
- smoked salmon and chive
- roast pumpkin and bocconcini
- spinach and fetta

Dessert canapés – please select maximum of two

Mini lemon tarts

Chocolate coated strawberry skewers

Profiteroles filled with vanilla cream

Cinnamon shortbread with white chocolate swirl

1 hour function	(4 selections)	\$22.00 per person
1½ hour function	(5 selections)	\$25.00 per person
2 hour function	(7 selections)	\$27.00 per person
2½ hour function	(9 selections)	\$29.00 per person
3½ hour function	(10 selections)	\$32.00 per person



Café in the House Buffet Menu

(40 people minimum)

Served on platters to your tables OR served on buffet stations for guests to help themselves.

A mixed platter of Chef's selection of antipasto including cured and smoked meats and marinated vegetables served with homemade bread and dips

Please select six dishes from the menu below:

Lamb and capsicum moussaka with parmesan cheese

Honey and sesame marinated beef and red onion skewers (gf)

Salt cod fishcakes with wilted baby spinach and lemon aioli

Chicken satay with steamed jasmine rice

Field mushrooms filled with tomato, onion and fetta (v) (gf)

Steamed basmati rice with coconut and pine nuts (v) (gf)

Mixed leaf salad with lemon vinaigrette (v) (gf)

Garlic and herb roasted chat potatoes (v) (gf)

Creamy bacon and potato bake (gf)

Mediterranean vegetable ragoût (v) (gf)

Rocket, pear and parmesan salad with balsamic dressing (v) (gf)

Steamed broccoli, cauliflower and carrots (v) (gf)

Chef's selection of cakes and slices (including gluten free items)

Freshly brewed tea and coffee served with petit fours

\$48.00 per person



Café in the House Dinner Menu

(40 people minimum)

Freshly baked sourdough bread, seasonal vegetables or mixed leaf salad and tea, coffee and petit fours are included.

Entrée

Spicy prawn skewer with an enoki mushroom and egg noodle salad
 Steamed scallops in the shell with fennel ragoût and béchamel sauce
 Fresh salmon roulade with fish mousseline and orange saffron aioli (gf)
 Spicy tomato soup with garlic and herb croûtons (v)
 Peking style duck rice paper rolls with pickled vegetables (gf)
 Smoked trout and cucumber timbale on peppered rocket with a lemon dressing (gf)
 Black olive and fetta tart with celeriac remoulade (v)
 Pumpkin and ricotta filled crêpe with sage dressing (v)
 Pickled pork terrine with apple and prune chutney (gf)
 Rare roasted lamb back strap with goats cheese pesto and crispy prosciutto

Main Course

Almond and basil crusted chicken breast with crushed potato and tomato with cream sauce (gf)
 Veal cutlet with sage, pine nuts, parmesan polenta and red wine jus
 Atlantic salmon fillet with saffron rice, baby bok choy and a tamarind caramel sauce
 Garlic marinated lamb rump with a pumpkin gateau and thyme jus
 Beef fillet with a potato gratin, caramelised red cabbage and mustard jus (gf)
 Steamed snapper fillet with salt cod brandade and citrus beurre blanc
 Confit duck leg with potato and parsnip purée with a sesame jus
 Mozzarella and Portobello mushroom Wellington with shallots and tomato coulis (v)
 Macadamia nut rösti topped with Moroccan vegetables and a lemon pickle (gf) (v)

Dessert

Pear and lemon verbena brûlée with pistachio biscotti
 Margarita mousse with white chocolate ganache
 Vanilla bean pannacotta with berry jelly
 Chocolate and walnut tart with cinnamon cream and berry coulis
 Baked cheesecake with macerated balsamic strawberries
 Banana and caramel pudding with a butterscotch sauce
 Almond and raspberry frozen parfait with chocolate wafer
 Classic lemon tart with citrus compote and whipped cream

Alternate placement

(Two dishes of your choice are served to your guests alternately)

Two courses	\$53.00pp
Three courses	\$63.00pp
Add half hour pre-dinner canapés	\$12.00pp

Single placement

(One dish of your choice is served to all guests)

Two courses	\$50.00pp
Three courses	\$60.00pp
Add half hour pre-dinner canapés	\$12.00pp



Beverages

Package A:

Lindemans Premier Selection NV Brut
 Lindemans Premier Selection Chardonnay 2008/09
 Lindemans Premier Selection Shiraz Cabernet Sauvignon 2008/09
 Carlton Draught and Cascade Premium Light Beer
 Assorted juice and soft drinks
 Chilled spring water

Package B:

Wolf Blass Bilyara Sparkling NV Brut
 St Hallet Barossa Valley Semillon Sauvignon Blanc 2009
 St Hallet Barossa Valley Shiraz 2008
 Carlton Draught and Cascade Premium Light Beer
 Assorted juice and soft drinks
 Chilled spring water

Package C:

Seppelt Fleur de Lys Chardonnay Pinot Noir NV
 Taylors Promised Land Semillon Sauvignon Blanc 2008
 Taylors Promised Land Cabernet Merlot 2008
 Carlton Draught and Cascade Premium Light Beer
 Assorted juice and soft drinks
 Chilled spring water

Package	A	B	C
1 hour	\$20.00 pp	\$24.00 pp	\$26.00 pp
2 hours	\$22.00 pp	\$26.00 pp	\$28.00 pp
3 hours	\$25.00 pp	\$28.00 pp	\$31.00 pp
4 hours	\$27.00 pp	\$30.00 pp	\$33.00 pp
5 hours	\$30.00 pp	\$33.00 pp	\$36.00 pp

On Consumption

Select an option above (A, B or C) for your event, with costs charged at the end of the function based on actual consumption.

Beverage price list available upon request.

Additional fine wines

These can be chosen from our extensive Ginger Room wine list which is updated monthly. Please visit <http://www.gingercatering.com.au/area.asp?alD=25>. Avoid disappointment by giving two weeks notice to allow for stock delivery.

Ginger Catering is fully licensed. We adhere to responsible service of alcohol regulations and BYO is not permitted.



Venue Hire

Café in the House is open to the public seven days a week from 9.00am to 5.00pm, featuring regional produce and seasonally changing menus. It is also the venue for Double Happiness, an event with tapas, boutique beer, and funky cocktails mixed with cool tunes from our house DJs.

In the evenings*, Café in the House is available for hire and is transformed for private cocktail parties, informal dinners and happy hour style celebrations.

Café in the House comfortably accommodates up to 150 guests for cocktail receptions, 80 guests for seated dinners without a dance floor and 70 guests with a dance floor.

The venue hire rate includes preparation for your function with banquet style seating. Should you require a different room set up, please discuss this with our Venue and Event Managers. A venue hire setup fee of \$220 may apply.

Venue hire rate evenings* from 6.30pm \$550.00

* Venue is not available on Friday evenings during peak season (Oct to Feb)

Equipment

Lectern (stand only)	Complimentary
PA system with wireless hand held microphone	\$250.00 per day
Dance floor	\$ P.O.A
Theatrical up lights - coloured or clear (maximum 6)	\$40 each or 6 for \$150

For further audio visual equipment our preferred partners, Elite Sound and Lighting would be pleased to discuss your individual requirements.

website: www.elitesoundandlighting.com

email: sales@elitesoundandlighting.com

phone: 02 6260 2311

Security

Weekday evening and weekend functions

Old Parliament House Management require a guard for each 100 guests (or part thereof) with a minimum duty time of four hours. Guards commence duty 30 minutes before your function and finish 30 minutes after your last guest has departed. Guard fees are charged at cost and may therefore be subject to change prior to 30 June 2011.

Current Guard fees:

Monday to Friday (5pm – midnight)	\$49.00 per guard hour
Monday to Friday (midnight – 9am)	\$58.00 per guard hour
Saturday	\$60.00 per guard hour
Sunday	\$76.00 per guard hour
Public Holiday	\$92.00 per guard hour