



EVENTS

with

GINGER

Spring Summer 2023 - 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

For pricing, please contact the Sales and Events Team
on hello@thegingergroup.com.au or 02 62734366



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 900 standing guests

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

Ginger at the Arboretum Restaurant

Located at the northern end of the Village Centre, the restaurant area boasts amazing views of Canberra below. Separated from the public area of the Village Centre by greenery and partitions, the restaurant area 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

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 (unmanned)

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

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

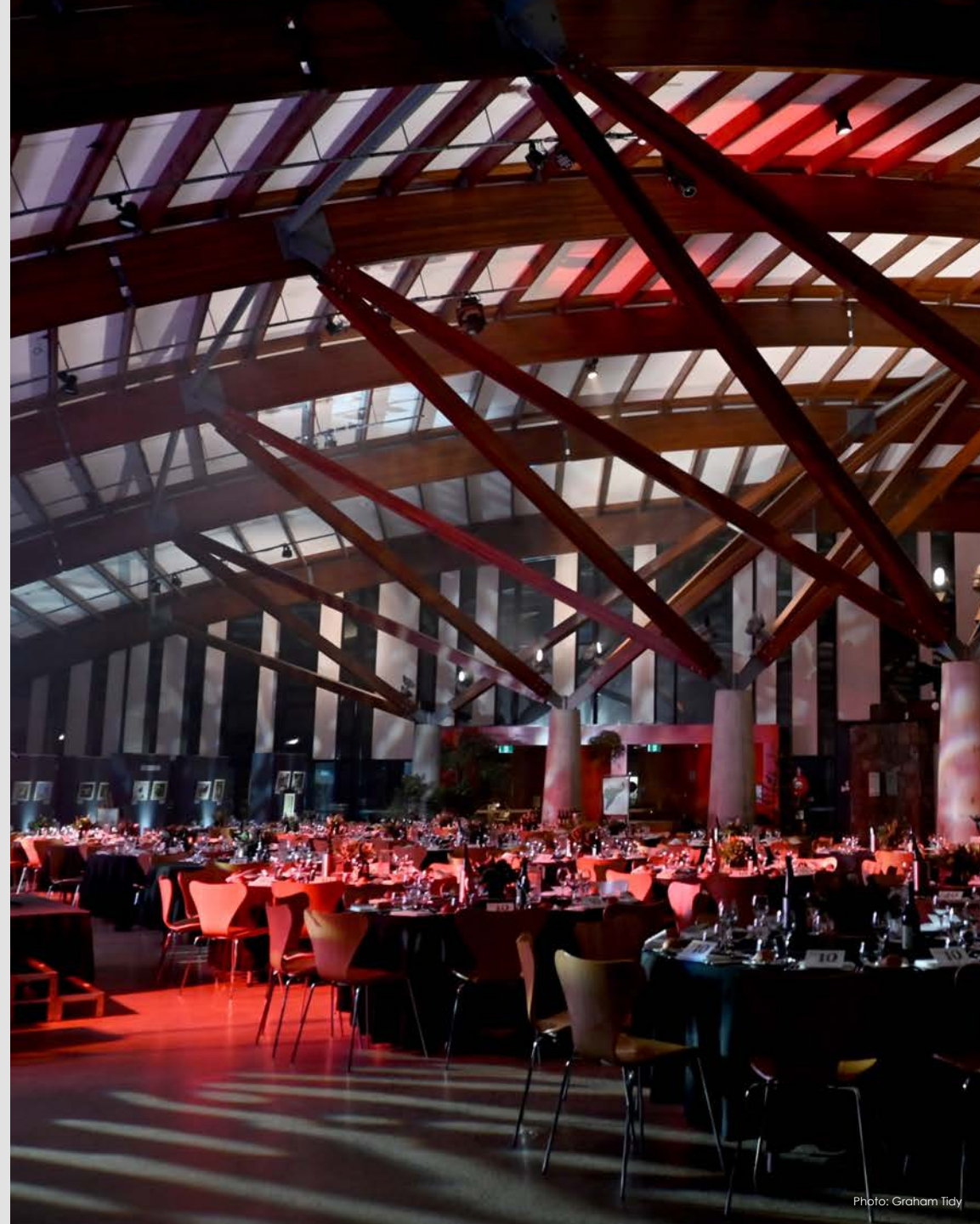
What's not included:

Additional AV - If you require 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 regularly work 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 (unmanned)

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 regularly work 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 regularly work with, and we will be happy to assist.





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

For pricing, please contact the Sales and Events Team
on hello@thegingergroup.com.au or 02 6273 4366

BREAKFAST

Shared Breakfast

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 summer fresh fruits gf

Plated Breakfast

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*





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

Mini melting moments biscuits gf df

Orange + polenta cake gf df

Lemon coconut white chocolate pistachio slice

Salted caramel snickers slice

Mango passionfruit cheesecake slice

Friands raspberry blueberry gf

Organic protein balls ve gf

Organic chocolate, carrot + orange teacakes ve gf

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

LUNCH

Sandwiches

Triangle Point Sandwiches on whole meal bread

HCT Balzanelli local ham, Tilba cheddar + tomato, Dijon mustard mayo

Salad + herb egg mayonnaise, fine iceberg lettuce

Smoked turkey breast, cranberry jelly, dill cream cheese

Wagyu beef pastrami, sauerkraut, mustard aioli, pickles, provolone cheese

Local Craft Breads cut into slices or quarters

Vegan Mushroom on Turkish bread with garlic braised local Gooda Creek mushrooms, chunky avocado tomato salsa, vegan cheese v e df

Vietnamese Bánh mì baguette Roast pork with crackling, carrot, cucumber, spring onion, sriracha chilli mayo, coriander, chilli ginger caramel

Smoked Salmon Bagel, lemon capers, mascarpone cream, sundried tomatoes + rocket

Chicken Katsu Tiger Roll panko crumbed chicken schnitzel with Asian slaw (coriander, red cabbage, green cabbage, carrots, shallots), BBQ tonkatsu sauce

Platters

Charcuterie platter of local Balzanelli smoked ham, salami + beef pastrami, pickled + chargrilled vegetables, antipasto sun-dried tomatoes + local Homeleigh Grove olives, Three Mills Bakery sourdough bread df gf*

Mezze platter of Persian salads, dips + breads, watermelon, mint, fetta, walnut baba ganoush, sunflower chickpea hummus, chargrilled Turkish bread, grilled peppers with Meredith Dairy goat curd gf* df*

Cheese platter of local artisan cheeses brie, vintage cheddar, soft blue, handmade lavosh, fennel roasted grapes, quince paste





Mains

Seared medium rare beef fillet salad, crispy rice noodles, green beans, green papaya, mint, coriander lime, fresh chilli, nuoc cham dressing gf df

Eastern king prawns, avocado, baby cos, celery, cherry tomato, mixed green leaf salad, smoky spicy chipotle dressing gf df

Chargrilled Canowindra chicken Caesar, penne pasta salad, crispy prosciutto, soft-boiled free-range eggs, shaved parmesan, pangrattato parsley anchovy crumb gf *

Vegan Cranks salad, grilled heirloom carrots, target beetroot, grilled asparagus, confit cherry tomato, harissa roasted chickpeas, green goddess dressing ve gf

Sides

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

Dessert 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 * = option available

SAVOURY CANAPÉS

Cold

Confit duck tartlet, blackberry glaze gf df

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

Venison nori roll, pickled onions, wasabi mayonnaise gf df

Citrus cured crab croûton, celeriac remoulade 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 df

Vietnamese rice paper rolls, shiitake mushroom + tofu ve gf

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 df

Lime chilli chicken + pickled daikon skewer gf df

Sweet potato falafel, sunflower hummus ve gf

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 df

Porcini mushroom risotto, parmesan wafers v gf

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 gf

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 gf

Goat cheese + caramelised onion tartlet, asparagus salad v gf

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 venison fillet, 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 + Murringo honey bavarois, summer berries, candied pistachio gf

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

DESSERT 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



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 gf

Goat cheese + caramelised onion tartlet, asparagus salad v gf

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 venison fillet, 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 + Murringo honey bavarois, summer berries, candied pistachio gf

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

DESSERT 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

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

Charcuterie + Cheese

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

Paella

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

Oyster Bar

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

Raw Bar

Hiramasa 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

- 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

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

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

COCKTAILS

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

Minimum serves apply based on your guest totals

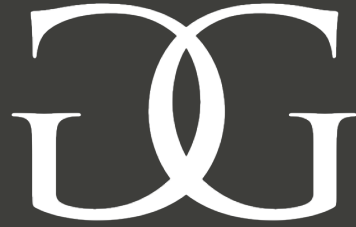
Berry Burlesque

Blackberry, lime, mint, ginger beer

Peppermint Spritz

Iced peppermint tea, lime, mint, soda





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