

# WEDDINGS

THE IMPORTANT THINGS

# AT THE

YOU NEED TO KNOW

# NGA

**THE BIG GROUP**

A CREATIVE HOSPITALITY AGENCY

**NGA**

National Gallery of Australia



# SCULPTURE GARDENS

We know how important your wedding day is.

The Sculpture Garden at the National Gallery of Australia is the perfect setting for your wedding ceremony. You are welcome to hold your ceremony in one of many beautiful spaces in our gardens. There are casuarina forests, secluded sitting nooks, shady pathways and grassy knolls hidden in the garden.

Imagine sharing your nuptials with your closest family and friends on our Beach Area or down by Lake Burley Griffin overlooking the Carillon, or in an intimate little area in the garden to suit your style.

## Angel of the North

This is a gorgeous slated area located at the Carillon Outlook on the shores of Lake Burley Griffin. It has views of the lakes surrounds and the Carillon, and provides a perfect natural chapel for your ceremony. With a long or short bridal walk available, this area is the most popular with brides and grooms. Power is available at this site. *Recommended for up to 80 guests*

## The Beach

This area is located near the Sculpture Garden Restaurant beside our tranquil reed pond. Here you can hold your ceremony next to the Vanuatu slit-drums or Henry Moores Hill arches. *Recommended for up to 140 guests*

## The Clement Meadmore Area

Commonly known as The Knot this sculpture by Meadmore, entitled Virginia, is situated next to the Carillon Outlook and is in a beautiful grassy area right near the water. Three phase power is available at Clement Meadmore area. *Recommended for up to 400 guests*

## Grassy Knoll

You can choose to hold your ceremony using the natural rise and fall of the grassy knoll for your bridal walk. Whether under the trees or out in the sunshine, this is another naturally beautiful space for your special day. *Recommended for up to 350 guests*

## The Cones

Bert Flugelman's reflective steel Cones has assumed an iconic presence in the Sculpture Garden. The area is naturally enclosed with Australian natives which provide a soft background with the striking presence and the geometry of the Cones, centre stage. The sculpture reflect sky, ground and eucalypt trees. *Recommended for up to 120 guests*



# GANDEL HALL

The National Gallery of Australia is the creative alternative for your next event. Managed exclusively by The Big Group and located in the heart of Canberra, the Gallery offers a unique event experience; beautiful food, fabulous staff and brilliant garden views. Gandel Hall is a majestic multipurpose space that is sure to make an impression on your guests. The hall is spacious, light-filled and exquisitely detailed with gold leaf doors and red, iron bark floors. It has floor to ceiling windows which open onto the Australian Terrace, permitting a stunning outdoor area for events, that features brilliant views of the picturesque Australia Garden and James Turrell's monumental Skyspace, *Within Without*.

- Your own dedicated Wedding Coordinator for all your wedding needs up until and on the day!
- Venue hire including security for the duration of the event
- Canapés and refreshments served in Gandel Hall for you and your bridal party
- Your own terrace area overlooking pristine gardens
- Complimentary secure onsite parking for your guests - evenings and weekends
- Cloaking facilities with attendant
- Private green room with en-suite bathroom
- 9m x 3m built stage located in Gandel Hall
- Bump in and out prior to event start and post conclusion time
- Microphone and lectern for speeches and special announcements
- Professional and abundant wait staff
- Table set up including setting out of place cards, bonbonnières and other decorative items
- Long tables and/or round tables
- A range of table linen options, white napkins and LED candles
- Personalised menus for the table
- Wedding cake table and knife
- Elegant crockery, cutlery and glassware

## Pricing

All menu prices are valid until 28 February 2019. For all events post this date, please allow a price increase of approximately 3%. All quoted prices are inclusive of GST.



# SPECTACULAR PACKAGE

A FEAST FOR THE EYES, BELLY AND HEART

## I do's | 5.00pm

- Sculpture Garden hire for ceremony
- 20 white folding chairs for guests
- Signing table with white linen and 2 chairs
- Use of the Sculpture Gardens for wedding photos

## Garden Games | 6.00pm

- Afternoon lawn games including croquet, bocce and giant jenga

## Pre Dinner Drinks on the Terrace | 6.00pm

- Five hour Local region beverage package commences
- Cocktail served upon arrival
- Your selection of three canapes
- Antipasto grazing station upon arrival

## Reception in Gandel Hall | 7.00pm

- Local region beverage package continues
- Alternate serve entrée
- Alternate serve main course
- Plated Dessert (alternate drop) or three dessert canapés on a dessert station
- Freshly brewed coffee, assorted teas, herbal infusions and chocolates
- Your wedding cake cut and served on platters

## Package Prices

Saturday: \$200 per adult

Minimum booking of 100 adults for the Spectacular Package

*These are our suggested times, we are happy to work with you on your own suggested schedule.*



# THE FOOD

## Canapés – Cold

Peppered beef roesti with sour cream and pickles

Salmon, wombok salad, XO vinaigrette (gf, df)

Sugar cured trout, fennel and horseradish crème (gf)

Coconut and pawpaw salad with tofu, betel leaf and crisp shallots (gf, df, vegan)

Spiced panisse with caramelised garlic and sesame (v)

Lemon verbena tomato tartlet, fetta and chilli jam (v, gf)

Scorched goat cheese with beet purée on a brioche croute (v)

Rock and Pacific Oysters with lime shallot vinaigrette (gf, df)

## Canapés – Hot

Tempura prawns with nori and tangerine syrup

Forest mushroom croquettes with tarragon mayonnaise (v)

Traditional beef sausage roll with relish (gf)

Crispy pork belly, jalapenos and compressed apple (gf, df)

Scallop with harissa and salmon roe (gf)

Chicken and leek pie with tarragon mayonnaise

Confit duck spring rolls with nuoc cham (df)

Hot and sour lamb bao with sesame mayonnaise (gf)



### Bread

Baked bread rolls and butter

### Entrée

Beef carpaccio with grana Padano, caper berry, gremolata and truffle oil (gf, df)\*

Rare tuna with heirloom tomato salad and XO vinaigrette (gf, df)

Roast duck breast with burnt butter, carrots, grapes and pepper sauce (gf)

Confit trout, ratatouille, basil and ground olives (gf, df)

Pork belly, pickled cabbage, pumpkin purée and black bean dressing (gf, df)

White cut chicken, sesame sambal, wombok and bean shoot salad (gf, df)

Ricotta gnocchi with pea and mint salsa verde, zucchini and hazelnuts (v)

Crispy tofu with eggplant lemongrass curry, coconut and herb salad (v, gf, df)

Mushroom tart with rouille, mustard leaf thyme oil (v)

### Main Course

Chicken with sautéed artichoke, parsnip skordalia, lemon and roasted garlic jus (gf, df)

Beef cheek with bois bourdon, cauliflower purée, watercress and horseradish jus (gf, df)

Eye fillet with confit kipflers, chimichurri, tomato and thyme jus (gf, df)

Barramundi with chickpeas, spiced carrot, cauliflower and beurre noisette (gf)

Roasted salmon with fennel and coriander remoulade, saffron polenta and green peppercorn beurre blanc (gf)

Risotto with oyster mushroom, salsa verde and hot mustard mix (v, gf)

Miso pumpkin with broccoli slaw, edamame, pickled shitake and crisp nori (vegan, df)

*Additional \$5 per person*

Lamb with pomegranate, smoked eggplant, ground walnut and paprika butter (gf)

\*not available shared



### **Plated Dessert**

Warm chocolate fondant, cherry compote, chocolate soil and vanilla ice cream (gf)

Strawberry tartlet with custard ice cream and lemon verbena (gf)

Persian semifreddo with mascarpone, guava loukoum and berries

Malted milk brûlée, chocolate sable

Spahan macaron with crystallised rose petal and lychee raspberry jelly (gf)

### **Dessert Canapés**

Mandarin chocolate opera cake (gf)

Warm salted caramel fondant tartlet (gf)

Mocha cheesecake waffle cone

Strawberry and lychee meringue with crème fraîche (gf)

Mango cremeux with raspberry and Sable Breton

Flourless chocolate cake with berry gel, raspberry and gold leaf (gf)

Caipirinha macaron (gf)

Guava and lime dacquoise with cream cheese (gf)

### **Tea and Coffee**

Freshly brewed coffee, assorted teas and infusions and chocolates

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