## CEREMONY PACKAGE

#### **Inclusions**

Use of outdoor ceremony site for 2 hours

Custom made white wooden arbour

Garden hooks & hanging jars of silk florals

Indoor venue in case of inclement weather

50 Ceremony chairs

Registry signing table

Microphone and small speaker hire

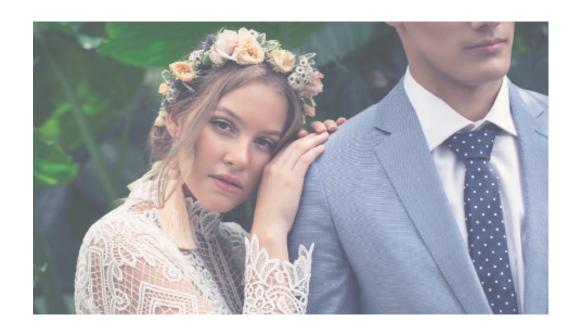
Botanic Gardens photography permit



### The Ceremony Package is \$2040

The following surcharges apply for weekend and public holiday bookings:

- Saturday 10%
- Sunday 15%
- Public Holiday 20%



# CEREMONY SITES AT BOTANIC GARDENS

### Select from the below locations

Brittle Gum Lawn \* ^

Burbidge Amphitheatre \*

Rock Garden Lawn \*

Rainforest Gully

Red Centre Garden

<sup>\*</sup> Powered site

<sup>^</sup> Accessible by wheelchair and mobility scooter



## CEREMONY BUBBLES

Make the most out of your garden wedding ceremony at the Australian National Botanic Gardens by adding on our Pollen Bubbles Package.

If ever there was a time to embrace celebration, it's now.

Maximise the unbridled joy of the day by gifting your guests their very own customised keepsake champagne glass filled with bottomless bubbles to toast your vows in style!

#### **Inclusions**

Bottomless sparkling wine or lemon infused sparkling mineral water served before or after your Ceremony

1 hour bar service by our Pollen team

Keepsake customised champagne glasses with your names and wedding date engraved

Set up and pack down at the location of your Ceremony

#### Price

\$1500 up to 50 guests \$2400 up to 80 guests

Surcharges applicable on weekends and public holidays

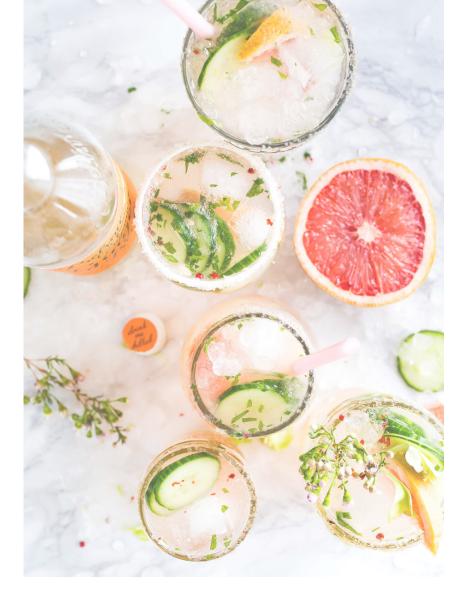
Minimum number is 50 guests or minimum spend applies

### Optional Extra: Grazing Platters

Grazing Platters include: dips, cheeses, cold cuts, olives, dried fruits, fresh fruits, nuts, crudités, breads & crackers

\$500 up to 50 guests \$800 up to 80 guests





## COCKTAIL CELEBRATION

## A Bite to Eat

includes 8 canapés per guest from A Bite to Eat Menu

includes drinks to the value of \$1000

\$5750 up to 50 guests \$8600 up to 80 guests

## Feed Me

includes 10 canapés per guest from Feed Me Menu

includes drinks to the value of \$1000

\$7500 up to 50 guests \$10400 up to 80 guests



#### Inclusions

Exclusive use of venue Roaming canapés service

Bar & service staff Deck games

Drinks to the value of \$1000 Venue available for up to 4 hours

Your cake cut & served as petit fours Microphone & small speaker

### A Bite to Eat Canapé Menu

Brie & caramelised onion tartlets Grilled zucchini, hummus, tomato relish tartines

Crumbed calamari, tartare sauce Grilled chicken sticks

Lentil & garden vegetable samosas, sweet chilli Pea & haloumi fritters, mint yoghurt

Pork & fennel sausage rolls, tomato sauce Vegetarian mini quiches

### Feed Me Canapé Menu

Smoked salmon, cream cheese, spanish onion, capers Lamb koftas, yoghurt

Roasted eggplant, tomato, fried basil, feta House marinated chicken skewers

Chilli prawns, iceberg lettuce, cocktail sauce Nasi goreng, prawn crackers

Roast pumpkin & goat cheese tartlets Beer battered fish, chips, tartare sauce

Pea & haloumi fritters, mint yoghurt Pulled pork sliders, shredded slaw, peri-peri mayonnaise

Optional Extra: Grazing Platters

\$500 up to 50 guests \$800 up to 80 guests Grazing Platters include:

dips, cheeses, cold cuts, olives, dried fruits, fresh fruits, nuts, crudités, breads & crackers

Surcharges apply for weekend and public holiday bookings Saturday 10%, Sunday 15%, Public Holiday 20%

## BEVERAGES

## A V A I L A B L E F O R C O C K T A I L C E L E B R A T I O N P A C K A G E S

Cocktails Bloody Mary

house blend spicy tomato juice, underground spirits vodka

frankie's gin pickle

Mimosa

orange juice, prosecco

Aperol Spritz

aperol, soda, prosecco

Espresso Martini

underground spirits caramel vodka, espresso, coffee liqueur

**Sparkling Wine** Henkell Trocken, Germany

Mada Prosecco, Canberra Region

White Wine Mada Blanc, Canberra Region

Rosé Wine Delinquente Pretty Boy Rosato, South Australia

Red Wine Clonakilla Hilltops Shiraz, Canberra Region

Beer and Cider Peroni, Italy

Stone & Wood Pacific Ale, Byron Bay Capital Brewing Coast Ale, Canberra Capital Summit Session Ale, Canberra Monteiths Apple Cider, New Zealand

Soft Drinks Aranciata Rossa • Limonata

Bundaberg Ginger Beer

San Pellegrino Sparkling Water Coca Cola • Coke Zero • Sprite

Non-alcoholic Giesen Sauvignon Blanc, New Zealand

Heaps Normal Quiet XPA