

EVENTS AT THE NATIONAL GALLERY



TRIPPAS
WHITE
GROUP



Create an iconic experience at Australia's national visual arts institution dedicated to collecting, sharing and celebrating art from Australia and the world.

With its lake views and art-infused settings, the National Gallery is Canberra's most iconic venue, ideal for your special event.

Trippas Whire Group is proud to be the exclusive catering partner at the National Gallery. We have an enviable track record, working with some of the most prestigious venues and corporations in the world.

Combining outstanding cuisine with seamless service, we cater to events of all sizes and styles — weddings, formal gala dinners, cocktail parties and conferences, as well as meetings and workshops. Catering packages can be tailored to accommodate anywhere from 20 to 900 guests.

Immersed in global food culture, Restaurant Associates enjoy longstanding creative partnerships with world-renowned celebrity chefs, so guests at any of our tables get the best of emerging food trends as well as impeccably crafted well-loved classics.

As passionate 'foodies' we don't believe in cookie-cutter solutions; we approach each event anew, with our talented chefs crafting menus to bring your vision to life. Our menus encompass all that is fresh, contemporary, and local.

Central to our success is our sense of community, our appetite for food provenance and a focus on sustainable food practices. Through our relationships with farmers, artisanal suppliers and providores, we source fresh, seasonal, regional produce wherever possible.

Be inspired by the Gallery's spectacular event spaces and let us help you imagine your next event.



THE SPACES



GANDEL HALL

The spacious and light-filled Gandel Hall is a superb blend of classic and contemporary.

The Hall's floor-to-ceiling windows and broad glass doors open onto an expansive terrace with views over the sculptures and landscaping of the Australia Gardens, including the James Turrell Skyspace. Complete with gold-leaf doors and red ironbark floors, this versatile space makes a striking statement.

Whether you are planning a sit-down dinner, cocktail event or all-day conference, our exclusive caterers Restaurant Associates will elevate your event with a bespoke food and drinks menu.

Our most popular venue, Gandel Hall is located conveniently closely to the Gallery's main entrance and carpark. The space can be partitioned for smaller events or social distancing needs, has a built-in stage, in-house top quality AV and ramp accessibility.

Gandel Hall accommodates up to 300 seated guests or 900 guests cocktail style and can also be divided into three separate smaller spaces.



DINING ROOM

The National Gallery's Dining Room is a spacious and elegant space with soaring ceilings and large windows overlooking the Sculpture Garden and out towards Lake Burley Griffin. Whether you're hosting a cocktail reception, formal high tea or dinner event, our team will work to craft the perfect accompanying menu.

The Dining Room accommodates up to 135 seated guests or 200 guests cocktail style.



SCULPTURE GARDEN PAVILLION

A marquee nestled in the gardens, the Pavillion is perfect for intimate gatherings, from luncheons to Christmas parties, with catering taken care of by our exclusive partner Trippas White Group.

Surrounded by sculptures on the banks of Lake Burley Griffin, the Pavillion is ideal for a wedding ceremony or inspired photo shoot. And the wow factor? Greet your guests as fog from Fujiko Nakaya's Foggy wake in a desert: An ecosphere floats through the casuarinas.

Sculpture Garden Pavilion can accommodate 80 for a seated event or 120 cocktail style.



JAMES FAIRFAX THEATRE

The newly refurbished James Fairfax Theatre offers leading-edge audio visual capability and spacious seating, all within the iconic National Gallery.

Ideal for conferences, symposiums, film screenings and performances of all kinds, the 244-seat theatre is completely customisable, with multiple presentation options, superior cinema-quality projection and audio, theatrical lighting and surround sound, as well as an adjustable lectern and video conferencing equipment.



THE MENU



CANAPÉS SELECTION

2 HOUR PACKAGE

\$49.50 per person

5 piece hot/cold/dessert canapé
1 substantial

3 HOUR PACKAGE

\$69 per person

6 piece hot/cold/dessert canapé
2 substantial

4 HOUR PACKAGE

\$92 per person

8 piece hot/cold/dessert canapé
3 substantial

Additional canapé

\$7.50 per person

Additional substantial canapé

\$12 per person

Additional dessert canapé

\$7.50 per person

COLD CANAPÉS

Vegan

Rice cracker, carrot curd, wakame
& coriander (vg, nf, df, gf)

Larb, coriander-lime gel, baby gem (vg, nf, df)

Shitake Peking pancake, hoisin sauce (nf, vg)

Burnt sourdough, macadamia cream,
pumpkin, spinach, hemp seeds (vg,df)
(can be gf replace bread)

Vegetarian

Bruschetta of smashed minted peas,
ricotta (v, nf)

Heirloom tomato tartlet, ricotta,
black olive (v, nf)

Burnt sourdough, macadamia cream,
pumpkin, spinach, hemp seeds (vg,df)
(can be gf replace bread)

Seafood

Cured kingfish, cucumber gel, salted apple,
fennel cream (nf, gf)

Raw tuna, green apple, chives,
horseradish & shiso (nf)

Oyster, verjus & chive dressing,
sea herbs (gf, nf, df)

Meat

Pressed ham hock, mustard, tarragon,
and quince paste (gf, df, nf)

Chicken liver parfait, native chutney,
grape, brioche (nf)

Peking duck crepe roll, shallot, hoisin (nf, df)

HOT CANAPÉS

Vegan

Sweetcorn and zucchini fritter,
avocado, shiso (vg, df, nf, gf)

Potato rosti, beetroot hummus &
bush dukkah (vg, df)

Pumpkin sausage roll,
bush tomato jam (vg, df)

Vegetarian

Goats cheese and lemon myrtle
quiche, onion jam (v, nf)

Beetroot arancini,
wattle seed aioli (v, nf)

Seafood

Roast scallop, cauliflower puree
and finger lime (gf, nf)

Crispy oyster, brioche crumbs,
gribiche, lemon myrtle (nf)

Truffled prawn & leek tart, truffle aioli,
crispy leeks (nf)

Meat

Mini chicken and leek pie,
mustard mash

Korean glazed beef skewers,
kimchi bearnaise, crisp shallots (gf)

Veal & chorizo sausage roll,
native chutney (nf)

SUBSTANTIAL CANAPÉS

Vegan

Singaporean rice noodles, chilli,
shitake mushroom, curry & ginger (vg, gf, df, nf)

Vegetarian

Orecchiette, lemon, and pepper berry
whipped ricotta, zucchini, mint,
peas & pine nuts (v)

Eggplant roulade, quinoa tabouleh,
pomegranate and labneh (v, nf)

Seafood

Poached prawn roll, pickled cucumber,
saffron aioli (nf)

Meat

Drunken Chicken slider, green papaya slaw,
coriander, hoisin (nf)

Mini wagyu beef burger, cheddar,
milk bun (nf)

DESSERT CANAPÉS

Chocolate and raspberry
vegan slice (gf, df, nf, vg)

Mini berry pavlova (v, gf, nf)

Mini lemon meringue tart,
lemon myrtle dust (v)

Chocolate truffle (v, gf)

Assorted macarons (v)

Mini chocolate tart, wattle seed (v, nf)

THREE COURSE PLATED MENU

2 COURSE
\$80 set serve

3 COURSE
\$105 set serve

Alternate serve
\$5 per person per course

3 Piece chef's selection arrival canapés
\$21 per person

3 Piece clients choice arrival canapés
\$22.50

Shared sides
\$8 per person



ENTRÉE

Kohlrabi with pickled grapes, macadamia cream and toasted hazelnuts (vg, df, gf)

White gazpacho, zucchini fritters, pickled carrots, finger lime, black garlic, pinenuts (v, nfo)

Watermelon & king prawns, daikon & ponzu (gf, nf, df)

Confit ocean trout, Japanese cucumber salad, ginger coriander, sea herbs (gf, nf, df)

Caramelised pork belly, oyster mushroom, water spinach, Vietnamese dressing (gf, nf, df)

Confit duck leg, spiced beetroot, red chard, Davidson plum powder (df, nf, gf)

MAIN

Potato Gnocchi, butternut pumpkin, walnuts, broccolini, sea herbs (vg, df)

Barramundi, enoki mushrooms, cauliflower cream, mushroom pickle, lemon myrtle (gf, nf)

Seared salmon, capsicum salsa, dried olives, truss tomatoes (gf, df, nf)

Pepper berry grain fed beef, broccolini, confit potato, pickled onion shells (gf, nf)

Seared kangaroo fillet, spring onions, native berries, blackberry gel (gf, df, n)

Lamb rump, goats curd, tomato, tarragon, and green olive (gf, nf)

Chicken breast, peas, desiree potato, speck and seasonal greens (gf, nf)

SHARED SIDES

Roast broccoli, feta, toasted almonds, lemon olive oil (gf, v)

Baked Japanese pumpkin, fried sage, wattle seed, labneh (v, gf, nf)

Lyonnais roast potatoes (gf, vg, df, nf)

DESSERT

Basque cheesecake, fermented blueberries, cream (gf,nf,v)

Four different ways of strawberries, toasted almond pannacotta, olive oil cake, meringue

Chocolate tart, chocolate mousse, peppermint cream

Slow cooked & spiced corella pear, rice pudding, coconut, crispy ginger (gf)



FOOD STATIONS

SEAFOOD STATION

\$40 per person

Freshly shucked oysters, poached tiger prawns and chilli marinated mussels, Served with a selection of traditional accompaniments.

CHEESE STATION

\$30 per person

A selection of imported and local cheeses served with chutney, quince paste, lavosh, fresh grapes, dried fruit and nuts

ANTIPASTO STATION

\$30 per person

A selection of cured sliced meats served with grilled and marinated vegetables, a trio of dips and grissini

DESSERT STATION

\$30 per person

Select from four miniature desserts:

Chocolate and raspberry vegan slice (gf, df, nf, vg)

Mini berry pavlova (v, gf, nf)

Mini lemon meringue tart, lemon myrtle dust (v)

Chocolate truffle (v, gf)

Assorted macarons (v)

Mini chocolate tart, wattle seed (v, nf)

(vg) vegan (v) vegetarian (nf) nut free (df) dairy free (gf) gluten free

GRAZING STATIONS

OPTION 1

\$130 per person

2 proteins, 3 salads and sides,
dessert Selection

OPTION 2

\$150 per person

3 proteins, 4 sides and sides,
dessert selection



HOT DISHES

Moroccan chicken tagine
with aromatic cous cous

Rosemary roasted lamb
with eggplant caponata (gf)

Chicken hot pot with spicy sausage,
preserved lemon & creamy potato (gf)

Veal ragout on crushed potatoes (gf)

Beef rendang on coconut rice
with cucumber relish (gf)

Penne pasta with roast tomato,
eggplant, feta & baby spinach (v)

Layered vegetable lasagne
with roasted tomato sauce (v)

SALADS

Chat potato with mint & chive
ranch dressing (v, gf)

Barbecued pumpkin, red onion,
chilli cous cous salad (v, gf)

Middle Eastern fattoush with pita crisps

Greek salad with oregano vinaigrette (v, gf)

Garden greens salad
with mustard vinaigrette (v, gf)

Ancient grain salad with fresh herbs
& chipotle ranch dressing (v)

MINI DESSERTS & PASTRIES

From our bakery

Candied fig & pistachio cheesecake

Passionfruit curd slice
with charred meringue

Dulche de leche mille feuille
with manjari ganac

GOURMET ROAST

*Served with roast potatoes and
seasonal vegetables*

Roasted rolled shoulder of gippsland lamb
with rosemary & sumac

Crispy skin pork shoulder
with onions, apple & peppercorns

Mustard crusted beef with fresh herbs

Cajun crusted chicken
with creole spiced chutney

Whole roasted atlantic salmon
with tartare sauce

CONFERENCE

HALF DAY

\$77 per person

Arrival tea, coffee, juice and biscotti

Morning Tea or Afternoon Tea

Lunch including 3 sandwiches, 3 hot dishes/antipasto or Salads, 1 sweet item

Tea, coffee, juice and water served per service

FULL DAY

\$86 per person

Arrival tea, coffee, juice and biscotti

Morning Tea inclusive of 2 items

Lunch including 3 sandwiches, 3 hot dishes/antipasto or Salads, 1 sweet item

Afternoon Tea inclusive of 2 items

Tea, coffee, juice and water served per service

MORNING TEA

Choose two

Banana bread (gf)

Berry coconut smoothie (gf, nf, df, v, vg)

Mini danishes

Carrot, apple and turmeric shake (df, gf, nf, vg, v)

Mini muffins

Mango-mint smoothie (gf, nf, df, v, vg)

AFTERNOON TEA

Choose two

Chicken kiev bites

Éclairs (v)

Spicy lamb parcels

Gluten free chocolate brownie (gf, v)

Mini butter chicken pie

Macarons (v)

LUNCH

Sandwich selection

Choose three

Curried chicken sandwich (nf)

Grilled vegetable and pesto wrap (v)

Sushi selection

BLT wrap

Hummus, rocket and charred capsicum sandwich (df, vg, v)

Assorted rice paper rolls

Smoked salmon sandwich, peppered cream cheese ((df, nf, vg, v)

Balsamic-glazed mushroom and spinach wrap

LUNCH

Salads, antipasti & hot items

Choose three

Salads:

Panzanella salad (df, nf, v)

Brown rice salad, wasabi dressing, poached salmon (df nf, v)

Caesar salad (nf, v)

Chickpea salad, roast capsicum dressing (gf, nf, df, v, vg)

Greek salad (gf, nf, v)

New potato salad, honey mustard dressing, parsley (gf, nf, df, v)

Antipasti:

Marinated grilled vegetables and dips (gf, nf, df, v)

Australian cheese plate, grapes, quince paste, crackers

Hot Items:

Steamed salmon, wilted greens (gf, nf, df)

Lemongrass-infused brown rice (gf, nf, df, v, vg)

Penne with braised mushroom and sundried tomatoes (nf, df, v, vg)

Maple-glazed chicken thigh, roast carrots (df, gf, nf)

Vegan pasta bake, zucchini, basil (nf, df, vg, v)

Baked chat potato, garlic and rosemary (df, gf, nf, vg, v)

Lamb Rogan josh (gf)

Cumin rice (gf, nf, df, v, vg)

Pasta a la norma (gf, nf, df, v, vg)

LUNCH

Sweet item

Choose one

Raspberry chocolate slice (df, gf, nf, vg, v)

Opera cake



BREAKFAST

ARRIVAL GRAZING PLATTER & HOT PLATED MEAL

\$65 per person

Additional sides: Additional cost

Alternate serve plated meal: Additional cost

Graze at the table

Preset on your table to share:

Selection of croissants, danish pastries,
mini muffin, seasonal sliced fruit,
yoghurt & bircher pots

Hot plated meal

Please select one of the following options:

Scrambled or poached eggs on sourdough,
grilled tomato, your choice of one side

Smoked salmon benedict,
wilted greens, lime hollandaise

Avocado, poached egg,
heirloom tomatoes, rye (nf, df, v)

Grilled halloumi, charred corn salsa,
rocket, ciabatta (nf, v)

Sides

Streaky bacon (nf)

Sautéed mushrooms (nf, df, v)

Grilled tomatoes (gf, nf, df, v, vg)

Chicken chipolatas (gf, nf, df)

Slow-cooked beans,
coffee BBQ sauce (gf, nf, df, v, vg)

Grilled halloumi (nf gf v)

SIX BREAKFAST CANAPÉS

(3 selections) & 1 substantial canapé

\$60 per person

Additional canapes: \$6.50 per person

Additional substantial canapes: \$10 per person

Canapés

Baked egg tartlet, bacon relish (nf)

Heirloom tomato tartlet, ricotta,
black olive (nf, v)

Confit salmon, crème fraiche, crostini (nf)

Truffled mushroom filo cigar, labneh (nf, v)

Lemon myrtle ricotta vol au vent (nf, v)

Cured ocean trout, lemon wax drop,
daikon (gf, nf, df)

Substantial canapés

Poached chicken avocado sliders (nf)

Potato rosti, smoked salmon, chives

Bruschetta, heirloom tomatoes,
mozzarella, basil oil (nf, v)

Wild mushrooms scrambled egg,
pecorino (nf, gf, v)

BEVERAGES

CLASSIC

- 1 hour package**
\$40 per person
- 2 hour package**
\$45 per person
- 3 hour package**
\$50 per person
- 4 hour package**
\$55 per person
- 5 hour package**
\$60 per person

LOCAL

- 1 hour package**
\$55 per person
- 2 hour package**
\$60 per person
- 3 hour package**
\$65 per person
- 4 hour package**
\$70 per person
- 5 hour package**
\$75 per person

NATIONAL

- 1 hour package**
\$70 per person
- 2 hour package**
\$75 per person
- 3 hour package**
\$80 per person
- 4 hour package**
\$85 per person
- 5 hour package**
\$90 per person

All packages are served with sparkling mineral water, juice and a selection of soft drinks.



BEVERAGES

CLASSIC

Sparkling
Here & Now ‘Brut Cuvee’ Sparkling, NSW

White Wine
Here & Now Sauvignon Blanc, NSW

Red Wine
Here & Now Cabernet Merlot, NSW

Beer & Cider
James Boags Light, TAS
Heineken Lager, NED

Non-Alcoholic
Lyre’s Classico Sparkling, AUS
BentSpoke Non Alc IPA, ACT
Juice, soft drinks & chilled water

OPTIONAL EXTRAS
Glass of G.H. Mumm ‘Grand Cordon’ Champagne \$25 per person
Welcome Cocktail \$18 per person

LOCAL

Sparkling
Lark Hill Blanc de Blanc, Canberra District, NSW

White Wine and Rosé
Choose two

Lark Hill ‘Regional Series’ Riesling, Canberra District, NSW
Eden Road Pinot Gris, Canberra District, NSW
Nick O’Leary Chardonnay, Tumbarumba, NSW

Nick Spencer, Hilltops, NSW

Red Wine
Choose two

Nick O’Leary Shiraz, Canberra District, ACT
Lark Hill Regional Pinot Noir, Canberra District, NSW
Nick Spencer Light Dry Red, Gundagai, NSW
Lark Hill Sangiovese, Bungendore, NSW

Beer & Cider
Capital Coast Ale, Capital Trail Pale Ale
James Squire Cider

Non-Alcoholic
Capital Alc-less Pacific Ale
Juice, soft drinks & chilled water

OPTIONAL EXTRAS
Glass of G.H. Mumm ‘Grand Cordon’ Champagne \$25 per person
Welcome Cocktail \$18 per person

NATIONAL

Sparkling
MummXTasmania ‘Brut Prestige Sparkling’ TAS

White Wine and Rosé
Choose two

Philip Shaw ‘No.19’ Sauvignon Blanc, Orange, NSW
Handpicked Pinot Gris, Mornington Peninsula, VIC
Orlando ‘Hilary’ Chardonnay, Adelaide Hills, SA

Cullen ‘Dancing in the Moonlight’ Margaret River, WA

Red Wine
Choose two

Josef Chromy ‘Pepik’ Pinot Noir, TAS
Hentley Farm ‘Estate’ Shiraz, Barossa Valley, SA
Amelia Park Cabernet Sauvignon Merlot, Margaret River, WA

Beer & Cider
Choose Two Full Strength Beers

James Boags Light, TAS
Capital Brewing Co. Good Drop Lager, ACT
Bentspoke Crankshaft IPA, ACT
Stone & Wood Pacific Ale, NSW
Young Henrys Newtowner Ale, NSW

Non-Alcoholic
Lyre’s Classico Sparkling, AUS
BentSpoke Non Alc IPA, ACT

OPTIONAL EXTRAS
Glass of G.H. Mumm ‘Grand Cordon’ Champagne \$25 per person
Welcome Cocktail \$18 per person

GET IN TOUCH

Contact our team to arrange a venue tour or request an event proposal. We look forward to planning your event at the National Gallery

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