



- Functions Menu -

BOOKPLATE

BOOKPLATE | PAPERPLATE | PICNIC

National Library of Australia

Parkes Place West,

Parkes ACT 2600



BOOKPLATE is the Canberra function venue beyond compare. Housed within the iconic National Library of Australia building, the café radiates the same sophistication with its high ceilings and marble floors. Beams of light filter through the acclaimed stained glass windows onto meticulously chosen décor and an array of fresh florals. Set on the shores of Lake Burley Griffin, BOOKPLATE also offers the option of an outdoor event space on its spacious deck, overlooking the water.

When you host a function, be it for yourself or your business, you look to welcome your guests in the most opulent way possible. The way they feel upon entering your event is a reflection on you and you want to make the best impression possible. At BOOKPLATE, this is guaranteed. Beyond the stylish aesthetic, each guest will be served premium beverages and a selection of fine dining, among the highest calibre in the city. You may choose from a vibrant cocktail soiree with delicious canapes, or be seated to enjoy an elegant, sit-down meal offering three courses of regional delights.

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Cocktail Party Packages

A cocktail party is a great opportunity to mingle - catch up with old friends or network with clients. And what better way to mingle than strolling around the deck of the National Library of Australia, the sound of the lake in the background while BOOKPLATE staff bring you tasty morsels and perfectly paired drinks? With a variety of substantial or deluxe canapés, guests can be free to socialise – or dance – while sharing a bite and a view.

1 hour with 4 canapés is \$35 per guest

2 hour with 6 canapés is \$42 per guest

3 hour with 8 canapés is \$48 per guest

4 hour with 10 canapés is \$55 per guest



Cocktail Party Package



- Inclusions
- Deluxe and substantial canapes
 - Drinks packages are available, see the Beverage Packages on page 8
 - Canape tray service
 - Premium waiter and bar staff services
 - Exclusive use of venue *
 - Security services
 - Dietaries are catered for

- Menu
- Substantial Canapés

- Black and white sesame prawns, hot and sour sauce, rice noodles **(GF)**
 - Pea falafel, dill yoghurt, mesclun salad **(V)**
 - Lamb ragout, salmoriglio, crostini, gnocchi, parmesan
 - Crisp pork belly, apple compote, cider reduction, mash **(GF)**
 - Crab, lime and coriander mousse, slider
 - Tempura fish and chips, housemate tartare, lemon
 - Butter chicken curry, fragrant rice, coriander **(GF)**
 - Chimichanga, salsa, coriander yoghurt, mixed leaf salad **(V)**

- Deluxe Canapés
- Duck and avocado rice paper roll **(GF)**
 - Pear and brie tart **(V)**
 - Smoked turkey and corn croquette, fig aioli
 - Sesame crusted tataki tuna, wasabi mayo, pickled cucumber **(GF)**
 - Goats cheesecake, red onion jam **(V)**
 - Chicken liver parfait, pedro jimenez, bouchee
 - Spinach and sweetcorn tartlet
 - Hot smoked salmon, black cavier, creme fraiche, blini
 - Sweet potato, duck, thyme, beignets
 - Eggplant mouse labna, fried basil, crouton **(V)**
 - Assorted sushi **(VE) (GFO)**
 - Pumpkin sweetcorn, rosemary, parmesan fritters, aioli **(V)**
 - Cauliflower and manchego croquettes, romesco **(V)**
 - Mushroom and parmesan arancini balls **(V)**

*Venue hire fee for BOOKPLATE is \$770

**Service fee applies to NLA event space other than BOOKPLATE

Surcharges applicable on weekends and public holidays

Minimum number is 50 guests or minimum spend applies

(V) vegetarian

(VE) vegan

(GF) gluten free

(GFO) gluten free option



Private Dinner Package

Some events call for a more formal approach. BOOKPLATE can also offer you a highly styled, elegant sit-down dinner package, befitting of the stately National Library of Australia building where it is housed. Chefs who boast a flair for the modern, yet an affinity for the classic, will present your guests with a choice of two or three delectable courses. High-end décor that complements the setting provides a luxe finishing touch.

TWO course meal

one choice in each course (+ vegetarian option) at \$70 per guest

THREE course meal

one choice in each course (+ vegetarian option) at \$85 per guest

TWO course meal

two choices, alternate serve (+ vegetarian option) at \$80 per guest

THREE course meal

two choices, alternate serve (+ vegetarian option) at \$95 per guest



Private Dinner Package



Inclusions

- 2 chef's choice canapés on arrival
- Bread roll and butter
- French pressed coffee and tea station which includes herbal tea
- Complete setup for dinner - tables, chairs, table linen, fine bone china, gold cutlery and glassware
- Premium waiter and bar staff services
- Exclusive use of venue*
- Security services
- Dietaries are catered for
- Drinks packages are available, see the Beverage Packages on page 8

Menu

Entrée

- Leek and gruyere tartlet, endive and lemon oil **(V)**
- Sicilian ricotta and eggplant gnocchi, tomato concasse, parmigiano reggiano **(V)**
- House gin cured Atlantic salmon, lemon, crème fraiche, fennel, radish, rocket **(GF)**
- Kaffir lime marinated chicken, Asian shredded salad, chilli and lime aioli **(GF)**
- Roast beef, cucumber, mint, basil, corriander, nam jim sauce, cherry tomatoes, rice noodles
- Tataki tuna, seaweed and pickled cucumber salad, wasabi mayonnaise, micro mustard herbs **(GF)**

Main

- Duck confit, lycee, Asian greens, crushed peanuts, Thai curry sauce, coconut rice
- Slow roasted pork belly, mashed potato puree, Asian green salad, orange, soy jus
- Seared salmon, asparagus, lemon beurre blanc, persille potatoes **(GF)**
- Thyme roasted chicken, pumpkin, pine nuts, rocket, apple balsamic **(GF)**
- Lamb backstrap, baked polenta, shiraz jus, wild mushrooms, green beans **(GF)**
- Tomato, caramelized onion tarte tatin, whipped ricotta, rocket, lemon oil **(V)**

Dessert

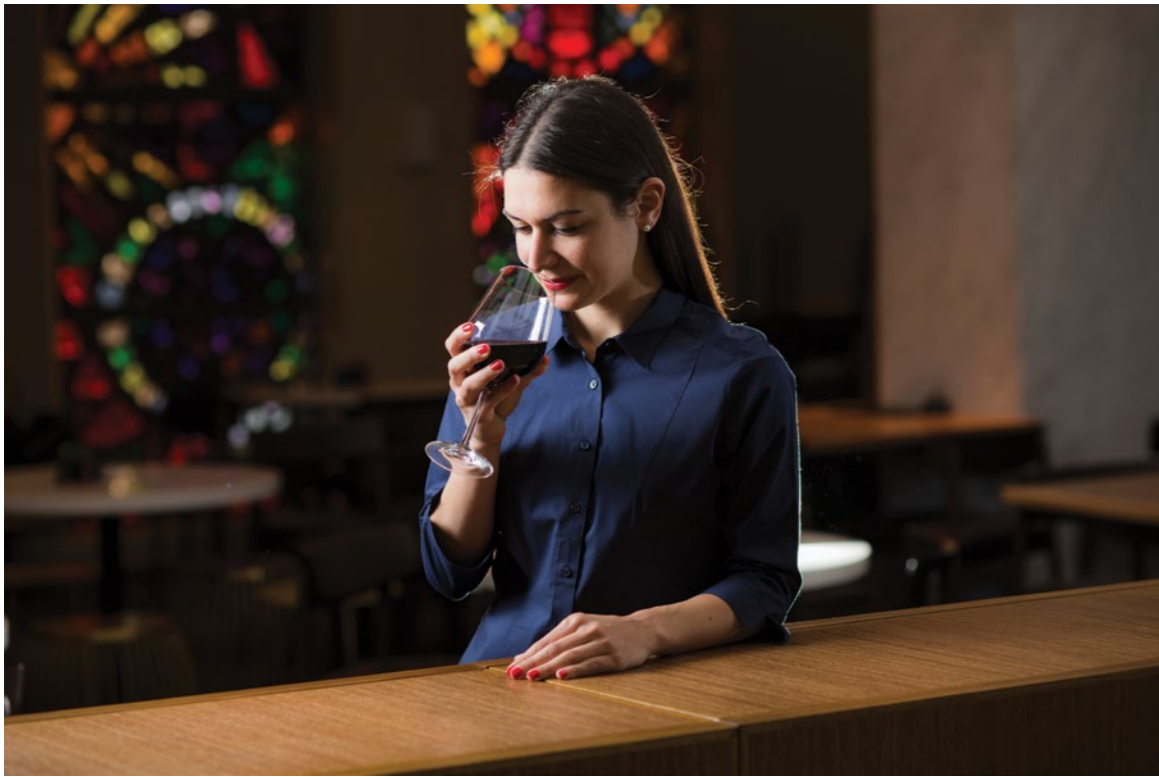
- Rich chocolate tiramisu, cream, chocolate dusting **(V)**
 - Salted caramel panna cotta, salted peanuts, caramel popcorn, whipped cream, chocolate shavings **(V)**
 - Date brulee tart, mascarpone crème **(V)**
 - Orange and polenta cake, crème fraiche **(GF)** **(V)**
 - Pear, chocolate mouse, chocolate sauce, fresh berries, mint coulis, cream **(V)**
 - Meringue roulade, chocolate rum mousse, toasted almonds **(GF)****(V)**
- (V)** vegetarian
(VE) vegan
(GF) gluten free
(GFO) gluten free option

*Venue hire fee for BOOKPLATE is \$770

**Service fee applies to NLA event space other than BOOKPLATE

Surcharges applicable on weekends and public holidays

Minimum number is 50 guests or minimum spend applies



Beverage Packages

BOOKPLATE takes pride in its wine lists which are all carefully curated to pair with the delicacies on the menu. Select the Classic Package, offering something for each guest or take the opportunity to indulge in a few tastes of Canberra and surrounds. The Local Region Package boasts nothing but the finest wines from this area as well as a local boutique ale. Each package also comes with a selection of juice, soft drink and mineral water, and allows the host to select the duration.



Beverage Packages

Classic	B Francois Brut	Sparkling Mineral Water
	Miritu Bay Sauvignon Blanc	Orange Juice
	Jumbuck Cabernet Sauvignon	Lemonade
	Peroni	Coke

1hr	\$22 per person
2hr	\$26 per person
3hr	\$30 per person
4hr	\$36 per person
5hr	\$40 per person

Local Region	Gallagher Sparkling Duet	4 Pines Pale Ale
	Lerida Estate Chardonnay	Sparkling Mineral Water
	Shaw Vineyard Estate Riesling	Orange Juice
	Mount Majura Pinot Noir	Lemonade
	Eden Road Long Road Shiraz	Coke

1hr	\$36 per person
2hr	\$39 per person
3hr	\$44 per person
4hr	\$50 per person
5hr	\$58 per person



Lunch Catering

- Inclusions
- Multi-grain and white bread triangle sandwiches
 - Pinwheel wraps filled with classic gourmet combinations
 - Freshly sliced seasonal fruit
 - Orange juice and iced water

The Lunch Catering package is \$26 per guest

Antipasto platter	+ \$6.50 per person
Mixed hot savouries platter	+ \$5.50 per person
Mixed sweet platter	+ \$5.50 per person
Sparkling wine	+ \$9 per person
Individual bottled water	+ \$3 per person
Sparkling mineral water	+ \$4.50 per person

Available Monday to Sunday

Not available on public holidays

Surcharges applicable on weekends

Minimum number is 15 guests

Surcharges applicable for under minimum guests

Catering at NLA

Ideal for those hiring a venue at the National Library of Australia. BOOKPLATE offers a variety of food and beverage packages to suit any type of event. Whether you're after a working lunch or a morning or afternoon tea, the kitchen team are sure to provide a range of delicious options.



Tea Time Catering



Inclusions Tea Time Catering package includes French press coffee, loose leaf tea, herbal teas, orange juice and iced water and your choice of two items:

Sweet

- Assorted mini danishes
- Mixed berry friands **(GF)**
- Scones, double cream, jam
- Passionfruit tartlets
- Petite sweet muffins

Savoury

- Leek & gruyere tartlets **(V)**
- Vegetarian mini quiche **(V)**
- Pumpkin fritters **(V)**
- Frittata squares **(GF)** (V) vegetarian
- Mini savoury filled croissants (GF) gluten free

The Tea Time Catering package is \$18 per guest

Sparkling wine	+ \$9 per person
Individual bottled water	+ \$3 per person
Sparkling mineral water	+ \$4.50 per person
Sweet or savoury (extra item)	+ \$5.50 per person
Seasonal fruit platter	+ \$4.50 per person
Fresh whole fruit basket	+ \$3 per person
Antipasto platter	+ \$6.50 per person

Available Monday to Sunday
Not available on public holidays
Surcharges applicable on weekends
Minimum number is 15 guests
Surcharges applicable for under minimum guests





High Tea



Inclusions - Barista poured coffee or tea including herbals

Petit Sweets

- Lemon curd tart & cinnamon cream
- Coffee infused chocolate éclair
- BOOKPLATE signature macaron
- Fruit custard flan
- Freshly baked scones, double cream, berry jam

Petit Savouries

- Roasted vegetable quiche
- Sausage roll, tomato relish
- Pumpkin fritter, rosemary aioli

Open Sandwiches

- Rare roast beef, pumpkin, red coral lettuce, mustard mayo, chervil
- Prawn cocktail, seafood sauce, baby spinach, chives
- Beetroot relish, feta, cucumber ribbons
- Coddled egg, mayonnaise, alfalfa

The High Tea package is \$40 per guest

A glass of Champagne + \$9 per person

Available Monday to Sunday from 1.30pm

Not available on public holidays

48 hours notice required

Dietaries are catered for

Minimum 4 people

High Tea must be booked and paid for online

Please speak to our Events Coordinator to discuss customising an after hours High Tea celebration to suit your specific needs

Breakfast Banquet



Inclusions - French pressed coffee and tea station which includes herbal teas

Baker’s Tower

- Assorted mini muffins
- Petite danishes
- French fruit tarts
- Fresh sliced fruit

Mains

Two choices, alternate serve

- Eggs Benedict - poached eggs, sourdough, hollandaise, your choice of smoked ham or spinach **(GF)** **(V)**
- Chilli Scramble - scrambled eggs, coconut, green chilli, mustard seeds, sourdough **(GF)** **(V)** **(V)** vegetarian
- Smashed Avocado - avocado, beetroot hommus, nuts & seeds, lemon, sourdough **(GF)** **(V)** **(VE)** **(VE)** vegan
- Belgium Waffle - maple syrup, bacon, strawberries **(GFO)** gluten free option

The Breakfast Banquet package is \$40 per guest

Children aged under 12 years are \$16 per guest

Sparkling breakfast	+ \$9 per person
Barista made espresso	+ \$4 per person
Fresh press orange juice	+ \$8 per person

Available Monday to Friday from 7.30am
Available weekends from 9am
Not available on public holidays
10 days notice required
Surcharges applicable on weekends
Minimum number is 15 guests
For table bookings of over 20 guests



Lunch Banquet

Inclusions - A glass of sparkling wine or sparkling mineral water on arrival

Mains

Served on platters

- Pumpkin & rosemary fritters (V)
- Chicken chimichanga
- Pulled pork tacos (GFO)
- Fish and chips
- Garden greens salad (V) (GF) (VE)

Dessert

One dessert per guest served on platters

- Orange and polenta cake, creme fraiche (GF) (V)
- Strawberry cheesecake (V) (VE)

(V) vegetarian
(VE) vegan
(GF) gluten free
(GFO) gluten free option

The Lunch Banquet package is \$45 per guest

Available Monday to Sunday
Not available on public holidays
10 days notice required
Minimum number is 15 guests
For table bookings of over 20 guests
Surcharges applicable on weekends





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