



canberra 
glassworks

VENUE HIRE INFORMATION



Celebrate in style at the Glassworks

Canberra Glassworks is Australia's only cultural facility that is wholly dedicated to contemporary glass art. Situated in the historic Kingston Powerhouse, Canberra Glassworks combines spacious industrial cathedral interiors, gourmet food and the drama and thrill of glass blowing for an experience that is truly unforgettable.

From cocktail receptions to sit-down meals, our exclusive michelin-star chef, Jan Gundlach, is a master at creating memorable culinary experiences for large or intimate affairs. He is the director and chef de cuisine of *flavours* the culinary centre in Fyshwick and *flavours@Canberra Glassworks*, and has over twenty-five years' experience working around the world, including as executive chef at the famed Raffles Hotel in Singapore.

Cocktails or dinner in the foyer

Welcome your guests into the impressive Canberra Glassworks foyer with a glass of sparkling wine. Continue the effervescent experience with a walk around the gallery, look at the beautiful art in the shop and, if you choose, buy a piece. *flavours@Canberra Glassworks* completes your event with delicious food and wines to complement.

Optional glass-blowing demonstration

Make your event truly unique with an optional glass-blowing demonstration on the hotshop floor. Your guests will be invited up to the mezzanine level of the old boiler room where a glassblowing team will provide a dramatic hot glass demonstration with commentary.



MENU ONE

GOURMANDISES

Escaliavada (Bell Pepper Compote) Crostini
Quail Eggs, Zaatar
Sun-dried Tomato & Prosciutto Pizza
Salmon Pastrami, Ginger & Pear Chutney

HOT SAVOURIES

Pork Belly, Citriodora
Chorizo Tortilla

*Choose 4 items per guest at \$28.00 per person
We allow 6 items per guest at \$34.00 per person*

MENU TWO

GOURMANDISES

Pipeclay Lagoon Oysters, Mirin Sake & Verjus
Escaliavada (Bell Pepper Compote) &
Goats Fromage Frais Crostini
Seven Spice Loin of Lamb, Garlic Fondant
Cured Ocean Trout, Apple Wasabi

HOT SAVOURIES

Hen and Cepe Mushroom Consomme
King Prawn Risotto, Fennel Confit
& Orange Foam

*Choose 4 items per guest at \$33.00 per person
We allow 7 items per guest at \$38.00 per person*

PICA PICA (NIBBLES)

Togarashi Almonds, Sea-salt Macadamia,
Lemon Olives,
Crudites with Salsa Verde

\$185 per 100 guests

OPTIONAL ITEMS

Boutique Cheese Station
\$75 per kilo

Orange & Pepper Gianduja Chocolates
\$75.80 per kilo
Lemon Pepper Tiger Prawns
\$38.50 per dozen

Pipeclay Lagoon Oysters, Mirin Sake Verjus
\$36 per dozen

Mushroom Risotto
small serves \$42 per dozen



SAMPLE MENU

WELCOME RECEPTION WITH GOURMANDISES

Gourmandises
Goats Fromage Blanc Crostini
Spiced Beef Carpaccio, Wakame

MENU

Just-smoked Atlantic Salmon, Apple & Wasabi
Loin & Confit of Lamb, Natural Jus, Onion
Confit
Selection of Boutique Cheese
Tarragon Cream, Raspberries & Amaretti
Crumble
Toby's Estate Coffee or Selected Tea,
Mignardises

\$98 per person inclusive reception

SELECTION MENU

ENTRÉES

Essence of Minestrone, Tiger Prawn
Soup of Cauliflower, Prosciutto & Lemon Oil
Consommé of Tomatoes, Ricotta Gnocchi

MAIN COURSE

Seared Barramundi, Oxtail, Parsley & Veal Jus
Spiced Rib Eye of Angus Beef, Eschalot Sauce,
Vegetable Aromates
Swordfish, Bell Pepper & Saffron Broth

DESSERT

Poached Apple & Hazelnut Pudding,
Lemon Ice-Cream
Valrhona Chocolate Tart, Espresso Ice Cream
Delice of Citrus Fruits & Strawberries,
White Peppercorn Parfait
Selection of Boutique Cheese

Selection of three courses,
inclusive appetiser **\$80**
Soup, Main Course & Dessert **\$75**
Selection of four Courses **\$88**
Selection of Boutique Cheese,
available as an extra course

We would be pleased to offer wine matches
Corkage is available at \$7.50 per person
Pre-dinner Canapé menus are available from
\$12 onwards per person



NON-ALCOHOLIC
JUICES AND SOFT DRINKS
AT \$4.50 PER 150ML

Still and Sparkling Water
Pineapple & Rosemary Juice
Orange & Passionfruit Juice
Celery & Apple Juice
Pearl Tea
Coke
Lemon, Lime & Bitters

ALCOHOLIC
BEER

Zierholz Premium Beer **10 ltr keg at \$175**

SPARKLING WINES

NV Grant Burge 'Methode Traditionelle'

Barossa Valley SA \$32

2004 O'Leary Walker 'Hurtle' Chardonnay Pinot Noir

Adelaide Hills SA \$36

2005 Taltarni 'Brut Taché'

Victoria / Tasmania \$30

WHITE WINES

2008 Pear Tree Sauvignon Blanc

Marlborough NZ \$28

2007 Howard Park Riesling

Great Southern WA \$34

2007 Hahndorf Hill Winery 'White Mischief'

Adelaide Hills SA \$34

2008 Mount Majura Vineyard Pinot Gris

Canberra District ACT \$28

2007 Coriole Fiano

McLaren Vale SA \$38

RED WINES

2006 Curlewis 'Bellarine Selection' Pinot Noir

Geelong VIC \$34

2006 Pizzini Sangiovese

King Valley VIC \$36

2004 Brindabella Hills Cabernet Sauvignon

Canberra District NSW \$30

2006 Thorn Clarke 'Shotfire' Quartage

Barossa Valley SA \$30

2005 Coriole Redstone Shiraz

Mc Laren Vale SA \$34

We would be pleased to suggest other wines options



Hire Rates

FOYER AREA Includes access to mezzanine, shop and gallery, use of a microphone, lectern, plasma screen, DVD and CD player.

\$200 per hour (minimum three hours)

Catering Exclusive catering by *flavours@Canberra Glassworks*.

Cocktail function

from \$50 per person*

Sit-down dinner

from \$100 per person+

* 50 people minimum. + 25 people minimum.

Venue hire glass experiences

OPTION ONE—GLASS-BLOWING (HOTSHOP)

\$460

Approximately 45-minute glass demonstration on the hotshop floor by an artist and his/her assistant. Commentary provided.

Option to buy art piece created

from \$250, depending on artist

OPTION TWO—KILN FORMING (COLD WORKING)

\$40 per person

Create a your own colourful postcard tile by using precut sheet glass, powdered frits and coloured glass pieces, which is then fused in a kiln overnight.

(4–20 people per 30-minute session)

Taylor-made packages

We can taylor-make packages to suit your needs.

Capacity

Sit-down dinner	60
Cocktail function	150
Hotshop glass blowing demonstration	120

For more information regarding the exciting possibilities of your next function at Canberra Glassworks, please call 02 6260 7005 or email contactus@canberraglassworks.com

All hire rates exclusive of GST. Canberra Glassworks reserves the right to change the above rates without notice.