



G A R D E N B A R

FUNCTION PACKAGES

MINT

GARDEN BAR

Set amongst the beautiful heritage gardens of one of Canberra's oldest buildings, Mint Garden Bar offers unrivalled urban tranquility. It is the perfect place to spend a long afternoon and relax as the tree-lined courtyard lights up and day drifts effortlessly into night.

Escape the city with a range of classic cocktails using premium ingredients and fresh herbs grown amongst the tables themselves, as well as a locally prominent wine and boutique beer selection.



MINT
GARDEN BAR

PACKAGE OPTIONS

Our handcrafted packages are perfect for every occasion.
Simply pick your package then select your menu items!

Not sure what to pick? We're here to help, just ask our team
of functions specialists.

Canape Package \$35

- 2 x Option 1
- 2 x Option 2
- 1 x Option 3
- 1 x Tartine or Slider

Garden Party \$55

- 2 x Nibbles
- 3 x Option 1
- 2 x Option 2
- 1 x Option 3
- 2 x Tartine or Slider

Garden Luxury \$75

- 3 x Nibbles
- 3 x Option 1
- 3 x Option 2
- 2 x Option 3
- 3 x Tartine or Slider



MINT
GARDEN BAR

Nibbles

Marinated olives

Spiced nuts

Puffed rice crisp & dip

Canape Option 1

Pita crisp, lemon & white bean puree, champagne shallot salsa

Chicken liver parfait en croute, rhubarb and ginger

Pork shoulder croquette, pickled fennel, tarragon mayonnaise

Mushroom puff pastry tart, ricotta, pedro ximenez, capers

Confit tomato, goats cheese, caramelised onion, filo tartlet

Sichuan fried chicken, smoked mayonnaise

Chicken and pistachio terrine, tarragon mayo on croute

Sherry glazed pearl onions, thyme, ricotta

Beetroot parfait, goats chevre, black pepper, mint

Canape Option 2

Freshly shucked oysters, pickled green apple, black pepper, chives

Salmon ceviche, jalapeño, coriander, coconut

Beef tartare, shiso, buckwheat, miso cured egg yolk

Crispy quail eggs, fennel mayonnaise

Fried buttermilk prawns, coriander, lime aioli

Grilled quail breast, carrot and gingerbread puree, red sorrel

Canape Option 3

Strawberry and whipped ricotta tartlet

Banana & caramel bannoffee tartlet

Vanilla lime splice, meringue, lemon balm

Whipped brie, compressed grapes, local honey, lavosh

White nectarine, almond nougatine, crème fraiche

Tartines

Roast field mushroom, ricotta, parsley

Shaved leg ham, dijon mustard, gruyere

Ceviche salmon, whipped tahini, avocado

Smoked eggplant, yoghurt, fried basill



Sliders

Pulled pork slider, bourbon BBQ sauce, fennel mayonnaise

Crumbed fish slider, pickled cucumber, dill mayonnaise

Beef slider, dijon mustard, tomato jam, cheese, pickles

Not what you're looking for?

We can tailor a menu specific to your function. Contact our functions team today.

Phone 0447 312 304

Email alexandra@cbrfunctions.com.au



MINT
GARDEN BAR

GARDEN PARTY SAMPLE MENU

Not sure how our packages work?
We've created a sample menu for your convenience!

2 x Nibbles

Marinated Olives
Puffed Rice crisp and dip

3 x Option 1

Pork shoulder crouquette,
pickled fennel, tarragon
mayonnaise

Beetroot parfait, goats
chevre, black pepper, mint

2 x Option 2

Freshly shucked oysters,
picked green apple, black
pepper, chives

Salmon ceviche, jalapeno,
corriander, coconut

1 x Option 3

Strawberry and whiipped
ricotta tarlet

2 x Tartine or Slider

Roast field mushroom,
ricotta, parsley tartine

Pulled Pork Slider

