

WEDDINGS AT THE NATIONAL GALLERY



TRIPPAS
WHITE
GROUP

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

A bespoke wedding at the National Gallery means timeless sophistication and art-infused elegance.

Mark your special occasion in the nation's capital on the shores of Lake Burley Griffin. Spectacular gardens, iconic Brutalist architecture and the most valuable collection of art in Australia make for a truly unforgettable event. Exchange vows in the Sculpture Garden among incredible works of art from the national sculpture collection.

Curate your perfect reception in one of the Gallery's memorable and diverse venues. Choose from the grand Gandel Hall with its floor to ceiling glass doors opening out onto the Skyspace Garden terrace, the elegant Dining Room with soaring ceilings and spectacular views of the Lakeside Sculpture Garden, or the intimate Sculpture Garden Pavilion nestled in the gardens.

Weddings at the National Gallery are catered exclusively by the Gallery's venue partner, Trippas White Group. With an enviable track record working with some of the most prestigious venues in the world, they combine outstanding cuisine with seamless service.

Our dedicated events team and in-house wedding coordinator will work with our curated list of suppliers to craft a memorable wedding that reflects your style. Get in touch to start planning your perfect Gallery wedding.



THE CEREMONY

Say 'I do' in the National Gallery's Sculpture Garden.

Set on the southern shores of Lake Burley Griffin with spectacular views, the Lakeside Sculpture Garden features over 20 works of art and beautiful native Australian flora. A ceremony in the Sculpture Garden boasts an iconic backdrop and immersive setting that promises to create stunning memories for you and your guests.



THE CEREMONY

Choose from one of four ceremony locations.

GRASSY KNOLL

Recommended for up to 200 guests

Imagine your special day, out in the sunshine or under the trees, amidst the iconic backdrop of the Sculpture Garden, Lake Burley Griffin and the Carillon. This naturally beautiful space makes for a picturesque wedding postcard and a memorable bridal walk.

THE CONES

Recommended for up to 120 guests

Bert Flugelman's giant steel *Cones* has assumed an iconic presence in the Sculpture Garden. Its towering-mirrored surfaces, echoing the cloudy skies and surrounding trees, enchant children and adults alike. Plan your ceremony in this spectacular natural theatre, enclosed by Australian natives and the geometry of *Cones*.

VIRGINIA

Recommended for up to 150 guests

Clement Meadmore's major sculpture *Virginia*, sits in a beautiful grassy area with views of the Carillon and Lake Burley Griffin. This location provides a spectacular backdrop for both an intimate and large wedding ceremony.

ANGEL OF THE NORTH

Recommended for up to 80 guests

Featuring a replica of Antony Gormley's monumental work *Angel of the North*, this gorgeous-slated area overlooks the Carillon and Lake Burley Griffin. This serene natural chapel is a spectacular setting for an intimate ceremony.



THE RECEPTION



THE RECEPTION

GANDEL HALL

Iconic wedding experiences are created in the elegant and light-filled Gandel Hall.

This spacious and versatile space features floor to ceiling windows, gold leaf entry doors and stunning hardwood red ironbark floors. With doors that open out onto a slated terrace and the beautifully- landscaped Skyspace Garden, your guests will enjoy views of George Baldessin's much loved *Pear – version number 2*, and access to James Turrell's monumental Skyspace.

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



SCULPTURE GARDEN PAVILION

Overlooking a mist covered landscape on the shores of Lake Burley Griffin, the Sculpture Garden Pavilion is the perfect garden setting for intimate weddings held in the warmer months.

Make it a moment to remember, with Fujiko Nakaya's *Foggy wake in a desert: An ecosphere*, a nearby fog sculpture that can be activated to surround the pavilion and enhance the ambience of your event.

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



DINING ROOM

Designed by award winning architect Colin Madigan AO, the National Gallery is a beacon of experimental design. Gather your loved ones for an evening celebration immersed in the Gallery's exemplary brutalist architecture.

With soaring ceilings and picturesque garden views, the Dining Room is a timeless and classic space.

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



WEDDING PACKAGES



WEDDING PACKAGES

SEATED RECEPTION PACKAGE

\$195 per person

Chef's selection arrival canapés (3 pieces)
Alternate serve three course menu
Classic Beverage Package for 5 hour duration

- Wait staff, event supervisor, event coordinator
- Menu tasting for 2
(only available with the seated reception package)
- Cutting of your wedding cake served with coffee & tea
- Cake table & gift table
- In-house printed menus to share on the tables (2 per table)
- Placement of place cards & wedding favours
- Cordless microphone for speeches
- Easel for seating plan
- LED Tea light candles scattered per table
- Customised floor plan with in house furniture
- White linen table cloths with white linen napkins (optional)
- Lectern (Gandel Hall only)
- Microphone
- Outdoor games on the terrace
(Gandel Hall and Sculpture Garden Pavilion)

Elevate your Experience

Assorted cheese platters (v): \$15 per person
Charcuterie platters: \$15 per person
Fruit platters with seasonal berries (v, gf): \$15 per person
Late Night Option: \$12pp
Additional Canape: \$7.50pp
Additional Substantial canape \$12pp

COCKTAIL RECEPTION PACKAGE

\$195 per person

8 piece canapé
2 piece substantial canapé
Static Food Station
Classic Beverage Package for 5 hour duration

- Wait staff, event supervisor, event coordinator
- Cutting of your wedding cake served with coffee & tea
- Cake table & gift table
- In-house printed menus to share on the tables (2 per table)
- Placement of place cards & wedding favours
- Cordless microphone for speeches
- Easel for seating plan
- LED Tea light candles scattered per table
- Customised floor plan with in house furniture
- White linen table cloths (optional)
- Lectern (Gandel Hall only)
- Microphone
- Outdoor games on the terrace
(Gandel Hall and Sculpture Garden Pavilion)

Additional Options

Crew Meals \$50 per person: Main course & soft drink
Teens Meal \$125 per person: 13–17yrs, 3-courses & soft drink
Kids Meals \$50 per child: 3–12yrs, 2-courses & soft drink
Schnitzel, salad, chips & aioli/Fish & chips, salad, tartare sauce/
Pasta with Napolitano Sauce
Chocolate brownie OR Ice-cream

CEREMONY ONLY PACKAGE

from \$1,800

- Dedicated wedding coordinator
- Exclusive use of the selected ceremony location,
maximum two hours
- Inclement weather option
- Set up of 30 white ceremony chairs
- Dressed signing table and 2 chairs

All prices are inclusive of GST.

Surcharge of 15% applies on on public holidays.

Minimum spends apply for packages.

**View pricing and menu details online,
by scanning QR code or visiting
nga.gov.au/about-us/venue-hire/weddings**



THE MENU



CANAPÉS SELECTION

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

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, nf)
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)

Lyonnaise 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)





© Daniel Baud

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

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

MummX Tasmania '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

TAILORING YOUR GALLERY WEDDING

Our dedicated events team will create a bespoke wedding for you and your guests to enjoy. There are many ways you can make your Gallery wedding even more distinctive.



WELCOME TO COUNTRY

The National Gallery is custodian of the world's largest collection of Aboriginal and Torres Strait Islander art, comprising over 7500 works, which embraces, reflects and amplifies the diversity of First Nations art and culture.

Aboriginal and Torres Strait Islander peoples have lived on the continent of Australia for time immemorial. The National Gallery sits on the lands of the Ngunnawal and Ngambri peoples. Let us help you arrange a Welcome to Country as part of your special day.

GALLERY HIGHLIGHTS TOUR

Delight your guests with a personalised tour of Gallery highlights. This is a perfect option if you need time for wedding photos in the Gardens. The tour will be led by a Gallery Educator and can be tailored to your art interests.

GET IN TOUCH

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

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