

TEMPORADA

Thank you for considering Temporada for your group booking or private function.

In the following pages are details about the packages for groups and private functions held at our restaurant.

If you are looking for us to cater for an event offsite, please refer to our Tempo Catering information or contact us.

If you have any questions, or for more information, please contact the restaurant on 02 6249 6683 or email us at info@temporada.com.au. If you have something in mind for your function that is not covered below, feel free to give us a call so we can chat further.

	GROUPS	PRIVATE FUNCTIONS
Space	Shared use of the restaurant with other diners	Exclusive use of the restaurant
Number of guests	Up to 35 guests	Up to 55 guests seated, or up to 80 guests for a standing canape function
Menu options	\$50 share-style set menu (\$55 with dessert, available at lunch only) \$75 Chef's Set Menu (Available Tuesday – Thursday) \$90 Chef's Set Menu (Available Tuesday - Saturday)	\$75 Chef's Set Menu (Available Tuesday – Thursday) \$90 Chef's Set Menu (Available Tuesday - Saturday) \$60 Canape Menu \$80 Canape Menu
Beverage options	Beverage on Consumption From our wine list Drinks Package: \$50 per person (first two hours) \$10 per person every further hour	Beverage on Consumption From our wine list – please contact us to organise Drinks Package: \$50 per person (first two hours) \$10 per person every further hour
Minimum spend	n/a	Tuesday-Thursday \$4500 Friday \$6500 Saturday \$8500
Room Hire	n/a	\$500
How to book	Book online, or you can call or email us to discuss.	Call or email us to discuss the details. A deposit and booking form are required to secure your booking. A cancellation fee applies if cancelled less than 14 days before the function.

DINING ROOM OPTIONS

Temporada is a very open space with high ceilings, a central bar and an industrial feel.

We have a long banquette that runs down the length of the dining room, which is perfect for groups up to 35 guests.

There are two high bar tables to the front of the restaurant which each seat 5, and one large bar table at the rear which seats 10-12.

All restaurant tables are able to be removed leaving a large open space perfect for standing canape events.

Unfortunately, we do not have a private dining space at Temporada. We do however offer an offsite catering option, Tempo Catering, where we bring the Temporada experience to you. Please refer to our Tempo Catering information, or call or email us at events@temporada.com.au.

TEMPORADA

15 Moore St
 Canberra City ACT 2601
www.temporada.com.au

02 6249 6683
info@temporada.com.au
events@temporada.com.au

Sample Menus

The following are sample menus – please note that these are an indication of the size and style of menu, and that all dishes on our menu change regularly.

We can cater for all dietary requirements within our menus.

If you are looking for something other than what we cover here, please call or email us and we'll be happy to discuss options with you.

LUNCH SHARE-STYLE SET MENU | \$50 PER PERSON | *\$55 WITH DESSERT

Temporada Sourdough, Cultured Butter

Lemon & Prawn Croquette, Aioli, Corn & Pickled Shallot Salsa

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Stracciatella, Beetroot, Walnut, Smoked Vanilla, Fermented Plum

Charcoal Grilled Octopus, Aioli, Black Vinegar & Chilli Oil

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Charcoal Grilled Hiramasa Kingfish, Pumpkin, Bok Choy, Spiced Tarator

Oven Baked Cauliflower, Chimichurri, Lemon Hummus

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Milk Chocolate Marquise, Poached Pear, Hazelnut

CHEF'S SET MENU | \$75 PER PERSON

Temporada Sourdough, Cultured Butter

Lemon & Prawn Croquette, Aioli, Corn & Pickled Shallot Salsa

Foie Gras Parfait, Toasted Brioche, Orange jam

Stracciatella, Fig, Walnut, Smoked Vanilla

Charcoal Grilled Octopus, Aioli, Black Vinegar & Chilli Oil

Charcoal Grilled Mooloolaba Tuna, Cucumber, Bourride, Ginger & Shallot

Charcoal Grilled Sweet Corn, Buttermilk, Togarashi

Strawberry Cheesecake

CHEF'S SET MENU | \$90 PER PERSON

Temporada Sourdough, Cultured Butter

Marinated Olives

Lemon & Prawn Croquette, Aioli, Corn & Pickled Shallot Salsa

Charcoal Grilled Noosa Sea Scallop, Black Bean Vinaigrette

Stracciatella, Fig, Walnut, Smoked Vanilla

Charcoal Grilled Octopus, Aioli, Black Vinegar & Chilli Oil

Mushroom Tortelli, Celeriac, Black Barley, Pepper Oil

Charcoal Grilled Lamb Rump, Merguez Sausage, Tahini Yoghurt, Sugarloaf Cabbage

Slow Cooked Carrots, Oregano, Pangrattato

Dark Chocolate Mousse, Milk Crumb, Native River Mint, Cocoa Nib

CANAPE MENU | \$60 PER PERSON

10 x smaller canapes (5 varieties), 1 x substantial canape

Zucchini & Parmesan Tart

Prosciutto & Gruyere Croquette

Wagyu Steak Tartare, Tapioca Wafer, Cured Egg Yolk

Parmesan Biscuit, Serrano Ham, Pickled Watermelon Rind

Straciatella, Beetroot, Black Garlic, Potato Wafer

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Temporada Cheeseburger Slider

CANAPE MENU | \$80 PER PERSON

12 x smaller canapes (6 varieties), 2 x substantial canapes

Pambula Oyster Co. Sydney Rock Oyster, Hot Bean Paste Dressing

Wagyu Steak Tartare, Tapioca Wafer, Cured Egg Yolk

Duck Liver Parfait, Brik Pastry, Plum Jam

Ortiz Anchovy Toast, Almond Crème, Apple

Cured Hiramasa Kingfish Tartine, Pickled Eshalots

Four Cheese Toastie, Prosciutto

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Braised Pork Belly Bao, Kim Chi Slaw

Tuna Sushi Bowl, Avocado, Furikake

Important Info...

Confirmation of Booking (Exclusive Use)

A 20% deposit of the minimum spend is required to secure the date of your function.

Confirmation of Final Numbers

Final numbers must be confirmed 48 hours in advance of the booking. If numbers decrease after confirmation the applicable menu price per person will be charged. Unfortunately, previous experience dictates this precaution. The restaurant will do all it can to avoid this situation and considers all relevant circumstances before taking this action.

Cancellation (Group Bookings)

We ask that customers provide at least 24 hours' notice if cancelling a booking. In the event this is not honoured, we may charge the applicable menu price per person if the table cannot be resold. Regrettably, experience dictates this precaution.

Cancellation (Exclusive Venue Use)

If the booking is cancelled within 2 weeks the deposit is non-refundable.

If the booking is cancelled with 7 days 50% of the minimum spend will be charged.

If the booking is cancelled within 48 hours the full minimum spend will be charged.

Final Menu/Beverage Selection

We will confirm the final menu and beverage choices the week before your event. Please note that due to the seasonality of ingredients we might have to make substitutions on your menu. We will contact you and work with you to ensure you are happy with any changes made.

Dietary Requirements

All dietary requirements can be accommodated within our menus as long as they are confirmed by email 48 hours before the event.