

Vol.1

FIRST.EDITION

Bar . Dining



Celebrations at First Edition Canberra



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Welcome to First Edition Canberra, where sophistication and charm meet in a luxurious setting inspired by the old-world reading rooms of yesteryear.

Elevated on the first floor, our venue offers a unique and captivating space for hosting a variety of private events. Whether you're looking to celebrate a special occasion, plan a corporate event, or create a unique experience, we have the perfect setting and services to exceed your expectations. Menus have been curated by our Executive Chef to match any occasion.

At First Edition Canberra, we understand that every event is special, which is why we offer a range of customisable options to suit your specific needs. Whether you prefer private venue hire or prefer the elegant ambiance of our restaurant, we have the flexibility to accommodate your celebrations needs.

Enjoy the rewards of Accor Live Limitless Loyalty program with every booking.



First Edition High Tea

Indulge in the timeless elegance of a traditional high tea experience, where delectable treats and aromatic teas take center stage. Immerse yourself in an atmosphere reminiscent of a bygone era, while our attentive staff cater to your every need.

For those seeking a touch of indulgence, choose either our giggly high tea with two hours of unlimited teapot cocktails or our sparkling high tea featuring unlimited sparkling wine. Savor the exquisite flavors of our teapot cocktails, crafted with a blend of ingredients to complement our traditional high tea menu or sip on Bancroft Bridge Brut and toast to a celebration with family and friends.



First Edition High Tea \$50

- Our traditional 3-tier high tea stand
- 2 hours unlimited loose-leaf tea & barista made coffee

Giggly High Tea \$69

- Our traditional 3-tier high tea stand
- 2 hours unlimited loose-leaf tea & barista made coffee
- 2 hours of free-flowing teapot cocktails with 2 cocktails to choose from
 - Gin, chartreuse, elderflower, apple juice, lemon juice
 - Poor Toms Gin, sparkling, rose, mint and strawberry

Sparkling High Tea \$79

- Our traditional 3-tier high tea stand
- 2 hours unlimited loose-leaf tea & barista made coffee
- 2 hours of unlimited Bancroft sparkling wine

Traditional High Tea Menu

Savoury Selection

- Potato rosti smoked salmon and black caviar topped with dill cream
- Ricotta pumpkin flower
- Chef's selection of gourmet finger sandwiches

Sweet Selection

- Scones with berry compote and whipped cream
- Fresh strawberries dipped in chocolate
- Green tea tiramisu
- Boutique macaroons

*Kids Menu**

- Scones with berry compote and whipped cream
- Strawberries dipped in chocolate
- Boutique macaroons
- Ham and cheese finger sandwiches

**For children 10 and under with unlimited hot chocolate & juice \$35 per child*





Cocktail Events

If you're looking for a more informal event, our standing cocktail options will impress your guests. Treat them to a tantalizing array of canapes and grazing platters, expertly curated to tempt the taste buds and ignite conversations.

The elegant backdrop of our restaurant and private dining room with natural light and views overlooking the city will enhance the ambiance, creating an atmosphere of style and sophistication, leaving a memorable impression.



Canapés

\$5.50pp per canape item • \$12pp per substantial canape item

Cold

- Mini classic Italian bruschetta with vine ripened tomatoes on Three Mills sourdough (DF, V)
- Traditionelle French Boursin served on rice cracker (GF, V)
- Tasmanian Atlantic Salmon with dill cream and house made potato cracker (GF)
- Cherry bocconcini with Italian glaze biscotti (GF)
- Old school prawn cocktail (DF, Gf)

Hot

- Cheese polenta rosti with ricotta and blue cheese sauce
- Charcoal and fetta arancini
- Duck spring roll with an Asian sticky sauce (H)
- Ricotta pumpkin flower (V)
- Tandoori chicken skewer with mint aioli (H, GF)

Dessert

- Chef's petit cupcakes
- Mango coconut
- Strawberry mousse slab
- Black forest slab
- Decadent chocolate dipped strawberry
- Petit tartlets

Substantial canape menu

- Sticky glazed pork belly + slaw slider
- Crumbed Brie + slaw slider (GF, V)
- Catch of the day fish and chips (V, GF)
- Suppi with black garlic aioli
- Beef Kofta skewers (H, GF)

Grazing Platters

Grazing platters are designed to cater for up to 8 guests per platter

Premium Australian Cheese Platter \$90

Immerse yourself in the world of artisanal cheeses with a selection of 3 premium Australian cheeses accompanied by grapes, quince paste, house-made lavosh, and crackers.

Combine it with our House Package for an exquisite beverage pairing.

Tilba Dairy Farm Tasting Board \$140

Embark on a journey of exquisite flavors with a selection of 3 specialty cheeses from Tilba Dairy Farm, complemented by an assortment of crackers, house-made lavosh, and fresh grapes.

Pair it with our Local Package for a harmonious fusion of flavors.

Canberra Tablelands Board \$90

Experience the savory delights of our region with a medley of charcuterie meats including anis plano, prosciutto, and hot pamplona. This delightful selection is paired with antipasto, Fedra olives, and house-made lavosh.

Enhance your dining experience by pairing with our Local Beverage Package to elevate the flavors to new heights.

Harvest Board \$90

Delight in the bounties of the season with grilled seasonal vegetables, spiced chickpea hummus, Fedra olives, dukka, house-made lavosh, Three Mills toasted sourdough, and a drizzle of oil & balsamic.

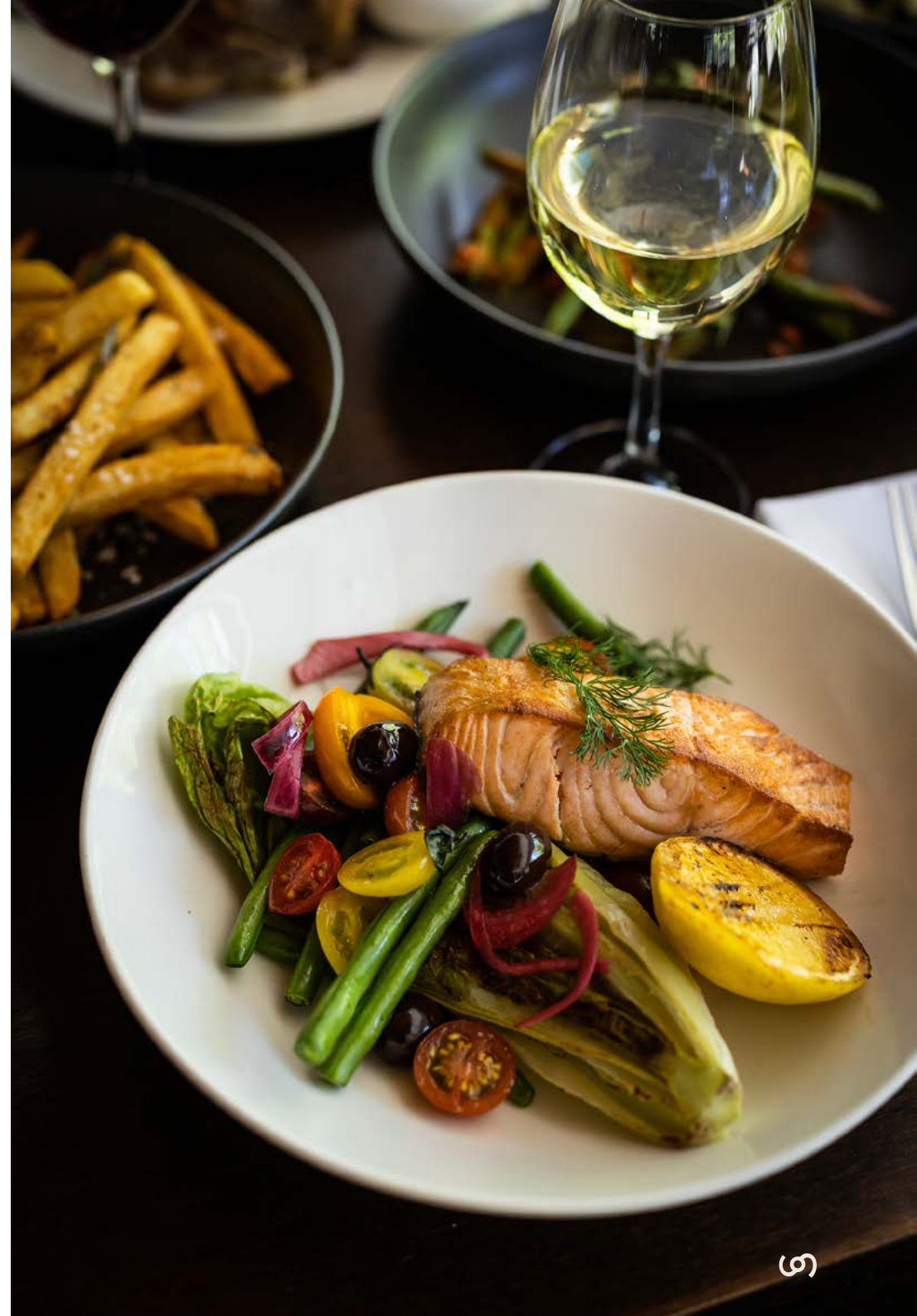
Pair it with our Local Package for a refreshing accompaniment.



Full-Service Dining Experience

Celebrate with a satisfying 2 or 3 course meal for lunch or dinner offering an exceptional culinary dining experience.

Indulge in a sumptuous feast prepared by our talented chefs, who use the freshest ingredients to craft exquisite dishes that delight the senses. Immerse yourself in the plush surroundings of First Edition Bar & Dining and let our attentive staff take care of every detail, ensuring a seamless and memorable dining experience for you and your guests. Indulge with your friends and family and complete your dining experience with a First Edition beverage package.



Set Dining Menu

2 Course - main with entrée or dessert \$70pp • 3 Course - entrée, main and dessert \$85pp

Entrée

Select an entrée dish or 2 for alternate drop

Black Truffle Suppli

Famously the cousin of Italian arancini, Chef's black truffle suppli is served with homemade tomato basil chutney

8 hr Slow Cooked Pork Belly

Slow cooked pork belly with cherry compote, crushed salted walnut and lemon thyme

Aromatic Lamb Kofta

Lamb kofta served with smoked eggplant, mint, goats cheese, house made dukkah

Cigar Leaf Haloumi

Haloumi with pine nuts and preserved lemon



Main

Select a main dish or 2 for alternate drop

Cowra Lamb Rump

Lachlan Valley sous-vide lamb rump with salsa verde and a lamb jus

Duck Croustillante

Sousvide duck Maryland with seasonal greens, cauliflower puree, beetroot pickle glazed with orange brandy sauce

Crispy Skinned Barramundi

Served with sea succulents, citrus segment, blossom and wild rocket salad

Roast Portobello Mushrooms

Bush pepper, goats cheese, flaked almonds and rocket tossed in a vermouth vinaigrette

Sous-vide Chicken Breast

With caramelized brussels sprouts with carrot puree and saffron sauce

Basil Pesto Penne Pasta

Classic Italian basil pesto with house-made pasta



Enquire today for more menu options including shared dinner menus and private buffet.

Dessert

Select a dessert or 2 for alternate drop

Flame Crème Brûlée

Classic vanilla flame crème brûlée

Warm Chocolate Fondant

Black forest compote & vanilla bean ice cream

Coconut Panna Cotta

Coconut milk, champagne and citrus mango compote

Trio Sorbet

Your choice of 3 scoops; mango, lemon or raspberry sorbet





Beverage Packages

We take pride in offering an extensive range of beverage solutions to complement your event. Whether you opt for a bar tab, private cash bar, or one of our thoughtfully curated beverage packages, we have something to suit your taste and budget.

No matter which you choose, our beverage solutions are designed to enhance your event and ensure your guests have a memorable experience.

Beverage options

- Cash Bar
- Bar Tab
- Private Bar
- Free-Flowing Beverage Package



Free-Flowing Beverage Packages

House Package

This package includes a delightful assortment of beverages such as Bancroft Semillon Sauvignon Blanc, Bancroft Cabernet Merlot, Bancroft Bridge Brut NV, a selection of heavy and light beers, a variety of juices and soft drinks, Red Bull energy drink, Perrier sparkling water, Vittel mineral water, and a dedicated tea & coffee Station.

- 1 Hour \$22pp
- 2 Hour \$28pp
- 3 Hour \$39pp
- 4 Hour \$45pp



Local Package

Our Local Package showcases the best of local flavors with offerings like Lerida Estate Pinot Grigio, Nick O'Leary Rose, Lerida Estate Pinot Noir, Nick O'Leary Shiraz, Capital Brewing Coast Ale, Bentspoke Crankshaft, a selection of juices and soft drinks, Red Bull energy drink, Perrier sparkling water, Vittel mineral water, and a dedicated tea & coffee Station.

- 1 Hour \$29pp
- 2 Hour \$39pp
- 3 Hour \$46pp
- 4 Hour \$55pp



Dry Package

The Dry Package offers a streamlined selection of non-alcoholic options, including a variety of juices and soft drinks, Red Bull energy drink, Perrier sparkling water, Vittel mineral water, and a dedicated tea & coffee Station.

- 1 Hour \$14pp
- 2 Hour \$18pp
- 3 Hour \$22pp



Celebrations at First Edition Canberra

Whether you're hosting an intimate gathering or a grand celebration, First Edition Canberra is dedicated to providing you with an unforgettable event. Our experienced and dedicated events team will work closely with you to tailor every aspect of your event, from menu selections to table decorations, ensuring a memorable celebration for your friends and family.

Discover the sophisticated charm of First Edition Canberra and let us exceed your expectations.

Contact us today to discuss your event needs and let us create an extraordinary experience that will be remembered for years to come.

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Terms and Conditions: Minimum spend or venue hire fee applies for exclusive use of First Edition Restaurant and event spaces. 10% surcharge applies for Sunday and Public Holidays. Sample menus are provided and subject to produce availability. Special menu requests are welcome. Deposit required to confirm booking. 100% pre-payment required 7 days prior to event.



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