

Events

Creating memorable events
at Australian War Memorial





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Contact details

Trippas White Group is the proud and exclusive hospitality partner of the Australian War Memorial.

For enquiries about functions and events at the Memorial, please contact Trippas White Group.

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View our iconic venue portfolio at [Trippaswhitegroup.com.au](https://trippaswhitegroup.com.au)

TRIPPAS WHITE GROUP

Events at the Australian War Memorial

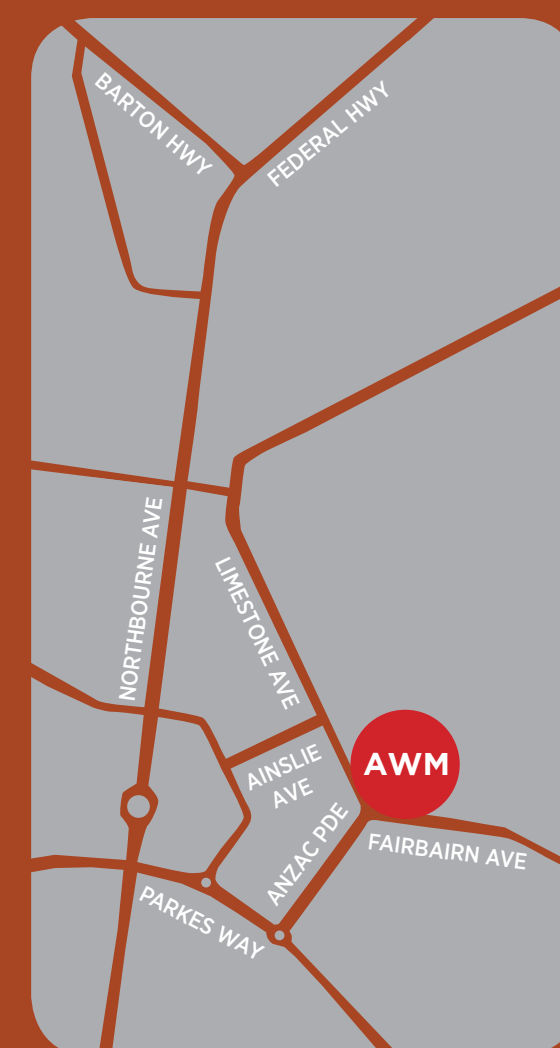
Create an iconic experience at the Australian War Memorial, a leading cultural institution of national significance.

Trippas White Group is proud to be the exclusive hospitality partner at the Australian War Memorial. We have an enviable track record, working with some of the most prestigious venues and companies.

Combining outstanding cuisine with seamless service, we create events of all styles, including meetings, formal gala dinners, cocktail events, presentations, training, workshops amongst other events. Catering packages can be tailored to a range of budgets and objectives.

Central to our success is our sense of community and sustainability. Through our relationships with local producers, we source fresh and seasonal produce wherever possible.

Be inspired by the Australian War Memorial's exciting new venues and let us help you to imagine your next event.



The Memorial is located within the heart of Canberra, on the main land axis with direct views to new and old Parliament House.



The spaces

The Australian War Memorial is enhancing its event offerings with the introduction of state-of-the-art venues.

Poppy's Café

Set against a backdrop of stunning views of the Memorial grounds and the impressive Anzac Parade, Poppy's Café offers a welcoming and relaxed atmosphere for your guests to enjoy refreshments or casual dining, adding a perfect complement to any event.

Features:

Overlooking the Memorial and grounds

Floor to ceiling windows

Microphone and speakers

Available for group bookings during the day and functions after hours

Perfect for:

Cocktail and seated events

Intimate functions

Capacity: 🍷 160 🍴 140



Theatre

Events

This elegant, tiered-seating theatre is ideal for seminars, conferences, and award presentations. It offers clear sightlines and is equipped with a hearing loop, large screen, and the latest audio-visual technology.

Capacity: 245



Conference & Events Room

Located within the new Main Entrance, this versatile space is perfect for breakout sessions, training, workshops, seminars, cocktail parties, dinners, and VIP entertaining.

Capacity: 🍷 220 🍴 180



Looking ahead to early 2026, the Memorial will unveil additional venues.

Anzac Atrium

This grand atrium will allow guests to dine among historic large objects from Australia's military history, beneath an expansive glass ceiling. It's designed to accommodate cocktail events and gala dinners, offering a unique and memorable experience.

Capacity: 🍷 500-700 🍴 350-400

Opening February 2026

Atrium Café

Complementing the event space, this café will provide a stylish setting for casual gatherings and refreshments, enhancing the overall visitor experience.

These new and upcoming venues at the Australian War Memorial combine modern amenities with a profound sense of history, making them exceptional choices for a wide range of events

Capacity: 🍴 200

Opening February 2026



**Artist's Impression*

Event menus



Canapé packages

One hour	3 cold, hot and dessert canapé selections 1 substantial canapé selection
Two hours	5 cold, hot and dessert canapé selections 1 substantial canapé selection
Three hours	6 cold, hot and dessert canapé selections 2 substantial canapé selection
Four hours	8 cold, hot and dessert canapé selections 3 substantial canapé selection

Additional canapé
Additional prices apply

Additional substantial canapé
Additional prices apply

Additional dessert canapé
Additional prices apply



Cold canapé selection

Bruschetta - Smashed minted peas and pecorino v
Watermelon, sangria, mint and lemon gf, df, vg
Cured kingfish, cucumber, finger lime and avocado gf
Pacific Oyster, verjuice and chive dressing gf, df
Whipped cod roe, crostini, beetroot tartare and chive
Chicken liver parfait, fig chutney, grape and crostini
Peking duck crepe roll, shallot, chive and hoisin

Hot canapé selection

Green pea, lemon and goat cheese arancini and smoked tomato aioli gf, v
Sweetcorn and zucchini fritter, coriander, avocado, shiso and sweet chilli sauce v
Pork and prawn spring roll and tom yum mayonnaise
Thai chicken skewer and nam jjm sauce gf
Chicken and mushroom gyoza, black vinegar and soya sauce
Double brie and caramelized onion tart
Lamb and harissa sausage roll, and tomato jam

Substantial canapé selection

Singaporean egg noodle salad, chili, shitake mushroom, curry and ginger
Wagyu beef slider, beer pickles, cheddar, tomato and mustard
Penne rigatoni, pork sausage ragu, chilli and shaved parmesan
Confit salmon, Japanese cucumber salad, ginger, coriander and mint gf, df
Roasted baby beetroot, goat's curd, davidson plum and honey gf, df, v
Pork katsu bun - Kewpie, cabbage, spring onions, carrot, seeds

Dessert canapé selection

Mini cinnamon doughnut, dulce de leche and brownie crumbs
Lemon curd tart and raspberries
Baked Basque cheesecake v
Dark chocolate Profiterole and syrup
Assorted Macarons

*Menus subject to change due to seasonality and availability of current items. Pricing includes GST.
(df) - dairy free, (gf) - gluten free, (nf) - nut free, (v) - vegetarian, (vg) - vegan

Grazing stations

Cheese grazing station

Artisan bread selection, dried fruit, fruit paste and selection of four cheeses (gf on request)

Charcuterie grazing station

Selection of local crafted cured meats, grissini, lavosh, pickles, olives, dried fruit, and house made dips

Dessert buffet

Chef selection of sweet treats & dessert canapés (four options)

Shared platters

Each platter serves 10 guests

Seasonal fruit platter

Bread board with two dip selections

Selection of Australian cheese platter with lavosh, fruit paste and dried fruit

Chef’s charcuterie platter



Three course plated menu

Plated dinner includes freshly baked bread and butter.

Main course served with a green salad to the table.

3 piece chef's selection arrival canapes

3 piece client's choice arrival canapes

Two courses - alternate serve

Three courses - alternate serve



Plated entree

Tuna tartare, toasted coconut and pickled ginger

Truffled leek tart, pickled cucumber, sorrel, dill *v*

Spanner crab salad, mango, papaya, cashews, Vietnamese mint and nam jim *gf, df*

Zucchini flowers, ricotta, lemon and smoked tomato salsa

Caramelized free-range pork belly, Asian greens soy and master stock reduction *gf, df*

Grilled chicken and leek terrine, charred corn salsa and preserved lemon aioli *gf, df*

Jamon Serrano, artichoke, hazelnut vinaigrette, endive and Grana parmesan *df option*

Plated main

Roasted barramundi fillet, kipfler potatoes, pea puree, pomegranate and mint salsa *gf*

King Ora salmon, rainbow chard, cannellini beans, tomato, olive and baby capers

Grass fed beef fillet, asparagus, confit potatoes, onion petals and bearnaise *gf*

Roasted free range porchetta, romesco and spicy apple chutney

Chicken breast, rosemary pecorino polenta and balsamic confit tomatoes *gf*

Roast butternut pumpkin, Thai green curry, Gai Lan and Thai basil *gf, v*

Dessert

Dark chocolate tart, salted caramel and raspberry sorbet *gf, v*

Vanilla bean panna cotta, strawberry and macadamia crumb

Pavlova, fresh berries, vanilla mascarpone Chantilly and berries coulis

Crème Brule, wattle seed sable biscuits and cherry compote

Mango, passion fruit, coconut and lime crumble

Sides

Additional prices apply

Steamed kale, bok choy, green beans and lemon dressing *gf*

Roasted heirloom Dutch carrots, sesame miso and chervil

Oven roasted lemon chat potato and feta *gf*

Raw beetroot, red cabbage, carrot slaw, candied walnut, parsley *gf*

Roasted sweet potato, quinoa, asparagus and mustard dressing *v*

Mixed leaves and mustard vinaigrette *v*

Grazing dinner

Choose *two* mains, *three* salads and sides, and *two* desserts.

Option to add an additional main - *additional prices apply*

Main

- Pan fried barramundi, wild rice, pickled watermelon, rocket, feta
- Baked salmon, quinoa salad and lemon beurre Blanc
- Roast chicken, pearl barley, pancetta, herbs, sultana’s and watercress
- Braised lamb shoulder, eggplant, cous cous and sumac yoghurt
- Roasted porchetta, lemon, zucchini and cannellini beans
- Smoked beef brisket, chimichurri and roast vegetables *gf*
- Pumpkin fatteh, mint labneh and pita *gf, v*

Salads & sides

- Steamed kale, bok choy, green beans, anchovy butter *gf*
- Oven roasted chat potato’s lemon and feta *gf, v*
- Fennel, radish, apple, leaves, house dressing *gf, v*
- Barbecue corn and kewpie smoked paprika *v*
- Mixed leaves and mustard vinaigrette *v*

Dessert

- Passionfruit panna cotta *gf*
- Raspberry and pear verrine, raspberry cloud and pear shard
- Soft berry pavlova, berry compote and vanilla cream *gf*
- Chocolate tart and raspberry coulis
- Mini cinnamon donut



Children’s menu

Main meal with ice cream and unlimited soft drinks or juice

Plated main

Select one

- Battered barramundi, rosemary chips, lemon, tomato sauce
- Pasta, tomato & basil sauce, parmesan cheese
- Chicken schnitzel, chips, salad

Dessert

A selection of strawberry, chocolate or vanilla ice cream served with fresh berries

Crew meal

Main meal and unlimited soft drinks

**Menus subject to change due to seasonality and availability of current items. Pricing includes GST.*
(df) - dairy free, (gf) - gluten free, (nf) - nut free, (v) - vegetarian, (vg) - vegan

Conference packages

Half day

On arrival

Tea, coffee, hot chocolate, juice and cookies

Morning tea or afternoon tea

Chef’s selection (*one item*) and seasonal whole fresh fruit

Lunch

Select *two* hand crafted wraps, rolls or sandwiches

Select *one* protein hot dish and *one* plant-based dish

Select *two* Salads and *one* sweet item

Seasonal fresh fruit platter

Tea, coffee, hot chocolate, juice and fruit infused water

Full day

On arrival

Tea, coffee, hot chocolate, juice and cookies

Morning tea

Selection of *two* items and seasonal whole fresh fruit

Tea, coffee, hot chocolate, juice and fruit infused water

Lunch

Select *two* hand crafted wraps, rolls or sandwiches

Select *one* protein hot dish and *one* plant-based dish

Select *two* Salads and *one* sweet item

Seasonal fresh fruit platter

Tea, coffee, hot chocolate, juice and fruit infused water

Afternoon tea

Selection of *two* items and seasonal whole fresh fruit

Morning and afternoon tea items

Sweet

Hummingbird muffin – Pineapple and coconut

Banana, wattle seed and chocolate bread

Date scones, blackberry jam and Chantilly cream

Dark chocolate and walnut brownie

Dulce de leche donut

Savoury

Curried egg finger sandwiches

Pork and apple sausage roll and spiced fruit chutney

Alsace tart – Mushrooms, semi dried tomato and goat cheese

Beef and burgundy pie and tomato jam

Quiche - Field mushroom, leek and goat cheese



Breakfast on arrival - stand up

Select *one* sweet and *one* savoury item

Package includes - mini smoothie shots, overnight oats and fruit compote, mini breakfast pastries, seasonal fruit platter, orange juice, coffee and tea and ice water

Sweet

Tiramisu toast, vanilla, mascarpone, chocolate and hazelnuts

Granola pots - Almonds, oats, pumpkin seeds, dried fruits, coconut, honey and coconut yoghurt

Almond and raspberry croissant

Passionfruit, mango and coconut yogurt bread and hempseed crackle

Savoury

Mini salmon bagel, caper crème fraiche, pickled red onion, radish and soft herbs

Breakfast poke bowl - Shaved broccoli, kale, apple, avocado, grains, hazelnuts and lemon

Egg, bacon and cheese brioche roll

Warm croissant, roasted field mushroom, swiss cheese and mustard

Plated sit down breakfast

Pre-set cold items shared in the middle of the table served with plated option (*select one plated option*)

Package includes - mini smoothie shots, overnight oats and fruit compote, mini breakfast pastries, orange juice, coffee and teas and ice water

Plated options

Select one

Scrambled eggs, smoked bacon, breakfast sausage, mushrooms, tomato, potatoes and toasted country bread

Sweet corn fritters, eggplant brinjal, tomato tumeric cauliflower, lime and tahini coconut yoghurt, crushed chickpeas *vg*

Gin cured salmon, egg, potato tarragon rosti, horseradish hollandaise and baby spinach

Braised white beans, tomatoes, lamb merguez sausage, feta, chilli roasted capsicum and corn bread

Sourdough crumpet, folded eggs, asparagus, zucchini ribbons, goat cheese and lemon hollandaise

Tea and coffee break

Additional prices apply

Coffee, tea and water

Create your own break

Select your items - *Enquire for pricing*



Working lunch

Select *three* hand crafted wraps, rolls or sandwiches

Select *two* salads

Seasonal fresh fruit platter

Hand crafted wraps, rolls and sandwiches

Smoked ham, gruyere cheese, roma tomato and mustard

Peri peri chicken, tomato, lettuce and aioli

Smashed free range egg, iceberg lettuce and chive mayonnaise

Breaded chicken, parmesan cheese, bacon, cos and Caesar aioli

Sopressa salami, Mortadella, basil pesto, green olive, provolone cheese and rocket

Bocconcini cheese, tomato, lettuce and basil pesto

Smoked beef brisket, sauerkraut, provolone cheese, pickles and secret sauce

Spicy black beans, brown rice, tomato, baby spinach and franks hot sauce *vg*

Spring water tuna, corn relish, pickles, tasty cheese, green shallot, lettuce and lemon mayo

Salads

Chopped salad - Avocado, lettuce, cherry tomato, corn, capsicum, cucumber, pickled red onion and sesame dressing

Cesar - Cos lettuce, smoked bacon, parmesan cheese, egg, croutons and anchovy dressing

Plant power - Shaved broccoli, avocado, edamame, black quinoa, fermented carrot, sweet potato and green goddess dressing

Heritage beetroots, goat cheese, cress, curly kale, freekeh, apple, shallots, walnut and burnt citrus dressing

Green zucchini, mint, grains, fennel, olive, lemon and pistachio yoghurt



Hot stand-up lunch

Select *two* hand crafted wraps, rolls or sandwiches

Select *one* salad, *one* protein hot dish and *one* plant based hot dish

Seasonal fresh fruit platter

Hand crafted wraps, rolls and sandwiches

Smoked ham, gruyere cheese, roma tomato and mustard

Peri peri chicken, tomato, lettuce and aioli

Smashed free range egg, iceberg lettuce and chive mayonnaise

Breaded chicken, parmesan cheese, bacon, cos and Caesar aioli

Sopressa salami, Mortadella, basil pesto, green olive, provolone cheese and rocket

Bocconcini cheese, tomato, lettuce and basil pesto

Smoked beef brisket, sauerkraut, provolone cheese, pickles and secret sauce

Spicy black beans, brown rice, tomato, baby spinach and franks hot sauce *vg*

Spring water tuna, corn relish, pickles, tasty cheese, green shallot, lettuce and lemon mayo

Salads

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Plant power - Shaved broccoli, avocado, edamame, black quinoa, fermented carrot, sweet potato and green goddess dressing

Heritage beetroots, goat cheese, cress, curly kale, freekeh, apple, shallots, walnut and burnt citrus dressing

Green zucchini, mint, grains, fennel, olive, lemon and pistachio yoghurt

Hot protein dishes

Panang chicken curry, sweet potato, lime and jasmine rice

Korean grilled chicken Gochujang, sticky rice and spring onions

Pot roasted beef, dutch carrots, potatoes and red wine jus

Grilled salmon, sweet potato, green beans, peas, mint, lemon and feta

Crispy porchetta, duck fat spuds, wilted greens and parsley gremolata

Rockling fish, pearl cous cous, roasted pumpkin, currants and lemon

Gippsland lamb shoulder, pomegranate, freekeh, parsley, red onion and currants

Hot plant based dishes

Thai Green curry, pumpkin, jackfruit and Thai basil

Salt & pepper silken tofu, crispy eschalots and sweet soy

Fried cauliflower, turmeric yoghurt, raisins and jalapeno's

Smoky spiced bean stew, baby carrots, zucchini and capsicum

Miso glazed eggplant, shitake mushrooms and spring onion

Lentil and root vegetable ragout, pistachio pesto and soft herbs

Carrot and tofu curry, eggplant, sweet potato and coriander pilaf



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 <i>Choose two</i> 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 <i>Choose two</i> 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 Bentspoke Easy Cleansing Ale, ACT James Squire Cider, NSW
Non-alcoholic Bentspoke Non Alc Free Wheeler, ACT 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 MummXTasmania ‘Brut Prestige Sparkling’ TAS
White wine and Rosé <i>Choose two</i> 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 <i>Choose two</i> Josef Chromy ‘Pepik’ Pinot Noir, TAS Hentley Farm ‘Estate’ Shiraz, Barossa Valley, SA Amelia Park Cabernet Sauvignon Merlot, Margaret River, WA
Beer & cider <i>Choose two full strength beers</i> James Boags Light, TAS Bentspoke Easy Cleansing Ale, ACT Bentspoke Crankshaft IPA, ACT Stone & Wood Pacific Ale, NSW Young Henrys Newtowner Ale, NSW Hills Apple Cider, SA
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

All packages available for 1, 2, 3, 4 or 5 hours.

Prices vary per package.

Enquire for pricing information.

All packages are served with sparkling mineral water, juice and a selection of soft drinks.





Sustaining the future: Commitment to positive impact

TWG is committed to sustainability, from sourcing local and ethically produced food to pioneering zero-waste initiatives across our venues.

At TWG, sustainability is more than just a buzzword—it's a fundamental part of who we are. We are committed to reducing our environmental impact through a range of initiatives, including worm farms, beehives, rooftop gardens, and herb stands at our venues. We source our food locally and ethically, partnering with trusted Australian producers who share our values. Our commitment to sustainability extends to our zero-waste initiatives and carbon offset programs, developed in partnership with government organisations like Taronga Zoo and the Sydney Opera House.

At Trippas White Group, our commitment to sustainability extends far beyond the surface. We are guided by the principle of “Murrin Kutagang Ngadyjang Da’ur,” which means being mindful of Mother Earth and its peoples. This commitment influences every aspect of our operations, ensuring that we care for the environment and the communities we serve.

Here's how we are putting this principle into action:

- **Environment:** We focus on reducing waste, recycling, and energy consumption across our venues. From pioneering zero-waste initiatives to implementing energy-efficient practices, we're dedicated to minimising our environmental footprint.
- **Ethical Operations:** We operate with integrity, ensuring compliance with industry standards and championing the fight against modern slavery. Our commitment to ethical business practices ensures that we uphold the highest standards of fairness and responsibility.
- **Responsible Procurement:** Local and sustainable sourcing is at the heart of our operations. We partner with suppliers who share our values, ensuring that our food and materials are ethically produced and environmentally friendly.
- **Cultural Awareness:** We champion cultural inclusivity and awareness, with a strong focus on supporting Indigenous communities and promoting diversity within our organisation and beyond.
- **Community Engagement:** We actively participate in social initiatives that uplift and support the communities around us, fostering a spirit of connection and shared responsibility.
- **Safety, Health & Wellbeing:** We prioritise the safety, health, and wellbeing of our people and guests, ensuring that our workplaces are safe, supportive, and focused on both physical and mental wellness.

This holistic approach to sustainability reflects our dedication to making a positive impact on both the planet and the people we serve.



Trippas White Group Reconciliation Action Plan (RAP)

Our Reconciliation Action Plan (RAP) reflects our dedication to social responsibility and environmental stewardship, ensuring that our impact is positive for both people and the planet

At Trippas White Group, reconciliation is at the core of our values. Our Reconciliation Action Plan (RAP) reflects our commitment to building respectful and meaningful relationships with Aboriginal and Torres Strait Islander communities. We believe in fostering connections that celebrate the rich histories, cultures, and contributions of Australia's First Nations peoples, creating a future where unity and inclusiveness thrive.

Our RAP is a living document that guides our actions and initiatives, ensuring that we continually contribute to reconciliation through meaningful partnerships, cultural awareness, and positive action. It is through these efforts that we aim to create opportunities, support Indigenous businesses, and nurture a workplace culture that honours diversity and respects tradition.

Our RAP Initiatives:

- **Cultural Awareness and Education:** We are dedicated to providing cultural awareness training for all employees, ensuring that our staff are informed, respectful, and engaged in the reconciliation process.
- **Supporting Indigenous Businesses:** TWG is committed to sourcing locally and ethically, partnering with Indigenous-owned businesses wherever possible to contribute to economic opportunities within First Nations communities.
- **First Nations Culinary Experiences:** Through our partnerships with Indigenous chefs, such as our Ambassador Dwayne Bannon-Harrison, we offer guests immersive culinary experiences that celebrate First Nations ingredients and traditions.
- **Cultural Celebrations:** We actively participate in cultural events such as NAIDOC Week and collaborate with Indigenous communities to create meaningful experiences across our venues.

Our RAP is a commitment to continuing this journey of unity and fostering connections that uplift and honour First Nations peoples. We are proud to integrate these values into everything we do, working towards a more inclusive and respectful future for all.



Be our guest

Trippas White Group is the proud and exclusive hospitality partner of the Australian War Memorial. Our experienced team understand any events planned with passion and must be executed with precision.

Our event menu has been crafted specially for the Australian War Memorial, using Australian best local and sustainable produce. Our premium services also allow for tailored menus and packages to suit the nature of your event and chosen theme.

Our event specialist are here to work with you in developing an engaging and impactful event experience for you and your guest.

For more information

Contact our team to arrange a venue tour and to request a proposal for your consideration.

We look forward to planning your next event at the Australian War Memorial.

T: +61 2 6113 0635

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View our iconic venue portfolio at trippaswhitegroup.com.au

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