



*outstanding*  
**DINING**



*tropical*  
**WATERFRONT**



*top end*  
**EXPERIENCE**



*world class*  
**VENUE**



## MENU COMPENDIUM

**JULY 2018**

**A PLACE LIKE NO OTHER**





*top end*  
**EXPERIENCE**

## **OUTSTANDING DINING IN THE TOP END**

The world class Darwin Convention Centre prides itself on delivering outstanding dining experiences for all occasions.

Inspired by fresh local produce, tropical environment, strong South East Asian influences and creative presentation, local Territorian and Executive Chef Toby Beaton presents an inspiring and mouth-watering menu selection for your delegates' culinary enjoyment.

Featuring the best of the Top End's produce including wild barramundi, premium beef, exotic tropical fruits and seasonal vegetables, the Darwin Convention Centre menu aims to deliver a memorable dining experience that will delight well-travelled delegates. Our friendly and attentive Food and Beverage team will provide exceptional service to complement the dining experience.

The Northern Territory is a major producer and exporter of beef cattle, seafood, mangoes, pineapples and exotic tropical produce for domestic and Asian markets. The Darwin Convention Centre is delighted to work with Territory producers to showcase the diversity of local produce within our extensive menu selection.

We look forward to welcoming you to the Darwin Convention Centre and working with you to deliver a special and memorable dining experience for your delegates.

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Our Executive Chef Toby Beaton regularly visits Rapid Creek Markets to select fresh Asian greens and produce



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**DINING**

## **BREAKFAST MENU**

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## BREAKFAST BUFFET

A delicious and healthy way to start the working day, served with freshly brewed coffee, tea, juice and water.

### Continental Breakfast Buffet

\$ 26.00 per person

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble V
- Sliced tropical and seasonal fruit platters V G
- Freshly baked croissants, Danish pastries and muffins V
- Preserves and condiments

### Full Breakfast Buffet

\$ 40.00 per person

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble V
- Sliced tropical and seasonal fruit platters V G
- Freshly baked croissants, Danish pastries and muffins V
- Preserves and condiments
- Creamy scrambled eggs V G
- Doubled smoked bacon
- Grilled herbed tomato V G
- Breakfast sausage G
- Roasted medley of mushrooms V G
- Hash browns V

V Vegetarian G Gluten Free





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## PLATED BREAKFAST

Sit down and enjoy a delicious breakfast, served with freshly brewed coffee, tea, juice and water.

### Hot Plated Breakfast





\$ 30.00 per person

#### Choose One:



- Tart of scrambled eggs, semi dried tomato, asparagus and bacon
- Scrambled eggs on toasted multigrain bread with crispy bacon and herbed tomato
- Quinoa, red capsicum and brioche frittata with cheesy crust 
- Chorizo, egg and parsley quiche with a cassoulet of beans, spinach and tomato relish
- Irish horseradish potato cake with smoked salmon, sour cream and bacon jam
- Slow roasted balsamic cherry tomato, avocado, field mushroom, goat cheese and sour dough toast 

### Full Plated Breakfast

\$ 42.00 per person

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble 
- Sliced tropical and seasonal fruit platters  
- Freshly baked croissants, Danish pastries and muffins 
- Preserves and condiments

#### Choose One:

- Tart of scrambled eggs, semi dried tomato, asparagus and bacon
- Scrambled eggs on toasted multigrain bread with crispy bacon and herbed tomato
- Quinoa, red capsicum and brioche frittata with cheesy crust 
- Chorizo, egg and parsley quiche, cassoulet of beans, spinach and tomato relish
- Irish horseradish potato cake with smoked salmon, sour cream and bacon jam
- Slow roasted balsamic cherry tomato, avocado, field mushroom, goat cheese and sour dough toast 

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Corey Jenkins from Jenko's Mangoes and Executive Chef Toby' inspect fruiting mango trees and discuss the upcoming mango season.

Synonymous with hot Australian summers, mangoes represent the Northern Territory's largest horticultural production valued at over \$62 million annually. The Territory's mango harvest is launched annually in October, and is a major supplier of Australian mangoes for both domestic and export markets.



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## MORNING AND AFTERNOON TEA MENU

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## MORNING AND AFTERNOON TEA







A delicious selection of sweet and savoury options for morning and afternoon tea, served with freshly brewed coffee, tea, juice and water.

One choice	\$ 11.50 per person
Two choices	\$ 13.50 per person
Three choices	\$ 15.00 per person

### Sweet

- Caramelised apple, cinnamon and oat muffins 
- Dark chocolate pistachio nut brownie 
- Blueberry and zested orange muffins 
- Vanilla baked egg custard tart 
- Lemon syrup butter cake 
- Scones with whipped cream and jam 
- Sweet tart selection, lemon, fruit and chocolate 
- Raspberry and white chocolate muffins 
- Mini lamingtons 
- Cranberry, date and chocolate energy slice  
- House-made walnut banana bread with sweet mascarpone cream 
- Orange tea cake with cream cheese frosting 

### Fruit

- Individual fresh fruit salad box  
- Fruit skewers with local fresh fruit  
- Sliced tropical and seasonal fruit platter  

 Vegetarian  Gluten Free

### MORNING AND AFTERNOON TEA MENU

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## LUNCH MENU

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## PACKED LUNCH ON THE GO

Planning to work through lunch, heading out on an afternoon excursion or going to a team building activity? When time is precious, we can assist with our packed lunches on the go. These are delicious lunch boxes packed with goodness that will be ready and waiting for your delegates to take and go.

Select your perfect lunch box \$ 30.00 per person

### Box 1

- Roast beef, Swiss cheese, semi-dried tomato, caramelised onion and rocket pesto in Turkish bread
- Power house salad with roasted chickpeas, green peas, apple and yoghurt lime avocado dressing V G
- Baked sesame cheesecake with sumac strawberries V
- Roasted pineapple with minted syrup V G
- Fruit juice or bottled water

### Box 3

- Roasted turkey breast, carrot relish, camembert cheese and baby spinach baguette
- Chat potato salad with herb mayonnaise and spring onion V G
- House-made walnut banana bread with sweet mascarpone cream V
- Tropical fruit salad V G
- Fruit juice or bottled water

### Box 2

- Baked chicken, baby cos, shaved parmesan, crispy pancetta and Dijon mayo in a tortilla wrap
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing V
- Double chocolate mint slice V
- Piece of whole fresh fruit
- Fruit juice or bottled water

### Box 4 - Vegetarian

- Falafel, spinach and feta wholemeal wrap V
- Fattoush salad with mint, Za'atar and crispy Lebanese bread V
- Apple, almond and pear sugar crusted strudel with cream V
- Tropical fruit salad V G
- Fruit juice or bottled water

V Vegetarian G Gluten Free










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## SHARED TABLE TOP LUNCH





The shared table top lunch is an ideal way to keep the conversation flowing over the lunch break. This seated lunch option offers a selection of delicious home style dishes placed in the middle of the table for delegates to share and enjoy. 8 people per table are recommended for the shared table top lunch.

Select an option \$ 47.00 per person









### Option 1

- Butter chicken with saffron rice and mint and pineapple raita 
- Steamed broccoli with sumac almond butter  
- Tandoori baked threadfin salmon with coriander dressing 
- Fresh mixed garden salad with yoghurt dressing 
- Honey glazed pumpkin, quinoa, bean, parsley and feta with preserved lemon dressing 
- Fattoush salad with mint, Za'atar and crispy Lebanese bread 
- Selection of breads with butter
- Chef's selection of pastries and cakes

### Option 2

- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice 
- Barramundi fillet with three flavoured sauce 
- Pak choy with hoisin sauce and shallots 
- Green papaya, beans and cherry tomato salad 
- Prawn glass noodle salad with basil, lime, chilli and roasted peanuts
- Thai style beef salad with crisp vegetables, toasted wild rice and nam phrik
- Selection of breads with butter
- Chef's selection of pastries and cakes

### Option 3

- Beef bourguignon with thyme, baby vegetables and smoky speck 
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan 
- Baked salmon fillets with grilled spring onion, eggplant and lemon parsley dressing 
- Eggless Caesar salad with crispy bacon, croutons and balsamic dressing 
- Roasted pineapple and coleslaw with parsley and yoghurt dressing  
- Shaved fennel with orange, vanilla dressing and hazelnuts  
- Selection of breads with butter
- Chef's selection of pastries and cakes

All options served with freshly brewed coffee, tea, juice and water

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# DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Design a healthy lunch package to best suit your daily event program. We offer the flexibility to mix the menu up from light lunches through to more substantial luncheon options, to enhance the overall dining experience for delegates. Our Executive Chef is available to work with you to design a customised buffet luncheon to suit your event theme as well as incorporating any special dietary requests.

Option 1 - Cold \$ 39.00 per person

Selection of sandwiches, wraps and rolls, platter, salads, and desserts

Juice, water and soft drinks included

Option 2 - Cold and hot \$ 47.00 per person

Selection of sandwiches, wraps and rolls, platter, salads, hot items, and desserts

Juice, water and soft drinks included

Tea and coffee \$ 4.00 per person

## COLD ITEMS

### Sandwiches, wraps and rolls (select 2)

- Roasted turkey breast, carrot relish, camembert cheese and baby spinach
- Slow roasted grain fed beef, seeded mustard, beetroot jam and mesclun
- Roast beef, Swiss cheese, pimento, smoky baba ganoush and salsa verde
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Cold smoked salmon, chili, coriander, Asian salad and fried shallot
- Grilled eggplant, zucchini, red peppers layered with carrot hummus and rocket pesto V
- House dried tomato, balsamic, mozzarella cheese and olive tapenade V
- Shredded chicken with Asian slaw and coriander aioli
- Local tiger prawns, avocado, snow pea sprouts and wasabi mayo
- Baked chicken, baby cos, shaved parmesan, crispy pancetta and Dijon mayo
- Shaved pastrami roll with house made pickled vegetables
- Roasted lamb, red peppers, lettuce, mint and parsley pesto
- Tuna, pickled cucumber, roma tomato, mayonnaise and mesclun
- Cumin roasted root vegetables with beetroot hummus and rocket V
- Honey basted Virginia ham, cheddar, onion jam and iceberg lettuce

### Platters (select 1)

- Herb, lemon and sumac roasted chicken with a selection of condiments G
- Vegetarian antipasto of grilled, marinated vegetables, artichokes, olives, semi dried tomatoes, dolmades and marinated feta V G
- Array of quiches including leek and spinach, mushroom and semi dried tomato V
- Spanakopita, filo, spinach, cheese and herb pie with quinoa tabbouleh V
- Cold meat selection including ham, pastrami, roasted meats, salami and condiments G
- Selection of house made seasonal dips with vegetable crudities and crisp pita bread V
- Nori rolls selection, vegetarian and seafood with wasabi, soy and pickled ginger

### Salads (select 2)






- Honey glazed pumpkin, quinoa, bean, parsley and feta with preserved lemon dressing V G
- Thai style beef salad with shredded crisp vegetables, toasted wild rice and ginger dressing
- Eggless Caesar salad with crispy bacon, croutons and balsamic dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing V G
- Fattoush salad with mint, Za'atar and crispy Lebanese bread V
- Fresh mixed garden salad with olive oil and lemon vinaigrette V G
- Power house salad with roasted chickpeas, green peas, apple and yoghurt lime avocado dressing V G
- BBQ chicken salad with charred corn, crispy tortilla and mixed greens
- Roasted pineapple and coleslaw with parsley and yoghurt dressing V G
- Baby cocktail chat potato salad with bacon, apple and parsley G



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**DINING**











## HOT ITEMS

(select 2)

- Butter chicken with saffron rice and mint and pineapple raita
- Chunky lamb cottage pie with golden potato crust and caramelised onion
- Slow roasted pork leg with shaved green apple and nam phrik dressing 
- Beef bourguignon with thyme, baby vegetables and smoky speck 
- Slow cooked casserole of beef, root vegetables, mushroom and red wine with pilaf rice
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan 
- Tandoori baked threadfin salmon with cardamom rice, coriander dressing and pappadums
- Cassoulet of beans, garlic, root vegetables, vine-ripened tomatoes, dill and lemon cous cous 
- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice
- Navarin of lamb with rosemary baked polenta
- Baked threadfin salmon fillets with grilled spring onion, eggplant and lemon parsley dressing 

## DESSERTS

(select 2)

- Double chocolate mint slice 
- Sliced tropical and seasonal fruit platters  
- Baked sesame cheesecake with sumac strawberries 
- Bourbon glazed pecan tart with chocolate sauce and cream 
- Dark couverture chocolate tartlets with toasted coconut 
- Apple, almond and pear sugar crusted strudel with cream 
- Vanilla bean panna cotta with roasted pear and orange ginger syrup 
- Mini lemon meringue tarts 
- Ginger and passionfruit sponge trifle with coffee double cream 

**A PLACE LIKE NO OTHER**









## SEATED LUNCH

Delight your delegates with a delicious plated menu featuring fresh Northern Territory seafood and seasonal produce, an ideal setting for conversation, celebration or networking.



Plated two-course menu	\$ 55.00 per person
Plated three-course menu	\$ 65.00 per person
Alternative service fee	\$ 4.50 per person per course

### Entree


- Slow poached chicken in Chinese master stock, tossed in cucumber, celery, herb salad and egg noodles with XO mayo dressing
- Green pea and Greek yoghurt broth, pulled ham hock and mint chia salad with crispy tortilla bread
- Cooked Northern Territory king prawns, candied beetroot, goat cheese crumble, smoked corn salsa with chilli avocado puree 
- Tender slow cooked beef fillet, orange marmalade herb salad and burnt eggplant cream with spiced curry toast 
- Italian style Caprese salad, marinated buffalo mozzarella, vine-ripened gourmet tomato, grilled zucchini, black olive and basil salad  

All options served with freshly brewed coffee, tea, juice and water

### Main

- 4-hour braised beef cheek with curry spiced potato puree, salt roasted baby carrots and marinated milk onion parsley salad 
- Za'atar spiced chicken supreme with smokey chipotle sauce, roasted almond lemon Israeli cous cous and buttered broccolini
- Pan seared Northern Territory caught Spanish mackerel with pancetta wafer, corn risotto cake, sesame green bean salad and shellfish bisque
- Humpty Doo barramundi with olive oil butternut pumpkin puree, roasted chorizo and cumin spiced brussels sprouts and onion veloute
- Bone in pork loin, roasted pimento hummus, grilled zucchini and mixed mushroom with beef port jus 

### Dessert

- Sweet pineapple and mint carpaccio with roasted coconut thread ice cream 
- Croissant bread and butter pudding with lemon scented berries and vanilla cream
- Double chocolate fudge cake with orange Grand Marnier jelly, vanilla cream and spiced biscuit soil
- Yoghurt panna cotta with home baked ginger loaf, carrot gel and honeycomb crumble

 Vegetarian  Gluten Free

## LUNCH MENU

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## DINNER MENU

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## SEATED DINNER

Design your own menu with our range of beautifully plated two and three-course dinner options to complement your special event in the Top End.

Plated two-course menu	\$ 60.00 per person
Plated three-course menu	\$ 80.00 per person
Alternative service fee	\$ 4.50 per person per course

Three course dinner served with freshly brewed coffee and tea

## ENTRÉES

- Melody of mushroom pithivier, sweet pea mousse, garlic kale and sauce vierge \*\* 
- Seared scallops with roasted cauliflower puree, shaved radish, micro salad and brioche crumble
- House cured Atlantic salmon gravlax with shaved asparagus, buttermilk mousse and squid ink tapioca wafer
- Local Northern Territory tiger prawn timbale with chilled cucumber and tomato consommé and mixed baby salad 
- Confit pork belly served with watermelon, snow pea tendrils, coriander and nuoc nam dressing \*\* 
- Cold smoked chicken with parsnip mousseline, crispy pancetta, compressed beetroot and micro greens
- Northern Territory farmed saltwater crocodile nummus, lemon, lime, coriander and shredded green papaya salad
- Northern Territory caught charred Spanish mackerel with red cabbage and Granny Smith apple salad, pumpernickel crumbs and romesco sauce
- Duck breast with roasted pear, snow pea salad, shallot, vanilla lemon dressing, toasted hazelnuts and baby herbs
- Crispy goat cheese kataifi with slow roasted beetroot, celery herb salad and pomegranate vinaigrette 
- Roasted lamb rump, home-made labna, minted pea salad and toasted tortilla

\*\* Hot items are not available for preset entrée

 Vegetarian  Gluten Free



## DINNER MENU

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**DINING**



## MAINS



### Seafood

- Humpty Doo barramundi served with crushed potato cake, Asian pak choy and lemon butter sauce 
- Pan-seared Tasmanian salmon served with polenta chips, aged balsamic roasted beetroot puree, blistered grapes and verjus dressing
- Northern Territory caught Spanish mackerel served with a spiced ragout of lentils, broccolini, cucumber minted labna and pistachio dukkha 
- Turmeric spiced wild barramundi with fragrant coconut pandan rice, steamed broccolini, shaved beetroot yogurt relish and curry leaf

### Poultry

- Breast of chicken served with sweet corn potato puree, ginger beef jus and a crispy Asian bean sprout salad
- Oregano and feta crusted chicken breast served with a butternut pumpkin tartlet, butter spinach puree, spring onion and jus
- Chicken breast with herb crumble, northern white bean mousseline, blanched vegetable mélange and smoky speck dressing

### Beef

- Roasted scotch fillet with prosciutto, cocktail chat pave, garlic aioli, peppered green beans, and sticky onion beef jus 
- Grilled beef sirloin served with potato and parsnip skordilla, braised red cabbage, mushroom samosa and Madeira jus
- Slow roasted hickory rubbed scotch fillet served with pomme fondant, tomato relish, asparagus and watercress salad 

### Lamb

- Lamb loin with pimento crust, porcini mushroom cake, glazed baby onion, thyme crusted beans and lamb jus
- Lamb rump with dried Kalamata olive herb crumble, eggplant moussaka, green asparagus and lamb jus

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## DESSERTS

- Crispy meringue biscuit with saffron cream, rhubarb gel and shaved dark chocolate G
- Yoghurt panna cotta with home baked ginger loaf, carrot gel and honeycomb crumble
- Lemon tart with toasted meringue, Vietnamese minted pineapple salsa and candied ginger
- Lychee cream cheese cake with chocolate date biscuit and sweet pumpkin jelly
- Double chocolate fudge cake with orange Grand Marnier jelly, vanilla cream and spiced biscuit soil
- Chocolate and toasted coconut tart with almond milk and malt crumble
- Hibiscus and Granny Smith apple oat crumble with vanilla gelato and lavender
- Sweet pineapple and mint carpaccio with roasted coconut thread ice cream G
- Vanilla bean crème brulee with almond biscotti
- Croissant bread and butter pudding with lemon scented berries and vanilla cream

Three course dinner served with freshly brewed coffee and tea

## BESPOKE MENU

- Our Executive Chef will be happy to work with you to design a menu to suit your theme or a region
- Prices for bespoke menus will be on application and start from \$95 per person, based on a three-course meal

## ENHANCE YOUR DINNER

- Chef's selection canapés: 2 cold items: \$7 per person (for 30 minutes service prior to mains)
- Selection of cheese, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread: \$150 per 10 people
- Barista Coffee Cart: \$5 per person or on consumption
- Liqueur Bar: cash bar or on consumption

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## CANAPÉ MENU

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## PLATTERS

Hosting a working lunch or needing to provide food for exhibitors and suppliers, the platters offer an excellent selection of options, with each platter designed to serve at least 10 people.

• Assorted roasted nuts, crisps and parmesan straws	\$ 65.00
• Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection	\$ 170.00
• Vegetarian antipasto of char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, Spanish and Kalamata olives, feta cheese with crusty bread selection <span>V</span>	\$ 140.00
• Selection of cheese, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread <span>V</span>	\$ 150.00
• Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta <span>V</span>	\$ 62.00
• Assorted nori rolls, seafood and vegetarian with wasabi, soy and pickled ginger	\$ 120.00
• Seafood platter including prawns, ginger oysters, marinated mussels, smoked salmon, scallops and calamari	\$ 200.00
• Platter of mixed sandwiches and wraps	\$ 65.00
• Sliced tropical and seasonal fruit platter <span>V</span> <span>G</span>	\$ 75.00
• House baked muffins	\$ 55.00
• House baked assorted pastries & croissants	\$ 75.00
• House baked cupcakes	\$ 65.00
• Platter of cookies	\$ 50.00
• Assorted house made mini quiches	\$ 85.00

V Vegetarian G Gluten Free

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## CANAPÉS

Ideal for a cocktail reception or stand up function to allow maximum networking.

Up to one hour package	\$ 28.00 per person	Select 3 cold and 3 hot items
Up to two hour package	\$ 38.00 per person	Select 4 cold and 4 hot items
Up to three hour package	\$ 55.00 per person	Select 4 cold, 5 hot and 2 substantial items

### Cold canapés

- Nori roll selection with soy, wasabi and pickled ginger
- Poached Atlantic salmon coated in sesame seeds with gin yoghurt dressing **G**
- Steamed scallops with XO sauce and black pudding herb salad
- Vietnamese vegetable rice paper rolls with Chinese barbecue sauce **V**
- Truffled mushroom and thyme pate on sea salt toast **V**
- Slow roasted beetroot, dukkha and labna tart **V**
- Roasted beef crostini with basil pesto and garlic aioli
- Shaved bresaola, pickled cucumber and bocconcini skewer **G**
- Peking style duck sesame pancake with plum glaze and spring onion
- Smoked duck breast with beetroot relish
- Watermelon with aged balsamic and goat cheese crumble **V** **G**
- Cold smoked salmon with pickled pearl onion and saffron aioli **G**
- Chicken caper rilette with polenta crumbed onion

### Hot canapés

- Sun-dried tomato and parmesan arancini **V**
- Baked chorizo in puff pastry and caramelised onion
- Smoked salmon éclairs with mustard orange glaze
- Tempura tiger prawns with chilli jam
- Vegetarian spring rolls and sweet chili jam **V**
- Goujons of barramundi with lime aioli

- Salt and pepper squid with vodka lemon aioli
- Japanese prawn and vegetable gyoza with light soy
- Satay of chicken with kaffir lime and peanut sauce **G**
- Cauliflower soup with smoked Gruyere cheese
- Pork cashew empanadas with prune aioli
- Oven baked fig, sage and duck filo
- Onion bhaji with minted yoghurt sauce **V**
- Mini Guinness lamb and pea pie
- Mexican style tortilla soup with avocado salsa
- Duck shanks with sticky plum sauce

### Substantial items

- Roasted BBQ chicken with spring onions in a lotus bun
- Pulled pork and Asian slaw in a brioche slider
- Roasted lamb rump with Greek salad and lemon yoghurt **G**
- Fried noodles with prawns and fried shallot
- Butter chicken with cardamom rice
- Soy basted Tasmanian salmon with dill cous cous
- Glass noodle chicken, chili jam and prawn crackers
- Crumbed squid with homemade tartare
- Sesame beef salad with cashew, ginger and chilli dressing **G**
- Goujons of barramundi with steak fries and lime aioli
- Mushroom tartlet with a parmesan potato cheese crust **V**
- Satay chicken with peanut dipping sauce **G**
- Bang bang chicken with vegetables and noodles



The Indigenous signature dinner offers a unique and inspiring dining experience for guests.

The Darwin Convention Centre offers two signature dining experiences that are creative, exclusive and memorable, suitable for intimate gatherings of up to 48 people.

Our Executive Chef will prepare a superb customised menu with matching wine list to best suit each special occasion.



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## **COFFEE AND TEA MENU**

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## COFFEE AND TEA

Start your day or break from your meeting with the indulgent aromas of freshly brewed coffee and teas.

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### Freshly Brewed Coffee

- Coffee and tea
- \$4.00 per person

### Automatic Coffee Machine/Nepresso Machine

- Coffee and tea
- \$4.50 per cup on consumption
- Maximum 60 people
- Subject to availability

### Barista Coffee

- Coffee, tea and hot chocolate
- \$5.00 per cup on consumption - minimum 100 cups per day
- Served in 235ml paper cups from mobile coffee machine cart
- Coffee flavours \$0.50 per cup (vanilla, hazelnut and caramel)
- Barista \$40 per hour - minimum 3 hours continuous service
- Subject to availability
- Set up fee of \$300 applicable if coffee machine is required to be placed on own custom bench-top

### Continuous Tea and Coffee

- \$9.00 per person per day

## COFFEE AND TEA MENU

A close-up photograph of several champagne glasses filled with a light-colored, bubbly beverage. Each glass is garnished with a fresh, ripe strawberry perched on the rim. The glasses are arranged on a reflective surface, and the background is softly blurred, showing more of the same setup.

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## **BEVERAGE MENU**

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# BEVERAGE PACKAGES

Designed to complement our menu, beverage packages take the guess work out of matching premium regional wines and beers in one inclusive price.

## Cellar Selection

One Hour	\$ 25.00 per person
Two Hours	\$ 33.00 per person
Three Hours	\$ 39.00 per person
Four Hours	\$ 45.00 per person
Five Hours	\$ 53.00 per person

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One sparkling, white and red wine is selected by the Darwin Convention Centre Cellar Master

## Beers

- Hahn Super Dry
- XXXX Gold
- James Boag’s Premium Light
- 5 Seeds Crisp Apple Cider

## Non-alcoholic beverages

- Coca Cola soft drinks, juices and iced water are included in all packages.



## Premium Package

Select one (1) wine in each category

One Hour	\$ 28.00 per person
Two Hours	\$ 35.00 per person
Three Hours	\$ 41.00 per person
Four Hours	\$ 47.00 per person
Five Hours	\$ 55.00 per person

### Sparkling

- **Seppelt Fleur de Lys Chardonnay Pinot Noir NV**  
*(South Eastern Australia)*  
Soft and elegant in style with subtle integrated fruit aromas. Delicate fruit characters follow through onto the palate with a touch of biscuit and a refreshing, crisp citrus finish.
- **Wolf Blass Bilyara Sparkling Brut NV**  
*(South Eastern Australia)*  
A vibrant bouquet with zesty citrus and sherbet aromas and a fresh, full-bodied palate. Delicious flavours of apple and melon are enhanced with a soft, creamy mouthfeel and a crisp, refreshing finish.

### White

- **Angel Cove Sauvignon Blanc (Marlborough)**  
Classic aromas of tropical and citrus fruits, with secondary herbaceous characters. Generous and fruit driven palate with a good balance of acidity to give structure and length.
- **821 South Sauvignon Blanc (Marlborough)**  
Fragrant with tropical and citrus fruit, underpinned by classic herbaceous notes. Zesty and crisp with citrus and tropical fruit flavours which linger to a luscious, refreshing finish.

### Red

- **Ingoldby Cabernet Sauvignon (McLaren Vale)**  
Rich, though medium bodied Cabernet that has a well-balanced palate with chocolate and dark berry flavours. A hint of spicy oak with soft and lingering, ripe integrated tannins.
- **Wolf Blass Private Release Shiraz**  
*(South Eastern Australia)*  
Soft, approachable Shiraz with an aroma of blackberries and spice with a subtle touch of oak. The palate is smooth and velvety with fresh, plump, mouthfilling fruit and soft, lingering tannins.

### Beers

- Hahn Super Dry
- XXXX Gold
- James Boag's Premium Light
- 5 Seeds Crisp Apple Cider

### Non-alcoholic beverages

- Coca Cola soft drinks, juices and iced water are included in all packages.





## Deluxe Package

Select one (1) wine in each category

One Hour	\$ 30.00 per person
Two Hours	\$ 37.00 per person
Three Hours	\$ 43.00 per person
Four Hours	\$ 49.00 per person
Five Hours	\$ 57.00 per person

### Sparkling

- [Grandin Méthode Traditionnelle Brut \(France\)](#)  
A perfect aperitif style sparkling wine with a persistent and fine bead, complimented by a soft and textured palate of apple and pear to create a truly refreshing experience.
- [T'Gallant Sparkling Prosecco NV \(Mornington Peninsula\)](#)  
Bright and vibrant with a delicate sparkling bead and lifted fresh fruit aromas of citrus, apple and pear. Fresh and dry with a bright and zesty finish.
- [T'Gallant Chardonnay Pinot Brut NV \(Mornington Peninsula\)](#)  
Bright and vibrant with a delicate sparkling bead. Fresh and dry with citrus and white peach aromas, citrus flavours and a creamy soft texture.

### White

- [Squealing Pig Sauvignon Blanc \(Marlborough\)](#)  
Ripe with passionfruit and fresh herbaceous aromatics the crisp fruity flavours combine with mineral characteristics to provide a complete and well balanced palate and lingering finish.
- [T'Gallant Cape Schanck Pinot Grigio \(Mornington Peninsula\)](#)  
Aromas of nashi pears, passionfruit and candied citrus with hints of roasted hazelnut. The rich fruit flavours are balanced by a crisp acidity which gives the wine a lingering finish.

### Red

- [Wynn's Coonawarra Estate 'The Siding' Cabernet Sauvignon \(Coonawarra\)](#)  
Vibrant red cherry, dark forest berry and violet on the nose and a rich, medium bodied palate with beautiful spicy, cedary tannins and a long dry finish.
- [St Huberts Stag Shiraz \(Victoria\)](#)  
A bold, refined Shiraz with a vibrant palate of Morello cherries, spice and toasty oak and velvety tannins and lingering cherry, chocolate and toast on the finish.

### Beers

- 5 Seeds Crisp Apple Cider
- Peroni Leggera
- Heineken
- Crown Lager

### Non-alcoholic beverages

- Coca Cola soft drinks, juices and iced water are included in all packages.

*outstanding*  
**DINING**



## NON ALCOHOLIC BEVERAGES

Quench your thirst from the tropical heat with a range of non-alcoholic beverages.

One Hour	\$ 12.00 per person
Two Hours	\$ 14.00 per person
Three Hours	\$ 16.00 per person
Four Hours	\$ 18.00 per person
Five Hours	\$ 20.00 per person

### Package includes

Mount Franklin Still Spring Water (600ml)

Mount Franklin Sparkling Mineral Water (450ml)

Soft Drinks (250ml)

- Coke
- Coke No Sugar
- Sprite
- Lift

Fresh Juices (350ml)

- Orange Juice
- Apple Juice

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# BEVERAGES ON CONSUMPTION

A service charge of \$5.00 per person will apply for all on consumption functions.  
A \$7.00 per person deposit is required prior to the event for all beverages on consumption packages

## Wines

From \$35.00 per bottle. Wine List available on request

## Beers

- Light beer \$ 5.50
- Mid-strength \$ 6.00
- Heavy beer \$ 7.00

## Premium beers

- Peroni Leggera \$7.00
- Heineken \$8.00
- Crown Lager \$8.00

## Non-alcoholic beverages

- Coca Cola soft drinks and juices \$4.00

*outstanding*  
**DINING**



## CASH BARS

A service charge of \$5.00 per person will apply for all cash bars.

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### Wines

From \$35.00 per bottle. Wine List available on request.

### Beers

- |                |         |
|----------------|---------|
| • Light beer   | \$ 5.50 |
| • Mid-strength | \$ 6.00 |
| • Heavy beer   | \$ 7.00 |

### Premium beers

- |                  |        |
|------------------|--------|
| • Peroni Leggera | \$7.00 |
| • Heineken       | \$8.00 |
| • Crown Lager    | \$8.00 |

### Non-alcoholic beverages

- |                                  |        |
|----------------------------------|--------|
| Coca Cola soft drinks and juices | \$4.00 |
|----------------------------------|--------|

### Standard spirits

from \$7.00 per glass

- Bundaberg Rum
- Slate Bourbon
- Johnnie Walker Red
- Gordon's Gin
- Smirnoff Vodka
- Bacardi Rum

### Premium spirits

from \$8.00 per glass

Minimum 2 weeks notice required

- Jim Beam
- Jack Daniels
- Johnnie Walker Black Label
- Canadian Club

### After dinner beverages

from \$8.00 per glass

Minimum 2 weeks notice required

- Baileys Irish Cream
- Kahlua
- Tia Maria
- Cointreau
- Dessert Wine
- Port

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## ADDITIONAL NOTES

- The Darwin Convention Centre has an extensive wine cellar
- A full a-la-carte wine list is available upon request
- Wines on a-la-carte list may be substituted with a wine package for an additional charge
- A service charge of \$5.00 per person will apply for all beverages on consumption and cash bar functions held at the Centre
- Beverages packages over one hour require the inclusion of canapés or food platters
- Cocktail on arrival can be arranged from \$14.00 per person
- Liqueur coffee can be arranged from \$14.00 per person
- Mocktail on arrival can be arranged from \$8.00 per person
- A \$7.00 per person deposit is required prior to the event for all beverages on consumption packages

## RESPONSIBLE SERVICE OF ALCOHOL

Key components of Darwin Convention Centre's responsible service of alcohol initiatives include:

- Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol
- Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA
- Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol
- Intervening to prevent possible problems arising from excessive or rapid alcohol consumption
- Not serving or supplying anybody who is unduly intoxicated
- Ensuring guests do not bring alcoholic beverages on to Darwin Convention Centre's licensed premises unless prior written approval has been given



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