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.
BREAKFAST BUFFET

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

Continental Breakfast Buffet

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

Full Breakfast Buffet

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

Continental  $ 26.00 per person
Full  $ 40.00 per person

Vegetarian ☕️  Vegan ☕️  Gluten Free ☕️

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
PLATED BREAKFAST

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

<table>
<thead>
<tr>
<th>Hot Plated Breakfast</th>
<th>Full Plated Breakfast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose One:</td>
<td></td>
</tr>
<tr>
<td>- Honey shaved ham and scrambled eggs on Turkish loaf with slow roasted cherry tomatoes and feta</td>
<td>- Individual tapioca, coconut, mint, rockmelon and macadamia crumble 🍃</td>
</tr>
<tr>
<td>- Creamy scrambled eggs on toasted multigrain bread with crispy bacon and herbed tomato</td>
<td>- Sliced tropical and seasonal fruit platters 🍃🍃</td>
</tr>
<tr>
<td>- Creamy scrambled eggs with zucchini fritter, medley of mushrooms and asparagus 🍃</td>
<td>- Freshly baked croissants, Danish pastries and muffins 🍃</td>
</tr>
<tr>
<td>- Country style pork sausage, butter spinach, home-made baked beans and toasted flatbread</td>
<td>- Preserves and condiments</td>
</tr>
<tr>
<td>- Smashed avocado with creamy eggs on toasted baguette with red radish and mint salad</td>
<td>Choose One:</td>
</tr>
<tr>
<td>- Cheesy soft polenta with grilled endive, roasted field mushroom and honey dressing 🍃🍃</td>
<td>- Honey shaved ham and scrambled eggs on Turkish loaf with slow roasted cherry tomatoes and feta</td>
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Hot Plated $ 30.00 per person
Full Plated $ 42.00 per person

Vegetarian 🍃 Vegan 🍃 Gluten Free 🍃

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
STAND-UP NETWORKING BREAKFAST

*Ideal for a stand-up breakfast to allow maximum networking. Includes freshly brewed coffee and Pickwick tea selection.*

- Selection of pastries 🥐
- Smoked ham and cheese croissants
- Tropical fruit salad with vanilla yoghurt 🥝
- Bacon and egg quiche
- Mini breakfast sausage and tomato relish buns
- Ricotta and buttered spinach croissant 🥗
- Mango and coconut smoothie 🥝
- Cinnamon crunch bircher muesli with berries 🥜
- Chocolate chip and brown sugar muffins ☕
- Grilled beef, smoked BBQ sauce and Swiss cheese English muffins

| One choice | $ 10.50 per person |
| Two choices | $ 12.50 per person |

Bottled water and juice can be included for an additional $4.00 per person.

Additional $5.70 per item, per person.
MORNING AND AFTERNOON TEA

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

Sweet
- Caramelised apple, cinnamon and oat muffins
- Double chocolate vanilla crumble muffin
- Cherry chocolate fudge brownie
- Chocolate caramel bar with sea salt
- Vanilla baked egg custard tart
- Flourless almond orange cake
- Scones with whipped cream and jam
- White chocolate and ginger caramel slice
- Mocha tea cake with butter cream
- Coconut and vanilla chocolate sponge
- Cranberry, date and chocolate energy slice
- House-made walnut banana bread with sweet mascarpone cream
- Cinnamon apple tea cake with lemon frosting
- Selection of sorbet and ice cream served in a waffle cone or cup

Savoury
- Cheese and pickle brioche slider with chipotle mayo
- Croissants with shaved ham, cheese and tomato
- Herbed, smoked paprika sausage rolls
- Leek and sage cream spinach tart
- Poached chicken and caper dill mayo slider bun
- House smoked salmon, pickled mushroom and Kewpie mayo slider bun
- Baked mini pasties with ricotta and spinach

Vegetarian 🌿 Vegan 🍽️ Gluten Free 🌽️ Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

One choice $11.50 per person
Two choices $13.50 per person
Three choices $15.00 per person
**SHARED TABLE TOP LUNCH**

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.

**Main course selection**

Choose Two:
- Prawn Pad Thai, garlic chive, tamarind sauce and fried shallots 🍗
- Baked local market fish, spring onion, sesame oil and soy dressing 🍗
- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice 🍗
- Beef bourguignon with thyme, baby vegetables and smoky speck 🍗
- Pumpkin ravioli with sage butter sauce and wilted spinach 🍗
- Lamb ragout with minted pea and dill zucchini 🍗
- Bengali aloo dum, yoghurt dressing and coriander 🍗

**Side dish selection**

Choose Two:
- Fattoush salad with mint, Za’atar and crispy Lebanese bread 🍗
- Green papaya, beans and cherry tomato salad 🍗
- Caesar salad with crispy bacon, croutons and parmesan mayonnaise 🍗
- Shaved fennel with orange, vanilla dressing and hazelnuts 🍗
- Steamed broccoli with sumac almond butter 🍗
- Roasted cauliflower with curry yoghurt dressing 🍗
- Double cooked baby potatoes with rosemary butter glaze 🍗
- Thyme scented root vegetables with lemon oil 🍗

**Hot choices**

- DCC double chocolate fudge, mocha sauce and ice cream 🍗
- Baked ricotta cheese cake and strawberry mint salad 🍗
- Hazelnut mousse, coffee crumble and lemon blueberry coulis 🍗
- Coconut panna cotta, roasted pineapple and honey syrup 🍗

Select an option $47.00 per person – includes five choices

8 people per table are recommended for the shared table top lunch.

All options served with a selection of bread and butter per table, freshly brewed coffee, Pickwick tea selection, juice and water.

The shared table top lunch is an ideal way to keep the conversation flowing over the lunch break.

* Conditions of service may be altered subject to COVID-19 operational conditions.

- Vegetarian 🍗 Vegan 🍗 Gluten Free 🍗

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Design a healthy lunch package to best suit your daily event program. We offer the flexibility to design the menu up from light lunches through to more substantial luncheon options.

COLD ITEMS

Sandwiches, wraps and rolls (select 2)

- 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
- Grilled eggplant, zucchini, red peppers layered with carrot hummus and rocket pesto
- House dried tomato, balsamic, mozzarella cheese and olive tapenade
- 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 corned beef roll with house made pickled vegetables
- Tuna, pickled cucumber, roma tomato, mayonnaise and mesclun
- Cumin roasted root vegetables with beetroot hummus and rocket
- Falafel salad, cucumber, mesclun and DCC chilli jam

Salads (select 2)

- Honey glazed pumpkin, quinoa, bean, parsley and feta with preserved lemon dressing
- Caesar salad with crispy bacon, croutons and parmesan dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing
- Fattoush salad with mint, Za’atar and crispy Lebanese bread
- Fresh mixed garden salad with olive oil and lemon vinaigrette
- Power house salad with roasted chickpeas, green peas, apple and yoghurt lime avocado dressing
- BBQ chicken salad with charred corn, crispy tortilla and mixed greens
- Roasted pineapple and coleslaw with parsley and yoghurt dressing
- Baby cocktail chat potato salad with bacon, apple and parsley

Option 1 - Cold

Selection of sandwiches, wraps and rolls, salads, and dessert.
Juice, water and soft drinks as well as fresh whole fruit included.

Option 2 - Cold and Hot

Selection of sandwiches, wraps and rolls, salads, hot items, and dessert.
Juice, water and soft drinks as well as fresh whole fruit included.

Tea and coffee $4.00 per person

Option 1 $39.00 per person
Option 2 $47.00 per person

V Vegetarian  V Vegan  GF Gluten Free  Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

LUNCH MENU
DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

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.

HOT ITEMS
(select 2)
- Butter chicken with saffron rice and mint and pineapple raita
- Braised root vegetable with potato crust pie
- 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 jasmine rice and coriander dressing
- Pan Fried potato gnocchi, parsley, mushrooms and peas
- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice
- Slow braised lamb korma, almond yoghurt and jasmine rice
- Steamed local threadfin salmon fillets with grilled spring onion, eggplant and lemon parsley dressing

DESSERT
(select 1)
- Baked blueberry cheesecake
- Flourless mandarin, Cointreau, almond cake
- Lemon ricotta cheese tarts
- Vanilla bean panna cotta with roasted pear and orange ginger syrup
- Mini lemon meringue tarts
- Mango, coconut trifle with coffee double cream
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 $ 65.00 per person
Plated three-course $ 75.00 per person

Entrée
- Slow poached chicken in Chinese master stock, tossed in cucumber, celery, herb salad and egg noodles with XO mayo dressing
- Roasted baby beetroot salad with goat cheese, pickled cucumber, caramelised cauliflower puree and orange dressing
- NT king prawns, radish, chive fennel salad and burnt orange sauce
- Grilled kangaroo fillet, hibiscus relish, micro greens, yoghurt mousse and wattle crumble
- Tomato confit terrine, whipped goat cheese, olive crumble and herb dressing

Main
- Slow roasted beef striploin, pickled baby onions, soubise, smoked parsnip and beef jus
- Grilled chicken breast with creamed corn puree, pomme anna, buttered pencil leeks and herb salad
- Fondant pumpkin, broccoli, puffed rice, braised red cabbage, cashew hummus and lemon dressing
- Humpty Doo barramundi, buttered spinach mousseline, potato croquette and vanilla lemon dressing
- Confit pork belly, apple puree, grilled fennel, vanilla baby carrots and apple cider jus

Dessert
- Sweet pineapple and mint carpaccio with roasted coconut thread ice cream
- Baklava cheese cake with cinnamon cream
- Flourless chocolate fudge, chocolate crumble and blood orange sorbet
- Panna cotta with home baked ginger loaf, carrot gel and honeycomb crumble

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

Alternative service fee $ 5.00 per person per course.

Vegetarian ☺ Vegan ☻ Gluten Free ☀️

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
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 $112 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.
DINNER MENU
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.

ENTRÉES
- Medley of mushroom pithivier, carrot puree, Armagnac soaked prune and baby herbs ✔
- Torched sugar cured dill salmon gravlax, shaved cucumber, garden pea mousseline and watercress salad ☑
- Local Northern Territory king prawns, charred watermelon, feta crumble, mint and verbena lemon dressing ☑
- Cold smoked chicken with parsnip mousseline, crispy pancetta, compressed beetroot and micro greens ☑
- NT crocodile tail nummus, citrus gel, micro watercress and hazelnut crumble ☑
- Roasted lamb rump, pickled vegetable, black garlic aioli, sumac crisp and micro greens
- Duck breast with roasted pear, snow pea salad, shallot, vanilla lemon dressing, toasted hazelnuts and baby herbs ☑
- Confit red pepper cannelloni, parsley, avocado, smoked eggplant puree, pickled enoki, bush spiced dukkah and herb dressing ☑
- Slow poached onion, avocado puree, lentil salsa, fennel, radish and mint salad ☑
- Mirin rice rolls, BBQ marinated tofu, miso dressing, pickled baby cucumber and toasted togarashi seaweed ☑

MAINS
- Humpty Doo barramundi with curry spiced kipfler potato cake, cucumber yoghurt and broccolini ☑
- Northern Territory caught Spanish mackerel with cauliflower tabouli, eggplant cream, sauce vierge and BBQ baby carrots ☑
- Breast of chicken with toasted corn salsa, smoked potato puree, grilled leeks and chicken jus ☑
- Grilled chicken breast, caramelised onion puree, carrot pave and fennel and dill salsa ☑
- Spiced rubbed Kilcoy beef scotch, parsnip mousseline, polenta crumbed onion rings, garlic aioli, green beans and beef jus
- Slow roasted Kilcoy scotch fillet with pomme fondant, tomato relish, asparagus and watercress salad ☑
- Lamb rump with baked ricotta eggplant, honey yoghurt, black olive crumble, mint oil and thyme jus
- Sous vide of lamb with lemon potato skordilla, spinach, confit tomato, steamed eggplant salsa and jus
- Chocolate poached beetroot, spiced cauliflower, ginger carrot puree, watercress, almond dukkah, onion and black pepper dressing ☑
- Fondant pumpkin, broccoli, puffed rice, braised red cabbage, cashew hummus and lemon dressing ☑

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

Plated two-course 65.00 per person
Plated three-course 90.00 per person

Three course dinner served with freshly brewed coffee and Pickwick tea selection
Alternative service fee $5.00 per person per course.
Our Executive Chef will be happy to work with you to design a bespoke menu to suit your theme.

DESSERTS
- Tiramisu panna cotta, chocolate sable, sour cherries and mascarpone
- Flourless orange cake, vanilla yoghurt, poached pear & almond praline
- Yoghurt cheese cake, balsamic strawberries and dark chocolate crust
- Double chocolate fudge cake with blood orange sorbet and ginger cream
- Chocolate mousse, carrot cake, black sesame wafer and strawberry Cointreau
- Espresso coconut crème pot, pistachio biscotti, maple caramel and whipped coconut cream
- Spiced rum sous vide NT pineapple, pistachio crumbs and lemon sorbet
- Verbena lemon curd tart, torched meringue and lemon chips
- Earl Grey bread and butter pudding, Amaretto sultanas and vanilla ice cream

Vegetarian 🌼 Vegan 🍽️ Gluten Free 🍽️ Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

BESPOKE MENU
- 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
Become part of a journey that has been evolving for over 65,000 years. Experience Seven Seasons.

The Larrakia people are the traditional owners of the Darwin region. The Darwin Convention Centre’s Seven Seasons menu is a culinary journey inspired by the Gulumoerrgin (Larrakia) seasons.

‘Seven Seasons’ is a journey providing guests the opportunity to experience the dramatic changes of the Gulumoerrgin seasons and the corresponding impact these changes have on the sights, sounds, landscape and natural habitat.

The journey is beyond Aboriginal food, it also included a visual and sound experience, creating a sensory culture immersion.

For more information please refer to the Seven Seasons Video and Menu.
CANAPÉ

MENU
## PLATTERS

Hosting a working luncheon 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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted roasted nuts, crisps and parmesan straws 为抓手</td>
<td>$ 65.00</td>
</tr>
<tr>
<td>Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection</td>
<td>$ 170.00</td>
</tr>
<tr>
<td>Vegetarian antipasto of char grilled zucchini, eggplant, pickled mushrooms, capiscum, semi dried tomatoes, dolmades, Spanish and Kalamata olives, feta cheese with crusty bread selection 为抓手</td>
<td>$ 140.00</td>
</tr>
<tr>
<td>Selection of cheese, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread 为抓手</td>
<td>$ 150.00</td>
</tr>
<tr>
<td>Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta 为抓手</td>
<td>$ 62.00</td>
</tr>
<tr>
<td>Assorted nori rolls, seafood and vegetarian with wasabi, soy and pickled ginger</td>
<td>$ 120.00</td>
</tr>
<tr>
<td>Platter of mixed sandwiches and wraps</td>
<td>$ 65.00</td>
</tr>
<tr>
<td>Sliced tropical and seasonal fruit platter 为抓手</td>
<td>$ 75.00</td>
</tr>
<tr>
<td>House baked muffins 为抓手</td>
<td>$ 55.00</td>
</tr>
<tr>
<td>House baked assorted pastries &amp; croissants 为抓手</td>
<td>$ 75.00</td>
</tr>
<tr>
<td>House baked cupcakes 为抓手</td>
<td>$ 65.00</td>
</tr>
<tr>
<td>Platter of cookies 为抓手</td>
<td>$ 50.00</td>
</tr>
<tr>
<td>Assorted house made mini quiches</td>
<td>$ 85.00</td>
</tr>
</tbody>
</table>

Vegetarian 🍼 Vegan 🍼 Gluten Free 🍼 Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
CANAPÉS

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

Cold canapés
- Assorted nori rolls, seafood and vegetarian with wasabi, soy and pickled ginger
- Torched, sugar cured kingfish, horseradish and micro greens
- Prawn lettuce cup with cocktail dill and caper salsa
- Vietnamese vegetable rice paper rolls with Chinese barbecue sauce
- Truffled mushroom and thyme pate on sea salt toast
- Slow roasted beetroot, dukkha and labna tart
- Roasted beef crostini with basil pesto and garlic aioli
- Poached chicken, kewpie, celery, Sriracha mayo on cucumber
- Roasted duck breast, pickled onion and black pepper aioli
- Duck liver parfait with fig on salted toast
- Charred onion quiche, roasted cherry tomato and chive salsa
- Oysters with compressed cucumber and black vinegar

Hot canapés
- Green pea and mozzarella herb arancini
- Baked chorizo in puff pastry and caramelised onion
- Noodle wrapped king prawn and Chinese BBQ mayo
- Tempura king prawn with avocado corn salsa
- Traditional vegetable spring roll with sweet chilli sauce
- 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
- Buffalo chicken wings with blue cheese sauce
- Curry pork empanadas with Chimichurri sauce
- Oven baked fig, sage and duck filo
- Onion bhaji with minted yoghurt sauce
- Mini Guinness lamb and pea pie
- Mushroom and goat cheese slider with pickled daikon

Substantial items
- Roasted BBQ chicken with spring onions in a lotus bun
- Char siu pork and Asian slaw in a lotus bun
- Roasted lamb rump with Greek salad and lemon yoghurt
- Fried noodles with prawns and fried shallot
- Butter chicken with cardamom rice
- Soy basted Tasmanian salmon with dill couscous
- Glass noodle chicken, chilli jam and prawn crackers
- Crumbed squid with homemade tartare
- Sesame beef salad with cashew, ginger and chilli dressing
- Barramundi fish and chips with lemon aioli

Vegetarian 🌿 Vegan 🍃 Gluten Free 🌱 Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

One hour package $ 35.00 per person
Two hour package $ 45.00 per person

Up to one hour package:
Select 3 cold and 3 hot items

Up to two hour package:
Select 3 cold and 4 hot items and 1 substantial item
The pristine coastline and abundant seasonal river systems of the Northern Territory offer a diverse range of fish and seafood, which have been fished in the region for over 65,000 years.

The Northern Territory Fisheries Industry has significant economical impact for remote and coastal communities of the NT.
STREET FOOD STATIONS

Celebrate Darwin’s multi-cultural food scene and customise your own market experience on-site at the Darwin Convention Centre.

$20 per person per station

Taste of the Territory
Grilled crocodile skewers 😋
Grilled NT king prawns 😋
Chilli buffalo sausages 😋
Roasted pumpkin and zucchini, slow roasted tomatoes skewers 😋 😋
Condiments

Flavours of South East Asia
Pork belly bao buns with cucumber, coriander and Chinese BBQ sauce
Prawn Pad Thai with shredded egg and tamarind dressing 😋
Chicken satay with crunchy peanut sauce 😋
Asian style salad, enoki, cucumber, mint, coriander and ginger dressing 😋 😋

Slider Station
Pulled beef brisket, pickled cucumber and Kewpie mayo
Japanese fried chicken, cucumber and radish
Field mushroom, beetroot relish and pimento 😋
Tuna mayo, butter lettuce and mustard

Sizzling Souvlaki
• Garlic lamb souvlaki 😋
• Oregano chicken souvlaki 😋
• Greek salad with feta cheese 😋
• Yoghurt cucumber sauce 😋
• Grilled pita bread

Korean Corner
• Fried Korean chicken wings with toasted sesame seeds
• Fried Korean eggplant 😋
• Home-made kimchi 😋
• Gyeran Bokkeumbap (egg fried rice) 😋

Sweet Indulgence
• Assorted selection of ice creams with toppings served in a waffle cone or cup 😋
• Wattle seed crepes with toppings and orange sauce 😋
• Selection of tropical fruits 😋 😋

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

Vegetarian 😋  Vegan 😋  Gluten Free 😋
COFFEE AND TEA

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

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

Continuous Tea and Coffee
- $9.00 per person per day

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

The Centre recycles all coffee grind to a local nursery. The grounds are mixed with their potting mix, resulting in increased organic carbon content and giving better retention of nutrients and soil moisture.
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 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.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>One Hour</td>
<td>$25.00 per person</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$33.00 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$39.00 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$45.00 per person</td>
</tr>
<tr>
<td>Five Hours</td>
<td>$53.00 per person</td>
</tr>
</tbody>
</table>
BEVERAGE PACKAGES

PREMIUM PACKAGE

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.
- Angove Family Crest Chardonnay (Adelaide Hills)
  Pale yellow with green hues. White peach, lemon peel and smoky French oak aromas lead to a crisp lifted palate, while a soft creamy texture gives length followed by a clean fresh 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.

Select one (1) wine in each category

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
<th>Five Hours</th>
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<tbody>
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<td></td>
<td>$ 28.00</td>
<td>$ 35.00</td>
<td>$ 41.00</td>
<td>$ 47.00</td>
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</table>

BEVERAGES MENU
DELUXE PACKAGE

Sparkling
- **Grandin Méthode Traditionnelle Brut (France)**
  A perfect aperitif style sparkling wine with a persistent and fine bead, complemented 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.

Select one (1) wine in each category

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<td><strong>Non-alcoholic beverages</strong></td>
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</tbody>
</table>
BEVERAGE PACKAGES

NON ALCOHOLIC BEVERAGES

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

BEVERAGES MENU

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
BEVERAGE PACKAGES

BEVERAGES ON CONSUMPTION

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

A service charge of $5.00 per person will apply for all on consumption functions. A $7.00 minimum spend per person is required prior to the event for all beverages on consumption packages.
# BEVERAGE PACKAGES

## CASH BARS

<table>
<thead>
<tr>
<th>Wines</th>
<th>From $35.00 per bottle. Wine List available on request.</th>
</tr>
</thead>
</table>
| 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 $8.00 per glass
- Bundaberg Rum
- Slate Bourbon
- Johnnie Walker Red
- Gordon’s Gin
- Smirnoff Vodka
- Bacardi Rum

### Premium spirits from $9.00 per glass
Minimum 2 weeks notice required
- Jim Beam
- Jack Daniels
- Johnnie Walker Black Label
- Canadian Club

### After dinner beverages from $9.00 per glass
Minimum 2 weeks notice required
- Baileys Irish Cream
- Kahlua
- Tia Maria
- Cointreau
- Dessert Wine
- Port

| 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 |

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

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 $15.00 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