

MEDIA RELEASE



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DARWIN CONVENTION CENTRE WINS AHA (NT) AUSTRALIAN LIQUOR MARKETERS GOLD PLATE AWARD

The Darwin Convention Centre was awarded winner of the Function/Event Caterer category at the 2017 AHA (NT) Australian Liquor Marketers Gold Plate Awards, held in Darwin last night.

The prestigious annual Gold Plate Awards showcase the best of the Territory's restaurants and dining establishments, and recognise, promote and reward excellence and best practice in the hospitality industry. Finalists were assessed across a range of criteria, including menus, seasonal capability, quality of experience, and marketing of products.

Executive Chef, Toby Beaton and his talented team offer a wide selection of function menus and signature dishes to suit different tastes and budgets and are always ready to create a bespoke menu to match.

Toby Beaton said "We have a talented team of chefs who are passionate about creating amazing food experiences for our clients. Everyone works very hard to deliver a five star service including all the chefs, kitchen assistants, stewards, supervisors, and food and beverage staff, it is a team effort."

Dedication to excellence in food services is a priority at the Darwin Convention Centre. In 2016/17 the Centre delivered 94,000 meals with a 1:2 ratio for wait staff to table service and stringent management on plating to serving timings.

Convention Centre's are expected to have outstanding food offerings and the Darwin Convention Centre is dedicated to a world-class service. Inspired by fresh local produce, tropical environment, Asian influences and creative presentation, Chef Beaton presents an inspiring and mouth-watering menu selection for guests' culinary enjoyment.

"We are fortunate to work with amazing Top End produce including wild barramundi, tiger prawns, farmed saltwater crocodile meat, kangaroo fillets, exotic tropical fruits and seasonal vegetables." Beaton said.

A PLACE LIKE NO OTHER



Cooked Northern Territory king prawns, candied beetroot, goat cheese crumble, smoked corn salsa with chilli avocado puree



Signature VIP dinner



Toby Beaton, Executive Chef at a mango farm



Darwin Convention Centre team with the 2017 AHA Gold Plate



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About AEG Ogden

AEG Ogden is a joint venture between Australia-based venue management interests and AEG Facilities of the United States.

AEG Ogden manages venues throughout the Asia Pacific region, including convention centres in Brisbane, Cairns, Darwin, Kuala Lumpur, Oman, Hyderabad (currently in design), and International Convention Centre Sydney; Suncorp Stadium in Brisbane; and arenas including the Brisbane Entertainment Centre and adjacent Sports Centre, Sydney's Qudos Bank Arena, the Newcastle Entertainment Centre, and Perth Arena. AEG Ogden is also the owner of National Basketball League (NBL) team, the Sydney Kings. aegogden.com

In addition, AEG Facilities operates the Los Angeles Convention Centre, Hawaii Convention Centre, and Puerto Rico Convention Centre. aegworldwide.com

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