



OUTSTANDING *dining*

2025/26
MENU



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, a 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.

SPECIAL REQUESTS: If any of your guests have dietary requirements, please advise us as soon as possible prior to your event.

PLEASE NOTE: Although some dishes are prepared without gluten, dairy or nut products, we cannot 100% guarantee that trace elements will not remain, as gluten, dairy, nut products and ingredients containing other allergens are used in our kitchens. Darwin Convention Centre operates with a defined food safety and allergen management plan at all times. If you have any concerns, please speak to your Event Organiser.

PLEASE NOTE: While we will endeavour to provide your desired selections, we may need to make substitutions from time to time. Minimum numbers may apply.



BREAKFAST MENU



BREAKFAST BUFFET

Sit down and enjoy a delicious meal to start the day with our plated breakfast options.

Continental	\$ 31.00 per person
Full	\$ 49.50 per person

CONTINENTAL BREAKFAST BUFFET

- Individual tapioca, coconut, mint, pineapple and macadamia crumble (V)
- Sliced tropical and seasonal fruit platters (PB) (GF)
- Freshly baked croissants, Danish pastries and muffins (V)
- Preserves and condiments

FULL BREAKFAST BUFFET

- Individual tapioca, coconut, mint, pineapple and macadamia crumble (V)
- Sliced tropical and seasonal fruit platters (PB) (GF)
- Freshly baked croissants, Danish pastries and muffins (V)
- Preserves and condiments
- Creamy scrambled eggs (GF)
- Bacon (GF)
- Grilled asparagus and blistered cherry tomatoes (PB) (GF)
- Breakfast sausage (GF)
- Roasted miso butter assorted mushrooms (PB) (GF)
- Hash browns (PB) (GF)

Includes freshly brewed Rio Coffee, Premium Tea Drop selection, juice and water.

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

PLATED BREAKFAST

A delicious and healthy way to start the working day with our plated breakfast options.

Plated	\$ 39.00 per person
Full Plated	\$ 51.50 per person

PLATED BREAKFAST (Choose 1)

- Creamy scrambled eggs with bean cassoulet, chicken chipolata, maple bacon and hash brown GF
- Chilli scrambled eggs with grilled flatbread, bocconcini, prosciutto, peppered rocket and a red capsicum relish
- Toasted English muffin with cold smoke salmon, whipped avocado, grilled zucchini ribbons and dill hollandaise sauce
- Buttermilk pancake with maple syrup, berry compote, sweet vanilla yoghurt and almonds V
- Zucchini corn fritter with a spiced beetroot chutney, spinach, prosciutto and crumble fetta
- Acai sorbet with toasted granola, seasonal tropical fruit salad, dried citrus and coconut yoghurt V

FULL PLATED BREAKFAST

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

(Choose 1)

- Creamy scrambled eggs, bean cassoulet, chicken chipolata, maple bacon and hash brown GF
- Chilli scrambled eggs with grilled flatbread, bocconcini, prosciutto, peppered rocket and a red capsicum relish
- Toasted English muffin with cold smoke salmon, whipped avocado, grilled zucchini ribbons and dill hollandaise sauce
- Buttermilk pancake with maple syrup, berry compote, sweet vanilla yoghurt and almonds V
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto and crumble fetta
- Acai sorbet with toasted granola, seasonal tropical fruit salad, dried citrus and coconut yoghurt V

Plated Breakfast
Choose 1 from the selection.

Full Plated Breakfast
An array of standard items will be available. Plus choose 1 extra item from the selection below.

Includes freshly brewed Rio Coffee, Premium Tea Drop selection, juice and water.

NETWORKING BREAKFAST

Enjoy a morning of networking with this stand-up breakfast option.

Two choices \$ 19.00 per person

Additional \$ 6.50 per person

- Apricot almond croissant (V)
- Smoked ham and cheese croissants
- Tropical fruit salad with vanilla yoghurt (V)
- Avocado, double brie, tomato muffin (V)
- Bircher muesli with apple, yoghurt, croissant crumble (V)
- Dulce de leche pannacotta with toasted granola (V)

**Includes freshly brewed Rio Coffee,
Premium Tea Drop selection, juice
and water.**

**Whole fruit selection (Mandarin,
Pink Lady Apple, and Pear)
– add \$3.00 per person**

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

BREAKFAST MENU



MORNING AND AFTERNOON TEA MENU



MORNING AND AFTERNOON TEA

A delicious selection of sweet and savoury options.

One choice	\$ 14.25	per person
Two choices	\$ 16.25	per person
Three choices	\$ 17.25	per person

SWEET

- Chia, banana, oat muffin (V)
- Chocolate fudge brownie (V)
- No-bake hazelnut ganache chocolate slice (PB) (GF)
- Vanilla baked egg custard tart (V)
- Pear and coconut crumble muffin (V)
- Buttermilk scones with whipped cream and jam (V)
- Cranberry mimosa baked cake (V)
- Vegan carrot bread cashew nut frosting (PB) (GF)
- Pistachio nut coconut oat slice (PB)
- Cranberry, date, pistachio energy slice (PB) (GF)
- House baked banana bread (PB) (GF)
- Raspberry and vanilla crumble slice (V)
- Tropical fruit skewers (PB) (GF)
- Strawberry crème meringue tart (V)

SAVOURY

- Chicken and leek tart
- Croissants with shaved ham, cheese and tomato
- Herbed, smoked paprika sausage rolls with tomato sauce
- Pumpkin and fetta quiche (V)
- Turkey, spinach and swiss cheese croissant
- Baked mini pasties with ricotta and spinach (V)
- Mini party pies with DCC tomato relish
- Puffed vegetable curry puffs with coriander yoghurt sauce (V)
- White wine, mushroom arancini with tomato dipping sauce (V) (GF)
- Herb-ricotta dukkah-crusted frittata (V)
- Two cheese and burnt onion muffin (V)
- Kimchi dumpling with soy dipping sauce (V)
- Sweet potato tamarind chutney pie with green pea crust (V)
- Cold smoked salmon slider with pickled red onion

Includes freshly brewed Rio Coffee, Premium Tea Drop selection and complimentary bottled water.

Juice and soft drinks
– add \$3.50 per person

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

LUNCH MENU



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.

Shared Lunch \$ 56.00 per person

ENTRÉES *(Choose 2)*

Cold choices

- 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  

Hot choices

- 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  

MAINS *(Choose 2)*

- 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 

DESSERTS *(Choose 1)*

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

Choose 2 entrées, 2 mains and 1 dessert from the selection.

(8 people per table are recommended for the shared table top lunch)

Includes selection of bread and butter per table.

Includes freshly brewed Rio Coffee, Premium Tea Drop selection and water.

**Juice and soft drinks
– add \$3.50 per person**

 Vegetarian  Plant Based  Dairy Free  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)

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.

Option 1	\$ 45.75 per person
Option 2	\$ 55.50 per person

COLD ITEMS

Sandwiches, wraps and rolls (Choose 2)

- Slow roasted grain fed beef, seeded mustard, beetroot jam and mesclun
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Roasted field mushroom with artichoke hummus, roasted maple carrot and parsley pesto (V)
- Avocado hommus, onion jam, bocconcini, snow pea sprouts, roma tomato and lettuce (V)
- Chicken salad with red onion, celery, mayo, tomato and lettuce
- Watercress, horseradish, prawn and dill sandwich with avocado spread
- Chicken shawarma with yoghurt sauce, sliced tomatoes, cucumber, cos lettuce and red onion
- Lemon chicken, fetta cream cheese, red onion and cos salad with seeded mustard
- Tuna with pickled cucumber, roma tomato, mayonnaise and mesclun
- Beetroot fennel spread with bocconcini cheese, black pepper and rocket (V)
- Terriyaki chicken, mirin egg and snow pea sprouts

- Beef steak with onion relish, american mustard, tomato and spinach
- Smoke salmon with lemon ricotta whip, crunchy continental cucumber and mesclun
- Spinach cumin chickpea spread with pickled cucumber, carrot and toasted sesame (V)

Salads (Choose 2)

- Honey glazed pumpkin, quinoa, bean, parsley and fetta with preserved lemon dressing (V) (GF)
- DCC Twist Caesar Salad with romaine, bacon, parmesan cheese, radish, croutes and yoghurt dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V)
- Carrot, pistachio, dates and mint on shredded iceberg with tahini honey dressing (V) (DF) (GF)
- Baby spinach with roasted chickpeas, carrot and ginger dressing, radish, snow peas and caramelised walnuts (PB) (GF)
- Pesto pasta salad with basil, pine nuts, shaved zucchini and fetta cheese (V)
- BBQ chicken salad with charred corn, crispy tortilla and smoky chipotle mixed greens

Salads continued on next page >>>

Option 1 – Cold

Choose 2 sandwiches, wraps or rolls, 2 salads and 1 dessert from the selection. Tropical sliced fruit included.

Option 2 – Cold and Hot

Choose 2 sandwiches, wraps or rolls, 2 salads, 2 hot items and 1 dessert from the selection. Tropical sliced fruit included. All hot items are served with jasmine rice.

Includes complimentary bottled water.

Juice and soft drinks
– add \$3.50 per person

Freshly brewed Rio Coffee and Premium Tea Drop selection
– add \$4.00 per person

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (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.

Salads (Choose 2)

- Soba noodle salad with sesame dressing, mint, enoki mushrooms, edamame and red cabbage (PB) (DF)
- Potato and brussel sprout salad with green peas, red onion and mustard dressing (V) (GF)
- Roasted beetroot, red cabbage and baby spinach with red onion, walnuts and herb dressing (PB) (GF)
- Asparagus, watermelon radish, buttercrunch, peas and roasted chickpeas with yoghurt dressing (V) (GF)
- Cous Cous with cherry tomato, mixed herb salad and dried cranberry with pistachio and fetta (V)
- Broccoli and brussel sprout salad with cumin yoghurt, almond dukkah and toasted pumpkin seeds (V) (GF)
- Mixed tomato salad with basil, parsley, pine nuts and crisp flat bread (PB)
- Japanese daikon salad with toasted nori, sesame dressing and sprouts (PB) (GF)

HOT ITEMS (Choose 2)

- Braised chicken coq au vin with mushroom herbs and red wine (DF)
- Slow roasted pork with shaved green apple and nam prik dressing (DF) (GF)
- Stir fry beef with chilli, basil, shredded egg and jasmine rice (GF)
- Beef goulash with potatoes and tomato paprika sauce
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan (V)
- Spiced Sri Lankan snapper with red onion, mint pickle and potatoes (DF)
- Eggplant moussaka with bechamel, mozzarella and tomato sauce (V)
- Hainanese chicken style pak choi with fried shallots and black vinegar dressing (GF) (DF)
- Lamb and apricot casserole with herbed cous cous
- Wild caught barramundi with laksa curry sauce and papaya salad (DF)
- Massaman beef curry with toasted almond (GF)
- Thai style sweet potato curry with spinach, toasted coconut and peanuts (V) (GF) (DF)
- Baked orecchiette with chorizo and a mozzarella herb crust
- Chickpea and coconut curry with tofu, roasted pumpkin, green beans and a coriander chutney (PB) (GF)

DESSERTS (Choose 1)

- Tiramisu cheesecake (V)
- Mandarin syrup cake with greek yoghurt (V)
- Vanilla peach oat crumble sponge and custard trifle (V)
- Baked chocolate date tart with ganache icing (V)
- Blueberry flan tartlet (V)
- White chocolate rosemary panna cotta with an orange pine nut salad
- Lemon cake with lemon frosting (V)
- Sliced tropical fruits (PB) (GF)

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (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)

Looking for something different? Delegates can now build their own poke bowls with our new Poke Bowl Station lunch option. Includes a miso soup station with seaweed and silken tofu.

Option 3 \$ 45.00 per person

POKE BOWL STATION

Step 1

- Seasoned short grain rice
- Buckwheat noodle

Step 2

- Edamame
- Pickled cabbage
- Seaweed salad
- Cucumber
- Carrots
- Avocado
- Cherry tomatoes
- Spring onions
- Spanish onion fresh
- Spanish onion pickled
- Peanuts
- Toasted nori sheets
- Garden peas
- Corn
- Crispy shallots

Step 3

- Roasted beef (GF) (DF)
- Local snapper ceviche (GF) (DF)
- Sashimi Atlantic salmon (GF) (DF)
- Spiced roasted chicken (GF) (DF)
- Silkin tofu (PB) (GF)

Step 4

- Furikake seasoning
- Kewpie mayo (V) (GF)
- Spicy Kewpie mayo (V) (GF)
- Black vinegar soy dressing (PB) (GF)
- Herb citrus dressing (PB) (GF)

DESSERT STATION

- Coconut sponge with lemon icing (V)
- Mango pudding with tapioca (GF) (V)
- Sliced tropical fruits (PB) (GF)

Option 3 – Poke Bowl Station

Build your own poke bowl and dessert station. A set miso soup station is included.

Includes complimentary bottled water.

Juice and soft drinks
– add \$3.50 per person

Freshly brewed Rio Coffee and Premium Tea Drop selection
– add \$4.00 per person

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) 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)

Take the hassle out of menu planning with our daily set menu. Showcasing a vibrant range of flavours, it offers something for everyone and is sure to delight your delegates.

Option 4 \$ 78.00 per person/
per day

SAMPLE MENU

MORNING TEA

- Cranberry, date and pistachio energy slice (PB) (GF)
- Chicken and leek tart

LUNCH

Sandwich

- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms

Salad

- BBQ chicken salad with charred corn, crispy tortilla and smokey chipotle mixed greens
- Cous cous, cherry tomato and mixed herb salad with dried cranberry, pistachio and fetta
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Wild caught barramundi with laksa curry sauce and papaya salad (DF)
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan (V)
- Steamed jasmine rice

Dessert

- Mandarin syrup cake with greek yoghurt (V)

AFTERNOON TEA

- House baked banana bread
- Freshly baked variety of cookies

Option 4 – Daily Set Menu

Enjoy a daily set menu for morning tea, lunch and afternoon tea. Minimum 100 guests.

A request change to the daily menu will incur \$5 per item/ per guest.

Includes complimentary bottled water.

Juice and soft drinks
– add \$3.50 per person

Freshly brewed Rio Coffee and Premium Tea Drop selection
– add \$4.00 per person

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person, per service

– add \$6.00 per person, per day
(not including breakfast)

[VIEW FULL DAILY SET MENU](#)

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

LUNCH BOX MENU



LUNCH BOXES TO GO

The perfect option for on the go.

Lunch Box \$ 32.00 per person

SANDWICHES *(Choose 1)*

- Slow roasted grain fed beef with seeded mustard, beetroot jam and mesclun
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Roasted field mushroom with artichoke hummus, roasted maple carrot and parsley pesto (V)
- Watercress, horseradish, prawn and dill sandwich with avocado spread
- Chicken shawarma with yoghurt sauce, sliced tomatoes, cucumber, cos and red onion
- Smoke salmon with lemon ricotta whip, crunchy continental cucumber and mesclun

SALADS *(Choose 1)*

- Honey glazed pumpkin, quinoa, bean, parsley and fetta with preserved lemon dressing (V) (GF)
- DCC Twist Caesar Salad with romaine, bacon, parmesan cheese, radish, croutons and yoghurt dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing (V)
- Pesto pasta salad with basil, pine nuts, shaved zucchini and feta cheese (V)
- BBQ chicken salad with charred corn, crispy tortilla and mixed greens

DESSERTS *(Choose 1)*

- Baked raspberry sour cream cheesecake (V)
- Lemon tea cake with cream cheese frosting (V)
- Pear and coconut crumble muffin (V)
- Sliced tropical fruits (PB) (GF)

Choose 1 sandwich, 1 salad and 1 dessert from the selection.

Includes complimentary bottled water.

Juice and soft drinks
– add \$3.50 per person

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

LUNCH MENU

SEATED LUNCH AND DINNER MENU



SEATED LUNCH AND 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 \$ 77.50 per person

Plated Three Course \$ 104.50 per person

ENTRÉES *(Choose 1)*

- Cured dill salmon gravlax with shaved cucumber, sugar apple, watercress salad and gin dressing (GF)
- Local king prawn cauliflower custard with pickled radish, sesame dukkha and snow pea tendrils
- Seared scallops with corn mousseline, fried cornbread, herbs and eschalot spec dressing (GF)
- Roasted lamb rump with green pea mousse, pistachio crumble, shaved asparagus and mint dressing
- Duck breast with roasted pear, snow pea salad, shallot, vanilla lemon dressing, toasted hazelnuts and baby herbs (DF) (GF)
- Confit of herb chicken with Davidson plum dressing, a corn flake crumble, pickled baby onions and dill salad
- Double cooked spiced eggplant with coconut labna, coriander chutney and Lebanese crisp bread (PB)

MAINS *(Choose 1)*

- Humpty Doo barramundi served with curry spiced kipfler potato cake, cumin beetroot relish, maple pumpkin vinaigrette and broccolini (GF)
- Northern Territory Spanish mackerel served with roasted baby beets, Thai red curry sauce, zucchini noodles and toasted pinenuts (GF)
- Chicken breast served with brussel sprout colcannon, braised baby carrot and mushroom jus
- Grilled chicken breast served with maple pumpkin puree, corn and potato croquette, kale crisp, red wine vinegar and shallot jus
- Spiced rubbed Kilcoy beef scotch served with garlic fondant potato, green bean bundle, buttered onion puree and beef jus
- Lamb rump roast served with roasted vegetable salad, whipped fetta, mint chutney and beef jus (GF)
- Grilled pumpkin steak served with freekah crumble, confit tomato, salsa verde, asparagus and potato mousseline (PB) (GF)

Plated Two Course

Choose 1 main and 1 entrée or dessert from the selection.

Plated Three Course

Choose 1 entrée, 1 main and 1 dessert from the selection.

Includes freshly brewed Rio Coffee, Premium Tea Drop selection and water.

Alternate drop fee \$5.50 per course / per person

Chef selection of chilled desserts, cakes, chocolates and fruits – add \$35 per person

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

SEATED LUNCH AND DINNER MENU

SEATED LUNCH AND DINNER

Our Executive Chef will be happy to work with you to design a bespoke menu to suit your theme.

DESSERTS (Choose 1)

- Coconut panna cotta with a sticky rice cake, coconut mousse and mango gelee
- Coffee hazelnut biscoff tart with mascarpone cream and blackberry thyme compote (V)
- Verbena lemon curd tart with torched meringue and lemon chips (V)
- Dark callebaut fudge brownie with toasted marshmallow meringue and chocolate soil (V)
- Chocolate honey mousse with vanilla and pear jelly, pistachio crumble and chocolate ice cream (V)
- Fruit loaf and marmalade bread and butter pudding with anglaise sauce and a marmalade ice cream (V)
- Roasted spiced pineapple, coconut lemon cake with vanilla bean custard (V)
- Kaffir lime crust, vanilla cheesecake with lemon gelee, yoghurt mousse and cocoa meringue (V)

BESPOKE MENU

Prices for bespoke menus start from \$120 per person based on a three-course meal.

ENHANCE YOUR DINNER

- Chef's selection canapés includes 2 cold items served for 30 minutes prior to mains – add \$11.50 per person
- Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread – add \$17.50 per person
- Barista Coffee Cart – add \$6 per person or on consumption



EXPERIENCE *Seven* SEASONS

Become part of a journey that has been over 65,000 years in the making. 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 goes beyond food, offering optional vision and sound elements upon request to create a full sensory immersion of Aboriginal culture.

For more information please refer to the [Seven Seasons Video](#).

CANAPÉ AND PLATTERS MENU



CANAPÉS

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

**See individual prices
per person below.**

COLD CANAPÉS

- Sesame seared tuna with cucumber noodles and miso yoghurt dressing (GF)
- Smoked salmon sour cream paprika with preserved lemon en croustade
- Creamy gazpacho with compressed gin flavoured cucumber salsa (V)
- Truffled mushroom and thyme pate on sea salt toast (V)
- Roasted beef crostini with basil pesto and garlic aioli
- Oysters with finger lime dressing and wakame salad (GF, DF)
- Roasted duck breast with black truffle aioli and pickled Spanish onions (GF)
- Harrisa spiced local prawns with polenta (GF)
- Tomato tart with black olive crumble
- Red vinegar compressed watermelon with yoghurt honey (GF)
- Cinnamon donuts with strawberry jam dip (V)
- Baileys callebaut chocolate truffles (V, GF)
- Dulce de leche tarts (V)
- Selection of citrus turkish delights (GF)

HOT CANAPÉS

- Green pea and mozzarella herb arancini (V)
- Baked chorizo in puff pastry with caramelised onion
- Prawns in panko crumbs with lime dipping sauce
- Crumbed scallops with toasted sesame dressing

- Traditional vegetable spring roll with sweet chilli sauce (PB)
- Goujons of barramundi with lime aioli
- Chilli fried local squid with buttermilk ranch dressing
- Japanese prawn and vegetable gyoza with light soy
- Satay of chicken with kaffir lime and peanut sauce (GF)
- Karaage fried chicken with sweet sake mayo sauce
- Pork dumplings with black vinegar and chive sauce
- Onion bhaji with minted yoghurt sauce (V)
- Smoked beef brisket pie with a mustard crust
- Mozzarella sticks with chunky tomato dip (V)

SUBSTANTIAL ITEMS

- Roasted BBQ chicken with spring onions in a lotus bun
- Beef rendang, toasted coconut and salted peanuts with jasmine rice (GF)
- Roasted lamb rump with Greek salad and lemon yoghurt (GF)
- Prawn nasi goreng with prawn crackers and nam jim (GF)
- Butter chicken with cardamom rice (GF)
- Steamed snapper fillets with rice cake, spring onion and ginger (GF)
- Fried tofu with roasted mushroom and honey wasabi aioli burger (V)
- Sesame beef salad with cashew, ginger and chilli dressing (GF)
- Barramundi fish and chips with lemon aioli

Up to 1 Hour Package \$ 33.50
*Choose 2 cold and
3 hot items*

Up to 1.5 Hours Package \$ 40.00
*Choose 3 cold and
3 hot items*

Up to 2 Hours Package \$ 49.50
*Choose 3 cold, 3 hot and
1 substantial item*

Up to 2.5 Hours Package \$ 52.50
*Choose 3 cold, 4 hot and
1 substantial item*

Up to 3 Hours Package \$ 57.75
*Choose 4 cold, 4 hot and
1 substantial item*

DCC Welcome

2 Hours Package \$ 74.50
*Choose 2 cold, 2 hot and
1 substantial item. Includes
the Cellar Beverage Package.*

Additional substantial item \$ 9.00

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

CANAPÉ AND PLATTERS MENU

PLATTERS

*Hosting a working luncheon or needing to provide food for exhibitors and suppliers?
The platters offer an excellent selection of luncheon options.*

See individual prices below.

*Each platter is designed to serve
at least 10 people.*

- | | |
|--|------------------|
| • Assorted roasted nuts, crisps and parmesan straws (V) | \$ 77.50 |
| • Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection | \$ 195.00 |
| • Vegetarian antipasto of char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, Spanish and Kalamata olives, fetta cheese with crusty bread selection (V) | \$ 165.00 |
| • Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread (V) | \$ 175.00 |
| • Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta (V) | \$ 85.00 |
| • Pavlova platter with fresh strawberries, mango topping, kiwi fruit, whipped cream, toasted coconut, pistachio, raspberry coulis and chocolate drops (GF) (V) | \$ 110.00 |
| • Corn chip platter with fresh guacamole, pico de gallo, coriander sauce, sour cream comer chipotle dip, cucumber and carrot sticks (V) | \$ 100.00 |
| • Platter of mixed sandwiches and wraps | \$ 85.00 |
| • Sliced tropical and seasonal fruit platter (Ve) (DF) | \$ 90.00 |
| • House baked muffins (V) | \$ 70.00 |
| • House baked assorted pastries and croissants (V) | \$ 90.00 |
| • House baked cupcakes (V) | \$ 79.00 |
| • Platter of assorted freshly baked cookies (V) | \$ 66.00 |
| • Assorted house made mini quiches | \$ 85.00 |

STREET FOOD STATIONS



STREET FOOD STATIONS

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

\$ 26.25 per person per station

TASTE OF THE TERRITORY

- Grilled crocodile skewers (GF)
- Grilled mackerel with herb and butter dressing (GF)
- Chili buffalo sausages (GF)
- Roasted beetroot, okra and grilled vegetables with BBQ spice (Ve) (GF)
- Mustards and sauces

FLAVOURS OF SOUTH EAST ASIA

- Pork belly, bao buns with cucumber, coriander and Chinese BBQ sauce
- Steamed snapper fillets with ginger spring onion sauce (DF) (GF)
- Thai chicken, coconut and lime skewers (DF) (GF)
- Soba noodle salad with kim chi (V)

SLIDER STATION

- Pulled beef brisket, pickled cucumber and Kewpie mayo
- Japanese fried chicken with cucumber and radish
- Field mushroom with beetroot relish and pimento (V)

SIZZLING SOUVLAKI

- Garlic lamb souvlaki (DF) (GF)
- Oregano chicken souvlaki (DF) (GF)
- Greek salad with fetta cheese (GF)
- Yoghurt cucumber sauce
- Grilled pita bread

DESSERT STATION

- Apple cinnamon crumble pie with pouring cream
- Assorted ice cream station (GF)
- Selection of toppings: chocolate, marshmallow and sauces
- Callebaut chocolate fudge brownie

Minimum number starts from **150 guests** with a minimum **2 stations required for service**

All stations go for the duration of 2 hours

Additional hour per station – add \$5.00 per person

A beverage package (inclusive or exclusive of alcohol) is required to be purchased to accompany this selection.

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

STREET FOOD STATIONS



COFFEE AND TEA MENU



COFFEE AND TEA BREAK

We offer different options for coffee and tea breaks to suit your size of event.

See individual prices below.

ARRIVAL TEA AND COFFEE

Locally sourced and freshly brewed Rio Coffee, with a Premium Tea Drop selection.

\$4.00 per person

NESPRESSO MACHINE

Good for events up to 60 Pax.

- Includes Nespresso coffee pods and a selection of tea bags
- Subject to availability

\$6.00 per pod / tea bag

COFFEE AND TEA BREAK

We offer different options for coffee and tea breaks to suit your size of event.

See individual prices below.

COFFEE CART WITH 1 BARISTA

This package is ideal for low to medium volume service events, with a capacity to serve up to 50 cups per hour.

- 1 Barista (minimum 3 hours)
- 1 Barista coffee machine with 2 group heads, grinder, tamp bins and a bench for the machine
- Barista coffee, selection of tea bags and hot chocolate
- Full cream, skim, almond, soy and oat milk
- 237ml coffee cups with lids
- \$300 set up and barista equipment rental fee included.

Monday to Saturday
3 Hour Service – \$ 1,035.00

- \$6.00 per cup (minimum 100 cups)
- Barista labour - \$45.00 per hour (minimum 3 hours)
- Additional barista hours - \$45.00 per hour

Sunday
3 Hour Service – \$ 1,125.00

- \$6.00 per cup (minimum 100 cups)
- Barista labour - \$75.00 per hour (minimum 3 hours)
- Additional barista hours - \$75.00 per hour

Public Holiday
3 Hour Service – \$ 1,155.00

- \$6.00 per cup (minimum 100 cups)
- Barista labour - \$85.00 per hour (minimum 3 hours)
- Additional barista hours - \$85.00 per hour

COFFEE CART WITH 2 BARISTAS

This package is perfect for high volume events with a brief service window, capable of serving up to 100 beverages per hour.

- 2 Baristas
- 1 Barista coffee machine with 2 group heads, grinder, tamp bins and a bench for the machine
- Barista coffee, selection of tea bags and hot chocolate
- Full cream, skim, almond, soy and oat milk
- 237ml coffee cups with lids
- \$300 set up and barista equipment rental fee included.

Monday to Saturday
3 Hour Service – \$ 1,170.00

- \$6.00 per cup (minimum 100 cups)
- 2 Baristas labour - \$90.00 per hour (minimum 3 hours)
- Additional barista hours - \$90.00 per hour for 2 Baristas

Sunday
3 Hour Service – \$ 1,350.00

- \$6.00 per cup (minimum 100 cups)
- 2 Baristas labour - \$150.00 per hour (minimum 3 hours)
- Additional barista hours - \$150.00 per hour for 2 Baristas

Public Holiday
3 Hour Service – \$ 1,410.00

- \$6.00 per cup (minimum 100 cups)
- 2 Baristas labour - \$170.00 per hour (minimum 3 hours)
- Additional barista hours - \$170.00 per hour for 2 Baristas

COFFEE AND TEA BREAK

Additional Barista Coffee and Bench Top information can be found below.

Barista Coffee Information:

- For branding space and coffee cart dimensions, please speak with your allocated Event Coordinator.
- Bump in for barista packages is scheduled 1 hour before the event is operational. If earlier installation is required, an additional charge is applicable.
- Operational footprint for which we provide floor protection is 1800mm wide and 1500mm deep.
- Power requirements 1 X 15 amp and 1 X 10amp power supply

Client Supplied Bench Tops:

- Bench top must be able to support 100kgs in weight
- Counter to be at least 800mm in height but no greater than 1000mm
- Minimum service space required is 1200mm wide X 600mm deep
- Plumbing hole required for water waste and electrical
- \$300 Set up fee for transfer of barista coffee machine to a custom bench-top (14 business days notice required)



BEVERAGES MENU



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.

NON ALCOHOLIC BEVERAGES

Package includes:

- Still Spring Water (600ml)
- Sparkling Mineral Water (450ml)
- Pepsi Soft Drinks (250ml)
- Orange and Apple Juices

One Hour	\$ 13.00	per person
Two Hours	\$ 15.50	per person
Three Hours	\$ 18.00	per person
Four Hours	\$ 20.50	per person
Five Hours	\$ 23.00	per person

CELLAR PACKAGE

Beers

- Great Northern Original
- Great Northern Super Crisp
- Cascade Premium Light
- Somersby Apple Cider
- Great Northern Zero

Non-alcoholic beverages

- Pepsi soft drinks
- Juices
- Iced water

1 sparkling, 1 white and 1 red wine

Selected by the Darwin Convention Centre Cellar Master

One Hour	\$ 27.00	per person
Two Hours	\$ 35.00	per person
Three Hours	\$ 39.00	per person
Four Hours	\$ 45.00	per person
Five Hours	\$ 52.00	per person

Includes all non-alcoholic beverages.

BEVERAGE PACKAGES

DELUXE PACKAGE

Sparkling Wines *(Choose 1)*

- Marty’s Block Sparkling Brut Cuvee (South Australia)
- Redbank ‘Emily Chardonnay Pinot Nour Brut Cuvee (King Valley, Victoria)
- Primo Estate Prosecco NV (South Australia)

White Wines *(Choose 1)*

- Squealing Pig Sauvignon Blanc (Marlborough)
- Shaw & Smith Sauvignon Blanc (Adelaide Hills)
- Penfolds Koonunga Hill Chardonnay (South Australia)
- Tatachilla Sauvignon Blanc (McLaren Vale, SA)
- Grant Burge Benchmark Chardonnay (South Australia)

Red Wines *(Choose 1)*

- Wirra Wirra Church Block Cabernet Shiraz Merlot (McLaren Vale, SA)
- Tatachilla Shiraz Cabernet (McLaren Vale, SA)
- Wynns Coonawarra Estate Cabernet Shiraz Merlot (Coonawarra, SA)
- Penfolds Koonunga Hill Shiraz (South Australia)
- Pepperjack Shiraz (Barossa Valley, SA)

Beers

- Peroni Nastro Azzurro
- Asahi Super Dry 3.5%
- Cascade Premium Light
- Somersby Apple Cider
- Great Northern Zero

Non-alcoholic beverages

- Pepsi soft drinks
- Juices
- Iced water

One Hour	\$ 29.00	per person
Two Hours	\$ 37.00	per person
Three Hours	\$ 44.00	per person
Four Hours	\$ 49.00	per person
Five Hours	\$ 54.00	per person

Includes all non-alcoholic beverages.

Alcoholic beverages

Choose 1 sparkling, 1 white and 1 red wine from our wine selection. Selection must be provided to the event organiser two weeks prior to the event.

BEVERAGE PACKAGES

BEVERAGES ON CONSUMPTION

Wines

- Please speak with your event coordinator for an available Wine List.

Beers

- Great Northern Original **\$ 9.00**
- Great Northern Super Crisp **\$ 8.50**
- Cascade Premium Light **\$ 8.50**
- Somersby Apple Cider **\$ 9.00**
- Great Northern Zero **\$ 7.50**

Premium beers

- Peroni Nastro **\$ 9.50**
- Asahi Super Dry 3.5% **\$ 9.00**

Non-alcoholic beverages

- Pepsi soft drinks **\$ 6.00**
- Still / Sparkling Bottled Water **\$ 6.00**
- Juices **\$ 6.00**

A \$14 minimum spend per person is required prior to the event for all beverage on consumption.

If the consumption amount is over the minimum spend, it will be charged at the final invoice.

BEVERAGE PACKAGES

BEVERAGE PACKAGE ADD ONS

Selection of cocktails must be done two weeks prior to the event.

Ask our event coordinator for a list of cocktail options.

- Cocktail on arrival **\$ 15.00** per person
(minimum 120 pax)
- Mocktail on arrival **\$ 8.00** per person
(minimum 50 pax)

Our beverage packages contain beer, wine and soft drinks. The package range can be expanded to add spirits for your guests at an additional cost. Please enquire with your Event Coordinator for more details.

Cash bar options are available. A minimum sale applies to all cash bars. A Cashier and Bartender fee is required.

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 minimum deposit of \$14.00 per person will apply for all beverages on consumption prior to the event.
- Beverages packages over one hour require the inclusion of canapés or food platters
- **Seated banquet tables** are set with iced water and replenished as required. Soft drinks are served to the table on request. Red wine is placed on the table, and white wine in buckets
- **Stand-up style events** serve juice and soft drinks from beverage stations, with alcohol served from bars and by tray service

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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