DARWIN CONVENTION CENTRE

OUTSTANDING *dining*

2026/27

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.

The Darwin Convention Centre will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free, lactose intolerant or allergies at no extra charge.

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

Please allow an increase of 3% to 5% per annum thereafter for the menu compendium pricing.

DARWIN CONVENTION CENTRE

BREAKFAST MENU

BREAKFAST BUFFET

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

Continental	**$ 32.50 per person**
Full	**$ 51.50 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
- Bacon
- Grilled asparagus and blistered cherry tomatoes (PB) (GF)
- Breakfast sausage
- Roasted miso butter assorted mushrooms (PB) (GF)
- Hash browns (PB)

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

Whole fruit selection (mandarin, Pink Lady apple, and pear) – add $3.50 per person

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

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PLATED BREAKFAST

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

Plated	**$ 40.50 per person**
Full Plated	**$ 53.50 per person**

PLATED BREAKFAST *(Choose one)*

- Creamy scrambled eggs with bean cassoulet, chicken chipolata, maple bacon and hash brown (GF)
- Chilli scrambled eggs, herb and garlic flatbread, yoghurt, grilled pepper, saltbush dukkha, chorizo
- Toasted English muffin, cold smoked salmon(A), smashed avocado, grilled zucchini ribbons, dill hollandaise sauce
- Thick French toast, vanilla syrup, compote of berries, Greek yoghurt (V)
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto, crumble
- Folded crepes with fresh berries, sweet cream, maple syrup, chocolate powder (V)

FULL PLATED BREAKFAST

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

(Choose one)

- Creamy scrambled eggs, bean cassoulet, chicken chipolata, maple bacon, hash brown (GF)
- Chilli scrambled eggs, herb and garlic flatbread, yoghurt, grilled pepper, saltbush dukkha, chorizo
- Toasted English muffin, cold smoked salmon(A), smashed avocado, grilled zucchini ribbons, dill hollandaise sauce
- Thick French toast, vanilla syrup, compote of berries, Greek yoghurt (V)
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto, crumble fetta
- Folded crepes with fresh berries, sweet cream, maple syrup, chocolate powder (V)

Plated Breakfast
Choose one from the selection.

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

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

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NETWORKING BREAKFAST

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

Two choices $ 20.00 per person

Additional $ 6.75 per person

- Apricot almond croissant (V)
- Smoked ham and cheese croissants
- Tropical fruit salad with vanilla yoghurt (V)
- Waffle with Nutella spread, cinnamon butter, maple and vanilla cream (V)
- Deluce de leche pannacotta, toasted granola (V)
- Oatmeal glazed breakfast cake
- Almond croissant cookie
- Berry jam, whipped cream filled croissant

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

Whole fruit selection (mandarin, Pink Lady apple, and pear) – add $3.50 per person

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DARWIN CONVENTION CENTRE

MORNING AND AFTERNOON TEA MENU

MORNING AND AFTERNOON TEA

A delicious selection of sweet and savoury options.

One choice	**$ 15.00**	**per person**
Two choices	**$ 17.00**	**per person**
Three choices	**$ 18.00**	**per person**

SWEET

- Raspberry, lemon mascarpone loaf cake (V)
- Chocolate fudge brownie (V)
- No-bake hazelnut ganache chocolate slice (PB) (GF)
- Vanilla baked egg custard tart (V)
- Lemon poppyseed muffin (V)
- Buttermilk scones with whipped cream and jam (V)
- Apricot, cardamom, chocolate cake (V)
- Vegan carrot bread with cashew nut frosting (PB) (GF)
- Orange olive oil cake (V)
- Cranberry, date, pistachio energy slice (PB) (GF)
- House baked banana bread (PB) (GF)
- Pistachio cake with cream cheese frosting (V)
- Tropical fruit skewers (PB) (GF)
- Ginger and pear muffin (V)

SAVOURY

- Chicken and leek tart mustard cream
- Croissants with shaved ham, cheese and tomato
- Herbed, smoked paprika sausage rolls with tomato sauce
- Roasted mushroom slider with beetroot hummus spread (V)
- Turkey, spinach and swiss cheese croissant
- Baked mini pasties with ricotta and spinach (V)
- Mini party pies with tomato relish
- Mac and cheese croquette with a tomato mayonnaise 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)
- Steamed vegetable gyoza with fermented bean sauce (V)
- Cheese lentil pie with olive crumble (V)
- Cold smoked salmon(A), slider bun, pickled red onion

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

Juice and soft drinks
– add $4.00 per person

Enhance your tea break package

Gelato Cups or Cones
(Choose two) $5.00
Italian Pistachio
Chocolate Hazelnut
Espresso Gelato
Blood Orange
Rum & Raisin

Popcorn Cart (choose one) $4.00
Salted Buttered Popcorn
Lemon Myrtle
Sweet Davidson Plum

Whole Fruit $3.50
Selected Fruit Bowl

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DARWIN CONVENTION CENTRE

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 $ 58.00 per person

ENTRÉES *(Choose two)*

Cold choices

- Soba noodle, edamame, spinach, shredded carrot, sesame black vinegar, chilli sauce (V)
- Green papaya, mint, snake beans, tomato, lime dressing, toasted peanuts (V) (GF)
- Caesar salad with crispy bacon, croutons and garlic Parmesan dressing
- Shaved fennel with orange, vanilla dressing and hazelnuts (PB) (GF)

Hot choices

- Steamed choi sum with oyster sauce (V) (GF)
- Dry spiced roasted cauliflower, lemon tahini dressing (V) (GF)
- Double cooked baby potatoes with rosemary butter glaze (V) (GF)
- Thyme scented root vegetables with lemon oil (PB) (GF)

MAINS *(Choose two)*

- Scallops(I) with shitake, pak choi, shredded egg and egg noodles (DF)
- Baked local market fish(A), spring onion, sesame oil and soy dressing (DF) (GF)
- Butter chicken with saffron almond rice (GF)
- Southern-style slow cooked beef chilli with cornbread topping
- Pumpkin ravioli with sage butter sauce and wilted spinach (V)
- Grilled lamb chops with coriander and almond pesto (GF)
- Bengali aloo dum, yoghurt dressing and coriander (V)

DESSERTS *(Choose one)*

- Vanilla pavlova with seasonal fruit, orange gel and cream (V) (GF)
- Gingerbread, mascarpone cream and orange trifle (V)
- Lime and raspberry cheesecake (V)
- Coconut panna cotta, mango jelly, toasted coconut (GF)

Choose two entrées, two mains and one dessert from the selection.

(Eight guests 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 $4.00 per person

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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.

Option One $ 47.50 per person
Option Two $ 57.50 per person

COLD ITEMS

Sandwiches, wraps and rolls *(Choose two)*

- Beef steak, roasted mushroom, caramelized onion jam, mustard
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Sun dried tomato, mozzarella, olive tapenade and rocket (V)
- Roasted chicken with baked pineapple, red onion, kewpie and lettuce
- Classic prawn(l) marie rose, shredded cucumber, iceberg lettuce
- Chicken shawarma with yogurt sauce, sliced tomatoes, cucumber, cos and red onion
- Classic chicken caesar salad, bacon, Parmesan cheese and romaine lettuce
- Roasted chicken cranberry salad, mesclun, celery and mayonnaise
- Smoked barramundi(A), lemon myrtle mayonnaise, cabbage slaw
- Roasted pork, fruit chutney, beetroot, shredded carrot
- Medium roast beef, horseradish spread, tomato pesto, shaved cucumber
- Smoke salmon(A), cream cheese capers, herb and rocket
- Shaved cucumber, herbed cream cheese spread, mint (V)

Salads *(Choose two)*

- Honey glazed pumpkin, quinoa, bean, parsley and fetta with preserved lemon dressing (V)
- Classic caesar salad, romaine lettuce, bacon, Parmesan cheese, croutes, Parmesan dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V)
- Shaved carrot and daikon salad with sumac and dill (V) (DF) (GF)
- Moroccan tumeric cous cous, raisin, almond, lime chilli dressing (PB)
- Pesto pasta salad, basil, pine nuts, shaved zucchini, fetta cheese (V)
- Teriyaki chicken salad, edamame, carrot, red onion, sesame mayonnaise dressing (GF)
- Crunchy Asian salad, enoki mushrooms, red cabbage, pickled ginger (DF) (GF)
- Potato herb salad, green peas, red onion, seeded mustard dressing (V) (GF)
- Mixed grain salad with coconut maple dressing (DF) (GF)
- Crackling pork belly, carrot and sesame salad (GF)
- Korean spicy cucumber and spring onion salad (V) (GF)
- Roasted sweet potato, charred corn and miso dressing with greens (PB) (GF)
- Mixed tomato salad with basil, parsley, pine nuts with crisp flat bread (PB)

Option One – Cold
Choose two sandwiches, wraps or rolls, two salads and one dessert from the selection. Tropical sliced fruit included.

Option Two – Cold and Hot
Choose two sandwiches, wraps or rolls, two salads, two hot items and one 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 $4.00 per person

Freshly brewed Rio Coffee and premium Tea Drop selection – add $4.50 per person

Whole fruit selection (mandarin, Pink Lady apple, and pear) – add $3.50 per person

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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

All served with Jasmine rice *(Choose two)*

- Braised chicken coq au vin with mushroom herbs and red wine (DF)
- Slow roasted pork with shaved green apple and nam phrik dressing (DF) (GF)
- Cantonese instant pot braised beef with radish and choi sum (DF) (GF)
- Beef goulash with potatoes and tomato paprika sauce
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and Parmesan (V)
- Baked snapper(A) fillets with creole sauce, buttered zucchini ribbons (GF)
- Eggplant moussaka with bechamel, mozzarella and tomato sauce (V)
- Chicken stroganoff, mixed mushrooms, garlic chives, toasted almonds
- Caribbean lamb hotpot with sweet potato topping, parsley gremolata
- Wild caught barramundi(A) with laksa curry sauce, papaya salad (DF) (GF)
- Thai red beef curry, beans and bamboo with roasted peanuts (DF) (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 one)*

- Lemon tiramisu, mascarpone mousse (V)
- Marmalade bread and butter pudding with sultanas (V)
- White chocolate rosemary panna cotta with an orange pine nut salad
- Gingerbread, mascarpone cream and orange trifle (V)
- Espresso martini slice (V)
- Lime and raspberry cheesecake (V)
- Caramel pear self-saucing pudding with pouring cream (V)
- Sliced tropical fruits (PB) (GF)

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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 Three $47.00 per person

POKE BOWL STATION

Step one

- Seasoned short grain rice
- Buckwheat noodle

Step two

- 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 three

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

Step four

- Furikake seasoning
- Kewpie mayonnaise (V) (GF)
- Spicey Kewpie mayonnaise (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 Three – Poke Bowl Station
Build your own poke bowl and dessert station. A set miso soup station is included.

Minimum 50 guests

Includes complimentary bottled water.

Juice and soft drinks
– add $4.00 per person

Freshly brewed Rio Coffee and premium Tea Drop selection
– add $4.50 per person

Whole fruit selection (mandarin, Pink Lady apple, and pear)
– add $3.50 per person

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DAILY SET MENU

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 Four $ 81.00 per person/ per day

SAMPLE MENU

MORNING TEA

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

LUNCH

Sandwich

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

Salad

- Teriyaki chicken salad, edamame, carrot, red onion, sesame mayonnaise dressing (GF)
- Mixed grain salad with coconut maple dressing (PB) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Baked snapper(A) fillets with creole sauce, buttered zucchini ribbons
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and Parmesan (V)
- Steamed jasmine rice

Dessert

- Lemon tiramisu, mascarpone mousse (V)

AFTERNOON TEA

- House baked banana bread
- Freshly baked variety of cookies

Option Four – 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.

Freshly brewed Rio Coffee, premium Tea Drop selection, and bottled water included

Juice and soft drinks - add $4.00 per person, per service

Whole fruit selection (mandarin, Pink Lady apple, and pear) – add $3.50 per person, per service

– add $6.50 per person, per day *(not including breakfast)*

VIEW FULL DAILY SET MENU

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DARWIN CONVENTION CENTRE

LUNCH BOX MENU

LUNCH BOXES TO GO

The perfect option for on the go.

Lunch Box $ 32.00 per person

SANDWICHES *(Choose one)*

- Beef steak, roasted mushroom, caramelized onion jam, mustard
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Sun dried tomato, mozzarella, olive tapenade and rocket (V)
- Classic prawn(l) marie rose, shredded cucumber, Iceberg lettuce
- Chicken shawarma with yoghurt sauce, sliced tomatoes, cucumber, cos and red onion
- Smoked Salmon(A), cream cheese, capers, herb and rocket

SALADS *(Choose one)*

- Honey glazed pumpkin, quinoa, bean, parsley and fetta with preserved lemon dressing (V) (GF)
- Classic Caesar salad, Romaine, bacon, Parmesan cheese, croutes, Parmesan dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V) (GF)
- Moroccan tumeric cous cous, raisin, almond, lime chilli dressing (PB)
- Teriyaki chicken salad, edamame, carrot, red onion, sesame mayonnaise dressing (GF)

DESSERTS *(Choose one)*

- Lime and raspberry cheesecake (V)
- Espresso martini slice (V)
- Pear and coconut crumble muffin (V)
- Sliced tropical fruits (PB) (GF)

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

Includes complimentary bottled water.

Juice and soft drinks
– add $4.00 per person

Whole fruit selection (mandarin, Pink Lady apple, and pear)
– add $3.50 per person

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DARWIN CONVENTION CENTRE

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 $ 81.00 per person

Plated Three Course $ 106.00 per person

ENTRÉES *(Choose one)*

- Pulled and pressed pork belly with pickled chillies, caper berries and smoked pea puree (GF)
- Local king prawn(A), Napa cabbage slaw, dashi seasoning and chilli oil (GF) (DF)
- Honey sous vide chicken breast with juniper carrot, sugar snaps and pepperberry aioli (GF)
- Scallop(I) aqua pazza with chorizo crumb, turmeric zucchini pickle and whipped ricotta
- Sousvide lamb rump with compressed golden beetroot, beetroot chips and smoked beetroot gel
- Duck breast with roasted pear, snow pea salad, shallots, vanilla lemon dressing, toasted hazelnuts and baby herbs (GF) (DF)
- House hot smoked salmon(A) with finger lime jam, celeriac panna cotta and roasted pepitas (GF)
- Confit heirloom cherry tomato salad, basil gel, olive crumb, preserved lemon dressing and fried bread (PB)

MAINS *(Choose one)*

- Humpty Doo barramundi(A), pepper berry potato hash, Davidson Plum vinaigrette, sweet yoghurt and broccolini (GF)
- Northern Territory Spanish mackerel(A), braised fennel, asparagus and black garlic kipfler cake (GF)
- Breast of chicken, polenta mash, buttered asparagus, confit heirloom tomatoes and mushroom jus (GF)
- Grilled chicken breast, hot pickled radicchio, garden pea puree, roast cauliflower, thyme jus (GF) (DF)
- Spiced rubbed kilcoy beef scotch, pecorino mash, olive oil kale, ratatouille and red wine jus (GF)
- Lamb rump roast, eggplant ricotta bake, beetroot mash, broccolini and jus (GF)
- Grilled pumpkin steak, braised rosella and rhubarb, roasted pepitas, potato fondant and soaked sultanas (PB) (GF)

Dessert selection on next page >>>

Plated Two Course
Choose one main and one entrée or dessert from the selection.

Plated Three Course
Choose one entrée, one main and one dessert from the selection.

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

Alternate drop fee $5.50 per course / per person

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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 one)*

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

BESPOKE MENU

Bespoke menu starts at $130 per guest.
This includes three course set menu, bread and butter, tea and coffee.

ENHANCE YOUR DINNER

- Chef's selection canapés includes two cold items served for 30 minutes prior to mains – add $12.00 per person
- Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread – add $18.00 per person
- Barista coffee cart – add $6.50 per person or on consumption

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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.

DARWIN CONVENTION CENTRE

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(I), cucumber noodles, miso yoghurt dressing (GF)
- Smoked salmon(A), cream cheese mousse with dill
- Baked goat cheese and caramelized onion tarts with spring onion salad
- Truffled mushroom and thyme pâté on sea salt toast (V)
- Roasted beef crostini with basil pesto and garlic aioli
- Oysters(A) with finger lime dressing and wakame salad (GF) (DF)
- Roasted duck breast, dill sour cream, pickled spanish onions, pinenuts (GF)
- NT caught tiger prawns(A), mint Asian slaw, wonton chips
- Tomato tart with black olive crumble
- Prosciutto, rockmelon, bocconcini cheese and basil skewers (GF)
- Pina colada tarts with coconut mousse and candied lime
- Baileys callebaut chocolate truffles (V) (GF)
- Brulée waffle cones with hazelnut crumble
- Brandy custard choux buns

HOT CANAPÉS

- Green pea and mozzarella herb arancini (V)
- Baked chorizo in puff pastry with caramelised onion
- Coconut prawns(A), sour cream nori dip
- Steamed Shark Bay scallops(A), cardamon and carrot puree, black sesame dressing (GF)
- Traditional vegetable spring roll with sweet chilli sauce (PB)
- Goujons of barramundi(A) with lime aioli
- Chilli fried local squid(A), buttermilk ranch dressing
- Japanese prawn(i) and vegetable gyoza with light soy
- Satay of chicken with kaffir lime and peanut sauce (GF)
- Karaage fried chicken with sweet sake mayonnaise sauce
- Pork dumplings with black vinegar and chive sauce
- Onion bhaji with minted yoghurt sauce (V)
- Smoked beef brisket pie, mustard crust
- Vegetable curry samosa with spicy mango salsa (V)

Substantial canapés continued on next page >>>

Up to 1 hour package **$ 35.00**
Choose two cold and three hot items

Up to 1.5 hours package **$ 41.50**
Choose three cold and three hot items

Up to 2 hours package **$ 51.50**
Choose three cold, three hot and one substantial item

Up to 2.5 hours package **$ 54.50**
Choose three cold, four hot and one substantial item

Up to 3 hours package **$ 60.00**
Choose four cold, four hot and one substantial item

Darwin Convention Centre

Welcome 2 hours package **$ 77.50**
Choose two cold, two hot and one substantial item. Includes the Cellar Beverage Package.

Additional substantial item **$ 10.00**

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

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CANAPÉS

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

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)
- Turmeric spiced chicken biryani, lime wedge and coriander salad
- Butter chicken with cardamom rice (GF)
- Pork and chive dumplings with chilli soy dressing, spring onions
- Coconut green curry fried tofu, kale, jasmine scented rice (V)
- Beef ravioli, pimento sauce, basil pesto and olives
- Barramundi(A) fish and chips with lemon aioli

Enhance your cocktail package with a speciality station.

OYSTER STATION

- Shucked Australian pacific oysters
- Condiments include: wakame, lemon, Japanese soy mirin dressing and tabasco

Stations will be activated and charged accordingly for the duration of the selected canapé package

Oyster Station $14.00 per person

Street Food Stations can be added to any canapé package for $16.00 per person, per station for the first hour

Duration of each station is 1 hour additional hour is $10.00 per person

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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 guests.

• Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection	**$ 200.00**
• 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)	**$ 171.00**
• Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread (V)	**$ 185.00**
• Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta (V)	**$ 88.00**
• Pavlova platter with fresh strawberries, mango topping, kiwi fruit, whipped cream, toasted coconut, pistachio, raspberry coulis and chocolate drops (GF) (V)	**$ 100.00**
• Corn chip platter with fresh guacamole, pico de gallo, coriander sauce, sour cream comer chipotle dip, cucumber and carrot sticks (V)	**$ 90.00**
• Pulled olive tapenade stuffed cheesy scroll, spring onion topping	**$ 65.00**
• Mixed selection of party pies, butter chicken, beef burgundy, Angus beef with BBQ and tomato sauce	**$ 95.00**
• Duck liver pâté and mushroom pâté, baked crisp bread, house rosella jam, and vegetable pickles	**$ 90.00**
• Platter of mixed sandwiches and wraps	**$ 90.00**
• Sliced tropical and seasonal fruit platter (PB) (GF)	**$ 95.00**
• House baked muffins (V)	**$ 72.50**
• House baked assorted pastries and croissants (V)	**$ 93.50**
• House baked cupcakes (V)	**$ 85.00**
• Platter of assorted freshly baked cookies (V)	**$ 70.00**
• Assorted house made mini quiches	**$ 85.00**

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DARWIN CONVENTION CENTRE

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.

NT BBQ STATION

- Lemon myrtle grilled crocodile(A) skewers (GF)
- Chili Gunbalanya buffalo sausages with sliced bread (GF)
- Condiments include: seeded mustard, dijon, tomato and BBQ sauce

BAO BUNS STATION

- Pork belly, bao buns with cucumber, coriander, chinese bbq sauce
- Roasted duck, carrot, kimchi, Kewpie mayonnaise, toasted sesame seeds

SLIDER STATION

- Birra beef brisket, pickled red onion, jalapeno, coriander
- Japanese karaage fried chicken, crisp cabbage, citrus mayonnaise

SOUVLAKI STATION

- Garlic lamb souvlaki i (DF) (GF)
- Oregano chicken souvlaki (DF) (GF)
- Grilled pita bread
- Condiments include: yoghurt cucumber sauce, shredded iceberg lettuce

DESSERT STATION

- Playtime lamington, chocolate dip, whipped cream, fresh strawberries, milk chocolate chips, toasted coconut
- Toasted gooey meringue
- Tropical sliced fruit platter

Minimum 150 guests required, with at least two stations operating for a two hour service period.

$16.00 per person per station for the first hour

Additional hour per station – add $10.00 per person

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

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GLOSSARY

Seafood Country of Origin Labelling (CoOL)
AUSTRALIAN – (A) IMPORTED – (I) MIXED – (M)

Dietary Classifications
V – Vegetarian PB – Vegan
DF – Dairy Free GF – Gluten Free

Aioli an emulsion of egg, oil, mustard and lemon juice to create a mayonnaise base, flavoured with confit garlic.

Arancini Italian rice balls that are breaded and fried.

Aqua Pazza Italian translation to crazy water

Banh Mi a Vietnamese sandwich of cold meats and vegetable fillings enclosed in a baguette.

Bruschetta from Italy, consisting of grilled bread, tomato, balsamic vinegar, onions and basil.

Caprese an Italian salad of tomatoes, basil and mozzarella cheese.

Carpaccio an Italian starter that is usually beef or seafood, served thinly sliced and raw with a sauce.

Chantilly cream that has been aerated with vanilla to a whipped consistency.

Chimichurri a raw sauce made up of a mixture of herbs, peppers and olive oil.

Choux French pastry that is made from eggs, milk, flour and butter to produce eclairs and profiteroles.

Chutney a spicy condiment of Indian origin, made of fruits or vegetables with vinegar, spices, and sugar.

Compote a fruit or mixture of fruits that have been cooked to a marmalade or jam consistency.

Confit a cooking procedure where a product is cooked by being submerged in fats and cooked at a low temperature.

Crème Fraiche similar to sour cream, it is thicker, higher in fat content yet not as sour and smoother in its texture.

Croquette a croquette is a deep-fried roll originating in French cuisine, consisting of a thick binder combined with a filling, which is then breaded.

Crudité baton cuts of vegetables served with dips

Curd yolk enriched dessert spread that resembles custard. Made with a citrus fruit.

Curing a method of preserving food through a mixture of salt and sugar.

Daikon a type of winter radish it has a long root which it is cultivated for.

Davidson's Plum a Native Australian plum, that has a soft juicy pulp, with an acidic flavour profile.

Dukkah Middle Eastern condiment made up of a mixture of herbs, nuts and spices.

Edamame pods originating in Japan, can be boiled or steamed and consumed with a generous amount of salt

Enoki a Japanese mushroom that is long and thin cultivated from its root.

Finger Lime native to the rainforest regions of Australia, finger limes are a variety of micro citrus.

Friand a small cake made from almond meal and typically flavoured with fruit.

Furikake a Japanese mixture that usually includes dried fish, seaweed, salt, sugar, and other substances, put on top of food, especially rice, or used in cooking, to add flavour.

Gochujang a Korean red pepper paste, made from red peppers, fermented soybeans, glutinous rice and other spices. It has a flavour profile that is sweet and spicy.

Granola a breakfast item of rolled oats, nuts, honey or other sweeteners such as brown sugar, and sometimes puffed rice and dried fruits.

GLOSSARY

Harissa a spicy North African paste made from dried chilies, salt, oil, and other seasonings.

Hoisin a native Cantonese sauce made from fermented soybean paste.

Kaarage Japanese breaded and fried chicken.

Kakadu Plum known by its alternative name Billygoat Plum' is a small stone fruit, tarty and bitter in flavour. Native to the open woodlands across the North of Australia.

Karkalla also known as pigface or beach banana is the native succulent found along the coasts of Australia. It has a distinctive salty flavour.

Kimchi the iconic condiment of Korea, Kimchi is the product of fermented cabbage, seasoned with chilli paste, spring onions, garlic and ginger.

Labna deriving from the Middle East, Labna is strained yoghurt that has its whey removed to give it a thick creamy texture.

Lavosh a thin Middle Eastern bread that is flat and crunchy in texture.

Meringue sweet food made by baking a mixture of stiffly beaten egg whites and sugar until crisp.

Mignonette a condiment specifically used to compliment oysters, made from a base of vinegar and shallots.

Miso it is produced by fermenting soybeans with salt and kōji and sometimes rice, barley, seaweed, or other ingredients.

Mousse a soft prepared food that incorporates air bubbles to give it a light and airy texture. It can range from light and fluffy to creamy and thick, depending on preparation techniques. A mousse may be sweet or savoury.

Muntries native to Australia, muntries resemble apples in texture and flavour, however they are a almost pea-sized in comparison

Naan an oven baked flatbread originating from India.

Nori a dried sheet of edible seaweed.

Orecchiette translating to "Little Ears" this is a pasta native to the southern regions of Italy.

Pave a rectangular shaped serving of food.

Pandan is an aromatic herb that is precious for its sweet and versatile floral fragrance.

Pasty consists of a filling, typically meat and vegetables, baked in a folded and crimped shortcrust pastry circle.

Pepperberry native to the Australian south coast, this shrub can be found in the woodlands in cool temperatures.

Pesto a herb and nut-based emulsion.

Poached a method of cooking where a product is cooked by being submerged in gently simmering water.

Polenta known also as maize or cornmeal, polenta is cooked out with a form of dairy.

Prosciutto an Italian uncooked, unsmoked, and dry-cured ham. Prosciutto crudo is usually served thinly sliced.

Quandong quandongs are native Australian bush fruits that have a sweet flavour profile.

Quesadilla a folded tortilla dish that is filled with a protein and cheese among spices and vegetables.

Ragout a slow cooked stew made up of cubed meat and vegetables with a tomato base.

Riberry deriving from the clove family, riberries are used in chutneys and jams.

Saltbush a native Australian bush scrub that is also known as "Orache", just like its name it has a salty taste, it can often be substituted for salt.

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GLOSSARY

Sambal a chilli paste native to Indonesia, it is made using peppers and a secondary ingredient such as shrimp paste, garlic, ginger, palm sugar, lime juice and spring onions.

Sashimi a Japanese delicacy of thinly sliced seafoods.

Sumac is a tangy, deep-red, or purple-coloured spice made from the dried and ground berries of the Rhus coriaria shrub.

Szechuan a style of Chinese cuisine that originates to the Sichuan province in China.

Tahini traditionally used in Middle Eastern cuisine, tahini is the puree of the white sesame seed.

Terrine a terrine, in traditional French cuisine, is a loaf of forcemeat or aspic, similar to a pâté, that is cooked in a covered pottery mould in a bain-marie.

Vermicelli pasta in the form of long slender threads.

Wakame a sea vegetable (seaweed) that is edible with sweet notes.

Warrigal greens Native to the coasts of Australia, it is similar in taste and texture to that of baby spinach.

Wasabi the Japanese equivalent to horseradish.

Wattleseed is a versatile, high-protein Australian native bushfood derived from various Acacia species.

V Vegetarian PB Plant Base DF Dairy Free GF Gluten Free

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DARWIN CONVENTION CENTRE

COFFEE AND TEA MENU

COFFEE AND TEA BREAK

A range of coffee and tea break options are available to suit your event size.

See individual prices below.

ARRIVAL TEA AND COFFEE

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

$4.50 per person

NESPRESSO MACHINE

Suitable for events up to 60 guests.

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

$6.50 per pod / $4.50 per tea bag

Ⓥ Vegetarian Ⓟⓑ Plant Base ⒹⒻ Dairy Free ⒼⒻ Gluten Free

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BARISTA COFFEE SERVICE

Add a touch of café culture to your event with our expertly curated barista service, featuring freshly ground coffee and beverages made to order.

Barista staff (Weekdays) - $48 per hour | minimum three hours and minimum two barista staff

Barista staff (Weekends) - $79 per hour | minimum three hours and minimum two barista staff

Barista staff (Public Holidays) - $90 per hour | minimum three hours and minimum two barista staff

Barista service deposit - $6.50 per cup | minimum 100 cups per day

Set up fee (one off fee) - $300 per cart

The Barista Service at the Darwin Convention Centre consists of the following items:

- One barista machine with two group heads, grinder, tamp bins and a bench for the machine.
- Barista coffee beans, selection of tea bags and hot chocolate.
- Full cream, skim, almond, soy and oat milk.
- 237ml coffee cups with lids (please advise your Event Coordinator if you would like to supply your own cups)

Carts are supplied with two baristas and are designed to serve approximately 100 beverages per hour.

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 Event Coordinator.
- Bump in for barista packages is scheduled one 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)

DARWIN CONVENTION CENTRE

BEVERAGE 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 (500ml)
- Range of soft drinks (375ml)
- Orange and apple juices

One Hour	**$**	**14.00**	**per person**
Two Hours	**$**	**17.00**	**per person**
Three Hours	**$**	**19.00**	**per person**
Four Hours	**$**	**22.00**	**per person**
Five Hours	**$**	**25.00**	**per person**

Additonal drinks:

$2.00 per person

- T2 Iced Tea Peach Amore (300ml)
- Red Bull (250ml)
- Gatorade (600ml)

CELLAR PACKAGE

Beers

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

Non-alcoholic beverages

- Range of soft drinks
- Juices
- Iced water

One sparkling, one white and one red wine

Selected by the Darwin Convention Centre Cellar Master

One Hour	**$**	**29.00**	**per person**
Two Hours	**$**	**37.00**	**per person**
Three Hours	**$**	**41.00**	**per person**
Four Hours	**$**	**48.00**	**per person**
Five Hours	**$**	**55.00**	**per person**

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BEVERAGE PACKAGES

DELUXE PACKAGE

Sparkling Wines *(Choose one)*

- Oxford Landing Cuvee NV, South Australia
- Solara Sparkling, Murray-Darling
- Jansz Premium Cuvee NV, Tasmania
- Seppelt The Great Entertainer Prosecco, South Australia

White Wines *(Choose one)*

- Squealing Pig Sauvignon Blanc, Marlborough, New Zealand
- Oxford Landing Sauvignon Blanc, South Australia
- Skuttlebutt Sauvignon Blanc Semillon, Margaret River, Western Australia
- T' Gallant Cape Schanck Pinot Grigio, Victoria
- Leo Buring Riesling Dry, Clare Valley, South Australia
- Stonehaven Stepping Stone Chardonnay, Limestone Coast, South Australia

Red Wines *(Choose one)*

- Penfolds Koonuga Hill Shiraz, South Australia
- Oxford Landing Shiraz, South Australia
- Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot, McLaren Vale, SA
- T-Bone Pinot Noir, South Australia
- Penfolds Koonuga Hill Cabernet Sauvignon, South Australia

Zero Alcohol Wines *(Choose one)*

- Plus & Minus Zero Alcohol Sparkling NV, South Australia
- Plus & Minus Zero Alcohol Pinot Grigio, South Australia
- Plus & Minus Zero Alcohol Shiraz, South Australia

Premium Beers

- Peroni Nastro
- Asahi Super Dry
- Cascade Premium Light
- Somerby Apple Cider
- Great Northern Zero

Non-alcoholic beverages

- Pepsi
- Pepsi Max
- Schweppes Lemonade
- Solo Original Lemon
- Charlie's Orange & Apple Juices
- T2 Ice Tea Peach Amore
- Red Bull

One Hour	**$ 31.00**	**per person**
Two Hours	**$ 39.00**	**per person**
Three Hours	**$ 47.00**	**per person**
Four Hours	**$ 52.00**	**per person**
Five Hours	**$ 57.00**	**per person**

Includes all non-alcoholic beverages.

Alcoholic beverages
Choose one sparkling, one white, one red, and one zero alcohol wine from our wine selection. Selection must be provided to your Event Coordinator two weeks prior to the event.

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BEVERAGE PACKAGES

LOCAL PACKAGES

COCKTAILS & MOCKTAILS

Crafted in the top End, **Darwin Willing Distillery** offers award-wining local cocktails and mocktails inspired by the unique flavours of the Northern Territory. Traditionally distilled using native NT ingredients, these premium creations celebrate Territory culture with every sip-delivering a true taste of Darwin in every cocktail.

Cocktails per 100 serves: $17.00 per cocktail

Darwin Express
Gin, lemon, pineapple & rosella, topped with soda

Floral Territory
Gin, elderflower liqueur, orange, lime, topped with soda

Arafura Sea
Gin, blue curacao, lime, Davidson Plum, topped with soda

Fannie Bay
Vodka, drambuie, disaronno, mint, lemon, topped with soda

Rosella Gin Fizz
Gin, lemon, grapefruit, topped with soda

Mocktails per 50 serves: $9.00 per mocktail

Tropicale
Rosella, lemon, pineapple, mint, topped with soda

Territory Tipple
Orange, pineapple, lemon, Davidson Plum, topped with soda

NT Nojito
Lime, orange, mint, topped with soda

Outback Passion
Passionfruit, orange, lemon, topped with soda

Apple Pie
Apple, cinnamon, lime, topped with soda

All cocktail and mocktail orders must be placed at least two weeks in advance of the event.

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BEVERAGE PACKAGES

ALICE SPRING BREWERY BEERS

Smack bang in the heart of the Red Centre, Alice Springs Brewery is where good beer, great people, and the Aussie outback come together. Brewed locally with passion (and a deep understanding of what it means to be thirsty out here), these beers are made for easy drinking, hot days, and stories shared with mates.

- Territorian Crisp (3.5%)
- Territorian Dry
- Specific Ale
- Oh! Ginger

($2 extra per person to add these local beers to your beverage package. Please speak with your event coordinator for beverage on consumption or cash bar arrangement.)

BEVERAGE PACKAGES

LOCAL SPIRITS COLLECTION

Top End Mango Vodka

is made by steeping mango skins in high proof alcohol for several weeks, then distilling the mixture. No sugar is added but the raw flavour of the mango carries through and lines the palate. Great with lemonade or the old favourite, vodka and orange juice.

Per shot (30ml) -$12, per bottle (700ml) -$130.
Prices include your favourite mixes.

Darwin Dry Gin

is made using 8 very traditional gin botanicals and includes a ninth Australian one - Lemon Myrtle. The other 8 are Juniper, Coriander, Angelica Root, Star Anise (on the tip of the tongue), Cardamon (through the middle of the palate), Cassia Bark, Nutmeg, and Lime Peel (on the back of the palate with the lemon myrtle). This is a very versatile gin that works well in any gin based cocktail, including the classics like a negroni and martinis but also works well for a GnT or GnS.

Per shot (30ml) -$12, per bottle (700ml) -$165.
Prices include your favourite mixes.

Kakadu Plum & Quandong Gin

is a delicate, contemporary style gin with the sweetness of the Quandong (wild peach) dominating the aroma and initial palate. The juniper is light and the Kakadu Plum (wild green plum) is a subtle tart finish in the back of the palate. Best enjoyed as a sipping gin on ice or with soda. It has been paired with Elderflower tonic from Fever Tree or Citrus Tonic from Long Rays but doesn't work well with many others.

Per shot (30ml) -$12, per bottle (700ml) -$165.
Prices include your favourite mixes.

Darwin Festival Gin

is a lovely mix of native finger limes which are kind of sweet on the palate and grapefruit that finishes on the back of the palate. It is a favourite with tonic or soda and many customers drink it as a sonic (half soda/tonic). Very easy to drink and often enjoyed by non gin drinkers.

Per shot (30ml) -$12, per bottle (700ml) -$165.
Prices include your favourite mixes.

Festival Spritz (250ml CAN) $12.00

These local spirits will be available for consumption and cash bar service only. The request must be submitted at least two weeks prior to the event.

If you need to add these local spirits by bottle to your beverage package, please contact the DCC Event Coordinator for options.

All prices in AUD, inclusive of GST. Sunday and public holiday surcharges apply. Prices valid 1 July 2026 – 30 June 2027 and subject to change.

BEVERAGE PACKAGES

BEVERAGES ON CONSUMPTION

Wines

- Please speak with your event coordinator for an available wine list.

A $16 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 with the final invoice.

Beers

• Great Northern Original	**$ 9.50**
• Great Northern Super Crisp	**$ 9.00**
• Peroni Nastro	**$ 9.50**
• Asahi Super Dry	**$ 10.00**
• Cascade Premium Light	**$ 9.00**
• Somersby Apple Cider	**$ 9.00**
• Great Northern Zero	**$ 8.00**

Non-alcoholic beverages

• Cool Ridge Still Water (600ml)	**$ 6.00**
• Cool Ridge Sparkling Water (500ml)	**$ 6.00**
• Charlie's Apple & Orange Juice (300ml)	**$ 8.00**
• T2 Iced Tea Peach Amore (300ml)	**$ 9.00**
• Pepsi, Pepsi Max & Schweppes Lemonade (375ml)	**$ 6.00**
• Solo Original Lemon (375ml)	**$ 6.00**
• Sunkist Orange (375ml)	**$ 6.00**
• Red Bull (250ml)	**$ 8.00**
• Gatorade (600ml)	**$ 10.00**

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BEVERAGE PACKAGES

CASH BAR

Wines

- Please speak with your event coordinator for an available wine list.

Beers

- Great Northern Original **$ 9.50**
- Great Northern Super Crisp **$ 9.00**
- Cascade Premium Light **$ 9.00**
- Somersby Apple Cider **$ 9.00**
- Great Northern Zero **$ 8.00**

Premium beers

- Peroni Nastro **$ 9.50**
- Asahi Super Dry 3.5% **$10.00**

Non-alcoholic beverages

- Pepsi soft drinks **$ 6.00**
- Still / Sparkling Bottled Water **$ 6.00**
- Juices **$ 8.00**
- T2 Iced Tea Peach Amore **$ 9.00**
- Red Bull **$ 8.00**
- Gatorade **$10.00**

Standard spirits from $10.00 per shot

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

Premium spirits from $12.00 per shot

- Jim Beam Rum
- Jack Daniel's Whisky
- Johnnie Walker Black Label
- Canadian Club Whisky
- Absolut Vodka

After dinner beverages from $12.00 per shot

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

Cash bar service requires a $500 set up fee for each cash bar inside the room hired.

Each cash bar set up serves up to 300 guests.

Three beverage staff required per cash bar – $48.00 per hour

Beverage staff are required for a minimum of three hours per booking.

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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 $16.00 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

darwinconvention.com.au

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