



NOVOTEL
HOTELS & RESORTS
DARWIN AIRPORT

Mercure
HOTELS
DARWIN AIRPORT
RESORT

EVENTS WITH A DIFFERENCE

at Novotel and Mercure
Darwin Airport





INTRODUCTION

WHY DARWIN FOR YOUR NEXT EVENT?

Novotel and Mercure Darwin Airport is your ideal function venue in Darwin. Our flexible facilities make planning your next function effortless. Guests of both hotels enjoy access to nine distinctive venues offering unmatched flexibility for small and large gatherings. We listen to you so no matter the type of occasion we have the capability to make it a success. Our years of experience mean we can offer experienced staff and supporting audio visual technology.

Conveniently located by the International Airport, Marrara Sports Complex and TIO Stadium. In addition to the assistance of a dedicated conference team from start to finish, the Darwin Airport Hotels offer a complimentary airport shuttle service, 24-hour guest services and special packages for meeting rooms and accommodation. We specialise in YOU!



BREAKFAST

Cossies Poolside Bar and Bistro offers an amazing selection of hot and cold buffet breakfast items for the perfect start to the day.

QUICK START BREAKFAST \$20 pp

Minimum 15 pax

- Seasonal sliced fruits
- Assorted mini Danishes
- Croissants
- Homemade muffins
- Condiments
- Orange juice
- Freshly brewed tea and coffee

CONTINENTAL BREAKFAST \$27 pp

Minimum 25 pax

- Seasonal sliced fruit
- Individual yoghurt pots
- Toast and spreads
- Assorted cereal
- Assorted mini Danishes
- Croissants
- Homemade muffins
- Smoked salmon
- Virginia ham
- Hard boiled eggs
- Cheddar cheese
- Assorted juices
- Freshly brewed tea and coffee

PLATED WORKING BREAKFAST \$37 pp

Minimum 10 pax

Choose four items of the following to create your plate: Pre set table items:

- Crispy bacon
- Cheesy chipolatas
- Hash brown
- Spinach and fetta frittata
- Sautéed mushrooms
- Grilled tomato
- Baked beans
- Scrambled eggs
- Tofu scramble
- Seasonal sliced fruit
- Assorted mini Danishes
- Croissants
- Homemade muffins
- Freshly brewed tea and coffee



DELUXE BUFFET BREAKFAST \$35 pp

Choose four items of the following to create your plate:

- Seasonal sliced fruit
- Individual yoghurt pots
- Toast and spreads
- Assorted cereal
- Assorted mini Danishes
- Croissants
- Homemade muffins
- Smoked salmon
- Virginia ham
- Hard boiled eggs
- Cheddar cheese
- Crispy bacon
- Cheesy chipolatas
- Hash brown
- Spinach and fetta frittata
- Grilled tomato
- Sautéed mushrooms
- Baked beans
- Scrambled eggs
- Fried rice
- Tofu scramble
- Assorted juices
- Freshly brewed tea and coffee

Minimum 30 pax

Power up your breakfast with a smoothie station \$15 pp

Choose two:

Purple rain

Banana, blueberries and peanut butter

Bullet proof coffee 1.1

Banana, coffee, cashew nuts and coco

Breakfast lassie

Mango, honeydew melon, honey and yoghurt

Berry confusion

Mixed berries, beetroot, mint and chia seeds

Going troppo

Carrot, ginger and turmeric

The green machine

Banana, almond milk, spinach and chia seed



CONFERENCING WITH A DIFFERENCE

At Novotel and Mercure Darwin Airport we are re-energising the traditional conference! Conferencing With A Difference embodies the best of both properties to inspire your delegates and drive performance.

FULL DAY \$69 PER DELEGATE

HALF DAY \$59 PER DELEGATE

WE OFFER YOU

YOUR ROOM INCLUSIONS

- Room Hire
- Data Projector + Screen + Audio Visual Equipment
- Stationary eg. Pens + Pads
- Chilled Water
- Flip Chart and Markers

DID YOU SAY FOOD?

Arrival Tea & Coffee

Chef's Selection Morning Tea & Afternoon Tea

OUR LUNCH OFFERING IS OUR DIFFERENCE

***Requires a minimum number of 12 attendees**



CONFERRNCING WITH A DIFFERENCE

Take a different direction for your conference with **Conferencing With A Difference**, choose to host your next event at **Mercure Darwin Airport Resort** and make your event into an experience with catering by **Cossies Poolside Bar and Bistro**

AUSSIE BBQ

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none"> Homemade garlic bread Roast potatoes Watermelon and fetta salad Charred pumpkin and rocket salad Herb marinated chicken thighs 	<ul style="list-style-type: none"> Grilled pork belly Baked cauliflower gratin Minute steaks Seasonal pavlova
		Chef's Selection

MEXICAN STREETFOOD

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none"> Mixed bean salad Make your own taco station Grilled Mexican street corn cobs Mexican rice Picco de gallio 	<ul style="list-style-type: none"> Corn and wheat tortillas Chicken tinga Chili con carne Cajun potato salad Key lime tart
		Chef's Selection

MEDITERRANEAN

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none">• Tuscan tomato bread salad• Mediterranean pasta salad• Scalloped potatoes• Pepperonata• Chilli and lemon marinated chicken thighs	<ul style="list-style-type: none">• Tuscan spiced lamb chops• Kale and chickpea puttanesca• Seasonal sliced fruit Chef's Selection

INDIAN FEAST

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none">• Cumin steamed Jasmine rice• Butter chicken• Potato and chickpea korma• Goan fish curry• Pappadams• Roti	<ul style="list-style-type: none">• Tomato & cucumber salad with yoghurt dressing• Seasonal fruit salad with mint yoghurt Chef's Selection

GREEK BANQUET

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none">• Eggplant, zucchini and capsicum moussaka• Traditional lamb koftas• Oregano and thyme rubbed chicken strips• Paprika roast potatoes• Rice and risoni pilaf	<ul style="list-style-type: none">• Char grilled pitta bread• Tzatziki• Greek salad• Garden salad• Baklava Chef's Selection



When choosing to host your Day Delegate function at Novotel Darwin Airport you can choose between the three catering menus below from Loong Fong Seafood Chinese Restaurant. Experience Conferencing with a Difference with the Darwin Airport team!

OPTION ONE

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none"> • Steamed pork dim sim • Prawn parcel • Vegetarian spring rolls • Sizzling beef with black pepper 	<ul style="list-style-type: none"> • Mixed vegetables in garlic sauce • Crispy skin chicken • Special fried rice with BBQ pork, prawns and egg

OPTION TWO

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none"> • Steamed mixed dumplings (prawn, chicken and vegetarian) • Sweet and sour pork • Barramundi with vegetables 	<ul style="list-style-type: none"> • Squid with black pepper • Vegetarian hokkien noodles • Steamed rice

OPTION THREE

Morning Tea	Lunch	Afternoon Tea
Chef's Selection	<ul style="list-style-type: none"> • Steamed pork dim sim • Vegetarian samosas • Prawn toast • Monogolian beef • Chicken in spicy salt 	<ul style="list-style-type: none"> • Mixed vegetables with bean curd • Special fried rice with BBQ pork, prawns and egg

*Menus served at Loong Fong Seafood Restaurant when hosting your event at Novotel Darwin Airport



SPORTS PACKAGE

FOR TRAVELLING SPORTS TEAMS

BREAKFAST \$25PP

FULL BUFFET AVAILABLE

LUNCH MAKE YOUR OWN SANDWICH BAR \$25PP

CARBS

- Sliced breads including white, multigrain and brown
- Whole meal wrap and white flour wraps
- Pita bread

PROTEIN SELECTION

- Pulled chicken
- Virginia ham
- Hard boiled eggs
- Corned beef
- Marinated tofu

SALAD SELECTION

- Mixed lettuce
- Sliced cucumber
- Sliced tomato
- Grated carrot
- Sliced onion
- Sliced beetroot
- Grated cheese

CONDIMENTS & DIPS

- Hummus
- Italian vinaigrette
- Spiced capsicum
- Baba ghanoush

EXTRA ENERGY OPTIONS \$5PP

- Whole seasonal fruit
- Bananas
- Savoury muffins
-

DINNER BUFFET \$40PP

TO START

- Oven fresh baker's basket

SELECTION OF 2 SALADS

- Mediterranean pasta salad
- Honey roasted pumpkin salad
- Balsamic glazed beetroot and goat cheese salad
- Chickpea salad

SELECTION OF 2 PROTEIN DISHES

- Butter chicken
- Grilled chicken with roasted garlic mushroom sauce
- Dhal Curry
- Black bean and avocado burrito
- Beef stir fry with Asian greens
- Spaghetti with meat balls
- Spiced harissa chicken thigh

SELECTION OF 2 ESSENTIAL CARBOHYDRATES

- Roast potatoes
- Baked sweet potatoes
- Fragrant Jasmine rice
- Steamed green vegetables
- Stir fried Asian vegetables
- Steamed vegetables

EXTRA ENERGY OPTIONS \$5PP

- Seasonal fruit platter
- Banana bread
- Peanut butter cupcakes

*Menu also available for Lunch



CANAPES

Two cold items and one hot item

½ hour \$27 pp

1 hour \$40 pp

25 PAX MINIMUM

Cold selection

- Vietnamese pulled poached chicken with pickled carrot, sriracha aioli on a mini brioche bun
- Mexican street corn devilled eggs
- Beetroot blini with garlic mushrooms
- Smoked salmon, cottage cheese and rocket rolls
- Shiitake and water chestnut rice paper rolls with chilli-lime dipping sauce
- Petite vegetable frittata
- Pulled pork and apple toastie
- Spiced avocado salsa in a cucumber cup with herb salad

Hot selection

- Spicy prosciutto and pineapple tarts
- Baked mac and cheese bites
- Crumbed bocconcini balls with tomato salsa
- Crispy baked cauliflower with green chutney
- Spicy glazed popcorn chicken with hickory smoked barbecue sauce
- Coconut crumbed prawns with mango chutney
- Miso baked eggplant with truffle oil

Go bigger! \$9 upgrade per choice and person

- Tacos with black beans, brown rice and jalapeno salsa
- Karaage chicken with ponzu aioli and Asian coleslaw
- Butter chicken with fragrant rice and papadum
- Wattleseed crumbed barramundi goujons with shoestring fries and lime aioli
- Italian teacup lasagne
- Mini pad Thai with tofu and crunchy peanuts

Note: Menu might change slightly due to seasonal variations



BUFFET LUNCH OR DINNER

COLD SELECTION (CHOICE OF)

- Greek salad
- Superfood kale salad
- Mixed bean and beetroot salad
- Tropical chicken salad
- Waldorf salad
- Oriental couscous salad
- Asian coleslaw
- Panzanella salad
- Mediterranean pasta salad
- Roasted vegetable salad
- Potato salad

HOT SELECTION (CHOICE OF)

Beef

- Beef and broccoli stir fry
- Roast beef with gravy
- Spanish beef salpicado
- Spicy beef kaldereta
- Beef rendang
- Braised beef asado

Fish

- Jewfish Panang curry
- Crumbed flathead with lemon aioli
- Steamed reef fish with sesame ginger and soy emulsion
- Baked local barramundi with pineapple and orange beurre blanc
- Moqueca (Brazilian fish stew)

Chicken

- Butter chicken
- Lemon garlic infused grilled chicken
- Crispy fried chicken with gravy
- Whole roast chicken with rosemary gravy
- Chicken bulgogi (Korean style)

Pork

- Crackled pork with apple sauce
- Spicy stir fry pork
- Thai red pork curry
- Tamarind soy vinegar infused grilled pork belly
- Pork humba

Lamb

- Green lamb curry
- Yoghurt marinated grilled lamb chops
- Traditional roast lamb with provence gravy
- Lamb ragout
- Mongolian lamb

Plant-based

- Black bean and avocado burrito
- Dhal curry
- Korean stir fried tofu
- Moong-Dal
- Red capsicum and roasted cashew stuffed eggplants
- Laksa with tofu and vegetables
- Shitake and mixed mushroom risotto
- Cauliflower steaks with mushroom gravy

ACCOMPANIMENTS (CHOICE OF)

- Steamed rice
- Potato gratin
- Vegetable fried rice
- Rosemary garlic roast potatoes
- Yellow Thai rice
- Oriental stir fried vegetables
- Seasonal vegetables with herb butter
- Mac and cheese

DESSERTS (CHOICE OF)

- Assorted cake slices
- Seasonal fruit platter
- Chef's selection of profiteroles and eclairs
- Chocolate mousse
- Pavlova with berries
- Butterscotch pudding
- Chef's choice trifle
- Chocolate mousse (plant-based)
- Cheesecake (plant based)

GOLD MENU \$60 PP

Choice of 3 Cold items, 2 Hot items, 2 Accompaniments and 2 Desserts

DIAMOND MENU \$70 PP

Choice of 3 Cold items, 3 Hot items, 2 Accompaniments and 3 Desserts

UPGRADES AVAILABLE

25 PAX MINIMUM



PLATED LUNCH OR DINNER

TWO COURSE SET MENU \$60 PP

(Choose one option for entrée & main)

TWO COURSE ALTERNATIVE DROP MENU \$70PP

(Choose two items for entrée & main)

THREE COURSE SET MENU \$75 PP

(Choose one option for entrée, main & dessert)

THREE COURSE ALTERNATIVE DROP MENU \$80 PP

(Choose two items for entrée, main & dessert)

SERVED ON YOUR TABLE

Oven fresh bread rolls and salted butter

ENTRÉES

- Dukkah crusted chicken roulade corn puree & avocado mousse
- Creamy blue cheese and cauliflower tart with rocket pesto, petite herbs and flaked almonds
- Chilled king prawns, iceberg lettuce, avocado, mango and smoked cocktail sauce
- Crab meat cake with carrot mousseline, rosemary and honey dressing
- Twice-cooked pork belly, caramelised cauliflower puree, pickled apples and pineapple jus
- Infused miso-baked eggplant with smoked yakitori tomato tartare and picked coriander
- Smoked salmon tartare with dill and baby capers, spicy avocado salsa and roasted beetroot

MAINS

- Confit duck leg, spiced red cabbage, potato puree and toasted hazelnuts
- Coffee infused pork belly, burnt onion, apple salsa, roasted garlic, soy glaze with pumpkin puree
- Grilled Emerald Valley sirloin, potato fondant and vine-ripened tomatoes, sautéed broccolini with peppercorn jus
- Braised beetroot with compressed sweet potato, rosemary and mushroom jus
- Braised beef cheek, potato gratin, portobello mushroom and pak choy served with red wine jus
- Herb de Provence stuffed chicken breast with sweet potato puree, asparagus primavera and creamy mushroom sauce
- Grilled herb marinated lamb rump, honey glazed carrots, apricot couscous and thyme jus
- Oven-baked local barramundi, broccolini served with red wine braised puy lentils and a white wine saffron sauce
- Caramelised jewfish with crushed chat potatoes, butternut velvet and salsa verde
- Roasted cauliflower steak with a rocket and fennel salad, green chutney topped with toasted almonds

DESSERTS

- Dark chocolate ganache tarte, orange anglaise and raspberry mascarpone mousse
- Sticky date pudding, sea salt butterscotch sauce and vanilla ice-cream
- Tropical mille-feuille, puff pastry, poached pineapple and blackcurrant reduction
- Maltesers tiramisu, ladyfingers, mascarpone and espresso liqueur
- White chocolate panna cotta, meringue kisses, chocolate disk and raspberries coulis
- Oreo cookie banana split with chocolate peanut butter fudge

20 PAX MINIMUM



LOONG FONG BANQUET

MENU 1

\$48 PP

SOUP

- Chicken & sweet corn soup

ENTREE

- Spring roll
- Fried wonton
- Dim sims

MAIN COURSE

- Steamed barramundi with ginger shallots
- Sweet & sour pork
- Sizzling beef in oyster sauce
- Crispy skin chicken
- Special fried rice

DESSERT

- Fresh seasonal fruit platter

20 PAX MINIMUM

MENU 2

\$56 PP

SOUP

- Combination soup

ENTREE

- Prawn cutlets
- Vegetarian spring polls
- BBQ pork

MAIN COURSE

- Seafood combination special
- Crispy beef in chilli plum sauce
- Peking style spare ribs
- Chicken with cashews
- Special fried rice

DESSERT

- Fresh seasonal fruit platter

20 PAX MINIMUM

MENU 3

\$65 PP

SOUP

- Combination seafood soup

ENTREE

- Prawn Toast
- Five spiced quail
- BBQ Pork

MAIN COURSE

- Sizzling garlic butter prawns and scallops
- Sizzling beef with black pepper sauce
- Chinese vegetables in oyster and garlic sauce
- Fried barramundi fillet with sweet and sour sauce
- Lemon chicken
- Special fried rice

DESSERT

- Fresh seasonal fruit platter

20 PAX MINIMUM

PLATTER 1

\$125 SERVES 15 PAX

- Steamed dim sims
- Chicken satays
- Fried wontons
- Crab spring rolls
- Vegetarian spring rolls
- Salt & pepper squid

20 PAX MINIMUM

PLATTER 2

\$168 SERVES 15 PAX

- Soft shell crab
- Five spiced quail
- Honey chicken
- Barramundi with sweet chilli sauce
- Pork belly

SHARE PLATTERS

Antipasto platter \$75

- Chargrilled Mediterranean vegetables
- Roasted balsamic mushrooms
- Hummus
- Grissini
- Rainbow olives
- Roasted capsicum and cashew dip
- Chargrilled pitta bread
- Dolamdes
- Babaganoush
- House made pickled vegetables

Charcuterie platter \$85

- Roast beef
- Pastrami
- Virginia ham
- Hummus
- Hungarian Salami
- Chargrilled Mediterranean vegetables
- Grissini
- Roasted capsicum and cashew dip
- Chargrilled pitta bread
- Babaganoush

Mixed sandwich and wrap platter \$85

- Chef's selection of gourmet sandwiches and wraps

Hot food platter \$90

- Salt and pepper squid
- Assorted mini quiches
- BBQ prawns with mango chutney
- Barramundi gouchons
- Chicken dim sum
- Beef pies
- Assorted chutneys
- Hickory smoked BBQ sauce
- Lemon myrtle dipping sauce

Mini dessert platter \$85

- Seasonal pavlova
- Sticky date pudding
- Assorted profiteroles
- Traditional eclairs
- Fruit skewers
- Mini churros with chocolate dipping sauce

Fruit platter \$60

- Chef's selection of seasonal sliced fruit

Each platter serves 8-10 people





BEVERAGE PACKAGE

STANDARD PACKAGE:

ONE HOUR \$25 per person
TWO HOURS \$38 per person
THREE HOURS \$45 per person
FOUR HOURS \$50 per person
FIVE HOURS \$55 per person

- Standard Sparkling
- House White Wine
- House Red Wine
- Hahn Super Dry
- XXXX Gold
- Boags Light

Non-Alcoholic beverages; Coca Cola, soft drink products, juices, tea and coffee, iced water

20 PAX MINIMUM

PREMIUM PACKAGE:

ONE HOUR \$30 per person
TWO HOURS \$48 per person
THREE HOURS \$60 per person
FOUR HOURS \$75 per person
FIVE HOURS \$80 per person

- Premium Sparkling
- Premium White Wine
- Premium Red Wine
- Hahn 3.5
- Hahn Super Dry
- XXXX Summer
- Heineken
- Little Creatures Pale Ale

Non-Alcoholic beverages; Coca Cola, soft drink products, juices, tea and coffee, iced water

Please request our current Premium Wine list

20 PAX MINIMUM

Mercure Darwin Airport Resort has an extensive wine cellar. A full a-la-carte wine list is available upon request

Wines on the a-la-carte list may be substituted with a wine package for an additional charge

As per the Resort Responsible Service of Alcohol (RSA) requirements, any beverage packages over one hour require the provision of canapés.



BOARDROOM PACKAGE

\$350

Take advantage of our limited time offer boardroom package perfect for last minute meetings in our convenient location near Darwin Airport.

Includes:

- Room hire
- Basic audio visual
- Welcome barista coffee
- All day tea and coffee
- Complimentary WIFI
- Conference pads and pens
- Mints and chilled water
- VGA and HDMI ports
- Complimentary onsite parking
- Option to add polycom *extra charges may apply

HALF DAY BOARDROOM PACKAGE

\$300

Enjoy all of the same inclusions as the full day boardroom package for your half day function at an affordable price!

ROOM CAPABILITIES



MERCURE ROOM CAPACITY

Room Name	Theatre	U Shape	Boardroom	Cabaret	Banquet	Height	Area Square Meters
Sir Reg*	150	N/A	N/A	84	120	3.0	192.28
Ansett	80	35	N/A	66	80	3.0	130.64
Amy Johnson	30	16	18	18	30	3.0	61.64



NOVOTEL ROOM CAPACITY

Room Name	Theatre	U Shape	Boardroom	Cabaret	Banquet	Height	Area Square Meters
Arafura*	150	N/A	N/A	84	120	3.0	189
Bonaparte	80	35	N/A	66	80	3.0	124
Carpentaria	25	16	18	18	30	3.0	65
Territory	80	35	N/A	66	80	3.0	124
Marrara	25	16	18	18	30	3.0	65
Coburg	N/A	N/A	12	N/A	N/A	3.0	32

* Please note: Sir Reg Ballroom and Arafura Room are two conference rooms which are combined therefore the hire fee for these rooms is \$500.