



EVENTS & CONFERENCES

with a difference

MERCURE
HOTEL

DARWIN AIRPORT RESORT

NOVOTEL
DARWIN AIRPORT

welcome

TO

NOVOTEL & MERCURE
DARWIN AIRPORT RESORT

UNLOCK UNFORGETTABLE
EXPERIENCE!

MERCURE
HOTEL

DARWIN AIRPORT RESORT

CONTACT
P: (08) 8920 3333
E: HA209-sm@accor.com

NOVOTEL
DARWIN AIRPORT



Marrara



Ansett

LET US HELP YOU
CREATE SOMETHING
SPECIAL!

Novotel and Mercure Darwin Airport Hotels Your Premier Event Venue in Darwin

Discover the perfect setting for your next function or conference at Novotel and Mercure Darwin Airport Hotels. Our versatile facilities streamline event planning, offering nine unique venues for gatherings of all sizes. We prioritize your needs to ensure every occasion is a resounding success. With our extensive experience and dedicated staff, we bring your vision to life with meticulous attention to detail. Make your event unforgettable with us.

Our dedicated Conference Team is here to assist you every step of the way, ensuring meticulous attention to detail for you and your group. We prioritize dietary needs with utmost respect, guaranteeing a delightful experience for everyone. Your event's success is our priority – we're here and ready to assist.

**Contact us today and
let's make it happen!**



Coburg

ROOM CAPACITY

Select from our diverse range of meeting and conference rooms tailored to meet your specific requirements.

MERCURE FUNCTION ROOMS

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 FUNCTION ROOMS

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: The Sir Reg Ballroom and Arafura Room can be combined for your conference needs. Charges will vary accordingly.

BOARDROOM PACKAGES

Make the most of our boardroom packages, ideal for meetings on short notice, at our convenient location near Darwin International Airport. Don't miss out!



CARPENTARIA



INCLUSIONS

- Room Hire
- Basic audio-visual
- All day tea and coffee
- Complimentary WIFI
- Conference pads and pens
- Mints
- Chilled Infused water
- Complimentary parking

PRICING

- Conference & Boardroom Half Day \$350
- Conference & Boardroom Full Day \$500
- Sir Reg Ballroom or Arafura Half Day \$500
- Sir Reg Ballroom or Arafura Full Day \$700

Please Note: The Sir Reg Ballroom and Arafura Room can be combined for your conference needs. Charges will vary accordingly.



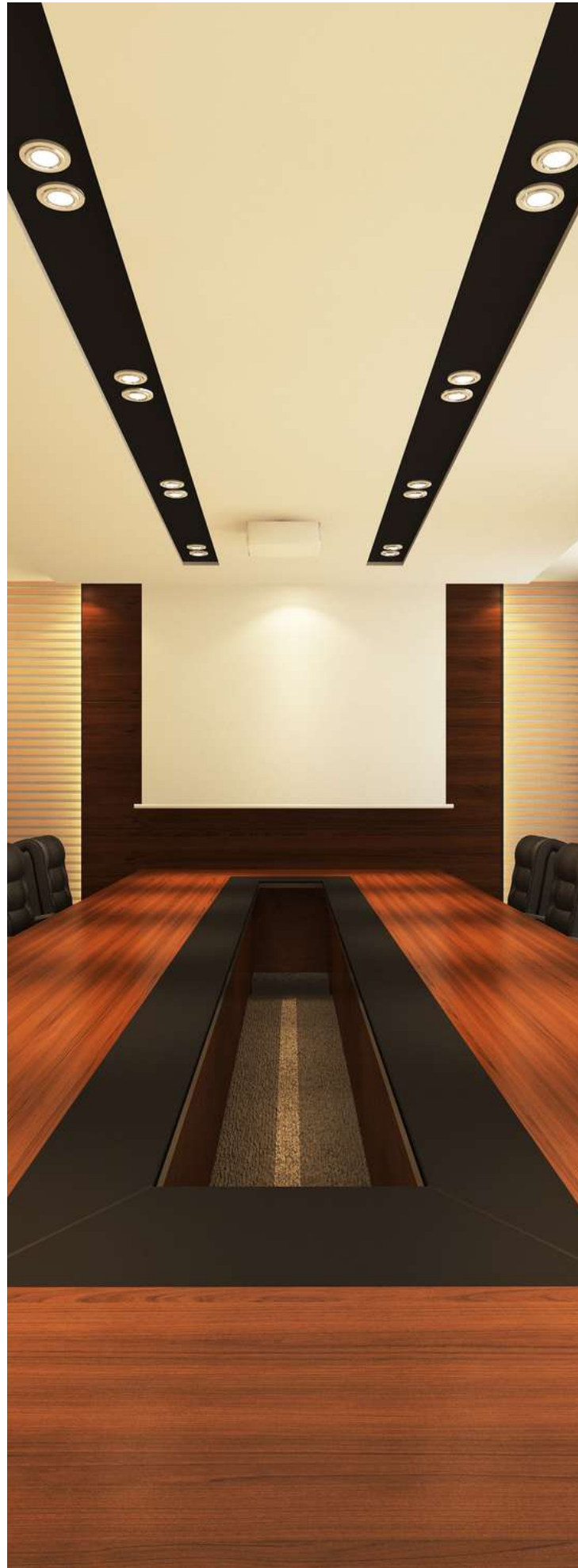
BONAPARTE



AMY JOHNSON



ANSETT



CONFERENCING WITH A DIFFERENCE



**Novotel and Mercure Darwin
Airport Hotels are reimagining
the traditional conference
experience!**

Our "Conferencing With A Difference" concept seamlessly combines the strengths of both properties to ignite inspiration among your delegates and elevate their performance.

FULL DAY DELEGATE RATE \$74PP
HALF DAY DELEGATE RATE \$62PP

(Half Day 0800-1200hrs or 1300-1700hrs)
A minimum of 14pax for Day Delegate Rate

INCLUSIONS

Room Hire, Morning Tea, Business Lunch,
Afternoon Tea, Mints, Flip Chart Holder,
Notepads and Pens, Whiteboard & Markers,
Whole Fruits, Premium tea & coffee, Chilled
infused water

Freshly baked scones with
vanilla flavoured Chantilly
cream and strawberry jam (V)

Chia and soy milk pudding with
home vegan toasted granola and
berry compote (VE)

Belgian waffles with warm
chocolate sauce

French toast with mix berry
compote

Chefs selection of freshly
baked muffins with fresh
seasonal berries and fruit
compote

Danish feta and spinach
frittata with housemade tomato
chutney (V, GF)

Housemade pumpkin spinach
quiche with fresh tomato relish
(V, GF)

Chefs selection of housemade
Vietnamese rice paper roll
served with hoisin and peanut
sauce

MORNING & AFTERNOON TEA

Please select one of the options below
to be included to your tea break/s: Any
additional selections to be charged at
\$6 per person



Assorted macarons (V)

Steamed chicken, avocado, mint,
carrots and rice noodles (DF,
GF)

Steamed tofu, avocado, mint,
carrots and rice noodles (GF,
DF, VE)

Chefs selection of housemade
sushi served with traditional
Japanese condiments (GF DF)

Steamed chicken, avocado and
cucumber with Japanese mayo
(DF, GF)

Steamed tofu, avocado and
cucumber with soya sauce (GF,
DF, VE)

Gourmet croissants: Ham, cheese
and tomato or Almond

Chicken teriyaki bao with fresh
Asian slaw

Assorted mini pie's and sausage
rolls



BUSINESS LUNCH

Seasonal whole fruits

Freshly brewed Coffee, Premium teas and Chilled Infused Water



GOURMET SANDWICHES

Select one bread choice - French banquette, tortilla wraps or Turkish roll

Select three fillings:

Cajun spiced chicken tenderloin, romaine lettuce, shaved parmesan, bacon and Caesar dressing

Korean fried chicken, pickled cucumber, red onion and shaved parmesan with sriracha mayonnaise

Slice Virginia ham, spinach and bush tomato chutney with chipotle mayo

Smoked turkey breast, rocket and camembert with cranberry marmalade

Grilled Mediterranean vegetables and mesclun mix vegan pesto (VE, DF)

Grilled field mushroom, rocket and avocado puree with vegan mayo (VE, DF)

Seared minute steak, caramelized onion and cos lettuce with seeded honey mustard mayo

Sliced pastrami, Swiss cheese and baby spinach with sauerkraut

Smoked Atlantic salmon, whipped cream cheese, rocket and caper with tomatoes relish

All Sandwiches can be catered to
suit your dietary requirements with
prior notice



Add any 1 Hot Dish, 1 salad and 1
side dish from the executive
lunch for \$10.00 per person

Upgrade to Executive lunch
additional \$18.00 per person

Select two salads
Select two hot dishes
Select two hot sides
Chef's selection of dessert

Lamb casserole cooked until tender, potato, carrot, celery and rich tomato base sauce (GF)

Lamb Thai green curry with galangal, lemon grass, kaffir lime leaves and coconut milk (GF)

Indian butter chicken a gravy dish contains chicken chunks, cream a blended of spices and tomatoes (GF)

Lemon grass infused grilled chicken thighs with a delicate blend of spices finished with annatto oil (GF)

Grilled marinated pork belly marinated with soy sauce, vinegar, tomato sauce, garlic and ginger (GF)

Roast pork belly slow roasted until crispy with lemon grass and secret spices (GF)

Beef stroganoff a gravy dish with pickles, mushroom and sour cream to finish (GF)

Roast beef with gravy

Chefs selection of baked reef fish with pineapple, orange and a Buerre blanc sauce (GF)

Pan seared barramundi with caper jus (GF)

HOT DISH SELECTION



HOT DISH SELECTION



Orange braised fennel and feta salad with pomegranate molasses

Salad caprese heirloom tomato, fresh basil, bocconcini and balsamic vinaigrette

Roasted beetroot and goat cheese with balsamic glaze

Chick pea and truss tomato salad in lemon coriander dressing

Tuna nicoise, green bean, boiled egg, Kalamata olives, chat potato, truss tomato and butter lettuce

Traditional Greek salad with balsamic dressing

Housemade potato salad with seeded mustard dressing

Roasted pumpkin with honey and balsamic dressing

Mediterranean pasta salad grilled eggplant, zucchini, capsicum, olives, sundried tomato, and pesto dressing

Build your own Caesar Salad

- Condiment: bacon, egg, shaved parmesan, cos lettuce, croutons and dressing

Creamy cheesy potato bake

Lyonnais potato with sautéed onion and parsley (GF)

Saffron pilaf rice cooked with chicken stock and spices (GF)

Egg and vegetable fried rice with carrot, peas, garlic, capsicum & soy sauce

Baked cauliflower with béchamel sauce and gratinated cheese (GF)

Penne pasta bake with tomato and topped with cheese and béchamel sauce

Steam seasonal vegetables (VE GF DF)



HOT SIDES SELECTION



SHORT BUSINESS MEETING MENU

Plated Breakfast \$30 per person

Additional \$6.00 for Barista Coffee

Tea/ Coffee/ Water/ Juice

Sliced seasonal fruit plate & assorted pastries



Choose one of the following

Black chia pudding with housemade vegan granola and mixed berry compote (VE, DF, GF)

Creamy scramble eggs, maple glazed rasher bacon, potato rosti and garlic mushroom with toasted sour dough

Crispy corn fritters, Danish feta, rocket lettuce, two poached eggs and bacon with Hollandaise sauce

Belgian waffles with a choice of

Berry compote and ice cream with warm chocolate sauce

Bacon and crispy chicken wings with maple syrup





Assorted freshly made bread and pastries
Cereal and granola selection
Sweet Greek yoghurt and coconut yoghurt
Creamy scramble egg
Maple glazed Rasher Bacon
Old English pork chipolata
Garlic mushroom and spinach
Mixed baked bean with river mint Napoli sauce
Hash brown
Semi dried herb tomatoes
Sliced seasonal fruits
Selection of cheese and gourmet meats

Business Breakfast Buffet \$35 per person

Minimum 25pax

Tea/ Coffee/ Water/ Juice

Additional \$6.00 for Barista Coffee



