

Let us help you create something special!

Novotel and Mercure Darwin Airport Hotels is your ideal function and conference venue in Darwin. Our flexible facilities make planning your next event effortless. Guests of both hotels enjoy access to nine distinctive venues offering unmatched flexibility for small and large gatherings. We listen to you to ensure that every event, no matter what the occasion is a marvellous success. Our years of experience in this space means attention to detail and our delightful and hard working staff make any occasion exactly as you imagined.



• Coburg



• Ansett



• Marrara

With the assistance of a dedicated Conference Team from start to finish, great care is taken for you and your group to ensure details are taken seriously. Dietary needs are treated with utmost respect so you can feel safe in the knowledge that every person involved will have a wonderful experience. We are here, and we are ready to help.

We specialise in YOU!

ROOM CAPACITY

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: Sir Reg Ballroom and Arafura Room are two conference rooms which are combined.

Therefore the hire fee for these rooms is higher.

BOARDROOM PACKAGES

Take advantage of our boardroom packages, perfect for last minute meetings in our convenient location near Darwin International Airport

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: Sir Reg Ballroom and Arafura Room are two conference rooms which are combined.

Therefore the hire fee for these rooms is higher.



• *Carpentaria*



• *Bonaparte*



• *Amy Johnson*



• *Ansett*



CONFERRING WITH A DIFFERENCE

At Novotel and Mercure Darwin Airport Hotels 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 DELEGATE RATE \$74PP
HALF DAY DELEGATE RATE \$64PP
(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 and Markers
Whole Fruits	Premium tea and coffee	Chilled infused water	

MORNING AND 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

- 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)
 - Homemade pumpkin spinach quiche with fresh tomato relish (V, GF)
 - Chefs selection of house made Vietnamese rice paper roll served with hoisin and peanut sauce
- 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 house made sushi served with traditional Japanese condiments(GF DF)
 - Steamed chicken, avocado & cucumber with Japanese mayo (DF, GF)
 - Steamed tofu, avocado & cucumber with soya sauce (GF, DF, VE)
 - Gourmet croissants: Ham, cheese and tomato or Almond
 - Chicken teriyaki boa with fresh Asian slaw
 - Assorted mini pie's and sausage rolls

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



HOT DISH SELECTION

- 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)

SALAD SELECTION

- Orange braised fennel & 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
- Homemade 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

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

Business Breakfast Buffet \$35 per person

Minimum 25pax

Tea/ Coffee/ Water/ Juice

Additional \$6.00 for Barista Coffee

- 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

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN, VE - VEGAN