






SPECIAL
CHRISTMAS
MENU
FOR PRIVATE FUNCTIONS

EXPERIENCE A MAGICAL CHRISTMAS CELEBRATION AT
SCENIC DARWIN AIRPORT RESORT THIS FESTIVE SEASON!

BOOKINGS OPEN! RESERVE NOW, CELEBRATE BIG

 (08) 8920 3411

 Monalisa.BARACEROS@accor.com

 www.darwinairporthotels.com.au

NOVOTEL
DARWIN AIRPORT

MERCURE
HOTEL
DARWIN AIRPORT RESORT

ibis

All

FESTIVE BUFFET SELECTION

Minimum 20 persons.

ENTRÉE

Artisan bread and butter medallion - Soup of the day (GF, V)

SALADS

Pink lady apple and green pear tossed on rocket lettuce with pomegranate molasses (GF, V, and DF)

Danish feta, spicy chorizo & potato salad with grain mustard aioli (GF and V)

Garden green salad mixed with balsamic dressing (GF, DF and V)

MAINS

Pineapple-honey glazed leg of ham (GF, DF)

Sweet paprika spice roasted turkey breast with cranberry sauce (GF, DF)

Asian-style steamed fillets of reef fish (GF & DF)

Canadian maple glazed roasted pumpkin (GF, V & DF)

Steamed seasonal vegetable with parsley butter (GF and V) - Potato baked (V)

DESSERTS

Fresh tropical fruit platter (GF, DF & V)

Fruit mince pie (V)

Christmas chocolate yule with fresh strawberries

\$69

PER PERSON

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ENTRÉE

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SALADS

Pink lady apple and green pear tossed on rocket lettuce with pomegranate molasses (GF, V & DF)

Danish feta, spicy chorizo & potato salad with grain mustard aioli (GF, V)

Garden green salad mixed with balsamic dressing (GF, DF & V)

SEAFOOD

Steamed Queensland black tiger prawn (GF, DF) served with Mary Rose Dressing, lemon wedges and Nam Jim Dressing

MAINS

Pineapple-honey glazed leg of ham (GF, DF)

Sweet paprika spice roasted turkey breast with cranberry sauce (GF, DF)

Asian-style steamed fillets of reef fish (GF and DF)

Canadian maple glazed roasted pumpkin (GF, V & DF)

Steamed seasonal vegetable with parsley butter (GF & V) - Potato baked (V)

Cauliflower and chorizo baked

DESSERTS

Fresh tropical fruit platter (GF, DF & V)

Christmas chocolate yule with fresh strawberries

Fruit mince pie (V)

\$99

PER PERSON



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FESTIVE BUFFET SELECTION

Minimum 20 persons.

ENTRÉE

Artisan bread and butter medallion - Soup of the day (GF & V)

SALADS

Pink lady apple and green pear tossed on rocket lettuce with pomegranate molasses (GF, V, & DF)

Danish feta, spicy chorizo & potato salad with grain mustard aioli (GF & V)

Garden green salad mixed with balsamic dressing (GF, DF & V)

Heirloom tomato, watermelon, buffalo mozzarella, basil and mint with Italian balsamic glazed

SEAFOOD

Fresh South Australian oysters

Steamed Queensland black tiger prawn (GF & DF)

Marinated black mussel and squid served with Mary Rose Dressing, lemon wedges and Nam Jim Dressing

MAINS

Pineapple-honey glazed leg of ham (GF, DF)

Sweet paprika spice roasted turkey breast with cranberry sauce (GF, DF)

Asian-style steamed fillets of reef fish (GF and DF)

Slow roast beef rub with native sea celery, mustard pickle with rosemary gravy

Lemon grass-ginger marinated chicken with soy vinegar sauce (GF, DF)

Canadian maple glazed roasted pumpkin (GF, V and DF)

Steamed seasonal vegetable with parsley butter (GF & V)

Potato baked (V)

Cauliflower and chorizo baked

Saffron-flavoured rice pilaf (GF, DF)

DESSERTS

Fresh tropical fruit platter (GF, DF & V)

Fruit mince pie (V)


Christmas chocolate yule with fresh Strawberries


Croquembouche

\$129

PER PERSON



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FESTIVE PLATED SELECTION

All buffet selections include tea and coffee | Minimum 20 persons.

ENTRÉE

Northern Territory's finest crocodile tail carpaccio served with honey-dijon mustard aioli crispy kale and caper (GF, DF)

Cold smoked barramundi dome stuffed with sundried tomato and cream cheese, drizzled with dill oil (GF)

Heirloom tomato & bocconcini bruschetta (V)

Victorian cured salmon with mango salsa and caper berries (GF, DF)

Aloo Gobi Timbale with tapioca crisp and minted yogurt (GF, V)

Chicken & fig terrine with sautéed chorizo and blistered cherry tomatoes in pomegranate glazed

MAINS

Pan-seared lamb rump set on rosti potato, served with ratatouille spring roll and semi-dried tomatoes in Sause Piquante

Five spiced duck breast served with fondant potato, maple glazed baby carrots & orange Jus

Pan-seared barramundi fillet with mashed potato, sautéed spinach & fennel salad in pineapple Buerre Blanc

Turmeric-infused cauliflower steak with sautéed wild mushroom and tofu salad it tomato chutney (V) (VEGAN)

Herb stuffed chicken breast set on butternut pumpkin puree with butter potato in Demi-Glace

Seared salmon with potato and asparagus fricassee in Béarnaise sauce

DESSERTS

Traditional pavlova served with Chantilly cream mixed berries compote

Warm Christmas plum pudding served with creamy custard and vanilla ice cream

Tropical Fruit tart with Chantilly Cream and raspberry Coulis

Cookies & Cream cheesecake with peanut butter & chocolate fudge

Sticky date pudding served with vanilla ice cream and Dolce Leche

2-COURSE

\$69

PER PERSON

3-COURSE

\$85

PER PERSON

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GRAZING PLATTERS

Platters designed for 10 people | Maximum 40 platters | Prices based per platter

1. Beef sliders with paperbark smoked BBQ sauce on a brioche bun - \$99
2. Australian cheese platter, native chutney and crackers (V) - \$139
3. Chef selected charcuterie platter - \$139
4. Cider battered barramundi, steak fries, caramelised lemon, finger lime emulsion - \$129
5. Pork belly sliders with Kakadu plum and chilli sauce (DF) - \$105
6. Native thyme, mushroom and mozzarella arancini, roasted garlic emulsion (V) - \$105
7. Salt and pepper squid, shaved vegetable salad, Kakadu plum and chilli sauce (GF, DF) - \$89
8. Braised beef short rib and pickled vegetable bao buns - \$99
9. Smoked ham, Swiss cheese and bush tomato croissants - \$95
10. Seasonal fruit skewers with yoghurt dipping sauces (V, GF) - \$95
11. Spiced chickpea and lemon myrtle falafel, tahini dressing (V, GF and DF) - \$85
12. Grilled lamb cutlets served with chimichurri sauce (GF, DF) - \$170
13. Chef's selection of nori rolls served with traditional condiments (GF, DF) - \$130
14. Chilled oysters served with finger lime, cucumber and coriander salsa (GF, DF) - \$159
15. Masala spiced cauliflower pakora served with a tamarind dipping sauce (V, GF, DF) - \$89
16. Selection of housemade dips served with crudité's (V, GF) - \$79

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BEVERAGE PACKAGES

CLASSIC

1 HOUR | \$29 PER PERSON

2 HOUR | \$36 PER PERSON

3 HOUR | \$43 PER PERSON

4 HOUR | \$50 PER PERSON

PREMIUM


1 HOUR | \$35 PER PERSON


2 HOUR | \$40 PER PERSON

3 HOUR | \$50 PER PERSON

4 HOUR | \$60 PER PERSON

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UNWRAP IRRESISTIBLE CHRISTMAS PERKS WHEN YOU BOOK WITH US!

- Exclusive **Early Bird Discount of 10%** for bookings confirmed before 15 October 2024.
- **Free Pool Access:** Dive into complimentary access to our central pool on your event day.
- **Lucky Draw Winners:** One lucky winner will enjoy a 3 HRS of ultimate relaxation in our exclusive poolside cabanas—reservation mandatory!
- **Win Exclusive Room Discounts:** Three lucky guests will enjoy a **special 50% discount** on rooms off the best available rate to stay with your family (subject to availability)
- **Complimentary Parking:** Enjoy free parking for the day.

*T&C Applied

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