



NOVOTEL
HOTELS & RESORTS
DARWIN AIRPORT

Mercure
HOTELS
DARWIN AIRPORT
RESORT

PARTY Packages

at Novotel and Mercure
Darwin Airport





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



PLATED LUNCH OR DINNER

TWO COURSE SET MENU \$60 PP

(Choose one option for entrée & main)

TWO COURSE ALTERNATIVE DROP MENU \$70 PP

(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

- House-cured salmon, avocado, pickled cucumber, beetroot salsa and wasabi aioli
- 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
- Polenta crusted seafood cakes, carrot mousseline, rosemary and honey dressing
- Twice-cooked pork belly, caramelised cauliflower puree, pickled apples and pineapple jus
- Stuffed miso-baked eggplant with smoked yakitori tomato tartar and pickled 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 puree, roasted garlic and soy glaze
- Grilled Emerald Valley sirloin, slow cooked potato fondant and vine-ripened tomatoes with peppercorn jus
- Braised beetroot with compressed sweet potato, rosemary and mushroom jus
- Braised beef cheek, potato gratin, portobello mushroom and 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, eggplant caviar with cuttlefish salad and dill mayonnaise
- Caramelised jewfish with crushed chat potatoes, butternut velvet and salsa verde
- Shawarma roasted cauliflower steak with green chutney and 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



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 salpicao
- 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



HIGH TEA PARTY

It's a high tea with a Cossies twist! Perfect for baby showers, hen's celebrations or small private functions. Take your pick of a extensive list of add ons or enjoy your high tea package as is.

Menu selection

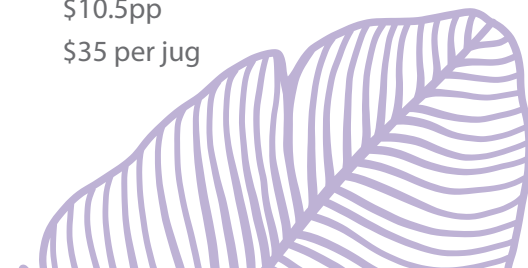
\$32pp

15 PAX MINIMUM

- Freshly made ham and cheese croissants
- Assorted mini quiches
- Cake slices
- Eclairs
- Chocolate dipped profiteroles
- Bacon and egg muffins
- Eggs Benedict
- Freshly brewed coffee and assorted tea
- Chocolate dipped strawberries

Available add ons

Mimosa on arrival	\$8.5pp
Barista made coffee	\$5pp
Bottomless barista coffee	\$19pp
Table centre pieces	\$15 per table
Smoothie station	\$9pp
Lolly buffet	\$6pp
Grazing ploughman's board	\$10.5pp
Alcoholic jug	\$35 per jug





POOLSIDE PARTY PLATTERS

Antipasto platter

\$75

- Chargrilled Mediterranean vegetables
- Roasted balsamic mushrooms
- Hummus
- Grissini
- Rainbow olives
- Roasted capsicum and cashew dip
- Chargrilled pitta bread
- Dolmades
- 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

Mini dessert platter

\$85

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

Hot food Platter

\$90

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

Mixed sandwich and wrap platter \$85

- Chef's selection of gourmet sandwiches and wraps

PLATTERS FEED 8-10 PEOPLE



KRAZY KIDS PARTY

Kid's party platter

\$85

- Fairy bread
- Hawaiian pizza pockets
- Tempura fish bites
- Cheese mini hotdogs
- Chicken nuggets
- Tomato sauce

Milk shake platter

(Choose 3 flavours)

\$85

- Toasted smore's
- Bourbon pecan pie
- Peanut butter cup
- Pavlova raspberries
- Caramel apple pie
- Mango lasi
- Oreo cookies banana split
- Chocolate swirl
- Iced coffee
- Nutella

Fruit platter

\$60

- Chef's selection of seasonal sliced fruit

Pizza platter

(All pizza's served with housemade Napoli sauce and pizza blend cheese)

\$65

- Hawaiian
 - Sliced ham and pineapple pieces
- Super Supreme
 - Mince beef, sliced ham, salami, capsicum, onion, sliced black olives
- Margarita
 - Fresh tomato and basil

PLATTERS FEED 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.