

# **EVENTS WITH A DIFFERENCE**



Novotel and Mercure offer a diverse array of catering options to suit your preferences, including cocktail parties, buffets, plated lunches or dinners, high teas, and party platters. For a unique and memorable experience!

## POOLSIDE PARTIES



Mercure - Cabana



The proposed arrangement with Pool Parties is outlined as follows:

- 1. Booking Fee: A charge of \$500 is required to book the venue for a specified period of time. This amount can be applied towards catering and drinks.
- 2. Booking Confirmation: The booking will be secured upon receipt of payment.
- 3. Platter Orders: Platters must be ordered with a minimum of 7 days notice. *Please refer to the Party Platter Menu*
- 4. Refunds: There will be no refunds at the end of the party.
- 5. Birthday Cake: You are welcome to bring a birthday cake, and we recommend bringing your own candles. Please inform our team if you plan to bring a cake so that we can make appropriate arrangements.
- 6. External Food and Drinks: No other external food or drinks are allowed on the premises.
- 7. Party Size: The maximum total number of guests, including children and adults, is 25 pax.
- 8. Decorations: You are welcome to decorate the venue, but we request that all decorations be removed before departure. The use of confetti items or anything containing confetti is strictly prohibited.

Novotel - Poolside





Perfect for cocktail parties and other special occasions. Our bite-sized canapés are the ideal appetizer!

## \$6.00 EACH







## COLD

- · Local barramundi ceviche on Melba toast
- Smoked salmon mousse tart, candied fennel and tobikko caviar
- $\cdot$  Balsamic infused garlic roasted mushroom served in cucumber (VE, GF)
- Marinated beef tataki caramelized onion sriracha mayo & bonito flakes (GF)
- $\cdot$  Gin-dill cured salmon dome filled with whipped cream cheese and capers (GF)
- South Australian oyster with bloody Mary served in shot glass
- $\cdot$  Smoked duck breast with rockmelon and bush tomato chutney
- Chefs selection of house made sushi served with traditional Japanese condiment:
- Steamed chicken, avocado and cucumber with Japanese mayo (DF, GF)
- Steamed tofu, avocado and cucumber with soya sauce (GF, DF, VE) HOT
- $\cdot$  Wild mushroom arancini with truffle mayo (V)
- $\cdot$  Prawn sushi muffin baked with Japanese mayo and bonito flakes
- $\cdot$  Chicken kara-age with sriracha mayo
- $\cdot$  Crispy pork belly with soy chili sauce and pickled green pawpaw (GF)
- · Lemon grass skewer chicken with soy vinegar emulsion
- · Lime & pepper calamari with wasabi aioli
- · Battered fish cocktail with tartare sauce



# **BUFFET MENU**

Choose from a wide selection of cuisines including salads, main courses, sides and desserts.

## MINIMUM 25 PAX

# STANDARD \$65 (SELECTION OF: 2 SALAD, 2 MAIN, 1 VEGETABLE, 2 SIDES, 2 DESSERT) PREMIUM \$75 (SELECTION OF: 3 SALAD, 3 MAIN, 1 VEGETABLE, 2 SIDES, 3 DESSERT)

## SALAD SELECTION

 Pea, fennel & feta salad with pomegranate dressing (GF)

• Macaroni salad served with raisins, carrots and celery with mayonnaise

• Chick pea & tomato salad with lemon mint coriander dressing (VE)

• Beetroot and feta salad with balsamic glazed (GF)

 Classic potato salad with bacon and honey seeded mustard (GF, DF)

• Traditional Greek salad served with balsamic vinegar (GF)

• Mixed garden salad with house made dressing

Build your own Caesar Salad: -Condiments: bacon, egg, shaved parmesan, cos lettuce, croutons and dressing

## MAIN SELECTION

## CHICKEN

- Whole roast chicken rubbed with blended spices
- Grilled lemon and herb chicken thighs
- Steamed Hainanese chicken breast
- South Indian chicken chettinad (curry)

with blended spice and coconut cream

• Creamy chicken and mushroom carbonara

### PORK

- Grilled soya and vinegar marinated pork belly
- Pork menudo casserole
- $\cdot$  Roast pork belly with lemon grass
- Braised pork in sweet soy sauce (Babi Kecap)
- Spicy pork casserole with coconut cream

## BEEF

- Roast beef with green pepper corn gravy
- $\cdot$  Beef and mushroom stroganoff
- Hungarian beef goulash with rich tomato gravy
- Stir fry beef and broccoli served with oyster sauce
- Classic beef lasagna

## FISH

- Steamed seasonal fish with ginger, shallot and soy sauce
- Pan-fried local barramundi with lemon-caper buerre blanc
- Sweet and sour seasonal fish served with pineapple, carrot and capsicum
- · Seared reef fish with teriyaki sauce
- Baked fish in Napoli sauce Kalamata olive and sundried tomato

### BUFFET MENU CONT.

### MAIN SELECTION CONT.

#### LAMB

- Traditional lamb rogan josh
- Roast lamb with rosemary garlic gravy
- Grilled lamb loin chops with minted yogurt
- Classic lamb casserole

### PLANT BASED

- Traditional red dhal curry
- Hard tofu and chickpea curry
- Grilled cauliflower with garlic mushroom
- Stuffed eggplant with salsa roja tofu and mushroom
- Tossed couscous with sweet potatoes, turnips, carrots and potatoes

### **VEGETABLE SELECTION**

- Stir fried seasonal vegetables
- Steam seasonal vegetables
- · Baked cauliflower gratin
- Roasted sweet potatoes, turnips, carrots and potatoes

#### DESSERT SELECTION

- Assorted profiteroles and eclairs
- Housemade apple strudel served with caramel sauce
- Baked cookies and cream cheese cake
- Selection of chocolate, carrot and banana cakes
- Pavlova served with Chantilly cream and berry compote
- Assorted Macarons
- · Jaffa and chocolate rich mousse
- Season fruit platter

### SIDES

- Potato baked with creamy béchamel sauce
- Steamed saffron rice
- Stir fried hokkien noodles
- Vegetable fried rice

#### **BUFFET ADD ON PER PERSON**

• South Australian tiger prawns with thousand island sauce \$10

- Oyster Kilpatrick \$12
- South Australian blue swimmer crab \$16
- Assorted Australian cheeses and condiments \$10







# PLATED LUNCH OR DINNER

MERCURE HOTEL

TWO COURSE SET MENU \$63PP TWO COUSE ALTERNATE DROP \$70PP THREE COURSE SET MENU \$78PP THREE COURSE ALTERNATE DROP \$85PP

### (SERVED WITH ARTISAN BREAD ROLL AND BUTTER)

## ENTRÉE

- $\cdot$  Aloo Gobi Timbale with Melba toast and minted yogurt (V)
- Atlantic salmon cured with gin and dill served with mango salsa stack and capers berries (GF, DF)
- Pomegranate glazed steamed chicken and figs terrine with sautéed chorizo and blister cherry tomatoes (GF)
- Sweet soya sauce infused tofu and truss tomatoes with rocket lettuce salad and balsamic glazed (V) (VE)

### MAINS

- Pan seared lamb rack set on rosti potato, served with ratatouille spring roll and semi dried tomatoes in sauce piquant
- Slow braised Osso Bucco with potato puree and gremolata (GF)
- Five spiced duck breast served with fondant potato maple glazed baby carrots and orange jus
- Pan seared barramundi fillet with mash potato, sautéed spinach and fennel salad in pineapple buerre blanc
- Turmeric infused cauliflower steak with sautéed wild mushroom and tofu salad it tomato chutney (V, VE)

### DESSERT

- Homemade apple strudel set on creamy custard and vanilla ice cream
- Pear and ricotta tart with caramel sauce and mixed berries compote (GF)
- Tofu cheese cake with passion fruit reduction and raspberry gelato (VE)

- $\cdot$  Prosciutto and sweet rockmelon served with mesclun salad (GF)
- Cold smoked local barramundi dome stuffed with sundried tomato and cream cheese in dill oil (GF)
- Crocodile tail fillet carpaccio, crispy kale and capers with honey Dijon mustard aioli (GF, DF)
- $\cdot$  Beef tenderloin tartare with boiled egg, pickles, capers and Dijon mustard (GF)
- 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
- $\cdot$  Wild mushroom stewed served with grilled Aubergine and salsa roja (V, VE)
- Grilled rump served with caramelized onion tarte tatin, Dauphinoise potato and sautéed chorizo-spinach in AU JUS
- $\cdot$  Cookies and cream cheese cake with peanut butter and chocolate fudge
- Tropical fruit tart with chantilly cream and raspberry coulis
- $\cdot$  Mango mousse with meringue shards and banana ice cream







For a formal and elegant affair. Our high tea selection will be a memorable experience that offers guests an opportunity to indulge in the finer things in life.

### \$45 PER PERSON

Served with Tea, Coffee, Juice and Chilled Infused Water

## GOURMET SANDWICHES

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

- Smoked Atlantic salmon, whipped cream cheese, rocket, caper, tomato relish
- Korean Fried chicken, picked cucumber, red onion, shaved parmesan, Sriracha Mayo
- Freshly baked scones with vanilla flavoured chantilly cream and strawberry jam (V)
- Danish feta and spinach frittata with homemade tomato chutney (V, GF)
- · Jaffa and chocolate rich mousse
- Petit cookies and cream cake
- Assorted macaroons

## NOVOTEL HOTELS & RESORTS

# **PARTY PLATTERS**

MERCURE

DARWIN AIRPORT Our delicious platters are perfect for any occasion ranging from small to large. Guaranteed to satisfy all your guests!

## ALL PLATTERS SERVE UP APPROX 10 PAX

## KID'S PARTY PLATTER \$60

(Served with tomato sauce and BBQ sauce) • Fairy bread

- Tempura fish bites
- Hotdogs puff
- Chicken nuggets
- Bowl of Chips

 $\cdot$  Carrot and celery sticks with cream cheese dip

FRUIT PLATTER \$60 Chef's selection of seasonal sliced fruit

### PIZZA PLATTER \$68 (GFOA + \$5)

(GFOA + \$5) • Hawaiian Pizza shredded ham and pineapple with rich tomato sauce

- Supreme Pizza mice beef, shredded ham, salami, onion, sliced black, capsicum, blended cheese and rich tomato sauce
- Margarita slice fresh tomato basil pesto, blended cheese and rich tomato sauce

### ANTIPASTO PLATTER \$75 \*Plant based

- Char grilled Mediterranean vegetables
- · Roasted balsamic mushrooms
- Celery and carrot sticks
- Hummus
- Dolmandes
- Marinated olives
- Roasted spicy capsicum dip
- Char grilled pitta bread
- Babaganoush

# HOT FOOD PLATTER \$85

(Served with tomato sauce and BBQ sauce)

- Salt & pepper squid
- Assorted mini quiches
- Battered flathead
- Chicken satays
- Assorted mini beef pies and sausage rolls
- Assorted chutneys
- Hickory smoked BBQ sauce

## MINI DESERT PLATTER \$85

• Pavlova served with Chantilly cream and berry compote

• Selection of chocolate, carrot and banana cakes

· Assorted profiteroles and eclairs

• Mini churros with chocolate dipping sauce

## CHARCUTERIE PLATTER \$85

- Roast beef
- Pastrami
- Virginia ham
- Chickpea hummus
- Hungarian salami
- Grissini
- Spicy capsicum dip
- Char grilled pitta bread
- Babaganoush

## SANDWICH PLATTER \$85

(Selection of up to 3 choices per platter) Select one bread choice - French baguette, tortilla wraps or Turkish roll

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

 Korean fried chicken, picked cucumber, red onion & shaved parmesan with sriracha Mayo

• 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)

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

• Sliced pastrami, swiss cheese and baby spinach with Sauerkraut

 $\cdot$  Smoked Atlantic salmon, whipped cream cheese, rocket and caper with tomato relish

## PLEASE NOTE:

All platter orders must be complete minimum of 7 days prior to event. Confirmation of order with payment received. TAKE AWAY ORDERS WELCOME +\$3.50PER PLATTER