

# COVID SAFE SAMPLE MENUS 2021



Dear Patrons and Guests,

The following sample menus have been especially designed and tailored to meet all COVID-19 related food service and delivery requirements. Our team of internationally experienced Chefs continue to use the freshest of ingredients available, preparing menus that suit any event.

For additional information regarding COVID Safe menus or, any other queries you may have relating to your event here at the NCCC, please speak with your dedicated **NCCC Event Coordinator** or email [nccc.sales@ihg.com](mailto:nccc.sales@ihg.com)

## SAMPLE: MORNING /AFTERNOON TEA OPTIONS

Minimum 30 people

### COFFEE & TEA ON ARRIVAL

\$5.00 per person

- Freshly brewed coffee and specialty teas

### CONTINUOUS COFFEE & TEA

\$15.00 per person

- Freshly brewed coffee and specialty teas

### QUICK BREAK

\$11.50 per person

- Assorted chilled fruit juices
- Homestyle cookies
- Seasonal whole fresh fruit
- Freshly brewed coffee and specialty teas

### CLASSIC MORNING / CLASSIC AFTERNOON TEA

\$14.50 per person - Please choose two items

\*\*Additional item at \$3.50 per person

- Assorted house made muffin
- Assorted flavoured yoghurt tubs
- Granola, berry, yoghurt and vanilla jar
- Chia seed and soy pudding
- Homestyle cookies
- Banana, walnut and blueberry cake
- Carrot cake
- Dark Chocolate and nut slice
- Marble cake
- Linzer cake

All morning/afternoon tea options include assorted chilled fruit juice, coffee and specialty teas.

**NOTE: Menus are subject to change. For more information on COVID Safe menu options please contact your Event Coordinator.**

## **SAMPLE:** **RISE & REVIVE STAND-UP LUNCH OPTIONS**

Minimum 30 people

### **AN ASIAN SPICE EXPERIENCE**

\$51.50 per person

#### **Salads**

- Som Tum (Thai style green paw-paw salad)
- Mixed Asian green roasted sesame seed dressing

#### **Hot Dishes**

- Soy garlic chicken, shantung dressing with sautéed Asian green
- Bo Sot Vang (Vietnamese braised beef) with Nasi goreng

#### **Desserts**

- Asian style mini dessert
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

### **A TALE OF THE MEDITERRANEAN**

\$51.50 per person

#### **Salads**

- Fremantle chargrilled octopus, Spanish onion and cherry tomato
- Orzo, pork apple sausage and sundried tomato pesto

#### **Hot Dishes**

- Grilled chicken souvlaki, roast cherry tomato, sweet basil and rocket risotto
- Potato Gnocchi, baby spinach, tomato and blue cheese sauce

#### **Desserts**

- Mini cakes and pastries
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

### **A TASTE FROM AROUND THE WORLD**

\$51.50 per person

#### **Salads**

- Quinoa and peanut
- Cajun spiced eggplant, char grilled zucchini, rocket and feta

#### **Hot Dishes**

- Beef, lentil and root vegetable stew, pearl cous cous
- Steamed fish, tomato, curry leaves and coconut sauce with cumin and onion pilaf

#### **Desserts**

- Mini cakes and pastries
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

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## SAMPLE:

### GRAB AND GO MENU 1

\$51.50 per person

#### Salads

- Cajun roast potato, green bean, cherry tomato, spanish onion
- Soba noodles, shrimp, green asparagus

#### Hot Dishes

- Thai green chicken curry, Jasmine rice, fried eggplant
- Casrece pasta, San Marzano tomato, black forest chorizo and meat ragout

#### Desserts

- Assorted mini cake and pastries
- Assorted whole fruit bowl

#### Served with

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

### GRAB AND GO MENU 2

\$57.00 per person

#### Salads

- Roma tomatoes, Spanish onion, cucumber, sweet basil and toasted sanoma sourdough
- Aloo channa chat (Indian style potato and chick pea salad)

#### Hot Dishes

- Beef Madras with fragrant Basmati rice
- Vegetarian hokkien noodle

#### Desserts

- Assorted mini cakes and pastries
- Assorted whole fruit bowl

#### Served with

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

**NOTE: Menus are subject to change. For more information on COVID Safe menu options please contact your Event Coordinator.**



## SANDWICH OPTIONS:

\$42.00 per person  
Minimum 30 people

### Served on a selection of breads:

- Gourmet sliced bread
- Herb foccacia
- Stone baked Turkish loaf
- Bread rolls

### Please choose three fillings:

- Tandoori chicken chat, mint yoghurt
- Korean BBQ pulled beef, spicy Asian slaw
- Roast pumpkin, Persian feta, iceberg and Cajun spice
- Beets, baby spinach and goat's cheese
- Atlantic salmon, sour cream, caper and Spanish onion
- Tuna, Spanish onion, capsicum and watercress
- Black forest ham, double brie
- Roma tomato, ricotta, fresh basil, rocket
- Smoked turkey, cranberry and cucumber
- Roast chicken, guacamole, mesculun leaves
- Vietnamese pork bánh mì, cucumber, pickled carrot and Coriander

### Served With

- Chef's selection of two salads
- Seasonal whole fresh fruit
- Potato wedges
- Freshly brewed coffee and specialty teas

## PACKED & PREPARED LUNCH OPTIONS

\$35.50 per person  
Minimum 30 people

Please choose one option from each selection:

### Sandwich Selection

- Double smoked ham, Swiss cheese and tomato
- Roma tomato, bocconcini, basil and rocket
- Herb roast chicken, avocado, tomato and mesclun leaves

### Salad Selection

- Oven baked beetroot, feta cheese, mandarin, baby spinach
- Char Sui pork, Asian slaw
- Roast potato, green bean, rocket and cherry tomato

### Dessert Selection

- Chocolate mud cake
- Pear and frangipane slice
- Black forest cake
- Assorted yoghurt

### Drink Selection

- Orange juice
- Soft drink
- Bottled still water

### Served With

- Australian cheese and crackers
- Seasonal whole fresh fruit

**NOTE: Menus are subject to change. For more information on COVID Safe menu options please contact your Event Coordinator.**



## PLATED DINNER OPTIONS

### PLATED MENU ENTRÉE

(minimum 30 people) - The Personal Touch

2 and 3 courses include bread rolls, freshly brewed coffee, specialty teas and chocolates  
\$5.00 surcharge per person, per course applies to plated meals with alternate service

#### FISH & SHELLFISH

Sesame crusted tuna/yuzu/miso/edible flowers/micro herb \$25.00  
Gin cured salmon/basil mayo/beetroot/squid ink wafer \$24.50  
Chilli lime prawn and lemongrass ravioli, shellfish consommé \$25.00

#### MEAT

Saffron risotto with Pialligo estate chorizo, red kidney bean and green pea / micro herb/ chilli oil \$23.50  
Veal, mushroom and white wine ravioli/ gorgonzola dolce/San Marzano tomato/ gourmet herbs \$24.50

#### POULTRY

Poacher's pantry Asian spices smoked chicken/green bean/edamame /soy mirin mayo/micro herbs \$24.50  
Poacher's Pantry wood smoked chicken thigh/ potato salad/sun dried tomato /micro herbs \$24.50  
Poacher's Pantry smoked duck/ pickled ginger/ green shallots/ miso/wakame \$26.00

#### VEGETARIAN

Burrata cheese/ heirloom tomato/ basil / EVOO sand/ black olive dust \$21.50  
Grilled zucchini/goat curd/toasted almond/ orange/ balsamic gel/ EVOO sand \$22.00

### PLATED MAINS

(minimum 30 people) - The Personal Touch

2 and 3 courses include bread rolls, freshly brewed coffee, specialty teas and chocolates  
\$5.00 surcharge per person, per course applies to plated meals with alternate service

#### SEAFOOD

Barramundi/celeriac puree/ smoked pancetta wrapped beans/ grilled king mushroom/ red wine sauce \$47.00  
Fish of the day/ assorted mushroom / Asian vegetable/ dashi broth \$46.00  
Atlantic salmon/Kipfler potatoes/grilled pencil leeks/cherry truss tomato/lime emulsion \$48.00

#### MEAT

Slow cooked beef cheek/mashed potato/seasonal vegetable/lentil and root vegetable ragout \$46.50  
Grilled beef tenderloin/sweet potato puree/baby vegetables/rosemary jus \$48.50  
Cowra lamb rump/cauliflower puree / king mushroom/baby squash/Shaw Estate Shiraz jus \$46.50  
Cowra lamb shank/ parsnip puree/ steamed asparagus/ puy lentil and root vegetable ragout \$45.50  
Pancetta wrapped pork tenderloin/ sweet potato/ seasonal vegetable/ mustard cream \$48.00

#### POULTRY

Basil brushed chicken breast/garlic mash potato/seasonal vegetable/red wine jus \$44.00  
Braised chicken/herb polenta cake/truss cherry tomato/baby zucchini/shiraz jus \$44.50  
Chimichurri marinated grilled chicken/ blue cheese & walnut mash potato/ baby vegetable /oregano jus \$44.00  
Duck leg confit/ potato and fava bean cake/ seasonal vegetable/ sour cherry glaze / micro herbs \$47.00

#### VEGETARIAN

Herb polenta cake with tarragon and mushroom ragout, green asparagus and micro herbs \$39.00  
Stuffed roast tomato with rice pilaf, saffron celeriac velouté and grilled zucchini \$39.00



## PLATED MENU DESSERTS & CHEESE

Minimum 30 people - The Final Touch

2 & 3 courses menus include bread rolls, freshly brewed coffee, specialty teas & chocolates  
\$5.00 surcharge per person, per course applies to plated meals with alternate service



### DESSERT

\$24.50 per person

Tea + more - Earl Grey jelly, milk chocolate mousse, chocolate macadamia soil, dark chocolate ganache  
Apple tasting platter - apple tarte tatin, apple mousse, apple and mint jelly  
Tasting duo - fresh strawberry tart, chocolate praline  
Rocher dome - dolce latte mousse, cherry jelly, chocolate glaze  
Strawberry & honey mascarpone dessert - fresh and crisp strawberries in a honey mascarpone mousse set on a soft pistachio joconde base  
Valrhona chocolate & passionfruit crunch - Valrhona chocolate mousse with passionfruit crystals, vanilla cremeux and raspberry glaze set on crunchy chocolate feuilletine decorated with chocolate wind  
Spicy apricot & pear pleasure - pear jelly topped with apricot and pink pepper parfait, served with poached baby pear and white chocolate and pear cream  
Mandarin & Szechuan pepper chocolate delight - lavender sable, Java milk chocolate mousse, yuzu cream with crisp pearls topped with dark chocolate disc  
Orange, chocolate & strawberry tasting platter - liquid centred chocolate fondant topped with whiskey marshmallow, Valencia orange curd with calamansi glaze, peanut brittle and rose water poached strawberries  
White Chocolate Fruit Bomb - crunchy chocolate and nut base, white chocolate and orange mousse with soft yuzu and mango caramel, freeze dried crisps and orange glaze.

*Here at the NCCC, we acknowledge that no two events are the same, therefore it is our pleasure to work with you in designing and creating a menu of choice, tailored to your specific requirements and event ambience. Please speak with your dedicated NCCC Event Coordinator who will be able to liaise with our Executive Chef, so that a personalized menu can be created especially for you.*



## **SAMPLE:**

### **COCKTAIL MENU OPTIONS**

Minimum 30 people

#### **Freshly Rolled Canape Box**

3 pieces canapes per box

**\$14.50 per person**

- Vietnamese rice paper roll (1 piece)
- Variety of maki (2 pieces)

#### **Steamed Dumpling Canape Box (please choose 3 options)**

3 pieces canapes per box

**\$15.50 per person**

- Pork and chive
- Chicken and Mushroom
- Prawn and Ginger/Prawn and Scallop
- Shiitake and vegetable
- BBQ Pork Bun

#### **Freshly Prepared Canape Box (please choose 3 options)**

3 pieces canapes per box

**\$17.50 per person**

- Lamb kofta, spiced yoghurt
- Moo Ping (Thai style pork skewer, roasted rice dipping)
- Roast pumpkin, goat's cheese and sage arancini
- Polenta, basil and Grana Padano Pont Neuf
- BBQ Pork spring roll
- Prawn Twister

#### **Substantial Canape**

Individually boxed and priced at **\$8.50 per item**

- Pulled beef sliders
- Crispy pork belly, steamed bun, Asian slaw
- Cuban sandwich
- Traditional butter chicken with cumin pilaf



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## SAMPLE BEVERAGE PACKAGES:

### ACT/NSW OPAL BEVERAGE PACKAGE

#### COCKTAIL RECEPTION - PER PERSON

- 1 Hour - \$29.50 per person
- 1½ Hours - \$34.00 per person
- 2 Hours - \$38.00 per person

#### DINNER - PER PERSON

- 3 Hours - \$44.00 per person
- 4 Hours - \$50.00 per person
- 5 Hours - \$54.00 per person

**Please note: all beverages served tray service.**  
Local ACT/NSW Red and White Wine are included in the Opal package.

#### Beverages include a selection of:

House Sparkling Wine  
House White Wine  
House Red Wine  
A selection of Beer - Tooheys Extra Dry / Hahn Light  
Non-Alcoholic Juice and water

**\*Please contact your Event Co-ordinator who will be able to advise a comprehensive selection list**

### SAPPHIRE BEVERAGE PACKAGE

#### COCKTAIL RECEPTION - PER PERSON

- 1 Hour - \$33.00 per person
- 1½ Hours - \$36.00 per person
- 2 Hours - \$39.00 per person

#### DINNER - PER PERSON

- 3 Hours - \$46.00 per person
- 4 Hours - \$51.00 per person
- 5 Hours - \$55.00 per person

**Please note: all beverages served tray service.**

#### Beverages include a selection of:

Sparkling Wine  
House White Wine  
House Red Wine  
A selection of Beer - Tooheys Extra Dry / Hahn Light  
Non-Alcoholic Juice and water

**\*Please contact your Event Co-ordinator who will be able to advise a comprehensive selection list based on consumption**

**\*Beverage packages subject to change**





## EMERALD BEVERAGE PACKAGE

### COCKTAIL RECEPTION - PER PERSON

- 1 Hour - \$27.00 per person
- 1½ Hours - \$31.50 per person
- 2 Hours - \$35.50 per person

### DINNER - PER PERSON

- 3 Hours - \$42.50 per person
- 4 Hours - \$48.50 per person
- 5 Hours - \$52.50 per person

**Please note: all beverages served tray service.**

### BEVERAGES

**Beverages include a selection of:**

Sparkling Wine  
House White Wine  
House Red Wine  
A selection of Beer - Tooheys Extra Dry / Hahn Light  
Non-Alcoholic Juice and water

**\*Please contact your Event Co-ordinator who will be able to advise a comprehensive selection list based on consumption.**

## DIAMOND BEVERAGE PACKAGE

### COCKTAIL RECEPTION - PER PERSON

- 1 Hour - \$37.00 per person
- 1½ Hours - \$42.00 per person
- 2 Hours - \$44.00 per person

### DINNER - PER PERSON

- 3 Hours - \$55.00 per person
- 4 Hours - \$60.00 per person
- 5 Hours - \$65.00 per person

**Please note: all beverages served tray service**

### BEVERAGES

**Beverages include a selection of:**

Sparkling Wine  
White Wine  
Red Wine  
A selection of Beer - Tooheys Extra Dry / Hahn Light  
Non-Alcoholic Juice and water

**\*Please contact your Event Coordinator who will be able to advise a comprehensive wine selection list, based on consumption, subject to availability.**

**NOTE: Menus and beverage packages are subject to change in 2021.**



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