

# NATIONAL CONVENTION CENTRE CANBERRA

## 2023/2024 MENU



NATIONAL  
CONVENTION  
CENTRE Canberra

**E** [nccc.sales@ihg.com](mailto:nccc.sales@ihg.com)

**T** 02 6276 5200

[nccc.com.au](http://nccc.com.au)

# BREAKFAST



## BREAKFAST OPTIONS

### BREAKFAST ON THE GO

**\$30.00 per person**

- Orange and apple juice
- Assortment of freshly baked breakfast pastries (V)
- Fresh seasonal sliced fruit platter

#### **Please select one of the following**

- Taylor Bay smoked salmon, dill cream cheese and croissant
- Free range egg, black forest bacon, BBQ sauce on a soft roll
- Honey spice granola, vanilla yoghurt, mixed berry compote (V, GF)
- Roasted vegetables, spinach & fetta frittata (V, GF)

#### **Served with**

- Freshly brewed premium coffee and assorted teas

#### **Additional extras @ \$6.50 per item per person**

- Green tea, banana & blueberry smoothie (V, GF)
- Freshly squeezed granny smith apple, pear and spinach juice (V, GF, DF)
- Honey spice granola, vanilla yoghurt, mixed berry compote (V, GF)
- Chia seed and soy pudding (VEGAN, DF, GF)

### HOT SEATED BREAKFAST

**\$45.00 per person**

#### **(Preset on tables)**

- Orange and apple juice
- Assortment of freshly baked breakfast pastries (V)
- Fresh seasonal sliced fruit platter

#### **Please select one of the following items (served individually)**

- Sesame charcoal brioche, togarashi baked free range eggs, avocado, steamed edamame, soy roast tomatoes
- Eggs Florentine-steamed eggs, sautéed spinach, roast tomato, hollandaise sauce, Sonoma sourdough
- Shakshuka inspired Moroccan style baked eggs, black forest bacon, chicken chipolatas, Sonoma sourdough toast
- Free range scrambled eggs, field mushroom, cherry truss tomato, smoked salmon, Sonoma sourdough toast
- Black forest bacon, sausages, sautéed mushrooms, hash brown and herb roasted tomatoes, sourdough toast
- Baby spinach, slow roasted truss tomato, mushroom, corn fritter with spicy avocado salsa (V)
- Fluffy pancakes with maple syrup, fresh berries served with whipped cream (V)

#### **Served with**

- Freshly brewed coffee and assorted teas



# LIGHT BREAKS



## TEA BREAK OPTIONS

### ON ARRIVAL

**\$5.80 per person**

Freshly brewed coffee and assorted teas

### BOARDROOM CONTINUOUS COFFEE

(maximum 60 delegates)

**\$17.50 per person**

Freshly brewed coffee and assorted teas

### QUICK BREAK

**\$13.50 per person**

- Assorted chilled fruit juice
- Homestyle cookies
- Seasonal whole fresh fruit
- Freshly brewed coffee and assorted teas

### CLASSIC MORNING/AFTERNOON TEA

**\$16.50 per person**

All morning, afternoon tea options include assorted chilled fruit juice, freshly brewed coffee and assorted teas

Please choose two items from either the sweet selection or savoury selection

*Additional item at \$4.50 per person*

#### Savoury Selection

- Mini sausage roll
- Cheese and onion twist (V)
- Butternut pumpkin Kibbeh (V)
- Slow-cooked meat sambousek
- Vegetable samosa (V)
- Assorted mini pies
- Warm double-smoked ham and brie cheese brioche
- Butter chicken Wellington
- Mini chicken and curried potato samosa

#### Sweet Selection

- Assorted house-made muffins
- Scones with mascarpone, lemon zest, Canberra Urban Honey
- Hazelnut chocolate slice
- Portuguese custard tart
- Mixed friands
- Assorted glazed Danish pastry
- Lemon lavender cheesecake
- Dolce latte mousse
- Chocolate, caramel slice
- Mini hazelnut Berliner

#### Additional healthy options

- Granola, berry, yoghurt and vanilla jar  
**\$6.50 per serve**
- Chia seed and soy pudding  
**\$6.50 per serve**
- Seasonal sliced fresh fruit  
**\$7.00 per person**
- Seasonal whole fresh fruit  
**\$2.50 per person**



LUNCH



## STAND UP BUFFET OPTIONS

**\$57.00 per person**

*Please allow \$4.00 per  
person for a seated buffet*

## AN ASIAN SPICE EXPERIENCE

### Salads

- Asian wild rice, ginger grilled chicken, citrus dressing
- Coconut, lemongrass poached prawns, green paw paw, Nuoc cham sauce
- Mixed Asian green, roasted sesame seed dressing (V)

### Hot Dishes

- Eight-hour braised beef, bok choy, snow peas (GF,DF)
- Steamed fish, chilli ginger garlic soy sauce, vegetable curls, crispy shallots (GF/DF)
- Yellow chicken curry, bell pepper, baby corn, steamed edamame, coriander (GF)
- Sautéed Asian green (V)
- Coconut and kaffir lime Basmati rice (V)

### Desserts

- Asian style mini dessert
- Seasonal whole fresh fruit bowl

### Served with

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

## A TALE OF THE MEDITERRANEAN

### Salads

- Salami, heirloom tomatoes, baby mozzarella, basil (GF)
- Cajun spice baked Atlantic salmon, Mediterranean vegetable, fava beans (DF)
- Rocket, cherry tomatoes, Spanish onion, parmesan and pepitas (V, GF)

### Hot Dishes

- Baked fish, warm lentil salad, seasonal greens (GF)
- Slow-cooked Cowra lamb, root vegetable, sauce gremolata (GF)
- Butternut pumpkin and ricotta cheese ravioli, spinach cream sauce (V)
- Herb roasted crispy potatoes (V)
- Steamed vegetables, roast almond, extra virgin olive oil (V, GF, DF)

### Desserts

- Assorted mini cakes and pastries
- Seasonal whole fresh fruit bowl

### Served with

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

## **STAND UP BUFFET OPTIONS CONTINUED**

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

#### **Salads**

- Canberra honey roast pumpkin, organic barley, feta cheese (V)
- Dukka crusted lamb loin, couscous, pine nuts, seasonal vegetables, coriander, lemon dressing
- Steamed mung bean, Spanish onion, tomato, bell pepper, cumin dressing (V, GF)

#### **Hot Dishes**

- Tender chili beef, red kidney beans, Mexican spice mix (GF)
- Kasuri Methi Murg - dried fenugreek chicken (GF,DF)
- Chickpea, pumpkin, potato, baby spinach curry (V, GF)
- Ratatouille (V, GF, DF)
- Arroz de Chaufa - Peruvian style fried rice

#### **Desserts**

- Assorted mini cakes and pastries
- Seasonal whole fresh fruit bowl

#### **Served with**

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

### **A TASTE FROM EARTH**

#### **Salads**

- Heirloom Broccoli, organic red quinoa, apple vinaigrette (V, GF, DF)
- Chickpea, lentil and organic kale salad (V, GF, DF, NF)
- Roasted beet, baby spinach, fennel, toasted walnut and feta cheese (V, GF)

#### **Hot Dishes**

- Plant based chicken (VEGAN) strips, Thai red curry (V, VEGAN)
- Stir fry tofu, carrot, green beans, sesame, soy (V, GF, VEGAN)
- Plant based Peking duck (VEGAN), Hokkien noodles (V, VEGAN)
- Steamed Jasmine rice (V, GF, DF, VEGAN)

#### **Desserts**

- Assorted mini cakes and pastries
- Seasonal whole fresh fruit bowl

#### **Served with**

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



## SANDWICH LUNCH

**\$48.00 per person**

### Served on a selection of breads:

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

### Please choose four fillings:

- Classic Ham & Brie cheese
- Reuben sandwich on rye
- Souvlaki chicken with house made tzatziki
- Salami, fennel, spinach, Spanish onion with Ricotta, balsamic fig spread
- Turkey, cucumber, cranberries
- Lemon pepper tuna with arugula
- Kani with wasabi ebiko salad
- Cajun salmon, sundried tomatoes, rocket, avocado and sour cream spread
- Simply egg sandwich
- Spiced roasted pumpkin carrot feta with pesto mayo (V)
- Garden veggie, chickpea with arugula salad (VEGAN)

### Served With

- Chef's selection of two salads
- Seasonal whole fresh fruit
- Beer battered fries
- Freshly brewed coffee and assorted teas

### Optional extras:

- Selection of assorted desserts for an additional - **\$3.80 per person**
- Seasonal sliced fresh fruit - **\$7.00 per person**

## PACKED LUNCH OPTION

**\$41.00 per person**

Please **choose one option** from each selection:

### Sandwich Selection

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

### Salad Selection

- Oven baked beetroot, feta cheese, mandarin, baby spinach (V, GF, NF)
- Char Sui pork, Asian slaw
- Roast potato, green bean, rocket and cherry tomatoes (V, GF, NF)

### Dessert Selection

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

### Served With

- Australian cheese and crackers
- Seasonal whole fresh fruit

### Drink Selection

- Orange juice (250ml)
- Soft drink (can)
- Bottled still water (600ml)

## PLATED MENUS

**Two and three course menus include bread rolls, freshly brewed coffee, assorted teas and chocolate.**

*Please allow \$5.00 per person per course for alternate service.*

### ENTRÉE

**\$27.00 per person**

- Carrot, cardamom cured salmon, orange vinaigrette, beetroot aioli, EVO sand (DF, DF)
- Chili lime prawn and lemongrass ravioli, shellfish bouillon
- Lemon myrtle smoked chicken, chilled beetroot soup, Edamame, maple fetta mousse (GF)
- Pan seared chicken, roquette linguine, cheese filled baby capsicum, spinach cream sauce
- Marinated Burrata, prosciutto, seasonal grill, orange and balsamic gel (GF)
- Chimichurri beef tenderloin, green risotto, Grana Padano, micro greens (GF)
- Fennel braised double cooked pork belly, coconut pumpkin mousse, apple and calvados gel (GF, DF)
- Heirloom carrot, baby beetroot, marinated fetta crumbs, tomato gel, micro herbs (V)
- Ricotta, pesto and pea flan (V)
- Wild mushroom ragout, walnut, spinach gnocchi (V)

### MAIN COURSE

**\$52.00 per person**

- Seared barramundi, smoky carrot ginger puree, broccolini, squid ink cracker (GF)
- Pan fried ling fish, Fennel confit, caper onion potato, sherry sauce (GF)
- Atlantic salmon, celeriac puree, champagne & Yuzu miso sauce (GF)
- Grilled cornfed chicken, brown butter and sage gnocchi, roast heirloom carrots, king mushroom, shiraz jus
- Slow cooked chicken, basil polenta, stuffed vine pepper, truss tomato, Pommery mustard sauce (GF)
- Marinated pan-fried chicken, fava bean potato cake, seasonal vegetable, tarragon jus (GF, DF)
- Three little ducks- roasted duck, duck confit, pulled duck croquette, sweet potato, snow peas, cherry glaze
- Char sui pork, Ramen noodle, Shitake mushroom, Asian greens, Dashi broth
- Cowra lamb rump, sweet potato puree, king mushroom, shiraz glaze (GF)
- Grilled beef tenderloin, Cajun spiced hasselback potato, slow roasted truss tomato, heirloom carrots, garlic jus (GF)
- Master stock braised beef, garlic Asian greens, steamed Jasmine rice (GF)
- Wild mushroom, roasted asparagus, truffle flavoured risotto, Grana Padano, micro herb (V, GF)
- Roasted asparagus, slow roasted truss tomato, mixed lentil stew, arugula salad (V, GF)
- Green rice cake, grilled miso glazed Japanese eggplant, braised tofu, steamed broccolini (V)

## PLATED MENUS CONTINUED

### DESSERT

#### **\$27.00 per person**

- Dark chocolate and Tasmanian Whisky domes
- Salted caramel chocolate tart
- Tasting duo - fresh strawberry tart, chocolate praline
- Raspberry and Calamansi lime dome
- Strawberry & honey mascarpone dessert - fresh and crisp strawberries in a honey mascarpone mousse set on a soft pistachio Joconde base
- Chocolate and Macadamia dome - dark chocolate marquee with salted macadamia, coco nibs and sweet cherry jelly
- Matcha green tea Opera slice – French classic with a twist
- White chocolate, orange mousse, Yuzu & mango caramel – crunchy chocolate & nut base, white chocolate & orange mousse with a soft Yuzu & mango caramel, freeze-dried mango crisps and caramel glaze
- Coffee and walnut parfait

### FOR SHARING

- Platters of five assorted mini-French pastries (2 platters per table) - **\$26.00 per person**
- Selection of Australian cheeses with freshly baked bread and crackers (2 platters per table) - **\$22.00 per person**

# CANAPÉS





## COCKTAIL RECEPTION MENUS

### 1 HOUR CANAPÉ PACKAGE

**\$30.00 per person**

- Our very own Chef's selection of Canapés two cold and three hot items

### 1.5 HOUR CANAPÉ PACKAGE

**\$40.00 per person**

- Our very own Chef's selection of Canapés three cold and four hot items

### 2 HOUR CANAPÉ PACKAGE

**\$48.00 per person**

- Our very own Chef's selection of canapés three cold, four hot and one substantial item

### 3 HOUR CANAPÉ PACKAGE

**\$80.00 per person**

**Minimum 150 people**

- A Charcuterie station is available, offering a variety of three cold meat selections such as Parma ham, salami or smoked meats (2 hours)
- Includes Chef's selection of five hot, two substantial and one dessert canapé
- Chocolate fountain (1.5 hours)

**SELECT YOUR OWN  
CANAPÉ RECEPTION  
OPTIONS**

**WE RECOMMEND  
3 to 4 canapés per  
person** for ½ hour  
event

**5 to 8 canapés per  
person** for 1-hour  
event

**8 to 10 canapés per  
person** for 2-hour  
event

**Cold items (price per piece)**

- Vietnamese rice paper roll - **\$5.80** (VEGAN, GF)
- Goat's cheesecake, bacon jam - **\$6.50**
- Freshly shucked oyster, finger lime and chilli sauce - **\$7.00** (DF, GF)
- Duck liver pate, orange jelly, tartlet, micro herb - **\$6.50**
- Compressed watermelon, torched marinated tuna, wakame skewer - **\$7.80** (DF, GF)
- Assorted sushi (Nigiri and maki) - **\$7.00**
- Peking roast duck, cucumber, hoisin - **\$8.00** (DF)

**Hot items (price per piece)**

- Smoked pork loin, aged cheddar croquettes - **\$6.20**
- Roast pumpkin, sage and goat's cheese arancini - **\$5.80** (V)
- Assorted steamed dumpling, dipping sauces - **\$6.00**
- Miso and ginger prawns - **\$ 6.50**
- Cheese and olive sambousek - **\$6.20** (V)
- Mozzarella sticks - **\$5.80** (V)
- Prawn cigar - **\$6.50**
- Lamb Kibbeh, spiced yoghurt - **\$6.50**
- Duck and plum spring roll - **\$6.20**
- Marinated Chicken satay - **\$5.20**
- Mini baked potato, chive sour cream, salmon caviar - **\$6.50**
- Grilled Vietnamese marinated beef, beetle leaf - **\$6.50**

**Substantial items (price per piece)**

- Mini baked potato, chive sour cream, salmon caviar - **\$6.50**
- Grilled Vietnamese marinated beef, beetle leaf - **\$6.50**
- Grass-fed beef slider, feta cheese, tomato, lettuce, garlic aioli - **\$9.70**
- Chicken Karaage, wakame, wasabi mayo, bao - **\$8.70**
- Butter chicken, onion and cumin pilaf, mini pappadum - **\$9.80**
- Beer batter fish of the day, chips, tartare sauce - **\$10.20**
- Best of Yum Cha- selection of steamed dumplings, buns, shao mai and crispy fried delicacies - **\$11.50**

**Sharing Platters (price per platter)**

- Antipasto platter – Assortment of gourmet cold cuts, selection of cheeses and grilled vegetables **\$180.00 (serves 10 pax)**
- Grilled Turkish and pita bread, selection of 3 dips - **\$95.00 (serves 10 pax)**
- Cheese platter- Handpicked selection of Australian cheeses, assorted crackers, dried fruit and nuts - **\$177.00 (serves 10 pax)**

## **LIVE COOKING STATIONS**

Minimum 150 people

### **Charcuterie Station - \$21.50 per person**

Variety of cold meats - e.g. Parma ham, salami, smoked turkey, black forest ham, plus selection of local and international cheeses with assorted freshly baked bread

### **Cold Seafood Selection - \$28.00 per person**

Includes prawns, oysters, mussels, cold smoked or hot smoked Atlantic salmon. Served with condiments and sauces

### **Fresh Pasta Station - \$20.50 per person**

Pasta with crab and shellfish bisque

### **Nasi Goreng Station - \$15.50 per person**

Indonesian style fried rice

### **Laksa Station - \$15.50 per person**

Malay style coconut and spicy noodle broth

### **Peking Duck Pancake Station - \$15.50 per person**

### **Seafood Dumpling Station - \$17.50 per person**

### **Roast pumpkin & baby spinach risotto - \$15.50 per person**

### **Mexican station - \$15.50 per person**

Tacos and Nachos with condiments

### **Chocolate Fountain Station - \$11.50 per person includes assorted dips**

### **Dessert Station - \$30.00 per person**

Includes cakes, assorted dessert chef selection, macaroons and chocolate fountain

#### ***Please note:***

*\*Prices listed above are based on operational time of one hour per station.*

*Live cooking stations are available in conjunction with a minimum one-hour cocktail package.*

*Smoke isolation charges apply for selected stations.*



**BEVERAGE**





## BEVERAGE PACKAGES

### EMERALD BEVERAGE PACKAGE

1 Hour	\$29.50 per person
1.5 Hours	\$32.50 per person
2 Hours	\$37.00 per person
3 Hours	\$44.00 per person
4 Hours	\$51.00 per person
5 Hours	\$55.00 per person

#### **Sparkling**

Tatachilla Sparkling

#### **White Wine**

Tatachilla Sémillon Sauvignon Blanc

#### **Red Wine**

Tatachilla Shiraz Cabernet

#### **Beer**

Bentspoke Barley Griffin

Hahn Light

#### **Non-Alcoholic**

Heineken Zero

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

### SAPPHIRE BEVERAGE PACKAGE

1 Hour	\$33.00 per person
1.5 Hours	\$36.00 per person
2 Hours	\$39.00 per person
3 Hours	\$45.00 per person
4 Hours	\$50.00 per person
5 Hours	\$56.00 per person

#### **Sparkling**

Tempus Two Silver Chardonnay Pinot Noir

#### **White Wine**

Tempus Two Silver Sauvignon Blanc

#### **Red Wine**

Tempus Two Merlot

#### **Beer**

Bentspoke Barley Griffin

Hahn Light

#### **Non-Alcoholic**

Heineken Zero

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

## OPAL BEVERAGE PACKAGE

### (A TASTE OF THE REGION)

1 Hour	\$39.50 per person
1.5 Hours	\$44.50 per person
2 Hours	\$48.00 per person
3 Hours	\$53.00 per person
4 Hours	\$60.00 per person
5 Hours	\$65.0 per person

#### **Sparkling**

Lerida Estate Prosecco

#### **White Wine**

Lerida Estate Pinot Grigio

#### **Red Wine**

Lerida Estate Shiraz

#### **Beer**

Bentspoke Barley Griffin or Bent

Hahn Light

#### **Non-Alcoholic**

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Heineken Zero

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

## DIAMOND BEVERAGE PACKAGE

1 Hour	\$40.00 per person
1.5 Hours	\$45.50 per person
2 Hours	\$51.00 per person
3 Hours	\$57.00 per person
4 Hours	\$63.00 per person
5 Hours	\$69.00 per person

#### **Sparkling**

Tempus Two Varietal Prosecco

#### **White Wine**

Nepenthe Altitude Series Pinot Gris

#### **Red Wine**

Nepenthe Altitude Series Pinot Noir

#### **Beer**

Bentspoke Barley Griffin or Bent

Hahn Light

#### **Non-Alcoholic**

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Heineken Zero

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

## NON-ALCOHOLIC PACKAGE

2 Hours	\$18.00 per person
3 Hours	\$24.00 per person
4 Hours	\$30.00 per person

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Heineken Zero

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

## BEVERAGES ON CONSUMPTION

<b>SPARKLING WINE</b>	<b>BOTTLE</b>	<b>GLASS</b>	<b>BEER/CIDER</b>	<b>GLASS, CAN, BOTTLE</b>
Tatachilla Sparkling	\$27.00	\$8.50	BentSpoke Easy	\$9.50
Chain of Fire Brut	\$38.00	N/A	BentSpoke Fixie (ginger beer)	\$10.00
Lerida Estate Prosecco	\$42.00	N/A	BentSpoke Barley Griffin	\$10.50
Tempus Two Varietal Prosecco	\$40.00	\$9.50	BentSpoke Bent	\$11.00
			BentSpoke Crankshaft	\$11.50
			5 Seed Crisp Cider	\$10.00
			Hahn Light	\$9.50
			Heineken Zero (non-alcoholic beer)	\$10.50
<b>WHITE WINE</b>	<b>BOTTLE</b>	<b>GLASS</b>	<b>SPIRITS</b>	<b>GLASS</b>
Tatachilla Chardonnay	\$30.00	N/A	<b>Standard</b>	\$10.00
Tatachilla Sémillon Sauvignon Blanc	\$30.00	\$8.50	Bourbon	
Tempus Two Silver Sauvignon Blanc	\$35.00	\$9.00	Dark Rum	
Nepenthe Altitude Series Pinot Gris	\$40.00	\$9.50	White Rum	
			Vodka	
			Gin	
<b>RED WINE</b>	<b>BOTTLE</b>	<b>GLASS</b>		
Tatachilla Shiraz Cabernet	\$30.00	\$8.50	<b>PREMIUM</b>	\$11.00
Tempus Two Merlot	\$35.00	\$9.00	Jack Daniels Brandy	
Nepenthe Altitude Series Pinot Noir	\$40.00	\$9.50	Chivas Regal Scotch	
Lerida Estate Shiraz	\$45.00	N/A	Baileys	
			Hennesy V	

## BEVERAGES ON CONSUMPTION CONTINUED

NON ALCOHOLIC	JUG (1.5L)	GLASS	CAN/BOTTLE
Juice: orange, apple	\$19.00	\$4.50	N/A
Soft drink	\$13.00	\$4.50	\$4.50
Bottle VOSS still water (600ml)			\$6.50
Bottle VOSS sparkling water (600ml)			\$6.50
Bottle still water (600ml)			\$4.50
Bottle sparkling water (750ml)			\$9.00

***Please note:***

*All beverages for Welcome Receptions, Cocktails and Pre-dinner drinks are served via tray service.*

*A \$10.00 minimum spend per person is required prior to the event for all beverages on consumption packages.*

*A service charge applies for all stand-alone cash bars run at events.*

*One Hour \$5.00 per person*

*Two Hours \$6.00 per person*

*Three Hours \$7.00 per person*

*Four Hours \$9.00 per person*