

NATIONAL CONVENTION CENTRE CANBERRA 2023/2024 MENU



NATIONAL
CONVENTION
CENTRE Canberra

E nccc.sales@ihg.com

T 02 6276 5200

nccc.com.au

BREAKFAST



BREAKFAST OPTIONS

(MINIMUM 30 PEOPLE)

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

(MINIMUM 30 PEOPLE)

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

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

(MINIMUM 30 PEOPLE)

\$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 (G.F, D.F)
- Coconut, lemongrass poached prawns, green paw paw, Nuoc cham sauce (G.F, D.F)
- Mixed Asian green, roasted sesame seed dressing (V, G.F, D.F)

Hot Dishes

- Eight-hour braised beef, bok choy, snow peas (DF)
- Steamed fish, chili ginger garlic soy sauce, vegetable curls, crispy shallots (GF, DF)
- Yellow chicken curry, coriander (GF, DF)
- Sautéed Asian green (V, G.F, D.F)
- Coconut and kaffir lime Basmati rice (V, G.F, D.F)

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, orzo Mediterranean vegetable, fava beans (DF)
- Rocket, cherry tomatoes, Spanish onion, parmesan and pepitas (V, GF)

Hot Dishes

- Baked fish, warm lentil salad, seasonal greens (DF)
- Slow-cooked Cowra lamb, root vegetable, sauce gremolata (GF, DF)
- Butternut pumpkin and ricotta cheese ravioli, spinach cream sauce (V)
- Herb roasted crispy potatoes (V, G.F, D.F)
- 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 (D.F)
- Steamed mung bean, Spanish onion, tomato, bell pepper, cumin dressing (V, GF, DF)

Hot Dishes

- Tender chili beef, red kidney beans, Mexican spice mix (GF, DF)
- 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 (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

A TASTE FROM EARTH

Salads

- Heirloom Broccoli, organic red quinoa, apple vinaigrette (V, GF, DF)
- Chickpea, lentil and organic kale salad (V, GF, DF)
- Roasted beetroot, 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, DF, VEGAN)
- Plant based Peking duck, Hokkien noodles (V, DF, 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

(MINIMUM 30 PEOPLE)

\$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 (DF)
- Lemon pepper tuna with arugula
- Kani with wasabi ebiko salad
- Cajun salmon, sundried tomatoes, rocket, avocado and sour cream spread
- Simply egg sandwich (DF)
- Spiced roasted pumpkin carrot feta with pesto mayo (V)
- Garden veggie, chickpea with arugula salad (DF, 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)
- Herb roast chicken, avocado, tomato and mesclun leaves (DF)

Salad Selection

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

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

(MINIMUM 30 PEOPLE)

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 (DF)
- Wild mushroom, roasted asparagus, truffle flavored 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

(MINIMUM 30 PEOPLE)

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

(MINIMUM 30 PEOPLE)

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, DF)
- Goat's cheesecake, bacon jam - **\$6.50**
- Freshly shucked oyster, finger lime and chili 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, betel leaf - **\$6.50** (DF)

Substantial items (price per piece)

- Mini baked potato, chive sour cream, salmon caviar - **\$6.50** (GF)
- Grilled Vietnamese marinated beef, beetle leaf - **\$6.50** (DF)
- 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

SPARKLING WINE	BOTTLE	GLASS	BEER/CIDER	GLASS, CAN, BOTTLE
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
			SPIRITS	GLASS
			Standard	\$10.00
			Bourbon	
			Dark Rum	
			White Rum	
			Vodka	
			Gin	
			PREMIUM	\$11.00
			Jack Daniels Brandy	
			Chivas Regal Scotch	
			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