

NATIONAL  
CONVENTION  
CENTRE *Canberra*

# Crew/stand catering menus

2024/2025

National Convention Centre Canberra

GF – gluten free, NF – nut free, V – vegetarian, DF – dairy free

## BREAKFAST PLATTERS

**\$7.50 per piece**

**Minimum order of 30 pieces per selection  
(available between 7am and 9am)**

**Bacon & egg roll** – Poachers Pantry traditional 7-day dry cure smoked bacon, fried egg and cheese in the seeded roll.

**Ham & cheese croissant** - Poachers Pantry double smoked ham and Swiss cheese in the croissant

**Mushroom & brie roll** - Sautéed mushroom, spinach and brie cheese in the brioche roll (v)

**Selection of mini pastries** - Pain au chocolat, almond lattice, apple sultana lattice, cinnamon swirl, apricot Danish and cherry Danish

**Yoghurt Jars** - Vanilla flavoured yoghurt, granola, mix berry compote in a jar (v, gf)

## FRESHLY MADE JUICE & SMOOTHIES

**\$5.50 per glass (200ml), paper cups provided**

**Minimum 75 glasses per day, one flavour per day**

### Freshly made smoothie

- Mango
- Banana
- Mixed berry & passion fruit

### Freshly made fruit juice

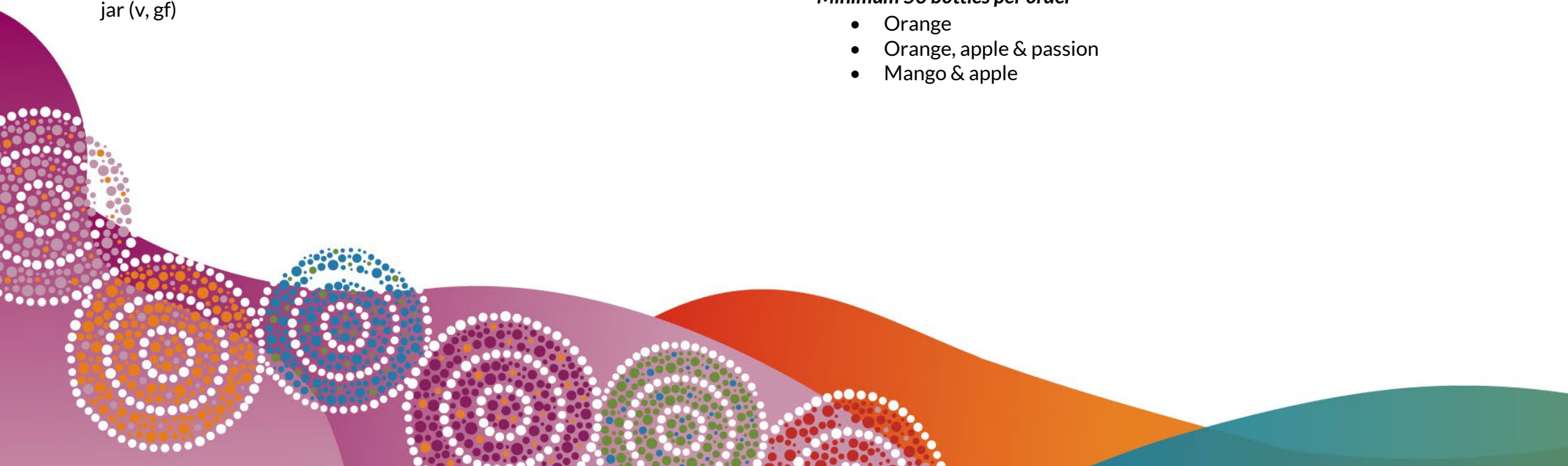
- Carrot & ginger
- Watermelon & lime
- Kale, apple, celery & cucumber

## BOTTLED JUICE

**\$4.50 per 250ml bottle**

**Minimum 50 bottles per order**

- Orange
- Orange, apple & passion
- Mango & apple



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## SWEET TEMPTATIONS

*Minimum order 30 pieces per selection*

**Tropical fruit salad cups @ \$4.00 each**

Fruit salad, Greek yogurt, passion fruit coulis (v, gf, nf)

**Assorted fruit muffins @ \$6.00 each**

Blueberry, mango & coconut, raspberry (v)

**Traditional lamingtons @ \$5.50 each**

Traditional Jam filled vanilla pound cake, chocolate dipped and coated in shredded coconut

**Mixed friands @ \$4.50 each**

Blueberry, raspberry and almond

**Chocolate & walnut brownie @ \$5.50 each**

Premium quality chocolate brownie bar filled with dark chocolate and chopped walnuts

## SAVOURY TEMPTATIONS

*Minimum order 30 pieces per selection*

**Assorted Sushi @ \$7.00 piece**

Nigiri and maki with wasabi and pickle ginger (nf)

**Pumpkin arancini @ \$5.80 piece**

Roast pumpkin, goats cheese and sage arancini, garlic aioli (v, nf)

**Lamb & rosemary pie @ \$5.00 piece**

Lamb and rosemary filling in pastry, tomato relish

**Beef & vegetable empanada @ \$5.00 piece**

Slow cooked beef & mixed vegetable pastie with chilli & tomato chutney

**Spinach & fetta roll @ \$5.00 piece**

Fresh English spinach and crumbled Greek feta in flaky pastry with spicy yoghurt dip (v, nf)



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## LUNCH BOX

**\$42.00 per box**

*Minimum 30 of each type per day*

Lunch boxes include one selection from each of the following:

### Sandwich Selection

- Smoked salmon, capers, onion, sundried tomato, avocado & spinach wrap
- Tandoori chicken, onion, cucumber, coriander & rocket, stone baked Turkish loaf
- Cajan spiced roast pumpkin, Persian fetta & icebergs lettuce on a gourmet slice bread (v)

### Salad Selection

- Roasted chat potatoes, capers, onion, chives and sour cream (v, gf, nf)
- Roast chicken, quinoa, fetta, sundried tomato & rocket salad (gf, df, nf)
- Roma tomato, cucumber, bulgur wheat, parsley, mint & green onion salad (v, df, nf)

### Dessert Selection

- Baked mix berry and frangipane slice
- Pink velvet cake
- Chocolate chestnut and apricot slice

### Beverage Selection (served separately)

Orange juice  
Soft drinks  
Bottle of water

### Served with

Australian cheese & crackers  
Season whole fresh fruit



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## TO SHARE

*Serves 10 guests per platter.*

### **Australian cheese platter @ \$170.00 per platter**

Cheddar, blue, brie, ash goat, dried fruits, nuts and house-baked sourdough bread

### **Antipasto platter @ \$180.00 per platter**

Poachers Pantry smoked prosciutto, smoked salmon, regional olives, relishes and toasted sour dough bread

### **Bread & dips @ \$95.00 per platter**

Four types of dips and house baked bread \$

### **Mini assorted French pastries @ \$170.00 per platter**

Four types of mini sweet platter

### **Fresh fruit platter @ \$92.00 per platter**

Australian seasonal cut fruits served with passion fruit puree

## OTHER

*Minimum 30 of each type per day*

Potato Chip Packets @ \$3.50

Individual Cheese box @ 17.50

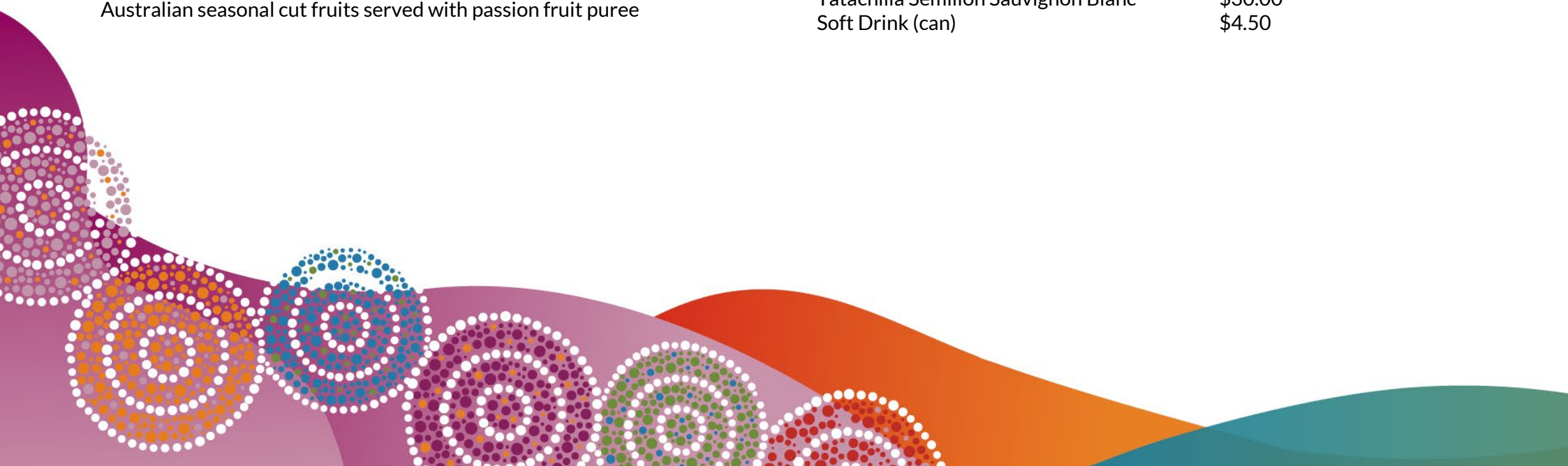
Assorted Icecreams @ \$5.50 each

Icecream Freezer\* \$150.00 hire per day

## BEVERAGES ON CONSUMPTION

*Minimum 30 guests @ minimum spend of \$12.00 per person*

	<b>per bottle</b>
Bottled water (600ml)	\$4.50
Voss Sparkling water	\$6.50
Voss Still water	\$6.50
Bentspoke Ginger Beer Fixie	\$10.00
Bent Spoke Barley Griffin Beer	\$10.50
Tatachilla Shiraz Cabernet	\$30.00
Tatachilla Semillon Sauvignon Blanc	\$30.00
Soft Drink (can)	\$4.50



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## TERMS AND CONDITIONS

Please note: Item selections and quantities must be ordered a minimum of 10 working days before the event date. All items will be delivered to your stand and are self-serviced. Due to this, please ensure appropriate bench space is available on your stand for these items.

NCCC does not supply furniture or equipment to stands unless otherwise specified in the package.

All prices are quoted in Australian dollars and includes a 10% GST. An authorised signatory **MUST** be present at the stand at all delivery times agreed upon.

Please see your Event Manager for options and costings if you would like items served to guests at your stand.

*\*power for ice cream and coffee machines must be arranged in advance through your Exhibition build company.*

All alcoholic beverages served to guests at the NCCC must be served by RSA certified staff.

RSA certified staff can be hired from the NCCC at a cost to the exhibitor.

**\*\*Please contact the Events Team for alternative food and beverage suggestions if required**

Please Note:

- All exhibitors requests must be ordered 10 days prior to the start of an event to allow time for installation and delivery
- Pre-payment must accompany this form for goods/services to be provided
- Exhibitor/Conference requests ordered less than 10 days prior to the start of an event will incur a 20% late surcharge charge fee
- All orders will be processed once payment and forms have been received. A tax invoice will be issued once the goods and service have been delivered
- No refunds will be given if the service is cancelled within 3 days prior to the event or the service is not used
- All prices quoted are inclusive of GST (Goods and Services Tax)
- Prices maybe subject to change at the discretion of the Management





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## CONTACT DETAILS

Exhibition/Conference name: \_\_\_\_\_

Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

Stand name: \_\_\_\_\_

Stand number: \_\_\_\_\_

Contact Name on Day: \_\_\_\_\_

Company name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

## PAYMENT DETAILS

Credit Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Credit Card Type:

MasterCard

Visa

American Express

Diners card

Card Holder name: \_\_\_\_\_

Signature: \_\_\_\_\_

I hereby authorise the National Convention Centre Canberra to process authorised charges to the above credit card.

**Please return to: National Convention Centre Canberra**

31 Constitution Avenue, Canberra ACT 2601

Email: [nccc.exhibitor@ihg.com](mailto:nccc.exhibitor@ihg.com)

Diners and JCB payments incur a merchant fee of 3% which will be added to the total amount payable. Payments made in cash, by company cheque, or by direct deposit do not incur a service fee.

