



CONFERENCE & **EVENTS**

AT NOVOTEL DARWIN AIRPORT RESORTS

ABOUT NOVOTEL DARWIN AIRPORT HOTEL

Just 300 metres from Darwin International Airport, Novotel Darwin Airport Hotel sits alongside Mercure and Ibis Darwin Airport Resort. With versatile meeting and social spaces, the hotel is perfect for both business and leisure travellers.



OUR SPACES

COBURG ROOM

32 m2 area
Max capacity 12 pax



MARRARA ROOM

65 m2 area
Max capacity 30 pax



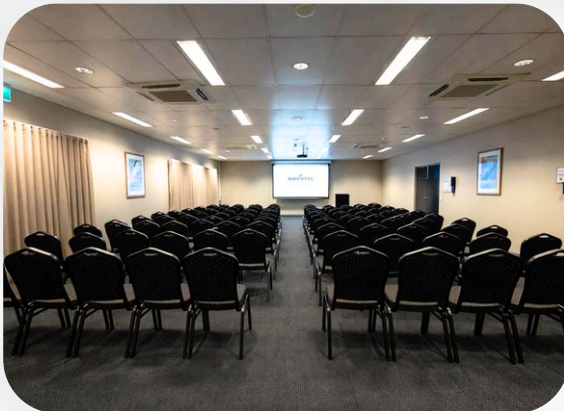
CARPENTARIA ROOM

65 m2 area
Max capacity 30 pax



BONAPARTE ROOM

124 m2 area
Max capacity 80 pax



TERRITORY ROOM

142 m2 area
Max capacity 80 pax



AURAFURA ROOM

189 m2 area
Max capacity 120 pax



CAPACITY CHART

Room Name	Area	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U shape	Room Hire Price
									
Coburg	32m2	-	12	-	-	-	-	-	\$200
Carpentaria	65m2	30	18	18	12		25	16	\$350
Marrara	65m2	30	18	18	12		25	16	\$350
Bonaparte	124m2	80	40	66	24		80	35	\$500
Territory	124m2	80	40	66	24		80	35	\$500
Aurafura	189m2	120	55	84	30		150	51	\$800

**Additional \$200 room hire charge will be applicable on Friday, Saturday & Sunday during October to December period.*

**Additional 15% surcharge will be applicable during public holiday bookings.*

CONFERENCE PACKAGES

Equipment Inclusion:

- Pads and pens
- Whiteboard + markers
- Data Projector
- Screen
- Pointer / clicker*
- HDMI Cable
- WIFI
- Tables and chairs
- Cordless microphone*
- Lectern & microphone*
- Iced Water
- Mints

Add Ons:

- Chair covers \$15 per chair
- Chair sashes \$8 per chair
- Cake cut \$3pp
- Dancefloor \$350

- Fairy backdrop from \$800
- Room flip mid event from \$300
- Stage \$300

**Subject to availability*

DELEGATE PACKAGES

20 pax minimum

Half Day Delegate Package \$76pp

- **Coffee and tea on arrival**
- **Morning tea or Afternoon tea break** Includes two items
- **Lunch meal** (Options of Working buffet, working lunch or deli table working lunch options)

Full Day Delegate Package \$86pp

- **Coffee and tea on arrival**
- **Morning tea break** Includes two items
- **Lunch meal** (Options of Working buffet, working lunch or deli table working lunch options)
- **Afternoon tea break** Includes two items



DELEGATE PACKAGES

Morning / Afternoon Break

A light selection of 1 sweet and 1 savory item

Savoury Options

- **Beef Sausage Rolls** | tomato sauce
- **Assorted Mini Pies**
- **Assorted Mini Quiche**
- **Housemade Pumpkin & Zucchini Frittata** (v)
- **Gourmet Croissant** | Ham & Cheese
- **Gourmet Almond Croissant**
- **Gourmet Croissant** | Cheese & Tomato (v)
- **Vegetarian Empanadas** (v)
- **Vegetable Bhaji** (v)
- **Spinach & Ricotta Pastry** (v)
- **Chicken Satay**
- **Peking Duck Spring Roll** | hoisin dressing
- **Shrimp & Crab Spring Roll (I)** | lime mayo
- **Vegetable Spring Rolls** | peanut sauce (v)
- **Mini Egg & Chives Brioche Rolls** (v)
- **Caprese Tartlets** (v)

Sweet Options

- **Banana Bread** (v)
- **Scone** | vanilla-flavoured Chantilly cream and strawberry jam (v)
- **Assorted Mini Donuts**
- **Assorted Mini Muffins**
- **Chia Seed Pudding Jar** | red berries (v)
- **Assorted Mini Danishes**
- **Carrot Cakes**
- **Greek Yoghurt Jar** | berry compote
- **Fruit Platter**
- **Chocolate Slice**

Add on item \$5 per person

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian

DELEGATE PACKAGES

Working Buffet Options

Min. 20 pax

Your choice of two mains, two salads and two sides / vegetables

Mains

- **Slow Braised Beef Cheek** | red wine jus
- **Mediterranean Fish Stew (M)** | tomato, capers, olives, tomato base
- **Chicken Thigh Cacciatore** | olives, tomato, herbs
- **Beef Casserole** | mushroom cream, parsley
- **Black Fungus and Tofu Hokkien Stir-Fry (v)**
- **Navarin of Lamb** | root vegetables, tomato gravy
- **Steamed White Fish Fillet (A)** | lemon and caper beurre noisette
- **Thai Green Chicken Curry** | eggplant, coconut, kaffir lime
- **Eggplant and Tofu Thai Green Curry (v)**
- **Lentil and Vegetable Lasagna (v)**
- **Cauliflower Dhal** | coconut and ginger rice (v)
- **Pork Butt Confit** | seeded mustard sauce
- **Lemongrass-Infused Pork Belly**
- **Beef Rendang** | toasted coconut, coriander
- **Creamy Broccoli Pasta** | crispy bacon and lemon

Salads

- **Traditional Greek Salad** | feta, olives, oregano dressing
- **Caesar Salad** | crispy bacon, egg, parmesan, croutons
- **Potato Salad** | red onion, pickles, Dijon, eggs
- **Niçoise Salad** | tuna (I), green beans, potato, eggs, anchovy dressing
- **Sweet Potato Salad** | spinach, feta, almond flakes, honey dressing

Sides & Vegetables

- **Potato Dauphinois** | cream, garlic, thyme
- **Steamed Jasmine Rice**
- **Mediterranean Roasted Vegetables**
- **Vegetable Fried Rice** | soy, spring onion
- **Oven-Roasted Root Vegetables** | olive oil, herbs
- **Seasonal Steamed Greens** | butter, sea salt
- **Stir-Fried Asian Greens** | black fungus and fried tofu

**Additional main + side \$10*

**Additional dessert platter \$12*

(A) Australian

(I) Imported

(M) Mixed origin

(V) Vegetarian

DELEGATE PACKAGES

Deli Table Working Lunch Options

PLEASE SELECT ONE OPTIONS FROM THE FOLLOWING:

- **Chefs' Sandwiches** | on white, seed or wholemeal — Vegetarian, Chicken and Beef
 - **Chef's Selection of Wraps** | Vegetarian, Chicken and Beef
 - **Chef's Selection of Bao Buns** | Pork, Beef, Jackfruit
-
- **Cold Cuts from the Deli** | roast beef, pastrami, Virginia ham, Hungarian salami, chargrilled zucchini, roasted eggplant, peppers, pitta bread, Australian cheese with dips, crackers and bread
 - **Sliced Seasonal Fruits**



DELEGATE PACKAGES

Lunch Menu Options | Max 20 pax

- **Beer-Battered Fish and Chips (A)** | Tartare sauce, salad and chips
- **Double Smashed Burger** | Chips
- **Mushroom Burger** | Portobello, shimeji, cheese, garden salad and chips
- **Caesar Salad**
- **Poke Bowl** | Tuna (I) tartare
- **Sirloin Steak** | Chips, salad and mojo verde
- **Chicken Parmigiana** | Salad and chips

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian



Delegate A la Carte

All-Day Tea and Coffee \$10 pp

Freshly brewed tea and coffee available throughout the day.

A jug of refreshing juice (1 litre) \$10

A dispenser of refreshing juice (8 litre) \$40





YOUR EVENT,
YOUR WAY

Breakfast Buffet

Min 20 pax

Continental Breakfast Buffet \$35pp

- Sliced seasonal fruit
- Granola
- Freshly baked pastries
- Yogurt
- Coffee and tea
- Granola

Full Buffet Breakfast \$45pp

- Selections of hot buffet items
- Sliced seasonal fruit
- Freshly baked pastries
- Yogurt
- Coffee and tea



Alternate Drop

2 Course \$82 per person

Choice of:

- two entrees + two mains, OR
- two mains + two desserts

3 Course \$92 per person

Choose of:

- two entrees
- two mains
- two desserts



Entrees

- **Beef Short Ribs** | char siu dressing, herbs and slaw, spicy crunchy chickpeas
- **Chicken Karaage** | umami dressing, jalapeño salsa, herb salad
- **Burrata** | heirloom tomato, basil oil, aged balsamic, toasted focaccia (v)
- **Tuna (I) Tataki** | wakame salad, sesame, ponzu dressing
- **Pumpkin Wedges** | roasted, walnut, marinated feta, balsamic and herb salad
- **Crocodile Spring Rolls** | bush tomato chutney, lettuce
- **Miso Glazed Eggplant** | sesame seeds, coriander and pickled chili

Mains

- **Slow Braised Beef Cheek** | red wine jus, potato dauphinois, glazed carrots
- **Barramundi (A)** | beurre blanc, seasonal greens
- **Roasted Chicken Kiev** | truffle butter, chicken jus, green beans
- **Sticky Soy Braised Beef Short Ribs** | jasmine rice, Asian greens, sesame
- **Confit Leg of Lamb** | rosemary gravy, caramelised garlic, sweet potato mash
- **Eggplant and Tofu Thai Green Curry** (v)
- **Confit Duck Leg** | lentil, spinach and chorizo cassoulet, Paris mash

Desserts

- **Sticky Date Pudding** | butterscotch sauce
- **Chocolate Fondant** | berry compote, chocolate sauce
- **Vanilla and Coconut Panna Cotta** | seasonal berry compote
- **Dome Pistachio Chocolate** | whipped cream
- **Pecan Pie** | vanilla and mascarpone cream

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian



Feast-Style Menu \$88 pp

Bread and dips

A choice of freshly baked breads served with flavourful dips.

3 Selections of mains

Choose 3 main dishes from banquet menu.

2 Selections of sides

Choose 2 sides to complement the mains.

2 Selections of desserts

Choose 2 sweet treats to finish the meal.

**Extra mains \$12*

**Extra sides \$6*

**Extra desserts \$5*

Entrees

- **Beef Short Ribs** | char siu dressing, herbs and slaw, spicy crunchy chickpeas
- **Chicken Karaage** | umami dressing, jalapeño salsa, herb salad
- **Burrata** | heirloom tomato, basil oil, aged balsamic, toasted focaccia (v)
- **Tuna (I) Tataki** | wakame salad, sesame, ponzu dressing
- **Pumpkin Wedges** | roasted, walnut, marinated feta, balsamic and herb salad
- **Crocodile Spring Rolls** | bush tomato chutney, lettuce
- **Miso Glazed Eggplant** | sesame seeds, coriander and pickled chili

Mains

- **Slow Braised Beef Cheek** | red wine jus, potato dauphinois, glazed carrots
- **Barramundi (A)** | beurre blanc, seasonal greens
- **Roasted Chicken Kiev** | truffle butter, chicken jus, green beans
- **Sticky Soy Braised Beef Short Ribs** | jasmine rice, Asian greens, sesame
- **Confit Leg of Lamb** | rosemary gravy, caramelised garlic, sweet potato mash
- **Eggplant and Tofu Thai Green Curry** (v)
- **Confit Duck Leg** | lentil, spinach and chorizo cassoulet, Paris mash

Desserts

- **Sticky Date Pudding** | butterscotch sauce
- **Chocolate Fondant** | berry compote, chocolate sauce
- **Vanilla and Coconut Panna Cotta** | seasonal berry compote
- **Dome Pistachio Chocolate** | whipped cream
- **Pecan Pie** | vanilla and mascarpone cream

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian

Buffet Lunch / Dinner

Min 20 pax | Portioned per guest

Standard Buffet \$80pp

A balanced selection featuring:

- 2 salads,
- 2 proteins (seafood available as an additional option)
- 2 carbs
- 1 vegetable
- 2 desserts. Portioned per guest.

Premium Buffet \$90pp

A selections of:

- 3 salads
- 3 proteins (seafood options available upon selection)
- 3 carbs
- 2 vegetables
- 3 desserts



Protein Selections

- Slow Braised Beef Cheek | red wine jus, roasted root vegetables
- Sticky Soy Braised Beef Short Ribs | Asian greens, sesame
- Barramundi (A) | lemon-caper beurre blanc, buttered chat potato
- Mediterranean Fish Stew (M) | tomato, capers, olives, tomato base
- Pork Butt Confit | seeded mustard sauce
- Lemongrass-Infused Pork Belly
- Chicken Thigh Cacciadore | olives, tomato, herbs
- Beef Stroganoff | mushroom cream, parsley
- Thai Green Chicken Curry | coconut, kaffir lime
- Navarin of Lamb | root vegetables, tomato gravy
- Eggplant and Tofu Thai Green Curry | (v)
- Crispy Whole Fried Catch of the Day (A) | steamed rice, ponzu and herb salad

Salad Selections

- Traditional Greek Salad | feta, olives, oregano dressing
- Caesar Salad | crispy bacon, egg, parmesan, croutons
- Roasted Vegetable Salad | pesto, feta
- Niçoise Salad | tuna (I), green beans, potato, eggs, anchovy dressing
- Sweet Potato Salad | spinach, feta, almond flakes, honey dressing

Sides & Vegetables Selections

- Potato Dauphinois | cream, garlic, thyme
- Steamed Jasmine Rice
- Mediterranean Roasted Vegetable
- Vegetable Fried Rice | soy, spring onion
- Oven-Roasted Root Vegetables | olive oil, herbs
- Seasonal Steamed Greens | butter, sea salt
- Stir-Fried Asian Greens | black fungus and fried tofu

Desserts Selections

- Sticky Date Pudding | butterscotch sauce
- Chocolate Fondant | berry compote, chocolate sauce
- Vanilla and Coconut Panna Cotta | seasonal berry compote
- Dome Pistachio Chocolate | whipped cream

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian

Canapé

30-minute Canapé \$26pp

4 items per person, chosen from our hot, cold, or dessert canapé selections.

1-Hour Canapé \$36pp

6 items per person: 3 hot and 3 cold canapé selections.

2-Hour Canapé \$44

10 items per person: 3 hot, 3 cold, plus 1 substantial canapé.

3-Hour Canapé \$58pp

A selections of 4 hot, 3 cold, and 2 substantial canapé selections.

**Additional substantial canapé available for \$9 per item.*



Cold Canapé

- Oysters Natural (A)
- Rare Fillet Steak & Creamed Horseradish Crostinis
- Caprese Tartlet | tomato, basil and bocconcini (v)
- Tuna Tataki (I) | wakame, nori furikake, rice
- Slow Roasted Beetroot and Feta Tart (v)
- Roasted Pumpkin Bruschetta | candied walnuts, balsamic (v)
- Fish Crudo Tacos (A) | lime, coriander
- Prawn (A) Remoulade Finger Sandwich
- Prawn (I) Skewer | marinated, gochujang umami mayo
- Mini Assorted Brioche | avocado, whipped tofu and mint (V)

Hot Canapé

- Pumpkin Arancini | truffle mayonnaise, parmesan (v)
- Pork Belly Bite | soy caramel glaze
- Prawn Har Gow (I) | Sriracha
- Chicken Satay Skewer | peanut sauce
- Vegetable Spring Rolls (V)
- Peking Duck Spring Rolls | hoisin sauce, coriander
- Spinach and Feta Triangle | tzatziki (v)
- Crumbed Brie | cranberry dipping sauce (v)
- Grilled Chicken Skewers | satay dipping sauce
- Mini Beef & Guinness Pies | tomato sauce
- Lamb Kofta | charred, with tzatziki dipping sauce, lemon and mint
- Vegetable Steamed Dumpling (v)
- Crispy Pork and Chive Gyoza | ginger soy sauce

Substantial Canapé

- Korean Chicken Gua Bao | kimchi slaw
- BBQ Pulled Pork Slider | sauerkraut
- Angus Beef Slider | American mustard, cheese, caramelised onion, pickled gherkins, lettuce
- Jackfruit Slider | balsamic rocket
- Peking Duck Gua Bao | hoisin mayo, Asian slaw
- Barbecue Pulled Pork Sliders | coleslaw
- Beef Short Ribs | char siu dressing, herbs and slaw, spiced crunchy chickpeas
- Slider with Confit Duck | caramelised onion and Camembert
- Lamb Cutlets | crumbed, chimichurri, labneh, kachumber
- Tempura Soft Shell Crab (I) | wasabi mayo, edamame, spring onion
- Popcorn Chicken Karaage | umami mayo, jalapeño salsa
- Cauliflower Popcorn | Korean hot sauce (v)
- Beef Short Ribs | char siu dressing, herbs and slaw, spiced crunchy chickpeas
- Mongolian Beef | mixed greens

Dessert Canapé

- Assorted Profiteroles
- Mini Churros
- Mini Cheesecakes
- Chocolate Cake
- Assorted Cupcakes
- Mini Donuts

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian

The Social Platter

*Serves as snack for 10 people

Fresh Fruit Platters \$60 (v)

A colourful selection of seasonal, freshly cut fruits.

Dips and Crudites \$70 (v)

Fresh, crisp vegetables served with a variety of tasty dips.

Single Item Platter \$75

Selection of chicken satay / mini pies / sausage roll / prawn tempura.

Vegetarian Mezze Platter \$95

A vibrant mix of Mediterranean-style vegetarian favourites.

Kids Platter \$110

A kid-friendly selection, serving up to 15 children.

Charcuterie Platter \$120

An assortment of premium cured meats with complementary accompaniments.

Artisan Cheese Board \$120

A curated selection of artisan cheeses, antipasto, crackers, and accompaniments.

Aussie Party Platter \$120

Selections of party pies, sausage rolls and chicken satay

Chef's Selection of Sandwiches and Wraps \$120

Freshly made sandwiches and wraps, crafted for every taste.

Dessert Platter \$120

A tempting assortment of sweet treats to satisfy every craving.

Hot Seafood Platter \$130

Deliciously cooked seafood (M) , served hot and ready to enjoy

Cold Seafood Platter \$140

Fresh, chilled seafood (M) perfect for sharing and entertaining.

Asian Nibbles Platters \$150

A flavourful variety of bite-sized Asian-inspired treats.

(A) Australian
(I) Imported

(M) Mixed origin
(V) Vegetarian

Beverage Packages

*Min 20 pax

Standard

\$60pp for 2 hours

\$70pp for 3 hours

\$80pp for 4 hours

Inclusions:

- House wines (sparkling, red and white)
- House beers
- Soft drinks & juices

Premium

\$70pp for 2 hours

\$80pp for 3 hours

\$90pp for 4 hours

Inclusions:

- All standard package, plus:
- Prosecco
- Selections of house red
- Selections of house white
- Two extra choices of beers

Non-alcoholic

\$25pp for 2 hours

\$35pp for 3 hours

\$40pp for 4 hours

Inclusions:

- Coca cola
- Coke zero
- Sprite
- Fanta
- Sparkling water
- Two selections of juice



**Beverage packages are available only when accompanied by a food selection, in compliance with Responsible Service of Alcohol (RSA) legislation.*

Beverage Packages

Add On's and Upgrades

Spirits | \$15 pp/ph

Includes a selection of house spirits. Premium or specific brands are available upon request and may incur an additional charge.

Inside Pop Up Bar | Min. \$650

A minimum spend of \$650 applies. This amount is fully redeemable on beverages selected for your event.

Welcome Drink | \$10pp

Available for service 30 minutes prior to your event commencement. Includes house wine, house beer and soft drinks.

Bar Tab | Pay as You Go

Set a nominated limit to effectively manage your event budget. Service will continue until the agreed limit is reached.

Table / Tray Service | \$65 per tray per hour

Professional beverage service delivered directly to your guests.



**Beverage packages are available only when accompanied by a food selection, in compliance with Responsible Service of Alcohol (RSA) legislation.*

REQUEST A **PROPOSAL**

ha209-sm@accor.com
+61 (8) 8920 3411

NOVOTEL
DARWIN AIRPORT

2 Henry Wrigley Drive, Eaton NT, 0820, Australia

Buffet Lunch / Dinner

Min 20 pax | Portioned per guest

@\$60.00 PP

The dinner buffet has been designed to offer a consistent and well-balanced selection each day, including two protein dishes, one pasta dish, two sides, one vegetable, two salads, and bread. Portioning and quantities have been carefully considered to meet the nutritional needs of recovering athletes, ensuring adequate protein, carbohydrates, and fresh components to support performance and recovery. The menu rotation provides variety while maintaining a balanced and satisfying offering throughout the duration of the program

