



Welcome to the
Alice Springs Convention Centre.
We are pleased to present our
Full menu ...



alice springs
CONVENTION
CENTRE



v = vegetarian
gf = gluten free
valid until 30th June 2012





Conference Catering Package

- \$59 per person

ON ARRIVAL

Freshly brewed coffee and a selection of teas

MORNING TEA

- choose one selection from below:

Buttermilk scones with whipped cream and jams

Banana cake

Carrot cake

Chocolate mud cake

Hummingbird cake

Served with freshly brewed coffee and a selection of teas

SANDWICHES

Chef's selection of gourmet sandwiches and wraps including vegetarian options

SALADS

- choose two salads from below:

Gourmet fresh garden greens

Greek salad with fetta, olives and mesclun lettuce

Potato and spring onion salad with seeded mustard dressing

Penne pasta salad with sundried tomato and pesto mayonnaise

Thai noodle salad

Roast pumpkin and pine nut salad

Tomato, cucumber and dill salad

Asian style squid & baby octopus salad

Mexican bean and corn salad

Tuscan style marinated mushroom salad

Chicken and rice noodle salad

HOT DISHES

- choose one meat and one vegetarian dish from below:

Thai beef red curry with jasmine rice (gf)

Beef lasagne

Beef stir fry with cashew nut

Butter chicken with fragrant rice

Chicken carbonara with penne pasta

Lamb rogan josh with basmati rice (gf)

Mediterranean lamb with olives, sundried tomato, capsicum and thyme gravy

Baked barramundi mornay

(hot dishes cont over page....)

menu



HOT DISHES Cont..

- Vegetable lasagne (v)
- Tofu vegetable stir fry (v)
- Baked penne pasta with grilled vegetables and five cheeses (v)
- Vegetable korma curry with basmati rice (v)
- Thai style vegetable green curry with jasmine rice (v)

DESSERTS

- choose one dessert from below:

- Fruit cuts with fresh cream
- Apple crumble and custard with berry compote
- Pavlova with fruit compote (gf)
- Vanilla cheesecake with berry compote
- Citrus tart with fresh cream
- Black Forest cake with fresh cream
- Tiramisu with coffee anglaise (gf)

Served with orange juice, freshly brewed coffee and a selection of teas

AFTERNOON TEA

- choose one selection from below:

- Buttermilk scones with whipped cream and jams
- Banana cake
- Carrot cake
- Chocolate mud cake
- Hummingbird cake
- Selection of savoury mini meat and vegetarian pies
- Selection of mini quiches

Served with freshly brewed coffee and a selection of teas

*Conference catering package is for a minimum of 40 delegates.
Should numbers fall below this then a service fee of \$150 per day will apply.
Sit down lunches incur a surcharge of \$3.00 per person.*

menu



Breakfast selections

CONTINENTAL BREAKFAST

\$26.00 per person

Selection of individual cereals
Selection of sliced seasonal and preserved fruits
Danish pastries, croissants with butter and selection of jam
Muffins
Natural and fruit yoghurt with berry compote

Chilled orange, apple and pineapple juices
Freshly brewed coffee and a selection of teas

HOT PLATED BREAKFAST

\$32.50 per person

Bacon, chipolatas, baked herb and cheese roma tomato, hash browns, mushrooms, chive scrambled eggs on toast
or
Outback breakfast with wattle seed pancakes with bush honey and maple syrup, cinnamon glazed banana, chicken sausages and bacon
or
Eggs Benedict with ham, potato hash brown, cheese and herb tomato

Chilled orange, apple and pineapple juices
Freshly brewed coffee and a selection of teas

HOT BUFFET BREAKFAST

\$35.00 per person

Cold Selection
White and wholemeal toast, baked croissants, flaky Danish pastries and muffins with a selection of jams
Selection of sliced seasonal and preserved fruits

Hot Selection
Bacon, chipolatas, baked herb and cheese roma tomato, hash browns, mushrooms, scrambled eggs and poached egg

Chilled orange, apple and pineapple juices
Freshly brewed coffee and a selection of teas

*All breakfasts are for a minimum of 30 people.
A surcharge may apply for numbers below this.*

menu



Break options

\$6.00 per person

Please choose one item from the sweet or savoury choices:

Sweet Selection

Selection of homemade muffins

Chocolate mud cake

Carrot cake

Banana cake

Selection of mini Danish pastries

Hummingbird cake

Sweet scones, served with whipped cream and jam

Savoury Selection

Mini meat pies including lamb, beef, chicken and vegetarian pies

Selection of mini quiches

Mini sausage rolls

Vegetable and fetta frittata

Bacon, leek, onion and cheese muffin

Selection of cocktail spring rolls and somosas

Two selections - \$11.00 per person

Please choose two items from the sweet and/or savoury choices:

*Freshly brewed coffee and selection of teas to accompany above choice/s -
\$4.00 per person*

ADDITIONAL BREAK OPTIONS

Continuous freshly brewed coffee and assorted tea \$10.00 per person

Orange juice \$5.00 per person

A selection of individual ice creams \$4.50 each

Fruit platter \$25.00 per platter (serves 4-5)

Whole fruit \$1.50 per piece

menu



Lunch Options

OPTION ONE

\$20.00 per person

Chef's selection of gourmet breads and wraps with assorted fillings including vegetarian options
Chef's selection of assorted dessert
Freshly brewed coffee, selection of teas and orange juice

OPTION TWO

\$25.00 per person

Chef's selection of gourmet breads and wraps with assorted fillings including vegetarian options
Chef's selection of one salad
Chef's selection of assorted dessert
Freshly brewed coffee, selection of teas and orange juice

OPTION THREE

\$30.00 per person

Chef's selection of gourmet breads and wraps with assorted fillings including vegetarian options
Chef's selection of one hot dish
Chef's selection of two salads
Chef's selection of assorted dessert
Freshly brewed coffee, selection of teas and orange juice

ADDITIONAL OPTIONS

Extra salad - \$5.00 per person
Extra hot dish - \$5.00 per person
Extra dessert - \$5.00 per person
Fruit platter - \$25.00 per platter (serves 4-5)

*Plated, sit-down Luncheon menus attract a \$3.00 per person surcharge
Option three requires a minimum of 20 people*

menu

Canapé Menu

1hr service	\$20.00 per person
1.5hr service	\$25.00 per person
2hr service	\$28.00 per person

Standard package includes four selections of hot or cold canapés. Additional choices are costed at \$3.00 per person.

COLD

Pita bread with chef's homemade dips
Smoked salmon on garlic chilli crostini
Vegetable sushi with soy wasabi dressing
Bruschetta on garlic herb pizzetta croute
Tuna tataki with sweet soy dressing
Thai beef pawpaw salads in spoons
Oyster selection -
 Nam-Jim dressing
 Wakami and sweet ginger soy
 Bloody Mary dressing
 Vodka, lime and aioli dressings

HOT

Thai crab fish cake with sweet chilli sauce
Camel skewers with satay sauce
Salt and pepper calamari with vodka, lime and aioli dressing
Barramundi goujons with fresh tartare sauce
Hot Asian platter with dipping sauce
(Platter includes spring roll, samosas, wontons, calamari and crumbed prawns)
Antipasto tartlet with balsamic glaze with truffle oil
Garlic prawns with sambal sauce
Rare wagyu beef crostini
Tempura prawn with wasabi, lime and soy mayonnaise
Curried samosa with tamarind chutney
Risotto blue cheese cakes with avocado chilli salsa vegetable
Pakorras with mango chutney
Oyster selection -
 Kilpatrick
 Baked with curried coriander & cheese
 Steamed with Thai lemon grass, kaffir lime and palm sugar dressing
 Soy honey

Maximum of 2 ½ hour beverage package with any canapé menu

menu



alice springs
CONVENTION
CENTRE

Buffet menu – Standard

\$50.00 per person

Freshly baked gourmet bread rolls and butter

SOUP *(all soups are gluten free)*

- Choose one from the selection below:

- Cream of sweet potato and blue cheese (v)
- Cream of tomato with basil and pesto garlic crostini (v)
- Potato and leek with smoked salmon
- Thai style pumpkin with coconut cream (v)
- Cream of vegetable (v)
- Chicken and sweet corn

SALADS *(all salads are gluten free)*

- Choose three from the selection below:

- Gourmet garden greens
- Greek salad
- Roast vegetable pasta with sundried tomato and pesto mayonnaise
- Asian style squid and baby octopus salad
- Roast pumpkin and pine nut salad
- Watermelon and fetta salad
- Tuscan style marinated mushroom

HOT SELECTION

- Choose four from the selection below:

- Roast beef with gravy
- Roast pork with apple sauce
- Vegetable green curry with steamed jasmine rice
- Beef stir fry with black bean sauce and hokkein noodle
- Baked vegetable lasagne
- Vegetable tofu stir fry
- Thai beef red curry with jasmine rice
- Butter chicken with fragrant basmati rice
- Lamb rogan josh with steamed rice and condiments
- Baked barramundi with white wine mustard sauce

All mains accompanied by chef's choice of potato and vegetables

DESSERT

Chef's selection of fruit salad, apple crumble and an assortment of cheesecake, cakes and slices

Freshly brewed coffee and tea available on request

Plated soups attract a \$2.50 per person surcharge

Minimum number is 40 people.

A surcharge may apply if numbers fall below this.

menu



alice springs
CONVENTION
CENTRE



Buffet Menu – Premium

\$65.00 per person

Freshly baked gourmet bread rolls and butter

SALADS *(all salads are gluten free)*

Thai chicken salad with kaffir lime dressing

Fresh garden salad

Greek salad with fetta, olives and balsamic dressing

COLD SEAFOOD

Fresh South Australian oysters

Cooked marinated prawns (imported)

Smoked salmon

New Zealand green lipped mussels marinated in sweet chilli and lemongrass dressing

Garlic calamari with salt and lemon pepper

HOT SELECTION

Roast pork with apple sauce

Grilled beef eye fillet with hunter sauce

Butter chicken with basmati fragrant rice

Baked barramundi in a white wine sauce with saffron rice

Stir fried Asian vegetables with black bean sauce

Baked vegetable lasagne

Bistro potato gratin

DESSERT

Sliced seasonal fruits

Assorted cakes and cheesecakes

Citrus tart with fresh cream

Australian cheese platter

Freshly brewed coffee and tea available on request

Minimum number is 40 people.

A surcharge may apply if numbers fall below this.

menu

Table D' Hote Banquet Menu

2 Courses - \$50.00 per person

3 Courses - \$60.00 per person

Please choose one item from each of the following courses

Alternate drop menu will incur a \$5.00 per person per course surcharge

Freshly baked gourmet bread rolls and butter

ENTREE

Soup — (all soups are gluten free)

Traditional minestrone with parmesan croute*

Thai style pumpkin with coconut cream*

Seafood bisque with crispy white bait and fennel pernod cream*

Sweet potato and blue cheese*

Potato and leek with smoke salmon dill soup*

Cream of fresh vegetables*

Chicken sweet corn soup*

Cream of tomato with basil and pesto crostini*

Mussel chowder with garlic croute*

Char grilled lamb tenderloin on Mediterranean vegetables & roquette salad with salsa verdi and aged balsamic reduction

Thai infused sichuan peppered crocodile with pickled pawpaw and Thai noodle salad*

Crisp red roast pork belly with Vietnamese crab meat noodle salad

Traditional caesar salad with garlic marinated grilled chicken tenderloin

Smoked salmon carpaccio, baby herb salad with lemon myrtle, vodka, lime, aioli and crispy capers

Asian style BBQ kangaroo salad with tangy plum sauce and crispy noodles

Sweet Potato, zucchini and goat cheese terrine on capsicum pulp with mizuni salad leaves

Prawn, crab meat, avocado and mango salsa tower

Duck confit with orange and enoki mushroom with an Asian salad and pomegranate dressing

Camel carpaccio with a crisp artichoke baby herb salad, balsamic reduction and truffle oil

Salmon and tuna tataki with sweet dressing

menu



MAIN COURSE

Seafood

Herb crusted baked NT barramundi served with truffled infused saffron mash potato and a white wine mustard sauce

Baked Atlantic salmon crusted with sundried tomato and olive pesto served on garlic mash potato

Pan fried kingfish with risotto cake and lobster sauce

Pan fried barramundi, gratin potato and a medley of fresh garden vegetables with saffron beurre blanc

Char grilled Tasmanian salmon with king prawn in a garlic sauce served with vegetable risotto and lime truffle oil

Poultry

Chicken breast stuffed with pine nuts, sundried tomato, ricotta cheese and spinach, served on a risotto cake with red wine jus

Char-grilled bacon- wrapped chicken breast with gratin potato and steamed market vegetables*

Baked chicken breast with truffled mash potato and mushroom jus

Lamb & Veal

Char-grilled lamb back-strap with bistro gratin potato, rosemary jus and steamed fresh garden vegetables

Baked lamb shank served with fresh garden vegetables and garlic potato mash

Rack of lamb with ratatouille, crushed potatoes and thyme jus

Herb crusted lamb cutlet on herb and garlic mashed potatoes with rosemary jus and seasonal greens

Veal sirloin with garlic mash potatoes, marinated asparagus and a mild peppercorn sauce

Veal cutlet char-grilled on sautéed potato & onions with red wine jus

Beef, Camel & Kangaroo

Beef tenderloin with potato rosti and mushroom jus

Char-grilled beef scotch fillet with port wine jus, crushed new potatoes and a herb-crusted field mushroom

Char-grilled beef tenderloin and garlic prawn skewer with a red wine jus and creamy potato puree

(Main Course options continued over page)

menu



Beef, Camel & Kangaroo (Continued...)

Wagyu beef rump on garlic truffle mashed potato with Madeira Jus
Beef rib eye five pepper crust, sweet potato mash with mushroom jus
Char grilled camel porterhouse with plum jus and steamed fresh garden vegetables
Loin of kangaroo on sweet potato with hunter sauce (bacon, wild mushrooms, pepper-corns, mustard, fresh garden herbs and jus)

DESSERTS

Sticky date pudding with butterscotch sauce
Tiramisu cake with coffee anglaise
White chocolate mousse on an American brownie served with berry compote
Bread and butter pudding with vanilla pod anglaise and summer berries
Chocolate pudding with fresh cream and hot chocolate fudge *
Pavlova with chocolate mousse and mixed berry compote
Citrus tart with fresh cream and raspberry coulee
Pear almond tart with wattle seed cream and vanilla custard
Lemon meringue tart with berry compote
French vanilla cheesecake, smooth & creamy cheese savarin with raspberry filled centre
Bacio - dome of lightly whipped hazelnut mousse sitting on chocolate sponge cake
Chocolate Mousse cake with fresh cream and chocolate ganache *

ADDITIONAL EXTRAS –

Cheese

A selection of fine Australian cheeses served with lavosh crackers, quince paste and dried fruit

*Individual cheese plate \$10.00 per person**

Cheese Platters \$9.00 per person (1 platter feeds 5 people)

*Freshly brewed coffee and tea available on request **

**These selections are not available for offsite catering*

menu



BBQ Menu One

\$45.00 per person

Freshly baked bread rolls and butter
Selection of sauces and condiments

SALADS

Greek salad with mesculin lettuce
Potato salad with sundried tomato, mustard and mayonnaise
Traditional coleslaw

MAINS

Chicken marinated in honey and soy
Rump steak with rosemary, garlic and seeded mustard
Marinated lamb sausages
Barramundi fillets in kaffir lime leaves, lemongrass and palm sugar

DESSERTS

Chefs selection of cakes
Seasonal fruits

Freshly brewed coffee and tea available on request

BBQ Menu Two

\$50.00 per person

Freshly baked bread rolls and butter
Selection of sauces and condiments

SALADS

Greek salad with mesculin lettuce
Traditional coleslaw
Marinated mushroom salad

FROM THE BBQ PLATE

Beef eye fillets marinated with fresh herb
Lamb cutlets with Mediterranean seasoning
Garlic king prawn skewers
Country style herb and garlic pork sausages
Baked potatoes

DESSERTS

Chef's selection of cakes
Seasonal fruits

Freshly brewed coffee and tea available on request

*Minimum numbers for BBQ is 20 people.
A surcharge may apply if numbers fall below this.*

menu



Territory BBQ

\$55.00 per person

Freshly baked Damper
Selection of sauces and condiments

SALADS

Roast vegetable salad with bush dukkah salsa Verdi
Fresh Greek garden salad
Coleslaw with lemon myrtle mayonnaise

FROM THE BBQ PLATE

Marinated Kangaroo strip Loin
Sweet lemon myrtle chilli barramundi
Pepper berry marinated beef tenderloin
Camel skewers with satay sauce
Baked potato with sour cream

DESSERTS

Apple crumble with wattle seed fresh cream and bush berry compote
Fresh fruit salad

Freshly brewed coffee and tea available on request

*Minimum numbers for BBQ is 20 people.
A surcharge may apply if numbers fall below this.*

menu



Platter Menu

Breads with Dips - \$35.00 per platter

Selection of garlic baguettes, pita bread with pesto, capsicum dip and olive parmesan dip, Turkish bread with balsamic reduction and extra virgin olive oil

(Serves 4 – 6)

Hot Platter - \$38.00 per platter

Selection of hot spring rolls, chicken chips, somasas, calamari and potato wedges

(Serves 4 – 6)

Group Platter - \$43.00 per platter

Imported garlic prawns, salt and pepper calamari, smoked salmon, marinated sizzled beef, marinated vegetables, pita bread and cheese and garlic baguette

(Serves 4 – 5)

Antipasto Platter - \$45.00 per platter

Smoked salmon, garlic calamari, marinated mussels, roast beef, salami, sundried tomato, olives, roasted rosemary garlic and capsicum dip, pita bread and cheese and garlic baguette

(Serves 4 – 5)

Gourmet Mini Pastries - \$50.00 per platter

Selection of gourmet mini pastries including mini pies and quiches

(Serves 8 – 10)

Australian Cheese Platter - \$55.00 per platter

Selected collection of cheeses including blue, brie, camembert and cheddar cheese served with crackers, dried fruit and nuts

(Serves 4 – 5)

Meat & Cheese Platter - \$55.00 per platter

Mixed platter of premium sliced meats and cheeses served with crackers

(Serves 6 – 8)

Tandoori Kebab Platter - \$65.00 per platter

Assortment of prawn kebab, chicken kebab, beef kebab, lamb kebab served with garlic naan, mint raita and chutney

(Serves 8 – 10)

Seafood Platter - \$125.00 per platter

A mouth-watering arrangement of imported garlic prawn skewers, salt and pepper calamari, oysters natural, marinated garlic mussels, smoked salmon, Thai fish cake, seafood dim sim served with cocktail sauce, nam jim and tartare sauce

(Serves 10)

menu

Non-Alcoholic Beverage Package

*First hour \$6.00 per person
After first hour \$5.50 per person
Selection of soft drinks
Selection of juice
Water station*

*Additional water stations
\$15.00 per station per day
\$9.00 per 15L water bottle refill*

Beverage: Beer and Wine Packages

Per Person	Standard	Premium
1 hour	\$20.50	\$31.50
1 1/2 hours	\$24.50	\$35.50
2 hours	\$27.00	\$38.00
2 1/2 hours	\$29.50	\$40.00
3 hours	\$31.50	\$42.50
3 1/2 hours	\$34.50	\$45.50
4 hours	\$37.50	\$48.50
4 1/2 hours	\$40.50	\$50.50
5 hours	\$42.50	\$52.50

STANDARD BEVERAGE PACKAGE

Wolf Blass Bilyara Chardonnay, Wolf Blass Bilyara Sauvignon Blanc, Wolf Blass Bilyara Shiraz and Wolf Blass Bilyara Brut

Please select one heavy beer:

Victoria Bitter or Carlton Draught
Carlton Mid-strength, Cascade Premium Light
Soft drinks, juices and mineral water

PREMIUM BEVERAGE PACKAGE

Penfolds Private Release Chardonnay, Penfolds Private Release Shiraz/Cabernet and Killawarra Brut Reserve

Please select two heavy beers:

Crown Lager, Victoria Bitter or Carlton Draught
Carlton Mid-strength, Cascade Premium Light
Soft drinks, juices and mineral water

On consumption and bar tabs are available upon request.

Full cash bar incurs a \$3.00 per person surcharge

menu

Beverage: Beer, Wine and Spirits

Per Person	Standard	Premium
1 hour	\$37.00	\$48.00
1 1/2 hours	\$44.00	\$54.00
2 hours	\$49.00	\$60.00
2 1/2 hours	\$53.00	\$64.00
3 hours	\$57.00	\$68.00
3 1/2 hours	\$61.00	\$72.00
4 hours	\$65.00	\$76.00
4 1/2 hours	\$69.00	\$80.00
5 hours	\$73.00	\$83.00

STANDARD BEVERAGE PACKAGE

Wolf Blass Bilyara Chardonnay, Wolf Blass Bilyara Sauvignon Blanc, Wolf Blass Bilyara Shiraz and Wolf Blass Bilyara Brut

Please select one heavy beer:

Victoria Bitter or Carlton Draught

Carlton Mid-strength, Cascade Premium Light

Soft drinks, juices and mineral water

PREMIUM BEVERAGE PACKAGE

Penfolds Private Release Chardonnay, Penfolds Private Release Shiraz/Cabernet and Killawarra Brut Reserve

Please select two heavy beers:

Crown Lager, Victoria Bitter or Carlton Draught

Carlton Mid-strength, Cascade Premium Light

Soft drinks, juices and mineral water

Spirits include:

Vodka, Scotch, Bourbon, Bacardi, Bundaberg Rum, Brandy and Gin

On consumption and bar tabs are available upon request

Full cash bar incurs a \$3.00 per person surcharge

menu



alice springs
CONVENTION
CENTRE