

# BANQUET COMPENDIUM



MINDIL  BEACH  
CASINO RESORT





*Guests are gifted with a kaleidoscope of colour, courtesy of Darwin Harbour and mother nature during a meticulously organised sunset event.*



# INTRODUCTION

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## CATERING TO OUR COMMUNITY

Mindil Beach Casino Resort acknowledges the Traditional Custodians of country throughout Australia and their connections to land, sea and community. We pay our respect to the Elders past, present and emerging, and extend our respect to all Aboriginal and Torres Strait Islander peoples of today.

The cuisine of our community tells a story of origins, long held customs and the people who come together to share them.

Resting on Larrakia land, Mindil Beach Casino Resort inspires our story of connections, conversations and celebrations with menus that honour the epicurean culture of the Northern Territory.

Piquing the flavourful and wonderous, we present our modern Australian cuisine where a distinctly Darwin flair is the hero ingredient of indelible dining and successful events.

Our creative chefs design moments of culinary awe with fresh, locally sourced ingredients, prepared on-site for occasions of every size, theme, and significance. Enhancing your vision, we create uniquely exceptional events, meticulously organized with our very important guests at the center of everything.

A curated five-star menu complemented by the beautiful Top End backdrop and relaxed hospitality sets an unforgettable mood.

Mindil Beach Casino Resort, Darwin. The culinary peak of the Top End. Centuries of tradition meet modern Australia to give you one magnificent experience.



### **Mindil Beach Casino Resort**

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## KEY

Vegetarian  Gluten Free  Dairy Free  Imported  Nuts 

### Food Allergies:

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the patron.





# BREAKFAST

## CONTINENTAL

Artisan bakery basket of mini fruit muffins, croissants and Danish pastries (V)

Bircher muesli (V)

Greek yoghurt, fruit compote and chia seeds (V) (GF)

Seasonal sliced fruit plate (V) (GF) (DF)

Sliced prosciutto, tomato, bocconcini and fresh rolls

**\$26pp**

## NETWORKING

Honey and vanilla bean yoghurt with toasted muesli or mixed berries (V)

Smoked salmon bagel, pickled fennel, lemon zest crème fraîche

Cinnamon and raisin bagel, sweet cream cheese, dried fruits (V)

Pain au Chocolat (Chocolate croissant) (V)

Café style blueberry and raspberry muffin (V)

Chocolate banana bread, whipped maple butter (V)

Toasted ham and cheese sandwich

Vegetarian quesadilla, avocado, tomato, charred corn, coriander sour cream (V)

Savory breakfast muffin, egg, bacon, cheese, tomato chutney

Tomato, basil, pickled red onion, cheese croissant (V)

Quiche, chorizo, red onion, capsicum

**\$28pp (Select five items)**

## PLATED OPTIONS

Scrambled eggs, toasted Turkish bread, confit baby tomatoes,  
button mushrooms, sautéed spinach (V)

Poached eggs, English muffin, smoked salmon, hollandaise sauce,  
confit baby tomatoes

Scrambled eggs, toasted sourdough, chorizo, bacon, confit baby tomatoes

Poached eggs, toasted Turkish bread, avocado, roasted peppers, dukkah (V)

Roasted vegetable frittata, field mushroom, tomato and feta salad,  
micro herbs (V)

**\$42pp**

**Plated option includes artisan bakery baskets of mini fruit muffins,  
croissants and Danish pastries and sliced seasonal fruits on each table (V)**

**All breakfast includes filtered coffee, tea and orange juice**







# COFFEE BREAK

## BREAK ITEMS

Beef sausage rolls, tomato sauce  
Pumpkin scone, whipped herb and cheese butter (V)  
Mushroom and cheese arancini, aioli (V)  
Thai chicken curry pie  
Vegetable korma pie (V)  
Moroccan lamb pie  
Pork and fennel sausage roll, tomato chutney  
Semi dried tomato, zucchini and fetta muffins  
Caramelised onion and goat cheese tart (V)  
Sweet potato and semi dried tomato croquette (V)  
Prawn rice paper roll (GF) (IMP)  
Tomato, bocconcini and basil skewers, balsamic drizzle (GF) (V)  
Vegetable rice paper roll (V) (GF)  
Minted peas and feta tart (V)

## BREAK ITEMS

Anzac cookies  
Triple chocolate cookies  
Caramel cookies  
Hokey Pokey cookies  
  
Assorted mini muffins  
Nutella banana bread  
Plain scone, whipped cream, strawberry jam  
Fruit scone, whipped cream, strawberry jam  
Lemon meringue tarts  
Double chocolate brownie  
Churros, spiced chocolate sauce  
Assorted mini donuts  
Double chocolate cupcake  
Vanilla caramel cupcake

Choose two cookies \$10pp (includes tea and coffee)  
Choose one break item \$12pp (includes tea, coffee and orange juice)  
Choose two break items \$15pp (includes tea, coffee and orange juice)









# COFFEE BREAK ADD ONS

## ESPRESSO COFFEE AND TEA STATION

Made to order tea and coffee – ask your server what teas are available

**\$5pp**

## JUICE STATION

Fresh apple, orange, pineapple, watermelon, mint, pear, carrot, celery, kale, ginger

**\$8pp**

## SMOOTHIE STATION

Mango, banana, coconut water (DF)

Pineapple, banana, lemon, coconut water (DF)

Almond butter, almond milk, banana, cinnamon powder (DF) (N)

Strawberry, blueberry, raspberry, almond milk (DF)

**\$8pp**









# LUNCH

## EXPRESS LUNCH

Chef's sandwiches

Vegetarian, chicken, smoked salmon fillings

Cumin spiced cauliflower, sultanas, coriander, pickled onions salad (V) (DF)

Chat potato, parsley, gherkins, spring onions and three-mustard mayonnaise salad (V) (DF)

Sliced seasonal fruits (V) (DF) (GF)

Doughnuts

**\$32pp**

## WORKING LUNCH

Cold cuts from the deli: prosciutto, salami, mortadella, shaved chicken breast

Chargrilled zucchini, roasted eggplant, peppers

Pesto, mayonnaise, hummus, assorted mustards

Freshly baked rolls

Tomato, basil, pickled red onions, fetta salad (V) (GF)

Roasted sweet potato, capsicum, spring onions, spicy mayonnaise (V) (DF) (GF)

Sliced seasonal fruits (V) (DF) (GF)

Chocolate brownies

**\$36pp**









# LUNCH

## ASIAN LUNCH

Asian rice noodle salad, Nuoc cham dressing (V) (DF) (GF)

Prawn rice paper roll (DF) (GF) (IMP)

Chicken thigh, peanut sauce (N)

Marinated beef stick, yellow curry sauce

Mixed vegetable rice (V) (DF)

Pandan pudding (DF)

Sliced seasonal fruits (V) (DF) (GF)

**\$38pp**









# BUSH TUCKER

## LUNCH / DINNER 2 OR 3 COURSES

### ENTRÉE

#### **Territory Prawns** (GF) (DF) (IMP)

Green papaya, chilli, garlic and coriander salad

#### **NT Buffalo Carpaccio**

Beetroot puree, wild rocket, shaved pecorino cheese, cabernet vinaigrette, micro herbs

#### **Cured and Lightly Smoked Barramundi** (GF)

Pickled cucumber, shallots, lemon aspen dressing

### MAIN

#### **NT Barramundi Fillet** (GF) (DF)

Chickpea and lemon myrtle puree, green beans, confit baby cherry tomatoes

#### **Braised Riverina Beef Cheek** (GF) (DF)

Bush tucker potato puree, native thyme roasted carrots, natural reduction

#### **Wattleseed Chicken Breast** (GF)

Native thyme potato gratin, green beans, charred zucchini, quandong jus

**Alternate entrée and alternate main or alternate main and alternate dessert \$86pp**

**Alternate entrée, alternate main, alternate dessert \$109pp**









# BUSH TUCKER

## DESSERT

### **River Mint Chocolate Delice** (N)

Coffee ganache, river mint milk, pepperberry streusel

### **Illawarra Plum Cream** (N)

Cinnamon crumble, sour cherry compote, lemon myrtle curd

### **Mango Semifreddo** (N)

Honeycomb cake, grilled pineapple, lime and coconut cremeux, wattleseed crumble

### **Know Your Bush Tucker**

*River Mint*, also known as Poang-gurk, is featured in Aboriginal culture as a flavoursome bushfood, insect repellent and medicinal herb.

*Pepperberry* is used in Aboriginal cuisines as a flavour enhancer, traditional medicine and is native to the cool temperatures of Australia's southeastern regions.

*Illawarra Plum*, also known as Daalgaal, Goongum or Gidneywallum, is regarded as one of the best bush foods due to the berry's versatility.

*Lemon Myrtle* is used in Aboriginal culture for its intense citrus fragrance and its antibacterial properties and is regarded as the most internationally recognised bush tucker food.

*Wattleseed* or *Gundabluey*, boasts a chocolate-coffee aroma and is traditionally prepared by grounding the seeds into a flour and cooking the dough over a fire.

**Alternate entrée and alternate main or alternate main and alternate dessert \$86pp**

**Alternate entrée, alternate main, alternate dessert \$109pp**





# WELLNESS

For those looking for delicious foods that are lower in calories and carbohydrates.

## JUICE STATION

Fresh apple, orange, pineapple, watermelon, mint,  
pear, carrot, celery, kale, ginger

**\$8pp**

## SMOOTHIE STATION

Mango, banana, coconut water (DF)

Pineapple, banana, lemon, coconut water (DF)

Almond butter, almond milk, banana, cinnamon powder (DF) (N)

Strawberry, blueberry, raspberry, almond milk (DF)

**\$8pp**

## HEALTHY OPTIONS

Protein bliss balls (N) (V)

Granola bars (N) (V)

Chia seeds, almond milk and raspberry pot (N) (V)

Fruit skewers, honey and mint yoghurt (V) (GF)

**Choose one Healthy Option \$12pp**

**Choose two Healthy Options \$15pp**

## ENTRÉE

**Territory Prawns** (DF) (GF) (IMP)

Green papaya, chilli, garlic, coriander salad

**NT Buffalo Carpaccio** (DF) (GF)

Beetroot puree, wild rocket, evoo, balsamic gel, micro herbs

**Bush Tucker Crocodile** (DF) (GF)

Fennel, mint and cucumber ribbons, mango coulis, lemon aspen dressing

## MAIN

**NT Barramundi Fillet** (GF) (DF)

Chickpea, thyme and lemon puree, steamed green beans,  
baby cherry tomato confit, evoo

**Poached Chicken Breast** (GF)

Thyme and garlic pumpkin puree, steamed green beans, roasted capsicum coulis

**Steamed Tasmanian Salmon** (GF) (DF)

Quinoa, Asian salad, light soy and lime dressing

## DESSERT

**Coconut Pearl Cous Cous Pudding** (DF) (GF)

Seasonal fruits

**Avocado and Dark Chocolate Mousse** (DF) (GF)

Blueberry and raspberry

**Coffee, Cherry and Chia Trifle**

**Alternate entrée and alternate main or alternate main and alternate dessert \$70pp**

**Alternate entrée, alternate main course, alternate dessert \$85pp**





# CANAPÉS

## COLD OPTIONS

Snapper ceviche (GF) (DF)

Asian prawn rice paper roll (GF) (IMP) (DF)

Roast duck, hoisin sauce, spring onion (DF)

Goat cheese, chutney, crostini (V)

Thai chicken, greens, lime and caramel fish sauce (DF)

Slow roasted beetroot and feta tart (V)

Vietnamese vegetable rice paper roll, peanuts and hoisin mayonnaise (V) (N) (GF) (DF)

Heirloom tomato, basil and balsamic onion tart (V) (DF)

Beef tartare, crostini

Miso glazed scallop, wakame (IMP)

Insalata caprese, heirloom tomato, basil burrata (GF)

Chicken roulade, Asian greens, sesame and lime dressing (GF)

Salmon gravlax crostini, crème fraîche, micro herbs

30 minutes / 4 canapés / 4 items per person \$24

1 hour / 6 canapés / 6 items per person \$36

2 hours / 4 hot canapés / 4 cold canapés / 2 dessert canapés \$48





# CANAPÉS

## HOT OPTIONS

Lamb kofta, cumin and coriander yoghurt  
Three cheese arancini, basil pesto (V) (N)  
Crispy pork belly, sriracha mayonnaise  
Satay chicken skewers, peanut sauce (N)  
Salt and pepper squid, lemon aioli (GF) (IMP)  
Polenta chips, semi-dried tomato salsa (V) (GF) (DF)  
Mini Angus beef pie, tomato sauce  
Szechuan pepper barramundi goujons, lemon sour cream  
Vegetable korma mini pie (V)  
Spinach and ricotta roll, chutney (V)  
Mini beef sausage roll, smoky BBQ sauce  
Charred striploin, onion puree, chimichurri  
Mini Thai chicken pie, sweet chilli  
Ginger prawn dumpling, soy sauce (GF) (IMP)  
Mini Moroccan lamb pie, cumin yoghurt  
Pork gyoza, sweet chilli

## DESSERT OPTIONS

Passion fruit meringue tart  
Hazelnut pyramid mousse (N)  
Red velvet and cream cheese slice  
Orange and poppyseed cake  
Mango and white chocolate cheesecake  
Lemon cream puffs  
Chocolate profiteroles  
Raspberry tarts  
Salted caramel éclair  
Opera slice  
Orange and almond cake (N)

**30 minutes / 4 canapés / 4 items per person \$24**  
**1 hour / 6 canapés / 6 items per person \$36**  
**2 hours / 4 hot canapés / 4 cold canapés / 2 dessert canapés \$48**





# SUBSTANTIAL CANAPÉS

## COLD OPTIONS

Sumac lamb, tabouli, pomegranate

Asian chicken, rice noodles, spicy dressing

Quinoa, roasted beetroot, kale, toasted sunflower seeds (V) (DF) (GF)

## HOT OPTIONS

Salt and pepper squid, lemon aioli, rocket salad (GF) (IMP)

Polenta chips, semi-dried tomato salsa, sautéed spinach (V) (GF)

Lamb kofta, cumin and coriander yoghurt, steamed rice (GF)

Mini Angus beef pie, chips, mushy peas, tomato sauce

Buffalo rendang, steamed rice

Barramundi goujons, chips, peas, tartare sauce

Spinach and ricotta ravioli, tomato, basil sauce (V)

Braised duck ragout, penne pasta

Wok fried prawns, Asian vegetables (IMP)

Chinese 5 spice pork belly, steamed jasmine rice,  
sweet soy and lime

Butter chicken, steamed basmati rice, coriander yoghurt

## DESSERT OPTIONS

Fruit skewers with chocolate dipping sauce (GF)

Nutella fudge cake

Salted caramel chocolate tart, cocoa nib tuile, noisette snow (N)

Cappuccino cheesecake verrine, Bailey's ganache, milk crumble

Hazelnut financier, poached pear, dulce de leche (N)

Bounty verrine, milk chocolate crème

Extra substantial canapés \$9.50 per item





# FOOD STATION

## SEAFOOD

Natural oysters, cabernet shallot vinegar (3 per person)

Mini prawn cocktails, horseradish, marie rose sauce (IMP)

Local sashimi selection (seasonal, subject to availability)

Pickled ginger, wasabi, soy

Marinated New Zealand green lip mussels (IMP)

**\$32pp**

## ASIAN

Selection of steamed dumplings

Spring rolls

Chicken satay sticks (N)

Rice paper rolls (DF) (GF)

Sweet chilli, soy, black vinegar

**\$27pp**

## CARVING

Roast striploin or leg of lamb

Bread rolls, assorted mustards, pickles

**\$28pp**

## CHOCOLATE FOUNTAIN

Choose from our selection of dark, milk or white chocolate,  
served with vanilla profiteroles, strawberries,  
macarons and marshmallows

**\$23pp**

## INDIAN

Butter chicken, basmati rice, chicken tikka sticks,  
vegetable samosa, roti bread, chutneys, and raita

**\$28pp**

**Minimum 50 guests required**

**Maximum 2 hours**

**Must be accompanied by a minimum 2 hours canapé menu**









# DESIGN YOUR MENU

## ENTRÉE

### Poached Thai chicken <sup>(GF)</sup>

Asian salad, crispy garlic, chilli, shallot, palm sugar caramel

### Compressed Watermelon <sup>(GF)</sup> <sup>(V)</sup>

Blistered cherry tomatoes, wild rocket, Persian fetta, micro herbs and balsamic gel

### Marinated Lemon and Dill Prawns <sup>(IMP)</sup>

Celery, apple and celeriac remoulade, sour cream, lemon dressing, micro herbs

### NT Buffalo Carpaccio

Beetroot puree, wild rocket, shaved pecorino cheese, cabernet vinaigrette, micro herbs

### Five Spice Duck Breast <sup>(DF)</sup>

Noodle salad, hoisin dressing

### Territory Prawn <sup>(GF)</sup> <sup>(DF)</sup> <sup>(IMP)</sup>

Green papaya, chilli, garlic and coriander salad

### Warm Mushrooms <sup>(V)</sup>

Puffy pastry, char grilled zucchini, balsamic reduction, thyme, goat's cheese

### Cured and Lightly Smoked Hiramasa King Fish Tian <sup>(GF)</sup>

Pickled cucumber and shallots, citrus dressing

### Dukkah Lamb <sup>(DF)</sup>

Carrot hummus, quinoa salad, pomegranate molasses

### Bush Tucker Crocodile <sup>(DF)</sup> <sup>(GF)</sup>

Fennel, mint and cucumber ribbons, mango coulis, lemon dressing

Alternate entrée and alternate main or alternate main and alternate dessert \$78pp

Alternate entrée, alternate main, alternate dessert \$95pp









# DESIGN YOUR MENU

## MAIN

### **Riverina Sirloin** (GF)

Gratin potato, caramelised red onion puree, sous vide onions, balsamic jus

### **Thai Tasmanian Salmon** (DF)

Black sesame jasmine rice, snake beans, Asian salad, soy and lime dressing

### **Chicken Breast** (GF) (DF)

Sweet potato puree, green beans, charred zucchini, chicken jus

### **Lamb Duo** (GF) (DF)

Lamb loin, slow cooked lamb shank, sweet potato puree, rosemary jus

### **NT Barramundi Fillet** (GF) (DF)

Chickpea, thyme and lemon puree, green beans, baby cherry tomato confit

### **Braised Riverina Beef Cheek** (GF)

Potato, herb and parsnip puree, roasted carrots, natural reduction

### **Roasted Lamb Rump** (GF)

Eggplant puree, blackened corn, chermoula, chickpeas, jus

### **Pork Cutlet** (GF)

Roasted vegetable mash, pig's jowl croquette, apple and vanilla puree, poached raisins, cider jus

**Alternate entrée and alternate main or alternate main and alternate dessert \$78pp**

**Alternate entrée, alternate main, alternate dessert \$95pp**









# DESIGN YOUR MENU

## DESSERT

### Lemon Semifreddo

Whiskey poached peaches, whiskey gel, yoghurt sponge

### Coconut and Raspberry Dome <sup>(N)</sup>

Ginger crumble, chocolate cream

### Mascarpone Mille-Feuille <sup>(N)</sup>

Coffee macaroon, chocolate streusel

### Hazelnut and Nutella cake <sup>(N)</sup>

Poached pear, sauce anglaise

### Black Forest Tart

Cherry gel, chocolate shavings, whipped cream

### Strawberry and Mint Mousse <sup>(N)</sup>

Strawberry compote, banana crumble, vanilla sauce

### Mango Tart

Mango and ginger curd

### Cappuccino Cheesecake <sup>(N)</sup>

Bailey's ganache, milk crumble

Alternate entrée and alternate main or alternate main and alternate dessert \$78pp

Alternate entrée, alternate main, alternate dessert \$95pp







# DAY DELEGATE PACKAGE

## PACKAGE INCLUSIONS

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Venue access, 8am–5pm on each day of your event  
Dedicated service staff, servicing your event  
Whiteboard & flipchart  
Iced water and mints  
Pens and pads on the table  
Arrival tea and coffee  
Morning tea, Lunch and Afternoon Tea  
Welcome tea and coffee

## DAY BREAKS

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### Welcome tea and coffee

### Morning tea break

One coffee break item accompanied by  
freshly brewed tea and coffee, juice and water

### Lunch

Chef's selection of sandwiches and wraps accompanied by  
freshly brewed tea and coffee, selection of soft drinks and water

### Afternoon tea break

One coffee break item accompanied by  
freshly brewed tea and coffee,  
selection of soft drinks and water

**Minimum 60 guests required \$89pp**

**Additional coffee break items \$6pp**

**Lunch menu upgrade \$10pp - select options on page 11**









# BEVERAGE PACKAGE

## CLASSIC

- 1 hour \$29pp
- 2 hour \$39pp
- 3 hour \$49pp
- 4 hour \$59pp
- 5 hour \$69pp

## PREMIUM

- 1 hour \$31pp
- 2 hour \$42pp
- 3 hour \$52pp
- 4 hour \$61pp
- 5 hour \$71pp

## DIAMOND

- 1 hour \$41pp
- 2 hour \$51pp
- 3 hour \$59pp
- 4 hour \$71pp
- 5 hour \$83pp

Every package includes different options of soft drinks, beers, wines and sparkling wines.  
Please ask for our beverage list for each package.







# EXCLUSIVE VENUE OPTIONS



## CONFERENCE, MEETING AND EVENT FACILITIES

- Five spectacular event venues
- Flexible space to cater for up to 1000 people
- Indoor meeting rooms with natural lighting
- Complimentary WiFi
- Free on-site car parking

	Area	Theatre	Classroom	Reception	Banquet	U-Shape	Boardroom
<b>Grand Ballroom</b>	433m <sup>2</sup>	440	200	440	250	120	-
<b>Resort Boardroom</b>	27.7m <sup>2</sup>	-	-	-	-	-	12
<b>The Lawns</b>	1500m <sup>2</sup>	-	-	1000	700	-	-
<b>Beachside Pavilion</b>	800m <sup>2</sup>	500	400	600	450	-	-
<b>EVOO</b>	178m <sup>2</sup>	60	40	80	60	40	40
<b>Cove</b>	180m <sup>2</sup>	-	-	80	60	-	-
<b>il Piatto</b>	318m <sup>2</sup>	-	-	180	140	-	-
<b>Sandbar</b>	255m <sup>2</sup>	-	-	130	-	-	-



