



Exactly like  
nothing else.

Midnight  
HOTEL

AUTOGRAPH COLLECTION®  
HOTELS

# Pricing

Welcome to Midnight Hotel, where every event becomes an unforgettable experience. Our Conference and Events menu pack offers a carefully curated selection of culinary options, designed to elevate your gathering in Canberra's premier venue. From elegant, intimate meetings to grand celebrations, we provide bespoke menus featuring fresh, local ingredients that showcase the best of seasonal flavours. Dive into our menu offerings and let us help craft the perfect occasion for you and your guests.

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## Day Delegate Packages

(minimum 8 attendees)

Package	Price per person	Inclusions (Room hire and audiovisual additional)
Full Day	\$84	Continuous tea and bean to cup coffee Morning tea Working lunch (offered in our pre-function area or Braddon Merchant restaurant) Afternoon tea Soft drinks, still and sparkling water
Half Day	\$64	Continuous tea and bean to cup coffee Morning or Afternoon tea Working lunch (offered in our pre-function area or Braddon Merchant restaurant) Soft drinks, still and sparkling water

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## Individual Catering Pricing

Catering	Price per person
Continuous tea and bean to cup coffee	\$7
Continuous barista coffee	\$9
Morning / afternoon tea	\$22
Working breakfast	\$28
Working lunch	\$38

# Working Breakfast

**Priced at \$28pp**

**Including:**

- Tea and coffee
- Slice seasonal fruit
- x1 pastry
- x1 savoury
- x1 something fresh

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**— Pastries**

Mini butter croissants <sup>(V)</sup>

Mini chocolate croissants <sup>(V)</sup>

Raspberry croissant <sup>(VG)</sup>

Cinnamon swirl <sup>(V)</sup>

Friand <sup>(V, GF)</sup>

Assorted mini muffins <sup>(V)</sup>

**— Savoury**

Shaved ham, tomato and chesse croissant <sup>(GFO)</sup>

Grilled sourdough, avocado, labneh and sumac <sup>(V, GFO)</sup>

Open sandwich of egg and chives <sup>(V, GF)</sup>

Open sandwich of smoked salmon, crème fraiche and dill <sup>(GFO)</sup>

House-made spinach and onion frittata <sup>(V, GF)</sup>

**— Something Fresh**

Mini pots of Greek yoghurt with granola and berries <sup>(GF)</sup>

Bircher muesli with oat milk, berries, and banana <sup>(VG, GF)</sup>

Chia seed pudding with coconut milk, cherries, and shaved coconut <sup>(VG, GF)</sup>

Coconut yoghurt with fresh fruit and berries <sup>(VG, GF)</sup>

**— Why Not Add Something Hot?**

**(Upgrade your Savoury option to one of the below menu items for \$12.00 per person)**

Free-range scrambled eggs, bacon, Wildflour sourdough, Pepe Saya cultured butter <sup>(GFO)</sup>

Poached eggs with mushroom in soy butter, chilli sambal with Wildflour sourdough <sup>(V, GFO)</sup>

Bacon and egg roll with tomato chutney, mixed leaves and aioli

Belgian style waffle, whipped mascarpone with berry compote <sup>(V)</sup>

Avocado on rye bread, goats cheese, cherry tomatoes, dukkha, green oil and tabbouleh <sup>(V, GFO)</sup>

*(V) vegetarian, (VO) vegetarian on request, (VG) vegan, (GF) gluten free, (GFO) gluten free on request, (DF) dairy free, (DFO) dairy free on request. Please notify staff 48 hours prior of any dietary requirements.*

*Please note; all menus are subject to seasonality, availability and change at the venue's discretion.*





# Morning Tea/ Afternoon Tea

**Priced at \$22pp**

**Including:**

- Tea and coffee
- x1 pastry
- x1 finger food
- x1 something fresh

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**— Pastries**

Mini butter croissants <sup>(V)</sup>

Mini chocolate croissants <sup>(V)</sup>

Raspberry croissant <sup>(VG)</sup>

Cinnamon swirl <sup>(V)</sup>

Friand <sup>(V, GF)</sup>

Assorted Danish <sup>(V)</sup>

Toasted banana bread, whipped butter <sup>(V)</sup>

Mini four fruit Berliner <sup>(V)</sup>

**— Finger Foods**

Shaved ham, tomato and cheese croissant <sup>(GFO)</sup>

Roasted cherry tomato and feta croissant <sup>(V, GFO)</sup>

Chef's selection of finger sandwiches <sup>(GFO, VO)</sup>

Open sandwich of egg and chives <sup>(V)</sup>

House-made pumpkin and potato frittata <sup>(V, GF)</sup>

Fried Mozzarella sandwich <sup>(GFO, V)</sup>

Mushroom Falafel <sup>(VG, GF)</sup>

Caramelised onion & potato tart <sup>(V)</sup>

**— Something Fresh**

Selection of seasonal fruits <sup>(VG, GF)</sup>

Mini pots of Greek yoghurt with granola and berries <sup>(GF)</sup>

Chia seed pudding with coconut milk, cherries, and shaved coconut <sup>(VG, GF)</sup>

Hummus dip with a selection of crudites <sup>(VG, GF)</sup>

House made bliss balls <sup>(VG, GF)</sup>

Zucchini and haloumi fritters <sup>(V)</sup>

Semi-dried tomato and bocconcini arancini <sup>(V, GF)</sup>

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# Working Lunch

**Priced at \$38pp**

**Including:**

- Tea and coffee
- Fresh juice
- x2 savoury (x1 for events of 8 guests or less)
- x2 salads (x1 for events of 8 guests or less)
- x1 something sweet

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— **Savoury**

Grilled open ciabatta with tomato, artichoke and olives <sup>(V)</sup>

Quiche Lorraine

Roast vegetable frittata <sup>(V, GF)</sup>

Beef Burgundy pie

Selection of sandwiches and/ or wraps

**- Wraps**

Thai peanut chicken with carrot, cucumber and coriander <sup>(DF)</sup>

Caprese wrap with tomato, basil, mozzarella cheese, avocado, cos lettuce, balsamic glaze and basil pesto <sup>(V, VGO)</sup>

Grilled vegetables with zucchini, capsicum, eggplant, olives, spinach, feta and hummus <sup>(V, VGO)</sup>

Turkey with avocado, tomato, cos lettuce and garlic aioli <sup>(DFO)</sup>

Spiced seafood wrap with crab sticks, boiled eggs, celery, cucumber, spinach, and spicy seafood sauce <sup>(DFO)</sup>

Crispy tofu with carrots, roma tomatoes, coleslaw and tomato relish <sup>(VG)</sup>

Roast vegetables with capsicum, zucchini, eggplant, goats cheese and pesto <sup>(V, VGO)</sup>

**- Sandwiches**

Salmon, herb cream cheese, cucumber, mixed leaves and avocado <sup>(GFO, DFO)</sup>

Thyme poached chicken, avocado, butter lettuce, cucumber pickle, Swiss cheese and aioli <sup>(GFO, DFO)</sup>

Corned beef with sauerkraut, pickled jalapenos, lettuce, cheddar, and kimchi mayo <sup>(GFO, DFO)</sup>

Pastrami with pickled ginger, ricotta, mix leaves, watercress and tomato relish <sup>(DFO)</sup>

Portobello mushrooms, lettuce, tomato, Dijon mustard, siracha aioli and a cream fraiche <sup>(V, VGO)</sup>

Mozzarella cheese, tomatoes, basil and balsamic glaze <sup>(V, VGO)</sup>

Crispy bacon, lettuce, and tomato, mixed leaves and mayo <sup>(DFO)</sup>



# Working Lunch Continued...

**Priced at \$38pp**

**Including:**

- Tea and coffee
- Fresh juice
- x2 savoury (x1 for events of 8 guests or less)
- x2 salads (x1 for events of 8 guests or less)
- x1 something sweet

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## — Salads

Moroccan chicken salad with cucumber, mix leaves, radish, avocado, pumpkin seeds and lemon herb dressing <sup>(DF, GF)</sup>

Grilled halloumi salad with spinach, kale, sesame seeds, sunflower seeds, and honey mustard dressing <sup>(GF, V)</sup>

Basil pesto orecchiette pasta salad with cucumber ribbons, capsicum, watercress, and Persian feta <sup>(V)</sup>

Grilled pork belly salad with lettuce, Spanish onion, feta, almonds, avocado, cucumber, and French dressing <sup>(DFO)</sup>

Grilled beef leafy salad, radicchio, baby cos, zucchini, feta, and lemon dressing <sup>(GF, DFO)</sup>

Chat potato salad with red onion, crispy bacon, peas, parsley, mint and a creamy dressing <sup>(VO, GF)</sup>

Kale Caesar salad with parmesan cheese, boiled eggs, bacon, croutons, and Caesar dressing <sup>(V, GFO)</sup>

Quinoa salad with roasted vegetables, capsicum, cherry tomatoes, feta, zucchini and a lemon herb dressing <sup>(V, VGO, GF)</sup>

## — Something Sweet

Cheesecake and fresh berries <sup>(V)</sup>

Seasonal sliced fruits <sup>(VG)</sup>

Assorted mini muffin <sup>(V)</sup>

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## - Why Not Add Something Hot?

**(Additional \$12 per person. Select one dish)**

Stir fry pork with capsicum, bok choy with a choice of noodles or rice <sup>(DF, GFO)</sup>

Stir fried Asian style vegetables with szechuan sauce, with a choice of noodles or rice <sup>(DF, GFO)</sup>

Chef's selection pasta dish <sup>(GFO, VO)</sup>

Chorizo and chicken fried rice <sup>(GF, DF)</sup>

Seasonal soup with sourdough bread <sup>(V, VGO, GFO)</sup>

## - Selection of Sushi

**(Additional \$2 per person)**

Sushi selections available upon request.



# Canapés

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## Welcome Canapés

**\$18 per person (Choice of 3 Classic Canapés)**

Canapés are available for events held in the Atrium, Conservatory and Midnight Bar

## Classic Canapés

**(Additional \$7 per person)**

Pulled lamb tostada <sup>(GF, DF)</sup>

Crispy cauliflower with kimchi mayo <sup>(VG, GF)</sup>

Corn & saffron croquette <sup>(V)</sup>

Beef and pomegranate croquette

Vegetable pakora <sup>(VG)</sup>

Vegetable puff <sup>(V)</sup>

Caramelised onion and potato tart <sup>(V)</sup>

Peking duck spring roll

BBQ pork bun

Buffalo mozzarella, house-made lavosh, and black garlic <sup>(V)</sup>

Falafel, green chili mayo <sup>(V)</sup>

Sydney oyster - choose from natural or yuzu <sup>(DF, GF)</sup>

Beef Burgundy pie

## Skewers

**(Additional \$6 per person)**

Mediterranean pork <sup>(GF, DF)</sup>

Satay chicken <sup>(GF, DF)</sup>

Balsamic vegetable skewers <sup>(VG, GF)</sup>

Shishito peppers, sea salt, and sesame <sup>(GF, VG)</sup>

Swordfish, pistachio, and dill <sup>(GF, DF)</sup>

Baby corn and smoked bonito butter <sup>(V)</sup>

Moroccan lamb <sup>(GF, DF)</sup>

## Premium Canapés

**(Additional \$9 per person)**

Buttered scallops with flying fish roe, micro herbs <sup>(DFO, GF)</sup>

Blinis with crème fraiche, smoked salmon and caviar

Tuna tartare, avocado purée, seaweed seasoning and tapioca crisp <sup>(DF, GFO)</sup>

Shiitake mushroom & leek spring rolls <sup>(V)</sup>

Tartlet with beef ragu

Goat cheese and cherry tomato tartlet <sup>(V)</sup>

Smoked trout, crème fraiche, herbs tartlet

## Substantial Canapés

**(Additional \$11 per item, per person)**

Roasted duck breast with rice noodle salad <sup>(GF, DFO)</sup>

Battered flathead, chips and red-hot mayo

Asian style chicken fried rice <sup>(GF, DFO)</sup>

Southern fried chicken slider with pickled cucumber, herbs and chili mayo <sup>(GFO)</sup>

Slow-cooked beef brisket slider with coleslaw, coriander and Sriracha mayo <sup>(GFO)</sup>

Grilled wagyu steak with risotto <sup>(GF, DFO)</sup>

Classic cheeseburger slider <sup>(GFO)</sup>

Marinated cauliflower with almond emulsion <sup>(VG)</sup>

Roasted vegetable curry with rice <sup>(VG)</sup>

Asian style soy chicken Hokkien noodles

Penne with basil pesto, parmesan and rocket <sup>(V)</sup>

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# Beverage Packages

## Cheers to every moment

Elevate your conference and event with our beverage packages at Midnight Hotel. Enjoy a selection of premium wines, craft beers, and more. From crisp whites to bold reds, our selection is designed to complement your menu.

### Midnight Beverage Package

#### Pricing

- Up to 2 hours – \$38pp
- Up to 3 hours – \$48pp
- Up to 4 hours – \$58pp
- Up to 5 hours – \$68pp

#### Wines

Sparkling - Ate Sparkling Brut <sup>(SA)</sup>  
White - Ate Pinot Grigio <sup>(SA)</sup>  
Red - Ate Shiraz <sup>(SA)</sup>

#### Beers

- Furphy, 375ml bottle <sup>(VIC)</sup>
- Byron Bay Premium Lager, 355ml bottle <sup>(NSW)</sup>
- Bentspoke Brewing Co. 'Barley Griffin Ale' <sup>(ACT)</sup>
- Capital Brewing Co. XPA <sup>(ACT)</sup>

#### Soft drink and juices

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### Neighbourhood Wine Package

We proudly partner with the finest wineries in the Canberra Wine District to bring an exceptional, curated wine experience to your event. With each winery's exclusive, small-batch production, we'll confirm your specific wine selections closer to the date—ensuring you enjoy the best seasonal and locally sourced wines available.

#### Pricing

- Up to 2 hours – \$53pp
- Up to 3 hours – \$63pp
- Up to 4 hours – \$73pp
- Up to 5 hours – \$83pp

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### On Consumption

Allow your guest to select their own beverages from our extensive beverage list (list to be provided). Minimum spends may apply

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### Bar Tab

Minimum spends may apply

*Midnight Hotel practices the responsible service of alcohol. Management reserves the right to refuse service of liquor. Please note; all beverages are subject to availability and change at the venue's discretion.*

# Elevate your event...

## Exceptional enhancements to impress

Take your conference or event to the next level with our exclusive enhancements! Choose from a range of options designed to elevate the experience, impress your guests, and add a memorable touch to your gathering. Each option has been carefully crafted to bring your event to life and make it truly unforgettable. Dive into the details below and add that extra spark to your occasion!

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### ...with Food

#### In Room Snacks

Lollies or salted nuts. \$2 per person

#### Deli Boards / Platters

Available as individual boards or a single large platter, featuring a selection of two cheeses, two meats, fresh fruit, crackers, and a dip. \$18 per person

— Minimum order of 20 guests required

#### Dinner

Break bread with your delegates

— Shared style, from \$59 per person

— Plated, from \$69 per person

### ...with something extra

#### AV

- Tv, \$950
- Laptop, \$100
- Lectern, \$100
- Microphones
  - Lapel, \$50
  - Wireless, \$50

#### Lawn Games

— Giant Jenga, life-sized Connect 4, and Battleship to keep the fun rolling. \$50 for whole day use

#### Car Parking

— Free car parking for the event facilitator  
— A \$15 discounted rate is extended to all delegates per vehicle, per day

### ...with Drinks

#### Barista Coffee

Upgrade to continuous barista coffee from our full or half day delegate package. \$2 per person

#### Juices

For a refreshing, healthy option available throughout the entire event. \$3 per person

#### Smoothies

Featuring seasonal smoothie flavours of the month during event breaks. \$5 per person

#### After-Work Tipple

For a post event refreshment at Midnight bar—choose from a selection of beer, bubbles, white or red wine. \$10 per person



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