

Meet me at Midnight.



Midnight
HOTEL

AUTOGRAPH COLLECTION®
HOTELS

Pricing

Day Delegate Packages

(minimum 8 attendees)

Package	Price per person	Inclusions (Room hire and audiovisual additional)
Full Day	\$80	Continuous tea and coffee Morning tea Working in-room lunch Afternoon tea
Half Day	\$60	Continuous tea and coffee Morning tea or afternoon tea Working in-room lunch

Individual Catering Pricing

Catering	Price per person
Continuous tea & coffee	\$7
Morning / afternoon tea	\$20
Working breakfast	\$25
Working lunch	\$35

Beverage Packages

Package	2 hours Price per person	3 hours Price per person	4 hours Price per person	5 hours Price per person
Package 1	\$35	\$45	\$55	\$65
Package 2	\$43	\$55	\$65	\$75
Package 3 – Local Canberra Region	\$50	\$60	\$70	\$80

Working Breakfast

Priced at \$25pp

Including:

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

— Pastries

Mini butter croissants ^(V)

Mini chocolate croissants ^(V)

Cinnamon swirl ^(V)

Raspberry friand ^(V, GF)

Vegan raspberry croissant ^(V)

Assorted savoury mini muffins

— Savoury

Shaved ham, tomato and ham croissant ^(GFO)

Grilled sourdough, avocado, labneh and sumac ^(V, GFO)

Open sandwich of egg and chives ^(V, GF)

House-made spinach and onion frittata ^(V, GF)

Open house-made smoked salmon sandwich ^(GF)

— Something Fresh

Mini pots of Greek yoghurt, gluten free granola and berries ^(GF)

Bircher muesli, oat milk, berries and banana ^(VG, GF, DF)

Chia seed pudding, coconut milk, cherries and shaved coconut ^(VG, GF, DF)

Mini pots of flavoured Greek yoghurt

— Something Hot

(Additional \$10 per person. Select two dishes for alternate drop)

Free-range scrambled eggs, WildFlour sourdough, Pepe Saya butter and bacon

63° eggs, mushrooms in soy butter, chilli sambal and WildFlour sourdough

Eggs Benedict, homemade hollandaise, kale and house-made smoked salmon

Belgian style waffle, honeycomb ice cream, berries and maple syrup

Fresh avocado, WildFlour sourdough, dukkah, Persian fetta and mint

(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 availability and change at the venue's discretion.



Morning Tea/ Afternoon Tea

Priced at \$20pp

Including:

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

— Pastries

Mini butter croissants ^(V)

Cinnamon swirl ^(V)

Raspberry friand ^(V, GF)

Vegan raspberry croissant ^(VG)

Friands ^(V, GF)

Danish

Toasted banana bread and whipped butter ^(V)

— Finger Foods

Shaved ham, tomato and cheese croissant ^(GFO)

Roasted cherry tomato and fetta croissant ^(V, GFO)

Chef's selection of finger sandwiches ^(GFO)

Open sandwich of egg and chives ^(V)

House-made spinach and onion frittata ^(V, GF)

Mozzarella in carrozza toast ^(V)

Roasted miso tofu and yuzu sesame seed ^(VG)

— Something Fresh

Selection of seasonal fruits ^(VG, GF, DF)

Mini pots of Greek yoghurt, gluten free granola and berries ^(GF)

Chia seed pudding, coconut milk, cherries and shaved coconut ^(VG, GF, DF)

Hummus dip with a selection of vegetables and crudites

House-made bliss balls ^(VG, GF)

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Working Lunch

Priced at \$35pp

Including:

- Tea and coffee
- Fresh juice
- x2 salads
- x2 savoury
- x1 something sweet

— Salads

Poached chicken salad ^(DF, GF)

Poached chicken, baby cos, cucumber, olive, dill, sundried tomatoes and tahini lime vinaigrette

Super grain salad ^(VG, DF, GF)

Buckwheat, farro, baby spinach, pumpkin seeds, almond, fresh mint and raspberry vinaigrette

Mediterranean chickpea salad ^(V, GF, DFO)

Chickpeas, cucumber, bell pepper, red onion, Kalamata olive, Persian feta and French dressing

Thai beef salad ^(GF, DF)

Lettuce leaves, cherry tomatoes, Spanish onion, cucumber, coriander leaves, mint, peanuts and Thai dressing

Pasta salad ^(V)

Fusilli, bell pepper, zucchini, cherry tomatoes, Kalamata olives, Parmesan, parsley, mint and lemon herb dressing

Japanese soba noodles, pork belly, wombok slaw, roasted cashew, coriander and miso dressing ^(DF)

Zucchini zoodles, bean sprouts, pulled beef and goji berry dressing ^(GF, DF)

— Savoury

Selection of sandwiches and/or wraps ^(VO, GFO, DFO)

Grilled open ciabatta with tomato, artichoke and olives ^(V)

Quiche Lorraine

Roast vegetable frittata ^(GF)

Selection of sushi

— Something Sweet

Almond soft chocolate cake ^(GF)

Cheesecake and fresh berries

Seasonal sliced fruits

Carrot cake

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Canapés

Classic Canapés

\$25 per person

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

Choose four from below

(Additional \$5 per item, per person)

Pulled lamb tostada (GF, DF)

Crispy cauliflower with kimchi mayo (VG, GF)

Pistachio and saffron risotto croquette (V)

Vegetable pakora with pickled lime (VG)

Thai vegetable spring roll (V)

House-made salumi croquette

Buffalo mozzarella, house-made lavosh and black garlic (V)

Sesame prawn toast (DF)

Sydney oyster - choose from natural or yuzu (DF, GF)

Beef burgundy pie

Skewers

(Additional \$5 per item, per person)

Satay beef (GF, DF)

Satay chicken (GF, DF)

King brown mushroom, sudachi and black pepper (V, GF, DF)

Shishito peppers, sea salt and sesame (GF, VG)

Swordfish, pistachio and dill (GF, DF)

Baby corn and smoked bonito butter (V)

Mediterranean lamb (GF, DF)

Premium Canapés

(Additional \$8 per item, per person)

Seared scallops with cucumber lime jus, watermelon radish (DF, DF)

Blinis, crème fraîche, smoked salmon and caviar

Tuna tartare, avocado purée, seaweed seasoning and tapioca crisp (DF, GFO)

Duck liver pâté, black berries, vincotto and house-made lavosh (GFO)

Tartlet with beef ragu

Large Canapés

(Additional \$10 per item, per person)

Grilled Wagyu steak and risotto

Classic cheeseburger slider (GFO)

Cauliflower steak, harissa and celery gravy (VG, GF)

Chicken katsu sandwich

Bánh mi with crispy pork belly and Asian slaw

Bao bun with miso fried tofu and kimchi slaw (VG)

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Beverage Packages

Package 1

Pricing

- Up to 2 hours – \$35pp
- Up to 3 hours – \$45pp
- Up to 4 hours – \$55pp
- Up to 5 hours – \$65pp

Wines

Sparkling

- Ate Sparkling Brut ^(SA)

White

- Ate Pinot Grigio ^(SA)

Red

- Ate Shiraz ^(SA)

Beers

- Furphy, 375ml bottle ^(VIC)
- Byron Bay Premium Lager, 355ml bottle ^(NSW)
- Midnight Bar x Bentspoke Brewing Co. 'Braddon Ale' (Midnight Bar only) ^(ACT)

Soft drink and juices

Package 2

Pricing

- Up to 2 hours – \$43pp
- Up to 3 hours – \$55pp
- Up to 4 hours – \$65pp
- Up to 5 hours – \$75pp

Wines

Sparkling

- Borgo Molino Prosecco ^(ITA)
- Airlie Bank Yarra Cuvee Sparkling ^(VIC)

White

- Cloud Street Sauvignon Blanc ^(WA)
- Cloud Street Pinot Grigio ^(WA)

Rosé

- Nick O'Leary Rosé ^(ACT)

Red

- Rocky Gully Shiraz ^(WA)
- Rocky Gully Cabernet Blend ^(WA)

Beers

- Midnight Bar x Bentspoke Brewing Co. 'Braddon Ale' (Midnight Bar only) ^(ACT)
- Capital Brewing Co. Coast Ale (Midnight Bar only) ^(ACT)
- Kosciuszko Pale Ale, 375ml bottle ^(NSW)
- Byron Bay Premium Lager, 355ml bottle ^(NSW)
- Corona Extra, 355ml bottle ^(MEX)
- James Squire Orchard Crush Apple Cider, 345ml bottle ^(NSW)

Soft drink and juices

Package 3 Local Canberra Region

Pricing

- Up to 2 hours – \$50pp
- Up to 3 hours – \$60pp
- Up to 4 hours – \$70pp
- Up to 5 hours – \$80pp

Wines

Sparkling

- Lerida Estate Prosecco ^(ACT)
- Gallagher Duet ^(ACT)

White

- Lerida Estate Field Blend
- Nick O'Leary Riesling ^(ACT)
- Clonakilla Sauvignon Blanc Semillon ^(ACT)

Rosé

- Nick O'Leary Rosé ^(ACT)

Red

- Lerida Estate Red Field Blend
- Bourke Street Pinot Noir ^(ACT)
- Mallaluka Shiraz/Mataro ^(ACT)

Beers

- Midnight Bar x Bentspoke Brewing Co. 'Braddon Ale' (Midnight Bar only) ^(ACT)
- Capital Brewing Co. Coast Ale (Midnight Bar only) ^(ACT)
- Bentspoke Brewing Co. Barley Griffin
- Bentspoke Easy Cleansing Ale
- Capital Brewing Co. Trail Pale Ale
- Capital Brewing Co. Summit Session Ale
- Capital Brewing Co. Alc-Less (0% ABV)

Soft drink and juices

On Consumption

Select your own package on consumption from our extensive beverage list. Simply advise us of your budget.

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.

Contact

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