



Breakfast

Breakfast is the most important meal of the day. To get the most out of your delegates let us provide you with the perfect breakfast option so you and your team can start the day off right.

Little Alice Breakfast Buffet

\$23 per person

Selection of cereals and sliced bread
Danish pastries, croissants, banana bread with preserves and spreads
Natural yoghurt with fruit and berry compote
Fresh seasonal fruit salad
Selection of sliced delicatessen meats and cheeses

Selection of juices, freshly brewed coffee and teas

Big Alice Breakfast Buffet

\$33 per person

Selection of cereals and sliced bread
Danish pastries, croissants, banana bread with preserves and spreads
Natural yoghurt with fruit and berry compote
Fresh seasonal fruit salad

Scrambled eggs, char grilled bacon, pork chipolata sausages
Sautéed mushrooms, grilled vine tomatoes
Hash brown triangles, homemade spicy baked beans

Selection of juices, freshly brewed coffee and teas

Plated Breakfast

\$28 per person

Select one of the following:

Creamy scrambled eggs with chives on sourdough slice
Poached egg, wilted spinach and hollandaise sauce on toasted muffin
Smoked salmon, cream cheese and avocado smash on toasted bagel
Sautéed mushrooms, wilted spinach, herb butter on toasted brioche
Spinach and feta polenta cake with homemade spicy baked beans

Select two of the following:

Creamy scrambled eggs
Char grilled bacon
Pork chipolata sausages
Sautéed mushrooms
Wilted spinach
Grilled vine tomatoes
Hash brown triangles
Homemade spicy baked beans

Selection of juices, freshly brewed coffee and teas



Morning Tea

Afternoon Tea

Take a break with our *Morning and Afternoon Tea*

Select one item @ \$10 per person

Select two items @ \$14 per person

Select three items @ \$18 per person

All options include freshly brewed coffee
and a selection of teas

50/50 Selection, please add \$1.50 pp

() indicates servings per person*

Savoury Options

Spinach and feta scone (1)

Chicken and leek pie (2)

Sausage rolls (2)

King Island beef pies (2)

Moroccan lamb pies (2)

Sweet Options

Date scone (1)

Chocolate brownie (1)

Homemade cookies (2)

Muffins (1)

Carrot cake (1)

Mini Magnum ice cream (1)

Extras

Arrival or stand alone freshly brewed coffee and a selection of teas @ **\$5 per person (per break period)**

Continuous service of freshly brewed coffee and a selection of teas @ **\$10 per person**

Whole seasonal fruit bowl @ **\$1.50 per person**



Taste the World

Lunch Menus

Taste the World – Working Lunch Buffet

\$36 per person (min 20 people)

All Taste the World Lunch buffet menus are served with Chef's dessert of the day, seasonal fresh fruit salad, coffee and a selection of teas

Taste Morocco

Pita bread (v)
Fattoush salad (v)
Almond and apricot couscous (v, df)
Roast pumpkin, spinach and fetta salad (v, gf)
Spiced chicken drums (gf, df)
Moroccan lamb tagine (gf, df)
Saffron and cardamom scented rice (v)
Lentil & pumpkin tagine (v)

Taste Asia

Asian slaw with plum dressing (v, gf)
Honey dew, cucumber, bamboo shoots in citrus dressing (v, gf, df)
Soba noodle salad
Gado gado (vegetable salad with peanut sauce)
Beef in Oyster sauce (gf, df)
Thai red chicken curry (gf, df)
Vegetable fried rice (v, gf, df)
Stir fried egg noodles (v, gf, df)
Sweet and sour vegetables

Taste Italy

Panzanella salad (v, gf)
Mediterranean pasta salad (v, df)
Pumpkin, spinach, feta and olive salad (v, gf)
Chicken cacciatore (gf, df)
Barramundi and marinara sauce (gf, df)
Mushroom Risotto (v)
Vegetable lasagne (v)
Ratatouille (v, gf, df)

Taste India

Aloo Chaat (potato salad) (gf, df)
Kachumber (green salad) (v, gf, df)
Sweet corn sundal (v, gf, df)
Butter chicken (gf)
Lamb Rogan josh (gf, df)
Vegetable korma (v, gf)
Eggplant and potato (v, gf, df)
Steamed rice

Taste the Aussie BBQ

Dinner rolls with salted butter
Coleslaw (v)
Home style green salad (v, gf)
Potato and egg salad (v)
Rosemary and garlic lamb chops (gf, df)
Beef sausages with caramelised onions (df)
Piri Piri chicken marylands (gf, df)
Baked potato wedges with dips (v)
Steamed vegetables with EV oil (v, gf, df)



Lunch Your Way

Lunch Your Way – Working Lunch 'make your own' Food Stations \$26 per person

The fresh & creative option for smaller networking Lunch groups under 130 pax.

Lunch Your Way is served with Chef's dessert of the day and seasonal fresh fruit salad, coffee and a selection of teas

Sandwiches Your Way

Selection of fresh baked bread and bread rolls

Chicken, ham, pastrami, salami, tuna, boiled eggs

Gourmet lettuce, tomato, cucumber, red onion, grated carrot

Beetroot, gherkins, pickled onions, cheddar cheese

Selection of mustards and relishes

Potato chips

Burgers Your Way

Sesame topped burger buns

Beef, Chicken or Vege-Burgers (select two)

Gourmet lettuce, tomato, cucumber, red onion, grated carrot

Beetroot, pickles, balsamic onions, grilled bacon rashers, cheddar cheese

Selection of mustards and relishes

French fries

Burritos Your Way

Soft tacos and burrito wraps

Spicy black beans, Mexican spiced chicken, ground beef chilli con carne

Gourmet lettuce, tomato, cucumber, red onion, grated carrot

Diced capsicum, coriander, chilli, cheddar cheese

Guacamole, sour cream and salsa

Corn chips

Healthy Your Way

Make your own salad with condiments and dips

Gourmet lettuce, tomato, cucumber, red onion, grated carrot

Baby spinach, olives, roast capsicum, feta cheese, parmesan cheese

Fresh herbs, bean sprouts, chilli, lemon, mixed beans, eggs


Selection of light mayonnaise, pesto and Asian dressings

Asian beef stir fry (gf, df)

Citrus flavoured chicken (gf, df)

Steamed potatoes in herb oil (v, gf, df)

**Additional food stations can be arranged for groups above 130pax however surcharges may apply.*



Canapé

Canapé Menu

<i>Duration</i>	<i>Selection</i>	<i>Pieces per serve</i>	<i>Price</i>
1 hour	Select 2 cold & 3 hot canapés	7	\$24.00
1.5 hours	Select 2 cold & 3 hot canapés plus 1 sweet ending	8	\$29.00
2 hours	Select 3 cold & 4 hot canapés plus 1 sweet ending	10	\$36.00
3 hours	Select 4 cold & 5 hot canapés plus 2 sweet endings	12	\$47.00

Hot Canapés

Soy and chilli marinated prawn on skewer (gf,df)
 Chickpea battered fish n chips with coriander mayonnaise
 Tandoori chicken, cucumber and mint raita on naan bread
 Coconut and sesame chicken bites with sweet tamarind chutney
 Pulled pork slider with coleslaw
 Honey soy pork belly with Asian slaw (gf)
 Seared beef, grilled mushroom, blue cheese (gf)
 Vegetable pakoras with coriander chutney (v)
 Grilled haloumi with eggplant salad (v)

Cold Canapés

Natural South Australian oysters with Asian dipping sauce (gf, df)
 Smoked salmon, avocado, citrus salsa
 Vietnamese chicken rice paper roll (gf, df)
 Medium rare beef, pickled cucumber and wasabi mayonnaise
 Vine tomato, bocconcini and olive with basil pesto (v)
 Roasted beetroot, feta with apple and walnut salsa (v)

Sweet Endings

Dark chocolate and mint bush truffle
 Rum, chocolate and macadamia truffle
 White chocolate and raspberry mousse
 Passion fruit and lemon curd tartlet
 Watermelon, cranberry and vodka granita
 Brie, caramelized apple, lavosh
 Blue cheese, fig and walnut chutney on mini damper

Set Menus

Our Set Menus have been carefully designed for maximum value and quality. Please note that individual dishes are not interchangeable between menus. Bespoke Set Menus and specific dietary requirements can be catered for upon request.

Set Menu #1

\$55 per person

Select one dish from each course. Alternate placement surcharge \$5 per person.

Entrée

Tandoori chicken, cumin and coriander potatoes, minted yoghurt (gf)
Slow braised pork belly, celeriac puree, apple slaw, anise ginger jus (gf)
Sweet potato fritters, avocado puree, corn salsa (v, gf)
Moroccan chickpea soup, sumac labne, crisp pita (v)

Entrée is served with dinner roll and salted butter

Main Course

Pan seared sirloin of beef (gf, df)
Portuguese piri piri chicken breast (gf, df)
Lemon and dill marinated NT barramundi (v, gf, df)
Paneer and vegetable skewer, lentil soup, cumin rice, cucumber and mint yoghurt (v, gf)

Main Course dishes are served spinach and potato mash, seasonal vegetables, Beerenberg tomato chutney, jus

Dessert

Baked lemon tart, crunchy meringue, vanilla cream
Chocolate cake, strawberry and citrus balsamic salad, vanilla bean ice cream
Apple crumble tart, vanilla bean ice cream, cinnamon anglaise

Dessert is served with coffee and a selection of teas

Set Menu #2

\$65 per person

Select one dish from each course. Alternate placement surcharge \$5 per person.

Entrée

Abodo chicken, soft tacos, avocado, crisp salad, Mexican dressing (gf, df)

Ocean cured trout, fennel orange salad and sriracha mayonnaise

Thai beef salad, Asian herbs, crushed peanuts, nam jim dressing (gf, df)

Spanish vegetable tortilla, cherry tomatoes, caramelized onions, goats cheese, rocket salad (v, gf)

Entrée is served with dinner roll and salted butter

Main Course

Indian spiced lamb shank, lamb briyani, mint and cucumber raita (gf)

Spinach and ricotta stuffed chicken breast, bacon mash, baby vegetables and sweet corn relish (gf)

Grass feed beef tenderloin, leek and gratin potatoes, baby vegetables, mushroom ragout (gf)

NT barramundi, sundried tomato and olive potato rosti, baby vegetables, tomato salsa, dill beuree blanc (gf)

Paneer and vegetable skewer, lentil soup, cumin rice, cucumber and mint yoghurt (v, gf)

Dessert

White chocolate and vanilla mousse, raspberry sorbet, pistachio crumbs

Chocolate and almond meal cake, orange sorbet, passionfruit couli

Pear and Almond tart, pear relish, vanilla bean ice cream

Dessert is served with coffee and a selection of teas

Tastes of the Territory Set Menu \$85 per person

Select one main course and one dessert. Alternate placement surcharge \$5 per person.

Our trademark Tastes of the Territory *aNTipasto Tasting Plate* is available with Set Menus 1 and 2 at a \$15 per person surcharge

Individual ASPCC aNTipasto Tasting Plate

Wattle seed kangaroo skewers, quandong chutney (gf, df)

Chickpea battered barramundi, coconut chutney (gf, df)

Crocodile ceviche, coconut, lemongrass, chilli (gf, df)

Prawns, lemon aspen aioli

Entrée is served with house made damper, native seed dukkha and olive oil

Main Course

Mountain pepper beef tenderloin, fondant potato, baby vegetables, riberry chutney, jus

NT barramundi, barley salad, Thai yellow curry, wild lime and apple relish

Wattle seed crusted Kangaroo loin, bacon and pine nut polenta, petite ratatouille, bush tomato chutney

Lemon myrtle chicken, native spinach and crushed potato, creamy mushroom sauce and peach chutney

Dessert

NT date and quandong pudding, butterscotch sauce, macadamia ice cream

Mango and coconut cheesecake, mango salsa, passion fruit sorbet

Banana and coconut tart, quandong sorbet

Dessert is served with coffee and a selection of teas



Buffet Menu

Our Buffet Menus have been carefully designed for maximum value and quality. Bespoke Buffet Menus and specific dietary requirements can be catered for upon request.

Buffet Menus

Buffet Menu

\$50 per person

Oven baked dinner rolls with salted butter

Crisp cos lettuce with blue cheese and buttermilk dressing (v, gf)

Panzanella—Italian bread salad (v,df)

Vegetable slaw with chilli honey dressing (v, gf, df)

Potato, bacon, egg salad with Caesar dressing

Jamaican jerk chicken (gf, df)

Cajun marinated barramundi with corn, chorizo and tomato salsa (gf, df)

Chickpea and vegetable tagine (v, gf, df)

Cumin scented rice (v, gf, df)

Baby potatoes with mountain pepper and thyme butter (v, gf)

Steamed vegetables with herb butter (v, gf)

Chef's dessert selection of cakes, pastries, cheesecake and fresh fruits

Coffee and tea station

Add a Dish !!

Hungry guests ?

There are plenty of 'add a dish' options to cater for all tastes..

From soups and vegetables to meat and curry dishes, add as many as you like to tailor your buffet to your guests' needs.

Personalise your Buffet

Add a Dish

Soup \$5 per person per selection

Leek and potato soup (v, gf)

Roast pumpkin, honey and ginger (v, gf, df)

Coconut and yellow lentil soup (v, gf, df)

Vegetables \$5 per person per selection

Potato and cheese gratin (v, gf)

Cajun spiced potato wedges with Mexican salsa (v, gf, df)

Roast garlic flavoured potato mash (v, gf, df)

Sweet potato gratin with coconut and chilli (v, gf)

Vegetable biryani (v, gf, df)

Mushroom and pea risotto (v, gf)

Roasted cauliflower with salsa verde (v, gf)

Broccoli with chilli lemon butter (v, gf)

Moroccan spiced carrot with mint yoghurt (v, gf)

Vegetable Korma (v, gf)

Asian stir friend vegetables with tofu in spicy bean sauce (v, gf, df)

Dal makhani (v, gf)

Roasted pumpkin, spinach and feta bake with tomato salsa (v, gf)

Ratatouille (v, gf, df)

Add a Dish cont ..

Meat Dishes \$8 per person per selection

Honey mustard champagne ham (gf, df)

Roast pork with thyme and mushroom sauce (gf)

Moroccan lamb leg with cumin and coriander sweet potato mash (gf)

Beef osso buco drizzled with gremolata and served with soft polenta

Herb crusted salmon with lemon myrtle and dill risotto (gf, df)

Buffalo chicken wings with blue cheese mayonnaise

Chilli and sweet soy marinated pork belly ribs (gf, df)

Beerenberg coppers ale marinated American pork ribs

Curry Dishes \$8 per person per selection

Butter chicken (gf)

Thai red chicken curry (gf, df)

Lamb Rogan josh (gf, df)

Malaysian fish curry (gf, df)

Sweet and sour pork (gf, df)

- all curry dishes served with steamed rice



Day Delegate Package



alice springs
CONVENTION
CENTRE

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Valid March 31 2017

Day Delegate Package

Full Day Delegate Package \$64 per person

Includes arrival tea and coffee and complimentary seasonal whole fruit bowl

Half Day Delegate Package \$54 per person

Select one option each for your Morning & Afternoon Tea service

All options include freshly brewed coffee & a selection of teas

Savoury Selection

Spinach and feta scone (1)
Chicken and leek pie (2)
Sausage rolls (2)
King Island beef pies (2)
Moroccan lamb pies (2)

Sweet Selection

Date scone (1)
Chocolate brownie (1)
Homemade cookies (2)
Muffins (1)
Carrot cake (1)
Mini Magnum ice cream (1)

Select your *Taste the World* menu - Working Lunch Buffet option

Taste the Aussie BBQ

Dinner rolls with salted butter
Coleslaw (v)
Home style green salad (v, gf)
Potato and egg salad (v)
Rosemary and garlic lamb chops (gf, df)
Beef sausages with caramelised onions (df)
Piri Piri chicken marylands (gf, df)

Taste Morocco

Pita bread (v)
Fattoush salad (v)
Almond and apricot couscous (v, df)
Roast pumpkin, spinach and fetta salad (v, gf)
Spiced chicken drums (gf, df)
Moroccan lamb tagine (gf, df)

Taste Asia

Asian slaw with plum dressing (v, gf)
Honey dew, cucumber, bamboo shoots in citrus dressing (v, gf, df)
Soba noodle salad
Gado gado
Beef in Oyster sauce (gf, df)
Thai red chicken curry (gf, df)

Taste India

Aloo Chaat (potato salad) (gf, df)
Kachumber (green salad) (v, gf, df)
Sweet corn sundal (v, gf, df)
Butter chicken (gf)
Lamb Rogan josh (gf, df)
Vegetable korma (v, gf)
Eggplant and potato (v, gf, df)

Taste Italy

Panzanella salad (v, gf)
Mediterranean pasta salad (v, df)
Pumpkin, spinach, feta and olive salad (v, gf)
Chicken cacciatore (gf, df)
Barramundi and marinara sauce (gf, df)
Mushroom Risotto (v)
Vegetable lasagne (v)

All meals served with Chef's dessert of the day and seasonal fresh fruit salad, coffee and a selection of teas

Market Menu



Market Menu

Not quite a cocktail reception, not quite a buffet... Our popular Market Menus let you create a fun, informal stand-up style food experience for your guests. Selections are served in little bowls, paper bags or noodle boxes. Order as much or as little as you like, to suit your group and your venue.

Rice & Pastas (serving 150gms/pp)

	Portion	Price
Vegetable and egg fried rice (v, gf. df)	1	\$5
5 vegetable rice biryani with mint and yoghurt raita (v, gf)	1	\$5
Hakka noodles with stir fried vegetables (df)	1	\$5
Sweet soy fried noodles with chicken and Asian greens (df)	1	\$7
Prawn and squid risotto (gf)	1	\$8
Chicken carbonara fettuccini	1	\$7

Hot Bites

	Portion	Price
Spicy chicken wings with ranch mayonnaise dipping sauce	2	\$5
Tandoori chicken satay with mint yoghurt (gf)	1 (50g)	\$5
Malaysian beef satay (gf)	1 (50g)	\$5
Traditional beef sausages with caramelized onions	1 (100g)	\$5
Moroccan lamb meat balls with tzatziki (gf)	4 (100g)	\$10
Lamb sausages	1 (100g)	\$5
Chicken and leek pies	2	\$5
Sausage rolls	2	\$5
King island beef pies	2	\$5
Moroccan lamb pies	2	\$5
Spinach and ricotta rolls	2	\$5

LIVE cooking Stations

	Portion	Price
Baked potato station	1	\$8
Beef and Chicken skewer station	2 (50g)	\$8
Noodle box station	1 (150g)	\$7
Make your own salad station	1 (100g)	\$6
Corn on the cob station	1	\$5

Sweet Selections

	Portion	Price
Carrot cake	1	\$4
Lemon citrus slice	1	\$4
Caramel slice	1	\$4
Fresh fruit salad	1	\$4
Mini magnum	1	\$5



Beverages

Beverage Packages

Beer & Wine Package

Per Person	Standard	Premium
1 hour	\$24.00	\$29.00
1 1/2 hours	\$28.50	\$33.50
2 hours	\$32.50	\$37.50
2 1/2 hours	\$36.50	\$41.50
3 hours	\$40.50	\$45.50
3 1/2 hours	\$44.50	\$49.50
4 hours	\$48.50	\$53.50
4 1/2 hours	\$52.00	\$58.50
5 hours	\$56.50	\$62.00

Standard Beer & Wine

Tatachilla Sparkling, Tatachilla Sauvignon Blanc & Tatachilla Cabernet Shiraz

(Juliet Moscato available on request - surcharge applies)

Premium (select one): Heineken, Stella Artois, Corona or James Boags Premium

Heavy (select one): Tooheys Extra Dry, James Squire 150 Lashes, James Squires The Chancer, Coopers Pale Ale

Cider (select one): Tooheys 5 Seeds or James Squire Orchard Crush

Mid (select one): XXXX Gold or Little Creatures Rogers

Light: Hahn Premium Light

Non-Alcoholic

First hour **\$7.00 per person**

Every hour thereafter **\$6.00 per person**

Selection of soft drinks, juice and water station

Additional water stations

\$15.00 per station per day

\$9.00 per 15L water bottle refill

Premium Beer & Wine

Squealing Pig Sauvignon Blanc, Pepperjack Shiraz, Wolf Blass Pinot Chardonnay Sparkling, Juliet Moscato

Premium (select one): Heineken, Stella Artois, Corona or James Boags Premium

Heavy (select one): Tooheys Extra Dry, James Squire 150 Lashes, James Squires The Chancer, Coopers Pale Ale

Cider (select one): Tooheys 5 Seeds or James Squire Orchard Crush

Mid (select one): XXXX Gold or Little Creatures Rogers

Light: Hahn Premium Light

Cash Bar Prices

Beer

Premium (select one)	\$9.00
Heineken, Stella Artois, Corona or James Boag Premium	
Heavy (select one)	\$8.00
Tooheys Extra Dry, James Squire 150 Lashes, James Squires The Chancer, Coopers Pale Ale	
Cider (select one)	\$8.00
Tooheys 5 Seeds or James Squire Orchard Crush	
Mid (select one)	\$7.00
XXXX Gold or Little Creatures Rogers	
Light	\$6.00
Hahn Premium Light	

Wine

Premium Wine	\$9.00 glass
Squealing Pig Sauvignon Blanc	\$38.00 bottle
Pepperjack Shiraz	
Wolf Blass Red Label Pinot Chardonnay	
Standard Wine	\$7.00 glass
Tatachilla Sauvignon Blanc	\$28.00 bottle
Tatachilla Shiraz / Cabernet	
Tatachilla Sparkling	

Spirits (includes mixer)

Premium Spirits	\$9.00 glass
Basic Spirits	\$8.00 glass
Pre mixers / RTD's	\$12.00 each

Non-Alcoholic

Soft drink, Juice and Water	\$3.50
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On consumption or bar tabs are available upon request

Cash bar incurs a **\$5.00 per person minimum spend surcharge**. If minimum spend is reached no surcharge applies

Platters



Platter Menu

Each Platter caters for 10 people, light lunch or casual cocktail style

Sandwich Platter

\$45 per platter **includes vegetarian selections*

Selection of freshly made sandwiches (1 portion per person)

P & Q

\$80 per platter

Selection of gourmet mini pies and quiches (4 pieces per person)

Just wrap it

\$55 per platter **includes vegetarian selections*

Selection of freshly made wraps (1 portion per person)

Asian Takeaway

\$60 per platter

Assortment of mini samosas, cocktail spring rolls, dim sums, dumplings with sauces and dips (8 pieces per person)

ASPCC Platter #1

\$120 per platter

Tandoori chicken, S&P calamari, smoked salmon, marinated beef, vegetable salad served with bread and house made dips

ASPCC Platter #2

\$120 per platter

Charcuterie and bread selection, marinated olives, dolmas, feta, falafel, grilled vegetables, dips and condiments

Australian Cheese

\$120 per platter

Selection of Australian cheese, breads, crackers, chutney, dried & fresh fruits (60gms per person)



BBQ Buffet Menus

BBQ Buffet Menus

BBQ Menu

\$49 per person

Oven baked dinner rolls with salted butter

Garden salad (v)

Creamy coleslaw (v)

Potato salad (v)

Tandoori chicken drumsticks (gf)

Marinated lamb chops (gf, df)

Beef sausages

Seasoned potato wedges with sour cream and sweet chilli sauce (v)

Steamed sweet corn, garden peas and carrots (v)

Chef's selection of two desserts

Coffee and tea station

Outback BBQ Menu

\$59 per person

Damper and flavoured breads with native dukkha and dips

Home style garden salad (v, gf)

Outback cabbage slaw with wild lime dressing (v, gf, df)

Roast pumpkin, spinach and feta salad (v, gf, df)

Chilli and sweet soy glazed spare ribs (gf, df)

Mountain pepper flavoured beef sirloin (gf, df)

NT Barramundi, lemon myrtle and citrus (gf, df)

Red desert spiced chicken (gf, df)

Baked potato with dips (v)

Garden greens with chilli lemon myrtle butter (v, gf)

Chef's dessert selection of cakes, pastries, cheesecake and fresh fruits

Coffee and tea station

Wedding Packages

Diamond Package from \$128pp* *Pink Diamond Package* from \$142pp*

For our more detailed wedding package brochure please contact the Events Team on 89500200

PACKAGE INCLUSIONS:

On-Site venue hire
Dinner as listed in each package (buffet or plated)
4 hour beverage standard package
Tea & coffee station
Your wedding cake professionally cut and served on platters
Bridal table, Cake table, Gift table
Basic table centrepiece
Personalised menus printed in colour
Black or white table cloths with matching linen napkins
Black or white chair covers

Dance floor
1 x lectern with microphone
PA system with mixing desk
Lectern & cake spotlight
LED up lights (6) - client to select colour
Lighting control
Half hour meet & greet with technician* (day before between 9am-5pm)

*Packages based on minimum 60 guests

Receive a complimentary suite at Lasseters Hotel for the Bride and Groom on their wedding night (minimum of 80 reception guest's applies)

Off-Site Catering

A destination like no other

Welcome your guests to Australia's iconic Outback – *a destination like no other.*

Give them a uniquely Red Centre experience to take home in their hearts, not in their briefcase.

Bush Food canapés amongst a gallery of Aboriginal masterpieces, or an outback BBQ served with a slice of Australian narrative?

Lavish banquet under a desert starlight chandelier or perhaps a red sand riverbed picnic? The only limit to your culinary Alice Springs story is your imagination...

Our international catering team, famous for embracing bush food elements within contemporary cuisine, will delight in tailoring a menu to match your budget and style.

Contact our events team for further destination inspiration!



Picture taken at Telegraph Station by Lisa Hatzmilhail

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