

'Tis the season



Midnight
HOTEL

AUTOGRAPH COLLECTION®
HOTELS



Welcome	04
Venues	06
Menus	10
Beverage packages	14
Final touches	16
Stay the night	20
Contact	22

Welcome

Pop the bottle, clink the glasses!

Welcome to Midnight Hotel, Autograph Collection. Designed by acclaimed architects Fender Katsalidis, Midnight Hotel offers the ultimate event experience, complete with good food, great wine and exceptional service in an exceptional setting.

Championing originality and authenticity, Midnight Hotel presents a series of sophisticated and boutique spaces that you can celebrate within.

Thoughtfully curated food and beverage menus, complemented by unique added extras ensure that your event at Midnight Hotel is always a success.



Venues

— The Atrium

Perfect for cocktail functions or long table settings, the central Atrium space offers an inner-hotel oasis, complete with landscaped gardens, cascading waterfall feature, decking and nested seating throughout.

— The Conservatory

Completely customisable, The Conservatory boasts floor to ceiling windows, sheer and block out curtains, built-in audio-visual equipment, and unique, modern design features, sympathetic to the hotel's outstanding architectural integrity.

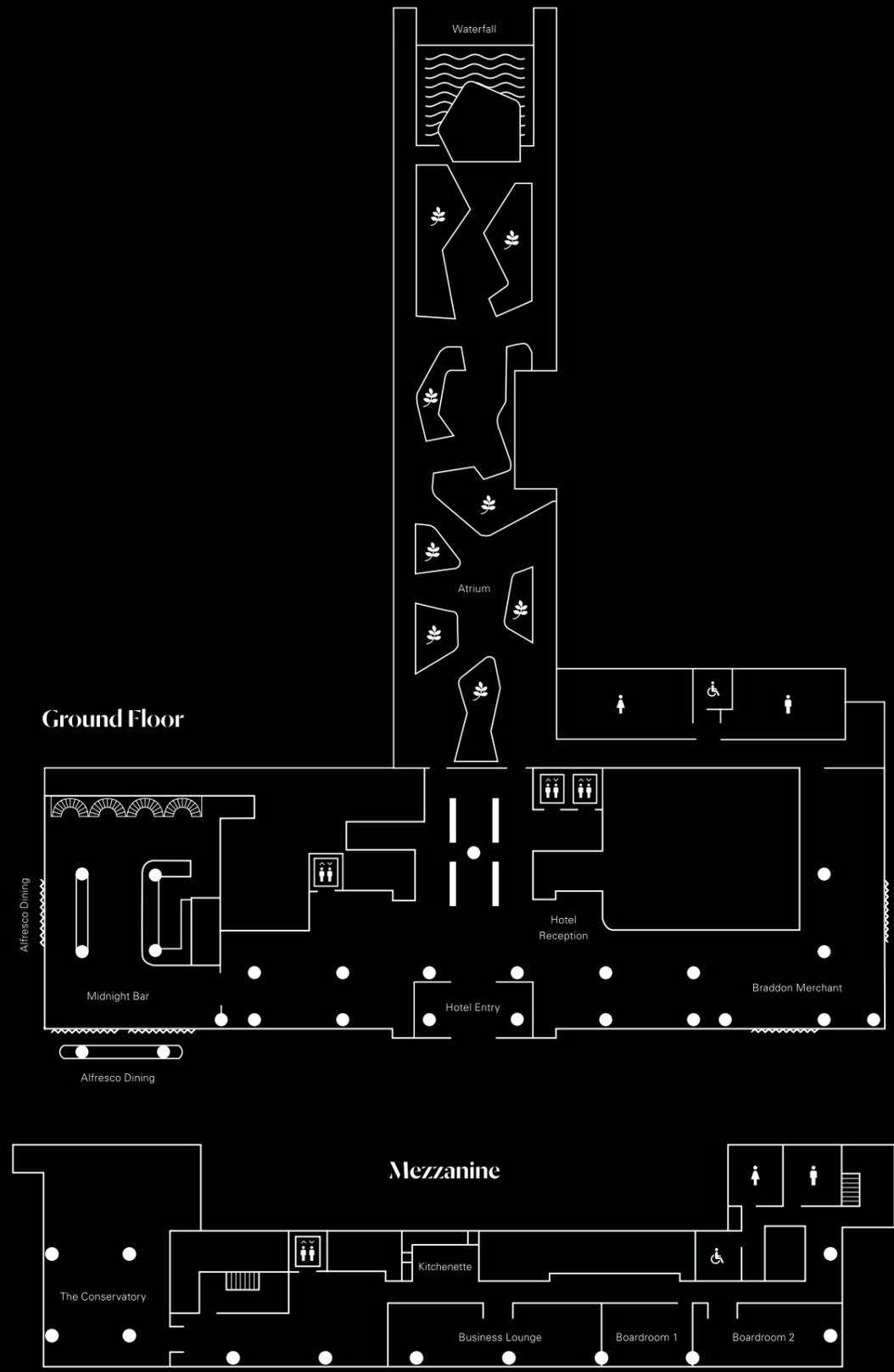
— Private Dining Room

Intimate and personal, Midnight Hotel's private dining space offers the perfect setting for private breakfasts, lunches or dinner shared with work colleagues, close family and friends.

— Midnight Bar

The ultimate inner-city event venue, Midnight Bar offers an evocative, moody backdrop for private or shared events. The bar's sharp, chic interior design features plush textural furnishings complemented by a modern, alfresco dining setting.

Space	Layout Capacities					
	Theatre	Long Table Set	Caberet	Cocktail	Banquet	U-Shape
Private Dining Room 37m ² / Dimensions: 4m (D) x 9m (W) x 2.4m (H)	N/A	20	N/A	N/A	N/A	N/A
The Conservatory 123m ² / Dimensions: 13.8m (D) x 10m (W) x 2.4–2.58m (H)	80	54	40	120	100	30
The Atrium 200m ²	60	N/A	N/A	90	N/A	N/A
Midnight Bar 226m ² (Indoor and outdoor)	N/A	N/A	N/A	150	N/A	N/A





Menus

From our table to yours.

Enjoy the perfect food and beverage experience as curated by Midnight Hotel's Executive Chef via thoughtful fresh, seasonal menus that champion local produce, creative inclusions and inspired pairings.

Select from our canapé menu or a share style lunch or dinner. Select from two beverage packages or choose to have beverages charged on consumption.

Classic Canapés \$20 per person

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

Choose four from below (\$5 per person, per additional item)

Pulled lamb tostada ^(GF, DF)

Seared king salmon with pickled cucumber ^(GF, DF)

Duck liver pâté, Muscat jelly and croutes

Crispy cauliflower with kimchi mayo ^(VG, GF)

Pistachio and saffron risotto croquette ^(V)

Potato croquette with caramelised onion ^(V)

Mushroom quiche ^(V, GF)

Angus beef and stout pie

Vegetable pakora with pickled lime ^(VG)

Vegetable curry puff ^(VG)

Grilled pork neck, cherries and Pernod mustard ^(GF, DF)

Buffalo mozzarella, lavosh and black garlic ^(V)

Skewers

(\$5 per person, per additional item)

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)

Shaved lonza on grissini ^(DF)

Premium Canapés

(\$7 per person, per additional item)

Prawn tempura, yuzu kosho and mayo ^(DF)

Smoked duck breast, caramelised fig and anise ^(GF, DF)

Tuna tartare, apple, sesame and tapioca crisp ^(GFO, DF)

Halloumi, pine nut and preserved lemon cigar ^(V)

Large Canapés

(\$9 per person, per additional item)

Roast pork bao bun ^(DF)

Korean chicken bao bun ^(DF)

Grilled Wagyu steak and farro risotto

Classic cheeseburger slider ^(GFO)

Celeriac schnitzel, harissa and black garlic ^(VG, GF)

Two-Course Shared Style Lunch \$65 per person

Includes a glass of sparkling per person on arrival, appetisers and sides, plus bon bons for the table. Available in Braddon Merchant only.

Choose from either an Entree and Main, or Main and Dessert, for the whole table.

— Appetisers

Freshly shucked oysters

Olives

House baked sourdough and local olive oil

— Entrées

Seared king salmon, pickled cucumber, horseradish

Vanilla burrata, shiso and caper gremolata, anchovies, grilled sourdough

— Mains

Grilled Wagyu hanger steak, spring greens, Café de Paris sauce

Roast pork neck, cherries, dandelion, Pernod mustard

— Side

Heirloom tomatoes, shiso, pumpkin seeds, yuzu

— Desserts

Coconut panna cotta, berries in Kirsch, Christmas pudding, oat crumble

Three-Course Shared Style Lunch \$79 per person

Includes a glass of sparkling per person on arrival, appetisers and sides, plus bon bons for the table. Available in Braddon Merchant only.

— Appetisers

Freshly shucked oysters

Olives

House baked sourdough and local olive oil

— Entrées

Seared king salmon, pickled cucumber, horseradish

Vanilla burrata, shiso and caper gremolata, anchovies, grilled sourdough

— Mains

Grilled Wagyu hanger steak, spring greens, Café de Paris sauce

Roast pork neck, cherries, dandelion, Pernod mustard

— Side

Heirloom tomatoes, shiso, pumpkin seeds, yuzu

— Desserts

Coconut panna cotta, berries in Kirsch, Christmas pudding, oat crumble

Five-Course Shared Style Dinner Experience \$89 per person

Executive Chef's selection of five festive share-style courses that champion seasonal produce and small-scale suppliers. Bookings via our Events Team include a glass of sparkling per person on arrival, appetisers and sides, plus bon bons for the table.

(V) vegetarian, (VO) vegetarian on request, (VG) vegan, (GF) gluten free, (GFO) gluten free on request, (DF) dairy free. Dietary requirements can be happily catered for, simply advise us with 48 hours' notice. Please note, the menus provided are a sample offering only and are subject to change at the venue's discretion. Exact menus will be confirmed prior to event. All event bookings are subject to availability and minimum party sizes apply. Contact our dedicated Events Team to make a reservation.



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

Soft drink and juices

Wines

Sparkling

- Dalwood Estate Blanc de Blancs ^(NSW)

White

- Lerida Estate White Field Blend ^(NSW)

Red

- Lerida Estate Red Field Blend ^(NSW)

Beers

- Furphy ^(VIC)
- Cascade Light ^(TAS)
- Peroni Nastro Azzurro ^(ITA)
- Yulli's Brews 'Norman' Australian Ale ^(NSW)
- Braddon Ale by Bentspoke Brewing Co. (Midnight Bar only) ^(CBR)
- Midnight Lager by Bentspoke Brewing Co. (Midnight Bar only) ^(CBR)

Package 2

Pricing

- Up to 2 hours – \$42pp
- Up to 3 hours – \$65pp
- Up to 4 hours – \$75pp
- Up to 5 hours – \$85pp

Soft drink and juices

Wines

Sparkling & Moscato (choose one)

- Dalwood Estate Blanc de Blancs ^(NSW)
- Borgo Molino Prosecco ^(ITA)
- Pitchfork Moscato Rosé ^(WA)

White & Rosé (choose one)

- Gallagher Chardonnay ^(NSW)
- Lerida Estate White Field Blend ^(NSW)
- Endless Pinot Grigio ^(VIC)
- Alzitella Corsica Rosé ^(FRA)

Red (choose one)

- Table of Plenty Barbera ^(NSW)
- Lerida Estate Red Field Blend ^(NSW)
- Nativo Terre di Chieti Sangiovese ^(ITA)
- Head Heart & Home Dry Red ^(SA)

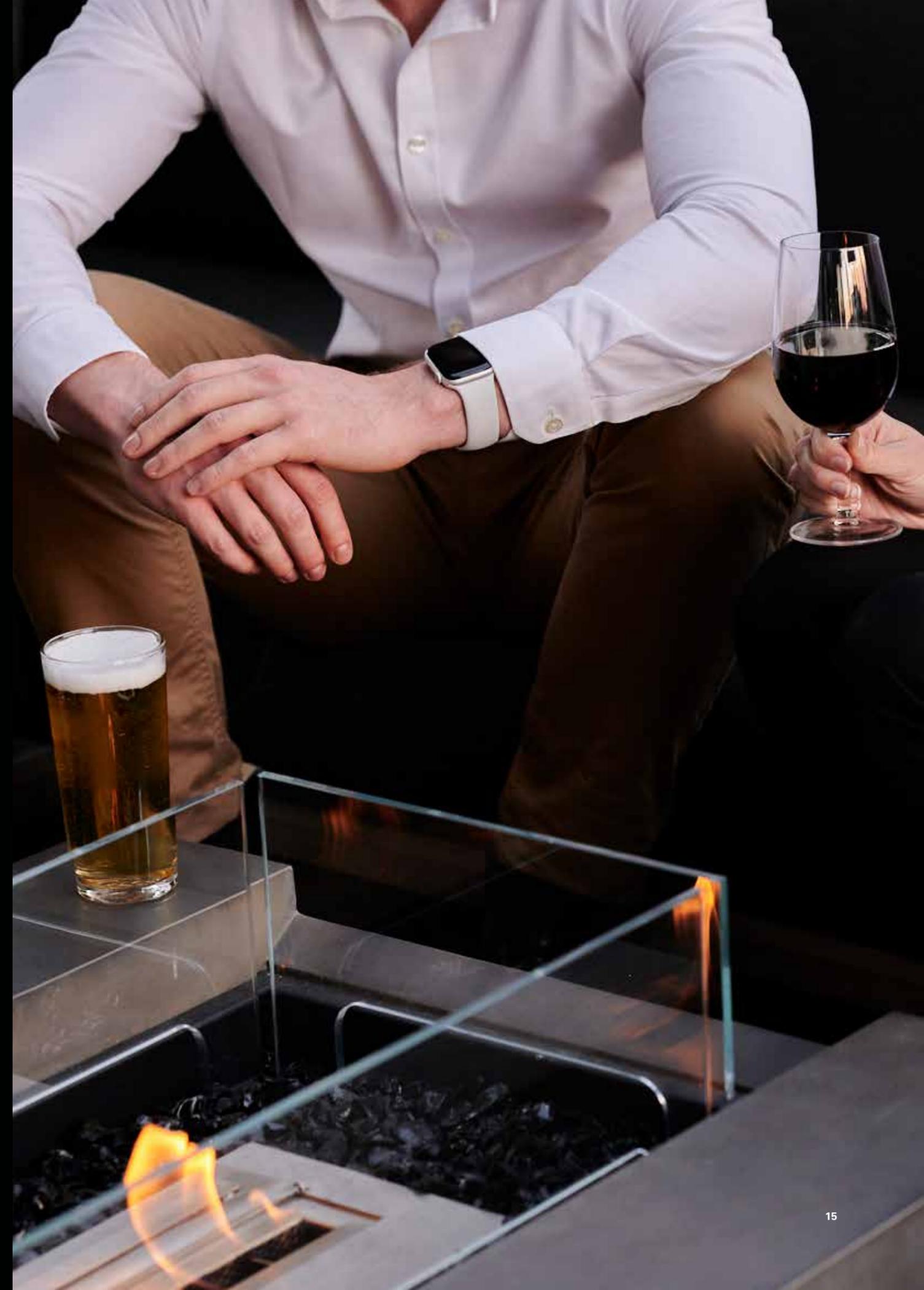
Beers (choose two)

- Orchard Crush Cider ^(NSW)
- Corona ^(MEX)
- Cascade Light ^(TAS)
- Peroni Nastro Azzurro ^(ITA)
- Yulli's Brews 'Norman' Australian Ale ^(NSW)
- Braddon Ale by Bentspoke Brewing Co. (Midnight Bar only) ^(CBR)
- Midnight Lager by Bentspoke Brewing Co. (Midnight Bar only) ^(CBR)

On Consumption

Select your own package on consumption from our extensive wine 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.





Final touches

For the 'confetti canon' event moment, the below function and event extras are available.

— **Arrival deli platters or grazing boards**
\$21 per person / \$18 per person (cheese only)

Designed to be shared, enjoy Mediterranean-inspired deli platters during your lunch, dinner or cocktail reception.

— **South Coast oysters**
\$27 half-dozen / \$50 dozen

Nothing says luxury quite like freshly shucked South Coast oysters. Choose from natural or mignonette.

— **Cocktails on arrival**
\$15 per person

Select either Negroni, Aperol Spritz or Local Cuban (think; a zesty, rum-based and Prosecco cocktail served in a chilled highball) to be served on arrival.

— **Personalised bottled cocktail favours**
\$18 per person

Add a personal touch to your event and give your guests a bespoke, bottled cocktail printed with the event name or shared celebration. Select from four inhouse bottled cocktails, including Old Fashioned, Manhattan, Negroni or Martini. Please allow 14 days for personalised printing.

— **Select spirits on consumption**
Charged at purchase price

Add spirits to your beverage package and allow your guests to enjoy basic spirits, in addition to the beverages included in your selected beverage package.





Stay the night

A necessary nightcap.

Taking the hassle out of who will drive, or when to wrap up the party, Midnight Hotel rooms and suites offer guests the ultimate inner-city space to connect with the capital, and relax post-event.

Each room has been designed with guest experience in mind. From bespoke commissioned artwork, premium furnishings to luxe bathroom amenities and seamless connectivity, room inclusions have been thoughtfully applied to maximise guest comfort and convenience.

Room Type	Size	Inventory
Midnight Petite	26m ²	2
Midnight Classic	29-30m ²	94
Midnight Lounge	32-33m ²	87
Midnight Junior Suite	48m ²	6
Midnight Accessible	48m ²	9
Midnight Suite	80m ²	1
Midnight Clique	-	20

Room Inclusions

- Atrium views
- 4K HD Smart TV
- In-room dining service
- Bespoke Thomas Bucich artwork
- Bespoke René Linssen M brass bottle opener
- Complimentary mini bar
- Daily housekeeping service
- Espresso machine
- Hairdryer
- Hunter Lab bathroom amenities
- In-room safe
- Iron and ironing board
- La Maison Du Thé tea
- Vittoria coffee
- Midnight bathrobe and slippers
- Nested table and seating
- Plush king bed
- Premium bed linen
- STAYCAST by Google Chromecast in-room entertainment
- Underground parking (rates apply)
- Unlimited highspeed Wi-Fi
- Valet parking (rates apply)
- Walk-in rain shower

Junior Suite*

- Bathtub
- Lounge with sofa bed
- Separate table and chairs
- Bespoke Hutwoods x Midnight Hotel signature scent wood wick candle

Midnight Suite*

- Bathtub
- Double vanity
- Powder room
- Separate lounge and dining area
- Bespoke Hutwoods x Midnight Hotel signature scent wood wick candle

An outdoor lounge area featuring a large, dark-colored sectional sofa arranged around a rectangular fire pit. The fire pit has a glass enclosure and contains a fire. A large, light-colored patio umbrella stands over the seating area. In the background, there is a concrete wall, some greenery, and a street with traffic lights and a pedestrian crossing. The scene is set during the day with soft lighting.

Save the date

Gemma Turenko, Sales Manager

(02) 6220 0213

gemma.turenko@midnighthotel.com.au

midnighthotel.com.au

1 Elouera Street, Braddon ACT 2612

PO Box 4519, Kingston ACT 2604