Tis the season





Unwrap the Joy

Pop the bottle, clink the glasses!

Step into a festive celebration at Midnight Hotel, Autograph Collection, where holiday magic meets timeless elegance. Designed by renowned architects Fender Katsalidis, Midnight Hotel offers the perfect setting for your holiday event, filled with delicious cuisine, fine wines, and impeccable service.

Embracing the spirit of the season, Midnight Hotel presents a series of boutique spaces, ideal for celebrating in style. With thoughtfully curated festive food and beverage menus, along with unique seasonal touches, your event at Midnight Hotel is sure to be a joyous and unforgettable success.



Venues



The Atrium

Perfect for cocktail functions, 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 lounge and fire pit area.



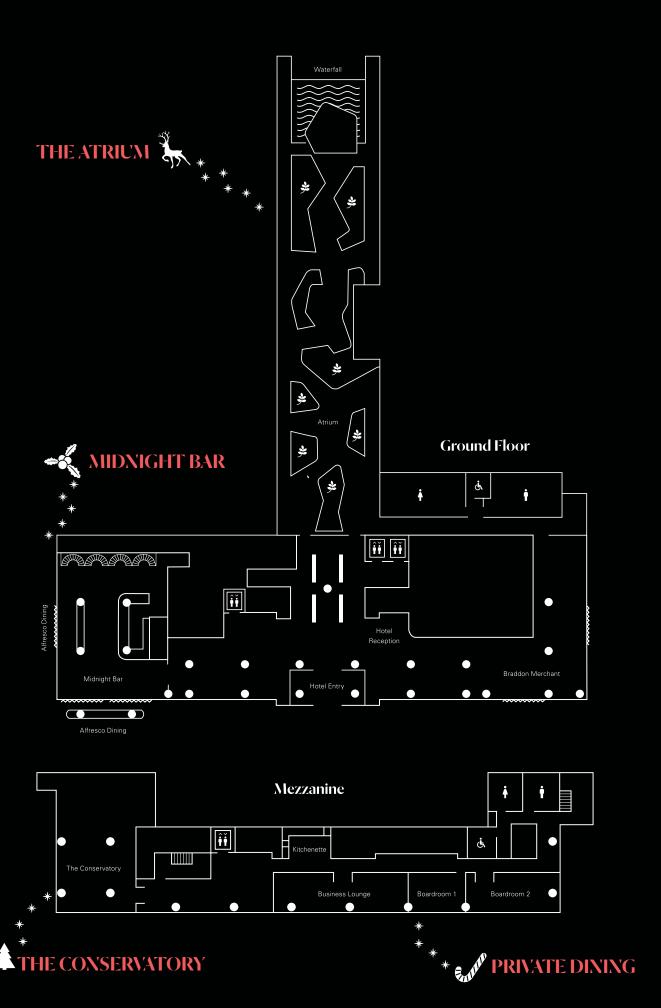






Space Layout Capacities

	Theatre	Long Table Set	Cabaret	Cocktail	Banquet	U-Shape
Private Dining Room 37m² / 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	30	40	100	80	30
The Atrium 200m ²	N/A	N/A	N/A	90	N/A	N/A
Midnight Bar	N/A	N/A	N/A	250	N/A	N/A





Sit & Savour

From our table to yours.

Enjoy the perfect food and beverage experience as curated by Midnight Hotel's Head 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 three beverage packages or choose to have beverages charged on consumption.

Christmas Two Course Menu

Menus are available for events held in Braddon Merchant and private dining

Starters

Prosciutto with Guindilla peppers, rock melon, and balsamic

King salmon ceviche with finger lime, watermelon radish, and yuzu dressing

- Main Course

Jerk spice chargrilled barramundi with spinach puree and herbs

Roasted pork belly with apple butter, mustard leaves, and jus

- Sides

Seasonal mixed leaf salad with rhubarb vinaigrette

Share Style - from \$55 per person **Alternate Drop** - from \$70 per person

Christmas Three Course Menu

Menus are available for events held in Braddon Merchant and private dining

- Starters

Butter scallop with yellow pepper sauce and parsley oil

Tempura zucchini flower with feta, purple cauliflower, and balsamic glaze

- Main Course

200 gm MB5+ Wagyu sirloin with white carrot puree and chimichurri

Spiced char-grilled cauliflower with golden raisin, pine nuts, and almond emulsion

Sides

Heirloom tomatoes with mint and lemon vinaigrette

Seasonal mixed leaf salad with rhubarb vinaigrette

Dessert

Chocolate fondant with berries in Kirsch, pistachio crumble, and rum raisin ice cream

Share Style - from \$70 per person Alternate Drop - from \$85 per person

Festive Feasting

Christmas BBQ

Interactive Live Cooking Station

\$49 per person
(Minimum of 30 guests)

Please select one meat option:

Whole Meats: Chicken, lamb ribs, pork, and beef ribs

Condiments: Jus, BBQ sauce, honey mustard glaze,

chimichurri

Salads: Watermelon salad, classic coleslaw, and

roasted vegetables

Whole Baby Suckling Pig

Interactive Live Cooking Station

\$53 per person

(Minimum of 30 guests)

Condiments: Apricot glaze, lemongrass and mango

dressing, Nahm Jim sauce

Salads: Arugula and pear salad with lemon vinaigrette, warm potato salad with Dijon vinaigrette, roasted

carrots, and parsnips

Christmas Ham

Interactive Live Cooking Station

\$42 per person

(Minimum of 30 guests)

Condiments: Honey mustard sauce, cranberry relish,

orange honey glaze

Salads: Apple and fennel slaw, roasted beet and goat

cheese salad, roasted sweet potatoes with maple

glaze

Seafood Tower

\$31 per person

(Minimum of 20 guests)

Our seafood station offers fresh oysters, prawn cocktails, a smoked salmon platter, sushi rolls and sashimi, and a seafood salad

Christmas Themed Canapes

\$7 per person

Upon request, our executive chef will create and prepare bespoke canapés specially crafted for the festive season

Christmas Themed Upgrades

Upgrades are available for events held in The Atrium, Midnight Bar, Braddon Merchant and The Conservatory

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.



Christmas Cheers

From our table to yours.

Elevate your Christmas celebration 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 festive feast. Cheers to the season in style with our signature drinks, carefully curated for a memorable holiday experience!

Midnight Beverage Package

2hrs \$38 | 3hrs \$48 | 4hrs \$58 | 5hrs \$68

- Wines

Sparkling

Ate Sparkling Brut

White

• Ate Pinot Grigio

Red

Ate Shiraz

below are included in Midnight Beverage Package & Neighbourhood Wine Package

Beers

- Furphy
- Byron Bay Premium Lager
- Bentspoke Barley Griffin Ale
- Capital Brewing Co. XPA
- Soft drink and juices

Neighbourhood Wine Package

Upgrade for \$20 per person

2hrs \$53 | 3hrs \$63 | 4hrs \$73 | 5hrs \$83

We partner with the finest wineries in the Canberra Wine District. Due to small production, specific wine selections are confirmed closer to your event.



Deck the Halls

Stay at Midnight Hotel

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	26m²	2
Midnight Classic	29-30m ²	94
Midnight Lounge	32-33m ²	87
Midnight Junior Suite	48m²	6
Midnight Accessible	48m²	9
Midnight Suite	80m²	1
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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
- Hairdrver
- 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



