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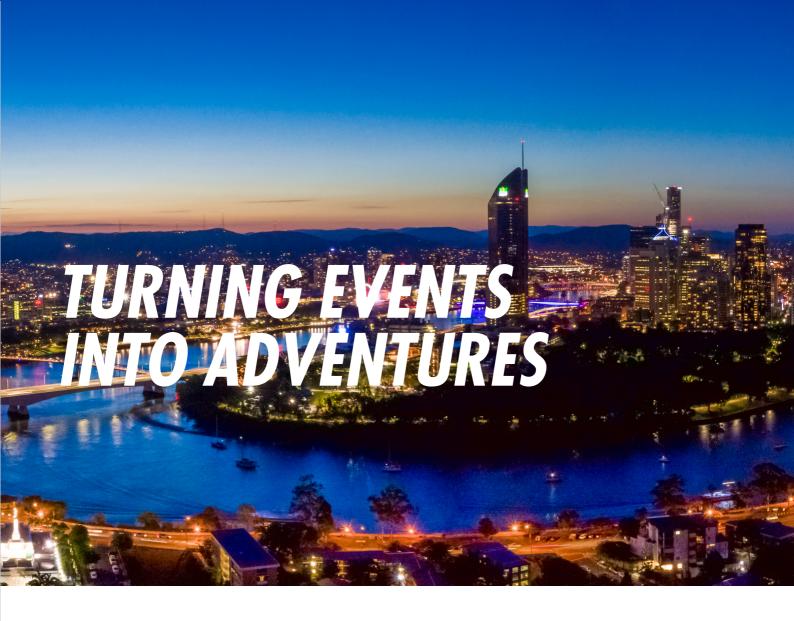
A vibrant, dynamic and stylish city, Brisbane offers unrivalled weather, a welcoming multicultural society and diverse cultural experiences.

Brisbane is the perfect Australian destination for delegates wanting to sample quintessential Australian culture.

Brisbane's subtropical environment together with a plethora of parks and botanic gardens, creeks and waterways and, of course, the Brisbane River, all contribute to Brisbane's outdoor-orientated culture.

Delegates will enjoy Brisbane's enticing dining, premier shopping precincts, provocative cultural experiences and genuine and welcoming people.





BUILDING TEAM SPIRIT IN BRISBANE IS EASY

See below some of the popular experiences in and around Brisbane City.

- Cuddling a koala at Lone Pine Sanctuary.
- Rock climbing and abseiling on the ancient Kangaroo Point Cliffs.
- Twilight kayaking down the Brisbane River.
- Strolling along the white sand of worldfamous beaches at the nearby Gold and Sunshine Coasts.
- Whale-watching in the natural splendour of Moreton Bay
- Exploring the culture-rich precinct housing Australia's largest Gallery of Modern Art, Queensland Art Gallery, Queensland Museum, and Queensland Performing Art Complex.

- Sampling local produce, supporting the local designers or enjoying an evening snack or dinner at one of Brisbane's many markets.
- Tantalising tastebuds with a cellar door tour of wineries and microbreweries in the Scenic Rim and country valleys.



"...OUTSTANDING CUSTOMER SERVICE, QUALITY FOOD, AND IMPRESSIVE CLEAN BIG ROOM."

- TRIPADVISOR REVIEW -

ENERGISINGLY STYLISH PULLMAN ROOMS

With each room equipped with the signature Pullman beds, guests will wake up feeling refreshed and energised, ready for the day ahead.

At a large 36 square metres, the rooms provide a sanctuary away from the city streets below, and five star service is never far away.

210 PULLMAN ACCOMMODATION ROOMS

- King sized beds throughout (excluding twin rooms)
- 99 twin rooms Featuring queen sized beds
- 18 connecting rooms
- 142 Deluxe rooms
- 25 Deluxe Balcony rooms with inner city skyline views
- 10 Deluxe Corner rooms
- 26 Executive rooms on the upper floors
- 7 Executive Spa Suites with separate living areas

With

- Pullman beds and memory foam pillows
- C.O. Bigelow amenities



SLEEK AND DISTINCTIVE MERCURE ROOMS

After undergoing a multi-million dollar refreshment project in 2017, and with some of the best inner city views of King George Square and the Clock Tower, these reinvigorated rooms offer guests the chance to relax and unwind in one of the premier locations in Brisbane city.

228 MERCURE ACCOMMODATION ROOMS

- Queen sized beds throughout
- 64 twin rooms
- 21 connecting rooms
- 207 Superior rooms
- 18 Privilege Queen rooms with unequalled CBD views
- 3 Accessible rooms

With:

• Mercure Signature amenities



GUEST SERVICES

- 24 hour reception
- 24 hour undercover car park and valet parking
- Laundry service
- 24 hour room service
- Restaurant, lounge bar and rooftop bar
- WiFi internet access
- Express check-in/check-out
- Concierge
- Fitness centre





OUR FOCUSES

- **1 RECRUITMENT AND ATTRACTION**
- **2 BUSINESS SUPPORT AND SUSTAINABILITY**
- **3 COMMUNITY DEVELOPMENT**
- **4 CAREER PATHWAYS**
- **5 ENGAGEMENT AND RETENTION**

WE WALK THE WALK

Our current recruitment efforts have placed Pullman Mercure Brisbane King George Square as the largest employer of Aboriginal and Torres Strait Islander staff in the Accor Hotels network.

Our current workforce comprises of 11.5% Aboriginal & Torres Strait Islander team members.

We support Aboriginal art - Our hotel currently features artwork from Artist - Cher'nee Sutton. Currently Chern'nee has sold over \$200,000 worth of work during our collaboration.





MERCURE HOTELS





RTUNITY MEETS HERE

AWARD WINNING CHEFS & WORLD CLASS CATERING

Regardless of budget or taste, the talented and multi-award winning culinary team at Pullman & Mercure Brisbane King George Square are able to design your dream menu to impress even the most discerning guests. Whether it is a banquet dinner for 400 or a high-powered business session for 20 guests, Pullman Mercure Brisbane King George Square offers personalised service, exceptional value for money, accuracy, creative flair and the flexibility to cater to any of your requests.

FLAGSHIP SOCIAL VENUES

space, a friendly green oasis away from the city's hustle and bustle. Be enticed by the Mediterranean-inspired dishes presented with casual sophistication. We invite you to relax with the city's best coffee, OR, step it up a notch with colourful cocktails, craft beers, premium wines and our distinctive service.

Goldfinch is an airy, light-filled Sixteen Antlers Rooftop Bar is perched high on the 16th floor of the hotel. Showcasing a leafy, intimate, and relaxed space in the heart of Brisbane City, our rooftop bar offers a haven of comfortable seating, complete with a selection of boutique beers, cocktails and quality wines, as well as an impressive tapas menu. Open Tuesdays through Saturdays 3pm till late with live music and DJs on Friday and Saturday nights.



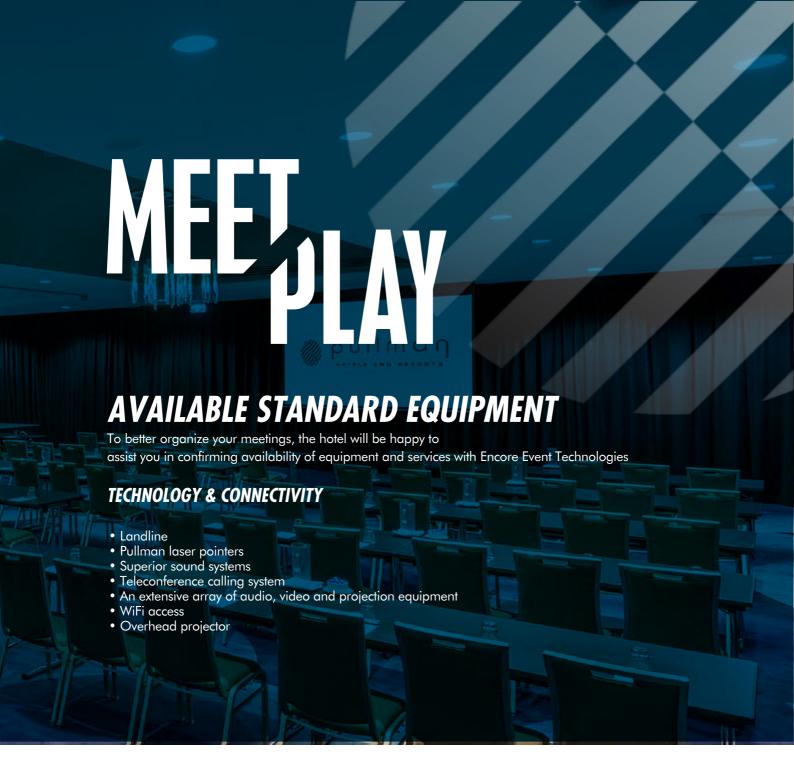


SPACE TO CREATE

Ideal for a conference, seminar, product launch, trade show, incentive or celebration, the hotel's superb location puts your delegates right in the heart of Brisbane. Designed to impress with 12 flexible event spaces including indoor and outdoor options, and the largest pillarless hotel Presedential Ballroom in Brisbane.

From an intimate business meeting to a gala dinner, the hotel has the venue and the ambience to suit. Sixteen Antlers is perfect for outdoor events and the hotel's poolside venue caters for up to 200 people for cocktail events.

MEETING ROOMS	ÅREA (M)	CEILING	CABARET	THEATRE	CLASSROOM	BOARDROOM	U SHAPE	вѕ моттон	COCKTAIL	SIT DOWN	SIT DOWN + DANCE FLOOR	EXPO 3X3	EXPO 3X2
Presidential Ballroom	687	3.47m	408	700	414	-	-		750	510	470	28	37
Kennedy	210	3.47m	112	220	132	48	54	66	250	140	120	8	10
Roosevelt	245	3.47m	152	260	144	42	57	78	290	190	160	9	10
Lincoln	238	3.47m	88	170	111	36	42	48	200	110	90	6	9
Lincoln / Roosevelt	483	3.47m	240	430	255	72	90	102	490	300	250	17	21
Roosevelt / Kennedy	455	3.47m	264	480	276	72	90	102	540	330	280	19	22
Grand Windsor	483	2.8m	264	494	216	-	-	-	-	330	300	21	28
Norfolk	190	2.8m	80	225	81	54	54	66	530	100	70	9	10
Connaught	293	2.8m	144	264	135	54	60	84	120	180	180	10	15
King George King George	206	2.8m	40	86	42	26	24	33	300	50	50	8	90
Olivers	206	2.8m	40	80	42	26	24	33	130	50	50	-	-
Olivers Boardroom	30	2.8m	16	32	15	16		16	120	-	-	-	-
Boardrooms													
Level 4 Boardroom 1	22	2.5m	-	-	-	10	-	-	-	-	-	-	-
Level 4 Boardroom 2	15	2.5m	-	-	-	6	-	-	-	-	-	-	-
Level 2 Boardroom	22	2.5m	-	-	-	10	-	-	-		-	-	-
Bars													
Sixteen Antlers	-	-	-	-	-	-	-	_	200	-	-	-	-
KG Bar	-	-	-	-	-	-	-	-	150	-	-	-	-



DEDICATED RESOURCES

The Pullman tech free zone Courier services Copy/print service available

EVENT TECHNOLOGIES

Audio visual solutions are a breeze – Pullman & Mercure Brisbane King George Square has an in-house AV company. Encore Event Technologies are located on the premises and have experience, equipment and knowledge that is second to none.

MODULAR MEETING ROOMS

- Immersive lighting
- Adjustable lighting
- Large conference tables
- Breakout rooms available
- Large pre-function spaces
- Certified Conference Hotel

- Self-service Nespresso experience (at additional cost)
- High visibility with no pillars in the meeting rooms



Our packages are as flexible as we are, if you are seeking something different to what you see, please let us know. We always have something up our sleeve.



HALF DAY DELEGATE

(min. 20 delegates)

INCLUSIONS

- · Arrival Tea and Filtered Coffee
- Morning Tea or Afternoon Tea with Chef's selection of 2 tea break items
- Working Lunch including a chef's selection of gourmet sandwiches (2 sandwiches per person), one Chef's daily hot dish with side, two gourmet salad, seasonal fruit & yoghurt
- Room set up
- · Notepads & pens
- · Digital signage
- · 1 car parking ticket for the organiser
- WiFi
- Water

FULL DAY DELEGATE

(min. 20 delegates)

INCLUSIONS

- · Arrival Tea and Filtered Coffee
- Morning Tea including Chef's selection of 2 tea break items
- Working Lunch including a chef's selection of gourmet sandwiches (2 sandwiches per person), one Chef's daily hot dish with side, two gourmet salad, seasonal fruit & yoghurt
- Afternoon Tea including Chef's selection of one tea break item
- Room set up
- Notepads & pens
- · Digital signage
- 1 car parking ticket for the organiser
- WiFi
- Water



BREAKFAST MENUS

CONTINENTAL BUFFET BREAKFAST

Minimum 20 people.

Served to the table or buffet style.

- Granola, Greek yoghurt with fruit compote (V)
- Selection of pastries, croissants and muffins (V)
- Seasonal fruit platter with berries (VG, GF, DF)
- · Selection of chilled juices
- Fresh filter coffee and selection of traditional and herbal Dilmah Vivid teas

HOT PLATED BREAKFAST

Minimum 30 people.

Served to the table - please select one item.

- Scrambled eggs, grilled tomato, double smoked bacon, chicken chipolata, toasted sourdough
- Zucchini and corn fritters, braised tomato and white bean, smoked eggplant and tomato relish, Persian fetta crumble (V)(GF)
- Bacon, beef sausage, potato rosti, scrambled egg, roast tomato, sourdough
- Soft poached eggs, potato rosti, grilled aspargus, confit mushrooms, tomato fondue, rustic loaf (V)
- Eggs Benedict, rustic loaf, double smoked ham, wilted greens, hollandaise

HOT BUFFET BREAKFAST

Minimum 30 people. Served buffet style.

- Smoked bacon (GF)
- · Country style beef chipolatas
- Scrambled eggs, sea salt and chive
- Pan roasted field mushrooms with wood herbs
- Slow roasted tomatoes
- House made baked beans
- Hash browns

SERVED WITH THE FOLLOWING ADDITIONAL ITEMS AT THE TABLE:

- Selection of Danish pastries
- Sweet Greek yoghurt topped with fruit compote
- Seasonal fruit salad
- Selection of chilled juices
- Fresh filtered coffee and a selection of Dilmah Vivid teas.

WORKING LUNCH OPTIONS

PACKAGES

Minimum 20 people.

WORKING LUNCH

Chef's selection of handmade rolls, wraps or sandwiches

Chef's selection of daily gourmet salad

Fruit salad

Chef's selection of sweet items

BEVERAGES:

Freshly brewed coffee and a selection of traditional and herbal Dilmah Vivid teas

Selection of soft drinks (Upgrade available)

EXTRAS AVAILABLE:

Enhance your event with upgraded break selection including arrival tea and filtered coffee, morning or afternoon tea break, nespresso coffee machine or a barista coffee cart.





CANAPÉ SELECTIONS

1/2 HOUR – 3 CANAPÉS PER PERSON 1 HOUR – 6 CANAPÉS PER PERSON 2 HOURS – 8 CANAPÉS PER PERSON SUBSTANTIAL CANAPÉS

Minimum 30 people.

COLD CANAPÉS

Goats cheese and caramalised onion tartlets (V)
Tartlets of smoked salmon and dill crème
Crostini of smoked chicken and avocado salsa
Vietnamese rice paper rolls with vegetables (GF)
Crostini of rare roast beed, horseradish cream
and green tomato jam

Prawn with pineapple, lime and mint salsa served on Japanese Spoons (GF)

HOT CANAPÉS

Pumpkin arancini (V)
Tandoori chicken skewer served with raita
Gyoza dumpling with ponzu sauce
Coconut prawns with lime and coriander mayonnaise
Salt and pepper squid, citrus aioli, coriander
Mini lamb koftas, spiced yoghurt, mint (GF)

DESSERT CANAPÉS

Moroccan Fried Cauliflower (V)

Selection of macaroons (N)

European style cream filled profiteroles (N)

Assorted French style tartelettes

Coconut cheesecake, soil, caramel, meringue (N)

SUBSTANTIAL CANAPÉS

Pulled pork sliders with coleslaw and ranch dressing Battered whiting fillets, rustic fries, tartare & lemon Seared beef with soba noodle & wakame salad roast sesame dressing

Crispy fried chicken wings coated in Korean chilli sauce

Vegetable and tofu yellow curry, eggplant, steamed rice

Falafel with pearl couscous & tahini lemon dressing

V - Vegetarian | GF - Gluten Free | N - Contains nuts



ENTREES

C - COLD H - HOT

Pistachio and pork rillettes terrine, fig and apricot puree, sorrel, crisp lavash (C)(N)

Beef bresaola, cured heirloom tomato, rocket, shaved parmesan, aioli, saffron poached pear, candied walnut (C)(N)

Queensland prawn, smoked salmon, pickled cucumber, zaatar spiced avocado, crushed pea, citrus (C)

Sake cured salmon, enoki mushroom, cucumber, ponzu, puffed rice (C)

Peking duck breast, julienne heirloom vegetables, mesculin, tomato, saffron poached pear and chilli oil dressing (C)(GF)(N)

Baked ricotta tart, local buffalo mozzarella, salsa verde, roasted tomato on vine, herb salad (H)(V)

MAINS

Pan seared beef tenderloin, potato fondant, charred shallot, ragout of exotic mushrooms, port jus, micro greens (GF)(DF)

Moroccan spiced lamb rump, creamy mash potato, rustic heirloom baby carrots, truss tomato, jus, snow pea tendrils (GF)

Chicken supreme, parmesan pave, sweet pea veloute, steamed broccolini, thyme jus, micro herbs (GF)

Pan fried Atlantic salmon, wok tossed greens with wild mushroom, bean sprouts, asian herbs, lime and soy ginger glaze (DF)

Pan seared Queensland barramundi, white beans, leeks, sundried tomato, asparagus, salsa verde and lemon (GF)(DF)

Risotto, honey roasted pumpkin, garden pea, soft herbs, snow pea tendrils (V) (GF)

DESSERTS

Citrus tart, torched Italian meringue, marinated strawberries, mint

Strawberry panna cotta, rose-water meringue, lychee, raspberry, micro herbs (GF)

Chocolate marquise, mandarin puree, vanilla cream, soil, raspberry

Berry cheesecake tart, white chocolate crumble, cherry gel, jelly, berries, basil (N)

Chocolate tart, white chocolate and amaretto mousse, chocolate crumble, raspberry puree, strawberries

Chef's selection of petit four desserts* (3 per person served as shared dessert in middle of table)

*Items can be produced gluten free upon request

CHEESE

Serves up to 10 people

Individual plate of Australian farmhouse cheeses with accompaniments



Minimum 30 people.

Selection of 3 from hot & 3 from cold buffet w/ 2 sides.

COLD BUFFET

Mixed garden salad leaves

Dijon-dill chat Potato & chorizo salad

Tomato, chickpeas, cucumber, roasted red onion salad Broccoli, Raisin & toasted almond salad with mustard mayo dressing

Soba noodle, wakame, pickled ginger & sprout salad with roast sesame dressing

Pasta salad with grill vegetable, chickpea, roast capsicum, basil pesto & feta cheese

Roast pumpkin, beetroot, baby spinach, Spanish onions salad, pepita seed

Grilled vegetable, roast capsicum, cherry tomato, pine nut

Blanched green beans, shallots, capers, rocket & French vinaigrette

Moroccan chickpea, almond and carrot salad Tri colour quinoa, green beans, tomato, cucumber, radish salad

Baby coz, parmesan, bacon, egg, aioli

SEAFOOD BUFFET

ADD THE SEAFOOD BUFFET

King prawns

Smoked salmon, pickled onion, caper, micro herb Pacific oysters, merlot vinegar, shallot

HOT BUFFET

Crispy skin Atlantic salmon, cauliflower puree, steamed broccolini

Miso glazed Atlantic salmon, soba noodles with Asian greens

Barramundi, peas puree, roasted tomato, capers,

kalamata olive, Italian parsley

Slow roast caraway pork loin, braised cabbage, apple sauce, sage pork sauce

Slow cooked Beef bourguignon, button mushroom, bacon lardons & baby onion

Chermoula marinated chicken breast, roast tomatoes,

Spanish onion, baby spinach

Chicken Tikka Masala thigh, warm naan bread, mango chilli chutney, mint yoghurt

North African style slow cooked lamb, chickpeas, dried fruit, coriander

Goan vegetable coconut curry (V)

Potato gnocchi, butternuts squash, sun dry tomato, baby spinach, sage (V)

SIDES

Rosemary and thyme Oven roast chat potatoes Steamed basmati rice, crispy shallots & toasted sesame seed

Maple glazed roasted seasonal root vegetables carrots Caramelised cauliflower florets, baby spinach, bacon lardons

Creamy mash potatoes with spring onions
Seasonal vegetable panache with extra virgin olive oil

DESSERT BUFFET

Chef's assorted decadent sweet treats and tarts Fresh fruit platter

Freshly brewed coffee and a selection of teas



SILVER BEVERAGE PACKAGE

Minimum 30 people. Ate selection, Victoria.

SPARKLING WINE

Sparkling Brut

WHITE WINE

Sauvignon Blanc Pinot Grigio Chardonnay

RED WINE

Rosé Shiraz Cabernet Sauvignon

BEER

Toohey's Extra Dry draught Hahn Light bottle XXXX Gold draught

Soft drinks and juices

DIAMOND BEVERAGE PACKAGE

Minimum 30 people. The Hidden Sea selection, South Australia.

SPARKLING WINE

Yves Premium Cuvee

WHITE WINE

Sauvignon Blanc Pinot Grigio Chardonnay

RED WINE

Rosé Pinot Noir Grenache Shiraz

BEER

Toohey's Extra Dry draught Hahn Light bottle XXXX Gold draught

Soft drinks and juices

GOLD BEVERAGE PACKAGE

Minimum 30 people.

Quilty and Gransden selection, Orange NSW

SPARKLING WINE

Veuve Talihan

WHITE WINE

Sauvignon Blanc Chardonnay

RED WINE

Merlot Cabernet Sauvignon Blanc Shiraz

BEER

Toohey's Extra Dry draught Hahn Light bottle XXXX Gold draught

Soft drinks and juices

SOFT DRINK PACKAGE

Minimum 30 people.

Coke, Coke Zero, Sprite, Fanta, orange juice, apple juice

ADD SPIRITS

Minimum 30 people.

Smirnoff Vodka Gordon's Gin Jim Beam Bourbon Bundaberg Rum Johnnie Walker Red Label



PARKING

Guests and visitors have the option to self-park their car on the premises or take advantage of our friendly Concierge tream Valet service. The entrance to the Porte-Cochere and car parking is off Roma Street from either the Roma Street end (RED arrow) or immediately after a right turn off the one way Ann Street (BLUE arrows)

Hotel guests: \$50 per vehicle, per day for valet of self-parking

VISITORS OR CASUAL PARKING

0–30 MINS	\$15
30 MINS-1 HOUR	\$28
1–2 HOURS	\$40
OVER 2 HOURS	\$55

Charges are per vehicle for valet of self-parking.

