

# MERCURE MEETINGS



MERCURE

HOTEL

SYDNEY PARRAMATTA

# THE HOTEL

## WELCOME TO MERCURE SYDNEY PARRAMATTA

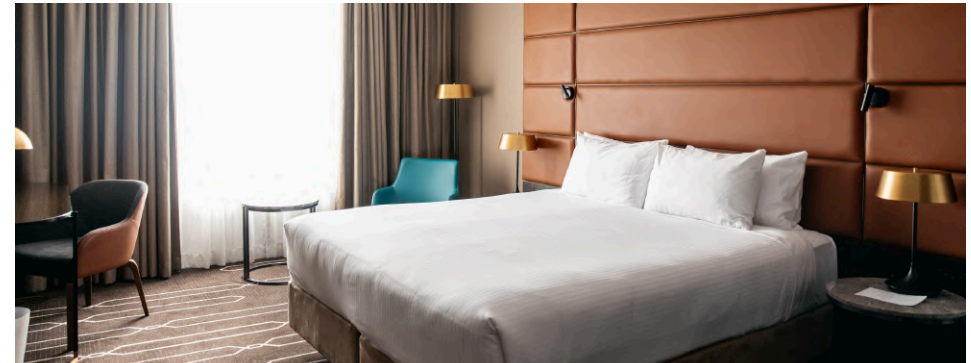
Meet, connect and celebrate in the heart of Western Sydney. A vibrant hub for business, culture and connection, perfectly paired with Mercure Sydney Parramatta's flexible spaces and local hospitality.

## ACCOMMODATION

Corporate and group rates available  
165 accommodation rooms  
Executive, Studio and Spa Suites  
100% non smoking hotel  
Proudly Eco-Tourism Certified

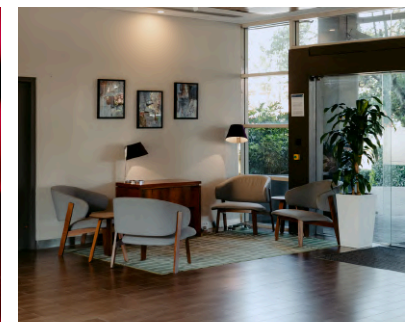
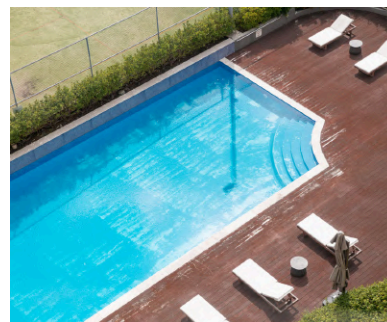
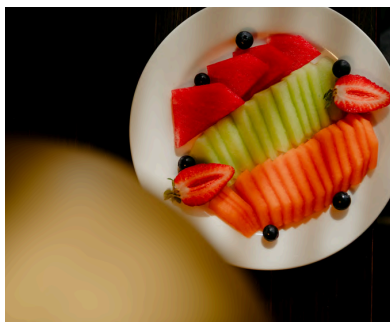
## ON-SITE DINING

M Restaurant serving buffet breakfast and bistro style dinner  
M Bar serving coffee, cocktails & snacks



## SERVICES & FACILITIES

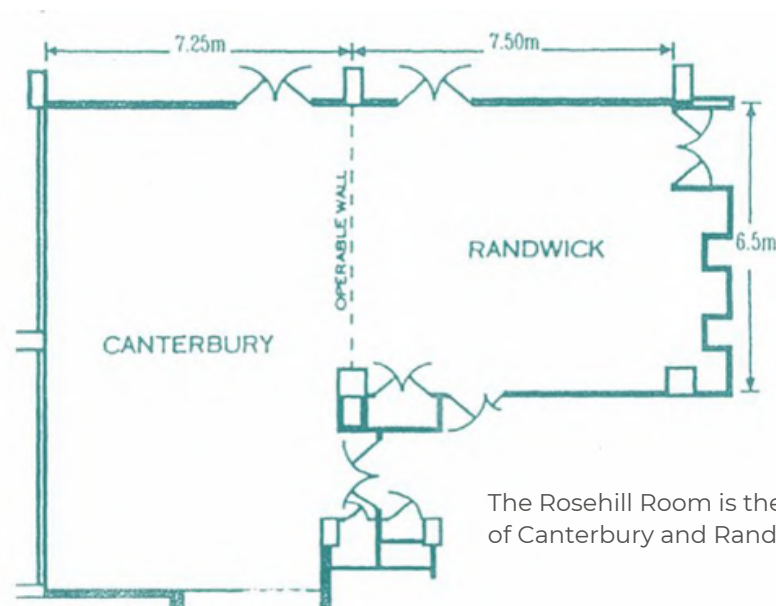
24-hour reception and limited room service  
Spacious Mezzanine Level with lounges  
Large outdoor terrace  
Outdoor swimming pool  
Tennis court  
Gymnasium  
Laundry services (fees apply)  
Currency exchange  
Secure onsite covered parking (fees apply)





# CAPACITY CHART

|                      | Floor Area<br>(m <sup>2</sup> ) | Ceiling Height<br>(m) | Banquet | Cabaret | U Shape | Classroom | Boardroom | Theatre | Cocktail |
|----------------------|---------------------------------|-----------------------|---------|---------|---------|-----------|-----------|---------|----------|
| <b>Rosehill Room</b> | 133                             | 2.9                   | 90      | 70      | -       | 70        | -         | 70      | 180      |
| Canterbury           | 85                              | 2.9                   | 60      | 40      | 35      | 40        | 36        | 40      | 130      |
| Randwick             | 48                              | 2.9                   | 40      | 20      | 20      | 20        | 20        | 20      | 60       |
| <b>Terrace</b>       | 80                              |                       | 60      | 60      | -       | -         | -         | 100     | 200      |



The Rosehill Room is the combination of Canterbury and Randwick rooms



# MEETING PACKAGES

**FULL DAY FROM \$75.00 PER PERSON**

**HALF DAY FROM \$60.00 PER PERSON**

Choice of either morning or afternoon tea

## ON ARRIVAL

Freshly brewed coffee and selection of Dilmah Exceptional Teas

## MORNING TEA

Freshly brewed coffee and selection of Dilmah Exceptional Teas with Chef's choice of morning tea Items

## LUNCH

Mindful salad bar, Chef's daily gourmet buffet\* lunch OR working style lunch

## AFTERNOON TEA

Freshly brewed coffee and selection of Dilmah Exceptional Teas with Chef's choice of afternoon tea Items served with fresh energised juices

## YOUR ROOM

Chilled water, mints, conference stationery, whiteboard, flipchart and markers, canvas projector screen\*.

A minimum of 15 delegates is required for all conference packages.

A minimum of 20 delegates is required for all buffet lunches.

Lunch offering may vary for groups with less than 15 guests of a platter style lunch in the restaurant or a working style lunch in the pre-function area.

\*Additional costs associated with AV rental.



# MEETING PACKAGE MENUS

## MORNING + AFTERNOON TEA

### ARRIVAL TEA & COFFEE \$7.00 PER PERSON

Freshly brewed coffee and selection of Dilmah Exceptional Teas

### MORNING + AFTERNOON TEA \$16.00 PER PERSON PER BREAK

Freshly brewed coffee and selection of Dilmah Exceptional Teas served with;

- A seasonal fruit platter and;
- Chef's selection of sweet and savoury items

Additional items available upon request at \$3 per person





# BREAKFAST

## **BREAKFAST ON THE GO**

**\$25.00 per person**

Seasonal sliced fruit

Danish pastries and mini muffins

Selection of fresh fruit juices

Coffee and tea with full cream and skim milk

## **SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING:**

2 mini tomato and cheese croissants

Egg roll with bacon or cheese

Vegetarian frittata with sour cream and chives

## **PLATED BREAKFAST**

**\$28.00 per person**

Platters of seasonal sliced fruit, Chef's muffins and danishes served with one (1) of the following options served individually:

Big breakfast of scrambled eggs, crispy bacon, grilled tomatoes, golden hash brown, button mushrooms and chicken chipolatas

Poached eggs on toasted English muffin with Tasmanian smoked salmon, baby rocket and hollandaise sauce

Stack of freshly cooked pancakes, mixed berry compote and Chantilly cream with maple syrup



# BREAKFAST

## CONTINENTAL BUFFET BREAKFAST

**\$25.00 per person**

Seasonal sliced fruit platter  
Assorted breads to toast with a selection of spreads  
Danish pastries, muffins and croissants  
Bircher muesli, fruit and plain yoghurt shots  
Selection of cereals  
Coffee and tea station  
Selection of fresh fruit juices

## FULL BUFFET BREAKFAST

**\$30.00 per person**

Minimum 20 delegates

Seasonal sliced fruit platter  
Danish pastries, muffins and croissants  
Bircher muesli, fruit and plain yoghurt shots  
Selection of cereals  
Assorted breads to toast with a selection of spreads  
Scrambled eggs  
Smoky bacon  
Hash browns  
Chicken chipolatas  
Baked beans  
Herb crusted tomatoes  
Braised seasoned mushrooms  
Selection of fresh fruit juices, coffee and tea station





# CANAPÉS

## CANAPÉ PACKAGES

|          |          | per person     |
|----------|----------|----------------|
| 1/2 hour | 3 items  | <b>\$15.00</b> |
| 1 hour   | 5 items  | <b>\$25.00</b> |
| 2 hours  | 8 items  | <b>\$38.00</b> |
| 3 hours  | 10 items | <b>\$45.00</b> |

## HOT CANAPÉS

Assorted gourmet pies  
 Thai fish cakes with dipping sauce  
 Selection of mini pizzas  
 Assorted quiches  
 Vegetarian mini spring rolls  
 Feta and spinach triangles  
 Vegetable samosa with coriander dip

## COLD CANAPÉS

Assorted nori & sushi with wasabi, soy and pickled ginger  
 Rare roast beef, horseradish crème  
 Mini bruschetta  
 Camembert with grapes and walnuts  
 Smoked salmon with chive sour cream  
 Prawn with egg and spicy cocktail sauce  
 Grilled asparagus wrapped in prosciutto



## SUBSTANTIAL CANAPÉS Additional \$9.00 per person, per item

Mini beef burgers  
 Chicken schnitzel sliders  
 Fish cocktails and chips boxes  
 Fried rice and shrimp boxes  
 Mushroom risotto boxes

## SHARED PLATTERS 1 platter serves 5 guests

Salt and pepper calamari, fish cocktails, tartar sauce **\$35.00**  
 Mini beef dim sims, mini BBQ pork buns, fried fish balls **\$40.00**  
 Olives, anchovies, garlic prawns, marinated vegetables, feta **\$60.00**



# BUFFET

Minimum 30 guests

## BBQ BUFFET **\$60.00 per person**

Basket of assorted bread rolls  
Chef's selection of assorted salads  
Lemon & rosemary marinated chicken  
Grilled beef rump steak  
Grilled beef sausage  
Potatoes with thyme & sea salt  
Corn on the cob  
Chef's selection of desserts  
Seasonal sliced fruits

## AUSTRALIAN BUFFET **\$66.00 per person**

### Select any two (2) dishes from the following:

Roasted beef with seeded mustard crust red wine jus  
Steamed fish of the day with capsicum and pineapple salsa  
Grilled chicken supreme with creamy mushroom sauce  
Beef Rendang with roasted coconut

### Served with:

Basket of assorted bread rolls  
Chef's selection of assorted salads  
Italian antipasto platter with marinated vegetables  
Cold roasted chicken pieces with garlic mayonnaise  
Roasted chat potatoes with rosemary & thyme  
Steamed garden vegetables  
Steamed jasmine rice  
Assorted cake slices and desserts  
Seasonal sliced fruits

## SEAFOOD BUFFET

Market price, please enquire



# PLATED

## PLATED MENU

Minimum 20 guests. Please select two (2) dishes per course

**Two Course Alternate Serve** **\$65.00 per person**

**Three Course Alternate Serve** **\$70.00 per person**

Served with bread rolls and butter per person

## ENTREES

Tasmanian smoked salmon, horseradish mousse, Spanish onion, capers, & dill bread

Fusilli pasta mixed with pesto topped with snow peas, red pepper and parmesan

Antipasto plate with grilled vegetables, cured meats and mozzarella

Grilled chicken breast with oyster mushrooms, asparagus and soy sesame dressing

## MAINS

Crisp skin salmon fillet, fondant potatoes and creamy watercress sauce

Wagyu rump on crushed rosemary potatoes and forest mushroom sauce

Chicken breast on tomato basil risotto and parmesan sauce

Lamb rump on seeded mustard mash and light peppercorn sauce

## DESSERTS

Warm chocolate fondant, orange zest and double cream

Passionfruit panacotta with pineapple salad

Mango and coconut charlotte, white chocolate crisps

Australian fine cheeses with pear grapes and nut bread





# BEVERAGE PACKAGES

Minimum 20 guests

## STANDARD PACKAGE

Local beers, bottled house sparkling, white & red wines, juices, soft drinks & water

|         | PER PERSON |
|---------|------------|
| 1 hour  | \$20.00    |
| 2 hours | \$26.00    |
| 3 hours | \$33.00    |
| 4 hours | \$38.00    |

## NON ALCOHOLIC PACKAGE

|                 | PER PERSON |
|-----------------|------------|
| 1 hour          | \$8.50     |
| Each hour after | \$4.50     |

## BEVERAGES CONSUMPTION

Select the beverages for your guests and only pay for beverages consumed

## PREMIUM PACKAGES AND SPIRITS

Please enquire about upgraded beverage packages and premium beer and wine options



# CONTACT US

## ALL - ACCOR LIVE LIMITLESS

Get rewarded with ALL Rewards points & Status points every time you plan a professional event. Earn points on meetings and events, then use your points for future bookings.

## JOIN TODAY

## PRICE MATCH GUARANTEE

We will happily discuss price matches of valid\* quotations from reputable and comparable conference venues.

### *Terms and Conditions:*

New bookings only and subject to availability. A formal quotation must be provided with costings.

All prices are non-commissionable and inclusive of GST.  
Prices are subject to change.

**Ready to bring your event to life?** Contact our Events Team, we'll help you plan every detail with ease

## MERCURE SYDNEY PARRAMATTA

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