

# MERCURE MEETINGS







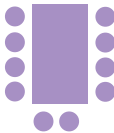
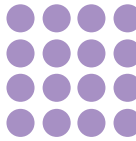

MERCURE

RESORT

GOLD COAST



## CAPACITY CHART

	Floor Area (m2)	Ceiling Height (m)							
<b>The Master Ballroom</b>	568	4.6	350	280	100	300	-	600	600
Augusta	223	4.6	100	80	40	90	50	200	240
Doral	193	4.6	90	72	40	80	40	160	200
Pinehurst	148	4.6	70	56	30	60	30	120	160
<b>The Club Room</b>	263	3.3	80	64	36	72	30	100	120
St Andrews	77	3.3	40	32	24	32	22	50	50
Gleneagles	85	3.3	40	32	24	32	22	50	50
Phoenix	100	3	50	40	24	32	16	50	50
<b>Links Foyer</b>	180	-	-	-	-	-	-	-	300
<b>The Lounge</b>	270	3.3	90	72	24	30	25	60	150
Breakouts 1,2,3	9	3.3	8	6	-	3	8	8	-
<b>Oasis Poolside</b>	-	-	200	-	-	-	-	-	250
<b>Lakeside Lawn</b>	2000	-	600	-	-	-	-	-	900
<b>The Deck</b>	170	-	80	-	-	-	-	-	140

# DAY DELEGATE PACKAGE

## ON ARRIVAL

Whole fruit bowls, Nespresso coffee machine and selection of Dilmah exceptional teas

## MORNING TEA

Bean to cup coffee machine and selection of Dilmah exceptional teas served with two daily morning tea items

## LUNCH

Daily buffet lunch served with Nespresso coffee machine, selection of Dilmah exceptional teas and cold refreshments

## AFTERNOON TEA

Bean to cup coffee machine and selection of Dilmah exceptional teas served with two daily afternoon tea items

## YOUR ROOM

Chilled water, mints, conference stationery, whiteboard and markers, Wi-Fi in conference room, unlimited devices.

A minimum of 20 delegates is required for day delegate conference packages.

A venue hire fee may apply for groups with less than 20 guests.

Lunch offering may vary for groups with less than 20 guests.

Minimum food & beverage spend or venue hire may apply based on your requirements.



# MEETING PACKAGE MENUS

## MORNING + AFTERNOON TEA

### SAVOURY

Fiery Mexican mozzarella sticks with tomato relish dipping sauce V

Lamb and rosemary mini pies with spiced tomato chutney

Malaysian chicken curry samosa with tzatziki

Sweet potato croquettes garden herb aioli V GF

Semi dried tomato bocconcini arancini GF

Steam vegetable bun with char siu sauce V VE DF

Mini Vegetarian pastries with tomato chutney V

Beef curry puffs with mango relish

Moroccan spiced cauliflower popcorn, coconut mint raita dipping sauce

GF DF V VE

Spiced jalapeno poppers with citrus aioli V



### SWEET

Portuguese custard tarts with fresh berries V

Warm cinnamon apple cro-nought V

Sago and coconut pudding with mango coulis V DF GF VE

Berry and cashew bliss balls with toasted coconut GF V

Cinnamon churros with chocolate sauce V

Mini lamingtons GF V

Mini crème brule doughnuts V

Coconut chia pudding with pineapple mango salsa V DF GF VE

Carrot walnut slice V

Salted caramel profiteroles V

Vanilla cream-filled mini eclairs V

Orange and almond slice G V DF GF

# MEETING PACKAGE LUNCH MENUS

## ORIENTAL

Freshly baked bread rolls V VE

Garden salad GF DF V VE

Rice noodles and crisp vegetable salad, sweet chilli vinaigrette GF DF V VE

Mongolian beef stirfry, gailan DF GF

Wok fried chicken, black bean, Asian vegetables DF GF

Sticky rice with black sesame, baby shallots GF DF V VE

Seasonal sliced fruit platter GF DF V VE

## MEDITERRANEAN

Freshly baked bread rolls V VE

Garden salad GF DF V VE

Greek salad, garlic & lemon vinaigrette V GF DF

Roasted pork sirloin, sage cream sauce roasted fennel GF

Roasted chicken pieces, tomato, rainbow olives, roasted peppers GF DF

Oven-roasted potatoes, olive oil, rosemary, garlic GF V DF

Seasonal sliced fruit platter GF DF V VE

## OCEAN & EARTH

Freshly baked bread rolls V VE

Garden salad GF DF V VE

Roast pumpkin, balsamic onion salad, Persian fetta GF V

Mustard-rubbed slow-cooked beef sirloin, mushroom and leek cream GF

Seared salmon fillet, blistered tomato, beans, dill hollandaise GF

Herb roasted chat potatoes, crispy kale GF DF V VE

Seasonal sliced fruit platter GF DF V VE





# MEETING PACKAGE LUNCH MENUS

## EAST ASIAN FUSION

Freshly baked bread rolls V VE

Garden salad GF DF V VE

Vietnamese crispy noodle salad, sweet chili dressing DF V

Teriyaki chicken cutlets, bok choy, gailan, toasted sesame GF DF

Szechuan spiced lamb, onion, capsicum GF DF

Steamed jasmine rice, green peas GF DF V VE

Seasonal sliced fruit platter GF DF V VE

## FIESTA FEAST

Freshly baked bread rolls V VE

Garden salad GF DF V VE

Mexican bean, tomato, corn salad GF DF V VE

Cajun spiced barramundi, pineapple, coriander salsa GF DF

Beef fajita GF DF

Coriander, lime, tomato rice GF DF V VE

Seasonal sliced fruit platter GF DF V VE



## ADDED EXTRAS

### **BARISTA COFFEE CART**

Includes a barista for 8 hours + first 100 regular cups of coffee  
Additional cups \$5.00 each

### **REFRESH BREAK**

Bean to cup coffee machine and selection of Dilmah exceptional teas  
served with two daily morning tea or afternoon items

### **LUNCH BUFFET MENU**

Minimum 30 guests

Daily selection served with bean to cup coffee machine and selection  
of Dilmah exceptional teas

### **MASSAGE DURING REFRESH BREAK**

Minimum 60 minutes

Price includes one therapist, additional therapists may be required  
for large groups



# BREAKFAST

## CONTINENTAL BREAKFAST

A light breakfast including toast, muffins, pastries, yogurt served with bean to cup coffee machine and a selection of Dilmah exceptional teas

## BUFFET BREAKFAST

Freshly sliced seasonal fruit, baked Danish pastries, croissants & house baked muffins with a selection of preserves, honey & spreads. Greek & fruit yoghurts, poached fruits & Bircher muesli. Scrambled eggs, grilled bacon, chipolata sausages, roasted tomatoes, sauteed home style potatoes, buttered mushrooms. Selection of chilled fruit juices. Served with bean to cup coffee machine & a selection of Dilmah exceptional teas

## PLATED BREAKFAST

Hot plated breakfast, alternate serve. Shared fruit and danish platter. Bean to cup coffee machine and selection of Dilmah exceptional teas





# CANAPÉS

## CANAPÉ PACKAGES

1/2 hour	2 hot + 2 cold selections
1 hour	3 hot + 2 cold selections
2 hours	3 hot + 3 cold selections
3 hours	2 hot + 2 cold + 2 substantial

## HOT BITES

Mushroom mozzarella arancini with truffle-infused aioli V GF

Chicken lemongrass and coriander skewers with Thai dipping sauce

Stuffed jalapeno and cheese bites with citrus aioli V

Peking duck spring rolls with hoisin sauce

Spinach onion pakora with coconut riata VE

Moroccan spiced vegetable roll with coconut tzatziki V

Japanese karaage prawns with wasabi mayonnaise

Moroccan fried cauliflower whipped fetta sumac spice GF V

Sticky pork belly bits pineapple kaffir lime salsa GF

Mac and cheese croquette with truffle aioli V

Prawn on lemongrass skewer with nuac chum dipping sauce GF

Spicy lamb cigars with roasted red pepper pesto

Charcoal and fetta arancini beetroot puree GF



## COLD BITES

Pumpkin caramelised onion and goat cheese tartlets V

Mini heirloom tomato bruschetta balsamic reduction V

Rare roast beef crostini with horseradish cream chives

San Choi bow lettuce cups, pork mince rice noddles spices GF

Vietnamese vegetable and mint rice paper rolls GF DF V VE

Assorted sushi rolls with pickled ginger, wasabi, soy GF DF V VE

Bloody Mary oyster shots GF DF

# SUBSTANTIAL CANAPÉS

## SLIDERS

Pulled pork, Asian slaw, chipotle mayonnaise

Wagyu beef, lettuce, tomato, beetroot relish

Falafel, spinach, beetroot puree, tzatziki V

Battered whiting, lettuce, roast red pepper, wasabi mayonnaise

Chicken, cos, swiss cheese, tomato relish

## POKE BOWLS

Choice of salmon, karage chicken, rare beef, seared tuna or tofu

Served with rice, edamame, avocado, radish, shallot, wakame

## TACOS

Shredded chilli chicken, pulled pork, beef and bean, lime coriander  
barramundi, refried bean

Served with shredded lettuce, diced tomato, cheese, sour cream, salsa





# BUFFET

## **BUFFET MENU (minimum 30 guests)**

Served with bread rolls, Nespresso coffee machine, selection of Dilmah exceptional tea station

### **OPTION 1**

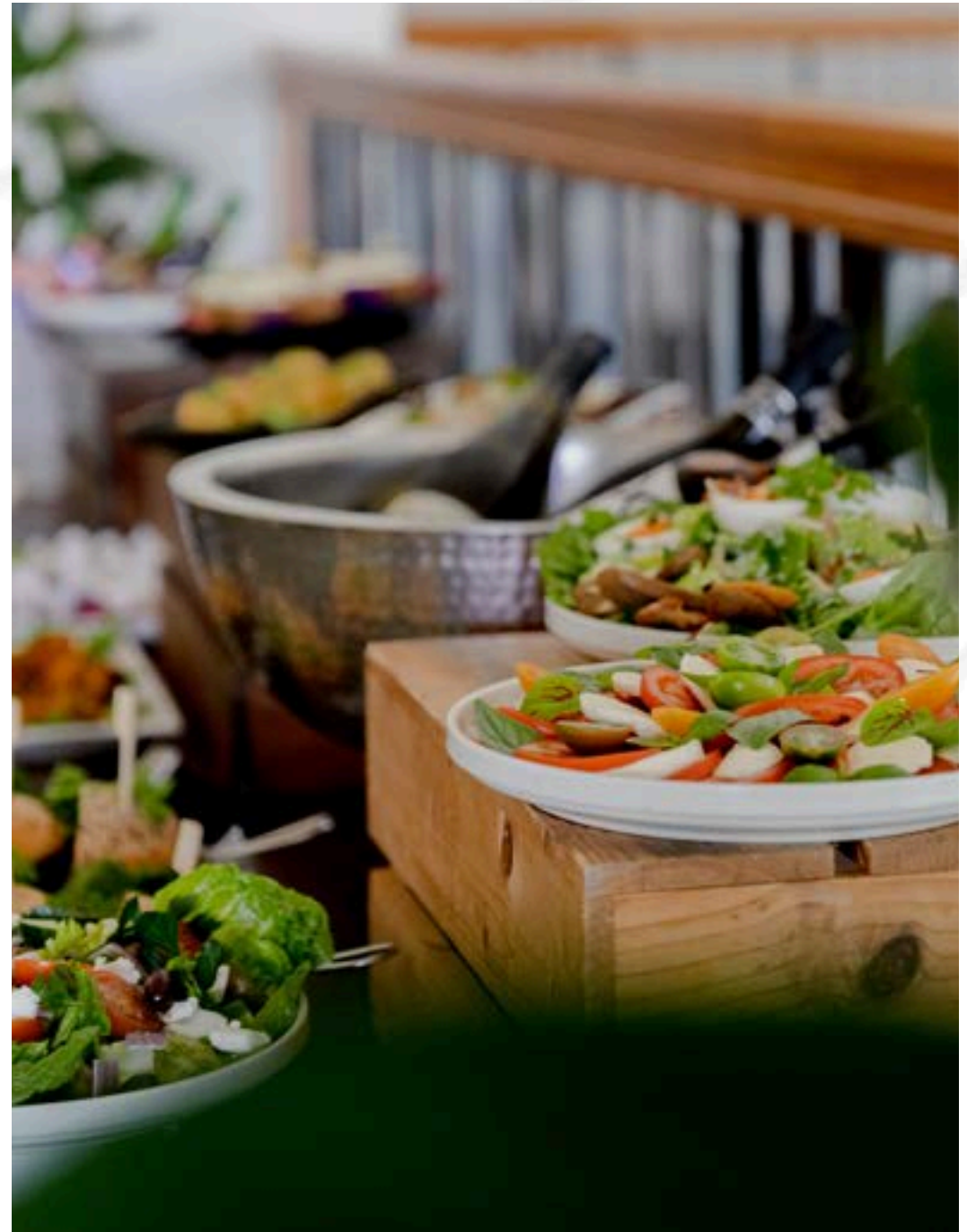
2 salads, 2 hot dishes, 1 accompaniment, 2 desserts

### **OPTION 2**

3 salads, 3 hot dishes, 2 accompaniments, 2 desserts

### **OPTION 3**

3 salads, 4 hot dishes, 2 accompaniments, 3 desserts



# BUFFET

## SALADS

Vietnamese crispy noodle salad, sesame miso dressing V  
Traditional Greek salad V GF  
Tomato olive potato and bean salad V GF DF  
Mixed garden vegetable salad, lemon Greek dressing V GF DF  
Creamy potato and bacon salad GF DF  
Caesar salad, crisp croutons bacon lardons parmesan cheese boiled egg  
Roasted pumpkin feta rocket salad V GF

## HOT DISHES

Garlic and rosemary rubbed lamb shoulder, caramelized garden vegetables GF DF  
Cajun spiced barramundi fillets cucumber, pineapple, coriander salsa GF DF  
Mustard-rubbed beef sirloin, mushroom, leek ragout GF  
Grilled salmon blistered tomato, green beans, hollandaise, fresh dill GF  
Teriyaki chicken cutlets steamed Asian greens, sesame seeds GF DF  
Jamaican jerk chicken with coconut and pineapple salsa

## ACCOMPANIMENTS

Roasted root vegetables, fresh herbs, olive oil, sea salt flakes V VE GF DF  
Truffle-infused mashed potato VE V GF DF  
Stir-fried vegetables oyster sauce crispy shallots V  
Herb roasted chat potato, crispy kale, balsamic onion V VE GF DF  
Steamed basmati rice, black sesame and shallot V VE DF GF

## DESSERT

Chocolate mud cake, fresh berries  
Apple crumble tart GF  
White chocolate and pecan tart  
Chia pudding parfait, mango, pineapple GF DF V VE  
Chocolate and vanilla cheesecake V GF  
Vanilla brulée praline cups GF  
Fresh seasonal fruit salad GF DF V VE





# THEMED BUFFET

## ASIAN

Barbeque pork buns  
Vegetable spring rolls  
Steamed prawn and scallop dumplings  
Dim sum  
Crispy pork dumplings  
Lemongrass chicken wings  
Char sui fried rice  
Steamed Asian greens oyster sauce  
Soy and chili sauce condiments  
Coconut jelly, custard tarts

## COASTAL

Fresh oysters with lemon  
Virgin Mary shots  
Steamed half-shell scallops  
Grilled bugs  
Locally caught prawns  
Marinated calamari  
Whole baked snapper with lemon and herbs  
Seasonal cut fruit  
Tartare and seafood sauce, fresh lemon and lime  
Add a sashimi plate if you require

## PADDOCK

Slow-roasted lamb shoulder  
Spice-rubbed pork ribs  
Buffalo wings  
Spicy Hungarian beef sausage  
Pulled beef brisket  
Baked pit potatoes  
Char-grilled corn cobs  
Garden greens  
Warm bread rolls  
Chocolate raspberry mud cake  
Choc vanilla cheesecake with fresh berries



# PLATED

## **PLATED MENU (minimum 30 guests)**

Served with bread rolls, Nespresso coffee machine, selection of Dilmah exceptional tea station

### **Three Course Alternate Serve**

### **Two Course Alternate Serve**

## **ENTREES**

Baked cauliflower rosettes cumin-spiced chickpeas, carrot hummus, pomegranate molasses GF DF V VE

Heirloom Caprese salad, baby leaves, buffalo mozzarella, herb oil V GF

Sriracha King prawn and mango salad with tomato mayonnaise and lime dust GF DF

Smoked salmon on crisp apple and cucumber crème fraîche, beetroot confit, orange crumble GF

Harissa spiced chicken on wild rice, baby pea, carrot salad, watermelon radish, capsicum vinaigrette GF DF

Vietnamese BBQ pork salad with coriander slaw, rice noodles, sticky soy glaze DF

Wagyu beef and roasted squash carpaccio with baby fennel salad and Dijon mustard vinaigrette

Grilled field mushrooms, roast baby beetroot, Persian fetta, roquette leaves and balsamic oil GF DF





# PLATED

## MAINS

Seared barramundi on soba noodles with ponzu sauce, Asian greens, shiitake mushroom DF

Grilled beef tenderloin with horseradish jus, roast pumpkin hommus, fondant potato, asparagus GF

Block cut beef sirloin on edamame and quinoa cake with wasabi mash potato and mushroom glaze GF DF

Roast chicken breast pocketed, fire-roasted peppers, feta cheese, sundried tomato, olives, parmesan, chive mash potato, fried kale, romesco sauce

Pan-fried pork cutlet, spiced apple relish, sautéed new potatoes, vine tomato with broccolini GF DF

Braised lamb shoulder with rosemary, garlic and lemon, white polenta, baked Japanese pumpkin, blistered tomato, rosemary jus

Confit duck shank and soy glaze on egg noodles, toasted sesame, bok choy DF

Slow-roasted garlic pumpkin on parsnip puree baked cauliflower, pesto zucchini, bull horn chillies GF DF V VE



## DESSERT

Chocolate raspberry vegan cake with vanilla and coconut gelato on Jaffa GF DF

Sticky date pudding three berry compote, butterscotch, vanilla bean ice cream

Chocolate layer crumble cake with mascarpone mouse and seasonal berries GF

Coconut and pineapple pot, coconut shortbread, lime, passionfruit compote, mango jelly white chocolate shard GF

Tropical fruit salad watermelon and mint sorbet GF DF V VE

Coffee and vanilla Tiramisu, mascarpone mousse, Jaffa soil and strawberry salsa GF

# BEVERAGE PACKAGES

## STANDARD PACKAGE

XXXX Summer, Hahn Premium Light, Heineken Zero, Vivo Brut, Vivo Sauvignon Blanc, Vivo Cabernet Sauvignon, soft drinks, juice, still & sparkling water

2 hours

3 hours

4 hours

## DELUXE PACKAGE

Hanh Superdry, Little Creatures Rogers Amber Ale, Heineken Zero, 5 Seeds Cloudy Apple Cider, Choice of 1 x red wine, 1 x white wine, 1 x sparkling wine: Bandini Prosecco, Tia Tira Sauvignon Blanc, Freak No. 3 Riesling, Regional Reserve Pinot Noir, Katnook Merlot, Soft drink, juice, still & sparkling water

2 hours

3 hours

4 hours





## BEVERAGE PACKAGES

### **PREMIUM PACKAGE**

James Squire 150 Lashes., Heineken, Yeah Nah (0%), James Squire Orchard Crush Apple Cider.

Bandini Prosecco, Provenance rose Moscato, Petaluma Pinot Gris, Big Buffalo Pinot Noir, Bruno Shiraz, soft drinks, juice, still & sparkling water

2 hours

3 hours

4 hours

### **ON CONSUMPTION OPTION**

If you are not selecting a package, the following beverages can be chosen on a consumption basis where you pay for beverages consumed.

A maximum selection of 2 x white and 2 x red wine choices and 3 x beer selections for all consumption accounts.

A minimum spend will apply.



# BEVERAGES

## BEER

### Beer Bottle

Heineken Zero

Hahn Premium Light

XXXX Summer

Hahn Super Dry

Hahn Gluten Free

Little Creatures Rogers Amber Ale

James Squire One Fifty Lashes Pale Ale

Heineken

White Rabbit Dark Ale

### Beer Can

Guinness

Toohey's New

Voodoo Hazy IPA

### Cider & Ginger Beer

James Squire Orchard Crush Apple

5 Seeds Cloudy Apple

James Squire Ginger Beer

## WINE

### Sparkling

VIVO Brut, Riverina, NSW

Bandini Prosecco, Veneto, ITALY

### White

VIVO Sauvignon Blanc, Riverina, NSW

Tai Tira Sauvignon Blanc, Marlborough, NZ

Rieslingfreak No3, Clare Valley, SA

Petaluma Pinot Gris, Adelaide Hills, SA

Provenance Chardonnay SA

### Rosé

AIX Rose, Provence, FRANCE

Provenance Moscato SA

Witches Falls, Bird Dog, SA

### Red

VIVO Cabernet Sauvignon, Heathcote NSW

Bruno Shiraz, Barossa Valley SA

Big Buffalo Pinot Noir, California USA

Katnook Merlot, Coonawarra SA

Regional Reserve Pinot Noir, Yarra Valley VIC

### Premium Wine

Mollydooker Shiraz, McLaren Vale, SA

Giant Steps Pinot Noir, Yarra Valley, VIC

Grant Burge Cabernet Sauvignon, Barossa

Valley, SA

Veuve Clicquot Champagne, FRANCE

## COCKTAILS

### Limoncello Spritz

Limoncello, Prosecco, Soda

### Pash'in Plume

Passionfruit Liquor, Vanilla Vodka,

Pineapple Juice

### Mojito

White Rum, Lime, Mint, Soda

### Margarita

Tequila, Cointreau, Lime

### Aperol Spritz

Aperol, Prosecco, Soda

*Selection of classic cocktails & mocktails available*

## SPIRITS

Jim Beam

Smirnoff Seltzer Lime

Bundaberg Rum

Gordons Gin

Billsons Vodka Fruit Tangle

# CONTACT US

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