

CELEBRATIONS & BIRTHDAY PARTIES

MERCURE
HOTEL

KOOINDAH WATERS CENTRAL COAST



Welcome to Mercure Kooindah Waters Resort on the Central Coast



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02 4355 5712 . events@kooindahwaters.com.au . www.mercurekooindahwaters.com.au

NSW Golf and Spa Resort

The award-winning Mercure Kooindah Waters Golf & Spa Resort is one of those resorts where the pulse slows the moment you arrive. Escape the hustle and bustle and relax at our peaceful golf resort on the beautiful Central Coast of NSW Australia.

Brilliant sunshine, gourmet food and wine, and boundless recreation activities make for the perfect setting. One can feel truly secluded yet just 90 minutes from Sydney and an hour from Newcastle.

Lounge by the sun-splashed outdoor pool or swim laps in the heated 20-metre indoor pool. Tee off on a beautifully designed golf course listed among the Top “100 Resort Courses in Australia” by Australian Golfing Digest. Visit Karinyas Restaurant & Wine Bar to savour seasonal cuisine alfresco, with views extending across the resorts lush, rolling fairways.

For inspiring conferences, gorgeous weddings and unforgettable special occasions, the resorts state-of-the-art indoor and outdoor venues offers breathtaking surroundings - with experienced event designers and caterers to handle every detail. So nap by the pool, explore the surrounding wetlands or soak up the easy-going lifestyle of nearby Wyong. Do as much or as little as you like with the beauty of the Central Coast all around you. You will soon discover why Mercure Kooindah Waters Resort is the perfect destination for discovering it all.



Our Resort Facilities at a Glance



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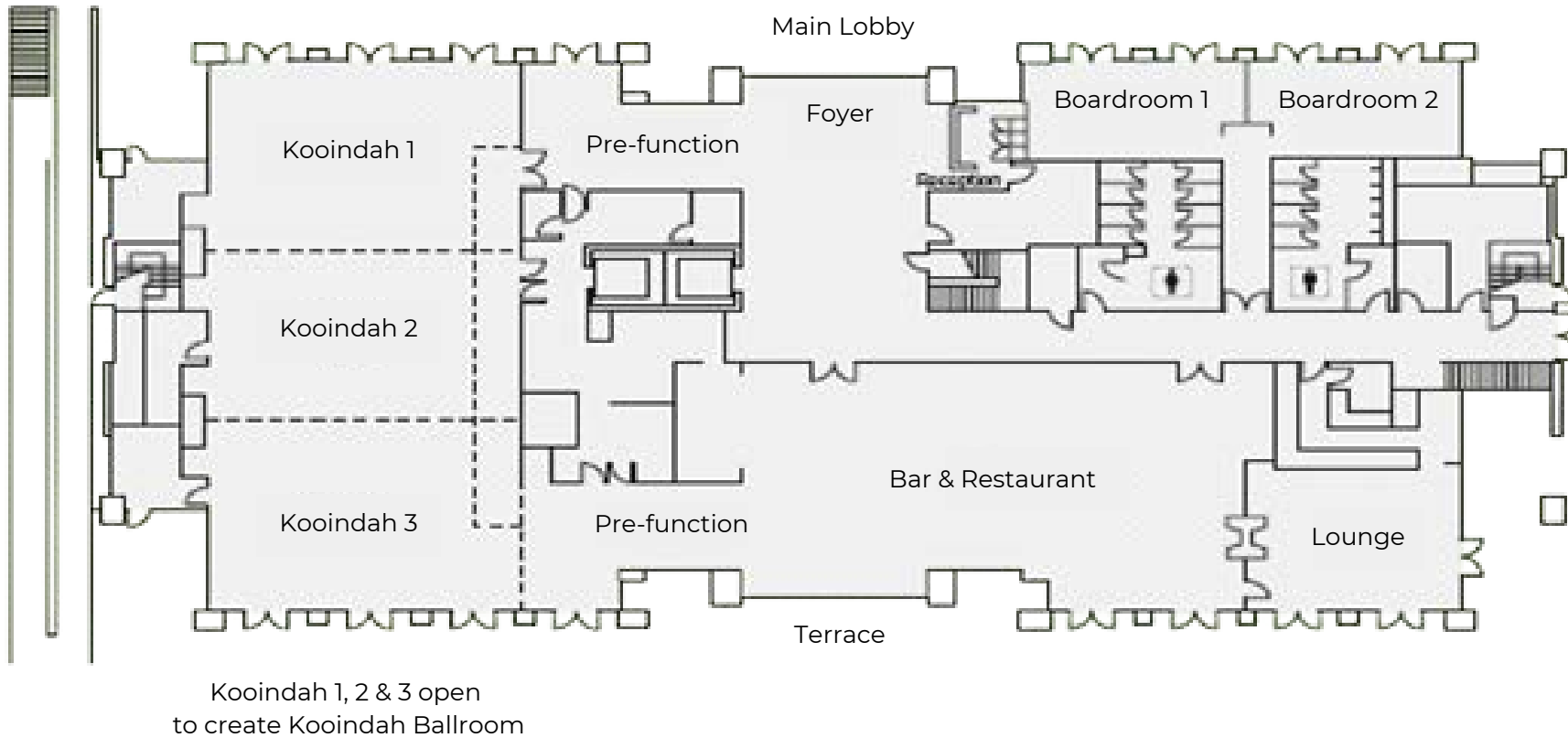
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Resort Features

- > Award-winning Kooindah Waters Golf Club
- > Wildfire Day Spa
- > Heated Indoor 20-metre Lap Pool
- > Outdoor Recreational Pool
- > Gymnasium
- > BBQ Area
- > Two Tennis Courts
- > Kids' Playground
- > Walking and Running Track
- > Sauna

Conference Rooms Floor Plan



Function Rooms

- > Kooindah Ballroom
- > Kooindah 1
- > Kooindah 2
- > Kooindah 3



Function Room Dimensions

Room	Approx Size (m)	Height (m)	Theatre	U Shape	Classroom	Dining	Cocktail	Boardroom	Cabaret
Kooindah Ballroom	25.8 x 12	3.45	340	80	120	280	400	60	224
Kooindah 1	8.9 x 12	3.45	120	30	45	110	150	30	72
Kooindah 2	8 x 12	3.45	49	27	36	49	49	27	49
Kooindah 3	8.9 x 12	3.45	120	30	45	110	150	30	72

Celebrations & Birthday Party Packages



Room Hire

From \$500

Event Style

Choose Cocktail or Sit Down

Beverages

A private bar can be arranged in the function room |
minimum spend required

Platters Menu



Platters are available pre- and post-dinner only.
Some functions may require a minimum order.
Each platter is designed for 8 to 10 guests.

Cold

- Assorted sushi & nigiri with dipping sauces | A | \$90 (30 pieces)
- Tapas platter of chargrilled vegetables, feta, spiced chorizo & marinated olives | \$75
- Fresh seasonal fruit platter | \$55
- Mezze dip platters with grilled sour dough & pita crisps | \$60
- 3 gourmet cheeses with nuts, fresh fruits, crackers & lavosh | \$85
- Assorted finger sandwiches with fillings | \$65 (20 pieces)
- Sweet treats platter | \$85 (20 pieces)

Hot

- Herb battered barramundi with tartar sauce and lemon | A | \$80 (15pieces)
- Party pies and sausage rolls with dipping sauces | \$70 (30 pieces)
- Assorted yum cha with dipping sauces | M | \$80 (30 pieces)
- Chicken brochettes with dipping sauce | \$65 (20 pieces)
- Banh mi Vietnamese pork roll | \$65 (10 pieces)
- Sliders with mixed fillings | \$8 each (minimum 10 pieces)
(Vegetarian options available upon request)
- Wings with hot sauce | \$90 (20 pieces)

Seafood origin | A | Australian | I | Imported | M | Mixed - A combination of A and I

Grazing Table

Maximum 30 guests
Minimum spend \$1,500

Cheese:
Beer cheddar, honey fromage goats cheese, camembert cheese, blue cheese, fig and walnut cheddar, mixed crackers and biscuits

Meats:
Sliced roast beef, sliced turkey breast, prosciutto, Hungarian salami, spiced chorizo, leg ham

Antipasto Platters:
Mixed olives, semi-dried tomatoes, pickled onions, sliced gherkins, basil pesto

Upgrade your Grazing Table | \$12pp maximum 30 guests
Pick 2

Hot Savoury
Curry samosas, mini quiche variety, spinach and feta triangles, mixed arancini

Dessert Selection | Comes with whipped cream and fruit salad
Tiramisu slice, chocolate mud cake, cheesecake slice, mini pavlova with passionfruit sauce, chef selection



Traditional High Tea



\$60 per person

Scones

Scones with Jam and Fresh Cream
Assorted Berries

Sweets

Mini Petit Fours
Mini Cupcakes
Macarons

Savouries

Mini Cakes
Mini Quiches
Brioche Bun with Silverside, Tomato, Onion & Carrot
Finger Sandwich with Ham, Cheese & Tomato
Mini Wraps with Chicken, Avocado, Lettuce, Tomato & Cheese
Arancini Balls

Vegetarian High Tea



\$60 per person

Freshly Baked Scones

Plain or fruit scone | Served with whipped cream & jam

Savoury Selection

Ratatouille tart with feta cheese | Cucumber, cream cheese & mint sandwich |
Avocado, feta, cranberry & shiso on brioche | Chef's selection arancini

Sweet Treats

Mini cupcake | Sago pudding with coconut cream | Lemon fruit tart | Banoffee pie

Canapés

Packages

30 minutes | Chef Selection 3 items \$25pp

2 hours | Selection of 5 Standard Items & 1 Sweet \$60pp

3 hours | Selection of 5 Standard Items & 2 Substantial & 1 Sweet \$70pp

Cold Canapés

Pacific oyster, apple, mignonette | A |

Peking duck pancake, shallot, hoisin

Tomato bruschetta, crostini, aged balsamic

Salmon tataki, ponzu, nori, sesame | A |

Beef tataki, Japanese rice

Goat cheese, semi-dried tomato & basil tart

Classic cucumber finger sandwiches

Compressed watermelon, soft feta & apple balsamic

Rare roast beef, green beans & peppercorn mustard

Rillettes of house-smoked duck tartlet

Crab & cucumber tart with horseradish mascarpone | A |

Smoked salmon & dill cream cheese pavé | A |

Tuna "lollipops," sesame & soy | A |

See all canapés on next page



Seafood origin | A | Australian | I | Imported | M | Mixed - A combination of A and I

Canapés

Hot Canapes

- Prawn & ginger dumplings, light soy, sesame | A |
- Char siu pork bun
- Roast pork belly, orange, honey
- Chicken skewers (marinade varies based on dietary needs)
- Truffle mushroom arancini
- Falafel, garlic yogurt
- Fried chicken skewer, gochujang, honey, sesame
- Beef & jalapeño quesadilla
- Pumpkin & roasted almond samosa
- Manchego cheese & corn croquette
- Steamed chai kueh vegetable dumplings, black vinegar dip
- Za’atar-spiced lamb skewer, pomegranate molasses dressing
- Peking duck spring roll, hoisin dipping sauce
- Tempura prawn, sweet chilli sauce | A |
- Salt & pepper squid, chilli mayonnaise | A |

See all canapés on next page

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Canapés

Substantial Canapés

- Pulled pork bao, fresh herbs, pickle slaw
- Mini cheeseburger, burger sauce, cheese
- Mini mushroom burger, tarragon mayo, brie
- Slow-cooked lamb pita pockets, tabbouleh, garlic yogurt
- Falafel pita pockets, hummus, tabbouleh, garlic yogurt

Sweet Canapés

- Strawberry tartlets
- Lemon meringue tartlets
- Cherry ripe tartlets with morello meringue
- Mont Blanc tartlets
- Seasonal fruit



Alternate Drop Menu



2 Course \$79 per person | 3 Course \$99 per person

Minimum 30 guests

Entrées

Baked Salmon| Szechuan pickled vegetables, and smoked soy mayo | A |

Tian Prawns | Avocado, crème fraîche, and caviar | A |

Buffalo Mozzarella | Tomato collection, basil vinaigrette, and micro greens

Beef Tataki | Miso mayo, ponzu, sesame nori, and smoked salt

Beetroot Tartare | Goat's cheese, lemon myrtle aioli, and sliced bread

Mains

Grain-Fed Beef Tenderloin | Kipfler Potato, rainbow chard, and jus

Five-Spice Glazed Beef Short Rib | Chinese broccoli, artichoke purée, crispy shallot, and jus

Pan-Seared Chicken Breast | Creamed corn, spinach, chicken jus, and baby herbs

Confit Duck | Braised cabbage, bacon, potato smash, cassis jus, and pistachio

Grilled Pork Cutlet | Eggplant, green apple, onion, and jus

Blackened Barramundi | Potato smash, corn, and bell pepper salsa | A |

Baharat-Spiced Lamb Backstrap | Root vegetables, confit lemon labneh, and kale

Baharat-Spiced Cauliflower | Root vegetables, confit lemon labneh, kale, and pine nuts

Dessert

White Chocolate Crème Brûlée | Red wine & berry compote, and almond biscotti

Double Chocolate Tart | Peanut butter white chocolate anglaise, and blueberry gel

Coconut Panna Cotta | Chocolate ganache, shaved chocolate, toasted coconut, and coconut jelly

Lime Tart | Meringue, finger lime caviar, chocolate soil, and raspberry

Pavlova | Chantilly cream, pineapple, and passionfruit

Double Brie | Honeycomb, quince, and lavosh

Seafood origin | A | Australian | I | Imported | M | Mixed - A combination of A and I

Buffet Lunch or Dinner

\$79 per person
Minimum 25 guests

Salads

New potatoes with saffron crème fraîche, bacon crumble
Mixed leaves with house dressing
Orecchiette pasta with tuna and pesto basil | A |
Asian slaw with pickled ginger dressing

Cold Dishes

Chilli-roasted calamari, roasted pumpkin, black pepper pineapple | A |
Poached veal with tuna and caper mayonnaise | A |
Antipasti selection of roasted vegetables and olives

Hot Dishes

Blanquette of seafood in fennel and Pernod cream | A |
Glazed pork with crackling and spiced apples
Sausage selection
Tandoori chicken thigh with raita and pappadums
Sirloin, mountain pepper spiced

Vegetables

Field mushrooms with soft curd and rocket
Steamed seasonal vegetables
Pumpkin and cinnamon

Dessert

Chef's selection of three desserts
Fruit platter

Seafood origin | A | Australian | I | Imported | M | Mixed - A combination of A and I



**Please note this is a sample menu only. Our buffet offerings vary throughout the week.*

BBQ Buffet



\$79 per person
Minimum 30 guests

Breads
Chef's selection of fresh bread

Salads
Greek Salad
Traditional Coleslaw
Potato & Bacon Salad
Caesar Station | A |

Hot Selections
Lamb & Rosemary Sausage with caramelized onion
Garlic Buttered Prawn with parsley | A |
Grilled Beef with Chimichurri
Grilled Peri Peri Chicken Thigh
Vegetable Skewers with Salsa Criolla
Roasted Corn
Potato Gratin
Garlic Mushrooms

Dessert
Chef's Selection of Three Desserts
Fresh Fruit Platter

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Beverage Packages

STANDARD BEVERAGE PACKAGE

1 hour	\$35	<i>Includes:</i> Bancroft Bridge Sparkling Brut NV
2 hours	\$40	Bancroft Bridge Semillon Sauvignon Blanc
3 hours	\$47	Bancroft Bridge Chardonnay Bancroft Bridge Cabernet Merlot Tooheys New
4 hours	\$55	Hahn Super Dry Hahn Premium Light
5 hours	\$60	Heinken Zero Soft Drinks and Fruit Juices

ZERO PACKAGE

1 hour	\$25	<i>Includes:</i> DeBortoli Fizzero Sparkling White
2 hours	\$30	Giesen Zero Sauvignon Blanc
3 hours	\$35	Giesen Zero Merlot
4 hours	\$40	Peroni 0.0
5 hours	\$45	Soft Drinks & Juices

COCKTAIL UPGRADE

Add **House Spirits** to the Standard Beverage Package for an additional \$15pp, per hour

Includes:
Beefeater London Dry Gin, Jim Beam, Smirnoff Red, Bundaberg Rum, Southern Comfort

Add **House Cocktails** to the Standard Beverage Package for an additional \$20pp, per hour

Includes:
Cosmopolitan, French Martini, Margarita, Espresso Martini



Audio Visual Equipment

Mercure Kooindah Waters Central Coast is proud to partner with **Bax Audio Visual**—the trusted name in professional event services across Australia. Whether it's a world-class conference, a dazzling awards ceremony, or an unforgettable gala dinner, Bax brings unmatched expertise and creativity to every event.

Why Bax Audio Visual?

- Cutting-edge sound, stage, lighting, and projection equipment
- Expert design, floor plans, and site inspections
- Friendly, skilled staff dedicated to making your event run smoothly
- Creative solutions that maximize impact and value for money

From styling and set design to technical production and multimedia creation, Bax ensures your event is executed flawlessly.

For more information on Bax's services, visit their [website](#) or contact their team on 0478 881 455 or email kooindah@baxav.com.au



Karinya's Restaurant & Bar



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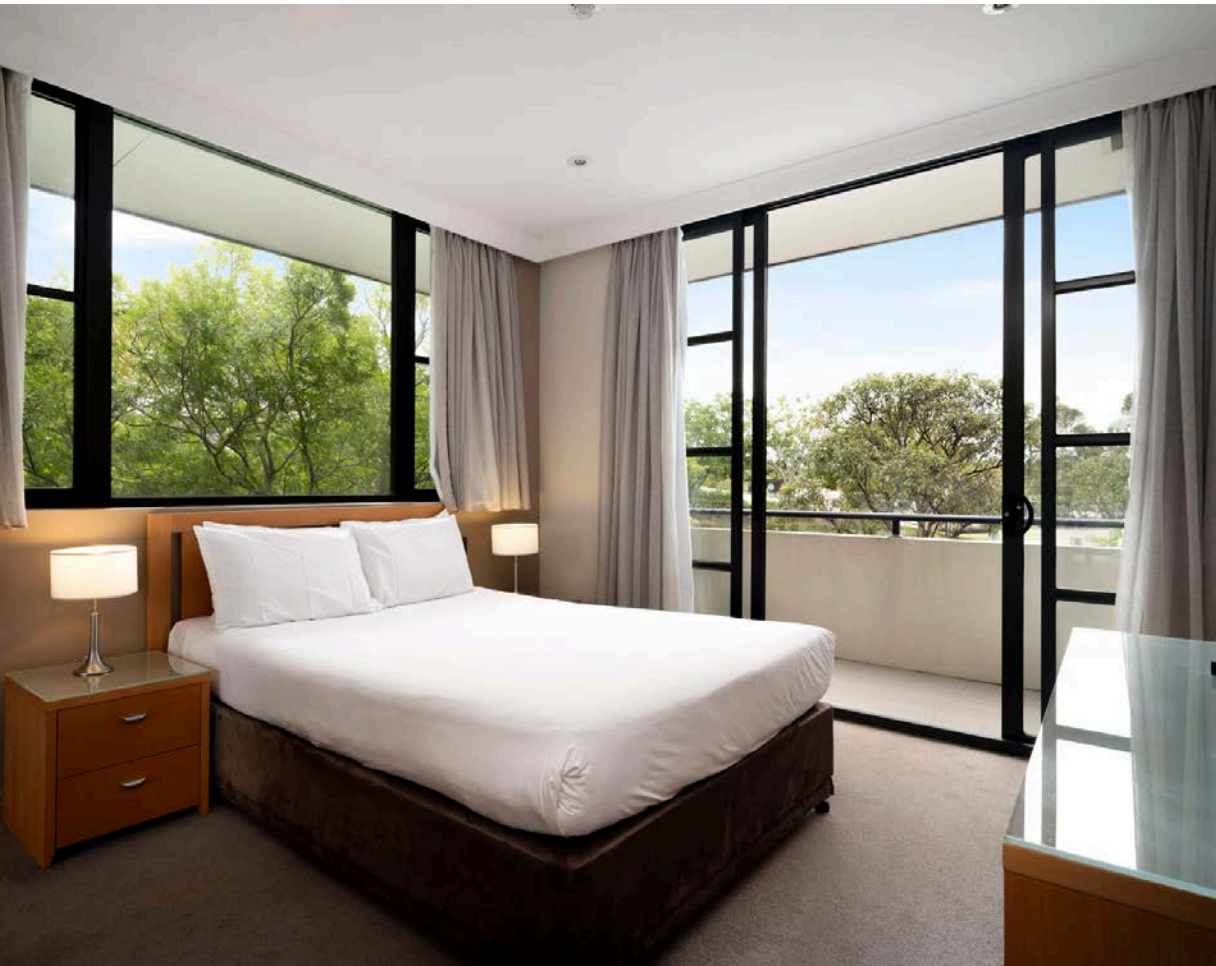
Rooms suited for everyone

With stunning views of the surrounding Central Coast wetlands and lush, rolling fairways of Kooindah Waters Golf Club, the accommodation at Mercure Kooindah Waters Resort infuse contemporary style with chic luxury and comfort. You will find our spacious, light-filled rooms and one, two, and three bedroom apartments to be the perfect option.

In addition to amenities like Wi-Fi, and plush beds, each room features a spacious private terrace for enjoying coffee during the quiet morning hours or sunset cocktails.



Accommodation Information



Standard King Room - 34 rooms available

King zip bed, full bathroom, some with kitchenette (some bar fridge only).

One Bedroom Suite - 30 rooms available

One Queen Bed, full bathroom, most with full kitchen.

Two Bedroom Fairway Apartments - 16 rooms available

1 x Queen Bed & 1 x King zip bed, Two full bathrooms, own balcony, full kitchen and separate toilet facilities.

Three Bedroom Fairway Apartments - 4 rooms available

Three Queen Beds, Two full bathrooms, own balcony, full kitchen and separate toilet.

Total Number of Accommodation Rooms 84

Total Number of Bedrooms 108

Total sleeping capacity (using 48 rooms with twin beds and 18 roll aways) 176



Thank you

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