

The image shows a bright, airy event space with a high ceiling covered in white fabric drapes. Two ceiling fans are visible. The floor is made of dark wood. In the foreground, there are several round tables covered with white tablecloths, each set with white dishes, glassware, and a centerpiece of red flowers. White folding chairs are arranged around the tables. Large floor-to-ceiling windows in the background offer a view of a tropical landscape with palm trees, a swimming pool, and a white tent structure under a blue sky with light clouds.

MERCURE

HOTEL

TOWNSVILLE

MEETINGS & EVENTS
2025

www.mercuretownsville.com.au

CAPACITY CHART

ROOM	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	CABARET	BANQUET	COCKTAIL
BALLROOM	300	150			160	200	350
CRYSTAL ROOM	150	90	35		80	100	100
BURDEKIN ROOM	120	60	30		64	80	100
LAKES ROOM	120	65	40		64	80	120
EACHAM ROOM	60	45	30	18	40	50	80
TINAROO ROOM	30	18	24	14	32	30	40
BOARDROOM 1, 2, 3	25			12			
PLANTATION ROOM	100	48	30	24	56	80	100



- 1 Pool
- 2 Celsius Restaurant & Bar
- 3 Ballroom
- 3a Burdekin Room
- 3b Crystal Room
- 4 Lakes Room
- 4a Tinaroo Room
- 4b Eacham Room
- 5 Plantation Room
- 6 Kids Pool
- 7 Boardroom 1
- 8 Boardroom 2
- 9 Boardroom 3

CONFERENCE PACKAGES

At the Mercure Townsville, we can customise and create any package to ensure that your event requirements are not just met, but exceeded.

Picking one of our **Day Delegate Packages (DDP)** can simplify the planning process.

To help with your preparations, Mercure Townsville's Day Delegate Packages feature the following inclusions:

- Plenary room hire - full day or half day
- Room set up as per event requirements
- Conference stationery, including pads and pens
- Mints and chilled water
- Continuous tea and coffee throughout the day
- Morning and/or afternoon tea refreshments per break
- Hot and cold lunch options served with coffee, tea and orange juice
- Flipchart and markers (1)
- Whiteboard, markers and eraser (1)
- Lectern and microphone (1)
- Complimentary Wi-Fi
- Complimentary car parking for all delegates, subject to availability

Menu substitutions or customisations may incur additional costs.

Minimum spend may apply depending on your requirements. This amount is inclusive of the room hire, food and beverages. If the minimum spend is not reached, the shortfall will be charged to the organiser as additional venue hire.

DDP 1 WITH WORKING LUNCH

DDP 2 WITH BUFFET LUNCH

FULL DAY- CATERING

- Tea and Coffee served on arrival and continuously throughout the day
- Two morning tea selections from the Refreshments Menu
- Working lunch: choose from the Gourmet Sandwich Selection or the DIY Sandwich Bar
- **OR**
- Buffet Lunch
- One afternoon tea selection from the Refreshments Menu

HALF DAY- CATERING

- Tea and Coffee served on arrival and continuously throughout the day
- Two morning tea OR afternoon tea selections from the Refreshments Menu
- Working lunch: choose from the Gourmet Sandwich Selection or the DIY Sandwich Bar
- **OR**
- Buffet Lunch



EXTRA TOUCHES

- Additional morning tea/afternoon tea item from
- Add a Salad
- Add a Dessert
- Add Platters (prices vary)
- Soft drinks and/or juices
- Barista Coffee Cart - POA

Ask us about the perfect add-ons for your next post-conference networking event.

- Welcome drinks
- Grazing table
- Canapes Packages
- Beverage Packages
- Gelato Cart

Customised packages and extras are always an option, and are available on request with assistance from our experienced chefs and events team.

Our menu and kitchen contains multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens, on request. Due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Mercure Townsville asks all organisers of Meetings and Events to inform us 7 days before the meeting or event, if they have any guests attending that have any specific dietary needs and, if applicable, what foods they are allergic or intolerant to.



MEETING & EVENTS 2025 MENU

BREAKFAST

CONTINENTAL

*Minimum of 20 people

- Selection of breads and spreads
- Selection of cereals
- Fruit platter
- Bircher muesli
- Natural greek yoghurt
- Basket of croissants and danish pastries

Served with freshly brewed coffee, a selection of teas and orange juice

FULL BUFFET

*Minimum of 30 people

COLD

Selection of breads and spreads
Selection of cereal
Basket of croissants and Danish pastries
Fruit platter
Bircher muesli
Natural Greek yoghurt

HOT

Scrambled eggs
Grilled bacon
Pork chipolata sausage
Sauteed mushrooms with spinach
Roasted tomatoes with mixed herbs
Hash browns

Served with freshly brewed coffee, a selection of teas and orange juice

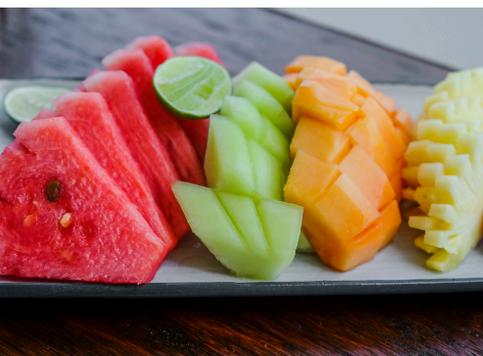
PLATED

*Minimum of 20 people

- Full Breakfast - scrambled eggs, grilled bacon, pork chipolata, roasted tomato on toasted sourdough
- Eggs Benedict - english muffin with ham off the bone, wilted spinach, poached eggs and hollandaise
- Vegetarian Breakfast - poached eggs with avocado, feta and roasted tomato on spinach
- Mercure Breakfast - fried egg with mushrooms, spinach, hash brown and a tomato concasse

Served with a fruit platter, croissants & Danish pastries, freshly brewed coffee, a selection of teas and orange juice

SINGLE CHOICE
ALTERNATE CHOICE





REFRESHMENTS

*Minimum of 10 people

BEVERAGES

- Freshly brewed coffee and a selection of teas, served on arrival
- Freshly brewed coffee and a selection of teas, served continuously (up to 8 hours)

SWEET SELECTION

- House-baked lemonade scones with jam and cream
- Selection of mixed mini muffins
- Baked brownie slice
- Assorted Danish pastries
- Chefs selection of cakes and slices
- Dulce de leche banana bread
- Warm churros with chocolate fudge sauce
- Selection of house-baked cookies
- Petite zesty orange cupcakes
- Chocolate dipped profiteroles
- Tropical fruit skewers and mango coulis

SEASONAL FRUIT PLATTER - up to 10 people

SEASONAL FRUIT PLATTER - up to 25 people

SAVOURY SELECTION

- Mixed house-baked mini quiches
- Three cheese savory scones and crispy bacon
- Gourmet sausage rolls and mini pies
- Leg ham and cheddar mini croissants
- Asian yum char baskets
- Fruit and cheese platter



WORKING LUNCH

*Minimum of 10 people

CHEF'S SELECTION

Chef's selection of rolls, wraps and baguettes with a variety of fillings

Served with a fruit platter, freshly brewed coffee and tea, and the option of orange juice or soft drinks

GOURMET SELECTION

Gourmet sandwich selection of bagels, turkish, sourdough and panini bread

CHOOSE TWO FILLINGS FROM THE BELOW OPTIONS:

- Chicken katsu with egg salad
- Smoked salmon with brie cheese, red onion and rocket
- Charred prawn with fennel, lemon myrtle and aioli
- Shaved leg ham with vintage cheddar and peach relish
- Marinated apple and vintage cheddar

Served with a fruit platter, freshly brewed coffee and tea, and the option of orange juice or soft drinks

DIY SANDWICH BAR

Don't like our fillings or you might want meat on meat?

Choose our DIY Sandwich Bar featuring a selection of fresh breads, sliced meats, salads, spreads, relishes and chutneys.

Make your own sandwich, the way you like it!

Served with a fruit platter, freshly brewed coffee and tea, and the option of orange juice or soft drinks



Add-on to the above options

*Minimum of 10 people

House-made gourmet pies, served with chips and greens

CHOOSE 1 OPTION one item per person

CHOOSE 2 OPTIONS one item per person

- Curry chicken
- Braised beef and vegetables
- Cottage pie
- Moroccan lamb
- Pulled pork and apple
- Vegetable pastie

HOT LUNCH

PIZZA BUFFET

*Minimum of 20 people

Chef's selection of pizzas, served with garlic bread and garden salad, and the option of orange juice or soft drinks

- Pepperoni
- Supreme
- BBQ chicken
- Gourmet vegetable

HOT BUFFET LUNCH

*Minimum of 30 people

MAINS - two selections

- Honey soy chicken with hokkien noodles and Asian vegetables
- Massaman chicken curry with steamed jasmine rice
- Beef and wild mushroom bourguignon with cheddar and jalapeno biscuits
- Traditional beef lasagna
- Vegetarian lasagna
- Gnocchi, tomato, pesto sauce and shaved parmesan
- Beef stroganoff with pappardelle pasta
- Mongolian lamb with steamed rice
- Kung Pao chicken

SALADS - one selection

- Caesar salad
- Greek salad
- Garden green salad
- Fried rice salad with crispy shallots
- Roast potato salad with bacon, spicy sausage and green beans
- Thai noodle salad with bean sprouts and coriander
- Italian pasta salad mixed beetroot with walnuts, fetta and rocket
- Cherry tomato and mozzarella caprese salad
- Coriander lime slaw

DESSERTS - one selection

- Mixed mini muffins
- Baked brownie slice
- Chefs selection of cakes and slices
- Dulce de leche banana bread
- Warm churros with chocolate fudge sauce
- Selection of house baked cookies
- Petite zesty orange cupcakes
- Choc dipped profiteroles
- Tropical fruit skewers and mango coulis
- Fruit platter

Served with freshly brewed coffee, a selection of teas and orange juice or soft drinks



CARVERY BUFFET DINNER

*Minimum of 30 people

MAINS - two selections

- Roast beef and Yorkshire pudding with horseradish jus
- Roast leg of pork, with crackling and apple relish
- Garlic and rosemary infused rolled leg of lamb
- Roast chicken with apricot stuffing
- Maple glazed baked leg ham

DESSERTS - one selection

- Brown sugar meringue with white chocolate mousse and coffee syrup
- Creamy vanilla panna cotta with tangy lemon curd and fresh blueberries
- Chocolate and salted caramel tart with chocolate dipped strawberries and milk ice cream
- Tonka bean crème brulee peach sorbet and chocolate emulsion
- Key lime cheesecake with soft meringue
- Vegan rice pudding with pear and berry compote
- Baked vegan cheesecake with raspberries and clementine
- Apple and rhubarb crumble

Served with bread rolls, roast root vegetables and fresh greens, green salad, mustard and relishes
Freshly brewed coffee and a selection of teas served with dessert

Additional Salad
Additional Dessert
Add a Beverage Package - POA

Customised packages and extras
are always an option,
and are available on request
with assistance from our
experienced chefs and
events team.



BUFFET DINNER MENU

*Minimum of 30 people

OPTION 1

SELECT TWO MAINS, ONE SIDE, ONE SALAD AND ONE DESSERT

OPTION 2

SELECT THREE MAINS, ONE SIDE, TWO SALADS AND TWO DESSERTS

MAINS

- Honey soy chicken with hokkien noodles and asian vegetables
- Massaman chicken curry with steamed jasmine rice
- Beef and wild mushroom bourguignon with cheddar and jalapeno biscuits
- Traditional beef lasagna
- Vegetarian lasagna
- Gnocchi, tomato, pesto sauce and shaved parmesan
- Beef stroganoff with pappardelle pasta
- Mongolian lamb with steamed rice
- Kung pao chicken

SALADS

- Fried rice salad with crispy shallots
- Thai noodle salad with bean sprouts and coriander
- Mixed beetroot with walnuts, feta and rocket
- Cherry tomato and mozzarella caprese salad
- Caesar salad
- Italian pasta salad
- Coriander lime slaw
- Garden green salad
- Roast potato salad with bacon, spicy sausage and green beans

SIDES

- Steamed seasonal vegetables
- Potato gratin
- Mashed potato
- Asian stir-fry vegetables
- Roast medley of vegetables

DESSERTS

Brown sugar meringue with white chocolate mousse and coffee syrup

Creamy vanilla panna cotta with tangy lemon curd and fresh blueberries

Chocolate and salted caramel tart with chocolate dipped strawberries and milk ice cream

Tonka bean crème brulee, peach sorbet and chocolate emulsion

Vegan rice pudding with pear and berry compote

Baked vegan cheesecake with raspberries and clementine

Apple and rhubarb crumble

Key lime cheesecake with soft meringue

Served with bread rolls

Dessert served with freshly brewed coffee and a selection of teas



PLATED DINNER

*Minimum of 20 people

SINGLE DROP

3 Course
2 Courses - E+M
2 Courses - M+D

ALTERNATE DROP

3 Course
2 Courses - E+M
2 Courses - M+D

ENTREES



- Siracha king prawns, with Bowen mango salsa
- Hand-rolled duck spring rolls, with chili plum sauce and Asian leaf salad
- Corn cakes with beetroot and apple salad
- Pan-fried scallops, with curried parsnip puree, parsnip crisps and pomegranate
- Tomato and caramelised onion tarte tatin
- Chicken and green pea risotto, with truffle oil and shaved Grana Padano

Served with bread rolls

MAINS

- Sicilian crispy skin barramundi with zucchini ribbon, pistachio and black current salad, anchovy dressing and potato gratin
- 200g filet mignon with potato royal, grilled field mushroom, blistered baby truss tomatoes and red wine jus
- Twice cooked pork belly with baked radishes, carrot puree, caramelised apple and an apple cider jus
- Chicken ballotine de poulet - black sesame crusted chicken, stuffed with spinach and ricotta, sauteed cherry tomatoes, wild mushrooms and potato gratin
- Crispy skin Atlantic salmon with corn and asparagus succotash, cream corn sauce, lemon confit and pea tendrils
- Lamb rump wellington with minted pea mash, honey roasted baby carrots and a rosemary red wine reduction
- Grilled duck breast with chargrilled purple chicory, dauphinois potato and red wine sauce
- Chickpea and eggplant tikka masala
- Zucchini and pesto lasagna

DESSERTS

- Brown sugar meringue, with white chocolate mousse and coffee syrup
- Creamy vanilla panna cotta with tangy lemon curd and fresh blueberries
- Chocolate and salted caramel tart with chocolate dipped strawberries and milk ice cream
- Tonka bean crème brûlée, peach sorbet and chocolate emulsion
- Key lime cheesecake with soft meringue
- Rice pudding with pear and berry compote
- Baked cheesecake with raspberries and clementine
- Apple and rhubarb crumble

Desserts served with freshly brewed coffee and a selection of teas





CANAPES

*Minimum of 20 people

OPTION A

SIX PIECES PER PERSON

2 COLD SELECTIONS (1PP)

2 HOT SELECTIONS (2PP)

OPTION B

SEVEN PIECES PER PERSON

1 COLD SELECTIONS (1PP)

3 HOT SELECTIONS (2PP)

OPTION C

EIGHT PIECES PER PERSON

2 COLD SELECTIONS (1PP)

3 HOT SELECTIONS (2PP)

OPTION D

NINE PIECES PER PERSON

3 COLD SELECTIONS (1PP)

3 HOT SELECTIONS (2PP)

COLD SELECTION

- Lemon, garlic prawn and cucumber, with herb cream cheese
- Truffle honey roasted fig, pancetta crostini and shaved Grana Padano
- Selection of hand rolled nori rolls
- Cranberry, pecan and goats cheese truffles
- Roma tomato and basil brochette, with shaved parmesan and balsamic glaze

HOT SELECTION

- Hand rolled Thai pork spring rolls, with an Asian dipping sauce
- Chili crab brioche doughnuts
- Mini Yorkshire puddings with rare roast beef, dressed with horseradish and mustard fraiche sauce
- Roast pumpkin, fetta and caramelised onion arancini, with pomodoro sauce
- Oven roasted satay skewers - chicken, beef, or pork with peanut satay sauce
- Gourmet mini pies and sausage rolls
- Lamb koftas with apple tzatziki
- Mini beef wellingtons with champagne bearnaise
- Mixed vegetable tempura
- Honey and garlic roasted cauliflower with spicy sake sauce

ADD A SUBSTANTIAL

Vegetable ravioli in a basil and tomato sauce served with parmesan cheese

Beef patty in a brioche bun with cheddar, tomato, lettuce and pickle, served with chips

Battered fish and chips with lemon and tartare sauce

Pork belly slider, BBQ sauce, steamed rice

Chicken and vegetable skewers with raita and steamed rice

PLATTERS

*Each platter includes 30 items

SANDWICH PLATTERS

TRADITIONAL RIBBON SANDWICHES

- Shaved leg ham, Swiss cheese, tomato and onion jam
- Curried egg and spring onion
- Chicken breast and avocado

GOURMET RIBBON SANDWICHES

- Chargrilled pumpkin and hummus
- Turkey, brie, cranberry
- Moroccan lamb with tomato relish and baby spinach
- Smoked salmon, with Spanish onion and cream cheese

COLD PLATTERS

- Lemon, garlic prawn and cucumber with herb cream cheese
- Truffle honey roasted fig and pancetta crostini and shaved pandan
- Selection of hand rolled nori rolls
- Cranberry, pecan and goats cheese truffles
- Roma tomato and basil brochette with shaved parmesan and balsamic glaze

HOT PLATTERS

- Hand rolled Thai pork spring rolls with an Asian dipping sauce
- Chili crab brioche doughnuts
- Mini Yorkshire puddings with rare roast beef with horseradish and mustard fraiche sauce
- Roast pumpkin, fetta and caramelised onion arancini with pomodoro sauce
- Oven roasted satay skewers - chicken, beef, or pork with peanut satay sauce
- Gourmet mini pies and sausage rolls
- Lamb koftas with apple tzatziki
- Mini beef wellingtons with champagne bearnaise
- Mixed vegetable tempura
- Honey and garlic roasted cauliflower with spicy sake sauce

Platters delivered on a grazing table for self- service

Tray service available at an additional cost



BEVERAGE

For your event, you can select the option to have a beverage package or bar tab.

STANDARD BEVERAGE PACKAGE

- 1 hour
- 2 hour
- 3 hour
- 4 hour
- 5 hour

Bancroft Brut
Bancroft Sauvignon Blanc
Willowglen Moscato
Bancroft Cabernet Merlot
XXXX Gold
Hahn Super Dry
Great Northern Super Crisp
Great Northern Original
5 Seeds Crisp Apple Cider
Assorted Soft Drinks
Assorted Juice

PREMIUM BEVERAGE PACKAGE

- 1 hour
- 2 hour
- 3 hour
- 4 hour
- 5 hour

Bancroft Brut
Bancroft Sauvignon Blanc
Willowglen Moscato
Dal Zotto Rosato
Bancroft Cabernet Merlot
XXXX Gold
Hahn Premium Light
Great Northern Super Crisp
Great Northern Original
Byron Bay Premium Lager
5 Seeds Crisp Apple Cider
Assorted Soft Drinks
Assorted Juice

SOFT DRINKS PACKAGE

- 1 hour
- 2 hour
- 3 hour
- 4 hour

BEVERAGE LIST

Bar tabs and cash bars incur a minimum spend starting from \$500

HOUSE WINES

Bancroft Brut
Bancroft Sauvignon Blanc
Willowglen Moscato
Bancroft Cabernet Merlot

PREMIUM WINES

Dal Zotto Rosato
Dal Zotto Pinot Grigio

BEERS

XXXX Gold
Hahn Premium Light
Hahn Super Dry 3.5
Hahn Super Dry
Byron Bay Premium Lager
Great Northern Original
Great Northern Super Crisp

CIDER

5 Seeds Crisp Apple

HOUSE SPIRITS

Gordon's Gin
Smirnoff Vodka
Bundaberg Rum
Johnie Walker Scotch
Jim Beam Bourbon
Canadian Club
Jack Daniels

PREMIXED SPIRITS

James Squire Ginger Beer

NON-ALCOHOLIC BEVERAGES

Heineken Zero Beer
Assorted soft drinks
Assorted juice

Mercure Townsville practices responsible service of alcohol. Prices and items are subject to change.