

MERCURE

HOTEL

WELCOME MELBOURNE

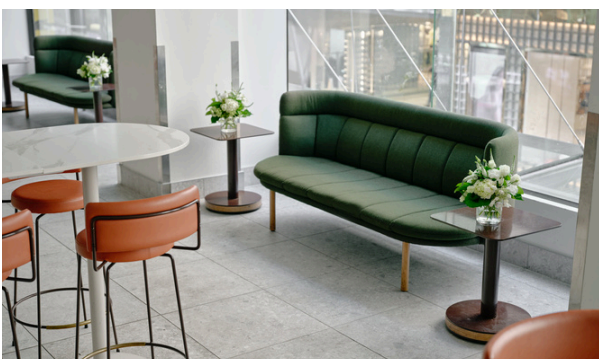
EVENTS AT
MERCURE WELCOME MELBOURNE

Enquiries & Bookings

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More information at www.mercurewelcomemelbourne.com.au



LOUDEN

MEETINGS & EVENTS

Louden is a contemporary function space that offers natural light, creating a bright and airy atmosphere with a laid-back vibe. Situated in the heart of Melbourne's CBD, it provides a wide selection of food that caters to a variety of dietary needs, making it an ideal venue for events. Located on the 1st floor of Mercure Welcome Melbourne, Louden also offers a range of catering options to suit different event requirements.

Capacity: Banquet - 100 pax, Cabaret - 80 pax, Cocktail - 170 pax

Food: Buffet, Alternate drop, Shared grazing, Working lunch, Canapes

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Exclusive Venue

Included AV: Ceiling speakers and background music
Client can bring in own music to be played
65 inch TV for presentations

Availability: Exclusive use from 12pm daily



Minimum spends do apply. Please contact us for more information.



ACADEMY ROOM

MEETINGS & EVENTS

The Academy Room, a new meeting and event space with natural light and built-in AV, as well as facilities and services including 330 accommodation rooms, 24-hour reception, restaurant and WIFI, guests will be close to a variety of shopping spots, cultural activities, theatres and more.

Capacity: Theatre - 60 pax, Boardroom - 40 pax, U-shape - 38 pax, Cocktail - 70 pax

Food: Working lunch, Buffet, Alternate drop, Shared grazing, Canapes, Plated breakfasts, Catered breaks

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: DDP or Exclusive Venue

Included AV: Ceiling speakers and background music
Client can bring in own music to be played
1 x 75 inch TV 1 x 85 inch TV for presentations

Availability: Half & Full Day Delegate Packages available from \$75 per person

Photography: [Click here](#)

Minimum spends do apply. Please contact us for more information.

EAT

DAY DELEGATE FUNCTIONS

FULL DAY DELEGATE PACKAGE

\$89 per person

Arrival Tea and Coffee
Morning Tea
Working Luncheon
Afternoon Tea

HALF DAY PACKAGE

\$79 per person

Arrival Tea and Coffee
Morning or Afternoon Tea
Working Luncheon

Complimentary inclusions:

- 2 x 75" LED Screen
- Video Conferencing Capabilities
- High Speed Wi-Fi
- Nespresso & Premium Teas



MENU SELECTION

FULL DAY: Select 2 morning tea items, 2 mini rolls, 1 salad, 1 bakery and 2 afternoon tea items - \$89 per person

HALF DAY: Select 2 morning or afternoon tea items, 2 mini rolls, 1 salad, 1 bakery - \$79 per person

MORNING & AFTERNOON TEA

Warm Scones, Yarra Valley Strawberry Jam, Chantilly (v)
Raspberry Friands (v, gf)
Banana Bread (v)
Lamingtons (gfo, nfo, vgo)
Fruit Berliner Donuts (v)
Portuguese Custard Egg Tart
Salted Caramel Brownie (gf)
Lemon Slice (Egg Free, nf)
Carrot & Walnut Cake, Cream Cheese Frosting

MINI ROLLS (All GFO)

Chicken, Dijonnaise, Avocado & Watercress
Roast Za'atar Lamb & Tzatziki, Roquette
Marinated Eggplant, Basil Pesto, Spinach, Fetta (v)
Smoked Ham, Tomato, Cheddar, Greens
Roast Beef, Cream Cheese, Tomato, Mustard & Roquette
Falafel, Chickpea Hummus, Semi Dried Tomatoes (vg)
Shrimp & Avocado Roll, Coriander, Lime Mayo
Tandoori Spiced Chicken, Yoghurt, Cucumber, Mint

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam
Greek Salad, Marinated Fetta, Kalamata Olives, Oregano, Lemon Vinaigrette (gf, v)

BAKERY

Roasted Vegetable Frittata (v)
Mini Ham & Cheese Croissants (vo)
Pork & Fennel Sausage Rolls, Tomato Chutney
Chicken & Mushroom Parcels
Quiche Lorraine (vo)
Beef Burgundy Pie
Ricotta & Spinach Filo (v)
Char Siew Pork Puff, Hoisin
Ratatouille Open Pies (vg, gf)

gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option,
vg = vegan, nf = nut free, df = dairy free, dfo = dairy free option
Most dishes can be altered to suit your dietary requirements

UPGRADE TO A HOT BUFFET LUNCH +20PP

IN ADDITION TO MORNING TEA AND AFTERNOON TEA (Minimum 30 guests)
Full Day \$109 per person | Half Day \$99 per person

MAINS

Whole Chermoula Chicken (gf,df)
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (df)
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (df, gf)
Grass Fed Victorian Striploin, Chimichurri, Lemon
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
Roasted Vegetable & Chickpea Tagine (vg)

SALADS

Garden Salad, Sugar Snaps, Green Peas, Cucumber, Quinoa,
Green Goddess Dressing (vg, nf, gf)
Mixed Bean Salad, Red Onion, Spinach, Capsicum, Balsamic
and Tomato Dressing (vg, nf, gf)
Served with a selection of fresh bread (gfo)

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DESSERTS

Freshly sliced seasonal fruit platter (df, gf, vg, nf)
Selection of cakes



UPGRADE TO A GRAZING LUNCH +20PP

**IN ADDITION TO MORNING TEA AND AFTERNOON TEA SELECT 2 MAINS, 2 SIDES, 2 SALADS
CONTINUOUS SNACK STATION**

Full Day \$109 per person | Half Day \$99 per person

MAINS

Whole Chermoula Chicken (gf,df)
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (df)
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (df, gf)
Grass Fed Victorian Striploin, Chimichurri, Lemon
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
Roasted Vegetable & Chickpea Tagine (vg)

SIDES

Roasted Potatoes, Rosemary, Sea Salt
Charred Broccolini, Mange Tout, Sugar Snaps (gf, df, v)
Cauliflower Gratin, Bechamel, Pangrattato (v)
Preserved Lemon Couscous, Coriander (df)
Celeriac Apple Remoulade (gf, df)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)
Bitter Leaf Salad, Orange, Citrus Dressing (vg)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam

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BREAKFAST



PLATED BREAKFAST \$35 per person

Please choose two options, served alternating.

Almond & Sultana Granola, Greek Yoghurt, Seasonal Berries (v, vgo, gfo)

Eggs Benedict, English Muffin, Free Range Eggs, Smoked Ham & Hollandaise (gfo, nf)

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato, Sourdough (v, gfo, nf)

Full Breakfast, Scrambled Eggs, Bacon, Gremolata Chicken Chipolatas, Potato Rosti, Roast Tomato, Sourdough (vo, gfo, nf)

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BREAKFAST



GRAZING BREAKFAST ITEMS \$8 per item

COLD

- Bircher muesli (gf, v)
- Natural yoghurt, Berry Compote (gf, v)
- Banana and mango smoothie (gf, v)
- Assorted mixed Danish (v)
- Chia Pudding, Mango, Coconut (Vegan)
- Assorted muffins (v)
- Mini Almond croissants (v)

HOT

- Bacon and Egg Breakfast Slider
- Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (vo)
- Mini Smoked Ham & Cheese Croissant (vo)
- Petite Pancakes, Berry Compote, Chantilly (v)
- Egg Florentine, English Muffin, Hollandaise
- Zucchini & Corn Frittatas, Relish, Fetta (v)

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ALL DAY BEVERAGES



FRESH JUICE \$6 each

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$6 each

Mango, Banana, Mixed Berry

SOFT DRINKS \$5 each

Coke, Coke no sugar, Sprite, Cascade Ginger Beer, Capi Blood Orange

TEA & COFFEE \$5 each

English Breakfast, Early Grey, Camomile, Green Tea

Espresso, Café Latte, Flat White, Long Black, Cappuccino, Mocha

Alternative milks available on request

A LITTLE EXTRA

Virgin Mary \$10

Bloody Mary \$16

Mimosa \$18

Espresso Martini \$20

LUNCH & DINNER | PLATED



Two and three course dining options for sophisticated lunch and dinner occasions.

Our menu is inspired by traditional home cooking techniques with a modern Australian twist, using the very best of local and seasonal produce

TWO COURSE

\$70 per person

Choice of entrée and main OR main and dessert

THREE COURSE

\$85 per person

Includes entrée, main and dessert

Both served alternate drop, mains served with shared sides

LUNCH & DINNER | PLATED



ENTREE

Kingfish Ceviche, Lime, Charred Orange, Ponzu, Chives (gf, nf, df)

Chicken Terrine, Orange Fennel Salad, Beetroot, Grain Mustard Dressing (df)

Spinach & Ricotta Tortellini, Spicy Tomato Sugo, Basil (v)

Crispy Pork Belly, Celeriac Remoulade, Peppered Caramel (gf, df)

MAINS

Crispy Skin Chicken Breast, Lentil De Puy, Buttery Mash, Watercress, Jus (gf, dfo)

Gold Band Snapper, Garlic Kipflers, Charred Greens, Lemon Cream Sauce (gf, dfo)

Grain Fed Beef Eye of Rump, Roasted Parsnip, King Mushroom, Kale, Jus (gf, df)

Pan Seared Salmon, Pesto Risoni, Vine Tomatoes

Arrabiata Penne, Cherry Tomato, Chilli, Garlic, Basil, Pangrattato, Parmesan (v, vgo, gfo)

Eggplant, Labneh, Pomegranate, Coriander (v, vgo)

Moroccan Spiced Cauliflower Steak, Chickpea Hummus, Kale, Pine Nuts (vg)

DESSERT

Caramel & Macadamia Cheese Cake, Almond Toffee (gf)

Chocolate Ganache Mudcake, Chantilly (nf, gf, vg)

Lemon Meringue Tart, Crème Fraiche (nf)

Raspberry & Apple Almondine (gf)

Additional: Selection of Australian Cheese, Lavosh, Quince – feeds up to 20 - \$65

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LUNCH & DINNER | BUFFET



Lunch or Dinner at Louden
Minimum 30 guests

Two Course \$65 per person
Salads Mains or Mains & Desserts

Three Course \$75 per person
Salads, Mains & Desserts

SALADS

Garden Salad, Sugar Snaps, Green Peas, Cucumber, Quinoa, Green Goddess Dressing (vg, nf, gf)

Mixed Bean Salad, Red Onion, Spinach, Capsicum, Balsamic and Tomato Dressing (vg, nf, gf)

Served with a selection of fresh bread (gfo)

MAINS

Sautéed Gnocchi, Pumpkin & Spinach, Pangrattato (v, nf)

Pan Seared Salmon, Pesto Risoni, Vine Tomatoes (p)

Chicken Cacciatore, Preserved Lemon Couscous (gf, df, nf)

Side of Buttery Mash Potato (dfo, gf, vg, nf)

Side of Seasonal Spring Greens (dfo, gf, vg, nf)

DESSERTS

Freshly sliced seasonal fruit platter (df, gf, vg, nf)

Selection of cakes

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CANAPES

COLD

\$6.5 per item

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gf,df)
Parma Ham, Buffalo Mozzarella, Balsamic, Crostini (vo)
Cherry Tomato, Caramelised Onion & Goats Cheese Tartlet (v)
Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber
Falafel, Chickpea Hummus, Pomegranate (vg)
Kingfish Tartare, Wasabi Ponzu (gf, df)

HOT

\$6.5 per item

Four Cheese Arancini, Aioli (v)
Tempura Prawns, Togarashi Mayonnaise
Cheese Burger Sliders, Greens, Pickle, Tomato, Burger Sauce
Pumpkin Flowers, Romesco (v)
Vegetable Samosa, Chutney (v)
Cauliflower florets, Preserved Lemon Aioli (gfo)

SUBSTANTIAL

\$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (df)
Wild Mushroom Risotto, Truffle, Parmesan (vgo)
Chicken Karaage Bao, Sriracha mayonnaise, Coriander
Salt and Pepper Squid, Lemon Aioli
Butter Chicken, Cumin Rice, Coriander (gf, dfo)
Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangrattato (v)

CHARCUTERIE

\$55 per board to serve 10 people
Assortment of market meats and vegetables

ADD-ON: NATURAL OYSTERS

\$36 per half dozen, \$72 per dozen

SWEET

\$9.5 per item

Caramel & Macadamia Cheesecake (gf)
Chocolate & Walnut Brownie (gf)
Orange & Almond Tumble Cakes (gf)

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DRINK

STANDARD BEVERAGE PACKAGE



STANDARD PACKAGE

\$45 per person for 2 hours

\$55 per person for 3 hours

\$65 per person for 4 hours

OPTIONS

Legacy Brut Sparkling

Legacy Pinot Grigio

Legacy Shiraz

Choice of: James Boag Premium Light, Kirin, Peroni Red,
Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

STANDARD BEVERAGE PACKAGE



PREMIUM PACKAGE

\$75 per person for 3 hours
\$90 per person for 4 hours

OPTIONS

Clover Hill Pyrenees Brut Sparkling
Rob Dolan Chardonnay
The Falls Sauvignon Blanc
In Dreams Pinot Noir
Head Red Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,
White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

EXECUTIVE BEVERAGE PACKAGE



EXECUTIVE PACKAGE

\$115 per person for 3 hours

\$130 per person for 4 hours

OPTIONS

Taittinger Cuvée Prestige NV

Phi Chardonnay

Shaw & Smith Sauvignon Blanc

Petit Amour by Rameau Rose

Craggy Range Pinot Noir

Heathcote Estate Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,
White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

MEET, STAY, PLAY

MEET, STAY, PLAY



Mercure Welcome Melbourne is centrally located along little Bourke Street, conveniently located close to trams, trains and parking facilities. Offering the Academy Room, a new meeting and event space with natural light and built-in AV, as well as facilities and services including 330 accommodation rooms, 24hour reception, restaurant and WIFI, guests will be close to a variety of shopping, cultural activities, theatres and more.



Residential Package from \$240 per person

- Overnight Accommodation
- Full Day Delegate Package
- Buffet Breakfast
- WIFI

SLEEP

SLEEPOVER



One of Melbourne's comfortable and affordable accommodation options in the heart of Melbourne, Mercure Welcome Melbourne is complete with all the modern amenities you'll need for a comfortable stay in the city.

All our rooms feature modern décor, complimentary high speed Wi-Fi, a television and a mini fridge in each room.

Make the most of all that Melbourne has to offer with easy access to nearby public transport. Within minutes, you'll be able to enjoy a walk along the Yarra River or visit one of our local cultural attractions. Located close to some of the best shopping centres, foodie spots, Chinatown, The National Gallery of Victoria and the iconic MCG, you'll be spoiled for choice during your stay.



- 330 guest rooms
- Newly renovated rooms
- 8 room categories
- Central city location
- Within free Melbourne tram zone
- 30 mins from the airport
- Self parking available