

MERCURE MEETINGS


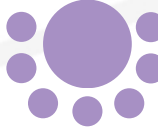


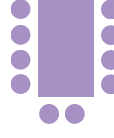
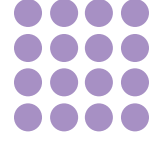



MERCURE

RESORT

GOLD COAST

CAPACITY CHART

	Floor Area (m2)	Ceiling Height (m)							
The Master Ballroom	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
The Club Room	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
Links Foyer	180	-	-	-	-	-	-	-	300
The Lounge	270	3.3	90	72	24	30	25	60	150
Breakouts 1,2,3	9	3.3	8	6	-	3	8	8	-
Oasis Poolside	-	-	200	-	-	-	-	-	250
Lakeside Lawn	2000	-	600	-	-	-	-	-	900
The Deck	170	-	80	-	-	-	-	-	140

DAY DELEGATE PACKAGE

Choice of either morning or afternoon tea

ON ARRIVAL

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

MORNING TEA

Nespresso 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

Nespresso 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 G

Semi dried tomato bocconcini arancini GF

Steam vegetable bun with char siu sauce V VE D

Mini Vegetarian pastries with tomato chutney V

Beef curry puffs with mango relish

Moroccan spiced cauliflower popcorn, coconut mint raita dipping sauce G D 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 D G VE

Berry and cashew bliss balls with toasted coconut G V

Cinnamon churros with chocolate sauce V

Mini lamingtons G V

Mini crème brule doughnuts V

Coconut chia pudding with pineapple mango salsa V D G 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

DAY ONE

Freshly baked bread rolls V VE

Garden salad G D V VE

Rice noodles and crisp vegetable salad, sweet chilli vinaigrette G D V VE

Mongolian beef stirfry, gailan D G

Wok fried chicken, black bean, Asian vegetables D G

Sticky rice with black sesame, baby shallots G D V VE

Seasonal sliced fruit platter G D V VE

DAY TWO

Freshly baked bread rolls V VE

Garden salad G D V VE

Greek salad, garlic & lemon vinaigrette V G D

Roasted pork sirloin, sage cream sauce roasted fennel G

Roasted chicken pieces, tomato, rainbow olives, roasted peppers G D

Oven-roasted potatoes, olive oil, rosemary, garlic G V D

Seasonal sliced fruit platter G D V VE

DAY THREE

Freshly baked bread rolls V VE

Garden salad G D V VE

Roast pumpkin, balsamic onion salad, Persian fetta G V

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

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

Herb roasted chat potatoes, crispy kale G D V VE

Seasonal sliced fruit platter G D V VE



MEETING PACKAGE LUNCH MENUS

DAY FOUR

Freshly baked bread rolls V VE

Garden salad G D V VE

Vietnamese crispy noodle salad, sweet chili dressing D V

Teriyaki chicken cutlets, bok choy, gailan, toasted sesame G D

Szechuan spiced lamb, onion, capsicum G D

Steamed jasmine rice, green peas G D V VE

Seasonal sliced fruit platter G D V VE

DAY FIVE

Freshly baked bread rolls V VE

Garden salad G D V VE

Mexican bean, tomato, corn salad G D V VE

Cajun spiced barramundi, pineapple, coriander salsa G D

Beef fajita G D

Coriander, lime, tomato rice G D V VE

Seasonal sliced fruit platter G D 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

Nespresso 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 Nespresso 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 Nespresso coffee machine and a selection of Dilmah exceptional teas

TAKEAWAY BREAKFAST

Cereal, carton of milk, muffin or pastry, piece of whole fruit and juice box

PLATED BREAKFAST

Hot plated breakfast, alternate serve. Shared fruit and danish platter. Nespresso 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
- Kingfish sashimi ponzu pickled ginger crushed wasabi peas
- San Choi bow lettuce cups, pork mince rice noddles spices GF
- Vietnamese vegetable and mint rice paper rolls G D V VE
- Assorted sushi rolls with pickled ginger, wasabi, soy G D 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 G D V VE

Chocolate and vanilla cheesecake V GF

Vanilla brulée praline cups G

Fresh seasonal fruit salad G D 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 G D V VE

Heirloom Caprese salad, baby leaves, buffalo mozzarella, herb oil VG

Sriracha King prawn and mango salad with tomato mayonnaise and lime dust G D

Smoked salmon on crisp apple and cucumber crème fraiche, beetroot confit, orange crumble G

Harissa spiced chicken on wild rice, baby pea, carrot salad, watermelon radish, capsicum vinaigrette G D

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

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 G D



PLATED

MAINS

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

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

Block cut beef sirloin on edamame and quinoa cake with wasabi mash potato and mushroom glaze G D

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 D

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 G D

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

Chocolate layer crumble cake with mascarpone mouse and seasonal berries G

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

Tropical fruit salad watermelon and mint sorbet G D V VE

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

BEVERAGE PACKAGES

STANDARD PACKAGE

XXXX Summer, XXXX Dry can, Vivo Sauvignon Blanc, Vivo Cabernet Sauvignon, Vivo Brut Cuvee, soft drinks, juice

- 2 hours
- 3 hours
- 4 hours

DELUXE PACKAGE

Hanh Superdry, Tooheys New can
Choice of 1 x red wine, 1 x white wine, 1 x sparkling wine:
Bloom Sauvignon Blanc, Atlas Watervale Riesling, Xanadu Cabernet Sauvignon, Re-write the Rules Pinot Noir, Bandini Prosecco

- 2 hours
- 3 hours
- 4 hours





BEVERAGE PACKAGES

PREMIUM PACKAGE

Heineken, James Squire 150Lashes Pale Ale
Petaluma Pinot Gris, Keith Tulloch Semillon, Bruno Shiraz, Rob Dolan Pinot Noir, Bandini Prosecco, soft drinks, juice

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.

CONTACT US

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