

MERCURE MEETINGS



MERCURE





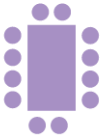


HOTEL

GOLD COAST RESORT

NEXT



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 Boardroom	62	3	30	24	24	25	22	30	30
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
The Green	2000	-	600	-	-	-	-	-	900
The Deck	170	-	80	-	-	-	-	-	140

DAY DELEGATE PACKAGE

Full day from \$72.00 per person

Half day from \$65.00 per person (choose either morning or afternoon tea)

DAY DELEGATE PACKAGES INCLUDE THE FOLLOWING:

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 30 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.



DAY DELEGATE PACKAGE - MENUS

MONDAY

MORNING TEA

Danish pastry assortment V
Assorted savoury mini muffins

LUNCH

Freshly baked bread rolls V VE
Garden salad G D V VE
Asian slaw G D V VE
Chinese style sweet and sour pork D
Singapore noodles, chicken and fried shallots D
Vegetarian fried rice, shallots G D V VE
Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Mini cinnamon jam donuts V
Mini curry puffs, minted coconut yoghurt D V VE

TUESDAY

MORNING TEA

Carrot and walnut cake V
Sourdough bruschetta, sweet potato and fresh herbs V

LUNCH

Freshly baked bread rolls V VE
Garden salad G D V VE
Potato and artichoke salad G D V
Roasted pork shoulder and apple sauce G
Roasted chicken pieces, caramelised carrots and herbs G D
Oven rosemary sweet potatoes, sour cream and chives G V
Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Fruit and grain slice D V VE
Mushroom arancini, basil pesto G V



DAY DELEGATE PACKAGE - MENUS

WEDNESDAY

MORNING TEA

Scones, preserves and vanilla cream V

Vegetable samosa, curried coconut yoghurt D V VE

LUNCH

Freshly baked bread rolls V VE

Garden salad G D V VE

Chickpea, apricot, cumin and coriander salad G D V VE

Butter chicken curry, fresh herbs G D

Rogan josh style lamb curry, coconut yoghurt G D

Steamed turmeric and cinnamon rice G D V VE

Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Orange and almond slice G D V

Sweet potato croquette, smokey relish G D V VE

THURSDAY

MORNING TEA

Sweet muffins (chocolate, berry, apple) V

Mini beef pasties, tomato chutney

LUNCH

Freshly baked bread rolls V VE

Garden salad G D V VE

Caprese salad G V

Grilled Atlantic salmon, lemon pepper and wilted greens G D

Chicken cacciatore in tuscan seasoned tomato sauce, olives G D

Roasted chat potatoes, fresh herbs G D V VE

Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Chocolate brownie G V

Vegetable rolls, tomato salsa G D V VE

DAY DELEGATE PACKAGE - MENUS

FRIDAY

MORNING TEA

Date and honey loaf G V

Mini assorted quiches

LUNCH

Freshly baked bread rolls V VE

Garden salad G D V VE

Green bean, tomato and olive salad G D V VE

Chicken fajita, sautéed chicken, peppers and Spanish onion G D

Beef chilli con carne G

Coriander, lime and cumin rice G D V VE

Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Mini jam donuts V

Popcorn cauliflower, smoked paprika hummus D V VE

SATURDAY

MORNING TEA

Homemade baked cookies V

Pumpkin arancini, beetroot relish G V

LUNCH

Freshly baked bread rolls V VE

Garden salad G D V VE

Pumpkin, pine-nut and rocket salad G D V VE

Roast beef, mushroom sauce and chives G

Lemon pepper chicken cutlets, baby broccolini G D

Roasted maple and cumin carrots G D V VE

Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Berry frangipane friand G V

Spinach and ricotta pastizzis V



DAY DELEGATE PACKAGE - MENUS

SUNDAY

MORNING TEA

Banana bread D V

Chickpea falafel, minted coconut tzatziki G D V VE

LUNCH

Freshly baked bread rolls V VE

Garden salad G D V VE

Roast root vegetables, light olive oil dressing G D V VE

Souvlaki lamb shoulder, warm lentil salad and tzatziki G D

Grilled chicken, eggplant, zucchini and roasted peppers G D

Steamed garden greens, sesame seeds and olive oil G D V VE

Seasonal sliced fruit platter G D V VE

AFTERNOON TEA

Caramel slice G V

Vegetable empanada, tomato relish D V VE



PACKAGE ENHANCEMENTS

BEAN TO CUP ESPRESSO MACHINE

\$600 PER DAY

Includes barista for 8 hours

Includes first 100 small cups of coffee

Additional cups \$4.00 each

DAILY MORNING & AFTERNOON REFRESH BREAK (TWO ITEMS)

\$14.00 PER PERSON

Nespresso coffee machine and a selection of
Dilmah exceptional teas

DAILY LUNCH BUFFET MENU

\$49.00 PER PERSON

Minimum of 30 guests

Nespresso coffee machine and a selection of
Dilmah exceptional teas



BREAKFAST

CONTINENTAL BREAKFAST

\$24.00 PER PERSON

STAND UP BREAKFAST

\$32.00 PER PERSON

TAKEAWAY BREAKFAST

\$18.00 PER PERSON

PLATED BREAKFAST

\$35.00 PER PERSON



PREVIOUS

BREAKFAST

NEXT



CANAPÉ PACKAGES

CANAPÉ PACKAGES (MINIMUM 30 GUESTS)

½ hour	2 hot and 2 cold selections	\$24.00
1 hour	3 hot and 2 cold selections	\$32.00
2 hours	3 hot and 3 cold selections	\$42.00
3 hours	2 hot and 2 cold 2 substantial selections	\$52.00

PER PERSON

HOT BITES

Lamb kofta, minted yoghurt G
Thyme roasted pumpkin and goats cheese b'stila V
Pea and mint arancini, parsley gremolata V
Karaage chicken bites, citrus aioli
Sweet potato and cashew empanada V VE
Curry pumpkin and chickpea roll, coconut tzatziki G D V VE
Vegetable spring rolls, spiced plum sauce V
Mini Cornish pasty, spiced tomato relish
Chicken and mushroom filo
Tomato bocconcini arancini balls, garden herb aioli G V
Steamed prawn and scallop dumpling, shoasing dressing, toasted sesame and shallots

COLD BITES

Chicken larb gai spoons, coriander lime and chilli G D
Honey mustard chicken bruschetta, heirloom tomato salsa D
Spiced tomato and roasted bell pepper shots, fried basil G D V VE
Vietnamese vegetable and mint rolls G D V VE
Tartlet of local prawn, black olive, cherry tomato and bocconcini
Smoked salmon, beetroot puree, chives G D
Roasted capsicum and rare roast beef skewer, beetroot relish G D
Ratatouille & hummus tartlet, zucchini and eggplant D V VE
Assorted sliced sushi maki rolls G D V VE options available

BUFFET MENU

BUFFET MENU (MINIMUM 30 GUESTS)

Buffets are served with bread rolls, Nespresso coffee machine and selection of Dilmah exceptional tea station

OPTION 1 \$67.00 PER PERSON

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

OPTION 2 \$73.00 PER PERSON

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

OPTION 3 \$85.00 PER PERSON

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

SALADS

Baby cos, bacon, garlic bread croutes, parmesan dressing

Carrot salad, cumin, honey dressing G D V

Asian slaw, fried onion, sesame G D V VE

Potato, bacon, seeded mustard, dill, Spanish onion G D

Chickpea, kale, tomatoes, preserved lemon dressing G D V VE Mixed

leaves garden salad, house dressing G D V VE

Pearl cous-cous, orange, mint, spinach, apricots D VE

Roasted pumpkin, capsicum, feta, red onion salad G V

Greek salad (feta, tomatoes, olives, shaved red onion, cucumber and oregano vinaigrette) GF V

Rocket and bell pepper pasta salad D V VE



BUFFET MENU

HOT DISHES

Spinach and ricotta ravioli, pumpkin, herb oil, parmesan V
Roast beef sirloin, caramelised garden vegetables, port wine sauce G
Grilled barramundi, tomato, olive ragout G D
Thai red chicken curry, bean sprouts, coriander, steamed rice G D BBQ
char siu pork collar, Asian greens G D
Stir fried chicken, Chinese vegetables, black bean sauce, steamed rice G D
Grilled reef fish, roasted cherry tomato, caper butter G
Penne, eggplant, artichoke and tomato ragout D VE
Roasted lamb shoulder, chickpeas, spiced tomato, steamed rice G D
Grilled ginger glazed salmon, baby spinach, lime and soya butter G
Orecchiette pasta, garden peas and spinach, feta crumble V
Nasi goreng, chicken, char siu pork, prawns, chilli, bean sprouts, ginger, egg, shallot.

ACCOMPANIMENTS

Herb roasted sweet potatoes G D V VE
Steamed seasonal vegetables, roasted garlic, herb butter G V
Roasted root vegetables, olive oil, rosemary salt G D V VE
Steamed Asian greens in oyster sauce G D

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



PLATED MENU

PLATED MENU (MINIMUM 30 GUESTS)

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

Three course alternate serve **\$75.00 PER PERSON**

Two course alternate serve **\$65.00 PER PERSON**

ENTREES

Baked cauliflower rosettes, cumin spiced chickpeas, carrot hummus, pomegranate molasses G D V VE

Heirloom caprese salad, baby leaves, buffalo mozzarella, herb oil V G
Argentinian rare roast beef salad on roquette greens, olive oil, lemon garlic dressing

Seared scallops on maple bacon soil, pea puree, jasmine green tea vinaigrette

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

Ponzu poached chicken on compressed cucumber salad, broccoli vierge and water melon radish G D

Ocean king prawns, avocado, micro sprout salad, tangy lime, tomato dressing G D

Char siu pork fillet, Asian slaw, chilli peanut brittle G D

BBQ duck breast on Vietnamese rice noodle salad, nuoc cham dressing G D

Pepper crusted beef on roast pumpkin, charred feta, sauce vierge G Grilled field mushrooms, roast baby beetroot, Persian feta, roquette leaves, balsamic oil G V



PLATED MENU

MAINS

Barramundi, herb crushed potatoes, seasonal greens, blistered cherry tomatoes, salsa verde G D

Grilled beef eye fillet, caramelized balsamic onion jam, potato rosti, baked parsnip, zucchini, vine tomato, jus G

Roasted grain fed beef sirloin, fondant potatoes, baby carrots, broccolini, pearl onion glaze G D

Prosciutto wrapped chicken ballotine, garlic mash potato, asparagus, sweet potato crisps, mushroom essence

Pan fried pork cutlet, carrot, maple and cumin puree, broccolini, braised shallots, caramelized apple, mustard seed relish G

Honey and rosemary smoked lamb rump, minted pea puree, Japanese pumpkin, rosemary jus G

Seared salmon, fried leek, Asian greens, soy, oyster mushroom cream G

Pan seared lemon scented chicken breast, sautéed potato, pesto eggplant, Tuscan olives, herb verjuice G D

Buttered pumpkin gnocchi, sage, cauliflower puree, French shallots and swedes V

Slow roasted garlic pumpkin on parsnip puree, baked cauliflower, pesto zucchini, bull horn chillies G D V VE

DESSERTS

Chocolate passionfruit tower, mango salsa, Jaffa soil, passionfruit gelato

Chocolate three ways tart, mascarpone cream, raspberry coulis

Apple and salty caramel frangipane tart, vanilla bean ice cream

Sticky date pudding, three berry compote, butterscotch

Tropical fruit salad, watermelon, mint sorbet G D V VE

Coconut pannacotta, wild ginger, lemon sorbet G

BEVERAGE PACKAGES

STANDARD PACKAGE:

XXXX Gold, XXXX Dry, Vivo Sauvignon Blanc, Vivo Cabernet Sauvignon
Vivo Brut Cuvée

	PER PERSON
1 hour	\$28.00
2 hours	\$34.00
3 hours	\$40.00
4 hours	\$46.00
5 hours	\$52.00

DELUXE PACKAGE:

Hahn Premium Light, Hahn Super Dry, 1 x red and 1 x white, 1 x sparkling
Please select from the following: Chardonnay Pinot Noir Brut Cuvée,
Moscato, Sauvignon Blanc, Chardonnay, Shiraz, Cabernet Sauvignon

	PER PERSON
1 hour	\$34.00
2 hours	\$40.00
3 hours	\$46.00
4 hours	\$52.00
5 hours	\$58.00



BEVERAGES



PREMIUM PACKAGE INCLUDES:

Hahn Premium Light, Heineken, De Beaurepaire Chardonnay,
De Beaurepaire Cabernet Sauvignon, Divici Prosecco

	PER PERSON
1 hour	\$40.00
2 hours	\$46.00
3 hours	\$52.00
4 hours	\$58.00
5 hours	\$64.00

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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[PREVIOUS](#)

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