



Mercure Canberra Conference Kit 2021


Mercure
HOTELS

About the Hotel

At Mercure Canberra we pride ourselves on our excellent customer service, working with you to create a truly memorable event. Whether you have a small intimate meeting or a large banquet event, Mercure Canberra is sure to have a perfect space for you.

Originally known as the Hotel Ainslie, Mercure Canberra opened in 1927. Bringing historic charm as well as modern comforts the hotel is listed on the register of the National Estate.

Mercure Canberra's location in the heart of the city is ideal for guests and day delegates. The CBD and the Braddon restaurant precinct are both easy 10 min walk away offering a wide range of shops, bars and restaurants at your fingertips.

The hotel offers ample above ground parking with no height restrictions, free car parking for day delegates, a side door street access for easy event bump in and a selection of indoor and outdoor function spaces to cater for a wide range of events and conferences.



Hotel Features

- Heritage Listed Hotel
- 129 Accommodation Rooms
- 3 Meeting Rooms
- 2 Onsite Dining Venues
- Gym
- Internal Courtyard Gardens
- Outdoor Terrace
- Complimentary onsite Parking for Conference Delegates
- Guest Laundry (charges apply)
- ALL Loyalty Program

Meeting Rooms

Ainslie Room



- Suitable for smaller board meetings or private dining up to 20 pax
- 45m₂
- Natural lighting
- Private alcove & bathroom
- Best suited to boardroom or U shape set up styles
- LCD screen with VGA & HDMI connections

Grosvenor Room



- Suitable for meetings of 15-50 pax
- 112m₂
- Can be used as an extension of Carlton Room for larger events
- Best suited to cabaret, classroom or U shape set up styles
- Built in data projector & screen with HDMI connection
- Direct access to the Courtyard Restaurant

Carlton Room



- Suitable for larger events up to 120 pax or 180pax when combined with Grosvenor room
- 229m₂
- Natural lighting
- Private bar & bathrooms
- Best suited to cabaret, classroom or banquet set up styles
- Built in data projector & screen with HDMI connection
- Street access

Additional Function Spaces

The Terrace



Located within the enclosed Courtyard Gardens of the hotel, The Terrace provides the perfect space for an outdoor cocktail event for up to 100 people or seated dinner for up to 80 people.

Courtyard Restaurant



Overlooking the Courtyard Gardens & opening onto The Terrace, the Courtyard Restaurant is an ideal space for a private cocktail or dinner function. Host your event indoors whilst enjoying views of the Courtyard Gardens or if the season is right, talk to our Events Coordinator about combining the Courtyard Restaurant and Terrace for the ultimate indoor/outdoor event.

Courtyard Gardens



After being in a meeting room all day, your guests may want to enjoy our outdoor space. Private & quiet, our Courtyard Gardens are the perfect location for a range of events such as a garden party or morning & afternoon tea.

All three of the above spaces can be combined for large delegations.
Canape packages & menus can be found within this kit. If you have specific requirements, we can tailor the event to your needs.
Cocktail & bar packages available; pricing on request.

Capacity Chart

Space	Area (m ₂)	Height (m)	U Shape	Theatre	Classroom	Boardroom	Cabaret	Banquet	Cocktail
Carlton Room	229	2.9	40	120	66	40	96	120	120
Grosvenor Room	112	2.9	30	50	36	36	40	50	60
Carlton & Grosvenor Combined	341	2.9	40	170	102	40	120	170	180
Ainslie Room	45	2.7	15	20	12	18	-	-	20
Courtyard Terrace	130	-	-	-	-	-	-	80	100



Day Delegate Packages

Full Day @ \$68.00 per person

- Arrival Tea & Coffee
- Morning Tea (choice of two options)
- Buffet* or Working Lunch
- Afternoon Tea (choice of two options)
- Filtered Water & Mints
- Notepads & Pens

*Minimum numbers of 20 pax for Buffet Lunch

Half Day @ \$62.00 per person

- Arrival Tea & Coffee
- Morning **or** Afternoon Tea (choice of two options)
- Buffet* or Working Lunch
- Filtered Water & Mints
- Notepads & Pens

*Minimum numbers of 20 pax for Buffet Lunch



Refreshing Break Items @ \$9.50 per break

Savoury

Your choice of 2 options

- Mini Assorted Pies
- Ham & Gouda Mini Croissants
- Pizzette Margarita
- Chicken & Pistachio Sausage Rolls
- Fetta, Garlic, Tomato & Basil Scrolls (V)
- Mini Corn, Cheese & Coriander Muffins (V)
- Spinach & Fetta Filo Parcels (V)
- Steamed Pork Buns with Dipping Sauces

Healthy

- Fresh selection of vegetable Crudités with Carrot Hummus Dip (GF, V, VG)
- Mini Fruit Kebabs (GF, V, VG, DF)
- Walnut & Pear Tart (GF, V, DF)
- Banana & Walnut Loaf (GF, V, DF)
- Orange & Almond Loaf (GF, V, DF)
- Watermelon & Mint Shooters (GF, V, VG, DF)

Sweet

- Mini Lamingtons
- Portuguese Custard Tarts
- Assorted Mini Muffins
- Scones with Jam & Cream
- Assorted Flavour Cookies
- Mini Jam-Filled Donuts
- Apple & Raisin Strudel



Working Lunch @ \$39.00pp

Assorted Breads & Wraps with your choice of 3 Fillings:

- Pastrami, Coleslaw, Swiss Cheese & Russian Dressing
- Roast Chicken, Crispy Bacon, Cos Lettuce, Parmesan Cheese & Garlic Aioli
- Honey Ham, Baby Spinach, Gouda, Pineapple & Tomato Chutney
- Roast Pork, Apple Slaw, Pecan & Maple Mayonnaise, Shredded Lettuce
- Smoked Turkey, Cranberry Mayonnaise, Double Brie & Mesclun
- Roasted Eggplant, Basil Pesto, Crumbed Fetta, Zucchini & Baby Spinach (V)
- Tuna, Iceberg Lettuce, Chives, Red Onion & Cucumber Raita
- Smoked Salmon, Red Onion Jam, Mascarpone, Shredded Cucumber & Mesclun
- Roast Beef, Onion Jam, Mustard Relish & Rocket Leaves
- Cajun Chicken, Avocado, Corn, Coriander, Cheese & Salsa
- Babaganoush, Grated Carrot, Vine Ripe Tomatoes, Radish, Basil Pesto & Mixed Leaves (V)

Choose 1 Side:

- Beer Battered Fries with Aioli (V)
- Wedges with Sour Cream & Sweet Chilli Sauce (V)
- Mixed Roast Vegetables & Potatoes (V)
- Steamed Seasonal Vegetables (V)
- Potato & Garlic Bake (V)

Choose 1 Dessert:

- Chocolate Mousse with Shaved Chocolate & Fresh Berries (GF)
- Vanilla Pannacotta Pots (GF)
- Seasonal Fruit Platter (GF, V, VG, DF)
- New York Cheesecake
- Apple Crumble with Vanilla Custard

*Working lunch less than 15 delegates is chefs' selection from the above menus

Buffet Lunch @ \$39.00pp

Indian Style

- Butter Chicken (GF)
- Vegetable Korma (V)
- Saffron Rice
- Kachumber Salad (GF)
- Chana Chat (GF)
- Naan Bread
- Pappadums
- Side Condiments
- Indian Dessert (GF)

Western Style

- Chicken Cacciatore (GF)
- Veal Saltimbocca (GF)
- Vegetable Risotto (GF, V)
- Caesar Salad
- Pasta Salad
- Ciabatta Bread
- Italian Dessert

Middle Eastern Style

- Lamb Kofta with Mint Yoghurt
- Beef Tagine (GF)
- Vegetable Moussaka (GF, V)
- Fattoush Salad
- Tabouli (GF)
- Pita Bread
- Middle Eastern Dessert

Asian Style

- Korean Spicy Squid
- Beef in Black Bean Sauce
- Fried Rice
- Noodle Salad
- Thai Style Salad
- BBQ Pork Buns
- Fruit Platter



*Minimum numbers for buffet lunch is 20 pax. For groups smaller than 20 the working lunch is available or the bistro menu for hot options.

Continental Breakfast Buffet @ \$19.00pp

- Bakery Selection: Danishes, Muffins & Croissants
 - Selection of Wholemeal & Grain Breads
 - Cold Continental Cuts & Australian Cheeses
 - Selection of Cereals including Bircher Muesli
 - Fresh Seasonal Fruits
 - Selection of Fruit Compotes
 - Fruit Juices
 - Freshly Brewed Tea & Coffee
- *Minimum 20 pax

Full Breakfast Buffet @ \$24.00pp

- Complete Continental Breakfast plus:
 - Cheesy Scrambled Eggs
 - Streaky Bacon
 - Grilled Chicken Sausages
 - Roasted Vine Tomatoes with Pesto
 - Hash Browns / Sautéed Potatoes
 - Chive Butter Infused Mushrooms
- *Minimum 25 pax

Plated Breakfast @ \$20.00pp

- Complete Continental Breakfast plus one Selection from the Below:
- Middle Bacon, Grilled Chicken Sausages, Roasted Tomatoes & Scrambled Eggs
- Poached Eggs, Crispy Bacon, Portobello Mushrooms & Hash Browns
- Eggs Florentine with Toasted English muffins, Tomatoes & Hot Smoked Salmon
- Fried Egg, Pan-fried Chorizo, Home-made Potato Rosti & Grilled Tomatoes

Premium Buffet Dinner/Lunch @ \$55.00pp

*Menu not available as a part of day delegate package unless the package is upgraded.

*Minimum numbers 20 pax

Choose 2 Hot Items:

- Braised Lamb Shanks with Lemons, Couscous & Gremolata (GF, DF)
- Spaghetti a la Fungi with Mascarpone & Shaved Parmesan (V)
- Chicken Saltimbocca with Pancetta & Creamy Garlic Sauce
- Roasted Vegetable Risotto with Fresh Herbs & Parmesan Cheese (V, GF)
- Prawn & Pumpkin Risotto with Lemon & Peas (GF, DF)
- Thai Green Chicken Curry with Jasmine Rice & Fresh Coriander
- Vegetable Lasagne with Rich Tomato Sauce & Mozzarella (V)
- Coriander Fish with Coconut Steamed Rice & Broccoli (GF, DF)
- Linguine with Greek-Style Meatballs & Parmesan Cheese
- Zucchini & Corn Fritters (DF, V)
- Salmon & Dill Cakes, Hot Lemon Couscous & Basil Mayonnaise
- Seafood Paella with Tomato, Chorizo, Mussels & Clams
- Moroccan Vegetable Stew with Mint, Citrus Quinoa, Almonds & Basil Leaves (V, GF)
- Malay Lamb Curry with Jasmine Rice (GF)
- Ricotta & Spinach Tortellini with Basil Pesto (V)

Choose 3 Salads:

- Roast Chicken, Wild Rice, Almonds, Red Cabbage, Carrot, Shredded Celery & Dried Cranberries (GF)
- Dukkha Lamb, Quinoa Tabouleh, Mint, Tomato & Yoghurt Dressing (GF)
- Crunchy Slaw, Chinese Cabbage, Radish, Red Capsicum & Satay Dressing (V, GF)
- Penne Pasta, Moroccan Beef, Peas, Sundried Tomatoes, Basil & Pesto Mayonnaise
- Vine Ripe Tomatoes, Cucumber, Fetta, Capsicum, Spanish Onion & Herb Dressing (V, GF)
- Shredded Fennel, Smoked Salmon, Radicchio, Goats Cheese & Honey Mustard Dressing
- Satay Chicken, Crispy Noodles, Cucumber, Red Onion & Satay Dressing
- Kale, Roasted Chickpeas, Grated Carrot, Cherry Tomatoes, Sweet Mustard & Macadamia Dressing (V, VG, DF)
- Asian Greens, Rice Noodles, Shredded Chicken, Cucumber & Coriander
- Char Grilled Vegetables, Rocket Leaves, Pistachios, Lemon & Dill Dressing (V,GF)

Choose 2 Sides:

- Beer Battered Fries with Aioli (V)
- Wedges with Sour Cream & Sweet Chili Sauce (V)
- Mixed Roast Vegetables & Potatoes (V)
- Streamed Seasonal Vegetables (V)
- Potato & Garlic Bake

Choose 2 Desserts:

- Chocolate Mousse with Shaved Chocolate & Fresh Berries (GF)
- Grilled Pineapple with Ginger Chilli Syrup (GF, V)
- Vanilla Pannacotta Pots (GF)
- Sherry Trifle with Custard, Cream, Mixed Fruits, Sponge & Flavoured Jelly
- Seasonal Fruit Platter (GF, V, VG, DF)
- Warm Apple & Berry Crumble
- Creamed Rice Pudding with Palm Sugar & Kaffir Lime Leaves (GF)
- New York Cheesecake
- Apple Crumble with Vanilla Custard



Alternate Drop Plated Dinner

1 Course @ \$45.00pp
2 Courses @ \$60.00pp
3 Courses @ \$75.00pp

*Minimum numbers 20 pax

Choose 2 Entrees:

- Spiced Duck Breast, Sweet & Sour Beets, Whipped Goats Cheese & Quinoa Salad with Truffle & Honey Dressing
- Crispy Spanner Crab Cake, Green Apple, Celeriac & Radish Salad, Avocado and Bloody Mary Aioli
- Mixed Spiced Chicken Breast, Wild Rice, Toasted Corn Salad, Chipotle Mayonnaise & Coriander Dressing (GF)
- Beetroot & Gin cured Salmon, Lime Mascarpone, Dill Baby Potatoes, Chorizo Quinoa Salad & Snow Pea Sprouts (GF)
- Salad of Poached Chicken, Rice Noodles, Julienne Vegetables, Fresh Herbs, Coconut Milk & Crispy Shallots (GF)
- Peppered Beef Tenderloin Carpaccio, Spiced Pear, Goats Cheese, Toasted Pine Nuts & Balsamic Reduction
- Prosciutto, Shaved Ham, Rockmelon, Buffalo Mozzarella, Charred Asparagus & Spiced Raspberry Dressing
- Moroccan Spiced Quail, Couscous & Quinoa Pearls, Hummus & Yoghurt Spread with Puffed Wild Rice
- Spiced Prawn Salad, Asparagus, Roasted Almonds, Citrus & Chilli Salsa with Star Anise & Mango Chutney (GF)
- Salad of Baby Beets, Roasted Carrots, Crumbed Persian Fetta, Grilled Pears, Asparagus, Almond Aioli & Rocket Pesto (V, GF)
- Tarte of Sautéed Zucchini, Fennel, Potato, Lemon Thyme, Roasted Capsicum, Cucumber, Goats Cheese, Tomato Jam & Olive Tapenade (V)
- Twice-cooked Salmon, Horseradish Crème Fraiche, Roasted Dill Baby Potatoes, Cucumber Ribbons & Radish Salad
- Caramelised Pork Belly, Scallops, Green Apple Purée, Asian Salad & Star Anise Glaze
- Seared Scallops, Crispy Prosciutto, Wakame & Cucumber salad, Celeriac & Daikon with Mirin Dressing
- Oven-roasted Duck Breast, Beetroot Purée & Sweet Potato with a Cherry Reduction
- Pan-seared Potato Gnocchi, Chorizo Crumb, Baby Spinach & Truffle Cream Sauce

Choose 2 Mains:

- Palm Sugar Glazed Chicken Breast, Lemongrass Infused Rice, Green Pawpaw Salad with Coconut, Chilli & Kaffir Leaf Sauce (GF)
- Macadamia Nut Crusted Cod Fillet, Tomato Gnocchi & Roasted Vegetables with Chive Butter Sauce (GF)
- Roasted Corn-fed Chicken Breast, Grilled Polenta, Slow Roasted Capsicum, Olives & Rosemary Glaze (GF)
- Pan-seared Salmon, Celeriac Purée, Baby Spinach & Seed Mustard Beurre Blanc (GF)
- Breast of Corn-fed Chicken, Corn Purée, Pancetta & Herb Rosti, Forest Mushrooms, Peas, Leeks & Light Chicken Jus (GF)
- Fillet of Barramundi, Potato & Herb Croquette, Corn Purée, Tossed Peas & Mushrooms with Tomato & Onion Salsa
- Honey-glazed Duck Breast, Leek & Mushroom Risotto Cake, Parsnip Purée, Beetroot & Pear Chutney with Sweet Fig Jus (GF)
- Grilled Fillet of Beef, Gratin Potato, Carrot & Cumin Purée & Vine Ripe Baby Tomatoes with Pepper-infused Beef Jus (GF)
- Moroccan Lamb Rump, Spiced Hummus, Vegetable Couscous & Smoked Tomato Jus (GF)
- Grilled Black Angus Sirloin, Roasted Pumpkin, Parsnip Mash, Crushed Peas, Crispy Bacon & Port Wine Jus
- Slow Roasted Rack of Lamb, Chickpea Fritters, Ratatouille, Basil Pesto & Lamb Jus (GF)
- Braised Lamb Shank, Creamed Polenta, Minted Peas & Braising Liquid (GF)
- Grilled Berkshire Pork Cutlet, Leek & Watercress Risotto, Caramelized Baby Carrots & veal reduction
- Slow Roasted Belly of Pork, Green Beans, Apple Mash & Rhubarb Chutney

Choose 2 Desserts:

- Pear & Ginger Tatin with Vanilla Ice-cream & Nutty Praline
- Custard-filled Profiteroles, Rich Chocolate Sauce & Chocolate Pearls
- Warm Chocolate Fondant, White Chocolate Sauce & Dried Raspberries
- Chocolate Crème Pot, White Chocolate Mousse, Chocolate Ice-cream & Chocolate Crumb
- Vanilla Crème Caramel, Pistachio Biscotti & Fresh Berries
- Mango & Buttermilk Panna Cotta with Raspberry Gel & Flavoured Floss
- Double Chocolate Hazelnut Brownie, toasted Marshmallow, Cookie Crumble & Chocolate-malt Cream
- Fresh Strawberry Tart with Vanilla Custard, Mascarpone Cream, Meringue Shards & Rhubarb Sauce
- Salted Caramel Chocolate Tart, Rich Caramel Sauce & Double Whipped Cream



Canape Packages

½ Hour Service @ \$15.00pp (3 items)
1 Hour Service @ \$25.00pp (6 items)
2 Hours Service @ \$30.00pp (10 items)

Cold Canapes

- Seared Scallop with Caviar Aioli & Chervil Sprig
- Prawn with Cucumber & Marie Rose Sauce
- Smoked Trout Tartlet with Sour Cream & Baby Capers
- Prosciutto, Ham & Melon Wrap
- Chilli-spiced Duck Breast with Beetroot & Apple Remoulade
- Confit Chicken & Pear Marmalade in a Filo Cup
- Tandoori Chicken, Mango Chutney & Minted Crème Fraiche on Cucumber
- Crusted Beef Carpaccio, Tomato Gel & Salsa Verde
- Grilled Lamb Loin, Lemon Yoghurt & Olive Crumb on Crostini
- Thai Beef Salad in a Pastry Shell with a Palm Sugar Lime Dressing & Coriander Sprig
- Goats Cheese & Pumpkin Tartlets with Onion Relish (V)
- Ricotta, Tomato Jelly & Basil Pesto on Spoons (V, GF)
- Brie, Plum Jam & Pecan Crumble (V, GF)
- Mini Vegetable Tartlets with Goats Cheese (V)
- Toasted Baby Corn, Chilli Pumpkin Purée, Tomato Salsa (V, GF)

Hot Canapes

- Mini Chicken Pie
- Chicken Croquette with Saffron Aioli
- Salt & Pepper Calamari with Lemon Aioli
- Breaded Whiting Fillet with Coriander Mayonnaise
- Ginger & Chilli Prawn Skewer
- Chorizo Croquette with Garlic Mayo
- Mini BBQ Pork Sliders & Apple Slaw
- Cheese Kransky Pluto Pop with Tomato Relish
- Lamb & Basil Sausage Rolls
- Polenta Fries with Melted Parmesan (V, GF)
- Spinach & Feta Filo Parcel (V)
- Three Cheese & Mushroom Arancini (V)
- Calzone Margarita (V)

Sweet Canapes

- Fruit Tartlet
- Rum & Raisin Ball
- Mini Lamingtons
- Custard Profiteroles
- Chocolate Brownie & Floss
- Meringue Shell with Fruit Cream
- Raspberry Cream Friand

Canape Platters @ \$80.00 each

The Aussie

- Mini Assorted Pies
- Sausage Rolls
- Mixed Quiches
- Salt & Pepper Calamari
- Vegetables Spring Rolls (V)
- Marinated Buffalo Wings (GF)

The Oriental

- Tempura Squid
- Chicken Satay
- Vegetable Dim Sims (V)
- Pork Buns
- Gyoza Prawns
- Seafood Wontons

The Mexican

- Homemade Guacamole (V)
- Chilli Bean Con Carne
- Three Bean & Chilli Mix (V)
- Corn & Tomato Salsa with Jalapenos
- Shredded Lettuce & Sour Cream
- Corn chips, tacos, flat bread

Antipasto

- Prosciutto, Enzo Salami, Copa Ham & Salumi Cacciatore
- Marinated Olives & Sundried Tomatoes
- Buffalo Mozzarella Cheese
- Grilled Eggplant, Asparagus & Zucchini
- Grando Parmesan Chunks
- Assorted Grilled Breads & Oils



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MEETINGS
& EVENTS