

39 Limestone Avenue Braddon





Located within the Mercure Hotel in Braddon, Olims Bar and Bistro has been serving patrons since 1927. This trusted service makes Olims a valued part of the Canberra Community.

Olims in conjunction with the Mercure Hotel is the perfect location for your next private event or party.

Offering a variety of spaces from the private garden and the outdoor terrace, through to large function spaces & private dining facilities you can be sure to find a space that suits your next function.

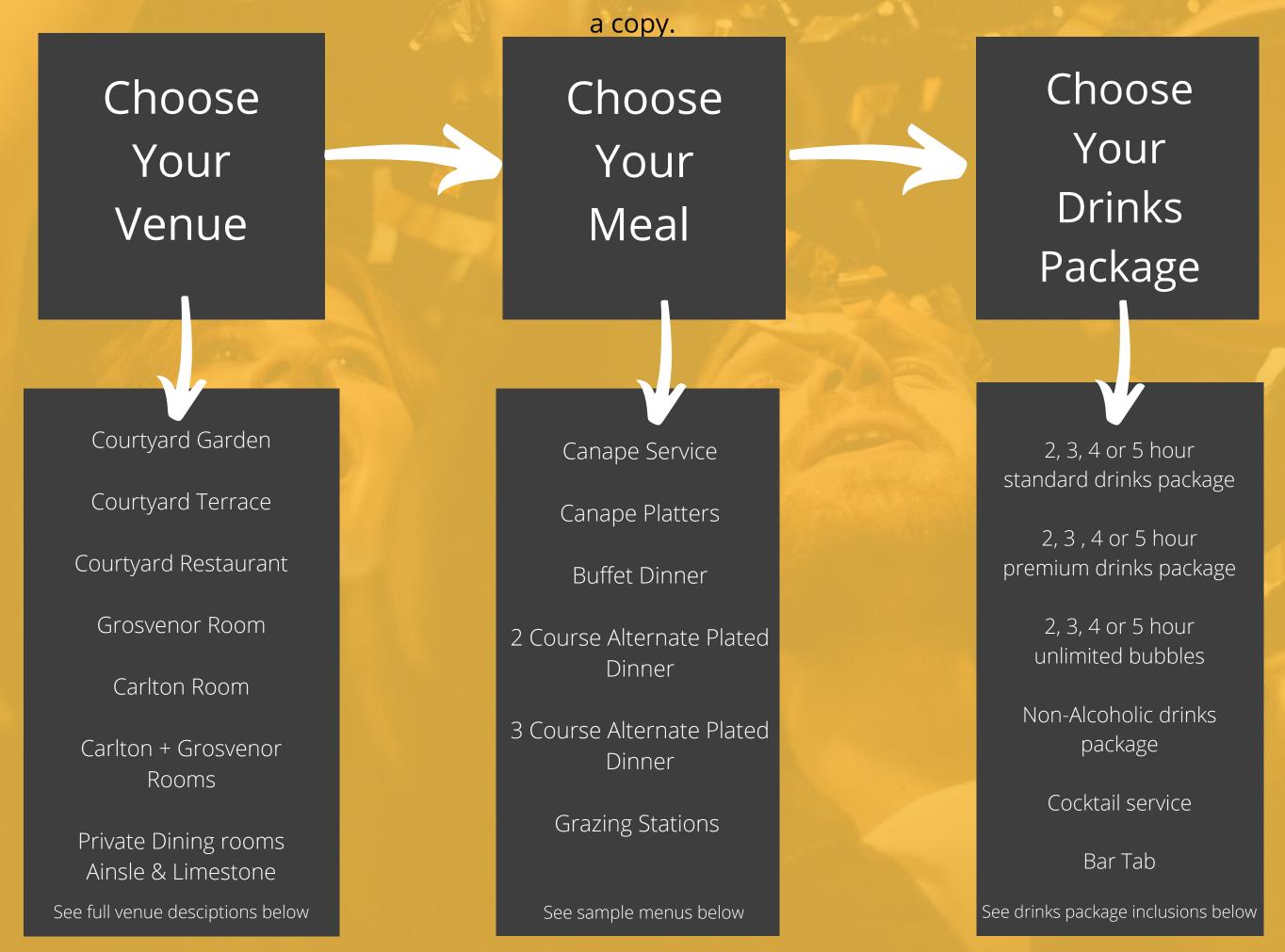






Customise Your Function

When planning your next function, party or event you can choose from one of our pre-planned packages that you will find in the following pages or you can create your own custom package by combining the three main elements; The Venue, The Meal Style & The Drinks Package. See these options outlined below and contact our dedicated events coordinator to have your custom package priced up. If your function is a wedding please see our Wedding Kit, this is downloadable from our website www.mercurecanberra.com.au or email events@mercurecanberra.com.au to receive











The Courtyard Gardens

Located in our peaceful and private central courtyard our landscaped gardens are the perfect location for a wedding ceremony, garden party, baby shower, morning or afternoon tea or any event where you want to enjoy the serenity of the gardens.



Function Rooms Grosvenor & Carlton Rooms

For a large indoor function space we have the Grosvenor room which has a capacity of 60 for a cocktail reception or 50 for a banquet as well as the Carlton room which has a capacity of 120. These two spaces can also be combined for a banquet seating 180 guests.



The Courtyard Terrace

Overlooking the gardens our terrace can play host to a summer cocktails, lunch under umbrellas or why not bring in some live music for the ultimate Sunday session in the sun. The Terrace can also be combined with the gardens and the courtyard restaurant for larger events or an indoor/outdoor event.



Ainslie & Limestone Private dining rooms

Looking for a venue where you can have an intimate dinner with family or friends? We have two spaces for you. The Ainslie room and the Limestone room can each accommdate 20 people in a private setting,.

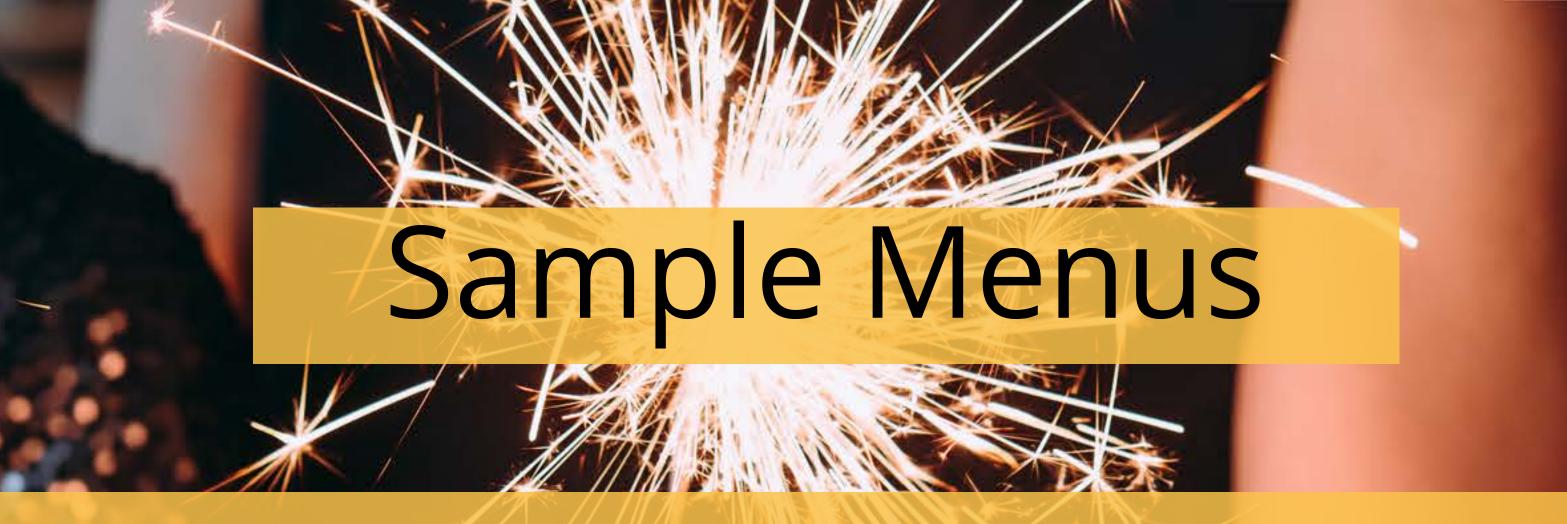


The Courtyard Restaurant

Opening out onto the terrace and overlooking the Courtyard Gardens the Courtyard Restaurant is ideal for a private lunch or dinner party of up to 55 guests or combine with the terrace for a larger indoor/outdoor event.









Canapes

Choose from:

1/2 hour canape service from \$15 per person (3 items)

1 hour canape service from \$25 per person (6 items)

2 hour canape service from \$30 per person (10 items)

or have your canapes served as a grazing station on platters for guests to help themselves from \$80 per platter.

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 Arano
- 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

Platter 1

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

Platter 2

- -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

Australian Specialty Canapes

Add any of the below specialty items to your canape service from \$6 per item per person

- -Pearl meat carpaccio served with fennel salad -Pearl meat served with spicy chorizo in a steamed squid tube topped with marinated seaweed
- -Kangaroo loin served on celeriac puree and blachan (indigenous chilli paste)
- -Herb crusted lamb chop served on cauliflower puree topped with salsa verde
- -Pulled camel slider
- -Crispy skin barramundi served with broccolini topped with finger lime butter
- -Salt and pepper crocodile with mango aioli
- -Crispy soft shell crab served on fishcake topped with lime aioli

Platter 3

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

Platter 4

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

*All canapes are subject to availability of ingredients. The Australian specialty canapes do require advanced notice to source. We can advise on availability upon request of your function date.









Alternate Drop Plated Dinners

Choose from 2 courses from \$60 per person or 3 courses from \$75 per person

Entrees

2 choices

- 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

Mains

2 choices

- 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 Pepperinfused 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

Desserts

2 choices

- 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 Icecream & 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 & Chocolatemalt Cream
- Fresh Strawberry Tart with Vanilla Custard,
 Mascarpone Cream, Meringue Shards &
 Rhubarb Sauce
- Salted Caramel Chocolate Tart, Rich Caramel Sauce & Double Whipped Cream









Buffet Dinners

Choose 2 hot items, 2 sides, 3 salads & 2 desserts from \$55 per person

Hot Items

2 choices

- 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,
- Moroccan Vegetable Stew with Mint,
- Citrus Quinoa, Almonds & Basil
 Leaves (V, GF)

 Malay Lamb Curry with Jasmino Rice
- Malay Lamb Curry with Jasmine Rice (GF) - Ricotta & Spinach Tortellini with Basil Pesto (V)

Sides

2 choices

- 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

Salads

3 choices

- 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)

Desserts

2 choices

- 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





Standard Drinks Packages

Premium Drinks Packages

Non-Alcoholic Drinks Packages

Bar Tab
Options

1 Hour \$17.00pp

2 Hours \$27.00pp

3 Hours \$37.00pp

4 Hours \$47.00pp

5 Hours \$57.00pp

Soft Drinks, Sydney Brewery Beers, Hahn Light, Bancroft Brut, Bancroft Shiraz Cabernet, Jade Estate Semillon

*Upgrade to spirits for an additional \$10 per person. Minimum of 20 people.

1 Hour \$29.00pp

2 Hours \$39.00pp

3 Hours \$49.00pp

4 Hours \$59.00pp

5 Hours \$69.00pp

Soft Drinks, Sydney Brewery Beers, Hahn Light, Bancroft Brut, Bancroft Shiraz Cabernet, Jade Estate Semillon, Tai Nui Sauvignon Blanc, Long Rail Gully Merlot

*Upgrade to spirits for an additional \$10 per person. Minimum of 20 people.

1 Hour \$10.00pp

2 Hours \$20.00pp

3 Hours \$30.00pp

4 Hours \$40.00pp

5 Hours \$50.00pp

Coke, Coke Zero, Sprite, Solo, Orange Juice & Apple Juice

Prepay an amount of your choosing towards a bar tab for your guests

Have your guests pay for their own drinks at the bar

Or have an open bar with the bill settled at the end of the night







The Birthday Bash

Bring together friends and family to celebrate your special birthday. Our function rooms are the perfect indoor space for a large group or why not take advantage of the outdoor terrace in summer.

Our Birthday Bash Package will give you 5 hour venue hire, 2 hour standard drinks package & buffet dinner.

Prices start at \$82 per person.

*Minimum numbers may apply.



The Engagement Party

An engagement is a cause to celebrate, you found the one!

Start your celebration on the terrace with a welcome drink for your guests and then head indoors into one of our function spaces where you will have 5 hour venue hire, a 2 hour standard drinks package and a 2 course alternate drop plated dinner and we will include the cakeage plated with strawberries and cream.

Prices start at \$98 per person

*Minimum numbers may apply.



Wedding Anniversary

Celebrate your special milestone surrounded by the history of the Mercure Hotel.

Gather your guests on the terrace for a 1 hour cocktails and canapes service and then head in to one of our function spaces where you will have 5 hour venue hire, a 2 hour standard drinks package, a 1 course alternate drop plated dinner plus cakeage with strawberries and cream.

Prices start at \$130 per person

*Minimum numbers may apply

All packages can be tailored to suit your needs. All drinks packages and meal plans can be upgraded and downgraded. Minimum numbers vary depending on chosen venue & inclusions. Contact out events coordinator to price your function according to your needs 02 6243 0024 or email events@mercurecanberra.com.au











The Hens Party

The Terrace is the perfect location for an afternoon Hens party.

We will set you up at tables under umbrellas for shade for you to enjoy a 2 hour bottomless bubbles service plus a savoury or sweet grazing table of your choice.

This is the perfect venue to bring your own summer vibes if you have a musician of choice.

Prices start at \$45 per person

*Minimum numbers may apply
*Musician not included in costing and to be booked by guest

The Bucks Night

A time honored tradition not to be missed the bucks night is a chance to let loose.

We will supply 5 hour venue hire set up with standing tables in a private function space, a 5 hour standard drinks package and grazing stations to keep the boys well fed.

Prices start at \$75 per person

*Minimum numbers may apply

Garden Party Baby Shower

What better way to celebrate your pregnancy than a garden party.

We will set you up in our private courtyard gardens with a 2 hour bottomless bubbles package, sweet or savoury grazing stations and cakeage with strawberries and cream.

Prices start at \$48 per person

*Minimum numbers may apply

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Christmas Cocktail Party on the Terrace

Christmas is a time to celebrate the year, be it with family, friends or colleagues The Terrace is the perfect spot in summer to do so.

Enjoy a 2 hour cocktail and canape service

Prices start \$67 per person

*Minimum numbers may apply



Wrap up the working year in style with a party for your staff.



Prices start at \$87 per person

*Minimum numbers may apply.



Weddings

Set the scene for your special day against the historic backdrop of the Mercure hotel. Our courtyard gardens is the ideal setting for a ceremony, the terrace plays host to your welcome drinks and then dance the night away in the Carlton room.

Packages start at \$75 per person

For a full range of wedding services and packages please refer to our Wedding Kit which can be found on our website www.mercurecanberra.com.au or contact our dedicated wedding coordinator today on events@mercurecanberra.com.au

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Our dedicated events coordinator is here to bring your function or party to life

Contact us today

Phone: 02 6243 0024

Email: events@mercurecanberra.com.au

Or for additional information visit our website www.mercurecanberra.com.au where you can also find our wedding kit and our conference kit

