# END OF YEAR CELEBRATIONS WITH 

# MERCURE <br> HOTEL 

CANBERRA




## FAMILY STYLE

CHRISTMAS
MAX 20 GUESTS
SERVED ON THE TABLE FAMILY STYLE FOR GUESTS TO HELP THEMSEVES

## From \$44 per person

Your selection of ONE roast, choose between; -Roasted pork with crackling and apple sauce - Oven baked and stuffed turkey breast -Honey glazed ham

Selection of THREE salads, choose between; - Casear salad
-Rocket, pear, parmesan salad

- Chat potato and egg salad
-Pesto penne salad


## PLUS

-Roasted root vegetable salad
-Green beans with bacon

- Christmas breadbasket with butter

Add ONE dessert for $\$ 12$ per person

- Christmas plum pudding with custard sauce
-Pavlova with whipped cream and fresh berries

Add shared Antipasto for $\$ 13$ per person
-Cured meats, grilled vegetables, selection of cheeses, bread and oil.


## TRADITIONAL CHRISTMAS BUFFET

MIN 20 GUESTS
SERVED BUFFET STYLE FOR GUESTS TO HELP THEMSEVES

## From $\$ 60$ per person

## Cold items

-Charcuterie platter with cured meats, selection of cheeses. mixed roasted vegetables and dried fruits
-Christmas breadbasket with butter and dips

## Hot Items

-Maple, mustard and rosemary glazed ham with all trimmings
-Roasted pork loin with apple and sauce
-Roast turkey with traditional stuffing and cranberry jus

## Salad and Vegetables

-Medley of roasted potatoes, pumpkin, carrot and parsnip
-Fresh garden salad with dressing
-Baby beetroot, red onion and feta salad
-Coleslaw dressed with aioli

## Dessert

-Traditional plum pudding with brandy custard
-Mini Pavlova


## DELUXE CHRISTMAS BUFFET

MIN 20 GUESTS
SERVED BUFFET STYLE FOR GUESTS TO HELP THEMSEVES

## From $\$ 77$ per person

## Cold Items

-Charcuterie platter with cured meats, selection of cheeses. mixed roasted vegetables and dried fruits
-Christmas breadbasket with butter and dips

## Hot Items

-Maple, mustard and rosemary glazed ham with all trimmings
-Roasted pork loin with apple sauce
-Roast turkey with traditional stuffing and cranberry jus

## Seafood

-Natural Oysters
-Cooked king prawns with 1000 islands dressing
-Mussels

## Salad and Vegetables

-Medley of roasted potatoes, pumpkin, carrot and parsnip
-Fresh garden salad with dressing
-Baby beetroot, red onion and feta salad
-Coleslaw dressed with aioli

## Dessert

-Traditional plum pudding with brandy custard
-Mini Pavlova

## CHRISTMAS BBQ MENU

MIN 20 GUESTS
SERVED IN THE BEER GARDEN OR ON THE TERRACE

## From $\$ 55.00$ per person

-Sirloin Steak
-Peri Peri chicken breast
-Gourmet sausages
-Pumpkin, spinach and feta cheese salad
-Coleslaw served with aioli
-Condiments, breads and butter

Add cooked prawns served with 1000 island dressing for $\$ 15$ per person

## PLATED CHRISTMAS DINNER

## 2 Courses $\$ 65$ per person 3 Courses $\$ 75$ per person

## Entrée (alternate drop)

- Individual antipasto platters
-Goats cheese croquette with beetroot \& onion relish
-Smoked chicken, roasted pumpkin and spinach filo with salad -Cream cheese \& dill smoked salmon roulade served with rocket salad and baguette


## Mains (alternate drop)

-Charred Pork Cutlet served with red cabbage saverkraut, herbed buttered chat potatoes and a Spiced Apple Chutney
-Beef wellington with garlic mash, green beans and pepper jus
-Cranberry and ricotta stuffed chicken breast with caramelised parsnip and garlic cream sauce
-Herb crusted barramundi with steamed chat potato green beans and lime berru blanc
-Char grilled lamb rump with sweet potato mash, broccolini and thyme jus

## Dessert (alternate drop)

-Christmas pudding and brandy sauce
-Strawberry pannacotta with biscotti
-Pavlova with berries and coulis
-Chocolate fondant with vanilla bean ice cream
-Torte Jaffa cake


## SET MENU PLATED CHRISTMAS DINNER

\$42 per person
SERVED ONE PLATE PER GUEST

Bread rolls and butter

## Main

-Roast turkey with stuffing
-Roasted ham
-Roast vegetables
-Broccolini
-Gravy
-Cranberry sauce

## Dessert

-Mini pavlovas with fresh fruit and cream


## DRINK PACKAGES

## STANDARD DRINKS PACKAGE

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 per hour. *Minimum 20 people


## PREMIUM DRINKS PACKAGE

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 per hour.
*Minimum 20 people
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## NON- ALCOHOLIC DRINKS

 PACKAGE1 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

* Minimum 20 people


## BAR TAB

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.


## CONTACT

Email: events@mercurecanberra.com.au Phone: 0262430024
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