

END OF YEAR CELEBRATIONS WITH

MERCURE

HOTEL

CANBERRA

SOCIAL, PRIVATE, CORPORATE 2023

CUSTOMISE YOUR CHRISTMAS FUNCTION

When planning your next function, party or event we can create a custom package by combining the three main elements; The Venue, The Meal Style & The Drinks Package. See these options outlined below and the meal inclusions on the following pages. Contact our dedicated events coordinator to discuss the right venue for you and have your custom package priced up.

CHOOSE YOUR VENUE YOUR MEAL CHOOSE YOUR

DRINKS

PACKAGE

Courtyard Garden

Courtyard Terrace

Courtyard Restaurant

Grosvenor Room

Carlton Room

Carlton + Grosvenor

Ainsle & Limestone

*Venue pricing is based on a minimum spend amount which will be factored into your custom package

Canape Service
Shared Platters
Family Style Christmas
Traditional Christmas Buffet
Deluxe Christmas Buffet
Christmas BBQ Menu
Plated Christmas Dinner
Set Menu Plated Dinner

*Please note that buffet menu's are not unlimited all you can eat.

2, 3, 4 or 5 hour standard drinks package

2, 3, 4 or 5 hour premium drinks package

2, 3, 4 or 5 hour unlimited bubbles

Non-Alcoholic drinks package

Cocktail service

Bar Tab

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 sauerkraut, 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

NON- ALCOHOLIC DRINKS PACKAGE

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

* 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: 026243 0024

Visit - www.mercurecanberra.com.au