

# MERCURE HOTEL

**END OF YEAR CELEBRATIONS** WITH

CANBERRA

SOCIAL, PRIVATE, CORPORATE 2025

# **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 CHOOSE YOUR MEAL

Courtyard Garden & Terrace Courtyard Restaurant & Terrace Grosvenor Room Carlton Room Carlton + Grosvenor

\*Venue pricing is based on a minimum spend amount which will be factored into your custom package Canapés Shared Platters Traditional Christmas Buffet Deluxe Christmas Buffet Plated Christmas Dinner Set Menu Plated Dinner

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

CHOOSE YOUR DRINKS PACKAGE

Standard Drinks package Premium Drinks Package Non-Alcoholic Drinks Package Cocktail Service Bar Tab Cash Bar

# CANAPÉS & SHARING PLATTERS

# CANAPÉS

MINIMUM 20 GUESTS

Select 3 options \$15.00 per person Select 6 options \$25.00 per person Select 8 options \$30.00 per person

### COLD

- Seared Scallop with Caviar Aioli & Chervil Sprig (GF, DF)
- Prawn with Cucumber & Marie Rose Sauce (GF, DF)
- Prosciutto wrapped Melon (GF, DF)
- Chilli-spiced Duck Breast with Beetroot & Apple Remoulade (GF)
- Confit Chicken & Pear Marmalade in a Filo Cup
- Grilled Lamb Loin, Lemon Yoghurt & Olive Crumb on Crostini
- Goats Cheese & Pumpkin Tartlets with Onion Relish (V)
- Ricotta, Tomato Jelly & Basil Pesto served on Spoons (V, GF)
- Brie and Plum Jam Tartlet with Pecan Crumble (V)
- Mini Vegetable Tartlets with Goats Cheese (V)
- Toasted Baby Corn, Chilli Pumpkin Purée, Tomato Salsa (V, GF)

# HOT

- Mini Assorted Pies
- Chicken Croquette with Saffron Aioli (GF, DF)
- Salt & Pepper Calamari with Lemon Aioli (GF, DF)
- Breaded Whiting Fillet with Coriander Mayonnaise
- Ginger & Chilli Prawn Skewer (GF, DF)
- Chorizo Croquette with Garlic Mayo (GF, DF)
- Mini BBQ Pork Sliders & Apple Slaw
- Polenta Fries with Melted Parmesan (V, GF)
- Spinach & Feta Filo Parcel (V)

Sweet canapés available on request



# CANAPÉS & SHARING PLATTERS CONT.

# FORK & WALK SUBSTANTIAL CANAPÉS

MINIMUM 30 GUESTS, SERVED ON BUFFET FOR GUESTS TO HELP THEMSELVES

- Fish & Chips with Tartare Sauce
- Salt & pepper Calamari with Chips & Aioli
- Chicken Noodle Stir-fry
- Vegetarian Noodle Stir-fry
- American Style Hotdog with coleslaw, cheese, onion & mustard
- Beef Cheeseburger Slider
- Pulled Pork & Coleslaw Slider
- Vegetarian Slider
- Thai Green Chicken Curry
- Mac & Cheese

#### Select 2 options \$26.00pp\* Select 3 options \$38.00pp Select 4 options \$49.00pp

\*Must be accommpanied with either 1 hour of Canapes or Mixed Hot Platters

## MIXED HOT PLATTERS \$85.00

SELECT 5 MENU ITEMS. EACH PLATTER SERVES A CANAPÉ PORTION FOR 8 - 10 PEOPLE

- Mini Sausage Rolls
- Mini Assorted Pies
- Mixed Quiches
- Salt & Pepper Calamari (GF)
- Vegetarian Spring Rolls (V)
- Marinated Buffalo Wings (GF)
- Chicken Satay (GF)
- Vegetarian Dim Sims (V)
- Pork Buns
- Gyoza Prawns
- Seafood Wontons

# ANTIPASTO PLATTERS \$100.00

- Smoked Meats
- 3 Cheeses
- Marinated Olives & Sundried Tomatoes
- Mixed Roast Vegetables
- Assorted Grilled Breads & Oils

# TRADITIONAL CHRISTMAS BUFFET \$65.00pp

MINIMUM 20 GUESTS, SERVED ON BUFFET FOR GUESTS TO HELP THEMSELVES. **INCLUDES CHRISTMAS BONBON PER PERSON** 

#### **COLD ITEMS**

- Charcuterie platter with cured meats, selection of cheeses, mixed roasted vegetables, dried fruits & crackers

- Assorted bread basket with butter

#### HOT ITEMS

- Maple, mustard and rosemary glazed ham
- Roasted pork loin with apple and sauce
- Roast turkey with traditional stuffing served on the side & cranberry jus

### SALADS & VEGETABLES

- Medley of roasted potatoes, pumpkin & carrot
- Fresh garden salad with dressing
- Potato salad with egg & bacon
- Coleslaw dressed with aioli

### DESSERT

- Traditional plum pudding with brandy custard
- Mini pavlova with cream, fresh berries & coulis

Served with self-serve tea & coffee

# SEAFOOD UPGRADE \$35 PER PERSON

- Prawns

\* \*

- Oysters
- Bugs

- House-Smoked Salmon

# PLATED CHRISTMAS MENU

#### 2 COURSES \$69.00pp 3 COURSES \$79.00pp

SELECT TWO ITEMS PER COURSE TO BE SERVED ALTERNATELY. INCLUDES CHRISTMAS BONBON PER GUEST

# ENTREÉ

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

# MAIN

- Charred pork cutlet with red cabbage sauerkraut, herb butter chat potatoes
  & spiced apple chutney
- Cranberry & ricotta stuffed chicken breast with caramelized parsnip & garlic cream sauce
- Herb-crusted barramundi, steamed chat potatoes, green beans & lime Berru Blanc
- Chargrilled lamb rump, sweet potato mash, broccolini & thyme jus
- Roast ham & roast turkey with stuffing, roast vegetables, broccolini, gravy & cranberry sauce

# DESSERT

- Christmas pudding with brandy sauce
- Strawberry pannacotta with biscotti
- Pavlova with berries & coulis
- Chocolate fondant with vanilla crème anglaise

Served with self-serve tea and coffee, bread rolls & butter



# SET MENU CHRISTMAS DINNER \$55 PER PERSON

MIN 10 GUESTS SERVED ONE PLATE PER GUEST. INCLUDES CHRISTMAS BONBON PER GUEST.

Bread roll & butter

## MAIN

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

# DESSERT

- Mini pavlovas with fresh fruit and cream

Served with self-serve tea and coffee



# **DRINK PACKAGES**

# STANDARD DRINKS PACKAGE

1 Hour \$19.00pp 2 Hours \$30.00pp 3 Hours \$40.00pp 4 Hours \$49.00pp 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 Tira Sauvignon Blanc, Long Rail Gully Merlot \*Upgrade to spirits for an additional \$10 per person per

\*Upgrade to spirits for an additional \$10 per person per hour. \*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.

# NON- ALCOHOLIC DRINKS PACKAGE

1 Hour \$14.00pp 2 Hours \$22.00pp 3 Hours \$28.00pp 4 Hours \$32.00pp 5 Hours \$34.00pp

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

\* Minimum 20 people

# MERCURE HOTEL

CANBERRA

# CONTACT

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