

LUNCH, DINNER & CANAPÉS

Thoughtfully crafted by our awarded Chef
and team using only the freshest produce
to sustain the mind and body

CONFERENCE & EVENTS MENU

CANAPÉS

\$7 PER PIECE

COLD

Wild mushroom tartlet, goats cheese mousse, baby basil

Sydney rock oyster, cucumber mignonette or natural

Heirloom tomato crostini, fior di latte, mozzarella, sweetened shiraz

Beef tartare, capers, lavosh

Prawn toast, avocado mousse, pickled radish

HOT

Rare roasted duck breast, plum ketchup, sorrel

Crumbed chicken slider, herb aioli, pickled slaw

Pumpkin arancini, bacon and tomato jam

Southern fried chicken bites, cajun mayo

SWEET

Milk chocolate brownie, white chocolate ganache, praline

White chocolate covered strawberries and sumac sherbet

Lemon curd and roasted marshmallow tartlet

OUR MENU MAY VARY BASED ON SEASONALITY AND AVAILABILITY

KEY: V vegetarian VG vegan GF gluten free DF dairy free



CONFERENCE &
EVENTS CENTRE



MERCURE
HOTEL
CANBERRA BELCONNEN

CONFERENCE & EVENTS MENU

LUNCH & DINNER

Served alternate drop

ENTRÉES

Roasted pumpkin tart, smashed peas, goats cheese mousse, pumpkin puree, soubise, baby basil

House cured salmon, avocado puree, toasted granola, braised beetroot, pickled fennel, radish

Beef tartare, fried quail egg, romesco, confit garlic, focaccia wafers

Twice cooked pork belly, apple and celeriac remoulade, soubise, crispy parsley, and cider reduction

MAINS

Sherry braised beef cheeks, cauliflower puree, fire roasted pimento peppers, fried shallots

Bravas roasted cauliflower, glazed heirloom carrots, rocket, quinoa, radish, pomegranate molasses

Sweet corn risotto, mascarpone, roasted eschalots, fried sage, char grilled chicken supreme

DESSERT

Coconut and lime pannacotta, watermelon and thyme salsa, brazil nut praline, popcorn sprouts

Dark chocolate torte, salted caramel gel, raspberries, praline, fig gelato

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BEVERAGE PACKAGES

HOUSE PACKAGE

WINE

Foundstone Brut Cuvée, South Eastern Australia
Foundstone Unoaked Chardonnay, South Eastern Australia
Stolen Block Shiraz, Clare Valley
Stolen Block Cabernet Sauvignon, Clare Valley

COST PER PERSON

1 Hour	\$22
2 Hours	\$28
3 Hours	\$39
4 Hours	\$45

BEER

Crankshaft IPA
Ale Mary Apprentice Pale Ale (Mid Strength)

PREMIUM PACKAGE

WINE

Nick O'Leary Shiraz, Canberra
Schobers Classic Cabernet Sauvignon, Clare Valley SA
Nick O'Leary Chardonnay, Canberra
Villa Maria Two Valleys Sauvignon Blanc, Marlborough NZ
Chandon Brut NV, Victoria

COST PER PERSON

1 Hour	\$30
2 Hours	\$40
3 Hours	\$50
4 Hours	\$60

BEER

Bentspoke Barley Griffin Pale Ale
Ale Mary Apprentice Pale Ale (Mid Strength)

PACKAGES INCLUDE BOTH STILL AND SPARKLING WATER, JUICE AND SOFT DRINKS



CONTACT DETAILS

59 CAMERON AVE

CONFERENCE & EVENTS CENTRE

ADDRESS

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ENQUIRE NOW

MERCURE

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