

CANAPÉS, LUNCH & DINNER

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

CANAPÉS

A curated selection of 3 items for \$21 per person-

COLD

Sydney rock oysters **(A)**, cucumber mignonette or natural **(GF/DF)**

Smoked chicken, plum jam, coriander on white flatbread **(DF)**

Brie cheese, peppered strawberries, chilli glaze & baby basil leaves **(GF/V)**

Vine-ripened tomato, bocconcini on crostini, micro herbs & sweetened Shiraz **(V)**

Cured beef, horseradish, capers, dill tartlet **(contains nuts)**

Poached prawns, avocado salsa, pickled yellow radish on multigrain toast **(DF)**

Anchovy **(I)**, stuffed olive, chargrilled capsicum skewers **(GF/DF)**

Chicken salad tartlets with fresh mixed herbs & house aioli **(DF)**

Devilled eggs with aioli, dill & sweet paprika **(GF/DF)**

Yorkshire pudding stuffed with chickpeas, Spanish onion, tomato, herbs & spices

HOT

Rare roasted duck breast, plum ketchup, sorrel **(GF/DF)**

Crumbed chicken sliders, herb aioli, pickled slaw

Angus beef sliders, herb aioli, pickled slaw

Angus beef sliders, secret sauce, tomato, American cheese

Herb and garlic chicken balls with hot buffalo sauce **(contains nuts)**

Empanadas chilli con carne served with homemade coriander sauce **(DF)**

Mini garlic, herb, prawn and chorizo skewers **(GF/DF)**

Steamed chicken dim sims with ginger and coriander sauce, fresh coriander **(DF)**

Baked potato bites served with sour cream, bacon, mozzarella & dill **(GF)**

SWEET

Triple chocolate brownie, white chocolate ganache **(GF, contains nuts)**

Dark chocolate & raspberry lamington bites served with chocolate syrup **(DF)**

Orange & almond cake bites with maple syrup **(GF/DF, contains nuts)**

Mini Portuguese tarts served with Chantilly cream

OUR MENU MAY VARY BASED ON SEASONALITY AND AVAILABILITY

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

SEAFOOD ORIGIN: A=Australian I=Imported M=Mixed

INCLUSIVE CANAPÉS

A thoughtfully curated range of options designed to accommodate a variety of dietary needs, ensuring every guest feels considered and catered for.

COLD

Bruschetta with tomato, Spanish onion, Kalamata olives, olive oil & basil **(VE/GFO)**

Vegan feta, vine-ripened cherry tomato & basil on gluten-free toast **(VE/GF)**

Avocado salsa, sweet & sour beetroot, baby basil on gluten-free toast **(VE/GF)**

HOT

Pumpkin arancini, herb and tomato jam **(VE/GF)**

Mini seasonal vegetable skewers marinated with Italian herbs & olive oil **(VE/GF)**

SWEET

Chocolate mud cake bites **(VE)**

Mixed fruit ceviche spoons with a mix of seasonal fruit & mint **(VE/GF)**

ELEVATE YOUR EXPERIENCE

Unlimited barista coffee

\$10 per guest

Bowls of nuts and dried fruit

\$3 per guest

30 minutes of post-event house beverages and nibbles

\$28 per person

*Charcuterie board with cured meats, cheeses & crackers **(GFO)***

\$139 each (serves 10)

*Antipasto board with cured meats, cheeses, marinated vegetables, a selection of dips, Turkish bread and crackers **(GFO)***

\$159 each (serves 10)

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LUNCH & DINNER

Served alternate drop

ENTRÉES

Country terrine, pickled yellow and red radish, confit garlic sauce & crispy Turkish bread **(DF)**
Roasted pumpkin tart, smashed peas, goat's cheese mousse, pumpkin purée, soubise & baby basil **(V)**
House-cured salmon **(I)**, avocado salsa, pickled fennel, radish, beetroot sauce & seasonal herbs **(GF/DF)**
Twice-cooked pork belly, apple and celeriac remoulade, burnt apple purée, crispy parsley & red chilli **(GF/DF)**
Chicken tender piccata, saffron risotto, herb and radish salad, tangy lemon & white wine sauce
Mushroom vol-au-vent with thyme, red pepper and creamy velouté **(V)**
Zucchini, carrot & pumpkin fritters, rocket, chargrilled red pepper, fried onion & vinaigrette **(VE/GF/DF)**

MAINS

Crispy skin Atlantic salmon **(I)**, cooked in dill & olive oil, served on ratatouille with lemon & dill sauce, herbs **(GF/DF/P)**
Sherry-braised beef cheeks, cauliflower purée, fire-roasted pimento peppers & fried shallots **(GF/DF)**
Home-cooked lamb shank served with herb polenta, red wine jus, broccolini & carrots **(GF/DF)**
Chargrilled chicken supreme served with golden fondant potato, Dutch carrots, broccolini & mushroom sauce **(GF)**
Pork porchetta, stuffed, slow-cooked & crisped, with sweet potato mash, asparagus & beef jus **(GF/DF)**
Pan-seared barramundi **(A)** with asparagus, cherry tomato, beurre blanc & herbs **(GF)**
Bravas roasted cauliflower, glazed heirloom carrots, rocket, quinoa, radish & pomegranate molasses **(VE/GF/DF)**
Seasonal vegetable risotto, vegan feta, sun-dried tomatoes, fried sage & crispy carrot skin **(VE/GF/DF)**

DESSERTS

Deconstructed pavlova with passionfruit coulis, Chantilly cream & berries **(GF/DF)**
Coconut and lime panna cotta, mixed berry compote, mint & fleurs **(VE/GF/DF)**
Dark chocolate torte, salted caramel gel, raspberries, praline & fig gelato **(GF, contains nuts)**
Crème-brûlée with fresh berries & vanilla shortbread
Strawberry mille-feuille with mascarpone cream, strawberry coulis, mint & fleurs **(V)**
Plum pudding with butterscotch sauce, cherry & mint
Strawberry cheesecake with chocolate crumble, pistachio gelato, fresh strawberries & coulis **(GF)**

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Buffet

From \$65 per guest | Includes selection of two cold selections, two hot mains, and two desserts.

Additional items for \$12 per item, per guest

Specialised cultural menus are available upon request, with a 10% surcharge.

INCLUSIONS

Seasonal fresh fruit platter

Jasmine rice

Selection of artisan breads with butter **(GFO)**

Seasonal mixed vegetable panaché

Classic vinaigrette dressing with extra virgin olive oil

COLD SELECTIONS

Traditional German potato salad with herbs **(GF)**

Kumara and rocket salad with seeded mustard dressing **(V/DF/GF)**

Asian slaw with crispy noodles and coriander dressing **(VE)**

Cucumber and mixed leaf salad with Italian dressing **(VE/GF)**

Greek salad with tomato, cucumber, olives, feta, oregano and olive oil **(V/GF)**

Classic Caesar salad with cos lettuce, crispy bacon, croutons, parmesan and Caesar dressing

HOT MAINS

Lamb curry with aromatic spices **(DF/GF)**

Roasted leg of lamb with rosemary jus **(DF/GF)**

Steamed barramundi fillets with saffron cream sauce **(GF)**

Oven-baked snapper with Italian herbs and butter **(GF)**

Mini beef steaks with mushroom jus **(DF/GF)**

Aromatic chicken curry with fragrant spices **(DF/GF)**

Chicken à la king with mushrooms and capsicum in a delicate cream sauce **(GF)**

Linguine with rich tomato and basil sauce **(V/DF)**

Spinach and ricotta ravioli with roasted garlic Italian sugo **(V)**

Tortellini with baby spinach in a saffron cream sauce **(V)**

DESSERTS

Rich double chocolate mud cake

Classic orange cake with citrus glaze

Passionfruit cheesecake with a smooth cream filling

Spiced carrot cake with cream cheese frosting

Orange and almond cake **(GF/DF, contains nuts)**

Please advise of any dietary requirements. Our team will endeavour to accommodate all guests.

Our group buffet is designed for a minimum of 20 guests.

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BEVERAGE PACKAGES

Packages include sparkling water, juice and soft drinks

HOUSE PACKAGE

WINE

Foundstone Brut Cuvée, South Eastern Australia
Foundstone Unoaked Chardonnay, South Eastern Australia
Corryton Burge Shiraz, Barossa Valley, SA
Corryton Burge Cabernet Sauvignon, Barossa Valley, SA,

COST PER PERSON

1 Hour	\$25
2 Hours	\$35
3 Hours	\$45
4 Hours	\$55

BEER

Capital Brewing Coast Ale
Great Northern Super Crisp (Mid Strength)

PREMIUM PACKAGE

WINE

Chandon Brut NV, Victoria
Sweet Phoebe Organic Moscato, Canberra
Villa Maria Two Valleys Sauvignon Blanc, Marlborough NZ
Nick O'Leary Riesling, Canberra
Nick O'Leary Tempranillo, Canberra
Schobers Classic Cabernet Sauvignon, Clare Valley SA

COST PER PERSON

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

BEER & CIDER

Corona
Capital Brewing Coast Ale
Great Northern Super Crisp (Mid Strength)
Batlow Cloudy Apple Cider

DRY PACKAGE

Selection of soft drinks
Selection of premium bottled juices
Capi and Sanpellegrino sparkling mineral water
Barista-made coffee
Selection of premium Dilmah teas

COST PER PERSON

1 Hour	\$15
2 Hours	\$20
3 Hours	\$25
4 Hours	\$30



CONFERENCE &
EVENTS CENTRE



MERCURE
HOTEL
CANBERRA
BELCONNEN

CONFERENCE & EVENTS MENU



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CONFERENCE & EVENTS CENTRE

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