

CONFERENCE & EVENTS MENU

CONFERENCE & EVENTS PACKAGES

Elevated Events. Seamless Execution.



CONFERENCE &
EVENTS CENTRE



MERCURE
HOTEL
CANBERRA
BELCONNEN

Morning & Afternoon Tea

FROM \$25 PER GUEST

Additional items for \$6 per item, per guest

INCLUSIONS

Continuous freshly brewed coffee & premium Dilmah teas

Fresh full cream, skim & alternative milks

Iced water jugs and refreshing mints

Upgrade to unlimited barista coffee for \$10 per guest

PLEASE SELECT TWO ITEMS PER SESSION

SWEET (V)

Chocolate or red velvet cupcakes

Blueberry or chocolate chip muffins

Lemon meringue bites

Freshly baked assorted mini pastries with maple glaze

House-baked buttermilk scones with vanilla bean crème Chantilly & berry jam

Chef's selection of cake bites (carrot, banana, orange, cheesecake, or mud cake)

House-baked ANZAC cookies

Seasonal fruit platter **(VE/GF)**

Seasonal fruit mini skewers **(VE/GF)**

Coconut chia pudding with strawberries, mint & toasted coconut **(VE/GF)**

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

SAVOURY

Selection of tarts and quiches with bush tomato chutney **(V)**

Tomato and Swiss cheese croissants **(V)**

Cheese and tomato on crackers **(V)**

Spinach and ricotta filo triangles **(V)**

Gourmet Angus mini beef pies or butter chicken mini pies

Gourmet mini sausage rolls

Vegetable spring rolls **(VE/GF)**

Plant-based falafel bites **(VE/GF, contains nuts)**

For bookings under 25 people, the menu will be Chef's Selection

OUR MENU MAY VARY BASED ON SEASONALITY AND AVAILABILITY

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

Working Lunch

FROM \$45 PER GUEST

Additional items for \$8 per item, per guest

INCLUSIONS

Selection of two sandwiches/ wraps

Selection of two salads

Continuous freshly brewed coffee & premium Dilmah teas

Fresh full cream, skim & alternative milks

Iced water jugs and refreshing mints

Upgrade to unlimited barista coffee for \$10 per guest

PLEASE SELECT TWO ITEMS FROM EACH SECTION

SANDWICHES & WRAPS

Curried egg, lettuce, cucumber and tomato chutney on wholemeal wrap

Tandoori chicken, Spanish onion and mint yoghurt on Turkish bread

Hot dog roll with Frankfurt sausage, onion jam, mustard & tomato sauce **(DF)**

Pita bread stuffed with crumbed chicken tenders and peri peri slaw

Pulled lamb with spices, mint yoghurt, chickpeas, rocket and capsicum on schiacciata loaf

Fior di latte, pesto and roasted capsicum on focaccia **(contains nuts)**

Smashed falafel, tomato, cucumber ribbon, carrot and tzatziki wrap **(V)**

Smoked ham, Swiss cheese, cucumber and cranberry jelly sandwich

Chicken Caesar wrap with cos lettuce, crispy bacon and spinach tortilla **(DF)**

SALAD

Green salad with mixed leaves, tomato, cucumber, Spanish onion & Italian dressing **(GF/VE)**

Pulled lamb salad with chickpeas, sun-dried tomatoes, pickled celery, spinach, feta & coriander sauce **(GF)**

Pesto pasta salad with penne, cherry tomatoes, spinach, Kalamata olives & basil pesto **(V, contains nuts)**

Traditional German potato salad with crispy bacon, green onion, dill & olive oil **(GF/DF)**

Roasted couscous salad with roasted capsicum, pumpkin, onion, rocket & Moroccan spices **(VE)**

Chicken Caesar salad with cos lettuce, anchovy dressing, crispy bacon & boiled eggs **(GF)**

Greek salad with Kalamata olives, feta, oregano, cucumber & Spanish onion **(GF/V)**

For bookings under 25 people, the menu will be Chef's Selection

OUR MENU MAY VARY BASED ON SEASONALITY AND AVAILABILITY

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

Superior Working Lunch

FROM \$55 PER GUEST | Enjoy additional two hot items, along with an enhanced beverage selection

Additional hot items for \$10 per item, per guest

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

INCLUSIONS

Selection of two hot mains

Selection of two sandwiches/ wraps

Selection of two salads

Continuous freshly brewed coffee & premium Dilmah teas

Fresh full cream, skim & alternative milks

Selections of premium chilled juices

Iced sparkling & still water and refreshing mints

Upgrade to unlimited barista coffee for \$10 per guest

PLEASE SELECT TWO ITEMS

HOT MAIN

Pumpkin arancini with tomato chutney **(GF/VE)**

Crumbed chicken sliders with pickled slaw and herb aioli **(DF)**

Angus beef sliders with secret sauce, tomato and American cheese

Mixed vegetable and tofu skewers **(GF/VE)**

Lemon and thyme marinated chicken and heirloom tomato skewers **(GF/DF)**

Mac and cheese bites with bacon and tomato sauce

Lamb kofta balls with mint yoghurt **(GF)**

For bookings under 25 people, the menu will be Chef's Selection

OUR MENU MAY VARY BASED ON SEASONALITY AND AVAILABILITY

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

Day Delegate Package

STANDARD DDP

FULL DAY FOR \$85 PER GUEST | HALF DAY FOR \$70 PER GUEST

- Continuous freshly brewed coffee & premium Dilmah teas
- Iced water jugs and refreshing mints
- Morning and afternoon tea break with 2 menu selections of your choice
- Buffet lunch choice of 2 salads and 2 options from the sandwiches & wraps
- Data projector and drop-down screen
- Built-in audio systems
- WIFI
- Whiteboard/ flipchart, markers and eraser
- Room set up with notepad and pen per delegate
- Dedicated event manager pre-post and during event
- Hearing augmentation system

SUPERIOR DDP

FULL DAY FOR \$90 PER GUEST | HALF DAY FOR \$80 PER GUEST

- Continuous freshly brewed coffee & premium Dilmah teas
- Iced water jugs and refreshing mints
- Morning and afternoon tea with 2 selections each session
- Buffet lunch choice of 2 salads and 2 options from the sandwiches & wraps
- Additional 2 hot mains for lunch
- Data projector and drop-down screen
- Built-in audio systems
- WIFI
- Whiteboard/ flipchart, markers and eraser
- Room set up with notepad and pen per delegate
- Dedicated event manager pre-post and during event
- Hearing augmentation system
- 3X Full day parking tickets

ELEVATE YOUR EXPERIENCE

<i>Unlimited barista coffee</i>	<i>\$10 per guest</i>
<i>Bowls of nuts and dried fruit</i>	<i>\$3 per guest</i>
<i>30 minutes of post-event house beverages and nibbles</i>	<i>\$28 per person</i>
<i>Charcuterie board with cured meats, cheeses & crackers (GFO)</i>	<i>\$139 each (serves 10)</i>
<i>Antipasto board with cured meats, cheeses, marinated vegetables, a selection of dips, Turkish bread and crackers (GFO)</i>	<i>\$159 each (serves 10)</i>