

MERCURE

HOTEL

CENTRO PORT MACQUARIE

Meetings & Events

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0818

Thank you

**FOR YOUR INTEREST IN HOLDING AN EVENT
AT THE MERCURE CENTRO HOTEL.**

We love events **and we are committed to providing an incomparable level of service that ensure yours is a success.**

Whether it's a hybrid meeting for 10, a modern convention for 80, or a grand soiree for 150 guests, we have the perfect space for your next event.

- Flexible ground floor function spaces **with terrace, breakout areas and natural lighting.**
- Port Macquarie's only rooftop function room **with scenic views of the Hastings River and Port Macquarie skyline.**
- 72 spacious accommodation rooms, **each with it's own private balcony.**
- Convenient location, **right in the heart of Port Macquarie with an easy stroll to beaches, shops, tourist attractions, great dining and coffee.**

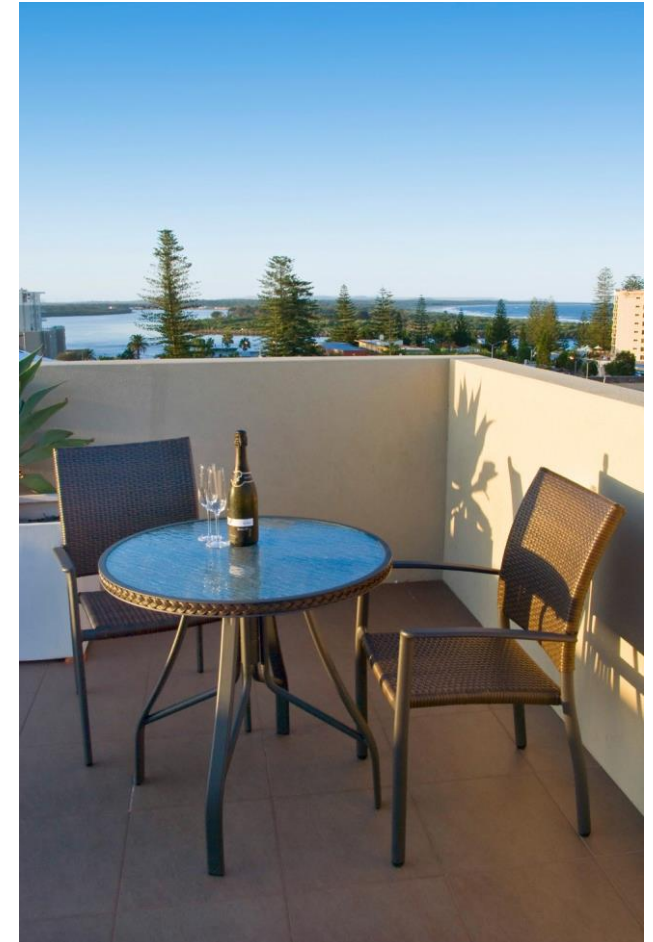
- A dedicated function team **to ensure your event runs smoothly from start to finish.**
- Delicious catering **with flexible options for different styles of events.**

We are excited to be undergoing renovations in 2022 and can't wait to show off our new and improved restaurant, bar and function spaces.

Please don't hesitate to get in touch and arrange a site inspection.

Catherine
& the Events Team

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CONFERENCE & EVENT SPACES

ROOMS	PORTSIDE	WATERLINE	ROOFTOP
Area (m2)	36	36	100
CAPACITY			
Theatre	50	80	200
Classroom	20	18	30
U-Shape	20	16	36
Boardroom	30	40	150
Cocktail	60	80	200
Banquet	30	50	150



Rooftop



Waterline

FULL DAY DELEGATE PACKAGE

from \$55pp minimum of 15 guests

- Conference room with registration area
- Complimentary high speed internet
- Data projector, screen, whiteboard, flipchart, microphone and lectern
- Continuous tea and coffee
- Bakers basket morning tea
- Working style luncheon menu
- Bakers basket afternoon tea
- Conference stationery
- Mints and iced water
- Dedicated function staff

HALF DAY DELEGATE PACKAGE

from \$48pp minimum of 15 guests

- Choice of morning or afternoon tea
- All other inclusion of the full day package.



DAY DELEGATE TEA BREAK MENUS \$14.50pp (price is included in Delegate Packages)

Select two items from the Baker's Basket. All options served with herbal teas and coffee.

BAKERS BASKET

- Fresh baked muffins. (v)
- Scones with jam and cream. (v)
- Mixed mini Danish pastries. (v)
- House made banana bread and cinnamon butter. (gf | v)
- Friands. (gf | v)
- Vegetarian and savoury mini quiches.
- Selection of gourmet mini pies.
- Mini spinach and feta triangles (v)
- Seasonal fresh sliced fruit platters (v | vg | gf | df)

ADD THE FOLLOWING FOR \$1.50PP PER ITEM

- Oven baked croissants with leg ham and cheddar cheese.
- Selection of gourmet ice creams.

OPTIONAL EXTRAS

- Assortment of freshly cut triangle sandwiches. 4 portions pp | \$7.50pp
- Greek yogurt, bircher muesli and fresh berry bowls. 1 portion pp | \$6.50 pp
- Cheese board with local and imported hard and soft cheeses, nuts, fruit fresh and lavosh. \$10.50 pp



DAY DELEGATE BUFFET LUNCH OPTIONS Each option includes herbal tea, freshly brewed coffee, soft drinks, 100% fresh juice and fresh seasonal fruit platters. Menu Option 1: Working Style Lunch is included in the Delegate Package. Options 2 to 5 incur an additional package upgrade charge on top of the Delegate Package price.

OPTION 1: WORKING STYLE LUNCH \$21pp

- **Mixed gourmet baguettes including prawn and avocado, chicken caesar, vegetarian, ham cheese tomato and honey mustard with hot wedges, chilli sauce and sour cream.**

OPTION 2: TACO BAR \$25pp

Minimum 15 people (Delegate Package upgrade charge \$4pp)

- **Ground Mexican beef, cumin spice chicken, chopped lettuce, sliced tomato, spicy Mexican black beans, charred corn kernels, shredded cheeses, guacamole, salsa, sour cream, mixed tortillas, hot wedges and chilli sauce.**

OPTION 3: PLOUGHMAN'S LUNCH \$28pp

Minimum 15 people (Delegate Package upgrade charge \$7pp)

- **Delicious platters of roast chicken, smoked salmon, rare roast beef and leg ham.**
- **Green leaf salad, potato salad, condiments, charred vegetables (eggplant, zucchini and capsicum) and fresh baked custy bread rolls.**

OPTION 4: TRADITIONAL ITALIAN \$28pp

Minimum 20 people (Delegate Package upgrade charge \$7pp)

- **Traditional homemade lasagne, caesar salad, chunky fries and fresh baked bread rolls. Vegetarian pasta available on request.**

OPTION 5: INDIAN DELIGHT \$32pp

Minimum 20 people (Delegate Package upgrade charge \$11pp)

- **Authentic Indian dishes of butter chicken, beef vindaloo, dahl, steamed saffron rice, sweet potato, spinach salad and house baked Indian style bread.**

OPTIONAL EXTRA

- **Add a home style pumpkin or potato and leek soup to any of the above menus for \$8pp.**

BREAKFAST MEETING MENUS \$26pp

All options include fresh juice, herbal tea and coffee.

OPTION 1: NETWORKING BUFFET

Can be served buffet style or as platters on individual tables.

- **Mini pancake stack with maple syrup and fresh strawberries.** (v)
- **Fresh fruit kebabs.** (gf | v)
- **Bircher pots with greek yogurt and mixed berries.** (v)
- **BLT sliders with bacon, lettuce, tomato and chefs relish on a mini brioche bun.**

OPTION 2: BREAKFAST BUFFET

Served buffet style to help yourself.

- **Fresh fruit salad and yogurt.** (gf | v)
- **Bircher muesli.** (v)
- **Danish pastries.**
- **Bacon, sausages, scrambled egg, grilled tomato, mushrooms and hash browns.**
- **Toasting bread selections.**

OPTION 3: PLATED BREAKFAST

Includes platters of fresh fruit kebabs and danish pastries. Select one option, or two served alternately.

- **Eggs Benedict, 2 poached eggs, baby spinach, ham and hollandaise on an English muffin.**
- **Smashed avocado with 2 poached eggs, rocket, feta, tomato and bacon.**
- **Breakfast burger with fried egg, bacon, spicy sausage beef patty, avocado, gouda and tomato jam on a milk bun.**
- **Omelette filled with ham, cheese, tomato, mushrooms, shallots and baby spinach.** (gf | vegetarian option available)
- **Big Breakfast with bacon, scrambled egg, grilled tomato, chipolata sausage, hash brown and sourdough toast.**



GRAZING

Perfect for any relaxed style occasion.

OPTION 1: THE ICEBREAKER

\$28pp

- Fresh fruit punch and iced water station.
- Antipasto platters with cured meats, gourmet cheeses, char grilled and marinated vegetables, dips, olives, turkish bread, baguettes and lavosh.
- Platters of fresh fruit scattered with chocolate pieces.
- Nori Rolls - Chicken teriyaki with avocado and wasabi mayo + tempura vegetable with wasabi mayo. (v)(gf)

OPTION 2: SOCIAL GATHERING

\$45pp

Includes all of the Option 1 Ice Breaker menu plus the following hot foods:

- Panko coconut king prawns with mango aioli dipping sauce.
- Mini arancini with basil aioli.
- Hickory pulled beef and slaw sliders.

OPTION 3: SWEET & SAVOURY

\$55pp

Includes all of the Option 1 Ice Breaker menu, Option 2 Social Gathering hot foods plus the following sweet petitforts:

- Mini profiteroles.
- Macaroons.
- Chocolate dipped strawberries.



BAR TOP PLATTERS

Each platter serves 10 people as a pre dinner option.

Alternatively, allow minimum \$25pp as a relaxed full catered event option.

OPTION 1 \$60 (30 pieces)

Variety of mini quiches, gourmet mini pies and mini sausage rolls.

OPTION 2 \$70

Selection of cold meats, olives, sundried tomatoes, marinated vegetables, feta, 3 chef's dips, wafers and Turkish bread.

OPTION 3 \$80 (60 pieces)

Spring rolls, chicken satay skewers, dim sims, samosa, tempura prawns, salt and pepper calamari.

OPTION 4 \$90

Selection of quality soft and hard cheeses, dried fruits, crackers and fresh berries.



CANAPE MENU

Each canape option provides two portions per person, served on trays. 4 selections \$28pp | 6 selections \$38pp | 8 selections \$48pp

HOT OPTIONS

Lemongrass infused chicken betel wrap. (gf)

Zucchini and sweet corn fritter with horseradish cream. (v)

Lamb polpettini with mint yogurt.

Crumbed fish taco, remoulade, pineapple and tomato salsa.

King prawn kebab, chimmi churri style.

Potato and eggplant samosa with chilli jam. (v)

Chicken satay tenderloin skewers with peanut dipping sauce.

EXTRA FILLING OPTIONS

Slider - hickory pulled beef brisket and slaw \$3.50 each

Lotus wrap - sticky pork, aioli and radish \$3.50 each

Bamboo Boat - char sui pork and sticky rice \$5.50 each

Noodle Box - chicken pad thai (contains nuts) \$6.50 each

COLD OPTIONS

Nori Rolls: chicken teriyaki and avocado | Californian king prawn (gf) | Tempura vegetable (v).

Crostinis: asparagus, prosciutto and chive cream | butternut pumpkin, thyme and persian feta (v) | semi dried tomato, cashew pesto and parmesan cheese (v).

Salmon mousse tartlet with crème fraîche.

Brochette of heirloom tomato, olive, bocconcini and apple balsamic vinegar (v | gf).

SWEET PETITFOURS

Lemon curd, caramel, brulee tartlets. (v)

Chocolate dipped strawberries. (gf | v)

Mini profiteroles. (v)

Pimms, orange and strawberry sorbet shooters. (gf | v)

BANQUET MENU

Minimum of 20 guests, alternate serve (select 2 dishes from each course). Served with dinner rolls, herbal tea and coffee. 2 courses - Main | Dessert \$55pp, 2 courses - Entree | Main \$58pp, 3 courses - Entree | Main | Dessert \$70pp

ENTREE OPTIONS

Stuffed mushroom cup

with basil risotto, balsamic glaze topped with parmesan crumb. (gf | v)

Salmon and crab cake

with grilled lemon remoulade.

Thai style beef salad

with cashew and noodles. (gf)

Chicken Caesar salad

with pancetta crisp, grissini and parmesan wafer.

Tiger prawns

on sundried tomato risotto cake and garlic beurre blanc sauce. (gf)

Hoisin duck

with hazelnuts and asian slaw. (gf)

Slow cooked pork belly

with spiced pear chutney, baby onion & port reduction. (gf)

Chicken and chorizo empanada

with tomato jam.

Classic king prawn and avocado cocktail

with cos lettuce, chefs seafood dressing, diced cucumber and lemon.

MAIN COURSE OPTIONS

Chicken breast

filled with king prawns, roasted kumara, seasonal green and confit garlic sauce. (gf)

Braised beef cheek tagine

with spiced cous cous, tzatziki and pan jus.

Mille Hill lamb loin

with soft polenta, dutch carrots and tamarind jus. (gf)

Atlantic salmon fillet

with crushed potato cake, broccolini, truss tomatoes and béarnaise sauce. (gf)

Beef tenderloin

with garlic mash, fresh asparagus and red current jus.

Char sui pork cutlet

with spiced potato and petit pickled salad. (gf)

Confit duck Maryland

with colcannon potato and celeriac remoulade. (gf)

Chickpea lentil cake

with charred zucchini, tomato jam and olive oil. (gf | v)

BANQUET MENU

Minimum of 20 guests, alternate serve (select 2 dishes from each course). Served with dinner rolls, herbal tea and coffee. 2 courses - Main | Dessert \$55pp, 2 courses - Entree | Main \$58pp, 3 courses - Entree | Main | Dessert \$70pp

DESSERT OPTIONS

Green tea and vanilla bean panacotta

with stone fruit compote and yogurt foam. (gf)

Brandy snap basket

with liqueur chocolate mousse and strawberry salad.

Sticky date and banana pudding

with salted caramel and crème anglaise.

Petite pavlova

with seasonal fruits, mango coulis and chantilly cream.

Chocolate mudcake

with Baileys cream and chocolate fudge.

Rosewater dumplings

with crème patissiere and flower confetti.

Assorted house sorbet.

Marinated berries (gf | vegan)

Spiced crème brulee

With salted caramel ice-cream, fresh strawberries and cinnamon stick.

Individual bread and butter pudding

With white chocolate, crème anglaise and stewed peach compote.



BUFFET MENU

Minimum of 20 guests. Served with dinner rolls, herbal tea and coffee. 2 courses - Main | Dessert \$55pp including two selections from our dessert options, served alternately

2 courses - Entree | Main \$58pp including two selections from our entree options, served alternately

3 courses - Entree | Main | Dessert \$70pp including two selections from our entree and dessert options, served alternately

CARVERY MENU

Choose two meat selections:

Roast pork loin with caramelized apple and rich demi glaze.

Garlic and herb roast lamb leg with roast shallots and rosemary jus.

Ballontine of chicken with cherry pistachio stuffing, sweet sherry and black pepper jus.

Roast turkey breast, honey glaze dutch carrots and cranberry jus.

Duck fat and thyme whole roast potatoes.

Roast kumera wedges in chef's spice blend.

Cauliflower au gratin.

Steamed beans and almond butter.

AUSSIE STYLE BBQ MENU

Sirloin steak.

Gourmet pork sausages.

Satay chicken skewers.

Caramelised onions.

Char grilled pineapple.

Chefs potato salad, garden salad and slaw.

Whole baby beets with sour cream and chives.

BEVERAGE PACKAGES

CELLERMAN PACKAGE

1 hour \$22pp | 2 hours \$28pp
3 hours \$38pp | 4 hours \$48pp

Sparkling

Bancroft Bridge Brut

Emeri Sparkling Moscato

White wine

Bancroft Bridge Sauvignon Blanc

Bancroft Bridge Chardonnay

Red wine

Bancroft Bridge Shiraz Cabernet

Bancroft Bridge Cabernet

Merlot

Draught beer

Balter Eazy Haze

Peroni

Bottled beer

Cascade Light, Great Northern Original,

Toohey's New, Toohey's Extra Dry

Tooheys Old

Non alcoholic

**Coke, Coke Zero, lemonade, squash,
sparkling mineral water, soda water, apple,
orange and pineapple juices.**

PREMIUM PACKAGE

1 hour \$32pp | 2 hours \$38pp
3 hours \$48pp | 4 hours \$58pp

The Premium Package includes all the beverages from the Cellerman's Package plus the following:

Sparkling

De Bortoli Prosecco, Griffith NSW

White wine

Bird in Hand Rose, Woodside SA

Knapstein Riesling, Clare Valley SA

Red wine

Tree Bridges Cabernet Sauvignon, Barossa Valley SA

Knapstein Shiraz Malbec, Clare Valley SA

Bottled Beer & Cider

Corona

Pressman's Apple Cider

