MERCURE

WELCOME MELBOURNE

EVENTS AT MERCURE WELCOME MELBOURNE

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More information at www.mercurewelcomemelbourne.com.au









ACADEMY

ROOM

MEETINGS & EVENTS

The Academy Room, a new meeting and event space with natural light and built-in AV, as well as facilities and services including 330 accommodation rooms, 24-hour reception, restaurant and WIFI, guests will be close to a variety of shopping spots, cultural activities, theatres and more.

Capacity: Theatre - 60 pax, Boardroom - 40 pax, U-shape - 38 pax,

Cocktail 70 pax

Food: Working lunch, Buffet, Alternate drop, Shared grazing,

Canapes, Plated breakfasts, Catered breaks

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: DDP or Exclusive Venue

Included AV: Ceiling speakers and background music

Client can bring in own music to be played 1 x 75 inch TV 1 x 85 inch TV for presentations

Availability: Half & Full Day Delegate Packages available from \$69 per

person

Photography: Click here

Minimum spends do apply. Please contact us for more information.

EAT

DAY DELEGATE FUNCTIONS

FULL DAY DELEGATE PACKAGE

\$79 per person

Arrival Tea and Coffee Morning Tea Working Luncheon Afternoon Tea

HALF DAY PACKAGE

\$69 per person

Arrival Tea and Coffee Morning or Afternoon Tea Working Luncheon

Complimentary inclusions:

- 2 x 75" LED Screen
- High Speed Wi-Fi
- Nespresso & Premium Teas



MENU SELECTION

FULL DAY: Select 2 morning tea items, 2 mini rolls, 1 salad, 1 bakery and 2 afternoon tea items - \$79 per person HALF DAY: Select 2 morning or afternoon tea items, 2 mini rolls, 1 salad, 1 bakery - \$69 per person

MORNING & AFTERNOON TEA

Warm Scones, Yarra Valley Strawberry Jam, Chantilly (v)
Raspberry Friands (v, gf)
Banana Bread (v)
Lamingtons (gfo, nfo, vgo)
Fruit Berliner Donuts (v)
Portuguese Custard Egg Tart
Salted Caramel Brownie (gf)
Lemon Slice (Egg Free, nf)
Carrot & Walnut Cake, Cream Cheese Frosting

MINI ROLLS (All GFO)

Chicken, Dijonnaise, Avocado & Watercress
Roast Za'atar Lamb & Tzatziki, Roquette
Marinated Eggplant, Basil Pesto, Spinach, Fetta (v)
Smoked Ham, Tomato, Cheddar, Greens
Roast Beef, Cream Cheese, Tomato, Mustard & Roquette
Falafel, Chickpea Hummus, Semi Dried Tomatoes (vg)
Shrimp & Avocado Roll, Coriander, Lime Mayo
Tandoori Spiced Chicken, Yoghurt, Cucumber, Mint

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam
Greek Salad, Marinated Fetta, Kalamata Olives, Oregano, Lemon Vinaigrette (gf, v)

BAKERY

Roasted Vegetable Frittata (v)
Mini Ham & Cheese Croissants (vo)
Pork & Fennel Sausage Rolls, Tomato Chutney
Chicken & Mushroom Parcels
Quiche Lorraine (vo)
Beef Burgundy Pie
Ricotta & Spinach Filo (v)
Char Siew Pork Puff, Hoisin
Ratatouille Open Pies (vg, qf)

UPGRADE TO A GRAZING LUNCH +25PP

IN ADDITION TO MORNING TEA AND AFTERNOON TEA SELECT 2 MAINS, 2 SIDES, 2 SALADS CONTINOUS SNACK STATION Full Day \$104 per person | Half Day \$94 per person

MAINS

Whole Chermoula Chicken (gf,df)
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (df)
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (df, gf)
Grass Fed Victorian Striploin, Chimichurri, Lemon
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
Roasted Vegetable & Chickpea Tagine (vg)

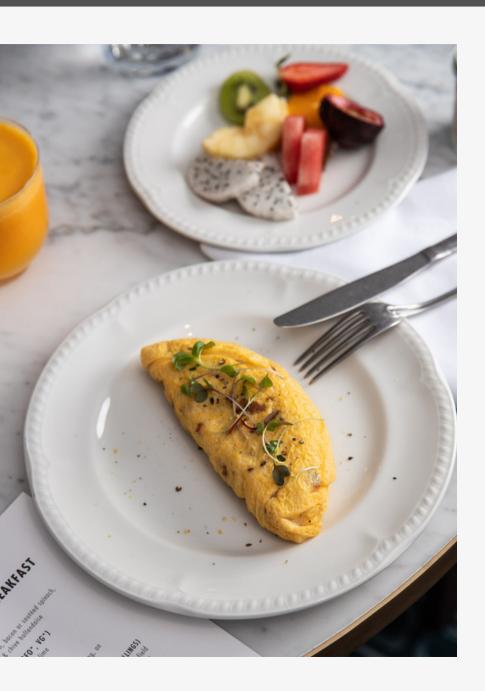
SIDES

Roasted Potatoes, Rosemary, Sea Salt Charred Broccolini, Mange Tout, Sugar Snaps (gf, df, v) Cauliflower Gratin, Bechamel, Pangrattato (v) Preserved Lemon Couscous, Coriander (df) Celeriac Apple Remoulade (gf, df)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)
Bitter Leaf Salad, Orange, Citrus Dressing (vg)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam

BREAKFAST



PLATED BREAKFAST \$35 per person Please choose two options, served alternating.

Almond & Sultana Granola, Greek Yoghurt, Seasonal Berries (v, vgo, gfo)

Eggs Benedict, English Muffin, Free Range Eggs, Smoked Ham & Hollandaise (gfo, nf)

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato, Sourdough (v, gfo, nf)

Full Breakfast, Scrambled Eggs, Bacon, Gremolata Chicken Chipolatas, Potato Rosti, Roast Tomato, Sourdough (vo, gfo, nf)

BREAKFAST



GRAZING BREAKFAST ITEMS \$8 per item

COLD

Bircher muesli (gf, v)
Natural yoghurt, Berry Compote (gf, v)
Banana and mango smoothie (gf, v)
Assorted mixed Danish (v)
Chia Pudding, Mango, Coconut (Vegan)
Assorted muffins (v)
Mini Almond croissants (v)

HOT

Bacon and Egg Breakfast Slider Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (vo) Mini Smoked Ham & Cheese Croissant (vo) Petite Pancakes, Berry Compote, Chantilly (v) Egg Florentine, English Muffin, Hollandaise Zucchini & Corn Frittatas, Relish, Fetta (v)

ALL DAY BEVERAGES



FRESH JUICE \$6 each
Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$6 each Mango, Banana, Mixed Berry

SOFT DRINKS \$5 each
Coke, Coke no sugar, Sprite, Cascade Ginger Beer, Capi Blood Orange

TEA & COFFEE \$5 each
English Breakfast, Early Grey, Camomile, Green Tea
Espresso, Café Latte, Flat White, Long Black, Cappuccino, Mocha
Alternative milks available on request

A LITTLE EXTRA

Virgin Mary \$10 Bloody Mary \$16 Mimosa \$18 Espresso Martini \$20

CANAPES

COLD

\$6 per item

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gf,df)

Parma Ham, Buffalo Mozzarella, Balsamic, Crostini (vo)

Heirloom Tomato Quiche, Basil, Vincotto (v)

Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber

Falafel, Chickpea Hummus, Pomegranate (vg)

Kingfish Tartare, Wasabi Ponzu (gf, df)

HOT

\$6 per item

Four Cheese Arancini, Aioli (v)

Tempura Prawns, Togarashi Mayonnaise

Cheese Burger Sliders, Greens, Pickle, Tomato, Burger Sauce

Pumpkin Flowers, Romesco (v)

Vegetable Samosa, Chutney (v)

Cauliflower florets, Preserved Lemon Aioli (gfo)

SUBSTANTIAL

\$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (df)

Wild Mushroom Risotto, Truffle, Parmesan (vgo)

Chicken Karaage Bao, Sriracha mayonnaise, Coriander

Salt and Pepper Squid, Lemon Aioli

Butter Chicken, Cumin Rice, Coriander (gf, df)

Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangrattato (v)

CHARCUTERIE

\$50 per board to serve 10 people Assortment of market meats and vegetables

ADD-ON: NATURAL OYSTERS

\$36 per half dozen, \$72 per dozen

SWEET

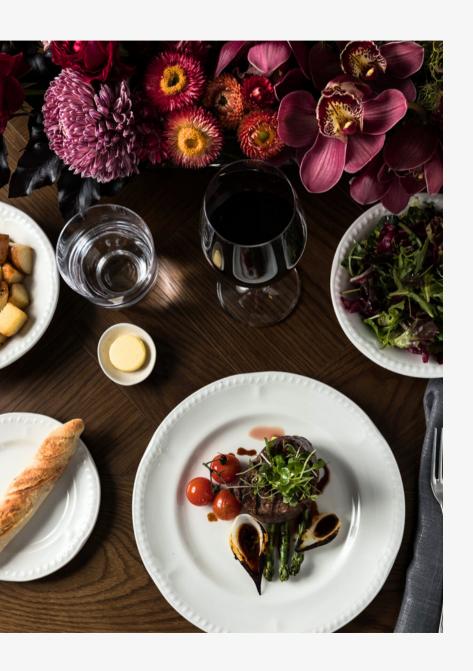
\$9.5 per item

Caramel & Macadamia Cheesecake (gf)

Chocolate & Walnut Brownie (gf)

Orange & Almond Tumble Cakes (gf)

LUNCH & DINNER



Two and three course dining options for sophisticated lunch and dinner occasions.

Our menu is inspired by traditional home cooking techniques with a modern Australian twist, using the very best of local and seasonal produce

TWO COURSE

\$75 per person

Choice of entrée and main OR main and dessert

THREE COURSE

\$90 per person

Includes entrée, main and dessert
Both served alternate drop, mains served with shared
sides

LUNCH & DINNER



ENTREE

Hervey Bay Scallop, Brown Butter, Pink Grapefruit, Tarragon Yellow Fin Tuna Tartare, Harissa Labneh, Pickled Cucumber Chicken & Herb Terrine, Pickled Cucumber & Preserved Lemon Salad Beef Bresaola Casalingo, Cured Yolk, Soubise, Potato (gf) Heirloom Tomato Caprese, Creamed Kalamata Olive, Basil (gf, df, v)

MAINS

300g Birchley Pork Chop, Charcuterie Sauce, Celeriac Apple Remoulade (gf, df)
Pan Seared Humpty Doo Barramundi, Charred Citrus, Fennel, Honey Balsamic (df)
250g Black Angus Striploin, Chimichurri, Watercres (gf, df)
Chermoula Chicken Maryland, Lemon Couscous, Cavolo nero, Vinaigrette (gf, df)
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)

SIDES TO SHARE

Bitter Leaf Salad, Citrus Vanilla Dressing Charred Broccolini, Mange Tout, Sugar Snaps (gf, df, v)

DESSERT

Lemon Meringue Tart, Macerated Strawberries (gf, nf) 54% Callebaut Chocolate and Orange Torte, Frangelico crème Australian Cheese plate, Quince, Lavosh

DRINK

STANDARD BEVERAGE PACKAGE



STANDARD PACKAGE

\$45 per person for 2 hours \$55 per person for 3 hours \$60 per person for 4 hours

Add cocktails for \$10 per person

- Espresso Martini
- Margarita
- Mojito
- Aperol Spritz

OPTIONS

Legacy Brut Sparkling Legacy Pinot Grigio Legacy Shiraz

Choice of: James Boag Premium Light, Kirin, Peroni Red, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

STANDARD BEVERAGE PACKAGE



PREMIUM PACKAGE

\$75 per person for 3 hours \$90 per person for 4 hours

Add cocktails for \$10 per person

- Espresso Martini
- Margarita
- Mojito
- Aperol Spritz

OPTIONS

Clover Hill Pyrenees Brut Sparkling Rob Dolan Chardonnay The Falls Sauvignon Blanc In Dreams Pinot Noir The Hedonist Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken, White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

EXECUTIVE BEVERAGE PACKAGE



EXECUTIVE PACKAGE

\$115 per person for 3 hours \$130 per person for 4 hours

Add cocktails for \$10 per person

- Espresso Martini
- Margarita
- Mojito
- Aperol Spritz

OPTIONS

Taittinger Cuvée Prestige NV
Phi Chardonnay
Shaw & Smith Sauvignon Blanc
Petit Amour by Rameau Rose
Craggy Range Pinot Noir
Heathcote Estate Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken, White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

MEET, STAY, PLAY

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Mercure Welcome Melbourne is centrally located along little Bourke Street, conveniently located close to trams, trains and parking facilities.

Offering the Academy Room, a new meeting and event space with natural light and built-in AV, as well as facilities and services including 330 accommodation rooms, 24hour reception, restaurant and WIFI, guests will be close to a variety of shopping, cultural activities, theatres and more.

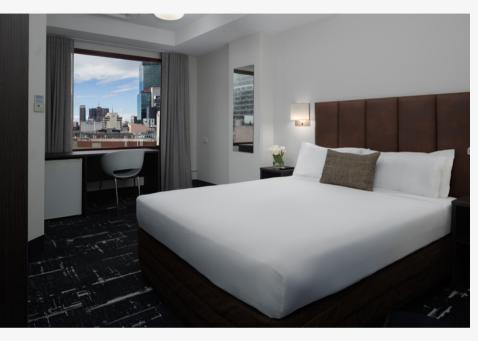


Residential Package from \$240 per person

- Overnight Accommodation
- Full Day Delegate Package
- Buffet Breakfasat
- WIFI

SLEEP

SLEEPOVER





One of Melbourne's comfortable and affordable accommodation options in the heart of Melbourne, Mercure Welcome Melbourne is complete with all the modern amenities you'll need for a comfortable stay in the city.

All our rooms feature modern décor, complimentary high speed Wi-Fi, a television and a mini fridge in each room.

Make the most of all that Melbourne has to offer with easy access to nearby public transport. Within minutes, you'll be able to enjoy a walk along the Yarra River or visit one of our local cultural attractions. Located close to some of the best shopping centres, foodie spots, Chinatown, The National Gallery of Victoria and the iconic MCG, you'll be spoiled for choice during your stay.

- 330 quest rooms
- Newly renovated rooms
- 8 room categories
- Central city location
- Within free Melbourne tram zone
- 30 mins from the airport
- Self parking available