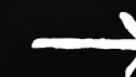




MERCURE MEETINGS

MEETINGS & EVENTS KIT

MERCURE  
HOTEL  
NEWCASTLE



## WELCOME TO MERCURE NEWCASTLE

Mercure Newcastle offers the best location Newcastle has to offer. Jaw dropping coastline, the vibrant foreshore, exciting nightlife, and beautiful beaches worth dipping your toes in to are just some of the many charms of this coastal city.

Newcastle is the gateway to both the magical Hunter Valley Wine Region and the Lake Macquarie area, providing a convenient location to base yourself during your NSW adventures.

All rooms at Mercure Newcastle have been furnished with modern amenities, including cable TV. The contemporary en suite bathrooms are stocked with complimentary amenities.

Mercure Newcastle also offers number of facilities for guests, such as an outdoor swimming pool and a fully equipped gym.





## CARBON NEUTRAL MEETINGS

MINDFUL MEETINGS BY MERCURE HOTELS ARE  
CARBON NEUTRAL WITH A COMMITMENT TO MAKING  
THE WORLD A BETTER PLACE THROUGH OUR  
PLANET 21 PROGRAM.  
TO FIND OUT MORE VISIT [WWW.MERCURE.COM](http://WWW.MERCURE.COM)

- Your Mindful Meeting will be carbon neutral
- Greenhouse gases produced during the meeting are offset by funding renewable energy sources through the Carbon Reduction Institute
- We fund the cost of the offsets and do not pass them on to you
- Our hotel follows AccorHotels global environmental charter with 21 priority actions identified to reduce energy and water consumption and improve waste management and recycling





## MERCURE MEETINGS

INTRODUCTION CARBON NEUTRAL MEETINGS **MINDSPACES** MEETING FACILITIES HOTEL FACILITIES FLOOR PLANS CAPACITY CHART DAY PACKAGES

BREAKFAST MEETINGS LUNCH BUFFET SET MENU CANAPÉS BEVERAGE PACKAGE AUDIO VISUAL & STAGING SERVICES

### MINDSPACES



#### MERCURE MINDFUL MEETING ROOMS INCLUDES:

- Indoor plants that help to lower stress and improve indoor air quality
- Room arrangements designed to facilitate collaboration
- Access to natural light and fresh air where possible
- Reusable water jugs that minimise the need for unnecessary packaging
- Room diffusers to facilitate a calm and relaxed environment



# MERCURE MEETINGS

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## MEETING FACILITIES

Suitable for functions from two to 120 guests. The hotel features two flexible pillar-less meeting areas, the Lower Hunter and Upper Hunter rooms, which feature operable walls creating four smaller rooms, as well as our boardroom and pool side marquee. These rooms are spacious and offer plenty of natural light.

Inclusions / features includes:

- Room hire
- Catering
- In-house AV aids
- Accessible
- WIFI
- Onsite parking
- Data projector and screen
- Pads, pens & water



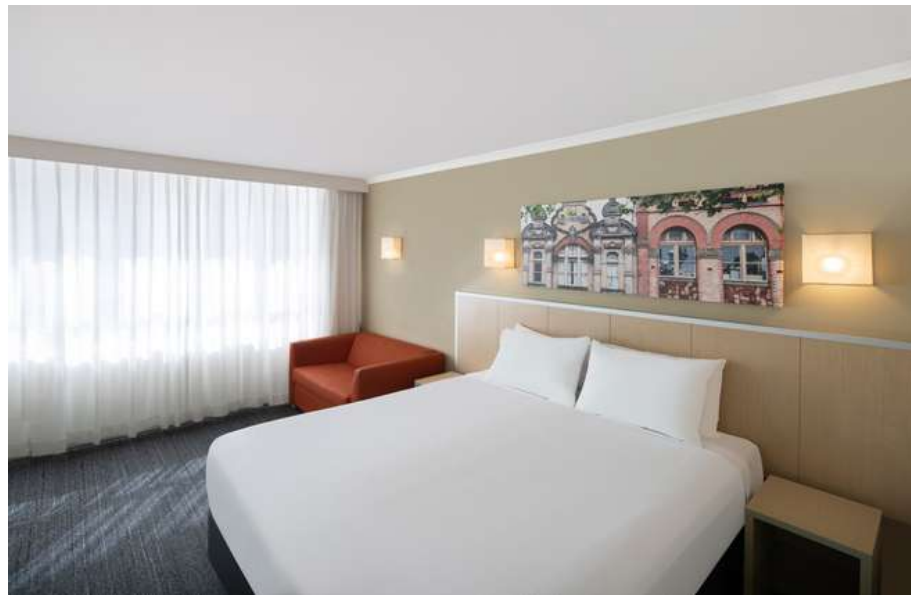


# MERCURE MEETINGS

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## HOTEL FACILITIES



In addition to a convenient location and modern guest rooms, Mercure Newcastle offers a range of thoughtful amenities, designed to make your stay as comfortable as possible.

Facilities includes:

- Outdoor pool
- Restaurant
- WiFi
- Air conditioning
- Private bathroom
- 24-hour front desk
- Daily housekeeping
- On-site parking

Our helpful staff is on hand to assist you with anything you may need during your visit – from directions to nearby attractions to recommendations on things to do, see and experience within the city.



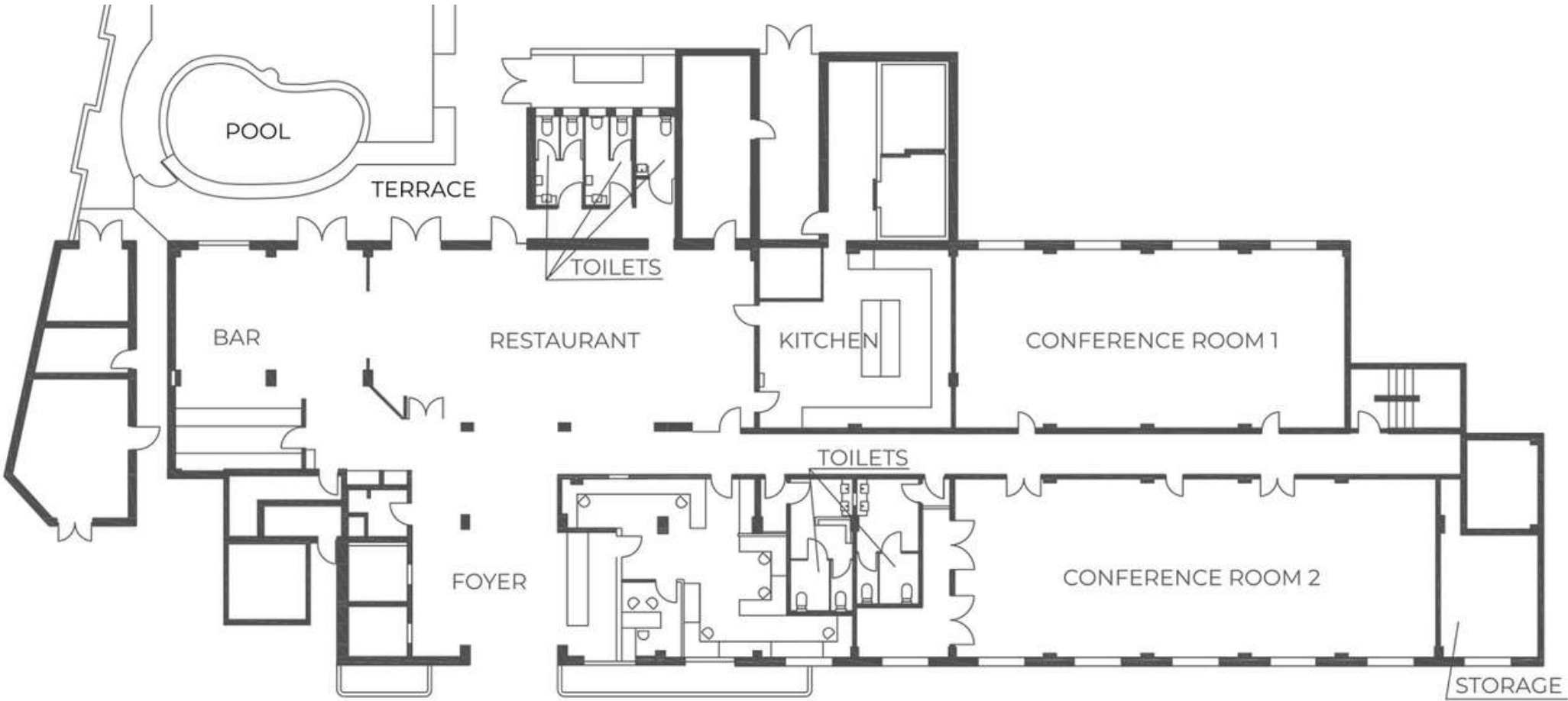
MERCURE MEETINGS

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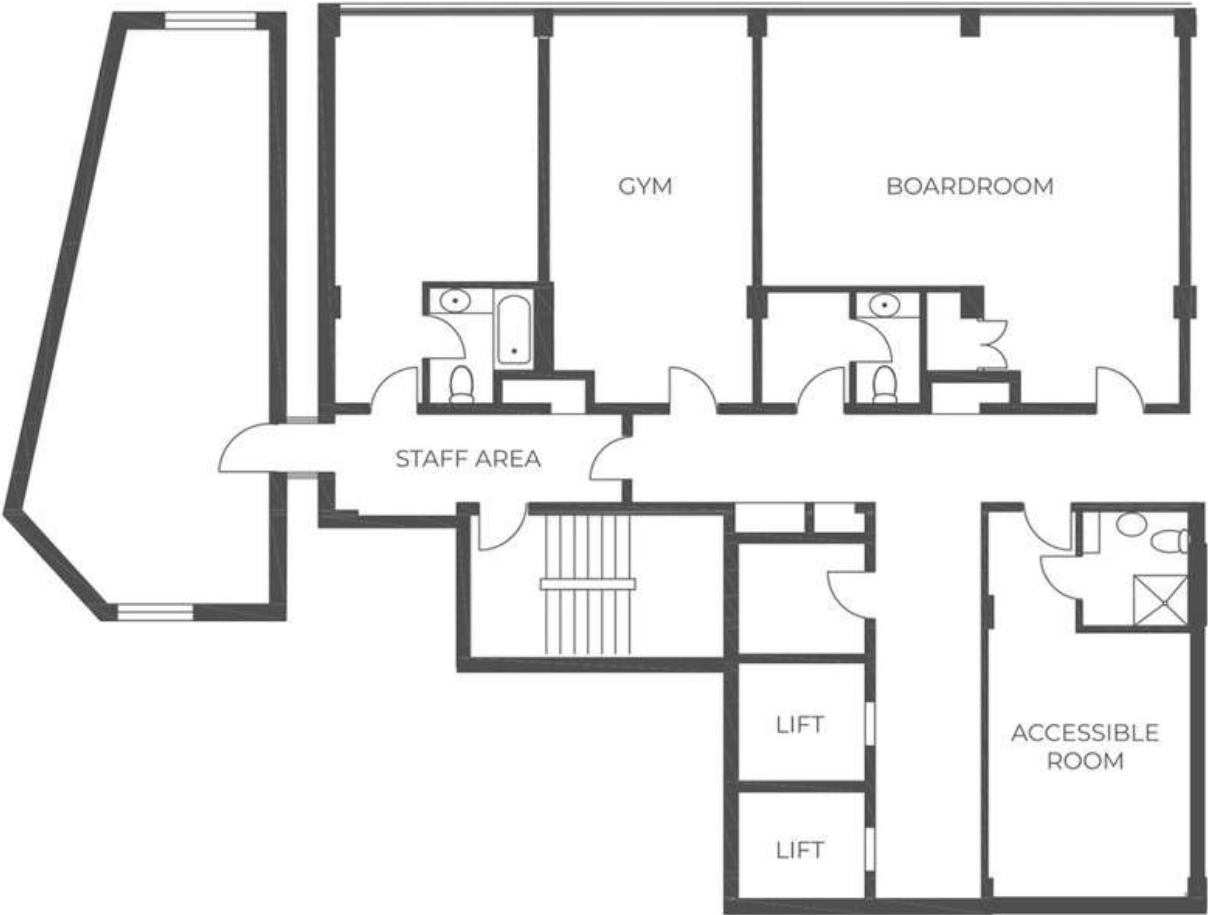
BREAKFAST MEETINGS LUNCH BUFFET SET MENU CANAPÉS BEVERAGE PACKAGE AUDIO VISUAL & STAGING SERVICES

FLOOR PLANS

GROUND FLOOR



LEVEL 1



MERCURE MEETINGS

INTRODUCTION   CARBON NEUTRAL MEETINGS   MINDSPACES   MEETING FACILITIES   HOTEL FACILITIES   FLOOR PLANS   **CAPACITY CHART**   DAY PACKAGES

BREAKFAST MEETINGS   LUNCH   BUFFET   SET MENU   CANAPÉS   BEVERAGE PACKAGE   AUDIO VISUAL & STAGING SERVICES

CAPACITY CHART

VENUES	THEATRE	BANQUET	COCKTAIL	CLASSROOM	BOARDROOM	U-SHAPE
Hunter	120	100	110	60	45	40
Hunter 1	70	60	80	30	28	25
Hunter 2	30	30	50	18	15	15
Newcastle	110	90	100	45	35	30
Newcastle 1	30	20	40	12	15	15
Newcastle 2	40	30	60	18	20	15
Boardroom	20	14	14	12	14	12





DAY DELEGATE PACKAGES

ON THE GO \$69.00 PER PERSON | THE LUNCH TABLE \$72 .00 PER PERSON | AS A TEAM \$72.00 PER PERSON  
(LESS THAN 25 DELEGATES) (MORE THAN 50 DELEGATES)

CATERING (INCLUDED IN THE PACKAGES)

Lunch

Being such an important meal we have designed three different styles for you to choose from below to make it your own.

ON THE GO

- Light lunch is served in the room while you work, including sandwiches, and fresh seasonal fruits.

THE LUNCH TABLE

- Served in the pre-function area, this menu is designed to keep things light and fresh. With an assortment of sandwiches, one chef’s selection of substantial meal, salads, fresh seasonal fruit and cheese. Delegates to mingle and enjoy lunch whilst networking.

AS A TEAM

- Treat your delegates to a wide variety of flavours of the world. This lunch is designed with high protein, low sugar and carbohydrate items to suit your delegates. Served as a buffet in our restaurant providing a change of scenery from the conference space.

INCLUSIONS

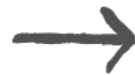
- Arrival tea and coffee
- Nespresso coffee and premium teas (subject to availability)
- Morning and afternoon breaks
- Chefs selection of two healthy, sweet and savoury snacks
- Nespresso coffee and premium teas
- Fresh apples

LUNCH ONLY OPTIONS  
(SEPARATE FROM THE PACKAGES)

ON THE GO \$25.00 PER PERSON  
(LESS THAN 25 DELEGATES)

THE LUNCH TABLE  
\$40.00 PER PERSON

AS A TEAM \$42.00 PER PERSON  
(MORE THAN 50 DELEGATES)



DAY DELEGATE PACKAGES



BUILD YOUR OWN

PRICES LISTED BELOW ARE PER PERSON

- MORNING TEA \$15.50
- AFTERNOON TEA \$15.50
- ON THE GO \$25.00
- THE LUNCH TABLE \$40.00
- AS A TEAM \$42.00

UPGRADE YOUR WAY

- Coffee Break | 30 Minute coffee and tea service | \$6.00
- Continuous Coffee | Coffee and tea service for the duration of the confrence | \$15.00
- Juice Station | Fresh juice station for 30 minute duration or meal period | \$5.00
- Soft Drinks | Soft drink station for 30 minute duration or meal period | \$4.00
- Snack Station | Lolly, health bar and chocolate station for 30 minute duration or meal period | \$6.00
- Continuous Bottled Water | Coffee and tea service for the duration of the conference | \$6.50





BREAKFAST MEETINGS

CONTINENTAL BREAKFAST

BUFFET STYLE \$21.00 PER PERSON

PLATTERS ON TABLES \$23.00 PER PERSON

Inclusions

- Fresh orange juice
- Organic muesli
- Assorted mini muffins
- Fruit compote
- Seasonal sliced fruit with berries
- Natural and fruit yoghurts
- Coffee station and premium teas

FULL BREAKFAST

BUFFET STYLE \$33.00 PER PERSON (MINIMUM 30 GUESTS)

Includes Continental Breakfast

- Scrambled eggs
- Grilled bacon
- Sausages
- Roasted Roma tomatoes
- Potato hash brown
- Buttered forest mushrooms
- Nespresso station and premium teas

CAFE STYLE \$25.00 PER PERSON (MINIMUM 30 GUESTS)

Plated Breakfast

- Smashed avo, fetta, baby herbs, bacon
- French toast, berries, maple syrup with a side of bacon
- Scrambled eggs, crisp bacon, roasted tomatoes, forest mushrooms, grilled sourdough
- Eggs Benedict with grilled ham, spinach, poached egg hollandaise and a side of cherry tomato and potato hash brown

GRAB AND GO \$16.50 PER PERSON

(MINIMUM 10 GUESTS)

Prepared in biodegradable packaging

- Smashed avo, fetta, baby herbs, bacon
- French toast, berries, maple syrup with a side of bacon
- Bacon & egg roll, tomato relish, hash browns
- Chia pudding, market fruit compote, toasted coconut



LUNCHEON OR EVENING EVENTS

CLASSIC BUFFET \$63.00 PER PERSON

(MINIMUM 30 GUESTS)

INCLUSIONS

- Grazing board of charcuterie, cheese, vegetable dips and breads
- Chef’s selection of three salads
- Any two items from the hot food selection
- One vegetable and one potato dish
- Chef’s selection of sweet treats and tarts
- Seasonal fruit platter
- Coffee station and premium teas

BUTCHERS PREMIUM BUFFET \$73.00 PER PERSON

(MINIMUM 40 GUESTS)

INCLUSIONS

- Grazing board of charcuterie, cheese, vegetable dips and breads
- Chef’s selection of three salads
- Any two items from the hot food selection
- One vegetable and one potato dish
- Any one item from the carvery selection
- Chef’s selection of sweet treats and tarts
- Seasonal fruit platter
- Cheese platter
- Coffee station and premium teas

SEAFOOD STATION \$83.00 PER PERSON

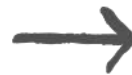
(MINIMUM 40 GUESTS)

INCLUSIONS

- Grazing board of charcuterie, cheese, vegetable dips and breads
- Chef’s selection of three salads
- Cooked prawns
- Smoked salmon
- Market best oysters
- Seafood marinara salad
- Any two items from the hot food selection
- One vegetable and potato dish
- Any one item from the carvery selection
- Chef’s selection of sweet treats and tarts
- Seasonal fruit platter
- Cheese platter
- Coffee station and premium teas

ADD-ONS \$13.50 PER ITEM PER PERSON

- 100g smoked salmon
- 2 garlic marinated prawn skewers
- 4 oysters
- Fresh king prawns





LUNCHEON OR EVENING EVENTS - MENUS



**HOT SELECTION**

- Grilled chicken breast with a forest mushroom ragout on wilted spinach
- Beer braised beef cheeks on herb butted rissoni with red wine jue
- Fresh catch with white wine cream and braised fennel
- Veal piccata with tomato sauce, wilted spinach and polenta cake
- Moroccan spiced lamb with fragrant cous cous and coriander yoghurt
- Crumbed pork loin with sage butter on honey roasted sweet potato
- Moussaka layered grilled eggplant with tomato and béchamel with parmesan cheese (V)
- Stir fried tofu, black bean, hokkien noodles (v)
- Spinach and ricotta cannelloni, roasted tomato sauce, olives, sweet basil (v)
- Sesame glazed chicken, wok fried choy sum, fresh chilli

**CARVING SELECTION**

- Grain fed sirloin, creamed leeks
- Slow roasted lamb shoulders with minted jue
- Glazed leg ham, wilted cabbage tossed with bacon lardons , mustard sauce

**VEGETABLE AND POTATO SELECTION**

- Gratin potato
- Steamed new potatoes garlic butter
- Roasted kipfler potato sea salt and wilted spinach
- Creamy mash potato
- Steamed beans with olive oil and tomato salsa
- Medley of roasted root vegetables
- Steamed broccoli with toasted pine nuts
- Steamed medley of vegetables with semi dried tomato and butter



BARBEQUE BUFFET MENUS



AUSSIE GOURMET BBQ

\$55.00 PER PERSON

(MINIMUM 30 GUESTS)

- Chef's selection of three salads
- Selection of condiments and dressings
- Baked crispy rolls
- Gilled rump steaks
- Spiced chicken fillets
- Grilled gourmet sausages
- BBQ prawn skewers
- Caramelised onions
- Garlic roasted chat potatoes
- Sliced seasonal fruit
- Pavlova
- Coffee station and premium teas

BUTCHERS FINEST & SEAFOOD BBQ \$88.00 PER PERSON

(MINIMUM 50 GUESTS)

- Chef's selection of three salads
- Selection of condiments and dressings
- Grazing board of charcuterie, cheese, vegetable dips and breads
- Sydney rock oysters
- Medium king prawns
- Smoked salmon
- Baked crispy rolls
- BBQ reef fish
- Gilled 120g rump steaks
- BBQ marinated chicken
- Grilled gourmet sausages
- Garlic marinated prawn skewers
- Caramelised onions
- BBQ vegetable skewers
- Baked potatoes with sour cream and chives
- Sliced seasonal fruit
- Assorted slices and pavlova
- Australian cheese and lavosh
- Coffee station and premium teas





SET MENU

2 COURSE \$60.00 PER PERSON | 3 COURSE \$69.00 PER PERSON | 3 COURSE + CHARCUTERIE \$79.00 PER PERSON

Alternate drop service / Constructed by the chef based on best available market ingredients

SAMPLE MENU

Shared

- Grazing board of charcuterie, cheese, vegetable dips & breads

Entrée

- Grain fed angus rare roast beef salad on roquette greens, olive oil, lemon garlic dressing

Main

- Grain fed angus rare roast beef salad on roquette greens, olive oil, lemon garlic dressing

Dessert

- Flourless chocolate ganache, praline mousse, raspberry

SIDES

Steamed broccoli, almond butter	\$11.00 PER BOWL
Coolibah lettuce salad	\$11.00 PER BOWL
Pomme puree	\$11.00 PER BOWL
Beer battered fries	\$11.00 PER BOWL



CANAPÉS (MINIMUM 30 GUESTS)

Constructed by the chef based on best available market ingredients



**CHOOSE 2 HOT 2 COLD | ½ HOUR**  
**\$20.00** PER PERSON

**CHOOSE 3 HOT 2 COLD | 1 HOUR**  
**\$28.00** PER PERSON

**CHOOSE 3 HOT 3 COLD | 1 ½ HOURS**  
**\$34.00** PER PERSON

**CHOOSE 3 HOT 3 COLD | 2 HOURS**  
**\$38.00** PER PERSON

**CHOOSE 3 HOT 3 COLD | 2 ½ HOURS**  
**\$43.00** PER PERSON

**CHOOSE 3 HOT 3 COLD | 3 HOURS**  
**\$48.00** PER PERSON

**EXAMPLE CANAPÉ SELECTION**

**Hot Bites**

- Lamb kofta minted yoghurt
- Thyme roasted pumpkin and goats cheese b'stila V Pea and mint arancini,
- parsley gremolata
- Karaage chicken bites citrus aioli

**Cold Bites**

- Chicken larb gai spoons coriander lime and chilli
- Honey mustard chicken bruschetta heirloom tomato salsa
- Spiced tomato and roasted bell pepper shots fried basil

**ADD-ON SUBSTANTIAL CANAPÉS \$8.00 PER ITEM**

**Cold Example**

- Smoked Tasmanian salmon, shaved fennel, rocket and dill mayonnaise
- Grilled rare beef, green paw paw and cucumber salad, nam jim and rice noodles
- Tandoori chicken, rocket and cucumber salad, coriander yoghurt

**Hot Example**

- Wok fried Asian greens, hokkien noodles, garlic soy and oyster dressing
- Beer battered fish, beer battered fries, tartare
- Butter chicken, steamed rice, toasted naan





BEVERAGE PACKAGES



STANDARD PACKAGE PER PERSON

1 HOUR	\$26.00
2 HOURS	\$32.00
3 HOURS	\$38.00
4 HOURS	\$44.00
5 HOURS	\$50.00

DELUXE PACKAGE PER PERSON

1 HOUR	\$32.00
2 HOURS	\$38.00
3 HOURS	\$44.00
4 HOURS	\$50.00
5 HOURS	\$56.00

PREMIUM PACKAGE PER PERSON

1 HOUR	\$38.00
2 HOURS	\$44.00
3 HOURS	\$50.00
4 HOURS	\$56.00

ON CONSUMPTION OPTION

*If you are not selecting a package, the following beverages can be chosen on a consumption basis where you pay for beverages consumed.*

A maximum selection of:

- 2 x white wine
- 2 x red wine
- 3 x beer

*The supply of wines or beers is at the discretion of the Hotel. Beverages are subject to availability.*



## AUDIO VISUAL & STAGING SERVICES



We work closely with a local, trusted audio visual provider to provide you with any additional equipment not already onsite, as well as technical support.

Our experienced team can assist with anything else you may need to enhance your conference. We can recommend teambuilding activities to suit your event and source and organise these activities for and provide a complete event management service.





# MEETING PLANNER

## MAKE EVERY MEETING **rewarding**



### **Points & Perks.**

Earn 1 Status & 1 Rewards point for every 2 Euros spent.



### **Pay your way.**

Use your Reward points to pay for up to 15% of your bill.



### **More power to you.**

Transfer your Reward points to other members of ALL.



### **Your points. Your call.**

Redeem them for hotel stays, shopping online and more.



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# MERCURE MEETINGS

MERCURE NEWCASTLE

12 Steel St, Newcastle West NSW 2302

+61 (02) 4086 6300

HB974@accor.com

MERCURE.COM | ALL.COM

