

mercure MEETINGS

your business means the world to us



MEETINGS, CONFERENCES AND SPECIAL EVENT KIT 2010/2011

Mercure Sydney

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Mercure Meetings promise to you:

Carbon Neutral Meetings:

We look after everything, even the environment, as all Mercure Meetings are Carbon Neutral.

Healthy and Fresh:

We provide delicious healthy food so you can remain focused on your event.

Professional and Personal Service:

Our experienced and dedicated event team works with you to make your event a success.

Technology:

Conference rooms with high-speed internet access, the latest audiovisual equipment and on-site audiovisual professionals will ensure a perfect event.

SECTION 1 HOTEL LOCATION

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– from \$68 per person

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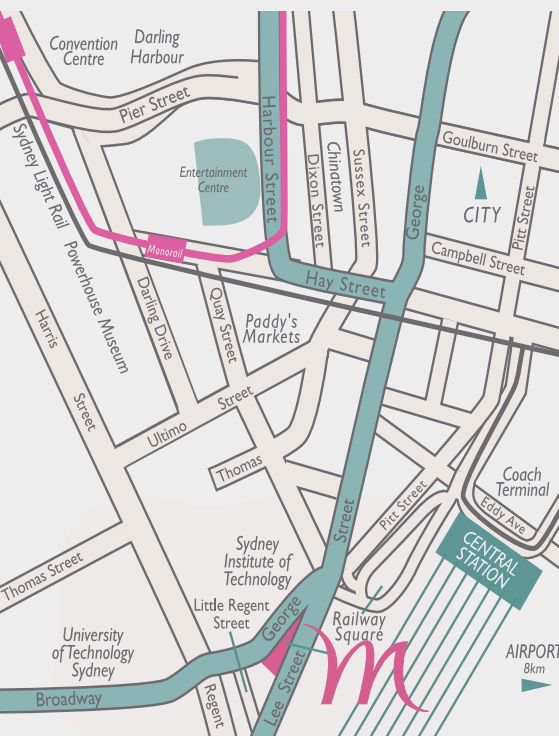
HOTEL LOCATION

MERCURE SYDNEY

Situated on Railway Square next to Central Station in Sydney's CBD, Mercure Sydney offers an ideal location and easy access for delegates. Multiple public transport options are at the doorstep and the 7 levels of underground parking will suit those who prefer to drive. The Mercure Sydney's dedicated conference floor, naturally lit meeting rooms and prefunction area offer an idyllic setting for any event no matter what the occasion, while drinks on the outdoor terrace overlooking the city is the perfect finish to any day.

As well as being the closest CBD hotel to Sydney airport (15mins) and close distance to Darling Harbour and Sydney Convention & Exhibition Centre. The majority of the hotel's 8 versatile meeting rooms can be transformed in an instant to suit the ever changing needs of clients using modern operable walls. Recent upgrades to conference facilities also include the installation of the latest audiovisual equipment in all meeting rooms.

The hotel's 8 diverse meeting rooms offer the flexibility to accommodate events ranging from small intimate board meetings to large conferences for up to 300 delegates. The dedicated conference floor and pre-function area gives event organisers the ideal space and layout for trade displays and breakout rooms, while the hotel's 517 guest rooms give any sized event ample accommodation options.



CARBON NEUTRAL MEETINGS

The Carbon Reduction Institute is proud to partner with Mercure for the first nation-wide carbon neutral offering from a major hotel chain.

Mercure Hotels and the Carbon Reduction Institute have joined together for the new Mercure meetings offering, specifically the calculation and offsetting of emissions produced by the services provided by Mercure hotels across Australia for the Mercure meetings offering.

The Carbon Reduction Institute calculates the emissions produced by the following services provided by Mercure hotels:

- Heating and Cooling
- Lighting
- Projectors and AV system
- Food and beverage (cooking / refrigeration and embodied emissions)

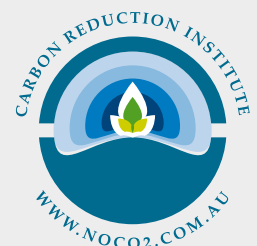
The emissions from these services are calculated based on the running sheet of the event using published life cycle data, an input/output analysis of the Australian economy and emissions factors provided by the Department of Climate Change.

The Mercure hotel then pays for these emissions to be offset using carbon credits that are certified Greenhouse Friendly™ by the Australian Department of Climate Change. This ensures that when an offset is purchased it represents an emission reduction which is real, permanent and goes further than business as usual.

Currently the offsets being used are sourced from a waste facility in Western Australia that diverts the organic part of domestic waste from landfill to compost instead. The decomposition of organic waste in land fill produces methane which is 21 times more potent than CO₂.

Besides the greenhouse reduction savings, additional benefits from this project include reduced volume of landfill and the production of high quality soil from the compost, which can also result in a reduced need for chemical fertiliser.

What is not included in the emissions calculation is the travel by attendees to get to and from the event as well as any material brought in by the event organisers (eg. brochures, notes, etc.). The emissions from these sources (especially attendee travel) are often the largest contributor to the total emission of an event therefore the event should not be referred to as carbon neutral unless these emissions have been calculated and offset.



CONFERENCE ROOMS AND CAPACITIES

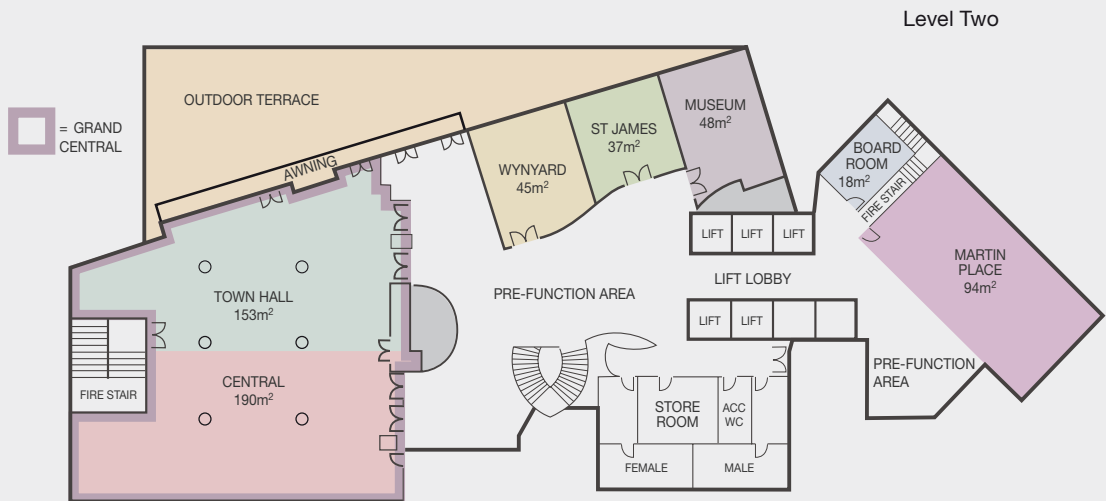
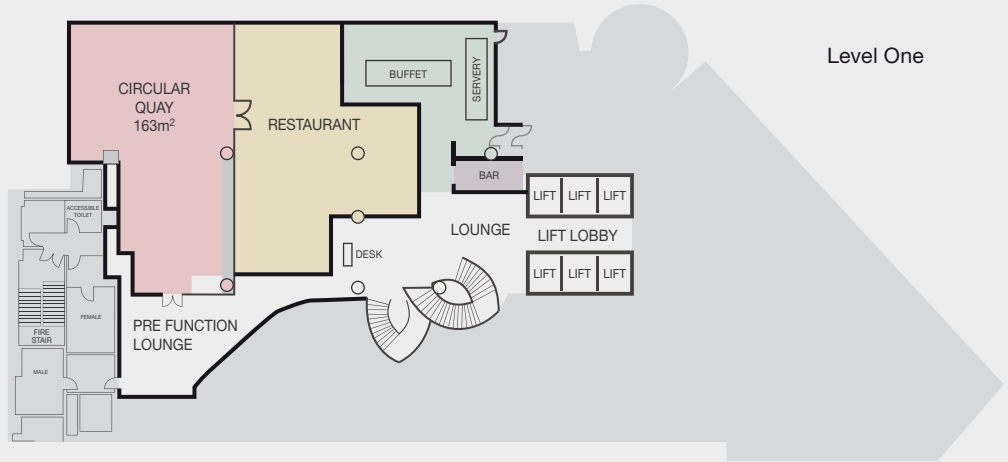
CONFERENCE ROOM CAPACITIES

Space	Area m2	U Shape	Theatre	Classroom	Boardroom	Cabaret 6	Cabaret 8	Banquet	Cocktail
Grand Central	343	-	300	130	-	90	120	220	400
Central	190	27	140	69	22	48	64	130	200
Town Hall	153	26	120	48	22	42	56	100	150
Wynyard	45	18	40	21	18	18	24	30	50
St James	37	15	35	18	14	12	14	30	30
Museum	48	21	50	24	20	18	24	40	50
Wyn / St James	82	-	50	-	-	30	40	50	70
St James / Mus	85	-	60	-	-	30	40	50	70
W / St J / M	130	-	90	-	-	48	64	90	120
Martin Place	94	27	80	30	30	30	40	70	100
Exec. Board	18	-	-	-	8	-	-	-	-
Circular Quay	163	36	160	72	40	54	72	110	180



CONFERENCE ROOMS AND CAPACITIES

FLOOR PLANS



DAY CONFERENCE PACKAGE

— FROM \$68.00 PER PERSON



INCLUSIONS:

- Meeting room hire from 0830 to 1730 hours
- White board, flip chart, screen, stationery essentials, filtered water and healthy bits 'n' bobs
- Complimentary wireless internet on conference floor

ARRIVAL TEA AND COFFEE

- Freshly brewed coffee and a selection of premium T2 teas

MORNING TEA / COFFEE SERVED WITH CHEF'S DAILY TREATS

- Freshly brewed coffee and a selection of premium T2 teas
- Choice of healthy, savoury and sweet from chef's daily treats

WORKING LUNCH

- An assortment of gourmet sandwiches including vegetarian options on Turkish bread, wraps, baguettes and traditional white
- Selection of salads made daily
- Fresh seasonal fruits
- Selection of Australian cheeses and dried fruit

BUFFET LUNCH

- Antipasto selection
- Selection of salads made daily
- 5 hot dishes (including minimum one vegetarian dish)
- Selection of Australian cheeses and dried fruit
- Chef's sweet treat

AFTERNOON TEA

- Freshly brewed coffee, selection of premium T2 teas and selection of cookies

Minimum numbers apply

*With advanced notice we are happy to cater for dietary requirements

MERCURE MEETINGS MORNING TEA

Monday

- Sweet: Moist blueberry, raspberry and almond friands
- Savoury: Spinach and ricotta cheese filo triangles
- Healthy: Yoghurt station with fruit pots

Tuesday

- Sweet: Carrot cake
- Savoury: Mixed vegetable frittata
- Healthy: Mini fruit salad cups

Wednesday

- Sweet: Lemon meringue tartlets
- Savoury: Assorted mini quiche
- Healthy: Fruit and nut bread

Thursday

- Sweet: Scones with jam and whipped cream
- Savoury: Assorted mini pizzas
- Healthy: Lemon sorbet with strawberry salad

Friday

- Sweet: Orange and poppy seed cake
- Savoury: Pumpkin and fetta cheese tartlets
- Healthy: Dried fruit and nuts

Saturday

- Sweet: Moist blueberry, raspberry and almond friands
- Savoury: Mixed mushroom frittata
- Healthy: Yoghurt station with fruit pots

Sunday

- Sweet: Carrot cake
- Savoury: Mixed vegetable frittata
- Healthy: Mini fruit salad cups

**Please note: these are subject to change

CONFERENCE LUNCH BUFFETS

Monday / Saturday

Marinated chicken drumettes with cumin and chilli
 Garlic roasted root vegetables
 Buttered green beans with parsley
 Steamed fish fillets, buttered spinach and lemon
 Cauliflower gratin
 Assorted bread rolls
 Mixed leaf salad
 3 assorted salads
 1 x salad dressing
 Selection of antipasto
 Fresh fruit platter
 Cheese platter
 1 x dessert selection

Tuesday / Sunday

Nepalese style chicken curry
 Steamed fragrant rice
 Parmesan and green pea pasta bake, Napolitano sauce
 Teriyaki glazed pork neck
 Steamed Asian greens, oyster sauce
 Mixed leaf salad
 3 assorted salads
 Selection of antipasto
 1 x salad dressing
 Fresh fruit salad
 Cheese platter
 1 x dessert selection

Wednesday

Roast leg of lamb, rosemary jus
 Baked fish fillets with ginger & orange
 Gratin dauphinois
 Roast zucchini and parmesan
 Sweet corn cobs
 Assorted breads
 Mixed leaf salad
 3 assorted salads
 Selection of antipasto
 1 x salad dressing
 1 x dessert selection
 Fresh fruit platter
 Cheese platter

CONFERENCE LUNCH BUFFETS

Thursday

Chicken tikka masala
Mixed lentil
Bombay potatoes
Cumin spiced leg of lamb
Steamed basmati rice
Assortment of bread rolls
Mixed leaf salad
3 assorted salads
Selection of antipasto
1 x salad dressing
Fresh fruit salad
Cheese platter
1 x dessert selection

Friday

Lamb and rosemary sausages, onion jus
Creamy mash potato
Roast lemon and thyme chicken
Steamed broccoli with mixed roasted nuts
Cumin roasted cauliflower
Assorted bread rolls
Selection of antipasto
Mixed leaf salad
3 assorted salads
1 x salad dressing
Sliced fruit platter
Cheese platter
1 x dessert selection

**Please note: these are subject to change

BREAKFAST MENU

CONTINENTAL BREAKFAST - \$25.00 PER PERSON

Fresh fruit juice
 Variety of cereals and grains
 A selection of pastries, croissants and pain au chocolat
 Selection of preserves, Beerenberg honey and spreads
 Bircher muesli shots, sliced fresh fruit and yoghurt
 Tea and coffee

TRADITIONAL FULL BUFFET BREAKFAST - \$30.00 PER PERSON

Fresh fruit juice
 Variety of cereals and grains
 A selection of pastries, croissants and pain au chocolat
 Selection of preserves, Beerenberg honey and spreads
 Bircher muesli
 Sliced seasonal fresh fruit and yoghurt
 Free range scrambled eggs
 American bacon
 Beef sausages / chicken sausages
 Grilled gourmet tomatoes
 Hash browns / roasted chats
 Traditional baked beans
 Tea and coffee

PLATED BREAKFAST - \$33.00 PER PERSON

Fresh fruit juice
 Tea and coffee
 Variety of cereals and grains
 Pastries, croissants and pain au chocolat
 Beerenberg honey and spreads
 Sliced seasonal fruit

Please select one of the following suggestions for a hot plated breakfast:

Sweet corn cake, smoked salmon, rocket
 Scrambled or poached eggs, bacon, roast tomato, avocado and toast
 Avocado quenelle, semi roast tomato and toast
 Free range egg white omelette, spinach, cheddar on grainy toast



BUFFET MENUS

STANDARD BUFFET**\$50.00 PER PERSON (minimum of 20 persons)**

Soup of the day

Freshly baked crusty bread rolls

COLD SELECTION (ALL INCLUSIVE)

Delicatessen platters consisting of cured meats and antipasto

Tomato, bocconcini and basil salad

Rocket, pear and parmesan salad, white balsamic dressing

Roast pumpkin, sun dried tomato, spinach salad

Green salad, house dressing

Please choose any three hot dishes from the following:

Roasted lemon and thyme chicken, garlic jus

Thai green chicken curry

Gippsland prime roasted beef rump, caramelised onion jus

Teriyaki pork neck, caramelised apple, baby bok choy

Oven baked fillets of Tasmanian salmon, beurre blanc and sautéed spinach

Bow tie pasta, Napolitano, mushroom and char grilled eggplant, touch of chilli

Lamb Rogan josh with raita

All dishes are accompanied by seasonal vegetables, roasted potatoes and jasmine rice

Chef's Sweet Treats

Sliced seasonal whole fruit

Selection of Australian cheeses with dried fruit

Freshly brewed tea and coffee

DELUXE BUFFET

DELUXE BUFFET

\$76.00 PER PERSON (minimum of 30 persons)

Soup of the day

Freshly baked crusty bread rolls

COLD SELECTION (ALL INCLUSIVE)

Delicatessen platters consisting of cured meats and antipasto

Tomato, bocconcini and basil salad

Rocket, pear and parmesan salad, white balsamic dressing

Roast pumpkin, sun dried tomato, spinach salad

Green salad, house dressing

A fine selection of Australian seafood with dressings and sauces to include:

Chilled Crystal Bay prawns

Steamed mussels with salsa Verde

Grilled octopus salad with olives and fennel

Smoked salmon, capers and lemon and dill

Cold poached ocean trout, wasabi aioli

Please choose any three hot dishes from the following:

Roasted lemon and thyme chicken, garlic jus

Thai green chicken curry

Gippsland prime roasted beef rump, caramelised onion jus

Teriyaki pork neck, caramelised apple, baby bok choy

Oven baked fillets of Tasmanian salmon, beurre Blanc and sautéed spinach

Bow tie pasta, Napolitano, mushroom and char grilled eggplant, touch of chilli

Lamb Rogan josh with raita

Vegetarian lasagne

All dishes are accompanied by seasonal vegetables, roast potatoes and jasmine rice

Chef's Sweet Treats

Sliced seasonal whole fruit

Selection of Australian cheeses with dried fruit

Freshly brewed tea and coffee

BBQ BUFFETS*

**TRADITIONAL AUSSIE BBQ*****\$49.00 PER PERSON (minimum of 20 persons)**

Crusty bread rolls
 Lemon pepper chicken kebabs
 Grilled beef steak with caramelised onions
 Lamb and rosemary sausages
 Baked jacket potatoes with sour cream and chives
 Corn on the cob with butter and chives
 Crumbed vegetable burger patties
 Mixed vegetable skewers

Salads

Potato, shallot, Spanish onion, egg mayonnaise and green bean salad
 Traditional coleslaw salad with slivered almonds
 Mixed leaf salad with house dressing
 Roma tomato, feta, cucumber and olive salad

Desserts

A selection of cakes and slices
 Sliced seasonal fruit
 Selection of Australian cheeses with dried fruit

DELUXE AUSSIE BBQ***\$59.00 PER PERSON (minimum of 20 persons)**

Crusty bread rolls
 Lemon pepper chicken kebabs
 Grilled beef steak with caramelised onions
 Lamb and rosemary sausages
 Mixed vegetable skewers
 Baked jacket potatoes with sour cream and chives
 Corn on the cob with butter and chives
 Crumbed vegetable burgers patties
 Garlic and lemon tiger prawn skewers
 Moroccan spiced ocean trout fillets

Salads

Potato, shallot, Spanish onion, egg mayonnaise and green bean salad
 Traditional coleslaw salad with slivered almonds
 Mixed leaf salad with house dressing
 Roma tomato, feta, cucumber and olive salad

Desserts

A selection of cakes and slices
 Sliced seasonal fruit
 Selection of Australian cheeses with dried fruit

*Our BBQ is cooked by our chefs. Depending on the weather you can have the BBQ out on our terrace

SET MENU

2 COURSE SET \$46.00 PER PERSON

3 COURSE SET \$58.00 PER PERSON

4 COURSE SET \$62.00 PER PERSON

Entrées

Soup of the day with crusty bread roll
 Grilled spiced prawns, shaved fennel salad, citrus dressing
 Seared scallops, sweet corn puree, young ginger and lime salsa
 Chilli beef with a cucumber salad and sweet chilli dressing
 Traditional caesar salad with bacon and croutons
 Trout mousse tian, caper aioli, herb oil
 Salad of mozzarella, roma tomato, basil
 Smoked chicken breast, roast beetroot and orange salad citrus dressing

Mains

Corn-fed chicken breast, potato gratin, sage jus
 Oven roast barramundi, celery crushed kiplers, tomato and leek sauce
 Pancetta wrapped fillet of beef, herbed polenta, and bordelaise sauce
 Herb crusted rack of lamb, white bean puree, spinach, rosemary Shiraz jus
 Grilled sirloin steak, garlic mash, roast field mushroom and confit tomato
 Mushroom and pea risotto with aged parmesan
 Char grilled pork cutlet, colcannon and caramelised apple
 Crispy skin Atlantic salmon, potato fondant, saffron cream sauce
 Baked polenta cake, roast vegetable tian, salsa Verde

Desserts

Mixed berry sable biscuit, passion fruit and strawberry salad, vanilla syrup
 Vanilla panncotta, tropical fruit compote, apple crisp
 Blackberry cream meringue with crushed almond and fresh berries
 Triple Chocolate mousse, strawberry compote, double cream quenelle
 Fresh fruit salad with Chantilly cream, chocolate strawberry and almond wafer
 Traditional tiramisu, coffee sauce, strawberry and vanilla salad

*All menus include alternate drop



CANAPÉ PACKAGES

CANAPÉ PACKAGES

½ hour	choice of 4 canapés	\$18.00
1 hour	choice of 6 canapés	\$22.00
2 hour	choice of 10 canapés	\$30.00
3 hour	choice of 12 canapés	\$34.00

Cold Canapés

A selection of vegetarian sushi rolls with soy and ginger sauce
 Rare beef salad in cucumber cups
 Poached scallops with sweet corn puree, tomato and ginger salsa
 Herb crusted salmon medallions, flying fish roe, and fine herbs
 Mini breads topped with roasted cherry tomato and avocado quenelle
 Baby bocconcini and cherry tomato skewers, balsamic reduction
 Peking duck salad with honey and coriander dressing

Hot Canapés

Vegetarian samosas
 Herb crusted pork tenders, sauce vierge
 Garlic and thyme butterfly prawns with salsa Verde
 Zaatar lamb skewers, house made hummus
 Spicy chicken drummettes,
 Vegetarian spring rolls with Nam Jim
 Grilled asparagus and prosciutto tartlet, hollandaise sauce
 Chorizo sausage roll, spicy tomato chutney
 Pumpkin, rosemary and goats cheese tartlets
 Asian style fish cakes, miso mayonnaise

Snack platters - from \$40.00 per platter (10 people approx)

Chef's selection of antipasto with kalamata olives and grilled Turkish
 Crudités, fresh cut sticks of carrot, capsicum, cucumber and dips
 Vegetarian spring rolls with sweet chilli sauce
 Chicken satay skewers
 Selection of breads and dips
 Lamb and rosemary meatballs, spicy tomato sauce
 A selection of mini pizzas assorted toppings
 Vegetarian samosas

*Please see next page for beverage packages



BEVERAGE OPTIONS

Standard package includes:

Bancroft Sparkling NV, Bancroft Semillon Sauvignon Blanc, Bancroft Cabernet Merlot, Tooheys New & Light beers, orange juice, soft drinks

- 1 hour: \$20.00 per person
- 2 hours: \$26.00 per person
- 3 hours: \$32.00 per person
- 4 hours: \$38.00 per person
- 5 hours: \$44.00 per person

Premium package includes:

Bimbadgen Estate Sparkling NV, Bimbadgen Estate Selection Chardonnay, Bimbadgen Estate Selection Shiraz Cabernet, Hahn Regular & Light beers, orange juice, soft drinks

- 1 hour: \$27.00 per person
- 2 hours: \$33.00 per person
- 3 hours: \$39.00 per person
- 4 hours: \$44.00 per person
- 5 hours: \$49.00 per person

On-consumption option

If you are not selecting a package, we have the following list of beverages available on a consumption basis, whereby you pay for what is consumed. Alternatively, your guests can pay cash for their own beverages.

Wines

Please request our current wine list.

Spirits

Standard	\$ 6.00
Premium	\$ 6.50
Deluxe spirits and liqueurs	\$ 7.00

Soft Drink

By the glass	\$ 3.00
By the jug (1.5L)	\$15.00

Beer

Bottled local	\$ 5.50
Bottled premium	\$ 6.00
Bottled imported	\$ 7.50

Juices

By the glass	\$ 3.00
By the jug (1.5L)	\$15.00



ADDITIONAL INFORMATION



AUDIO VISUAL

We work with Fairchild Multimedia, our audio-visual partner, to provide you with the most advanced audio-visual technology, along with specialist support to ensure that your event runs smoothly.

Fairchild Multimedia have an experienced on-site team who are able to assist in the planning stages of your conference. They can help you in areas such as:

- State-of-the-art integrated function room audio visual systems
- Staging, theming concept and design
- High-speed broadband internet

Please contact Fairchild Multimedia on 02 9217 6707 or email: mercure@fairchild.com.au

TEAM BUILDING

Mercure Sydney understands the importance and success a team can produce working well together. Therefore our Events Team has researched a wide range of team building activities to help assist and reward your team, whether to “break the ice” or learn to work closely as a team.

Mercure Sydney’s suggestion for team building activities consists of:

- Amazing Race
- Survivor
- Treasure Hunt
- Mini Olympics
- Cricket day
- Jungle Drums
- Art day
- Fun and Games

Any of the above activities can take place at:

- The Rocks, 10 min bus ride from hotel
- Darling Harbour, an enjoyable 15 min walk from the hotel
- Victoria Park, 10 min walk (Corner of Parramatta Road and City Road Broadway)

ACCOMMODATION & FACILITIES



The hotel offers 517 spacious guest rooms including Standard, Superior City View and Deluxe rooms to accommodate your delegates.

All rooms are furnished in a contemporary style featuring light wood grain finishes with modern splashes of colour, flat screen LCD televisions, broadband internet, and the benefit of 24 hour room service. Other facilities include 24 hour indoor heated pool with panoramic views, gymnasium, sauna, two restaurants, two bars, and undercover car parking with direct access to the hotel.

To maximize the comfort of stay, our guests will enjoy a personalised level of experience with pillow menus including fluffy doonas and European pillows as per your request.



CONTACT DETAILS

Mercure Sydney

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