

mercure MEETINGS

your business means the world to us



MEETINGS, CONFERENCES AND SPECIAL EVENTS KIT 2008

Mercure Hotel Sydney Airport

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– from \$62 per person

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HOTEL INTRO

MERCURE HOTEL SYDNEY AIRPORT

The closest hotel to Sydney International Airport, Mercure Hotel Sydney Airport is ideally located only 15 minutes from Sydney City, and right next to the South Western Motorway (M5) entry point.

Mercure Hotel Sydney Airport features 269 spacious accommodation rooms offering views across scenic Botany Bay, the Cook's River, Sydney Airport and Sydney City Skyline.

We have 11 excellent conference rooms with state of the art equipment and 5 of the rooms have natural light. The main Ballroom can cater for up to 400 guests and it has direct vehicle access.

Our Mercure Meetings promise to you:

Your business means the world to us, and we look after everything to ensure you make the most of your meeting.

Carbon neutral meetings:

Protecting the environment is everyone's responsibility. Be assured all Mercure Meetings are carbon neutral.

Healthy and contemporary catering:

We provide deliciously healthy food so you can stay at the top of your game.

Professional and personal Service:

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

Technology:

Conference rooms with High Speed Internet access, professional Audio Visual equipment and on-site Audio Visual professionals to enhance your meeting.



CONFERENCE ROOMS AND CAPACITIES

CONFERENCE ROOM CAPACITIES

ROOM	FLOOR (Metres)	AREA (Metres ²)	HEIGHT (Metres)	COCKTAIL	THEATRE	CLASS ROOM	U-SHAPE	BOARDROOM W/O AV	HOLLOW SQUARE W/O AV	BANQUET / CABARET	BALL & WEDDING (Stage+Danceflr)
Ground Floor											
Grand Ballroom	30.6*16.8	320	4	400	400	120	-	-	-	28 round *10/8	20 round *10
Ballroom A/B or B/C	19.1*16.8	223.6	4	280	260	80	48	-	72	16/14 round *10/8	10 round *10
Ballroom A	11.5*16.8	96.6	4	120	120	40	34	30/30	34	8/7 round *10/8	-
Ballroom B	7.6*16.8	127	4	140	140	40	34	34/40	34	8/7 round *10/8	-
Ballroom C	11.5*16.8	96.6	4	120	120	40	34	30/30	34	8/7 round *10/8	-
Premier A	6.8*12.5	85	2.9	90	80	30	30	28/34	30/36	5 round *10/8	-
Premier B	8*12.5	100	2.9	90	80	30	30	28/34	30/36	5 round *10/8	-
Premier Room	16.8*12.5	210	2.9	200	150	60	-	-	-	10 round *10/8	8 round *10
State	15.2*6	92.2	2.9	100	100	42	38	34/40	42/48	6 round *10/8	-
Level 1											
Waratah	7.2*6.2	45	2	30	20	12	16	10/16	-/12	2 round *10/8	-
Banksia	7.2*6.2	45	2	40	30	18	22	16/22	20/26	3 round *10/8	-
War/Ban	14.4*6.2	89	2	70	50	30	36	30/36	32/40	5 round *10/8	-
Acacia	7.53*6.2	46.5	2	30	20	18	22	16/22	20/26	4 round *10/8	-
Kurrajong	3.7*6.2	23	2	-	-	-	-	6/6	-	1 round *10/8	-
Aca/Kur	11.23*6.2	70	2	40	30	24	28	26/34	26/32	5 round *10/8	-
Boardroom	7.2*6.2	45	2	30	20	12	18	16/22	22/24	3 round *10/8	-

CONFERENCE ROOMS AND CAPACITIES

FLOOR PLANS



DAY CONFERENCE PACKAGE

— FROM \$62 PER PERSON

INCLUSIONS

Arrival Tea and Coffee

- Freshly brewed coffee, hot chocolate, selection of premium T2 tea in our Mercure mug

Morning Tea/Coffee served with Daily Indulgences

- Freshly brewed coffee, hot chocolate, selection of premium T2 tea
- Choice of one healthy, savoury and sweet from the Daily Indulgences

Working Lunch

Served in your meeting room

- An assortment of gourmet sandwiches with a variety of fillings on Turkish bread, mini rolls and wraps
- Selection of salads
- Seasonal fruits
- Water, soft drinks, tea and coffee

or

Seasons' Buffet Lunch

Served in Seasons Restaurant

- Soup of the day with freshly baked bread rolls
- Chef's selection of two hot dishes and an additional vegetarian dish
- Steamed fragrant rice, roast garlic and rosemary chat potatoes, seasonal vegetables
- A selection of salads made daily
- Cheese platter with crackers
- Cakes, pastries, fresh fruit smoothies
- Sliced seasonal fruits, whole fruits, berries, yoghurt and syrup station
- Water, soft drinks, tea and coffee

Afternoon Tea

- Freshly brewed coffee, hot chocolate, selection of premium T2 tea, selection of cookies and bowl of fresh fruit

- Meeting room hire from 0800 to 1730 hours
- White board, flip chart, tripod screen, stationary essentials, filtered H₂O and healthy bits 'n' bobs

Minimum numbers may apply.



MENUS AND SPECIAL EVENTS

MORNING AND AFTERNOON TEA

Tea and Coffee \$4.5 pp

Freshly brewed coffee, hot chocolate, selection of teas

Daily Indulgences \$4.5 per item or \$10 for 3

Morning and afternoon tea offerings

Monday Munchies

- Yoghurt station, fresh berries, bananas, passionfruit, dried fruits, nuts, honey and premium Evia yoghurt
- Nougatine, selection of soft white nut and berry nougatines
- Spinach, fetta and olive frittata

Tuesday Tucker

- Crudities, fresh cut sticks of carrot, capsicum, and dips
- Mini muffins: Chocolate, blueberry and apple
- Tomato and brie quiche

Wednesday Wonders

- Seasonal whole fruits, apples, pears etc
- Selection of Italian pastries.
- Pizza subs

Thursday Treats

- Smoothie shots, seasonal flavours
- Warm scones, strawberry jam, blueberry jam and whipped cream
- Gourmet Australian cheese and crackers

Friday Favourites

- Dried fruit and nuts
- Frozen indulgences- for the warmer months
Mini apple pie and cream-for the cooler months
- Warm puff pastry tart, Bulgarian fetta, basil pesto

Saturday Specialities

- Apple and oat bran muffins
- Traditional fruit tart
- Aranchini, Italian risotto, with peas and mozzarella

Sunday Stunners

- Mulled strawberry and ricotta pots
- Mini pavlova
- Spinach and cheese puffs, oregano cream



MENUS AND SPECIAL EVENTS

LUNCH BREAKS

Ploughmans Lunch \$20 pp

Selection of Breads

- Sour dough
- Walnut and raisin
- Baguettes

Cold Deli Cuts

- Ham
- Smoked Salmon
- Mild Salami
- Turkey

Cheese Platter

- Aged Australian cheddar
 - Australian blue
 - Australian brie
 - Crackers
 - Muscatels
-
- Fresh Pacific Oysters
 - Duck liver pate
 - Pickled eschalot
 - Caprese Salad — tomato, fresh basil and Bocconcini
 - Mixed green salad — mixed lettuce, cucumber and green capsicum
 - Fresh fruit platter
 - Condiments: mustards, tomato relish, corn relish, chilli sauce, horse radish

Minimum numbers may apply, please contact the Conference and Events Team.

MENUS AND SPECIAL EVENTS

LUNCH BREAKS

Working Lunch **\$27 pp**

Served in your meeting room

- An assortment of gourmet sandwiches with a variety of fillings on Turkish bread, mini rolls and wraps
- Selection of salads
- Seasonal fruits
- Water, soft drinks, tea and coffee

Seasons Buffet Lunch **\$35 pp**

Served in Seasons Restaurant

- Soup of the day with freshly baked bread rolls
- Chef's selection of two hot dishes and an additional vegetarian dish
- Steamed fragrant rice, roast garlic and rosemary chat potatoes, seasonal vegetables
- A selection of salads made daily
- Cheese platters with crackers
- Cakes, pastries, fresh fruit smoothies
- Sliced seasonal fruits, whole fruits, berries, yoghurt and syrup station
- Water, soft drinks, tea and coffee

Minimum numbers may apply, please contact the Conference and Events Team.



MENUS AND SPECIAL EVENTS



BREAKFAST

Continental Breakfast **\$22 pp**

- Chilled selection of fresh juices
- Variety of cereals and grains
- Selection of compotes, sliced fresh fruit and yogurts
- Baked croissants, Danish pastries and bread rolls
- Variety of muffins
- Jams and marmalades
- Tea and Coffee

No minimum numbers unless private room required

Hot Plated Breakfast **\$30 pp single choice**

- Chilled selection of fresh juices
- 2 platters per table presenting sliced fruit, croissants and pastries

Please select from the following suggestions for a hot plated breakfast

- Spinach and feta frittata, slow roasted roma tomatoes and fresh basil
- Eggs benedict, toasted muffin, honey baked ham and hollandaise
- Smoked salmon omelette, spinach, door-stop toast
- Mixed grilled sausage, bacon, lamb cutlet, hash browns, tomato and scrambled eggs

No minimum numbers unless private room required.

MENUS AND SPECIAL EVENTS

COCKTAIL PARTIES

Cold Canapés

\$4.5 pp per item

- Dill blinis, tiger prawn farce, sour cream salmon roe
- Sushi / Nori, Chefs' selection
- Oyster, blue swimmer crab meat, citrus sabayon
- Duck liver pate stuffed zucchini, flying fish roe
- Asian spiced crab meat tartlet
- Champagne, lime and beetroot juice oyster shot
- Mini breads topped with prosciutto blue cheese and port figs
- Shaved bread wafer, tomato, bocconcini caprese
- Sashimi tuna rolled with mussel, shallot, pickled ginger, toasted sesame seeds

Hot Canapés

\$4.5 pp per item

- Seared scallop, smoked salmon, avocado, lime wedge, chervil
- Deep fried wonton, seared tuna, crème fraiche
- Herbed falafel, hummus, parmesan crisp
- Char grilled vegetable skewers
- Spicy soy duck crepes
- Kiffler potato skins filled with chilli con carne
- Deep fried spinach and sweet potato rotondi sweet chilli mayonnaise

Cocktail Party Packages

1/2 hour :	Choice of 4 canapés including beverage	\$25 pp
1 hour :	Choice of 6 canapés including beverage	\$40 pp
2 hours :	Choice of 6 canapés including beverage	\$50 pp
3 hours :	Choice of 8 canapés including beverage	\$60 pp

Please refer to Beverage Packages section for beverage options.



MENUS AND SPECIAL EVENTS



PLATED MENU

Three Course Alternate Menu

\$70pp

Here is a sample to tempt your taste buds.

Entrée

- Grilled chicken, poached quail egg, pastry basket, crispy flat pancetta, Cos hearts, shaved grana
- Chilled king prawns accompanied by rock oysters natural and salmon caviar

Main Course

- Herb crusted lamb rack, smoked garlic infused creamed potato, asparagus, braised beetroot, cab sav jus
- Seared barramundi, fried udon noodles, ginger soy, chilli oil

Dessert

- Tiramisu served in cocktail glass, almond biscotti, espresso syrup
- Mulled strawberry and sweet anise ricotta, strawberry sorbet

If you have other ideas or requirements, our Executive Chef Michael Cahill, with his wealth of experience in catering menus is more than happy to talk with you.

MENUS AND SPECIAL EVENTS

BUFFET MENU

\$60 pp

Cold Selection (all inclusive)

- Cooked ocean king prawns and blue swimmer crab with caper emulsion and lemon cheeks
- Roma tomatoes, feta and basil salad, caprese salad
- Potato, shallot, Spanish onion, crème fraiche and green bean salad
- Red cabbage coleslaw with slivered granny smiths
- Mixed leaf and cucumber salad served with seeded mustard vinaigrette
- A selection of premium cured and smoked meats

Hot Selection (please choose 3 hot mains)

- Prawns and flower squid sautéed with chilli garlic and coriander served with Asian greens
- Roast sirloin, mustard, parsley crust served with a selection of condiments (Carvery)
- Boned, rolled and marinated leg of lamb (Carvery)
- Roast pork neck served with apple sauce (Carvery)
- Penne pasta tossed with kalamata, napolitana and fresh basil served with shaved grana
- Selection of Vegetarian quiche, pesto, mushroom, tomato and feta
- Oven baked lemon and bulb shallot infused whole ocean trout served with herb infused butter
- Thai chicken curry served with jasmine rice
- Osso Bucco, veal shanks the traditional way
- Soups, choose from either, roast pumpkin, chicken and sweet corn or potato and leek
- Roasted Mediterranean vegetables

Your choices of hot mains are accompanied with:

- Steamed seasonal vegetables tossed in sage butter
- Garlic and rosemary roast chat potatoes

Dessert Selection (all inclusive)

- Espresso Brûlée
- Lemon and lime tart served with fresh cream
- Mini pavlova with fresh strawberries
- Glazed apple flan served with king island cream
- Fresh fruit and king island cheese platters

Minimum numbers may apply.

MENUS AND SPECIAL EVENTS

FAMILY STYLE LUNCH MENU

Food tastes better when it is shared by good company. We encourage you to share so we have created our family style lunch menu.

Here is a taste of what you can have

- Breads olive oil and balsamic
- Spinach and cashew nut salad
- Orange marinated veal strip loin, roasted tamarillos
- Chicken chilli quesadillas

Minimum and maximum numbers may apply. Please ask for the full menu from our Conference and Events Team, and if you have a wish list for your family lunch menu, our Executive Chef Michael Cahill is here to listen.



MENUS AND SPECIAL EVENTS



BBQ MENU

From \$60 pp

BBQ Items (please choose 3 items)

- 300g t-bone steak
- 200g Black Angus sirloin steak
- Chermoula crusted snapper fillets
- Garlic and lemon tiger prawn on a skewer
- Fresh king prawns and crab
- Charred vegetable kebabs
- Gourmet sausages
- Thyme and lime lamb rump

Hot Accompaniments and Salads

- Caramelised onions
- Corn on the cob
- Baked jacket potato and sour cream and chives
- Roma tomato, feta and basil salad, caprese salad
- Potato, shallot, Spanish onion, crème fraise and green bean salad
- Red cabbage coleslaw with slivered granny smiths
- Mixed leaf and cucumber salad served with seeded mustard vinaigrette
- Selection of fresh breads and rolls

Desserts

- Seasonal fruit platter with whole and sliced fruits
- A selection of premium ice creams
- Selection of cakes

Extra BBQ Item

from \$5 pp

Our BBQ is served and cooked by our Chefs. Depending on the weather, you can have the BBQ by our outdoor swimming pool, please contact the Conference and Events Team for more information.

MENUS AND SPECIAL EVENTS

BEVERAGE PACKAGES

Standard Package

Bancroft Bridge Brut
 Bancroft Bridge Chardonnay
 Bancroft Bridge Cabernet Merlot
 Tooheys New
 XXXX Gold
 James Boags Premium Light
 Soft drinks & Juice

½ hour package \$15 pp
 1 hour package \$20 pp
 2 hour package \$25 pp
 3 hour package \$35 pp
 4 hour package \$37 pp

Deluxe Package

(Includes Sparkling Wine and your choice of one premium red and white wine)

Orlando Trilogy Cuvee
 West Cape Howe Unwooded Chardonnay
 Devil's Corner Sav Blanc
 McHenry Hohnen Sem Sav Blanc
 George Wyndham Shiraz
 Preece Cabernet Sauvignon
 Tooheys Extra Dry
 Heineken
 James Boags Premium Light
 Soft drinks & Juice

½ hour package \$20 pp
 1 hour package \$25 pp
 2 hour package \$30 pp
 3 hour package \$40 pp
 4 hour package \$42 pp

HOUSE SPIRIT INCLUSIVE PACKAGES

Standard Beverage Package

½ Hour \$17.50
 1 Hour \$30.00
 2 Hour \$35.00
 3 Hour \$40.00
 4 Hour \$45.00

Deluxe Beverage Package

½ Hour \$22.50
 1 Hour \$35.00
 2 Hour \$40.00
 3 Hour \$45.00
 4 Hour \$50.00

Wine selection in beverage packages is subject to change. Please ask our Conference and Events Team for our extensive Wine List.

Minimum and maximum numbers may apply.

ADDITIONAL INFORMATION

AUDIO VISUAL AND STAGING SERVICES

We work with Fairchild Multimedia, audio-visual company 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 early planning stages of your conference. They can help you in areas such as:

- State of the art integrated function room audio visual systems
- Staging and theming concept and design
- High speed Broadband Internet

Please contact Fairchild Multimedia on 0425 286 481 or email on mercureair@fairchild.com.au to discuss your AV requirements.



ADDITIONAL INFORMATION



TEAM BUILDING

Mercure Hotel Sydney Airport is surrounded by parklands, a golf course, a rowing club, the Cooks River and it is very close to the beach and bushland. This unique position is ideal for combining great team building activities with your events. We work closely with select team building professionals and they have exclusive activities that make the most of our distinct location.

Depending on your objective, you can choose activities to reward your team, to break the ice or learn to work together as a team. Our Conference and Events Team has suggestions for a wide range of team building activities and can assist in all aspects of team building from selection to booking.

RESTAURANT AND BAR

Mercure Hotel Sydney Airport presents great options for dining. Seasons Restaurant is famous for its innovative fusion of East and West. The menu has a wide selection of modern Australian cuisine and you can taste specialty wines reflecting the best of the region with "Grand Vins Mercure".

Bradley's Bar has a delicious bistro menu, comfortable lounge seats and large screens with Fox Sports.

ADDITIONAL INFORMATION

Contact Details

Address: Mercure Hotel Sydney Airport
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Wolli Creek
New South Wales, 2205
Australia

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