

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

WELCOME TO MERCURE NEWCASTLE

Mercure Newcastle offers one of the best locations in Newcastle. Jaw dropping coastlines, vibrant foreshores, exciting nightlife, and beautiful beaches 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.

Mercure Newcastle features 24 hour reception, free WiFi and 131 rooms each equipped with small fridge and amenities to ensure you have a comfortable stay.

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

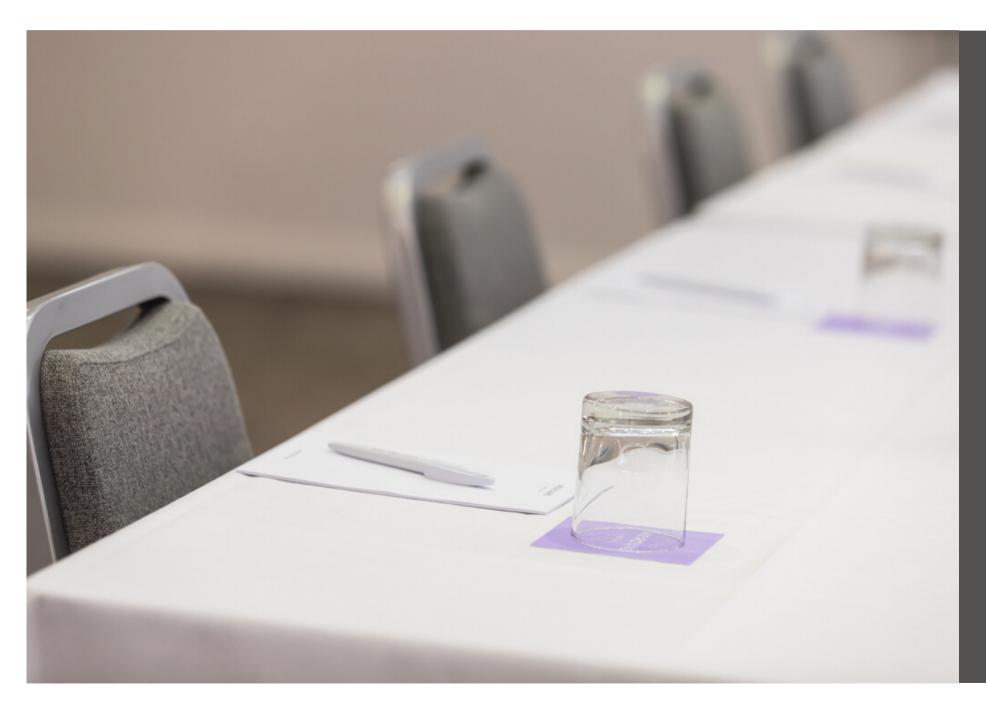




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MINDSPACES



MERCURE MINDFUL MEETING ROOMS INCLUDES:

- 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

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MEETING FACILITIES

Suitable for functions up to 120 guests. The hotel features two flexible pillar-less meeting areas, the Hunter and Newcastle rooms which feature operable walls creating four smaller rooms, as well as a 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





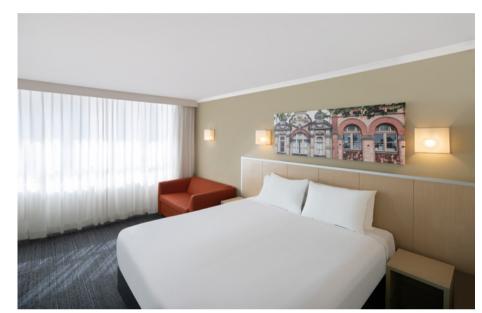








HOTEL FACILITIES









In addition to a convenient location and spacious 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 (limited)

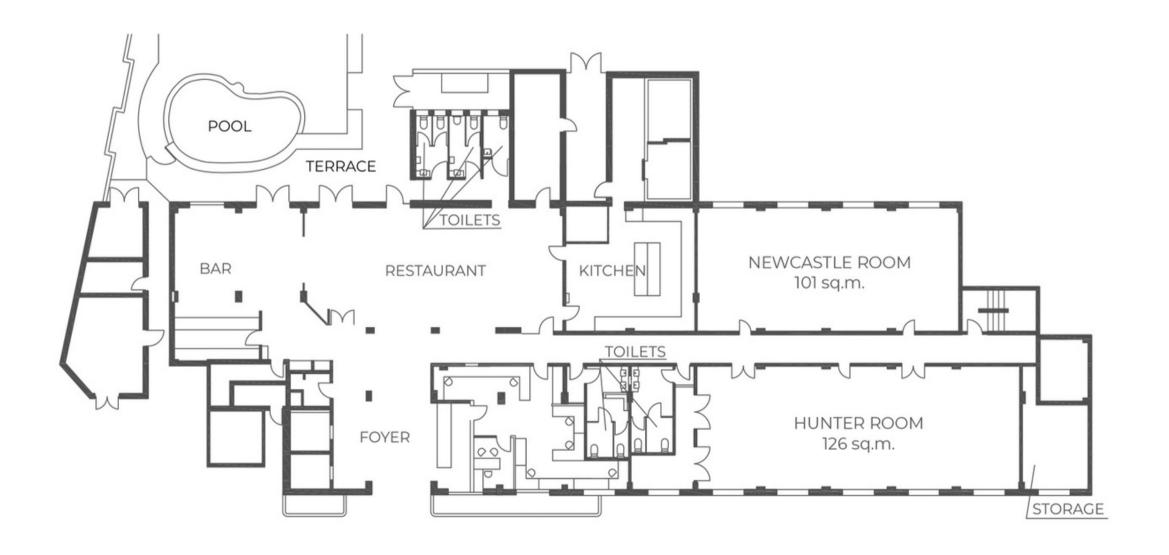
Our helpful staff is on hand to assist you with anything you may need during your visit – from directions to nearby attractions to recommendations on things to do, see and experience within the city.





FLOOR PLANS

GROUND FLOOR







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CAPACITY CHART & ROOM ONLY RATES

VENUES	ROOM SIZE	THEATRE	BANQUET	COCKTAIL	CLASSROOM	BOARDROOM	U- SHAPE	1/2 DAY HIRE	FULL DAY HIRE
Hunter	126 sqm	120	100	110	60	45	40	\$350	\$400
Hunter 1	76 sqm	70	60	80	30	28	25	\$300	\$325
Hunter 2	50 sqm	30	30	50	18	15	15	\$225	\$285
Newcastle	101 sqm	110	90	100	45	35	30	\$325	\$375
Newcastle 1	50 sqm	30	20	40	12	15	15	\$225	\$285
Newcastle 2	51 sqm	40	30	60	18	20	15	\$225	\$285





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DAY DELEGATE PACKAGES

ON THE GO \$69.00 PER PERSON | THE LUNCH TABLE \$72.00 PER PERSON | AS A TEAM \$72.00 PER PERSON (MIN 15 PEOPLE) (MIN 25 PEOPLE) (MIN 25 PEOPLE)

PACKAGE INCLUSIONS

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

THE LUNCH SELECTIONS (AS PER ABOVE DELEGATE PACKAGE CHOICES)

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 restaurant, 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.

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DAY DELEGATE PACKAGES



BUILD YOUR OWN

PRICES LISTED BELOW ARE PER PERSON MINIMUM OF 15 PEOPLE

- MORNING TEA \$15.50
- AFTERNOON TEA \$15.50
- ON THE GO \$25.00
- THE LUNCH TABLE \$40.00 (MIN 25 PEOPLE)
- AS A TEAM \$42.00 (MIN 25 PEOPLE)

UPGRADE YOUR WAY

PRICES LISTED BELOW ARE PER PERSON MINIMUM OF 15 PEOPLE

- Coffee Break | 30 minute coffee and tea service | \$6.00
- Continuous Coffee | Coffee and tea service for the duration of the conference | \$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





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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 (MAXIMUM 30 PEOPLE)

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 - PRE ORDERED)

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





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LUNCHEON OR EVENING EVENTS

SAMPLE MENU

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

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LUNCHEON OR EVENING EVENTS - MENUS

SAMPLE MENU



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

SAMPLE MENU



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





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

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

Honey, soy barramundi, quinoa, bok choy, soft Asian herbs

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







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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

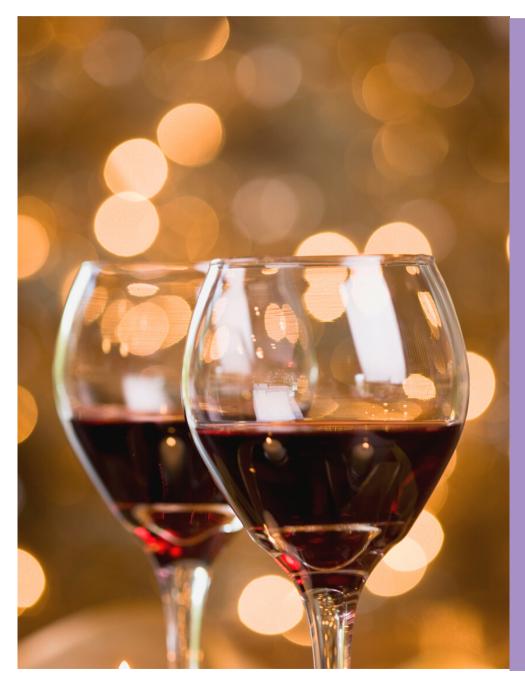




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BEVERAGE PACKAGES



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.





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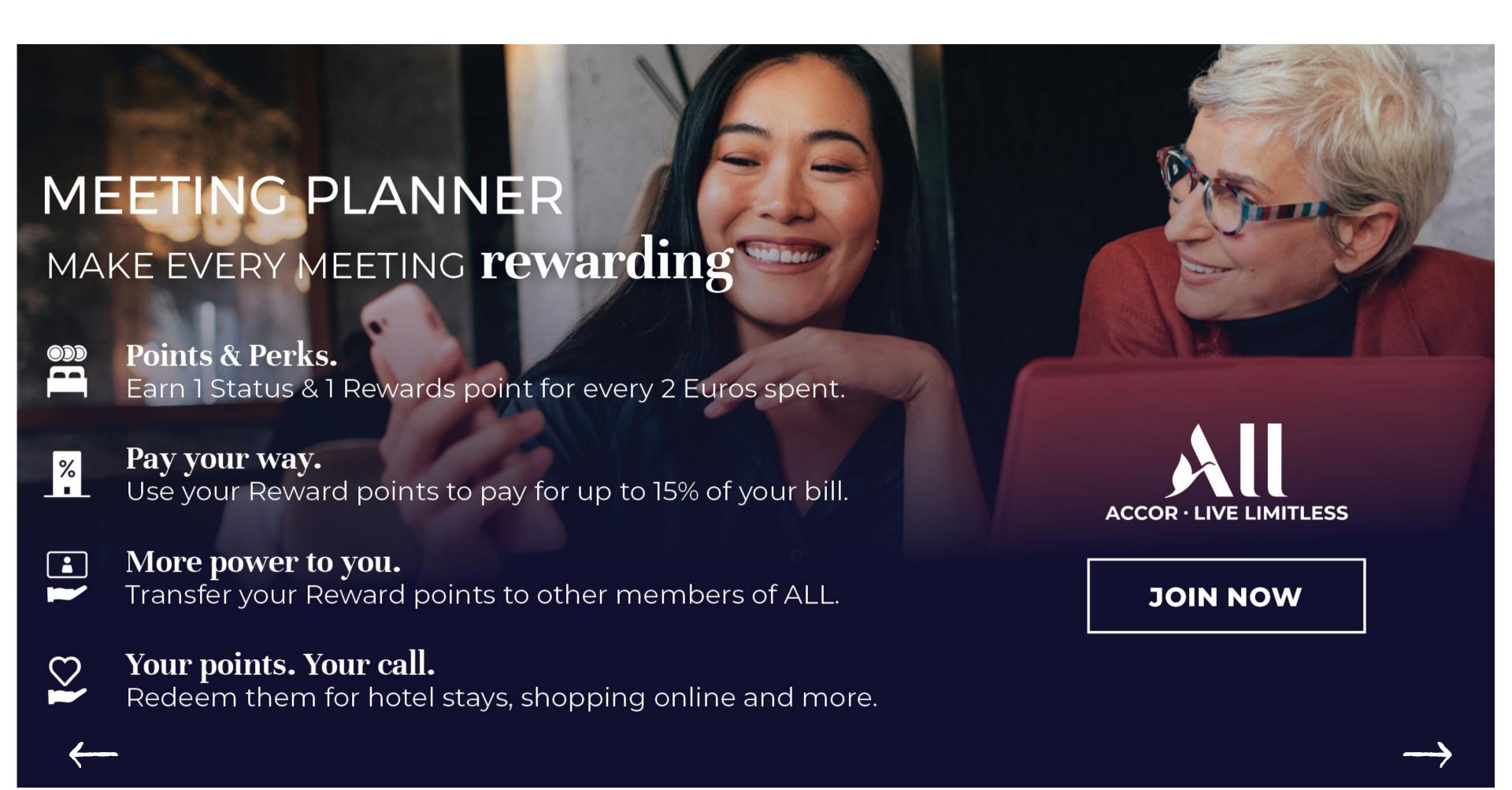
AUDIO VISUAL & STAGING SERVICES



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.





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