



MINDFUL

MEETINGS

BY MERCURE HOTELS

INSPIRATION | PRODUCTIVITY | PEACE OF MIND

MERCURE BRISBANE

INTRODUCTION

MINDFUL MEETINGS IS A NEW SIGNATURE OFFERING FROM MERCURE HOTELS, INTRODUCING HEALTH, WELLBEING AND SUSTAINABILITY INTO MEETING PACKAGES.

This new offering is designed to deliver richer meeting experiences so you get better outcomes and have more fun along the way.

If you're looking for a whole new meeting or conference experience, Mindful Meetings will help inspire your delegates and drive meaningful results.

Depending on your objectives we can tailor your particular experience or you can pick and choose from our suite of services.

MINDFUL MEETINGS BY MERCURE HOTELS

INSPIRATION | PRODUCTIVITY | PEACE OF MIND



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

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BREAKFAST OPTIONS

BREAKFAST ON THE GO (1 item per person)

- Freshly baked muffins \$5.5
- Buckwheat pancakes with blueberry jam \$8.0
- Blueberry coconut quinoa porridge \$7.5
- Wafer thin yufka pastry filled with egg, smokey bacon rashers, caramelised onion, semi-dried tomato and Aussie Jack cheese \$8.0

CONTINENTAL BREAKFAST \$26 PER PERSON

Minimum 10 people

- Freshly homemade chia seed puddings
- Assortment of cereals corn flakes, weet-bix and granola with full cream, low fat and soy milk
- Low fat yoghurt
- Sliced seasonal fruit with local berries
- Selection of sliced breads with preserves and honey
- Freshly brewed coffee and Dilmah Exceptional teas
- Selection of chilled fruit juices including orange, apple and pineapple

MINDFUL BUFFET BREAKFAST \$32 PER PERSON

Minimum 20 people

Continental inclusions plus:

- Scrambled eggs
- Grilled east coast bacon
- Breakfast chipolatas
- Homemade baked beans
- Grilled tomatoes
- Mushrooms



PLATED HOT BREAKFAST \$36 PER PERSON

Minimum 20 people

- Freshly baked banana muffins
- Sliced seasonal fruit with local berries
- Freshly brewed coffee and Dilmah Exceptional teas
- Selection of chilled fruit juices including orange, apple and pineapple

Choose one of the following:

- Scrambled eggs with cheese and chives on a toasted Turkish bread with asparagus, pesto, oven roasted Roma tomato
- Pancakes with vanilla mascarpone cheese, topped with berry compote
- Poached eggs, smoked salmon, Roma tomato, smashed avocado and feta on a toasted focaccia
- Scrambled eggs with fresh herbs, grilled bacon and chipolata sausages with roasted tomatoes
- Homemade baked beans, portobello mushroom, hash brown, green asparagus and roast tomato

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MINDFUL MEETINGS | PACKAGES

MINDFUL MEETINGS PACKAGES

INCLUDE THE FOLLOWING:

\$69.00 PER PERSON

YOUR ROOM

Wild mint and bergamot fragrance, citrus infused iced water and individual savoury nut mix.

- Flip chart or whiteboard
- Personalised digital signage and projector screen
- One touch instant messaging system
- Notepads, pens and clipboards

ON ARRIVAL

Nespresso coffee and a selection of Dilmah Exceptional teas

MORNING TEA

Nespresso coffee and a selection of Dilmah Exceptional teas with 2 daily morning tea items

A minimum of 20 delegates

LUNCH

Seasonal fruit with local berries

Daily selection of hot items

Choose two cold items:

- Rocket, pear & walnut salad
- Beetroot salad with pine nuts, rocket & citrus segment.
- Quinoa salad with chickpeas
- Mixed beans salad with curry flavour
- Saffron infused rice with mixed nut salad
- Tomato, bocconcini & basil salad
- Roasted chat potato salad with roasted eggplant & roasted capsicum
- Penne & sundried tomato with basil pesto dressing
- Garden salad

Freshly brewed coffee, Dilmah Exceptional teas & soft drink

AFTERNOON TEA

Nespresso coffee and a selection of Dilmah Exceptional teas with 2 daily afternoon tea items



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MINDFUL MEETINGS | MENUS

DAY DELEGATE PACKAGE WEEKLY MENU ITEMS

Weekend menu available upon request

MONDAY

MORNING TEA

Superfood banana bread
(v)

Seasonal QLD fruit platter
(v) (gf) (df)

HOT BUFFET LUNCH

Chilli coconut Chicken
Maryland (gf) (df) (hc)

Zesty chilli vegetables
(v) (gf)

AFTERNOON TEA

Saffron poached pear and
rhubarb crumble (v)

Roasted vegetable quiche
(v)

TUESDAY

MORNING TEA

Pumpkin & corn fritters (v)

Sago and mango pudding
shots (v) (gf) (df)

HOT BUFFET LUNCH

Tom yum Barramundi
(gf) (df) (hc)

Steamed asian vegetables
(v) (gf)

AFTERNOON TEA

Dark chocolate bliss balls
(v)

Avocado and dark
chocolate mousse
(v) (gf) (df)

WEDNESDAY

MORNING TEA

Berries & granola crunch
with anglaise
(gf) (v)

Fresh fruit smoothies (v)

HOT BUFFET LUNCH

Slow cooked lamb shanks
(gf)

Steamed green beans
with toasted almond
flakes (gf) (df)

AFTERNOON TEA

Superfood banana bread
(v)

Roasted vegetable frittata
(v)

THURSDAY

MORNING TEA

Savoury vegetable
muffins (v) (gf)
Brownie wonder (v) (gf)

HOT BUFFET LUNCH

Butterbean and chicken
casserole (gf)

Steamed panache
vegetables (v) (gf)

AFTERNOON TEA

Vegetable crudites with
hommus or beetroot dip
(v)

Saffron poached pear and
rhubarb crumble (v)

FRIDAY

MORNING TEA

Key lime cheese cake
(v) (gf) (df)

Medita roasted veg
quiche (v)

HOT BUFFET LUNCH

Moroccan lamb tagine
(gf) (df) (hc)

Steamed Broccoli (v) (gf)

AFTERNOON TEA

Carrot cake (v)

Steamed BBQ pork buns
with light soy

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THE COFFEE CART

ADD BARISTA MADE COFFEE TO YOUR EVENT | FROM \$500

Enhance your event with the unique and stylish Coffee Cart. Add on barista made coffee for your delegates during designated breaks throughout the course of your conference or meeting.

Pricing is inclusive of set up, labour and will cover unlimited coffees during conference breaks.

- Up to 60 delegates - \$500
- 61-70 delegates - \$580
- 71-80 delegate - \$660
- 81-100 delegate - \$820
- 101-120 delegates - \$990

Events held with more than 120 delegates will need to discuss the option of including The Coffee Cart with our team of event specialists.



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DAY DELEGATE PACKAGE | OPTIONAL PACKAGE ENHANCEMENTS

CHOICE OF LUNCH UPGRADES

(minimum 20 guests)

ITALIAN LONG LUNCH | \$30 PER PERSON

Enjoy a traditional, Italian style long lunch. Set up in our alfresco Chelsea Lane, complete with checkered table cloths and Italian inspired menu. Buon appetito!

CREATE YOUR OWN JUICE STATION | \$5 PER PERSON

Squeeze some goodness into your day and add a juice station to a morning or afternoon break.

SNACK ADDITIONS | \$4 PER PERSON | MINIMUM 20 PEOPLE

Choose from a selection of small kombucha cans, fresh popcorn or donuts delivered during your event.

UPGRADE TO PLATED LUNCH IN MREPUBLIC RESTAURANT | FROM \$10 PER PERSON

Enjoy a plated lunch in the comfortable surrounds of MRepublic Restaurant

One course for an additional \$10 per person

Two courses for an additional \$20 per person

Minimum 20 guests on day delegate package, maximum 60 guests.

Add a glass of house wine, beer or soft drink for an additional \$5 per person

ADD ON'S

WINE TIME | \$18 PER PERSON

Add 30 minutes of post event drinks to your meeting! Includes standard drinks package and Chef's selection of cold and hot canapé platters.

Minimum 20 guests on day delegate package.

BUILD YOUR OWN EVENT PACKAGE

MORNING TEA | \$16 PER PERSON

WORKING LUNCH | \$35 PER PERSON

AFTERNOON TEA | \$16 PER PERSON

ARRIVAL TEA AND COFFEE | \$6 PER PERSON

CONTINUOUS TEA AND COFFEE | \$16 PER PERSON



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PLATED LUNCH AND DINNER

PLATED LUNCH OR DINNER

2 COURSE ALTERNATE SERVE | \$66 PER PERSON

3 COURSE ALTERNATE SERVE | \$76 PER PERSON

ENTRÉE (choose 2)

- Cured salmon, pickled cucumber, citrus goat cheese curd, smoked salt
- Smoked chicken breast, creamed chickpea, charred corn salsa
- Shaved beetroot, pickled tomatoes, fetta crumble, basil oil, anchovy salt
- Poached prawns, roasted peppers, baby cos, chipotle mayo, lemon pearls
- Buffalo mozzarella, creamed avocado, sundried tomato, basil oil
- Queensland prawn tian, avocado creme, pickled fennel, cucumber and carrot salad
- Cantonese duck, fine julienne vegetables, saffron pear, chilli oil
- Seared sesame crusted tuna, soft tofu, pickled seaweed, Japanese mayo
- Heirloom tomato, bocconcini, basil pesto, balsamic glaze, crispy prosciutto

MAINS (choose 2)

- Slow cooked lamb rump, pumpkin gratin, grilled eggplant and Persian feta
- Beef sirloin, fondant potatoes, asparagus, semi-dried tomato and red wine jus
- Pan fried Tuscan chicken breast on sweet potato mash with seasonal vegetables and a peppercorn jus
- Lavendar and honey duck breast, braised red cabbage, baby carrots, burnt orange sauce
- Market fish, kipfler potato, broccolini, organic beurre blanc and baby capers
- Braised puy lentils, roasted pumpkin, asparagus, wild mushroom and fetta crumble
- Harissa lamb rump, dauphinoise potatoes, pixar ratatouille, wild rocket, rosemary jus
- Twice cooked pork belly, braised fennel and onion, sliced apple and honey roasted carrot
- Tasmanian salmon, braised leek, roasted tomatoes on vine, lemon burgal, horseradish cream
- Turmeric spiced chicken breast, white bean, sweet potato, asparagus, lime and mango jam
- Slow cooked wagyu beef cheek, truffle mash, honey roasted carrot, wild mushroom jus
- Eye fillet (200g), roasted artichoke, hasselback potatoes, broccolini, red wine jus
- Scotch fillet, mash potato, balsamic onion, seasonal greens, red wine jus

Minimum 20 people



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MINDFUL MEETINGS

PLATED LUNCH AND DINNER CONTINUED

PLATED LUNCH OR DINNER

2 COURSE ALTERNATE SERVE | \$66 PER PERSON

3 COURSE ALTERNATE SERVE | \$76 PER PERSON

DESSERT (choose 2)

- Yuzu and bitter chocolate mousse, chocolate soil, honeycomb, fresh berries
- Praline and bitter chocolate mousse, fresh berries, chocolate shards, compressed pineapple, strawberries
- Salted caramel and chocolate tart, passionfruit jel, poached wild berries, creme fraiche
- Lemon meringue pie, lime anglaise, fresh berries, honeycomb
- Petite pavlova, cream Chantilly, fresh berries, berry and mango coulis, passionfruit jel
- Caramel macadamia tart, poached berries, double cream, strawberries
- Macadamia chocolate blondies, cremeux, chocolate ganache, creme fraiche, fresh berries
- Vanilla panna cotta, fresh berries, strawberries cremeux
- Pavlova with seasonal fruit, berry and mango coulis, passionfruit syrup

Freshly brewed coffee and a selection of Dilmah Exceptional Teas

Add \$3 per person

Shared Australian cheese platter – brie, blue and cheddar cheeses, dried fruit and crackers

INCLUSIONS:

- Table cloths (choice of black or white)
- Linen napkins (choice of black or white)
- Personalised seating plan and menu (with company logo if requested)

Minimum 20 people



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BUFFET

BUFFET LUNCH OR DINNER | \$85 PER PERSON

(minimum 20 guests)

COLD SELECTION

- Smoked salmon with red onion, baby capers and a horseradish cream
- Assorted antipasto platter with marinated vegetables and sliced continental meats
- Tomato and bocconcini salad with basil, pine nuts and olive oil (v)

HOT SELECTION

- Braised beef bourguignon in rich red wine sauce
- Oven baked barramundi with garlic and spinach beurre blanc
- Pumpkin and spinach tortellini with grilled artichoke, green asparagus and vin blanc (v)
- Leg of lamb with rosemary, garlic and a port wine jus

ACCOMPANIMENTS

- Fragrant steamed rice
- Steamed seasonal vegetables
- Rosemary roasted chat potatoes

DESSERT SELECTION

- Selection of petite cakes and desserts
- Mini pavlova with chantilly cream and seasonal berries

Freshly brewed coffee and a selection of Dilmah Exceptional teas

Add \$3 per person

Shared Australian cheese platter – brie, blue and cheddar cheeses, dried fruit and crackers



INCLUSIONS:

- Table cloths (black or white)
- Personalised seating plan and menu (with company logo if requested)
- Linen napkins (black or white)

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MINDFUL MEETINGS ASSOCIATION MENU

PLATED LUNCH OR DINNER

2 COURSE ALTERNATE SERVE | \$52 PER PERSON

3 COURSE ALTERNATE SERVE | \$57 PER PERSON

THEMING UPGRADE | \$12 PER PERSON

ENTREE (choose one)

- Smoked chicken with tabouli salad, avocado and aioli
- Heirloom tomato and mozzarella salad dressed with basil pesto, topped with prosciutto and balsamic glaze

MAIN COURSE (choose two, served alternate)

- Market fish served on potato rosti with asparagus and truffle infused basil oil
- Pan-fried tuscan chicken breast, sweet potato mash, seasonal vegetables and thyme jus
- Oven roasted portobello mushroom topped with roast pumpkin and capsicum on lentils surrounded by pesto (v)

DESSERT (choose one)

- Traditional pavlova, cream, seasonal fruit and wild berry coulis
- Baked cheesecake, double cream, finished with berry compote

Add for \$5 per person

- Dinner roll and freshly brewed coffee and a selection of Dilmah Exceptional teas

Available for eligible associations and not-for-profit organisations. Minimum 40 guests.



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ALFRESCO

CHELSEA LANE MARKET PLACE

Chelsea Lane Market Place is inspired by street food stalls around the world. Transform the laneway to suit your event needs or select from our live cooking station and food stall options. From standing cocktail functions, launch parties, sit down dinners to picnics and local exhibitions, Chelsea Lane is the unique event space you've been looking for!

LIVE COOKING STATIONS AND FOOD STALLS

\$88 PER PERSON

WELCOME CANAPE PLATTERS

(1 HOUR)

- Truffle scented mushroom arancini
- Goat cheese, caramelised onion and cherry tomato tart
- Smoked salmon mousse served in tomato wafer cone
- Spring roll and samosa with sweet chilli sauce
- Selection of healthy dips and pita bread

THE MAIN EVENT LIVE COOKING STATION

(1 HOUR)

- Teriyaki ribs with cabbage and apple slaw
- Seafood paella
- Lamb koftas with mint chutney

FINALE DESSERT SHARE PLATTERS

(1 HOUR)

- Selection of sweet tarts
- Almond praline brownies
- Lemon and berry cheesecake
- Panna cotta with plum spice

Minimum 40 people.



SUBSTANTIAL CANAPES | \$9.5 PER ITEM

Minimum guest numbers of 40 apply

OPTIONS

- Pork schnitzel, balsamic apple and Pecorino bun
- Greek meatballs, basil napoli sauce, parmesan cheese
- Buttermilk chicken brioche slider, ranch whip and pickled slaw
- Mexican chicken and charred corn empanada with a spicy tomato, coriander and aji pepper sauce
- Plum shredded duck bao with green onion, pickle and coriander
- Pinto bean burrito with brown rice, Mexican cheddar melt and red pepper jam
- Battered whiting, lemon marmalade, shoe string fries
- Slow cooked lamb, rich ratatouille and mint jelly
- Grilled haloumi, green pea and lemon marmalade on a soy linseed bun
- Ground beef burger with Swiss cheese, lean bacon and tomato relish
- Rosemary crusted lamb cutlet, minted tomato relish and rosemary sea salt
- Chicken, brie whip and streaky bacon jam on a black seed bun
- Mini pork bun, fresh chilli soy and coriander

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MINDFUL MEETINGS | COCKTAIL CANAPES

1/2 HOUR | \$20 PER PERSON

Choice of 2 cold and 2 hot

1 HOUR | \$26 PER PERSON

Choice of 2 cold and 2 hot

2 HOUR | \$35 PER PERSON

Choice of 3 cold and 3 hot

3 HOUR | \$43 PER PERSON

Choice of 4 cold and 4 hot

COLD SELECTION

- Goat cheese tart with caramelized onions and cherry tomato
- Selection of sushi rolls with condiments
- Vegetarian rice paper rolls (GF)
- Roast beef, asparagus, beetroot and sumac relish
- Smoked salmon and cream cheese mousse
- Prawn on avocado mousse
- House cured tuna on crostini
- Peppered beef with caramelised onion jam on crostini
- Chermula spiced chicken with preserved lemon salsa
- Brie cheese, quince paste, crispy prosciutto
- Bocconcini, vine tomato and basil crostini
- Selection of healthy dips and pita bread
- Fennel and lemon infused feta cheese with cucumber and olive



HOT SELECTION

- Chicken, leek and camembert mini pies
- Chicken skewers satay
- Pulled beef, corn and potato croquette
- Chicken drum with honey soy and ginger
- Peking duck with hoi sin and cucumber
- Tempura king prawns with wasabi mayo
- Chef's selection of assorted quiches
- Honey and rosemary lamb mignon
- Lamb kofta with raita
- Moroccan spiced lamb loin and cucumber
- Mini beef and burgundy pies
- Truffle scented mushroom risotto balls
- Vegetable samosas
- Vegetable spring rolls with dipping sauce

SUBSTANTIAL ADDITIONS

ADD \$9.5 PER PERSON PER ITEM

- Pork schnitzel, balsamic apple and pecorino bun
- Greek meatballs, basil napoli sauce, parmesan cheese
- Buttermilk chicken brioche slider, ranch whip and pickled slaw
- Mexican chicken and charred corn empanada with a spicy tomato, coriander and aji pepper sauce
- Plum shredded duck bao with green onion, pickle and coriander
- Pinto bean burrito with brown rice, Mexican cheddar melt and red pepper jam
- Battered whiting, lemon marmalade, shoe string fries
- Slow cooked lamb, rich ratatouille and mint jelly
- Grilled haloumi, green pea and lemon marmalade on a soy linseed bun

Minimum 20 guests

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MINDFUL MEETINGS | BEVERAGE PACKAGES

STANDARD

- 1 HOUR | \$24 PER PERSON
- 2 HOUR | \$30 PER PERSON
- 3 HOUR | \$36 PER PERSON
- 4 HOUR | \$40 PER PERSON

BEVERAGE SELECTION

- Bancroft Sparkling Brut
- Bancroft Semillon Sauvignon Blanc
- Bancroft Shiraz Cabernet
- Hahn SuperDry
- XXXX Gold
- James Boags Premium Light
- Soft drink and juice

DELUXE

- 1 HOUR | \$30 PER PERSON
- 2 HOUR | \$36 PER PERSON
- 3 HOUR | \$40 PER PERSON
- 4 HOUR | \$46 PER PERSON

BEVERAGE SELECTION

- Bancroft Sparkling Brut
- HaHa Pinot Gris
- Sisters Run GSM - Grenache, Shiraz, Mataro
- James Boags Premium Lager
- James Boags Premium Light
- XXXX Gold
- Soft drink and juice



PLATINUM

- 1 HOUR | \$36 PER PERSON
- 2 HOUR | \$40 PER PERSON
- 3 HOUR | \$46 PER PERSON
- 4 HOUR | \$53 PER PERSON

- Dunes and Greene Chardonnay Pinot Noir
- James Boags Premium Light
- XXXX Gold
- Soft drink and juice

SELECT ONE WHITE AND ONE RED

- Penny Hill Sauvignon Blanc
- Corte Giara Pinot Grigio
- Hayshed Vineyard Cabernet Merlot
- Yalumba Patchwork Shiraz
- Wirra Wirra Mrs Wigley Grenache Rosé

SELECT ONE INTERNATIONAL BEER

- Kirin
- Heineken

SELECT ONE CRAFT/PREMIUM BEER

- James Boags Premium Lager
- Little Creatures Pale Ale
- James Squire One Fifty Lashes Pale Ale
- James Squire Orchard Crush Apple

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THEMING UPGRADE | \$12 PER PERSON

Customise your lunch or dinner with a theming upgrade.

- Chair covers (black or white) and choice of coloured sash
- Choice of custom centerpiece
- Custom LED ceiling lighting

AVPartners™

As the Hotel's in-house Technical Partner, Mercure Brisbane is proud to be associated with AVPartners.



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