

FUNCTIONS AT
OLIMS

— since 1927 —

BAR & BISTRO

BY MERCURE CANBERRA

MERCURE

HOTEL

CANBERRA

39 Limestone Avenue
Braddon

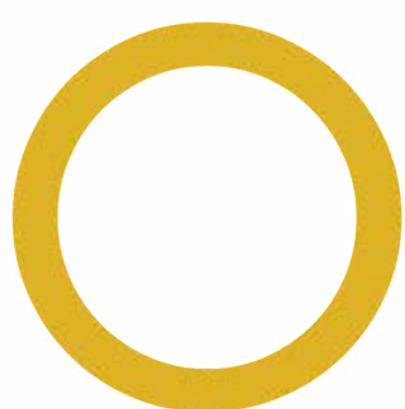




Located within the Mercure Hotel in Braddon, Olims Bar and Bistro has been serving patrons since 1927. This trusted service makes Olims a valued part of the Canberra Community.

Olims in conjunction with the Mercure Hotel is the perfect location for your next private event or party.

Offering a variety of spaces from the private garden and the outdoor terrace, through to large function spaces & private dining facilities you can be sure to find a space that suits your next function.



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Customise Your Function

When planning your next function, party or event we can create a custom package by combining the three main elements; The Venue, The Meal Style & The Drinks Package.

In the following pages we guide you through these options and prices and when you are ready to discuss with our dedicated events coordinator please get in touch via the contacts found on the last page of this kit.

If your function is a wedding or corporate event we have additional kits to guide you through our services. Please downloadable from our website

www.mercurecanberra.com.au

or

email: events@mercurecanberra.com.au to receive a copy.

Choose
Your
Venue

Choose
Your
Meal

Choose
Your
Drinks
Package

Courtyard Garden

Courtyard Terrace

Courtyard Restaurant

Grosvenor Room

Carlton Room

Carlton + Grosvenor
Rooms

Private Dining rooms

Ainsle & Limestone

See full venue descriptions below

Canape Service

Canape Platters

Buffet Dinner

2 Course Alternate Plated
Dinner

3 Course Alternate Plated
Dinner

See sample menus below

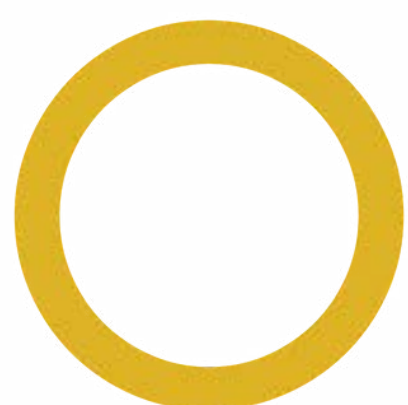
2, 3, 4 or 5 hour
standard drinks package

2, 3, 4 or 5 hour
premium drinks package

Non-Alcoholic drinks
package

Bar Tab

See drinks package inclusions below



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Venues



The Courtyard Gardens

Located in our peaceful and private central courtyard our landscaped gardens are the perfect location for a wedding ceremony, garden party, baby shower, morning or afternoon tea or any event where you want to enjoy the serenity of the gardens.



Function Rooms Grosvenor & Carlton Rooms

For a large indoor function space we have the Grosvenor room which has a capacity of 60 for a cocktail reception or 50 for a banquet as well as the Carlton room which has a capacity of 120. These two spaces can also be combined for a banquet seating 180 guests.



The Courtyard Terrace

Overlooking the gardens our terrace can play host to a summer cocktails, lunch under umbrellas or why not bring in some live music for the ultimate Sunday session in the sun. The Terrace can also be combined with the gardens and the courtyard restaurant for larger events or an indoor/outdoor event.



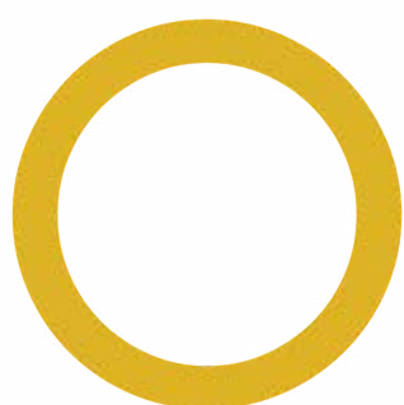
Ainslie & Limestone Private Dining Rooms

Looking for a venue where you can have an intimate dinner with family or friends? We have two spaces for you. The Ainslie room can accommodate 20 people and the Limestone room can accommodate 13 people in a private setting.



The Courtyard Restaurant

Opening out onto the terrace and overlooking the Courtyard Gardens the Courtyard Restaurant is ideal for a private lunch or dinner party of up to 55 guests or combine with the terrace for a larger indoor/outdoor event .



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Menus

Canape Service

Choose from:

1/2 hour canape service from \$15 per person (3 items)

1 hour canape service from \$25 per person (6 items)

2 hour canape service from \$30 per person (10 items)

Cold Canapes

- Seared Scallop with Caviar Aioli & Chervil Sprig (GF, DF)
- Prawn with Cucumber & Marie Rose Sauce (GF, DF)
- Smoked Trout Tartlet with Sour Cream & Baby Capers
- Prosciutto, Ham & Melon Wrap (GF, DF)
- Chilli-spiced Duck Breast with Beetroot & Apple Remoulade (GF)
- Confit Chicken & Pear Marmalade in a Filo Cup
- Tandoori Chicken, Mango Chutney & Minted Crème Fraiche on Cucumber (GF)
- Crusted Beef Carpaccio, Tomato Gel & Salsa Verde (GF, DF)
- Grilled Lamb Loin, Lemon Yoghurt & Olive Crumb on Crostini
- Goats Cheese & Pumpkin Tartlets with Onion Relish (V)
- Ricotta, Tomato Jelly & Basil Pesto on Spoons (V, GF)
- Brie, Plum Jam Tartlet & Pecan Crumble (V)
- Mini Vegetable Tartlets with Goats Cheese (V)
- Toasted Baby Corn, Chilli Pumpkin Purée, Tomato Salsa served on Spoons (V,GF)

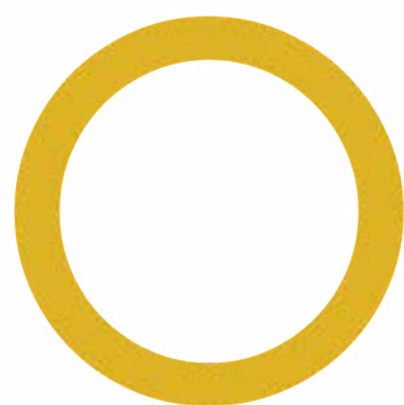
Hot Canapes

- Mini Assorted Pies
- Chicken Croquette with Saffron Aioli (GF, DF)
- Salt & Pepper Calamari with Lemon Aioli (GF, DF)
- Breaded Whiting Fillet with Coriander Mayonnaise
- Ginger & Chilli Prawn Skewer (GF, DF)
- Chorizo Croquette with Garlic Mayo (GF, DF)
- Mini BBQ Pork Sliders & Apple Slaw
- Polenta Fries with Melted Parmesan (V, GF)
- Spinach & Feta Filo Parcel (V)

Sweet Canapes

- Fruit Tartlet
- Rum & Raisin Ball
- Mini Lamingtons
- Custard Profiteroles
- Chocolate Brownie
- Meringue Shell with Fruit Cream
- Raspberry Cream Friand (GF)

*All canapes are subject to availability of ingredients.



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Canape Platters

Have your canapes served as a grazing station on platters for guests to help themselves

Hot Mixed Platter \$80.00

Chef's Selection from the list below

5 different items per platter

Mini Sausage Rolls

Mini Assorted Pies

Mixed Quiches

Salt & Pepper Calamari (GF)

Vegetarian Spring Rolls (V)

Marinated Buffalo Wings (GF)

Chicken Satay (GF)

Vegetarian Dim Sims (V)

Pork Buns

Gyoza Prawns

Seafood Wontons

Antipasto \$100.00

Smoked Meats

3 Cheeses

Marinated Olives & Sundried Tomatoes

Mixed Roast Vegetables

Assorted Grilled Breads & Oils

Mixed Tea Sandwiches \$55.00

Ham, cheese and tomato

Chicken, mayonnaise and Salad

Curried egg and salad

Roast beef and salsa

Crudites \$60.00

Mixed Vegetable Sticks

Chef's selection of three dips

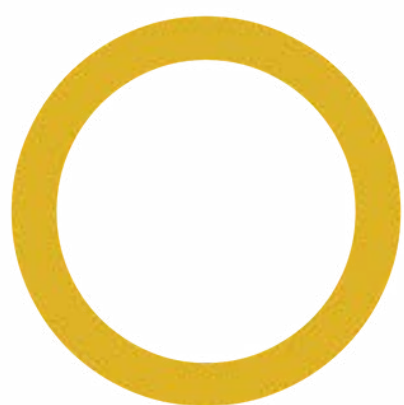
Additional Platters \$80.00 per platter

Mixed Pastry & Danish Platter (Chefs selection of 4 items)

Mixed Cake and Slice Platter (Chefs selection of 3 Items)

Seasonal Fruit Platter

*All canapes are subject to availability of ingredients. Prices are quoted per platter. Each platter is designed to serve approximately 10 people a canape sized serve.



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Alternate Drop Plated Menu

Choose from 2 courses from \$65.00 per person or
3 courses from \$80.00 per person

Entrees- 2 choices

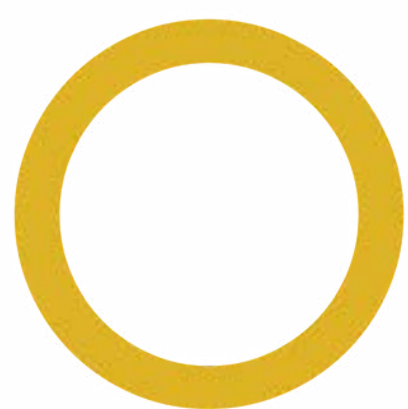
- Spiced Duck Breast, Sweet & Sour Beets, Whipped Goats Cheese & Quinoa Salad with Truffle & Honey Dressing
- Crispy Spanner Crab Cake, Green Apple, Celeriac & Radish Salad, Avocado and Bloody Mary Aioli
- Mixed Spiced Chicken Breast, Wild Rice, Toasted Corn Salad, Chipotle Mayonnaise & Coriander Dressing (GF)
- Salad of Poached Chicken, Rice Noodles, Julienne Vegetables, Fresh Herbs, Coconut Milk & Crispy Shallots (GF)
- Peppered Beef Tenderloin Carpaccio, Spiced Pear, Goats Cheese, Toasted Pine Nuts & Balsamic Reduction
- Prosciutto, Rockmelon, Buffalo Mozzarella, Charred Asparagus & Spiced Raspberry Dressing
- Spiced Prawn Salad, Asparagus, Roasted Almonds, Citrus & Chilli Salsa with Star Anise & Mango Chutney (GF)
- Tarte of Sautéed Zucchini, Fennel, Potato, Lemon Thyme, Roasted Capsicum, Cucumber, Goats Cheese, Tomato Jam & Olive Tapenade (V)
- Twice-cooked Salmon, Horseradish Crème Fraiche, Roasted Dill Baby Potatoes, Cucumber Ribbons & Radish Salad
- Caramelised Pork Belly, Scallops, Green Apple Purée, Asian Salad & Star Anise Glaze
- Seared Scallops, Crispy Prosciutto, Wakame & Cucumber salad, Celeriac & Daikon with Mirin Dressing
- Oven-roasted Duck Breast, Beetroot Purée & Sweet Potato with a Cherry Reduction
- Pan-seared Potato Gnocchi, Chorizo Crumb, Baby Spinach & Truffle Cream Sauce
- Vegetarian Arancini with Parmesan and Rocket Salad and Tomato Relish (V)

Mains- 2 choices

- Palm Sugar Glazed Chicken Breast, Lemongrass Infused Rice, Green Pawpaw Salad with Coconut, Chilli & Kaffir Leaf Sauce (GF, DF)
- Roasted Corn-fed Chicken Breast, Grilled Polenta, Slow Roasted Capsicum, Olive & Rosemary Glaze (GF)
- Pan-seared Salmon, Celeriac Purée, Baby Spinach & Seed Mustard Beurre Blanc (GF)
- Breast of Corn-fed Chicken, Corn Purée, Pancetta & Herb Rosti, Mushrooms, Peas, Leeks & Chicken Jus (GF, DF)
- Fillet of Barramundi, Potato & Herb Croquette, Corn Purée with Tomato & Onion Salsa (GF)
- Honey-glazed Duck Breast, Leek & Mushroom Risotto Cake, Parsnip Purée, Beetroot & Pear Chutney with Sweet Fig Jus (GF, DF)
- Grilled Fillet of Beef, Gratin Potato, Carrot & Cumin Purée & Vine Ripe Baby Tomatoes with Pepper-infused Beef Jus (GF)
- Grilled Black Angus Sirloin, Roasted Pumpkin, Parsnip Mash, Crushed Peas, Crispy Bacon & Port Wine Jus (GF)
- Slow Roasted Rack of Lamb, Chickpea Fritters, Ratatouille, Basil Pesto & Lamb Jus (GF)
- Braised Lamb Shank, Creamed Polenta, Minted Peas & Braising Liquid (GF)
- Grilled Pork Cutlet, Leek & Watercress Risotto, Caramelized Baby Carrots & Veal Reduction (GF, DF)
- Slow Roasted Belly of Pork, Green Beans, Potato Mash & Apple Chutney (GF)
- Slow Cooked Lamb Shoulder, Squashed Roast Potato, Asparagus and Lamb Jus (GF, DF)
- Baked Egg Plant with Spiced Plant Based Mince, Rich Tomato Sauce and Rocket Salad (VG)
- Vegetable Moussaka Served with Leafy Green Salad (V, GF)

Desserts- 2 choices

- Pear & Ricotta Tart with Vanilla Ice-cream & Nutty Praline
- Custard-filled Profiteroles, Rich Chocolate Sauce & Chocolate Pearls
- Warm Chocolate Fondant, White Chocolate Sauce & Fresh Strawberries Raspberries
- Chocolate Crème Pot, White Chocolate Mousse, Chocolate Ice-cream & Chocolate Crumb
- Vanilla Crème Caramel, Pistachio Biscotti & Fresh Berries
- Mango & Buttermilk Panna Cotta with Raspberry Coulis (GF)
- Warm Chocolate & Walnut Brownie with Chocolate Sauce and Vanilla Ice Cream (GF)
- Fresh Strawberry Tart with Vanilla Custard, Mascarpone Cream, Meringue Shards & Rhubarb Sauce
- Salted Caramel Chocolate Tart, Rich Caramel Sauce & Double Whipped Cream



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Premium Buffet

Choose 2 hot items, 2 sides, 2 salads & 2 desserts from \$65 per person

Salads

3 choices

- Roast Chicken, Rice, Almonds, Red Cabbage, Carrot, Shredded Celery & Dried Cranberries (GF, DF)
- Dukkha Lamb, Quinoa Tabouleh, Mint and Tomatoes (GF, DF) with Yoghurt Dressing (GF)
- Crunchy Slaw, Chinese Cabbage, Radish, Red Capsicum (GF, DF, V) & Satay Dressing (V, GF)
- Penne Pasta, Moroccan Beef, Peas, Sundried Tomatoes, Basil & Pesto Mayonnaise (DF)
- Vine Ripe Tomatoes, Cucumber, Fetta, Capsicum, Spanish Onion (V, GF) & Herb Dressing (V, GF, DF)
- Satay Chicken, Crispy Rice Noodles, Cucumber, Red Onion (GF, DF) & Satay Dressing (V, GF)
- Mixed Garden Salad with Dressing (V, GF, DF)

Hot Items

2 choices

- Braised Lamb Shanks (GF, DF)
- Penne a la Fungi with Mascarpone & Shaved Parmesan (V)
- Chicken Saltimbocca with Pancetta & Creamy Garlic Sauce (GF)
- Roasted Vegetable Risotto with Fresh Herbs & Parmesan Cheese (V, GF)
- Thai Green Chicken Curry with Fresh Coriander (GF, DF)
- Beef Lasagne with Rich Tomato Sauce & Mozzarella
- Coriander Fish with Broccoli (GF, DF)
- Malay Beef Curry (GF)
- Penne with Greek-Style Meatballs & Parmesan Cheese
- Ricotta & Spinach Tortellini with Basil Pesto (V)

Sides

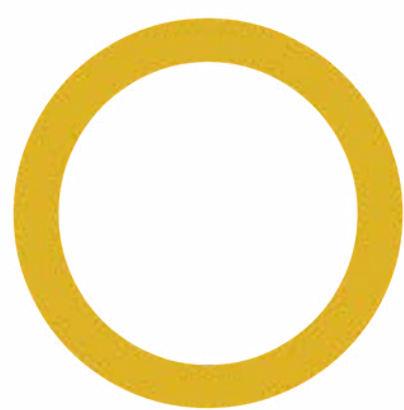
2 choices

- Beer Battered Fries with Aioli (V)
- Wedges with Sour Cream & Sweet Chili Sauce (V)
- Mixed Roast Vegetables & Potatoes (V, GF, DF, VG)
- Steamed Seasonal Vegetables (V, GF, DF, VG)
- Potato & Garlic Bake (V, GF)
- Jasmine Rice (V, GF, DF)
- Couscous (V, DF)

Desserts

2 choices

- Chocolate Mousse with Berry Compote (GF)
- Vanilla Pannacotta Pots (GF)
- Trifle with Custard, Cream, Mixed Fruits, Sponge & Flavoured Jelly
- Seasonal Fruit Platter (GF, V, VG, DF)
- Creamed Rice Pudding with Palm Sugar & Kaffir Lime Leaves (GF)
- Apple Crumble with Vanilla Custard



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Drink Packages

Standard Drinks Packages

1 Hour \$17.00pp
2 Hours \$27.00pp
3 Hours \$37.00pp
4 Hours \$47.00pp
5 Hours \$57.00pp

Soft Drinks, Sydney Brewery Beers, Hahn Light, Bancroft Brut, Bancroft Shiraz Cabernet, Jade Estate Semillon

*Upgrade to spirits for an additional \$10 per person. Minimum of 20 people.

Premium Drinks Packages

1 Hour \$29.00pp
2 Hours \$39.00pp
3 Hours \$49.00pp
4 Hours \$59.00pp
5 Hours \$69.00pp

Soft Drinks, Sydney Brewery Beers, Hahn Light, Bancroft Brut, Bancroft Shiraz Cabernet, Jade Estate Semillon, Tai Nui Sauvignon Blanc, Long Rail Gully Merlot

*Upgrade to spirits for an additional \$10 per person. Minimum of 20 people.

Non-Alcoholic Drinks Packages

1 Hour \$10.00pp
2 Hours \$20.00pp
3 Hours \$30.00pp
4 Hours \$40.00pp
5 Hours \$50.00pp

Coke, Coke Zero, Sprite, Solo, Orange Juice & Apple Juice

Bar Tab Options

- Prepay an amount of your choosing towards a bar tab for your guests
- Have your guests pay for their own drinks at the bar
- Or have an open bar with the bill settled at the end of the night



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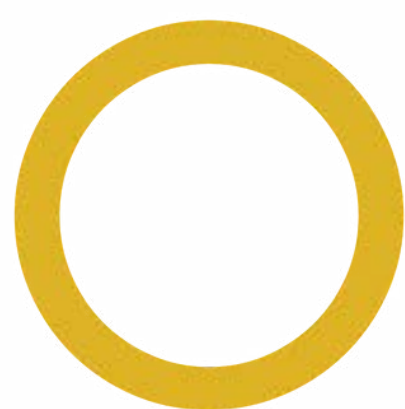
Our dedicated events coordinator is here to bring your function or party to life

Contact us today

Phone: 02 6243 0024

Email: events@mercurecanberra.com.au

Or for additional information visit our website www.mercurecanberra.com.au where you can also find our wedding kit and our conference kit



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