



MERCURE
HOTEL
CANBERRA



MERCURE
MEETINGS
2025

About the Hotel

At Mercure Canberra we pride ourselves on our excellent customer service, working with you to create a truly memorable event. Whether you have a small intimate meeting or a large banquet event, Mercure Canberra is sure to have a perfect space for you.

Originally known as the Hotel Ainslie, Mercure Canberra opened in 1927. Bringing historic charm as well as modern comforts the hotel is listed on the register of the National Estate.

Mercure Canberra's location in the heart of the city is ideal for guests and day delegates. The CBD and the Braddon restaurant precinct are both an easy 10 min walk away offering a wide range of shops, bars and restaurants at your fingertips.

The hotel offers ample above ground parking with no height restrictions, free car parking for day delegates, a side door street access for easy event bump in and a selection of indoor and outdoor function spaces to cater for a wide range of events and conferences.



Hotel Features

- Heritage Listed Hotel
- 129 Accommodation Rooms
- 3 Meeting Rooms
- Onsite Dining Venues
- Gym
- Internal Courtyard Gardens
- Outdoor Terrace
- Complimentary Onsite Parking for Conference Delegates
- Guest Laundry (charges apply)
- ALL Loyalty Program Including ALL Meeting Planner

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Meeting Rooms

Ainslie Room



- Suitable for smaller board meetings or private dining up to 20 pax
- 45m₂
- Natural lighting
- Private alcove & bathroom
- Best suited to boardroom or U shape set up styles
- LCD screen with HDMI connection

Grosvenor Room



- Suitable for meetings up to 60 pax
- 112m₂
- Can be used as an extension of Carlton Room for larger events
- Best suited to cabaret, classroom or U shape set up styles
- Built in data projector & screen with HDMI connection
- Direct access to the Courtyard Restaurant

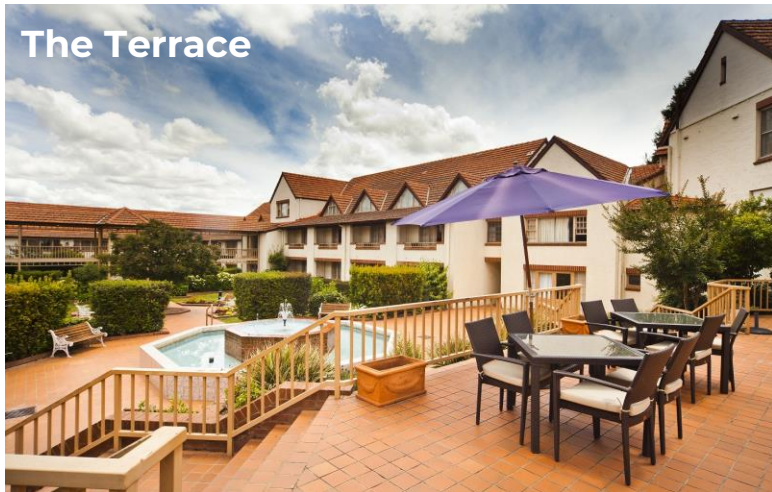
Carlton Room



- Suitable for larger events up to 120 pax or 180pax when combined with Grosvenor Room
- 229m₂
- Natural lighting
- Private bar & bathrooms
- Best suited to cabaret, classroom or banquet set up styles
- Built in data projector & screen with HDMI connection
- Street access

Additional Function Spaces

The Terrace



Located within the enclosed Courtyard Gardens of the hotel, The Terrace provides the perfect space for an outdoor cocktail event for up to 100 people or seated dinner for up to 70 people.

Courtyard Restaurant



Overlooking the Courtyard Gardens & opening onto The Terrace, the Courtyard Restaurant is an ideal space for a private cocktail or dinner function. Host your event indoors whilst enjoying views of the Courtyard Gardens or if the season is right, talk to our Events Coordinator about combining the Courtyard Restaurant and Terrace for the ultimate indoor/outdoor event.

Courtyard Gardens



After being in a meeting room all day, your guests may want to enjoy our outdoor space. Private & quiet, our Courtyard Gardens are the perfect location for a range of events such as a garden party or morning & afternoon tea.

*All three of the above spaces can be combined for large delegations. Talk to us about your event requirements for further information.

Capacity Chart



Space	Area (m ₂)	Height (m)	U Shape	Theatre	Classroom	Boardroom	Cabaret	Banquet	Cocktail
Carlton Room	229	2.9	40	120	66	40	91	120	120
Grosvenor Room	112	2.9	30	50	36	36	30	50	60
Carlton & Grosvenor Combined	341	2.9	-	170	102	40	120	180	180
Ainslie Room	45	2.7	15	20	18	18	-	-	20
Courtyard Terrace	130	-	-	-	-	-	-	70	100

Day Delegate Packages

Full Day @ \$75.00 per person

- Arrival Tea & Coffee
- Morning Tea (choice of two options)
- Buffet* or Working Lunch
- Afternoon Tea (choice of two options)
- Filtered Water & Mints
- Notepads & Pens

*Minimum numbers of 20 pax for Buffet Lunch

Half Day @ \$68.00 per person

- Arrival Tea & Coffee
- Morning **or** Afternoon Tea (choice of two options)
- Buffet* or Working Lunch
- Filtered Water & Mints
- Notepads & Pens

*Minimum numbers of 20 pax for Buffet Lunch

Social Events

Looking for a space for a social occasion such as networking events, team building, parties and celebrations?

Ask our team about our social spaces:

- The Lounge
- The Beer Garden
- The Courtyard Terrace and Gardens



Refreshing Break Items @ \$20.00 per break

Your choice of 2 items per break or Chef's Selection

- Mini Assorted Pies
 - Ham & Gouda Mini Croissants
 - Mixed Petite Quiches
 - Mini Beef Sausage Rolls
 - Peri-Peri Chicken Skewers (GF, DF)
 - Spinach & Fetta Filo Parcels (V)
 - Vegetarian Spring Rolls (V)
 - Fresh vegetable Crudités with Hummus Dip (GF, V, VG, DF)
 - Seasonal Fruit Platter (GF, V, VG, DF)
 - Banana & Walnut Loaf (GF, V, DF)
 - Orange & Almond Loaf (GF, V, DF)
 - Mini Lamingtons
 - Portuguese Custard Tarts
 - Scones with Jam & Cream
 - Assorted Flavour Cookies
- Served with Orange Juice, Apple Juice and Tea and Coffee

Working Lunch @ \$41.00pp

Assorted Breads & Wraps with your choice of 3 Fillings:

- Pastrami, Coleslaw, Swiss Cheese & Garlic Aioli
- Roast Chicken, Crispy Bacon, Cos Lettuce, Parmesan Cheese & Garlic Aioli
- Honey Ham, Baby Spinach, Gouda & Tomato Chutney
- Roasted Eggplant, Basil Pesto, Crumbed Fetta, Zucchini & Baby Spinach (V)
- Smoked Salmon, Red Onion Jam, Mascarpone, Cucumber & Mesclun
- Roast Beef, Onion Jam, Mustard Relish & Rocket Leaves
- Babaganoush, Grated Carrot, Tomatoes, Radish, Basil Pesto & Mixed Leaves (V)
- Served with Orange Juice, Apple Juice and Tea and Coffee

Choose 1 Side:

- Beer Battered Fries with Aioli (V)
- Wedges with Sour Cream & Sweet Chilli Sauce (V)
- Mixed Leaf Garden Salad (V, GF)
- Pasta Salad (V)

Choose 1 Dessert:

- Chocolate Mousse (GF)
- Vanilla Pannacotta Pots (GF)
- Seasonal Fruit Platter (GF, V, VG, DF)
- Carrot Cake
- Apple Crumble with Vanilla Custard

*Two breaks included in full day delegate pricing

*One break included in half day delegate pricing

*Working lunch or Buffet lunch included in day delegate pricing

Buffet @ \$47.00pp

Indian Cuisine

- Butter Chicken (GF)
- Vegetable Korma (GF, V)
- Jasmine Rice (GF, DF, V)
- Kachumber Salad (GF, DF)
- Chana Chat (GF, DF)
- Pappadums (DF)
- Raita (GF)
- Seasonal Fruit Platter (GF)
- Served with Orange Juice, Apple Juice and Tea and Coffee

Middle Eastern Cuisine

- Beef Tagine (GF, DF)
- Vegetable Moussaka (GF, V)
- Fattoush Salad (DF, V)
- Tabouli (GF, DF, V)
- Saffron Rice (GF, DF, V)
- Labneh (GF)
- Seasonal Fruit Platter (GF)
- Served with Orange Juice, Apple Juice and Tea and Coffee

Italian Cuisine

- Chicken Cacciatore (GF)
- Jasmine Rice (GF, DF, V)
- Napoli Penne Pasta (V)
- Build your own Caesar Salad
- Mixed Salad (GF, DF, V)
- Ciabatta Bread and Butter
- Seasonal Fruit Platter (GF)
- Served with Orange Juice, Apple Juice and Tea and Coffee

Australian Cuisine

- Smokey BBQ Chicken (GF)
- Grilled Mixed Vegetables (GF, DF)
- Potato Salad with Bacon and Egg (GF, DF)
- Garden Salad (GF, DF, V)
- Pasta Salad
- Bread Rolls and Butter
- Seasonal Fruit Platter (GF)
- Served with Orange Juice, Apple Juice and Tea and Coffee

* Working lunch or Buffet lunch included in day delegate pricing

*Minimum numbers for buffet lunch is 20 pax. For groups smaller than 20 the working lunch is available or our Pre Order Bistro Menu

Continental Breakfast Buffet @ \$26.00pp

- Bakery Selection: Danishes & Croissants
 - Selection of Wholemeal & Grain Breads
 - Selection of Cereals including Bircher Muesli
 - Fresh Seasonal Fruits
 - Selection of Fruit Compotes
 - Fruit Juices
 - Freshly Brewed Tea & Coffee
- *Minimum 20 pax

Full Breakfast Buffet @ \$31.00pp

- Complete Continental Breakfast plus:
 - Scrambled Eggs
 - Bacon Rashers
 - Grilled Chicken Sausages
 - Roasted Vine Tomatoes
 - Hash Browns / Sautéed Potatoes
 - Chive Butter Infused Mushrooms
- *Minimum 25 pax

Plated Breakfast @ \$28.00pp

Selection One Option From the Below:

- Middle Bacon, Grilled Chicken Sausages, Roasted Tomatoes & Scrambled Eggs
- Poached Eggs, Crispy Bacon, Mushrooms & Hash Browns
- Eggs Florentine with Toasted English muffins, Tomatoes & Hot Smoked Salmon
- Fried Egg, Pan-fried Chorizo, Hashbrown & Grilled Tomatoes

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Premium Buffet @ \$65.00pp

Choose 2 Hot Items:

- 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)

Choose 2 Sides:

- 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)

Choose 2 Desserts:

- 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

*Minimum numbers 20 pax
*Served with Tea & Coffee

Choose 2 Salads:

- 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)

*Dressings Served Separately



Alternate Drop Plated Menu

Choose 2 Entrees:

- 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)

1 Course @ \$45.00pp

Choose 2 Mains:

- 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)

2 Courses @ \$65.00pp

Choose 2 Desserts:

- 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

*Minimum Numbers 20 pax

* Served with Tea & Coffee

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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 wrapped Melon (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 served on Spoons (V, GF)
- Brie and Plum Jam Tartlet with Pecan Crumble (V)
- Mini Vegetable Tartlets with Goats Cheese (V)
- Toasted Baby Corn, Chilli Pumpkin Purée, Tomato Salsa served on Spoons (V, GF)

Sweet Canapes

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



Canape platter options on the Following Page

Canape Platters

Mixed Hot 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

Mixed Tea Sandwiches \$55.00

- Ham, cheese and tomato
- Chicken, mayonnaise and Salad
- Curried egg and salad
- Roast beef and salsa

Additional Platters- \$80 per platter

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

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

Seasonal Fruit Platter

Antipasto \$100.00

- Smoked Meats
- 3 Cheeses
- Marinated Olives & Sundried Tomatoes
- Mixed Roast Vegetables
- Assorted Grilled Breads & Oils

Crudités \$60.00

- Mixed Vegetable Sticks
- Chef's selection of three dips

* Each platter serves a canape portion for 8-10 people

Beverage Packages

Standard Drinks Package

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 include house spirits for an additional \$10 per person per hour.

*Minimum 20 people

Premium Drinks Package

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 include house spirits for an additional \$10 per person per hour.

*Minimum 20 people

Non-Alcoholic Drinks Package

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

Coke, Coke Zero, Sprite, Lemonade, Orange Juice, Apple Juice and Self Serve Tea & Coffee

* Minimum 20 people

Alternate Beverage 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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Contact

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