

MERCURE

HOTEL

NEWCASTLE

2025 FESTIVE FEASTS & SPARKLING SOIRÉES



Whether you're planning an end-of-year celebration, a team lunch, or a festive gathering with clients, Mercure Newcastle offers a range of flexible and flavour-filled packages designed to suit every style and budget.



CHRISTMAS CANAPES

\$45pp - 1.5 Hours

Select 7 delicious choices from a Christmas themed canape menu

CHRISTMAS GRAZING PLATTERS

5 Items - \$30pp

7 Items - \$42pp

Select tasty choices from a Christmas themed nibbles menu



CHRISTMAS FEASTS

2 Course Plated Menu - \$65pp

3 Course Plated Menu - \$75pp

Christmas Buffet - \$65pp

BEVERAGE PACKAGE

Soirée Standard Package

1 Hour - \$28pp
2 Hour - \$36pp
3 Hour - \$42pp
4 Hour - \$48pp



BEVERAGE PACKAGE

Soirée Deluxe Package

1 Hour - \$32pp
2 Hour - \$38pp
3 Hour - \$44pp
4 Hour - \$50pp

SOIRÉE SPACES



THE HUNTER ROOM

Up to 110 guests

THE NEWCASTLE ROOM

Up to 100 guests

THE POOL DECK

Up to 50 guests



CELEBRATE AT MERCURE NEWCASTLE AND BE REWARDED



Book your Christmas Soirée at Mercure Newcastle and be rewarded with 2 x ALL Accor reward points and a complimentary glass of sparkling on arrival for your guests.
Minimum spends and guests apply.

For enquiries & bookings contact Mercure.Newcastle.Sales@accor.com

CHRISTMAS SOIRÉE MENU



CANAPÉ MENU

COLD

Goat's cheese, Beetroot & Balsamic Pearl Tartlet (V)
Haloumi Wrapped in Prosciutto, Honey Drizzle (GF)
Smoked Salmon, Avocado & Pickled Ginger, Blini
Salmon Onion & Chive Cream Croustades
Sushi Rice Cake & Seared Tuna (GF)
Hummus Tart, Tomato, Feta & Zaatar (V)
Melon, Prosciutto, Labna Skewers (V GF)
Rare Roast Beef, Horseradish Cream
Goat's cheese Spinach & Prosciutto Chicken
Galantine, Crouton

HOT

Teriyaki Salmon Skewers
Salt & Peppers Squid, Citrus Aioli
Beef Souvlaki Kebab, Tzatziki Sauce (GF)
Turkey & Cranberry Sausage Puffs, Cranberry
Sauce
Carrot, Halloumi & Dill Balls, Tahini Sauce(V)
Coconut Crumbed Prawn, Spiced Mango Sauce
Cheese Mini Kransky Sausage Bun, Spiced Ketchup
Kimchi & Miso Arrancini, Eschallot Lime Aioli
Parmesan Crusted Chicken Tenders, Honey
Mustard Dipping Sauce
Cheesy Polenta Fritters
Chicken & Aioli Sliders

SWEET

Petite Christmas Pudding
Pavlova & Summer Berries
Tiramisu in a Glass
Pannettoni, Mascarpone Cream
Hunter Dairy Belle Cheese Platter

GRAZING PLATTERS

Spinach & Feta Triangles, Tzatziki Dipping Sauce
(V)

Salt & Pepper Squid, Aioli Dipping Sauce

Fish Goujon, Dill Tartare Sauce

Mini Beef Pies, Tomato Relish

Hot Dog Sliders

Teriyaki Chicken Skewers

Pork & Cranberry Glazed Meatball Skewers (GF)

Variety of Mini Quiche (V option)

Chicken Bao Bun Hoisin Sauce

Popcorn Chicken & Aioli

Honey Cauliflower Nuggets(V)

Caramelised Onion Tarts (v)

Asian Sticky Chicken Wings

Sweet Potato, Mushroom & Caramelised Onion
Sausage Roll (V)

Tiramisu in a Glass

Petite Christmas Pudding

(V) - Vegetarian

(GF) - Gluten Free

CHRISTMAS SOIRÉE MENU



PLATED SET MENU 2 & 3 COURSE

Minimum 20 guests - Select 2 for Alternate Drop

ENTRÉE

Honey Whipped Goat's Cheese, Pomegranate & Pistachio, Marinated Olives, Shaved Prosciutto, Crusty Sourdough Bread

Grilled Seafood Medley: Mixed Seafood Marinated in a blend of Lemon, Garlic & Parsley

Grilled Sesame Soy Salmon Skewers

Turkey Roulade, Cranberry Citrus Stuffing & Cream Gravy

Sliced Porchetta, Apple Citrus Mustard Sauce

Braised & Charred Cauliflower, Tahini sauce

MAIN

Beef Tenderloin Prosciutto & Parmigiano, Wine Cream Sauce, Potato Mash & Charred Asparagus

BBQ Brazilian Marinated Half Spatchcock, Roast Kipfler Potato & Red Pepper Marinade

Rosemary Rack of Lamb, Roast Garlic Potato, Broccolini & Herbed Gravy

Poached Tasmanian Salmon, Lemon herb Quinoa & Hollandaise Sauce

Persian Pumpkin & Pistachio Roast with Spiced Tomato Sauce

DESSERT

Champagne Sabayon, Summer Berries & Pistachio Crunch

Steamed Ginger Pudding Rum Caramel Sauce

Christmas Pudding Brandy Custard

Summer Fruit Pavlova

Chocolate Fondant Crème Anglaise

CHRISTMAS BUFFET FEAST

Minimum 20 guests - Selection of 2 Mains, 2 Hot Dishes, 2 Salads & 2 Desserts

MAIN (with all the trimmings)

Maple Honey Mustard Glazed Ham

Mustard Herb Crusted Roast Sirloin

Roast Turkey with Gravy

Poached Tasmanian Salmon Pickled Onions, Rhubarb Sauce & Tarragon Mayonnaise

Garlic & Rosemary Slow Cooked Leg of Lamb

HOT DISHES

Steamed Vegetables Tossed in Garlic Butter

Herb Roasted Potatoes

Beef Lasagna or Moussaka (Beef & Eggplant)

Vegetable Fried Rice

SALADS

Classic: Greek or Caesar

Apple Salad Candied Walnuts & Cranberries

Quinoa Salad, Pomegranate, Pumpkin & Goat's Cheese

Roasted Cauliflower Salad with Yoghurt Dressing & Toasted Almonds

DESSERT

Christmas Pudding, Brandy Custard

Assorted Petite Fours

Summer Fruit Pavlova

Steamed Ginger Pudding, Spiced Rum Caramel Sauce

Selection of Hunter Belle Cheese, Lavosh, Grissini, Crackers & Fruit

CHRISTMAS SOIRÉE MENU



STANDARD SOIRÉE BEVERAGE PACKAGE

Bancroft Sparkling Brut

Audrey Series Semillon Sauvignon Blanc

Audrey Series Hunter Shiraz

*Byron Bay Lager, Toohey's New, James
Boags Premium Light*

Soft Drinks & Juices

DELUXE SOIRÉE BEVERAGE PACKAGE

Storm Bay N/V Sparkling

Silkman Estate Hunter Chardonnay

Tars & Roses Shiraz

*Heineken Lager, Modus Cerveza
Mexican Lager, James Boags
Premium Light*

Soft Drinks & Juices



UPGRADES



*Welcome Christmas
Cocktail \$15pp*

*Add Fresh Prawns to a
Festive Buffet for \$10pp*

Add a DJ from \$150



ACCOMMODATION

Soirée & Stay! Mercure Newcastle has 121 refurbished guest rooms, enquire about guest and group rates for your Christmas party.

For enquiries & bookings contact
Mercure.Newcastle.Sales@accor.com or 02 4086 6300