

MERCURE

HOTEL

NEWCASTLE

FESTIVE EVENTS PACKAGE

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.

SOIRÉE SPACES

THE HUNTER ROOM : Up to 110 guests
THE NEWCASTE ROOM : Up to 100 guests
THE POOL DECK: Up to 50 guests

PACKAGES

Our food and beverage packages start from $28 per person*.

OUR OFFER

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.
For enquiries & bookings contact Mercure.Newcastle.Sales@accor.com
*Minimum spends and guest numbers apply.

12 Steel Street, Newcastle West, NSW, 2302



PACKAGES

CHRISTMAS CANAPES
$45pp - 1.5 Hours
Select 7 delicious choices from a Christmas themed canape menu

CHRISTMAS FEASTS
2 Course Plated Menu - $65pp
3 Course Plated Menu - $75pp
Christmas Buffet - $65pp

CHRISTMAS GRAZING PLATTERS
5 Items - $30pp
7 Items - $42pp
Select tasty choices from a Christmas themed nibbles menu

BEVERAGE PACKAGE
Soirée Standard Package
1 Hour - $28pp
2 Hour - $36pp
3 Hour - $42pp
4 Hour - $48pp

Soirée Deluxe Package
1 Hour - $32pp
2 Hour - $38pp
3 Hour - $44pp
4 Hour - $50pp

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

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

(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

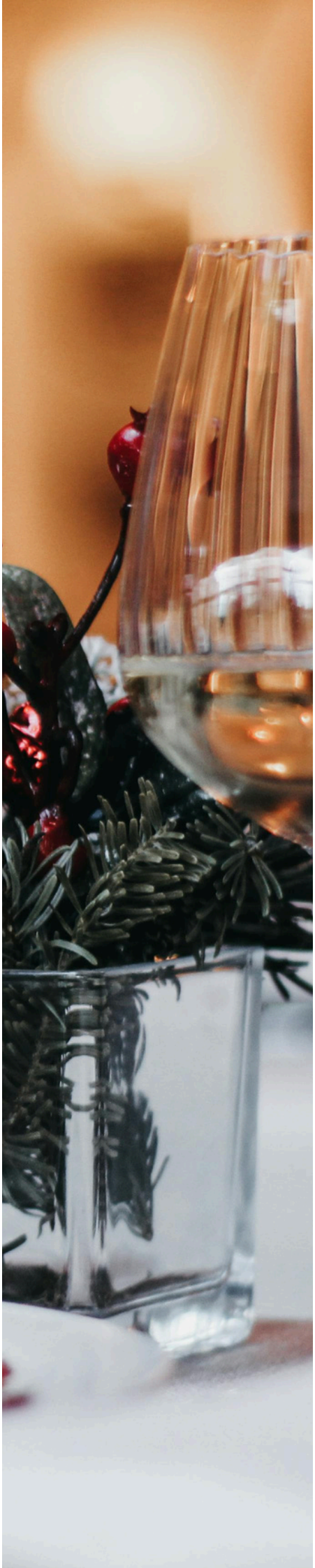
MAIN

- 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 SOIRÉE MENU

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

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

BEVERAGE PACKAGES

STANDRARD 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