

MERCURE

HOTEL

PERTH ON HAY

MEETING & EVENTS MENU



417 Hay Street, Perth, WA, 6000

PLATED BREAKFAST

\$35.00pp

Minimum 10 guests

ON THE TABLE

Seasonal Segmented Fruit Plate

Mixed Danish & Croissants

Butter & Condiments

Apple & Orange Juice + Tea & Coffee

HOT DISH

Select Two - Alternate Drop

*Scrambled Egg, Bacon, Chipolata, Mushroom,
Hash Brown, Baked Beans*

*Eggs Benedict, Poached Free Range Eggs, Ham,
Spinach, Hollandaise Sauce*

*Carmen's Gluten Free Toasted Muesli, Hunter
Belle Dairy Yoghurt, Fresh Berries, Toasted
Flaked Almond & Coconut Drizzled, honey*

*Vegetable Fritter, Poached Free Range Eggs,
Sauteed mushroom, Tomato, Spinach*

*Shakshuka Baked Eggs, Eggs Poached in a
Mediterranean Tomato Sauce, Chorizo Sausage,
Sauteed Mushroom, Spinach*

All dishes served with fresh sourdough bread





Day Delegate Package

Full Day Package from \$75pp

Half Day Package from \$55pp

Minimum 15 guests

MORNING & AFTERNOON TEA

Select One Sweet & One Savoury Item

SWEET

Fresh Banana Cake

Fresh Carrot Cake

Fresh Orange Cake

Mixed Mini-Danish

Seasonal Fruit Platter

New York Cheesecake

Chocolate Brownie

French Toast

SAVOURY

Mini Sausage Rolls

Mini Beef Pies

Marinated Chicken Skewers

Mini Ham & Cheese Croissant

Mini Tomato & Cheese Croissant

Roasted Pumpkin Arancini

Vegetable Dumpling

Fetta & Spinach Triangles

Day Delegate Package

LUNCH MENU BY DAY

MONDAY & FRIDAY

Thai Beef Rice Noodle Salad
Fish & Chips, Lemon & Aioli
Garlic Stir Fry Green Beans, Crispy Shallot
Cinnamon Churros, Chocolate Sauce

TUESDAY & SATURDAY

Assorted Finger Sandwich
Crispy Sweet & Sour Pork
Seasonal Garlic Steamed Vegetables
Eggy Rice
Chocolate Mousse

WEDNESDAY & SUNDAY

Grilled Market Fish, Lemon Caper Beurre Blanc
Chicken Parmigiana
Herb Roasted Potato
Seasonal Garlic Vegetables
Lemon Cake

THURSDAY

Assorted Wraps
Authentic Butter Chicken
Saffron & Cumin Rice
Naan & Pappadum
Chocolate Mousse

Additional Package Upgrades

Soft Drink & Juice with Lunch - \$6pp
Additional Morning or Afternoon Tea Item - \$6pp





Buffet Lunch or Dinner

From \$60pp

Assorted Artisan Breads & Dinner Rolls

MAINS

Select Three

Freshly Carved Roast Beef, Gravy

Crispy Sweet & Sour Pork

Grilled Market Fish, Lemon Caper Beurre Blanc

Chicken Parmigiana

Authentic Butter Chicken

Grilled Chicken Breast, Mushroom Sauce

Slow-Cooked Beef, Red Wine Jus

Vegetable Lasagna

SALADS & SIDES

Select Three

Saffron & Cumin Rice

Garlic Stir Fry Green Beans, Crispy Shallot

Seasonal Garden Fresh Salad

Herb Roasted Potato

Mediterranean Pasta Salad

Seasonal Garlic Vegetables

DESSERT

Select Two

Chocolate Mousse

Carrot Cake

Orange Cake

Freshly Cut Seasonal Fruit

Churros, Chocolate Sauce

Tea & Coffee Station

Plated Dinner Set Menu

Two Course \$65pp
Three Course \$75pp
Alternate Drop
Minimum 15 guests

ON THE TABLE

Warm Bread Roll & Butter

ENTREE

Select Two

Three Cheese Panna Cotta, Pear & Walnut Salad

Salt & Pepper Squid, Aioli, Baby Herbs

Pumpkin & Fetta Tart, Herb Salad

*Twice Cooked Pork Belly, Soba Noodle Salad, Soy
Ginger Lime Dressing*

*Potato Gnocchi, Mixed Mushrooms & Truffle
Sauce*

*Poached Chicken & Asparagus Salad, Lemon
Dijon Dressing*

MAINS

Select Two

*Harissa Chicken, Gremolata & Herbed Almond
Couscous*

*Grilled Chicken Maryland, Sweet Potato Mash,
Sautéed Kale, Red Wine Jus*

*Braised Lamb Shank, Potato Gratin, Pea Puree,
Broccolini, Jus*

*Crispy Skin Barramundi, Potato Anna,
Asparagus, Sauce Gribiche*

*Slow Braised Corned Beef, Carrot, Potato, Celery,
Corned Beef Sauce, Salsa Verde*





MAINS CONT.

250g Sirloin Steak, Paris Mash, Caramelised Onion, Broccolini. Jus

170g Beef Fillet, Paris Mash, Roasted Fennel, Asparagus, Red Wine Jus

Sweet Potato Tart, Mushroom, Ricotta, Basil, Parmesan

DESSERT

Select Two

Churros, Cinnamon Sugar, Vanilla Ice Cream

Chocolate Fondant, Double Clotted Cream

Citrus Tart, Double Cream

Eton Mess, Fresh Seasonal Berries, Meringue, Double Cream, Cream Fraiche

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream

Chocolate Mousse, Chocolate Sauce, Hazelnut Praline

Baked Lemon Cheesecake, Passionfruit Coulis, Mango Sorbet

White Chocolate Panacotta, Strawberry Rosewater Compote

All served with coffee & tea selection

PLATTERS

\$120 PER PLATTER

MIXED PLATTER

Approx. 75 pieces

Fish Cocktails

Cocktail Spring Rolls

Mini Chicken Kiev Balls

Party Pies

Spinach & Cheese Triangles

VEGETARIAN PLATTER

Approx. 75 pieces

Empanadas

Cauliflower Popcorn

Spinach & Cheese Triangles

Cocktail Spring Rolls

Samosas

MIXED WRAP PLATTER

30 x Wraps

*Assorted range of freshly
prepared gourmet wraps*

SWEET PLATTER

Approx. 40 pieces

*Chefs selection of
assorted cakes and slices*

GOURMET PLATTER

Mini Quiches

Satay Chicken Skewers

Salt & Pepper Squid

Prawn Twisters

Empanadas

*Don't see a platter that works for you? Let us know
and we can customise a package!*





CANAPES

1 Hour Package \$32pp - 2 Cold, 2 Hot
2 Hour Package \$38pp - 2 Cold, 3 Hot
3 Hour Package \$44pp - 3 Cold, 3 Hot
4 Hour Package \$55pp - 3 Cold, 4 Hot

COLD

Smoked Salmon Blini, Capers & Citrus Sour Cream
Hoisin Pulled Pork Bite, Cucumber, Toasted Sesame
Seared Beef & Vegetable Sesame Rolls, Nam Jim
Vietnamese Rice & Pepper Rolls, Herbs
Tuna & Roasted Pepper Mini Tarts
Classic Prawn Cocktail
Seasonal Fruit Skewers
Watermelon & Feta

HOT

Three-Cheese Mushroom Arancini, Ranch
Curried Vegetable Puff, Siracha Mayo
Mini Beef Slider
Roast Pork Sliders, Relish
Garlic Prawns, Herbs
Pizza Bites – Chef's Assorted Toppings
Mushroom Arancini
Chicken Pesto Slider, Melted Cheese
Chicken & Cheese Croustade, Sour Cream
Korean Crispy Chicken, Cucumber & Sesame Mayo
Cajun Prawn Bites, Roasted Jalapeño Mayo
Pulled Pork Croquettes, Caramelised Onion,
Capsicum, Smoky BBQ Sauce
Lemon Pepper Squid, Chive & Truffle Aioli
Charred Chicken Kebab, Lemongrass & Coriander
Harissa Chicken Kofta, Tatziki
Teriyaki Prawn Skewers, Sweet & Savoury Glaze
BBQ Vegetable Skewers

BEVERAGES

STANDARD PACKAGE

1 HOUR - \$26 PP
2 HOURS - \$32 PP
3 HOURS - \$38 PP
4 HOURS - \$44 PP

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 PACKAGE

1 HOUR - \$32 PP
2 HOURS - \$38 PP
3 HOURS - \$44 PP
4 HOURS - \$50 PP

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



Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause a reaction. Please inform our team if you have a food allergy or intolerance.

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