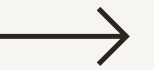


CUSTOM PACKAGE WINTER/SPRING 2026



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EVENT SPACE

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THE VENUE

COASTAL BOUTIQUE VENUE

Established in 2018, Merci Event Space is a hidden gem in the heart of Hawthorne. Inspired by the French word merci, meaning "thank you," our venue is a place where life's most meaningful moments are celebrated with gratitude, elegance, and connection.

Blending relaxed Hamptons charm with timeless Plantation-style interiors, our light-filled space is perfect for bridal showers, baby showers, birthdays, intimate celebrations, business events, weddings, proposals, and photoshoots.

At Merci, every gathering is more than an event—it's a beautiful way to celebrate the people and moments you're most thankful for.

MAX CAPACITY 60 PAX COCKTAIL-STYLE

MONDAY - THURSDAY

9 AM - 10 PM

FRIDAY - SUNDAY EVENT TIME FRAMES

DAYTIME: 9 AM - 2 PM | EVENING: 5 PM - 10 PM





CANAPÉS

We offer three different packages for stand-up cocktail functions. Our seasonal selection of canapés and prices are listed on the next page.

4 canapés

Choice of 2 light canapés and 2 substantial canapés

6 canapés

Choice of 3 light canapés and 3 substantial canapés

8 canapés

Choice of 5 light canapés and 3 substantial canapés

CANAPÉ MENU

Minimum 30 people

Cold Petit Canapés \$6.30ea

- Pita bite, creamy hummus, pine nut tabouli **gluten free, vegan**
- Confit heirloom tomato, Persian feta, basil, olive oil biscotti **gluten free option, vegetarian**
- Tuna tataki, wonton crisp, sesame Asian slaw **dairy free, gluten free option**
- Citrus cured ocean trout, sesame, chive yoghurt brochette **gluten free, dairy free option**
- Duck & cherry parfait, red onion jam, crostini **gluten free option**
- Prosciutto di San Daniele, grape tomato, bocconcini brochette **gluten free**
- Prosciutto di San Daniele, fig, gorgonzola bite **gluten free**
- Seared lamb loin, whipped sumac tahini, corn crisp **gluten free, dairy free**

Hot Petit Canapés \$6.85ea

- Mushroom & truffle arancini **vegetarian**
- Sweet corn fritter, avocado & guajillo chilli salsa **vegetarian**
- Chickpea panisse, smoked olive, tomato jam **vegan, gluten free**
- Fraser coast Spanner crab croquette, lemon mayonnaise
- Middle Eastern beef kofta kebabs, tzatziki
- Chicken parmesan meatballs, spicy vodka sauce
- Wood-fired Achiote chicken empanada, lime crema
- Smoked pork belly, pear compote **gluten free, dairy free**
- Cantonese Wagyu beef dumpling, green onion, ginger soy **dairy free**

Premium Canapés \$9.25ea

- Chargrilled Mooloolaba king prawns, garlic herb butter **gluten free, dairy free option**
- Stone Axe wagyu striploin brochette, chimichurri **gluten free, dairy free**
- Spicy Yellowfin tuna tartare, crispy sesame rice **gluten free, dairy free**
- Seared duck breast, spiced cherry jus **gluten free, dairy free**

Substantial Canapés \$14.10ea

- Signature wagyu beef cheeseburger, smoked cheddar, brioche slider
- Spicy fried chicken slider, pickled slaw, chipotle mayo
- Hot ham roll, gruyère, caramelised onion, dijon
- Crispy fish slider, dill mayo, pickled fennel
- Shokupan king prawn sando, furikake **dairy free option**
- Lush chicken salad finger sando (2) **dairy free option**
- Crispy lemongrass pork belly, green papaya salad, coriander & lime **gluten free, dairy free, vegan option**

Dessert Canapés \$5.40ea

- Flourless chocolate cake, coffee cream **gluten free**
- Crisp filo, whipped vanilla cream, poached rhubarb
- Lemon curd & raspberry tartlets **gluten free option**
- Triple cream cheesecake with vincotto figs **gluten free**

SIGNATURE MERCI GRAZING TABLE

Serves 25 people

Our Signature Merci Grazing Table is a beautiful centrepiece for any celebration. Enjoy it as a standalone dining experience or as the perfect complement to your event.

Australian & Italian cured meats
French & Australian cheeses
Fresh QLD seasonal fruit
House made pickled vegetables
Sliced French baguette
Artisan dips & crisps

****From \$350 per meter (serves approximately 25 people)**



BUFFET EXPERIENCE

Serves 20 people

Proteins (please select 2 items)

Miso & ginger glazed Ora King Salmon, cucumber & sesame relish **gluten free, dairy free**

Lebanese style BBQ whole deboned chicken, garlic toum, sumac & pistachio nuts **gluten free, dairy free**

Victorian Lamb shoulder, creamy Parmesan polenta, lamb jus & salsa verde **gluten free**

Grilled Barramundi, braised baby peas, romesco & lemon **gluten free, dairy free**

Rosemary & garlic BBQ whole deboned chicken, carrot purée, parsley salad & chicken jus **gluten free, dairy free**

Slow roasted Angus beef striploin, rosemary roast mushrooms & red wine jus **gluten free, dairy free**

Braised Cape Grim beef cheeks, baby onions, chimmi churri **gluten free, dairy free**

Sides (please select 2 items)

Heirloom tomatoes, buffalo mozzarella, basil & aged balsamic **gluten free**

Warm seasonal greens, chilli garlic butter, almonds **gluten free, vegan option**

Kipfler potatoes, shallots, parsley & crème fraiche **gluten free**

Greek salad, tomatoes, cucumber, red onion, kalamata olives, mint & lemon vinaigrette **gluten free, dairy free, vegan option**

Mexican Street Corn Salad, chipotle, coriander & lime crema **gluten free, vegan option**

Roasted & shaved zucchini, pearl cous cous, mint, goats curd & chardonnay vinaigrette **dairy free, vegan option**

Dessert (please select 1 item)

Pannacotta, cinnamon poached pears, maple granola crumb **gluten free, dairy free option vegan option**

Flourless chocolate cake, mascarpone cream, fresh raspberries **gluten free**

Vanilla bean coeur à la crème, marinated berries, almond praline **gluten free**

Chocolate Mousse, salted caramel, fresh raspberries

Classic Tiramisu

2 Protein, 2 Sides & 1 Dessert \$95 per person

*Menu subject to change

READY, SET, ENJOY

Minimum 30 people

Savoury

Cheddar & chive scones with smoked paprika butter **vegetarian**

Pork & fennel sausage rolls

Smoked salmon & caper cream cheese finger sandwiches

Lush signature chicken salad finger sandwiches

Citrus cured ocean trout, sesame, chive yoghurt brochette **gluten free, dairy free option**

Prosciutto di San Daniele, bocconcini, basil brochette **gluten free**

Lamb Birria empanada

Spiced cauliflower, potato & pea pasties **vegetarian, vegan option**

Caramelised leek & goat cheese quiche **vegetarian, gluten free option**

Traditional quiche Lorraine **gluten free**

Sweet

Classic French madeleine

Scones with jam & clotted cream

Chocolate & macadamia brownies **gluten free**

Brown butter & almond torte **gluten free**

Lemon curd & raspberry tartlet **gluten free**

Lavender milk chocolate tartlet **gluten free**

Triple cream cheesecake with vincotto figs **gluten free**

A selection of 5 \$40 per person

This menu pairs perfectly with our grazing tables.

*Menu subject to change

MERCI MARKET BOX

Minimum 20 people

Market Box 1

Poached thyme chicken, lemon & black pepper mayo, kipfler potato, caper, cucumber, dill & parsley salad \$26.30pp

gluten free, dairy free, nut free

Market Box 2

Slow cooked teriyaki salmon, sesame soba noodles, cucumber & edamame salad, wonton crisps \$31.80pp

gluten free, dairy free, nut free, vegetarian option

Market Box 3

Mexican verde beef striploin, corn crisps, pico de gallo, avocado & black bean salad \$31.80pp

gluten free, dairy free, nut free

Market Box 4

Slow roast sumac chicken homemade pita, tabbouleh, red pepper hummus & Lebanese pickles \$26.30pp

dairy free, gluten free option, vegetarian option, vegan option, nut free

Market Box 5

Chilled king prawns with spicy lime mayo, orzo, cucumber, grape tomato & parsley salad \$35.20pp

dairy free, nut free

Market Box 6

Ploughmans lunch, homemade sourdough, pickled cornichons, house green tomato chutney, smoked leg ham, aged cheddar, green herb potato salad \$26.30pp

nut free

*Menu subject to change



PACKAGE UPGRADES

Sparkling On Arrival | \$19 each

DeChanceney Vouvray Brut

*minimum order 20

Cheeseboard | \$70 each

French & Australian cheeses, Fresh QLD seasonal fruit, House made pickled vegetables, Sliced French baguette

Artisan dips & crisps

*minimum order 5

Seasonal Fruit Platter | \$35 each

Designed to complement any occasion with freshness, simplicity, and a touch of sophistication.

*minimum order 5