



GRAND MERCURE AUCKLAND



MEET WITH STYLE

An **ACCORHOTELS** brand



IMPECCABLE TASTE MEETS STYLISH SPACES AT GRAND MERCURE AUCKLAND

Grand Mercure is the perfect venue for meetings, conferences and events. Our hotel features a range of innovative facilities, all complemented by intuitive design and state-of-the-art equipment.

Whether you would simply like to book an hour in the boardroom to touch base with your team, or you're planning to host a wedding and reception in one of our idyllic venues, Grand Mercure can provide a seamless solution.

Your dedicated events coordinator will assist you through every planning stage to meet all of your specific needs and requests.

LOCATION

Located in the heart of the Auckland waterfront district, overlooking the picturesque Viaduct Harbour and surrounded by designer boutiques and award winning restaurants, Grand Mercure Auckland embraces all of these elements to tell the story of our uniquely diverse city.

Our stories can be experienced from in room amenities through to iconic pacific art and dining menus. With 206 guest rooms, a dedicated conference floor and lifestyle spaces, Grand Mercure welcomes every traveller to explore the ethnic mosaic of Auckland.





10 MEETING AND EVENT SPACES & 206 GUEST ROOMS & SUITES







- 10 dedicated spaces for up to 300 guests in our largest room
- Pre-function areas perfect for breaks and cocktail functions
- Selected spaces feature natural light and cityscape vistas
- On site professional conference team
- Team building and attractions close by
- Vue Restaurant and Attica Bar offer city and harbour views
- Gym and On-Demand Fitness Room
- Guest Library and Business Centre

TECHNICAL FEATURES

- Broadband and wireless internet access
- State-of-the-art audio visual equipment*

*AV quote available on request

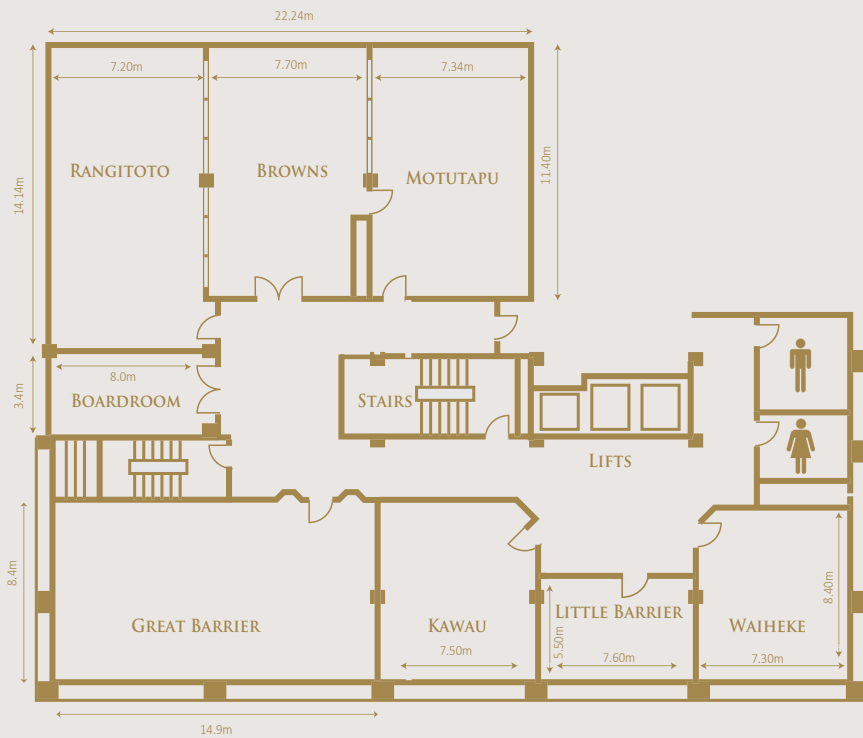
CAPACITIES CHART

ROOM NAMES							HEIGHT (M)	SURFACE (M2)
WAIHEKE	50	25	20	24	40	40	3	57
KAWAU	50	25	20	24	40	40	3	63
LITTLE BARRIER	25	14	14	16	30	40	3	42
GREAT BARRIER	70	20	25	36	80	100	3	125
RANGITOTO	100	40	50	40	80	100	3	105
BROWNS	80	35	30	30	60	80	3	89
MOTUTAPU	80	35	30	30	60	100	3	90
HAURAKI GULF	200			100	150	350	3	284
BOARDROOM			14				3	27
BOARDROOM 10			10					
BOARDROOM 11			10					
THE DECK					60	80		119

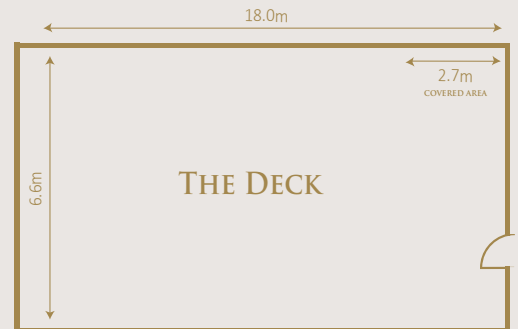


FLOOR PLANS

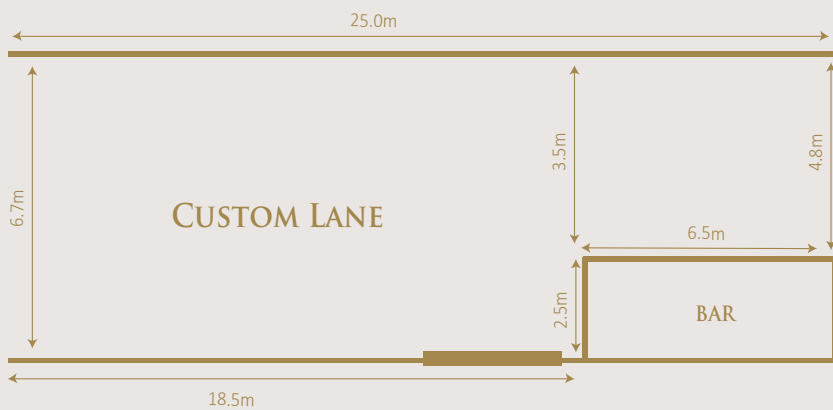
FIRST FLOOR



SECOND FLOOR



GROUND FLOOR





DAY DELEGATE PACKAGES

DAY DELEGATE PACKAGE

\$70 per person

Includes:

- Main meeting room hire
- Complimentary Wi-Fi for the presenter
- Arrival tea and coffee
- Morning tea and coffee with a choice of 1 food item
- Buffet lunch
- Afternoon tea and coffee with a choice of 1 food item
- Note pads, pens, and water
- Standard equipment: 1 flipchart and 1 white board
- Dedicated Conference Co-ordinator

HALF DAY DELEGATE PACKAGE

\$60 per person

Includes:

- Main meeting room hire for half day
- Complimentary Wi-Fi for the presenter
- Arrival tea and coffee
- Buffet lunch
- Morning tea and coffee with a choice of 1 food item

OR

- Afternoon tea and coffee with a choice of 1 food item
- Note pads, pens and water
- Standard equipment : 1 flipchart and 1 white board
- Dedicated Conference Co-ordinator

The above packages require a minimum number of 25 delegates.





AUDIO VISUAL

EQUIPMENT	HIRING COST PER DAY
Data projector	\$200
LCD TV	\$150
In-house sound system including 1 microphone	\$250
Lectern	\$50
Staging	\$200 (1.5m x 4.8m)
Additional flip chart	\$40
Additional white board	\$40
Laser pointer	\$35

**Above AV equipment needs to be booked in advance and any additional equipment can be arranged with a prior booking. Above pricing is based on in-house equipment available.*



IMPECCABLE TASTES

THE MENUS





BREAKFAST MENUS

CONTINENTAL BREAKFAST

\$28 per person

- Fresh orange juice
- Seasonal fresh fruit
- Breakfast ham
- Bircher muesli
- Natural yoghurt
- Selection of cereals
- Full cream, skim or soy milk
- Oven fresh breakfast pastries: Danish, croissants and muffins
- White, whole meal and multigrain toasts with butter, honey and preserves
- Freshly brewed coffee, tea and herbal infusions

FULL BREAKFAST BUFFET

\$39 per person

- Fresh orange juice

Cold Selection

- Seasonal fresh fruits
- Breakfast ham
- Bircher muesli
- Natural yoghurt
- Selection of cereals
- Full cream, skim or soy milk
- Oven fresh breakfast pastries: Danish, croissants and muffins
- White, whole meal and multigrain toasts with butter, honey and preserves

Hot Selection

- Scrambled eggs
- Streaky bacon
- Grilled pork sausages
- Buttered mushrooms
- Potato rosti bites
- Baked beans
- Slow roast vine tomatoes
- Sauces and condiments
- Freshly brewed coffee, tea and herbal infusions

Please let us know if you have any dietary requirements, prior to arrival.





COFFEE BREAK MENU

SAVOURY ITEMS

- Skillet corn bread, kalamata olives and baby spinach
- Petite bagel, cream cheese, scallions and sundried tomato
- Cheddar and bacon filled egg muffin with red onion jam
- Pita bread filled with hummus tomato, baby spinach and carrot
- Sandwich selection: ham and cheese, egg salad and veggie
- Crumbed camembert wedges with sesame seeds
- Tomato and brie cheese croissant

SWEET ITEMS

- Orange and almond cake
- Apple crumble and cinnamon muffin
- Mixed berry and chocolate brownie
- Raisin scones with raspberry jam and cream
- Seasonal fresh fruits
- Assorted cookies
- Individual yoghurt, fruit and roast almond granola

Please let us know if you have any dietary requirements, prior to arrival.





WORKING LUNCH MENU

LIGHT LUNCH ONE

\$25 per person

- Vermicelli noodles salad, toasted sesame dressing
- Sandwich with ham, cheese, lettuce and tomato
- Chicken and pesto wrap, red onion jam
- Assorted lamingtons

LIGHT LUNCH TWO

\$25 per person

- Panzanella salad with roast capsicum and tomato
- Sandwich with ham, cheese, lettuce and tomato
- Pita bread filled with lamb, hummus and tomato
- Chocolate fudge brownie

LIGHT LUNCH THREE

\$25 per person

- Red lentil and quinoa salad, sumac dressing
- Sandwich with ham, cheese, lettuce and tomato
- Tomato, brie and bacon croissant
- Sultana slab cake

Minimum 5 attendees are required for this option.

Please let us know if you have any dietary requirements, prior to arrival.





CANAPÉ MENU

All items are priced at \$4.50 per piece

VEGETARIAN

- Chilled pea soup with quinoa and goat's cream
- Blue cheese and caramelised onion quiche
- Sesame crumbed brie with cranberry relish
- Wild mushroom and truffle spring rolls
- Profiterole with poached pear, walnuts and blue cheese
- Mushroom arancini with parmesan

FISH & SEAFOOD

- Smoked salmon blinis with caper and dill crème fraiche
- Prawn with sweet chilli, ginger, lime and coriander
- Salmon tartare cucumber tarragon jelly
- Tuna tataki with wasabi mayonnaise and pickled ginger
- Panko crumbed prawn cutlets with avocado salsa, lime and chilli
- Baked salmon and cream cheese brioche sandwich
- Smoked kahawai and lemon croquette

MEAT & POULTRY

- Pork, apple and fennel pie
- Mini quiche Lorraine
- Chorizo baked in brioche
- Lamb crostini with white bean purée
- Mini Yorkshire puddings with roast beef and horseradish
- Prosciutto, artichoke and spinach crêpes
- Grissini wrapped in prosciutto with rucola
- Grilled pork belly with pineapple glaze
- Venison carpaccio crostini with parsnip crisps

DESSERT

- Mini lemon meringue tarts
- Chocolate éclairs
- Macrons
- Passion fruit and custard tart
- Whittaker's chocolate orange mousse
- Raspberry and almond lamingtons

Please let us know if you have any dietary requirements, prior to arrival.





3-COURSE DINNER MENU

Set menu \$59 per person

Alternative choice for all 3 course \$62 per person

2 choices selection for all 3 courses \$69 per person

STARTER

- Red bell pepper soup, brioche crouton, goat's cheese parfait
- Cottage cheese and chive terrine with tomato jelly, baby spinach, pesto, leaves
- Slow braised pork rillettes, crostini, red Spanish onion jam, apple compote, cos
- Fennel slaw with lime leaf, salt and pepper squid, smoked salmon, rock oyster
- Chicken and pistachio terrine, parsnip salad, cherry tomato confit, baby spinach

MAIN

- Lava stone sirloin steak, balsamic onion marmalade, green pepper butter, dauphinoise potatoes, jus
- Grilled sea run salmon, caper and fresh tomato sauce, potato gnocchi, lemon and rucola
- Slow roast lamb rump, polenta, white navy beans, roast pumpkin, olive and rosemary jus
- Grilled cheese pave, smoked paprika and fig risotto, baby beets, poached tomato, carrot flan
- Fish of the day, saffron shallots, potato fondant, crayfish wonton, Chardonnay sauce, clams

DESSERT

- Sticky date pudding, toffee sauce, vanilla ice-cream, apple compote
- Orange chocolate mousse in pastry layers, citrus salad, raspberry coulis
- Berry shortbread, yoghurt mousse, red berry coulis, passion fruit cream
- Chocolate ginger truffle tart with pear chutney poppy seed tuile
- Honey and hokey pokey parfait, apple strudel, vanilla crumble

Please let us know if you have any dietary requirements, prior to arrival.





BUFFET DINNER MENU

\$69 per person

SOUP

- Roast kumara and honey soup, rustic dinner rolls and butter

SALAD

- Mixed leaves with picked herbs
- Baby spinach with walnuts, dates and goat's cheese
- Greek salad with olive oil and feta cheese
- Mixed seafood salad, cocktail sauce
- Tomatoes, cucumber and a selection of condiments, dressings, seeds and sprouts

MAINS

- Lamb rump marinated with olives, sundried tomato and herbs
- Cod fillet with cherry tomato lemon and coconut
- Chicken breast oven roasted with red capsicum
- Ricotta and spinach cannelloni with cheese sauce
- Roasted mixed vegetables

DESSERTS

- Cream filled profiteroles
- Cheesecake
- Lemon and meringue tart
- Chocolate mousse cups
- Sliced seasonal fruit platter

CHEESE

- Assorted cheeses served with crackers, nuts and dried fruit
- Tea, coffee and a selection of herbal infusions

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BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

- 1 hour package \$25 per person
- 2 hour package \$34 per person
- 3 hour package \$41 per person
- 4 hour package \$46 per person
- 5 hour package \$51 per person

Includes the following house selection of:

- Te Hana Cuvee bubbles
- Kopiko Bay or Square Mile wine range
- Chardonnay, Sauvignon Blanc, Cabernet Merlot
- A Selection of NZ beers
- Orange juice and soft drinks

EXECUTIVE BEVERAGE PACKAGE

- 1 hour package \$30 per person
- 2 hour package \$39 per person
- 3 hour package \$46 per person
- 4 hour package \$52 per person
- 5 hour package \$57 per person

Includes the following selection of:

- Brancott Brut
- Choose a wine range: Triple Bank, Couper's Shed or Boundary Vineyards
- Chardonnay, Sauvignon Blanc and Cabernet Merlot
- Premium beer (Stella, Corona, Kirin, Steinlager Pure/Mid or similar)
- Orange juice and soft drinks

Package drinks are subject to change.





BEVERAGE

BEVERAGE ON CONSUMPTION

All beverages are charged on a consumption basis. If requested, your spending can be monitored during your event and updates given at pre-arranged levels or times. A cash bar option is also available on request. This option is cash only, as Eftpos is not available.

BEER

- Steinlager Pure \$9.00
- Stella Artois \$9.00
- Steinlager Mid \$8.50
- Corona \$9.00
- Speight's \$8.50
- Kirin \$10.00
- Mac's Gold \$8.50
- House wine \$9.00 by the glass or \$ 40.00 per bottle

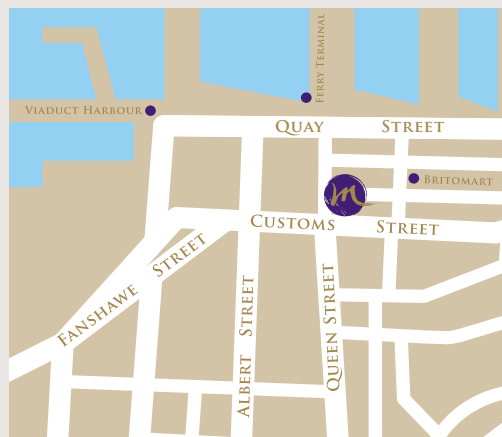
NON ALCOHOLIC BEVERAGES

- Orange, apple, pineapple and tomato juice (by the glass) \$4.00
- Soft drinks \$5.00
- 500ml Waiwera still water \$7.00
- 500ml Waiwera sparkling water \$7.00





This hotel participates in the AccorHotels global sustainability programme, PLANET 21. The programme covers all of AccorHotels' environmental, social and community obligations. Through PLANET 21, AccorHotels are acting together for the wellbeing of our world and in all our hotels, we work with employees, guests and partners to reinvent hotels – sustainably. By choosing us for your next meeting, event or accommodation requirements, you are making a difference to the planet, and are showing your support towards making hotels more sustainable.



Organise your meeting online at
accorconferences.co.nz
 or call our conference team
 on tel: (09) 306 0582 or email: h1721-sb3@accor.com

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