



GRAND MERCURE

AUCKLAND



EVENTS 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 207 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 & 207 GUEST ROOMS & SUITES







- 10 dedicated spaces for up to 300 guests in our largest room
- Pre-function areas perfect for breaks and cocktail functions
- Most spaces feature natural light with 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

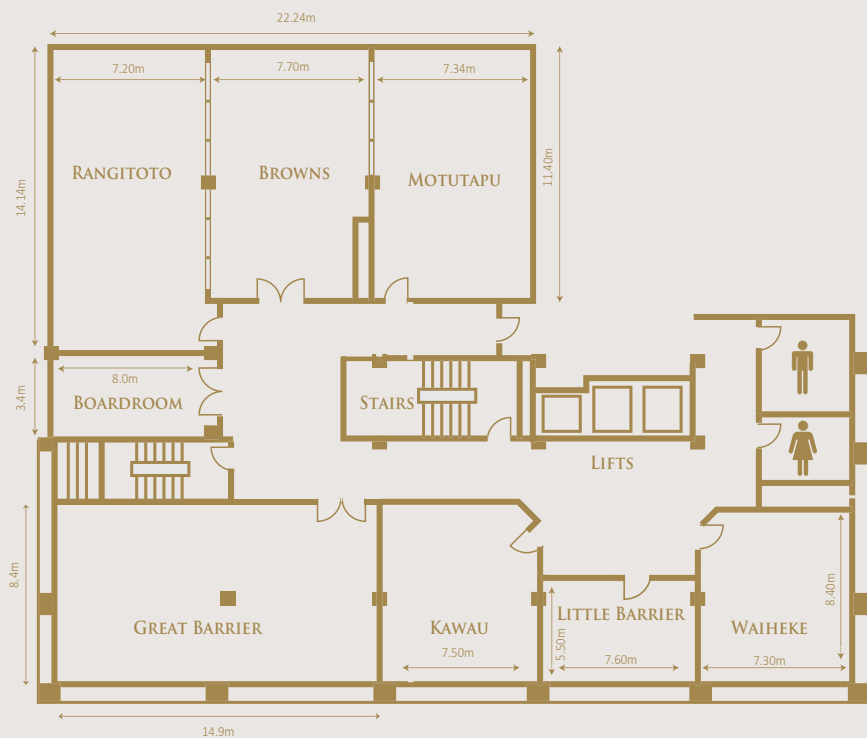
CAPACITIES CHART

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	80	25	20	60	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
CUSTOM LANE					70	120		



FLOOR PLANS

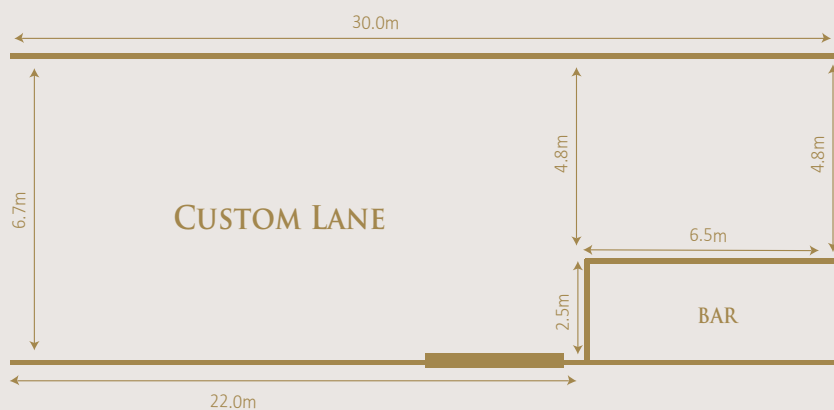
FIRST FLOOR



SECOND FLOOR



GROUND FLOOR





DAY DELEGATE PACKAGES

DAY DELEGATE PACKAGE

\$72 per person

Includes:

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

HALF DAY DELEGATE PACKAGE

\$62 per person

Includes:

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

OR

- Afternoon tea and coffee with 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.*

A photograph of a restaurant table setting. In the foreground, a white plate holds a piece of seared fish topped with a slice of prosciutto and garnished with fresh herbs. Beside the fish is a dark, breaded item and some orange segments. In the background, two wine glasses are visible: one containing red wine and the other white wine. A bottle of wine stands between them. The scene is softly lit, creating a warm and elegant atmosphere.

IMPECCABLE TASTES

THE MENUS



BREAKFAST MENUS

CONTINENTAL BREAKFAST

\$28 per person

- Fresh juice
- Seasonal organic fruits
- Breakfast Champagne ham
- Homemade granola, rolled oats, raisin and dried fruits
- Natural yoghurt
- Selection of cereals
- Full cream, skim, soy or almond milk
- Fresh baked pastries: Danish, croissants and muffins
- White, whole meal and multigrain toasts with honeycomb, butter and preserves
- Pressed coffee, tea and herbal infusions

FULL BREAKFAST BUFFET

\$39 per person

Cold Selection

- Seasonal organic fresh fruit
- Cured ham
- Homemade granola, rolled oats, raisin and dried fruits
- Natural yoghurt
- Selection of cereals
- Full cream, skim, almond or soy milk
- Fresh baked pastries: Danish, croissants and muffins
- White, whole meal and multigrain toasts with honeycomb, butter and preserves

Hot Selection

- Organic scrambled eggs
- Smoked free-range bacon
- Pan roasted pork sausages
- Roasted mushrooms
- Potato rosti bites
- Baked beans
- Slow roast vine tomatoes
- Sauces and condiments
- Fresh fruit juice
- Pressed coffee, tea and herbal infusions

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





BREAKFAST MENUS CONTINUED

A LA CARTE BALANCE BREAKFAST

- | | |
|---|---------|
| • ORGANIC EGGS YOUR WAY, choose eggs your way on sourdough | \$15.00 |
| • 62 DEGREE EGGS BENEDICT, rye sourdough, chard, Hollandaise, avocado
<i>Choice of smoked salmon or free-range bacon</i> | \$28.00 |
| • ORGANIC EGGS OMELETTE, free-range ham, tomato salsa, mushroom, feta and arugula | \$28.00 |
| • PAELO ENERGY BREAKFAST, 62 degree eggs, roasted beetroot, kale, black quinoa
hummus, LSA seeds and Manuka honey dressing | \$27.00 |
| • HERBED SCRAMBLED EGGS, rye sourdough, whipped goats' cheese,
charred broccolini, pickled golden raisins and smoked cheddar | \$28.00 |





COFFEE BREAK MENU

MORNING TEA BREAKS

- MONDAY | Smoked salmon mini bagels, cream cheese, pickled onion and capers
- TUESDAY | English muffin and free range egg rolls, smoked bacon and tomato chutney
- WEDNESDAY | Free-range Cajun chicken sandwiches, lettuce, chipotle and smoked bacon
- THURSDAY | Homemade muesli slices, Manuka honey, rolled oats, raisins and dried fruits
- FRIDAY | Ham and tomato croissants, brie and pesto
- SATURDAY | Assorted homemade cookies

AFTERNOON TEA BREAKS

- MONDAY | White chocolate and macadamia muffins
- TUESDAY | Date and raisin scones, raspberry jam and cream
- WEDNESDAY | Dark chocolate brownies
- THURSDAY | Assorted homemade cookies
- FRIDAY | Salted caramel slice
- SATURDAY | Seasonal fruit bowls and natural yoghurt

ADD ONS

FRESH SMOOTHIE OR JUICE

\$5.50 per person

CHOCOLATE VELVET | Dark cocoa, beetroot, mixed nut butter, honey and soy milk

CHOC BANANA | Banana, date, cacao nibs and almond milk

GREEN GOODS | Kiwi, kale, mint, lime, coconut water and Greek yoghurt

HONEY AND LEMON | Meyer lemon, Manuka honey, yoghurt and trim milk

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



WORKING LUNCH MENU

\$29 per person

MONDAY / THURSDAY

- EGG PAD THAI, spring onion, bean sprout, coriander and roasted peanut
- GARDEN SALAD, baby cos lettuce, radicchio, radish, pumpkin seed and lemon dressing
- GRILLED LAMB SKEWER, chorizo dressing
- LAMINGTONS
- Pressed coffee and tea infusions
- Juice

TUESDAY / FRIDAY

- ROAST BEEF SANDWICHES, caramelised onion, Manchego cheese and arugula
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- SUSHI selection with condiments
- DARK CHOCOLATE FUDGE BROWNIE
- Pressed coffee and tea infusions
- Juice

WEDNESDAY / SATURDAY

- FREE RANGE PORK CUTLET, brown rice, BBQ sauce, Japanese mayo
- BLACK QUINOA SALAD, preserved lemon, avocado, pistachio and lemon dressing
- TOFU MISO SOUP, spring onion and wakame
- SEASONAL FRUIT PLATTER
- Pressed coffee and tea infusions
- Juice

Please let us know if you have any dietary requirements, prior to arrival. Minimum of 10 guests required.





LUNCH BUFFET MENU

Included in Day Delegate Package

MONDAY / FRIDAY

- BREAD, artisan bread rolls and home-made butter

SALADS

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED PUMPKIN SALAD, baby spinach

HOT SELECTION

- SLOW ROASTED TAUPU SIRLOIN and grilled baby potato
- THAI GREEN CURRY MARKET FISH, kaffir lime, red chilli, coriander and lemongrass
- SEASONAL STEAMED VEGETABLES
- LINGUINI, tomato sauce, courgette, tomato and basil

SWEET

- COFFEE INFUSED MOUSSE CAKE
- LEMON SWISS ROLLS
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

TUESDAY / SATURDAY

- BREAD, artisan bread rolls and home-made butter

SALAD

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED POTATO SALAD, celery, walnut, grapes and Granny Smith

HOT SELECTION

- BRAISED LAMB SHOULDER, rosemary, roasted garlic and Greek yoghurt
- PAN ROASTED MARKET FISH, chorizo, sundried tomato, Kalamata, caper, rocket and almond
- SEASONAL STEAMED VEGETABLES
- MUSHROOM LASAGNA, spinach, Swiss cheese and thyme

SWEETS

- DARK CHOCOLATE BROWNIE
- MILLE FEUILLE
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

Minimum 15 attendees are required for this option. Please let us know if you have any dietary requirements, prior to arrival.





LUNCH BUFFET MENU CONTINUED

Included in Day Delegate Package

WEDNESDAY / SUNDAY

- BREAD, artisan bread rolls and home-made butter

SALADS

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED PUMPKIN SALAD, baby spinach

HOT SELECTION

- APPLE AND MISO GLAZED PORK BELLY, roasted butternut and cashew
- OVEN BAKED AKAORA SALMON, red curry, spinach, roasted capsicum and Kaffir lime leave
- SEASONAL STEAMED VEGETABLES
- SPINACH AND RICOTTA RAVIOLI, lemon beurre blanc, chard and pinenut

SWEET

- COFFEE INFUSED MOUSSE CAKE
- LEMON SWISS ROLLS
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

THURSDAY

- BREAD, artisan bread rolls and home-made butter

SALAD

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED POTATO SALAD, celery, walnut, grapes and Granny Smith

HOT SELECTION

- ROASTED FREE RANGE CHICKEN, mixed vegetables, Manuka honey and smoked bacon gravy
- THAI GREEN CURRY MARKET FISH, Kaffir lime, red chilli, coriander and lemongrass
- SEASONAL STEAMED VEGETABLES
- LINGUINI, tomato sauce, courgette, tomato and basil

SWEETS

- DARK CHOCOLATE BROWNIE
- MILLE FEUILLE
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

Minimum 15 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

Hourly package (total of 8 selections)

- \$32 per person: 1 hour
- \$39 per person: 2 hours

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

ENTRÉE

- HOUSE CURED SALMON, braised baby beetroot and radish
- MARKET FISH CEVICHE, coconut, lime, red chilli and coriander
- ANGUS BEEF CARPACCIO, anchovy mayo, parmesan and crisp caper
- SHIITAKE GYOZA, creamed mushroom, baby carrot and edamame

MAIN

- CATCH OF THE DAY MARKET FISH, clam risotto, parmesan, lemon and parsley oil
- SLOW COOKED LAMB NECK, chorizo and white bean ragout and confit garlic
- PAN BAKED CHICKEN SUPREME stuffed with blue cheese and walnut, puy lentils and celeriac purée
- WILD MUSHROOM RISOTTO, winter vegetable, kale, edamame and parmesan

DESSERT

- BLACK FOREST, chocolate mousse, cherry gelee and rocher glaze
- WARM ROYAL GALA APPLE TART, macadamia and candied hazelnut ice cream and almond tuile
- WHITE CHOCOLATE & ROSE BLOSSOM CRÈME BRÛLÉE, Turkish delight ice cream
- ICED CAPPUCCINO PARFAIT, biscotti, pecan praline and chocolate ganache

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





DINNER BUFFET MENU

\$69 per person

MONDAY / FRIDAY

- BREAD, artisan bread rolls and home-made butter

SALADS

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED PUMPKIN SALAD, baby spinach

HOT SELECTION

- SLOW ROASTED TAUPU SIRLOIN and grilled baby potato
- THAI GREEN CURRY MARKET FISH, kaffir lime, red chilli, coriander and lemongrass
- SEASONAL STEAMED VEGETABLES
- LINGUINI, tomato sauce, courgette, tomato and basil

SWEET

- COFFEE INFUSED MOUSSE CAKE
- LEMON SWISS ROLLS
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

TUESDAY / SATURDAY

- BREAD, artisan bread rolls and home-made butter

SALAD

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED POTATO SALAD, celery, walnut, grapes and Granny Smith

HOT SELECTION

- BRAISED LAMB SHOULDER, rosemary, roasted garlic and Greek yoghurt
- PANANG CHICKEN, toasted coconut and capsicum
- PAN ROASTED MARKET FISH, chorizo, sundried tomato, Kalamata, caper, rocket and almond
- SEASONAL STEAMED VEGETABLES
- MUSHROOM LASAGNA, spinach, Swiss cheese and thyme

SWEETS

- DARK CHOCOLATE BROWNIE
- MILLE FEUILLE
- SEASONAL FRUIT PLATTER
- CARAMEL AND GINGER SLICES
- SELECTION OF CHEESES, crackers, nuts and dried fruit

Minimum 30 attendees are required for this option. Please let us know if you have any dietary requirements, prior to arrival.



DINNER BUFFET MENU

\$69 per person

WEDNESDAY / SUNDAY

- ARTISAN BREAD ROLLS and homemade butter

SALADS

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED PUMPKIN SALAD, baby spinach

HOT SELECTION

- APPLE AND MISO GLAZED PORK BELLY, roasted butternut and cashew
- ROASTED CHICKEN, romesco sauce, roasted cauliflower and pumpkin seeds
- OVEN BAKED AKAORA SALMON, red curry, spinach, roasted capsicum and Kaffir lime leave
- SEASONAL STEAMED VEGETABLES
- SPINACH AND RICOTTA RAVIOLI, lemon beurre blanc, chard and pinenut

SWEET

- COFFEE INFUSED MOUSSE CAKE
- LEMON SWISS ROLLS
- PROFITEROLES, lemon Chantilly cream
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

THURSDAY

- ARTISAN BREAD ROLLS and homemade butter

SALAD

- GARDEN SALAD, baby cos lettuce, radicchio, cucumber, radish and Sicilian olive
- RAW BEETROOT SALAD, kale, toasted almond and goats' cheese
- ROASTED POTATO SALAD, celery, walnut, grapes and Granny Smith

HOT SELECTION

- ROASTED FREE-RANGE CHICKEN, mixed vegetables, Manuka honey and smoked bacon gravy
- THAI GREEN CURRY MARKET FISH, Kaffir lime, red chilli, coriander and lemongrass
- SEASONAL STEAMED VEGETABLES
- LINGUINI, tomato sauce, courgette, tomato and basil

SWEETS

- DARK CHOCOLATE BROWNIE
- MILLE FEUILLE
- SEASONAL FRUIT PLATTER
- SELECTION OF CHEESES, crackers, nuts and dried fruit

Minimum 30 attendees are required for this option. Please let us know if you have any dietary requirements, prior to arrival.



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

- 1 hour package \$29 per person
- 2 hour package \$38 per person
- 3 hour package \$45 per person
- 4 hour package \$50 per person
- 5 hour package \$55 per person

Includes the following house selection of:

- Jacob's Creek Prosecco (Sparkling wine)
- Square Mile wine range
- Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir
- A Selection of NZ beers
- Orange juice & soft drinks

EXECUTIVE BEVERAGE PACKAGE

- 1 hour package \$36 per person
- 2 hour package \$45 per person
- 3 hour package \$52 per person
- 4 hour package \$57 per person
- 5 hour package \$63 per person

Includes the following selection of:

- Deutz Prestige (sparkling wine)
- Leefield Station Sauvignon Blanc, Crossroads Chardonnay, Te Tera Pinot Noir, Trinity Hill Syrah
- Premium Beer (Stella, Corona, Kirin, Steinlager Pure/ mid or similar)
- Orange juice & soft drinks

Package drinks are subject to change.

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.





BEVERAGE

BEER

- Steinlager Pure
- Steinlager-Mid \$8.50
- Kirin \$10.000
- \$9.00 Stella Artois \$9.00
- Corona \$9.00
- Mac's Gold \$8.50

HOUSE WINE

- Jacob's Creek Prosecco \$10.00 by glass or \$50 per bottle
- Square Mile White range \$10.00 by glass or \$45 per bottle
- Square Mile White range \$12.00 by glass or \$50 per bottle

PREMIUM WINE

Deutz Prestige \$15.00 by glass or \$75.00 per bottle
Leefield Station Sauvignon \$13.50 by glass or \$65.00 per bottle
Crossroads Chardonnay \$13.00 by glass or \$60.00 per bottle
The Ned Pinot Gris \$12.00 by glass or \$55.00 per bottle
Te Tera Pinot Noir \$14.50 by glass or \$70.00 per bottle
Trinity Hill Syrah \$12.00 by glass or \$55.00 per bottle

NON ALCOHOLIC BEVERAGES

- Orange juice by glass \$5.00
- Soft drinks \$5.00
- Antipodes 1L still water \$10.00
- Antipodes 1L sparkling water \$10.00

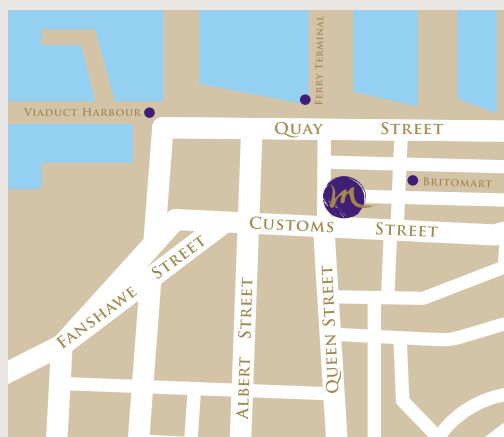




CUSTOM LANE



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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