



GRAND MERCURE
WELLINGTON



MEET WITH STYLE

An **ACCORHOTELS** brand



IMPECCABLE TASTE MEETS STYLISH SPACES AT GRAND MERCURE WELLINGTON

Six flexible meeting spaces and a bespoke Boardroom, all boasting natural daylight and air conditioning, provide creative canvases and modular meeting spaces. With the ability to accommodate up to 218 people theatre style, Grand Mercure is the ultimate destination for bespoke conferences, board meetings, events and retreats.

LOCATION

Overlooking the Cuban quarter, tucked away between the scenic hills of Wellington and the busy restaurants and theatres of Cuba Street, the Grand Mercure Wellington embodies all of these features to tell the story of New Zealand and the coolest little capital. Our stories can be experienced from in room amenities through to iconic art and restaurant menus. With 114 guest rooms, 6 conference and event spaces and leisure facilities, Grand Mercure Wellington caters for every kind of traveller.





6 MEETING AND EVENT SPACES & 114 GUEST ROOMS & SUITES







- 6 dedicated spaces for up to 218 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
- Forage Kitchen & Bar offering city and harbour views
- Gym and indoor heated lap pool (opening Aug)
- Business Centre

TECHNICAL FEATURES

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

*AV quote available on request

CAPACITIES CHART

ROOM NAMES							HEIGHT (M)	SURFACE (M2)	FULL DAY	HALF DAY USE
THE RETREAT	84	35	34	35	70	110	2.4	90	\$800	\$600
RETREAT 1	35	19	24	19	30	50	2.4	45	\$400	\$300
RETREAT 2	35	19	24	19	30	50	2.4	45	\$400	\$300
THE GALLERY*	218	40	66	80	160	250	2.4	180	\$1200	\$800
GALLERY 1*	125	25	24	45	80	120	2.4	95	\$700	\$500
GALLERY 2*	100	25	24	45	60	100	2.4	85	\$700	\$500
RESIDENCE*	56	25	30	22	50	80	2.6	70	\$500	\$350
BOARDROOM	40	24	24	24	30	50	2.1	38	\$350	\$250

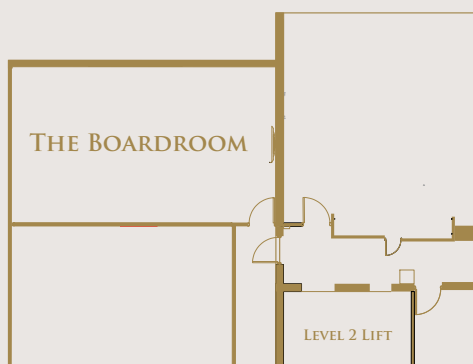
* Indicates room with projectors and screens

** AV is at an additional cost



FLOOR PLANS

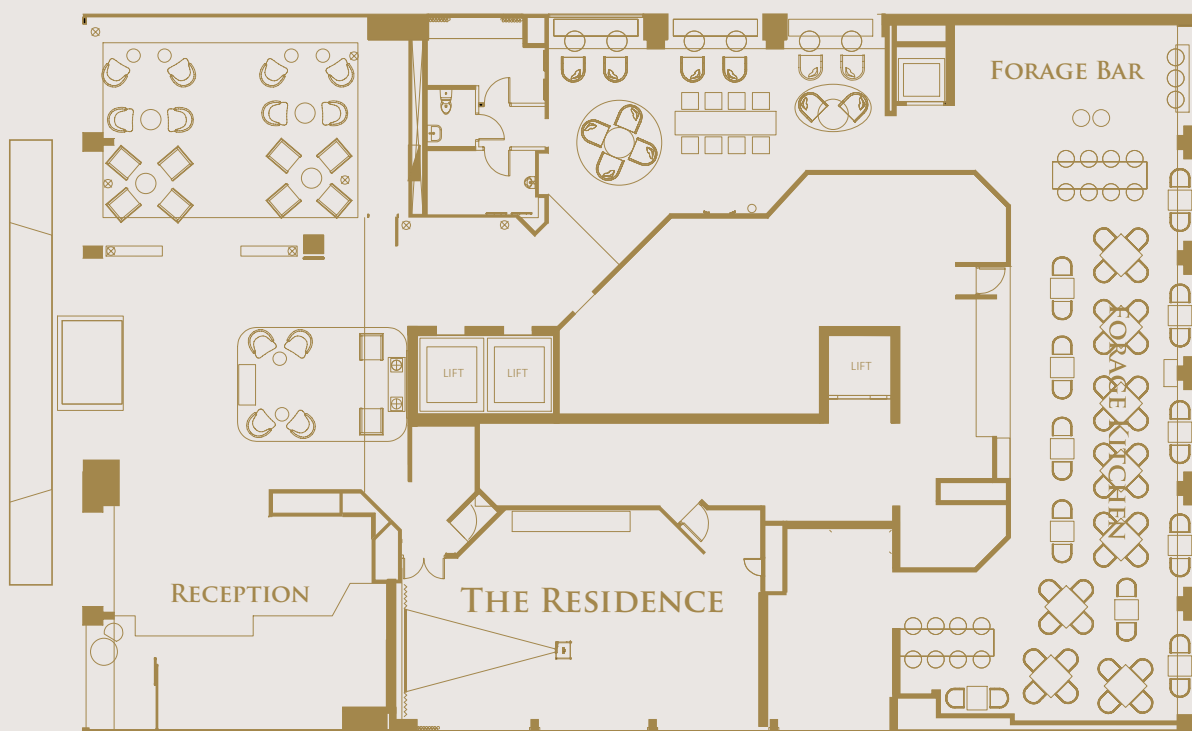
Level 2



Level 4



Level 5





DAY DELEGATE PACKAGE

DAY DELEGATE PACKAGE

\$75 per person

Includes:

- Room Hire
- 1GB complimentary Wi-Fi
- Arrival tea and coffee
- Morning tea
- Buffet lunch
- Afternoon tea
- Notepads, pens and water
- 1 flipchart
- 1 whiteboard

The above packages require a minimum number of 20 delegates.

ALTERNATIVE CATERING OPTIONS AND COSTS

- Arrival tea and coffee: \$4.50 per person, per day
- Continuous tea and coffee: \$12.00 per person, per day
- Morning or afternoon tea: \$10.00 per person, per day
- Working lunch: \$29.00 per person, per day

Canapés

- 2 cold / 2 hot selections: \$22 per person
- 3 cold / 3 hot selections: \$26 per person
- 4 cold / 4 hot selections: \$30 per person
- Large sharing platter: \$50 each

Beverage Packages

- 1 Hour Drinks: \$20 per person
- 2 Hour Drinks: \$36 per person
- 3 Hour Drinks: \$48 per person





AUDIO VISUAL

EQUIPMENT

HIRING COST PER DAY

Wall mounted LCD Monitor for Retreat 1, 2 and The Boardroom	from \$253
Projector and screen system for The Residence, Gallery 1 and 2	from \$520
Laptop	\$300
Remote mouse	\$55
Whiteboard	from \$50 each
Lectern	\$85
Small PA system with laptop audio and plinth	\$85
Flipchart and one pad	from \$40 each
Additional flipchart paper	\$25

Additional Audio Visual equipment can be arranged via Staging Connections, our AV supplier.





IMPECCABLE TASTES

THE MENUS



COFFEE BREAK MENU

MORNING/ AFTERNOON TEA BREAKS

One food item of choice with selection of teas and coffee: \$10 per person

Two food items of choice with selection of teas and coffee: \$12 per person

Three food items of choice with selection of teas and coffee: \$15 per person

SWEET ITEMS

- Chef's selection of homemade biscuits
- Organic banana slice
- Carrot cake with cream cheese icing
- Assorted sweet muffins
- Selection of glazed Danish pastries
- Hawke's Bay blueberry friands (GF)
- Sliced tropical fruit with Greek yoghurt and apple syrup (GF)
- Tropical fruit kebabs with toasted coconut yoghurt (GF)
- Devonshire scones with mixed berry jam and whipped vanilla cream

SAVOURY ITEMS

- Sesame crusted chicken sausage rolls with tomato relish
- Cocktail sandwiches with assorted fillings including vegetarian (v)
- Mini gourmet beef pies and vegetarian quiches with tomato chutney (v)
- Assorted filled ficelle including vegetarian with herb aioli
- Pita pockets filled with hummus and green salad (v)
- Smoked chicken, brie and cranberry filled croissants
- Cheddar cheese and spring onion scones served with a salted butter medallion (v)
- Virginian ham, cheese and tomato filled croissants
- Sundried tomato and cheese muffin (v)

Please let us know if you have any dietary requirements, 7 days prior to arrival.





WORKING LUNCH MENU

LIGHT LUNCH ONE

\$29 per person

SALAD (choice of 2)

- Green salad
- Caesar salad
- Grilled vegetables
- Pasta salad

SANDWICH (choice of 2)

- Roast beef
- Pilled lamb shoulder
- Roasted eggplant
- Teriyaki chicken
- Smoked salmon

DESSERT (choice of 2)

- Chef's choice of cheesecake flavour
- Orange and almond cake (GF, DF)
- Ginger crunch slice
- Brownie (GF)
- Fresh seasonal fruit platter

For small groups of up to 20 attendees.

Please let us know if you have any dietary requirements, 7 days prior to arrival.





BUFFET LUNCH MENU

Served in Forage Restaurant

MONDAY

- Freshly baked artisan bread with butter medallions and olive oil
- Soup of the day with olive oil, parmesan cheese
- Caesar salad with cos lettuce, bacon, anchovy, bacon, parmesan, boiled egg, croutons
- Roasted root vegetable with feta cheese (GF) (V)
- Pasta salad with bacon, sundried tomato, roasted peppers
- Sliced continental meats, cold cuts with relishes and condiments
- Butter chicken curry (GF)
- Steamed cardamom rice (V) (GF)
- Vegetable stir fry noodles (V)
- Chef's selection of sweet items
- Fresh tropical fruit cocktail (V) (GF)
- Filtered coffee and selection of premium teas to finish

TUESDAY

- Freshly baked artisan bread with butter medallions and olive oil
- Soup of the day with olive oil, parmesan cheese
- Caesar salad with cos lettuce, bacon, anchovy, bacon, parmesan, boiled egg, croutons
- Roasted root vegetable with feta cheese (GF) (V)
- Pasta salad with bacon, sundried tomato, roasted peppers
- Sliced continental meats, cold cuts with relishes and condiments
- Butter chicken curry (GF)
- Steamed cardamom rice (V) (GF)
- Vegetable stir fry noodles (V)
- Chef's selection of sweet items
- Fresh tropical fruit cocktail (V) (GF)
- Filtered coffee and selection of premium teas to finish

Minimum of 20 attendees required.

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WEDNESDAY

- Freshly baked artisan bread with butter medallions and olive oil
- Soup of the day with olive oil, parmesan cheese
- Garlic and rosemary roasted new potatoes salad (GF) (V)
- Baby beetroot salad with sweet chilli, red onions (V) (GF)
- Greek salad with iceberg, feta cheese, cucumber, red onions (V)
- Sliced continental meats, cold cuts with relishes and condiments
- Dukkha crusted roast pork sirloin with apple compote and mustard jus (GF)
- Truffle mash potatoes (V) (GF)
- Eggplant, bell peppers and courgette braised with tomatoes, garlic (V)
- Chef's selection of sweet items
- Fresh tropical fruit cocktail (V) (GF)
- Filtered coffee and selection of premium teas to finish

THURSDAY

- Freshly baked artisan bread with butter medallions and olive oil
- Soup of the day with olive oil, parmesan cheese
- Tuna Nicoise salad (GF)
- Crisp garden salad with balsamic dressings (GF, V)
- Thai glass noodle salad with chili, coriander, lemon (GF, V)
- Sliced continental meats, cold cuts with relishes & condiments
- Chargrilled and pickled vegetable platter (V)
- Teriyaki chicken (GF)
- Vegetable nasi goreng with sambal, soy sauce, chili (V)
- Tempura battered vegetables with sweet chilli sauce (V)
- Chef's selection of sweet items
- Fresh tropical fruit cocktail (V) (GF)
- Filtered coffee and selection of premium teas to finish

FRIDAY

- Freshly baked artisan bread with butter medallions and olive oil
- Soup of the day with olive oil, parmesan cheese
- Broccoli, fennel and orange salad with pistachio nut vinaigrette (V) (GF)
- Mozzarella, tomato and basil salad, balsamic (V)
- Green herb and cabbage slaw with soy glazed, nuts (V) (GF)
- Sliced continental meats, cold cuts with relishes and condiments
- Chargrilled and pickled vegetable platter (V)
- Sweet and sour fish
- Rice pilaf with raisins and almonds (V) (GF)
- Baked tian of cauliflower and leek with nut crumble (V) (GF)
- Chef's selection of sweet items
- Fresh tropical fruit cocktail (V) (GF)
- Filtered coffee and selection of premium teas to finish

Minimum of 20 attendees required.

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FORAGE KITCHEN & BAR

Pandoro bread roll with butter medallions

ENTRÉES

Soup of the day served with a crusty bread roll

or

Apple cider braised pork cheeks with ginger purée, baby greens (GF)

MAINS

Danish feta cheese and pine nut stuffed chicken supreme with puy lentils, Parisian carrots, grilled courgettes and mushroom jus GF

or

Pan roasted market fish fillets with rocket mash smoked red pepper puree, baby bok choy and lemon beurre blanc

or

Mushroom and walnut pansotti with Napolitano sauce, shaved parmesan and cocktail onions

DESSERTS

Fresh fruit salad with vanilla bean ice cream GF

or

Warm pecan pie with berry compote, vanilla bean ice cream and cocoa dust

TO FINISH

Freshly brewed tea and coffee

\$55 per person

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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: (04) 385 2119 or email: h1991-sb1@accor.com

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