

Sweet Kit

MERCURE
HOTEL
SYDNEY

BREAKFAST MENU

CONTINENTAL BREAKFAST BUFFET

\$21 per person (Minimum of 30 guests)

Toast & Spreads
Assorted mini sweet muffins
Assorted Danishes and croissants
Seasonal sliced fruit with berries
Freshly brewed coffee
Selection of Dilmah Exceptional Tea Station
Juice of the day

HEARTY BREAKFAST BUFFET

\$35 per person (Minimum of 30 guests)

Includes Continental Breakfast Buffet
+
Scrambled eggs
Smoked bacon
Chipolatas
Roasted Roma tomatoes
Potato hash brown
Herbed forest mushrooms

CAFE STYLE PLATED BREAKFAST

\$39 per person (Minimum of 30 guests)

Includes Continental Breakfast Buffet
+
Choose one of the below:

- Smashed avocado with tomato, Spanish onion, poached egg and basil, with a side of hash brown
- Buttermilk pancakes with fresh cream, maple syrup and macerated strawberries
- Smoked salmon on sour dough with wilted baby spinach, poached egg and hollandaise sauce
- Scrambled eggs, crisp bacon, roast tomatoes, herbed mushrooms, grilled sour dough
- Eggs Benedict with smoked ham, spinach, poached egg, hollandaise and a side of roasted Roma tomato and potato hash brown

Please advise our team of dietaries



CONFERENCE DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE

\$89 per person

ON ARRIVAL

Freshly brewed coffee & a selection of Dilmah Exceptional Teas

MORNING TEA

Freshly brewed coffee & Selection of Dilmah Exceptional Teas with chef's daily selection of two menu items

LUNCH

Freshly brewed coffee & a selection of Dilmah Exceptional Teas with chef's daily buffet lunch selection

AFTERNOON TEA

Freshly brewed coffee & a selection of Dilmah Exceptional Teas with with chef's daily selection of two menu items

YOUR ROOM

Still & sparkling water, pens and notepads, screen, whiteboard, flipchart, and mints

HALF DAY DELEGATE PACKAGE

\$84 per person

ON ARRIVAL

Freshly brewed coffee & a selection of Dilmah Exceptional teas

MORNING TEA OR AFTERNOON TEA

Freshly brewed coffee & Selection of Dilmah Exceptional teas with chef's daily selection of two menu items

LUNCH

Freshly brewed coffee & a selection of Dilmah Exceptional teas with chef's daily lunch selection

YOUR ROOM

Still & sparkling water, pens, notepads, screen, whiteboard flipchart, and mints

CONFERENCE ADD-ONS (PER PERSON)

Pastries on Arrival - \$ 6

Ham and Cheese Croissant on Arrival - \$8

Cupcake with Company Logo - \$11

Freshly Baked Cookies on Arrival - \$4

Group Dining at Platform 818 – from \$65
Menu on page 6

Networking events at Terrace on Two from \$65

Barista Coffee Cart

Minimum spend \$750 for full day
Minimum spend \$500 for half day



www.mercuresydney.com.au

   Mercure Sydney

Additional weekend charges apply | Saturday Surcharge: \$5 per person | Sunday Surcharge: \$10 per person

GOURMET PLATTERS

Each platter can serve up to 10 guests as a light snack
If you would like to serve platters as a meal, please speak with our team for recommended order quantities.

DOWN UNDER PLATTER

Mini beef pies, garlic chicken rounds, lemon pepper squid, battered flathead, lemon and beer battered fries with tomato sauce

\$80

MEDITERRANEAN PLATTER

Selection of marinated vegetables, cured meats and soft cheese with grilled sourdough

\$80

EASTERN PLATTER

Vegetable spring rolls, satay skewers, pork bun, dim sum, soy sauce and sriracha

\$85

FRUIT PLATTER

Sliced seasonal fruits and fresh berries

\$70

DESSERT PLATTER

Chef's selection of sweet treats and tarts

\$100

CHEESE PLATTER

Boutique Australian cheeses, dried fruit, quince paste, grapes, crackers and lavosh

\$150




TERRACE ON TWO

 Vegetarian


\$65 PER PERSON

HAND-MADE PIZZA

Prosciutto - Rich tomato sauce, Bocconcini, shaved prosciutto, roasted capsicum tapenade

Margarita - Rich tomato sauce, vine ripened cherry tomato, basil oil, crisp basil leaves 


BBQ Chicken - Rich tomato sauce, mozzarella, cured bacon, chargrilled chicken, smoky bbq sauce

Red Pepper - Rich tomato sauce, mozzarella, crumbled feta, roasted red peppers, baby capers, Italian herbs 

GRAZING BOARD

Cured meats

Australian cheeses

Dips, olives, grilled and oven roasted vegetables marinated in fresh herbs 

Gourmet artisan breads

DESSERT

Raspberry Sorbet






Tiramisu



Gluten Free / Vegan Pizzas on request at additional cost.














CANAPÉS

-  Dairy Free
-  Gluten Free
-  Vegetarian
-  Vegan
-  Contains Nuts






Chef's Selection 3 items (½ hour)
3 Cold & 3 Hot items (1 hour)
4 Cold & 4 Hot items (2 hours)

\$18 per person
\$35 per person (min. 30 guests)
\$45 per person (min. 30 guests)

COLD CANAPÉS

- Vegetable rice paper roll, sweet chilli sauce  
- Vegetable sushi roll, pickled ginger, wasabi mayo 
- Marinated chilli prawn spoon  
- Goats cheese tart, caramelized onion & thyme 
- Charred chicken tart, spicy mayo, avocado and chives
- Pacific oyster, pickled ginger shallot dressing  
- Horseradish creamed smoked salmon tart
- Rare angus beef skewer, chimichurri sauce  
- Charcuterie skewer, bocconcini, salami, tomato, basil 

HOT CANAPÉS

- Hoi sin pork belly bite, water chestnut spoons
- Pumpkin arancini ball with aioli  
- Salt and pepper squid with aioli
- Moroccan stuffed pumpkin flower 
- Prawn and chive dumpling spoon with siracha 
- Beef bourguignon brisket filo, mushroom ragout
- Chicken satay, peanut sauce, coriander, fried shallot 
- Italian spiced meatball, rich tomato sauce, shaved parmesan, crisp basil
- Lamb kofta bites, hummus, pickled onion


DESSERT CANAPÉS

- Cheese cake with chocolate ganache
- Chocolate brownie with honeycomb crumble
- Vanilla panna cotta with berry coulis
- Assorted macaron
- Mini lamington
- Banoffee tart




SUBSTANTIAL CANAPES SELECTION


Cold Items - \$10 per person (per item)

- Caesar salad box
- Grilled rare beef, green paw paw and cucumber salad, nam jim, rice noodles 









Hot Items - \$12 per person (per item)

- Wok fried Asian greens, hokkien noodles, garlic, soy and oyster dressing 
- Battered fish, beer battered fries, lemon cheek
- Sweet and sour pork, jasmine rice

Buns & Sliders - \$6 per person (per item)

- Pulled pork and slaw bao bun
- Beef slider with cheese and pickle
- Pakora and chilli eggplant slider 

Dietary swap outs - additional \$4.00pp

- Creamy vegetable pies  
- Vegetable sausage rolls  
- Kale chickpea slider  
- Mediterranean pizza  

GROUP DINING AT PLATFORM 818

Tuesday - Saturday | 6.00PM-9:30PM

\$65 per person (available for 6-40 guests)
Includes choice of premium Crystella still and sparkling water
Beverage packages available on request

STARTER

HOUSE MADE FLAT BREAD

roasted tomato hummus | roasted cherry tomato | toasted almonds

GARLIC PRAWN

speck | garlic cream | sourdough

RIVERINA HALLOUMI

wild honey | pistachio crumb

MAIN

BATTERED MARKET FISH

sauce gribiche | chips | lemon

SLOW COOKED LAMB SHOULDER

red wine jus

SIDE

ROASTED VEGETABLE MEDLEY

baby carrot | eschallot | brussel sprout | baby beet | fennel

CORAL LEAF SALAD


shaved radish | apple | red wine vinegar | shaved eschallots

MASHED POTATO

chives | confit garlic








BBQ BUFFET

-  Gluten Free
-  Vegetarian

\$55 per person (Minimum of 30 guests)

SELECTION OF BREAD ROLLS


GRILLED

- Marinated chicken breast 
- Grilled rump steak, caramelised onion 
- Grilled beef sausages 
- Garlic and thyme roasted chats  

CONDIMENTS & DRESSINGS:

- Tomato sauce
- Mustard
- BBQ sauce
- Butter

SALADS

- Potato salad 
- Garden salad 
- Slaw 




CLASSIC SWEETS

- Pavlova 
- House-baked chef's selection cake 
- Fresh sliced fruit 

PREMIUM BUFFET UPGRADE

\$25 per person

Includes:

- Smoked salmon 
- Garlic prawn skewers
- Fresh prawns 
- Fresh oysters 
- Lemon cheeks
- Mary Rose cocktail sauce



CITY BUFFET

- GF Gluten Free
- V Vegetarian

PLEASE SELECT 3 HOT FOOD ITEMS, 2 SALADS AND 2 SIDES + DESSERT

\$65 per person (Minimum of 30 guests)

STARTER

- Assorted breads & butter

HOT FOOD ITEMS

- Tennessee style roasted chicken GF
- Braised beef brisket, smokey BBQ sauce
- Oven baked barramundi fillets, Asian herbs GF
- Moroccan spiced lamb, coriander yoghurt, fresh herbs GF
- Roasted pork loin, sage butter, wilted cabbage, bacon, onion GF
- Potato gnocchi, pesto cream sauce, pumpkin, baby spinach V
- Stir fried tofu, black bean, hokkien noodles V
- Slow roasted lamb shoulder, minted jus GF
- Root vegetable, yellow curry sauce V
- Butter chicken, naan
- Roast salmon, caper pepperonata, Salsa Verde GF
- Coq au vin, pancetta lardons
- Grain fed sirloin* with sweet onion jam GF

(*\$8pp surcharge)

SALADS

- Garden salad V GF
- Caesar salad, anchovy dressing
- Roast pumpkin and chickpea salad V
- Baby beetroot and Spanish onion salad V
- Iceberg salad, walnuts, apple, eschallot, fetta V
- Shallot slaw, wasabi citrus dressing
- Mexican zesty bean quinoa
- Greek salad V
- Persian rice salad V
- German potato salad
- Pesto pasta salad V
- Sweet potato, seeded mustard mayonnaise V
- Singapore noodle salad

SIDES

- Antipasto
- Garlic and thyme roasted chat potatoes V GF
- Steamed seasonal vegetables V GF
- Jasmine rice V GF
- Chunky cut roast vegetables, garlic, thyme V GF
- Creamy gratin potato V GF

DESSERTS

- House made chef's selection cakes V
- Fresh sliced fruit V GF

**PREMIUM
BUFFET UPGRADE**
\$25 per person

Includes:

- Smoked salmon GF
- Fresh prawns GF
- Garlic prawn skewers
- Fresh oysters GF
- Lemon cheeks
- Mary Rose cocktail sauce



PLATED MEALS

(Minimum of 20 guests)

Two-course
Three-course

\$65 per person
\$75 per person

Alternate serve two-course
Alternate serve three-course

\$70 per person
\$80 per person

SELECT 1 DISH PER COURSE

ENTRÉE

- Antipasto plate, roasted egg plant, capsicum, olive, grilled zucchini, pesto marinated bocconcini, danish salami
- Butternut pumpkin tart, semidried tomato, rocket, shaved parmesan salad
- Marinated prawns, salmon roe, quinoa and pomegranate salad with preserved lemon
- Warmed pulled lamb shoulder tart, goats curd minted pea gel, crushed toasted walnut, pea tendril
- Smoked salmon, beetroot gel, crouton, baby capers, cucumber, roasted fennel and fronds
- Red pepper tartare, crisp bark, yellow capsicum gel

MAIN

- Gnocchi, pesto cream, pumpkin, baby spinach
- Grilled sirloin steak, creamy mash, roasted eschallot, broccolini, jus
- Herb polenta, vegetable ratatouille, crisp cavolo nero, red capsicum, basil oil
- Chicken supreme, parsnip puree, wilted spinach, sautéed king brown mushrooms
- Duck leg confit, sautéed cabbage with bacon, plum gel, shaved fennel, parsnip puree, red wine jus
- Slow braised beef cheek, caramelised French eschallot, celeriac puree, crisp cavolo-nero
- Seared barramundi, chive mash, fennel cream, parsley oil, stuffed pumpkin flower

DESSERT

- House lemon tart, torched meringue, berry compote, fresh berries
- Chocolate brownie, honeycomb crumble, chocolate ganache
- Individual pavlova, fresh fruits, raspberry sauce
- Torched brûlée tart, berry compote, fresh cream
- Sticky date pudding, rich caramel sauce, fresh cream, strawberry
- Tiramisu with coffee anglaise
- Banana pudding, banana ice cream, vanilla anglaise



PREMIUM MAINS (additional \$10pp)

- 180gm grass fed beef fillet, glazed onion, cauliflower silk, charred king brown mushroom, crisp cavolo-nero, red wine jus
- Sous vide pork cutlet, rösti, broccolini, truffle mushroom cream jus
- Roasted salmon fillet, rocket volute, beetroot gel, potato rosette, fish crackle

- ☐ Dairy Free
- ☑ Gluten Free
- 🌱 Vegetarian
- 🥬 Vegan
- 🥜 Contains Nuts

TABLE CHEESE PLATTER FOR 10

\$150 each

International cheese platter, dried fruit, gluten free bark and gluten free cracker



SIDES

\$10 each

- Seasonal mixed vegetables
- Mixed green salad
- Bowls roasted garlic chats

CHRISTMAS BUFFET

\$65 per person (Minimum of 30 guests)

-  Gluten Free
-  Vegetarian

COLD BUFFET

- Chef's selection of 3 salads
- Fresh sourdough rolls

HOT SELECTION

Slow cooked pork belly

Caramelized apple, sautéed courgette

Thyme buttered roasted turkey

Cranberry compote, sage stuffing

Steamed market fish with lemon bure blanc

Sauteed fennel, fried baby capers




Steamed vegetable

Black pepper butter, wilted spinach, garden peas

Layered potatoes

Sweet potato, Desiree potato, garlic cream, cheese sauce




SWEET SELECTION

- Classic Christmas pudding, fresh custard
- Fresh Pavlova, cream, berries 
- House made chef's selection cakes 
- Fresh Summer fruits 

PREMIUM BUFFET UPGRADE

\$25 per person

Includes:

- Smoked salmon 
- Fresh prawns 
- Garlic prawn skewers
- Fresh oysters 
- Lemon cheeks
- Mary Rose cocktail sauce



CHRISTMAS PLATED MEALS

(Minimum of 20 guests)

Two-course
Three-course






\$65 per person
\$75 per person

Alternate serve two-course
Alternate serve three-course

\$70 per person
\$80 per person

ENTRÉE

- Antipasto plate, roasted egg plant, capsicum, olive, grilled zucchini, pesto marinated bocconcini with danish salami
- Warm pulled lamb shoulder tart, goats curd minted pea gel, crushed toasted walnut, pea tendrils
- Butternut pumpkin tart, semidried tomato, rocket, shaved parmesan salad
- Marinated prawns, salmon roe, quinoa and pomegranate salad

-  Dairy Free
-  Gluten Free
-  Vegetarian
-  Vegan
-  Contains Nuts

MAIN

- Gnocchi, pesto cream, pumpkin, baby spinach
- Chicken supreme, parsnip puree, wilted spinach, sautéed king brown mushrooms
- Old fashioned Christmas roast, turkey and ham with all the classic trimmings
- Duck leg confit, sautéed cabbage with bacon, plum gel, shaved fennel, parsnip puree, red wine jus

PREMIUM MAINS (additional \$10pp)

- Sous vide pork cutlet, gratin potato, broccolini, jus
- Roasted salmon fillet, potato gratin, asparagus, salmon roe, beurre blanc, picked baby herbs, salmon crackle
- 180gm lamb loin, beetroot relish, glazed onion, cauliflower silk, charred king brown mushroom, crisp cavolo nero, red wine jus

DESSERT

- House made chocolate mud cake, rich chocolate sauce, caramel ice cream
- Pavlova, fresh cream, berries
- Passion fruit panna-cotta, mango gel, sticky passion fruit syrup, crisp tuille
- Plum pudding, classic custard cream, strawberry
- Seasonal fruit plate
- Banana pudding with banana ice cream, vanilla anglaise

SIDES

\$10 each (per person)

- Seasonal mixed vegetables
- Mixed green salad
- Roasted garlic chats



HOUSE MADE CAKES

Treat yourself to the sweetness of our house made cakes, crafted with love and the finest ingredients for every occasion.

OPTION 1

Half slab cake
(up to 25 guests) \$80
Cake to be cut into 20 pieces

FLAVOURS

Red velvet
Mud cake
Banana cake
Carrot cake
Brownie

OPTION 2

Full slab style cake
(21-50 guests) \$150
Cake to be cut into 50 pieces

FLAVOURS

Red velvet
Mud cake
Banana cake
Carrot cake
Brownie



BEVERAGES ON CONSUMPTION

For numbers below 20, a bar staffing fee applies. Please speak to our sales team for further pricing.

SPARKLING

\$11 | Glass \$50 | Bottle

Ate Sparkling Brut NV

\$13 | Glass \$60 | Bottle

Azahara Sparkling Chardonnay Pinot Noir
Audrey Wilkinson Moscato
Mojo Prosecco

\$15 | Glass \$70 | Bottle

Clover Hill Pyrenees Cuvée

WHITE

\$11 | Glass \$50 | Bottle

Ate Sauvignon Blanc
Ate Pinot Grigio

\$13 | Glass \$60 | Bottle

First Creek Chardonnay
17 Trees Pinot Grigio

\$15 | Glass \$70 | Bottle

Dead Man Walking Riesling
Robert Stein Third Generation Chardonnay

ROSE

\$11 | Glass \$50 | Bottle

Ate Rose

\$13 | Glass \$60 | Bottle

First Creek Rose

\$15 | Glass \$70 | Bottle

La Linea Tempranillo Rose

RED

\$11 | Glass \$50 | Bottle

Ate Shiraz

\$13 | Glass \$60 | Bottle

First Creek Botanica Shiraz
Alta Pinot Noir

\$13 | Glass \$60 | Bottle

Innocent Bystander Pinot Noir
Hesketh Regional Selections Cabernet Sauvignon

SOFT DRINK

\$5 | Glass

Coca Cola
Coca Cola No Sugar
Sprite

JUICE

\$5 | Glass

Apple Juice
Orange Juice
Pineapple Juice

BEER

\$11 | Bottle

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Sydney Brewery Dark Lager
James Boags Light
Heineken Zero | \$10 Bottle

PREMIUM BEER

Peroni	\$13 Bottle
Tooheys New	\$13 Bottle
Heineken	\$13 Bottle
Hahn Super Dry	\$13 Bottle
Young Henrys Newtowner	\$16 Bottle
Stone & Wood Pacific Ale	\$16 Bottle
Asahi Super Dry	\$15 Bottle
James Squire 150 Lashes Pale Ale	\$15 Bottle
Corona	\$15 Bottle

More beer options available upon request



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

Sparkling

Ate Sparkling Brut NV

White

Ate Sauvignon Blanc

Ate Pinot Grigio

Rose

Ate Rose

Red

Ate Shiraz

Beer

Full Strength

Sydney Brewery Lager

Sydney Brewery Pale Ale

Sydney Brewery Pilsner

Sydney Brewery Dark Lager

Sydney Brewery Cider

Light & 0%

James Boags Light

Heineken 0.0

Soft Drink

Coca Cola

Coca Cola No Sugar

Sprite

Juice

Apple Juice

Orange Juice

Pineapple Juice

Price

1 Hour \$30

2 Hours \$38

3 Hours \$44

4 Hours \$50

More beverage options available upon request



PREMIUM BEVERAGE PACKAGE

Sparkling

Azahara Sparkling Chardonnay Pinot Noir

Audrey Wilkinson Moscato

Mojo Prosecco

White

First Creek Chardonnay

17 Trees Pinot Grigio

Rose

First Creek Rose

Red

First Creek Botanica Shiraz

Alta Pinot Noir

Beer

Full Strength

Sydney Brewery Lager

Sydney Brewery Pale Ale

Sydney Brewery Pilsner

Sydney Brewery Dark Lager

Sydney Brewery Cider

Peroni

Tooheys New

Heineken

Hahn Super Dry

Light & 0%

James Boags Light

Heineken 0.0

Soft Drink

Coca Cola

Coca Cola No Sugar

Sprite

Juice

Apple Juice

Orange Juice

Pineapple Juice

Price

1 Hour \$38

2 Hours \$46

3 Hours \$52

4 Hours \$58

More beverage options available upon request



BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE

PLEASE SELECT 5 WINES + 2 BEERS

Sparkling

Clover Hill Pyrenees Cuvée

White

Dead Man Walking Riesling

Robert Stein Third Generation Chardonnay

Rose

La Linea Tempranillo Rose

Red

Innocent Bystander Pinot Noir

Hesketh Regional Selections Cabernet Sauvignon

Beer

Full Strength

Sydney Brewery Lager

Sydney Brewery Pale Ale

Sydney Brewery Pilsner

Sydney Brewery Dark Lager

Sydney Brewery Cider

Peroni

Tooheys New

Heineken

Hahn Super Dry

Young Henrys Newtowner

Stone & Wood Pacific Ale

Asahi Super Dry

James Squire 150 Lashes Pale Ale

Corona

Light & 0%

James Boags Light

Heineken 0.0

Soft Drink

Coca Cola

Coca Cola No Sugar

Sprite

Juice

Apple Juice

Orange Juice

Pineapple Juice

Price

1 Hour \$46

2 Hours \$54

3 Hours \$60

4 Hours \$66

More beverage options available upon request



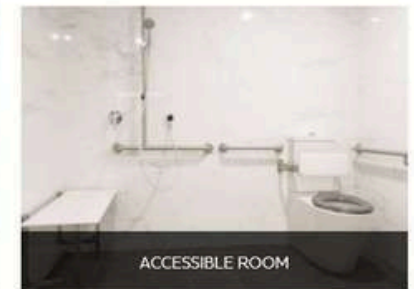
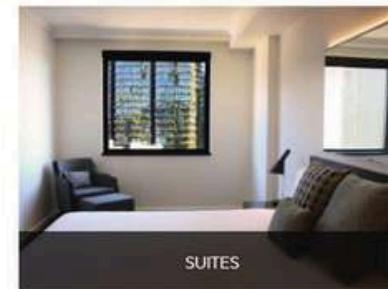
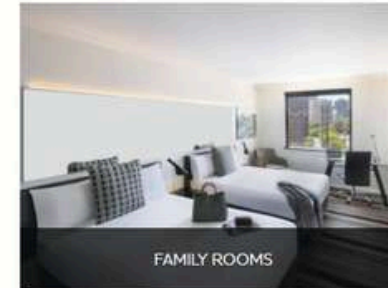
THE HOTEL

MERCURE SYDNEY ACCOMMODATION

Centrally located in the heart of Sydney, Mercure Sydney is newly refurbished with 517 accommodation rooms and an award winning restaurant and bar. Our modern rooms and suites are perfect for families, corporate travellers or both short and long term accommodation needs. With all of Sydney's attractions and transport on our doorstep, you can be anywhere in the city in minutes. Our Sydney accommodation is located near Central Station, the new Light Rail and Bus Transport hub. Mercure Sydney offers a range of facilities including indoor rooftop pool and fitness centre, sauna, meeting and conference facilities and on site car parking (charges apply)

ACCOMMODATION AMENITIES:

- Smart TV with Streaming Capabilities
- LED Colour Change Room Lighting
- Bedside USB
- Rain Shower
- Wi-Fi & Cable Internet Access (Free for Accor Live Limitless Members)
- TV Room Service Ordering
- Onscreen Billing Summary
- Key Card-Operated Door Locks
- Air Conditioning with Individual Controls
- Work Desks
- Safe Deposit Boxes
- Direct Dial Telephones
- Radios
- Alarm Clocks
- Message Alerts
- Operator & Automatic Wake-up Calls
- Pay-Per-View Movies
- European Pillow Menus
- Coffee & Tea Making Facilities
- Hair Dryers
- Iron & Ironing Board
- Universal Shaving Plug, Magnifying Mirror
- Security Peepholes
- Emergency Information
- Audible Smoke Alarms
- Sprinklers
- 32 Inches Wide Bathroom Doors
- 220 and 240 VAC



HOTEL FACILITIES

SWIMMING POOL AND FITNESS GYM

Enjoy first-class amenities at Mercure Sydney, Our 4-star hotel in Sydney is ideal for those who want to be close to all of the action, fun, and events that the vibrant city of Sydney provides.

Take a dive into indoor heated rooftop pool with stunning views of the Sydney CBD, or keep your fitness levels up and maintain your exercise routine in our fitness centre and sauna.

OTHER FACILITIES

IN ROOM FACILITIES

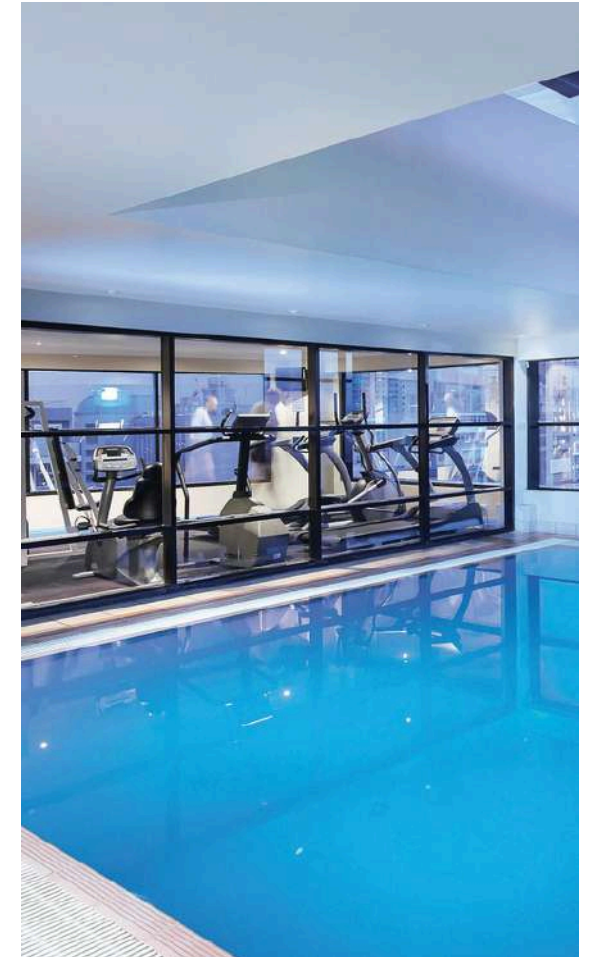
- Room service
- Complimentary Wi-Fi for Accor members
- In-room movies
- On-demand minibar
- External calls
- Housekeeping

CARPARK

- On-site underground car parking facility with 108 car parking spaces, with a height restriction of 2.1 metres. Parking rates apply.

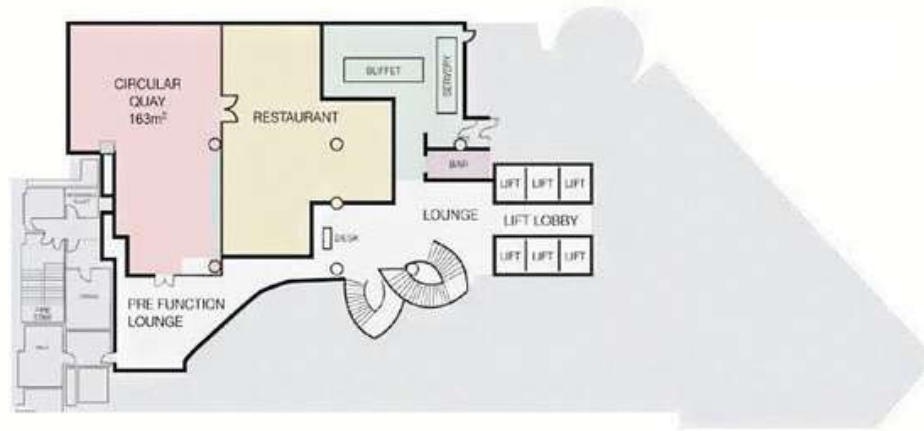
DRY CLEAN & LAUNDRY

- 24 hours coin guest laundry (washer/dryer)
- Daily dry cleaning service available (charges apply)

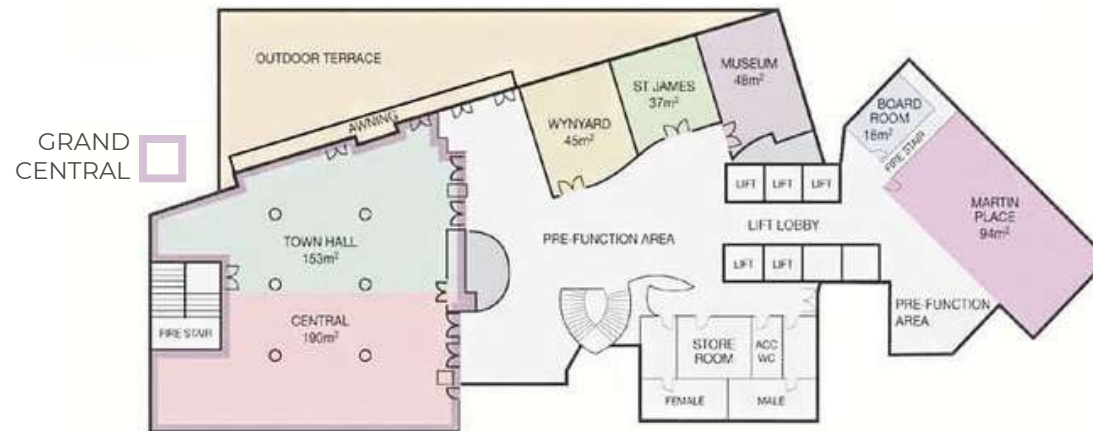


FLOOR PLAN

MERCURE EVENTS SPACE FLOOR PLAN



LEVEL ONE



LEVEL TWO

CAPACITY CHART

MERCURE SYDNEY EVENTS CAPACITY CHART

Function room	Level	Ceiling Height (m)	Area (m2)	L x W (m)	Theatre	Classroom (3)	Banquet (11)	Boardroom	U-shape (3)	Hollow Square (3)	Cabaret (8)	Cabaret (10)	Cocktail
Grand Central	2	2.7	416.02	18.1 x 23.8	300	126	176	66	60	78	128	160	400
Central	2	2.7	208.15	18.1 x 11.5	140	69	88	24	27	36	64	80	200
Town Hall	2	2.7	207.87	16.9 x 12.3	120	48	77	24	27	36	56	70	150
Wynyard	2	2.6	42.75	7.5 x 5.7	40	21	33	18	18	21	24	30	50
St James	2	2.6	34.2	5.7 x 6	35	18	22	12	15	18	16	20	30
Museum	2	2.6	50.4	8.4 x 6	50	24	33	18	21	24	24	30	50
Wynyard & St James	2	2.6	76.95	7.5 x 11.7	75	39	55	24	21	30	40	50	80
St James & Museum	2	2.6	84.6	8.4 x 12	85	42	55	24	21	30	40	50	80
Wynyard & St James & Museum	2	2.6	127.35	8.4 x 17.7	125	63	88	36	-	54	64	80	120
Martin Place	2	2.4	69.44	12.4 x 5.6	70	30	55	30	27	30	40	50	70
Executive Boardroom	2	2.4	17.68	5.2 x 3.4	-	-	-	8	-	-	-	-	-
Pier One	1	2.6	70.29	7.1 x 9.9	60	36	-	18	24	30	24	40	70
Pier Two	1	2.6	89.27	11.3 x 7.9	60	48	-	18	15	18	40	60	80
Circular Quay	1	2.6	159.56	18.4 x 9.9	160	72	-	36	36	42	72	100	150
Terrace	2	N/A	270	30 x 9	-	-	-	-	-	-	-	-	120
Level 2 Pre Function	2	2.6	234.03	18.3 x 20.5	-	-	-	-	-	-	-	-	150
Martin Place Pre-Function	2	2.6	91	13 x 7	-	-	-	-	-	-	-	-	-
Hunter Street	3	2.2	53	9.7 x 5.62	36	24	-	20	21	-	-	-	-
Barangaroo	4	2.2	55	9.7 x 5.62	36	24	-	20	21	-	-	-	-
Haymarket	13	-	50	-	-	-	-	-	-	-	-	-	-
Platform 818 Restaurant	1	-	-	-	-	-	-	16	-	-	-	-	200
Eve's Bar	G	-	-	-	-	-	-	-	-	-	-	-	80

MERCURE
HOTEL
SYDNEY

For any enquiries please contact the team at Tel:
(+61) 2 9217 6666 | Email: rebecca.griffin@accor.com