

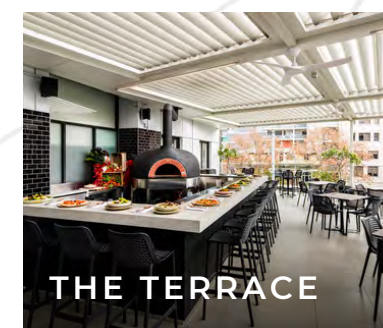
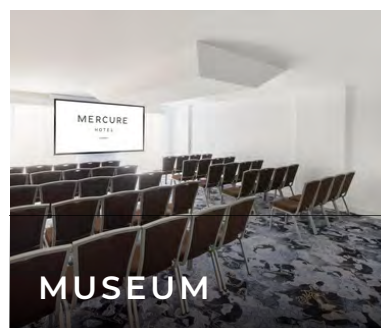
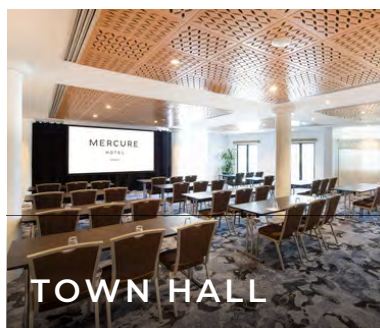
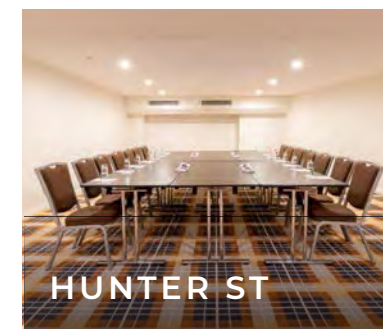
MERCURE

HOTEL

SYDNEY

EVENTS KIT

OUR MEETING SPACES



FLOOR PLAN

LEVEL 1



LEVEL 2



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	44	18	24	30	24	40	70
Pier Two	1	2.6	89.27	11.3 x 7.9	60	48	66	18	15	18	40	60	80
Circular Quay	1	2.6	159.56	18.4 x 9.9	160	72	110	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	–	–	–	–	20	–	–	–	–	–
Platform 818 Restaurant	1	–	–	–	–	–	–	–	–	–	–	–	200
Eve's Bar	G	–	–	–	–	–	–	–	–	–	–	–	80

CONFERENCE DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE

ON ARRIVAL

Freshly brewed coffee and a selection of Dilmah
Exceptional teas

MORNING TEA

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

LUNCH

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

AFTERNOON TEA

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

YOUR ROOM

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

HALF DAY DELEGATE PACKAGE

ON ARRIVAL

Freshly brewed coffee and a selection of Dilmah
Exceptional teas

MORNING TEA OR AFTERNOON TEA

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

LUNCH

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

YOUR ROOM

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

CONFERENCE ADD-ONS (PER PERSON)

Pastries on arrival

Ham and cheese croissant on arrival

Cupcake with company logo

Freshly baked cookies on arrival

Group dining at Platform 818

Menu on page 6

Networking events at Terrace on Two

BARISTA COFFEE CART

Minimum spend 100 cups for half day

Minimum spend 150 cups for full day

Additional weekend charges apply

Saturday Surcharge: \$5 per person | Sunday Surcharge: \$10 per person

www.mercuresydney.com.au



BREAKFAST MENU

CONTINENTAL BREAKFAST BUFFET

(Minimum of 30 guests)

Toast and spreads
Assorted mini sweet muffins
Assorted Danishes and croissants
Seasonal sliced fruit with berries
Freshly brewed coffee
A selection of Dilmah Exceptional tea station
Juice of the day

HEARTY BREAKFAST BUFFET

(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

(Minimum of 30 guests)

Includes Continental Breakfast Buffet

+

Choose one of the below:

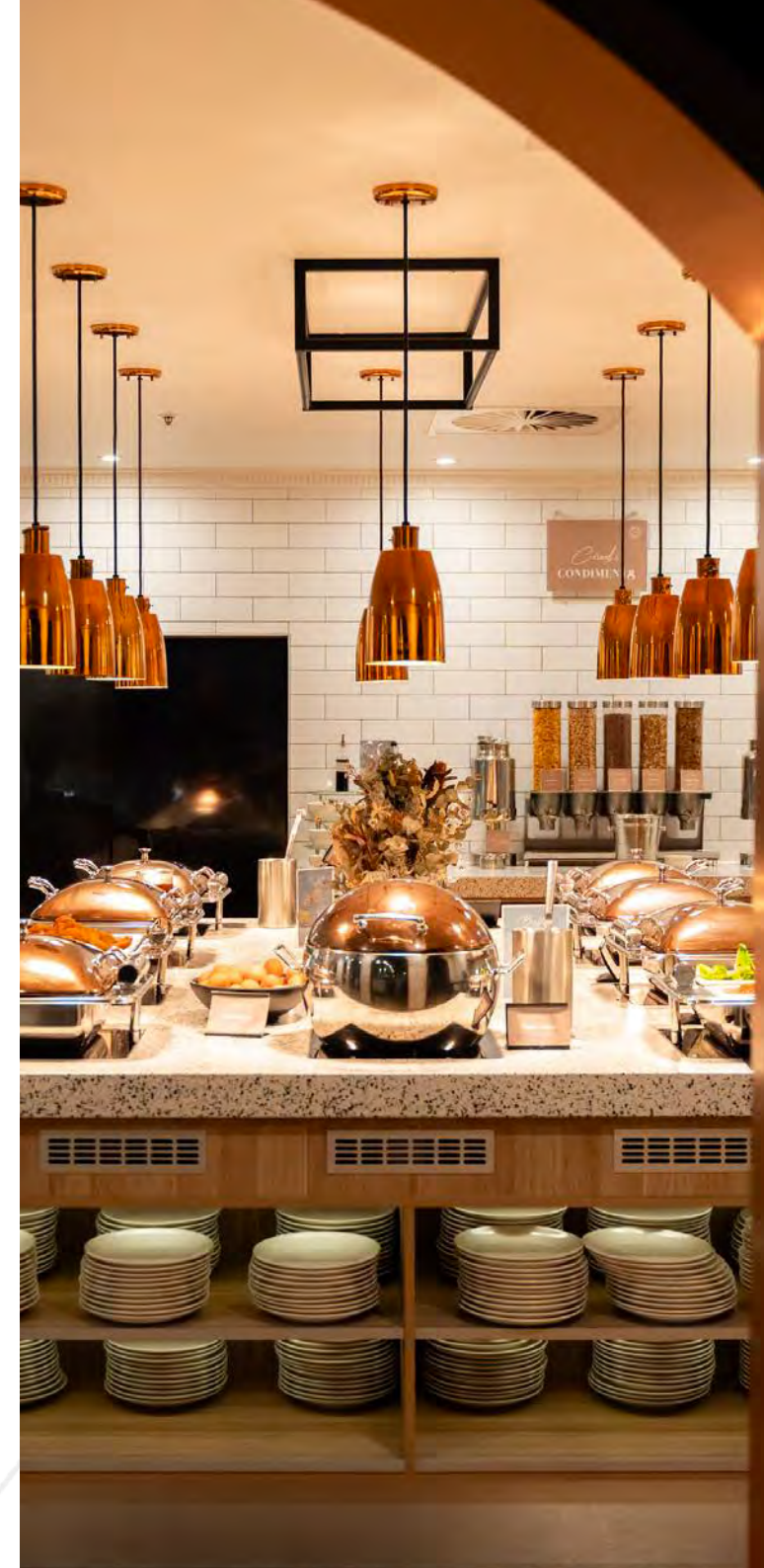
- Smashed avocado with tomato, Spanish onion, poached egg and basil, with a side of hash brown
- Buttermilk pancakes with fresh cream, maple
- Smoked salmon on sour dough with wilted baby spinach, poached egg and hollandaise sauce
- Scrambled eggs, crisp bacon, roast tomatoes, herbed mushrooms, grilled 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 any dietary requirements

Additional weekend charges apply

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www.mercuresydney.com.au



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

MEDITERRANEAN PLATTER

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

EASTERN PLATTER

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

FRUIT PLATTER

Sliced seasonal fruits and fresh berries

DESSERT PLATTER

Chef's selection of sweet treats and tarts

CHEESE PLATTER

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

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TERRACE ON TWO

(Minimum of 30 guests)

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

🌿 Vegetarian

Please advise our team of any dietary requirements

Additional weekend charges apply

Saturday Surcharge: \$5 per person | Sunday Surcharge: \$10 per person

www.mercuresydney.com.au



CANAPÉS

Chef's Selection 2 items (½ hour)

2 Cold & 2 Hot items (1 hour)

3 Cold & 3 Hot items (1 hour)

4 Cold & 4 Hot items (2 hours)

COLD CANAPÉS

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

HOT CANAPÉS

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

(min. 30 guests)

DESSERT CANAPÉS (V)

- Cheesecake 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 - (additional costs apply)

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

Hot Items - (additional costs apply)

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

Buns & Sliders - (additional costs apply)

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

Dietary swap outs - (additional costs apply)

- Creamy vegetable pies (V) (GF)
- Vegetable sausage rolls (V) (GF)
- Kale chickpea slider (V) (GF)
- Mediterranean pizza (V) (GF)



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Additional weekend charges apply

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www.mercuresydney.com.au

(GF) Dairy Free Option Available

(GF) Gluten Free Option Available

(V) Vegetarian

(V) Vegan

(N) Contains Nuts

GROUP DINING AT PLATFORM 818

(Available for 6-40 guests)

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

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www.mercuresydney.com.au



BBQ BUFFET

(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 (additional costs apply)

Includes:

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

Please advise our team of any dietary requirements

Additional weekend charges apply

Saturday Surcharge: \$5 per person | Sunday Surcharge: \$10 per person

www.mercuresydney.com.au

- 🍴 Gluten Free Option Available
- 🌱 Vegetarian



CITY BUFFET

(Minimum of 30 guests)

STARTER

- Assorted breads & butter

HOT FOOD ITEMS

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

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)

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Additional weekend charges apply

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

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

DESSERTS

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

**PREMIUM
BUFFET
UPGRADE**
(additional cost
apply)

Includes:

Smoked salmon (V)
Fresh prawns (V)
Garlic prawn skewers
Fresh oysters (V)
Lemon cheeks
Mary Rose cocktail sauce

- (GF) Gluten Free Option Available
- (V) Vegetarian



PLATED MEALS

Two-course Three-course

(MINIMUM 20 GUESTS - SELECT 1 DISH PER COURSE)

Alternate serve two-course Alternate serve three-course

(MINIMUM 30 GUESTS - SELECT 2 DISHES 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 tendrils
- 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

PREMIUM MAINS

(additional costs apply)

- 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

TABLE CHEESE PLATTER FOR 10 🍷

(additional costs apply)

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

SIDES

(additional costs apply)

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

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 🍷 🍷 🍷

Please advise our team of any dietary requirements

Additional weekend charges apply

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www.mercuresydney.com.au

🍷 Dairy Free Option Available

🌱 Gluten Free Option Available

🌱 Vegetarian

🌱 Vegan

🍷 Contains Nuts

CHRISTMAS BUFFET

(Minimum of 30 guests)

HOT SELECTION

Slow cooked pork belly

Caramelised 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

COLD BUFFET

• Chef's selection of 3 salads

• Fresh sourdough rolls

SWEET SELECTION

• Classic Christmas pudding, fresh custard

• Fresh pavlova, cream, berries 🌱

• House made chef's selection cakes 🌱

• Fresh summer fruits 🌱

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www.mercuresydney.com.au

🌱 Gluten Free Option Available

🌱 Vegetarian

PREMIUM BUFFET UPGRADE (additional costs apply)

Includes:

Smoked salmon 🌱

Fresh prawns 🌱

Garlic prawn skewers

Fresh oysters 🌱

Lemon cheeks

Mary Rose cocktail sauce



CHRISTMAS PLATED MEALS

Two-course Three-course

(MINIMUM 20 GUESTS - SELECT 1 DISH PER COURSE)

Alternate serve two-course Alternate serve three-course

(MINIMUM 30 GUESTS - SELECT 2 DISHES PER COURSE)

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, preserved lemon

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 costs apply)

- 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

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Additional weekend charges apply

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

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

(additional costs apply)

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



STANDARD BEVERAGE PACKAGES

PRICE

1 HOUR
2 HOURS
3 HOURS
4 HOURS

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

PREMIUM BEVERAGE PACKAGES

PRICE

1 HOUR
2 HOURS
3 HOURS
4 HOURS

Please select 5 wines
+ 2 additional beers

SPARKLING

Cloud St Brut NV
Audrey Wilkinson Moscato
Mojo Prosecco

WHITE

Cloud St Chardonnay
17 Trees Pinot Grigio

ROSE

Alkoomi Grazing Collection Rose

RED

Cloud St Shiraz
Alta Pinot Noir

BEER

Included

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

Please select 2 additional:

Full Strength

Peroni
Tooheys New
Heineken
Hahn Super Dry

SOFT DRINK

Coca Cola
Coca Cola No Sugar
Sprite

JUICE

Apple Juice
Orange Juice
Pineapple Juice

Additional weekend charges apply

Saturday Surcharge: \$5 per person | Sunday Surcharge: \$10 per person

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Spirit packages, cocktail add-ons and other extras are available at an additional charge, please enquire for more information. For any beverage package booked for longer than 1 hour, you will be required to order food to accompany the service as part of our responsible service of alcohol (RSA) policy.

DELUXE BEVERAGE PACKAGES

PRICE

1 HOUR
2 HOURS
3 HOURS
4 HOURS

SPARKLING

Clover Hill Pyrenees Cuvée

WHITE

Dead Man Walking Riesling
Robert Stein Third Generation Chardonnay
Hesketh Regional Selections Sauvignon Blanc

ROSE

Black Cottage Rose, NZ

RED

Reverie Pinot Noir, France
Hesketh Regional Selections Cabernet Sauvignon

BEER

Included

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

More beverage options available upon request | Additional weekend charges apply
Saturday Surcharge: \$5 per person | Sunday Surcharge: \$10 per person

www.mercuresydney.com.au

Please select 5 wines
+ 2 additional beers

Please select 2 additional:

Full Strength

Peroni
Tooheys New
Heineken
Hahn Super Dry
Young Henrys Newtowner
Stone & Wood Pacific Ale
Asahi Super Dry
James Squire 150 Lashes Pale Ale
Corona

SOFT DRINK

Coca Cola
Coca Cola No Sugar
Sprite

JUICE

Apple Juice
Orange Juice
Pineapple Juice

Spirit packages, cocktail add-ons and other extras are available at an additional charge, please enquire for more information. For any beverage package booked for longer than 1 hour, you will be required to order food to accompany the service as part of our responsible service of alcohol (RSA) policy.



ABOUT MERCURE SYDNEY



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 and handheld shower • Wi-Fi 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 • Pillow menu • Coffee & Tea making facilities • Hair dryers • Iron & ironing board • Security peepholes • Emergency information • Audible smoke alarms • Sprinklers • 32 Inches wide bathroom doors

OUR ROOMS



STANDARD ROOM



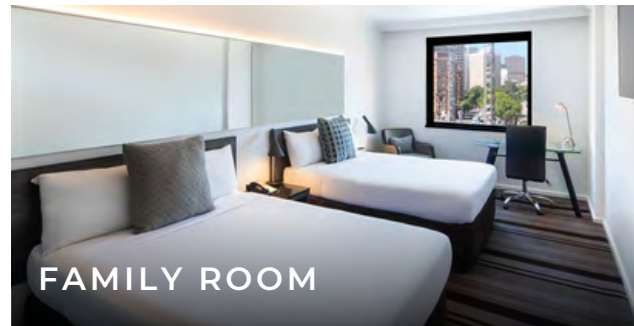
PRIVILEGE ROOM



DELUXE ROOM



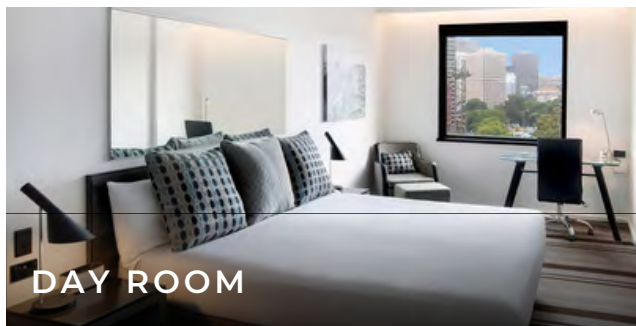
SUPERIOR CITY VIEW ROOM



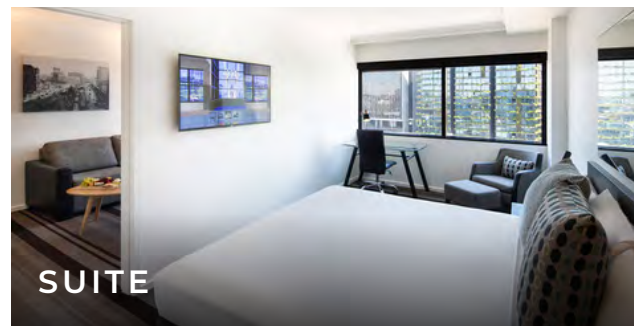
FAMILY ROOM



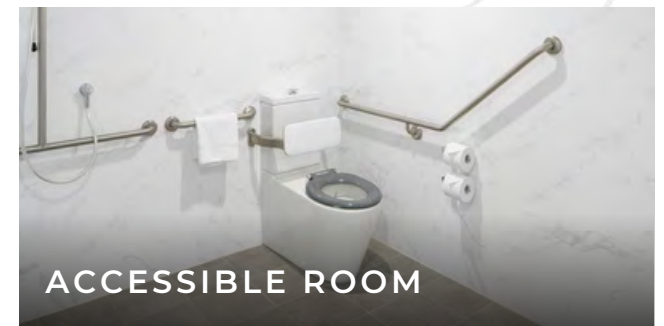
BALCONY CITY VIEW ROOM



DAY ROOM



SUITE



ACCESSIBLE ROOM

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 our 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)



ALL MEETING PLANNER

ALL Meeting Planner is Accor's loyalty program that rewards you with points and Status benefits when you organise group stays, meetings, or events at Mercure Sydney.

Your ALL Meeting Planner benefits

- ✓ **EUR 2 spent = 1 Reward point + 1 Status point**
Status points promote you through the tiers of ALL so you can enjoy more and more benefits
- ✓ **Points to share**
Share your points every year with up to 15 ALL members of your choice
- ✓ **Points to finance future events**
Finance all or part of your future event by using your reward points to reduce your bill
- ✓ **Free membership**
It's quick and easy to join ALL Meeting Planner

BECOME A MEMBER



SUSTAINABILITY AT MERCURE SYDNEY

Mercure Sydney is committed to integrating sustainable practices throughout the hotel, including our event and conference facilities. We strive to reduce our environmental impact while providing exceptional experiences.

At Mercure Sydney, sustainability extends to every meeting and event. Our initiatives include:

Waste reduction: Minimal use of single-use plastics, three-stream recycling via a third-party provider, and optional removal of pens and notepads.

Sustainable catering: Menus use locally sourced produce with vegetarian options, and all water is served in glass bottles or metal jugs.

Digital communications: Event materials and signage available digitally to reduce paper waste.

Energy efficiency: Event spaces use energy-saving lighting and climate control to lower energy use.

