

A modern, multi-story hotel building with a glass facade reflecting the sky and clouds. The building has a curved, angular design. A vertical sign on the right side of the building reads "MERCURE HOTEL". The sky is blue with scattered white clouds. Some trees are visible in the foreground and to the left.

MERCURE

HOTEL

MELBOURNE DONCASTER

Functions & Events Brochure

MERCURE HOTEL

Functions & Events

Mercure Melbourne Doncaster

Located on the elevated hills of Doncaster, adjacent to Westfield Doncaster Shopping Centre. The hotel presents 183 sophisticated guest rooms and suites, six fully equipped function spaces and expansive outdoor terrace with signature, panoramic views of Melbourne City and the beautiful Yarra Ranges.

Located only 30km from Melbourne Tullamarine Airport and 15km East from Melbourne CBD, Mercure Melbourne Doncaster is the most convenient location for your corporate event.

Mercure Melbourne Doncaster is the perfect venue for your next event, whether you're hosting a birthday celebration, engagement party, christening reception, sporting club event, a work Christmas party or another other milestone celebration, our friendly and professional team understand that every event is unique. Our team will work with you to create and ensure yours is seamless and unforgettable.

CONTACT US

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Orchard Room

Immersed in natural light, with floor-to-ceiling windows, the **Orchard Room** boasts unobstructed views of the Yarra Valley and Melbourne City Skyline, making it the perfect centerpiece for your special event.

Versatile in configuration, the soundproof operable walls are capable of opening into one large room for up to 100 guests or dividing into two smaller rooms. Divided; **Orchard 1** offers stunning views of Melbourne's CBD, with **Orchard 2** boasting views of the Yarra Valley.

Named after the rich history of Apple Orchards in Doncaster in the 1850s.

Orchard 1 & 2
100 Cocktail
80 Banquet

Orchard 1
Cocktail
20 Banquet

Orchard 2
Cocktail
40 Banquet



Tower Room

Tower Room offers a modern, flexible space for your social celebrations accommodating up to 250 guests. This versatile space can be seamlessly divided into two rooms; **Tower 1 & Tower 2**

The expansive Pre-Function Space, bathed in natural light, serves as the perfect area for pre-event welcome drinks and mingling. This space can also be booked out for private functions, upon request.

Named after the historical Tower that stood on Doncaster Hill built in 1879.



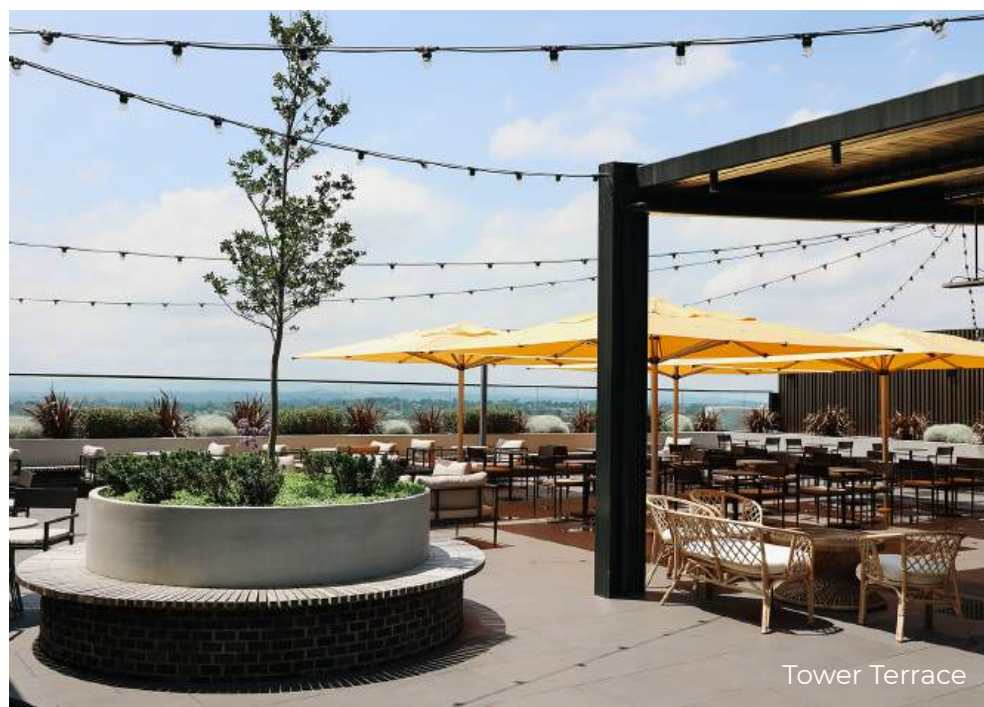
Tower 1 & 2
250 Cocktail
130 Banquet

Tower 1
Cocktail
90 Banquet

Tower 2
Cocktail
60 Banquet



Orchard Terrace



Tower Terrace



Avery Terrace

The Terraces

Orchard Terrace sets the stage for unforgettable experiences for up to 80 guests. As the sun sets over the Melbourne City Skyline, this versatile terrace seamlessly transitions into a captivating space for cocktail social celebrations and banquet dinners.

Tower Terrace is an expansive, flexible outdoor space limited only by the bounds of your imagination! Suitable for large events up to 300 pax, the Tower Terrace offers unique, sweeping views of the Dandenong Ranges and Victoria's iconic Yarra Valley.

Avery Terrace, located at the heart of the hotel is the perfect venue for intimate events. With its own private bar, this space is suitable for up to 60 pax.

Dining Experience Packages

CANAPE PACKAGE \$60.00 PER PERSON

A selection of 10 canapes

2-COURSE DINING \$79.00 PER PERSON

Delight your guests with two delicious plated dishes from our seasonal menu

Alternate entrée or dessert and alternating mains

3-COURSE DINING \$89.00 PER PERSON

3-course plated meal from our seasonal menu

Alternate entrée, main and dessert

KIDS MENU \$25.00 PER PERSON

2 course with a main and dessert | 12 years and under

LOOKING FOR SOMETHING A LITTLE DIFFERENT?

SHARING STYLE \$105.00 PER PERSON

Sharing entrée and main with sharing petit cakes and pastries

BARBEQUE ON THE TERRACE \$105.00 PER PERSON

Sharing entrée, mains from the grill served with cold options and a dessert buffet

FOOD STATIONS \$65.00 PER PERSON

A selection of 2 food stations - served buffet style

HIGH TEA \$55.00 PER PERSON

Chefs selection of sandwiches, savories and sweets

Glass of bubbles upon arrival

All dining experiences require a minimum of 20 guests



Beverage Packages

2 HOURS CLASSIC BEVERAGE PACKAGE

\$29.00 PER PERSON

House wines, ciders, beers and soft drinks

Additional hours \$10.00 per person per hour

2 HOURS SPIRIT PACKAGE

\$45.00 PER PERSON

House spirits, wine, beer and soft drinks

Additional hours \$15.00 per person per hour

1 HOUR NON-ALCOHOIC BEVERAGE PACKAGE

\$10.00 PER PERSON

Soft drinks and juices

Additional hours \$10.00 per person per hour

DRINKS ON CONSUMPTION MINIMUM

\$20.00 PER PERSON PRE-PAID

Limited beverages that must be paid in a lump sum payable at the conclusion on the event, with a pre-payment of \$20.00 per person

**IS A BAR TAB MORE SUITABLE FOR YOUR EVENT?
EASILY DONE!**

SPARKLING

NV ATE Sparkling Brut

WHITE

2022 ATE Chardonnay

2022 ATE Sauvignon Blanc

RED

2021 ATE Shiraz

2021 ATE Cabernet Sauvignon

BEER

Heineken Zero

Heineken Lager

James Boag's Premium Light

James Boag's Premium

Little Creatures Pale Ale

White Rabbit Dark Ale

CIDER

Napoleon Apple/Pear Cider

SPIRITS

Gin & Tonic – Gordons London Dry

Scotch & Coke – Johnnie Walker Red

Vodka & Soda – Smirnoff

All soft drinks & juices



Canape Menu

A selection of 8 canapes, cold and/or hot

COLD OPTIONS

Double smoked salmon, blini, dill crème fraiche, salmon pearls

Shaved pastrami, quail egg, chervil cream

Kingfish crudo, pickled cucumber, miso mayonnaise, finger lime

Cherry tomato, bocconcini & basil pesto

Buxton smoked trout crumpet, lemon gel, pea shoot

Smoked turkey bagel, brie, avocado, cranberry relish

Seasonal green tart, lemon, petite herbs

Hand rolled maki, soy, wasabi

Coronation chicken, apricot, almond & coriander

Whipped goats cheese tart, semi dried tomato, black olive soil

Petite prawn cocktail, cos heart, tomato, Marie rose sauce

Roast carrot hummus crostini, dukkah & petite basil

Bruschetta, whipped Persian feta, dill & kalamata

Zucchini & ricotta tart, tomato chilli jam

Mini tostada, avocado pico, jalapeno, lime

HOT OPTIONS

Duck, quince & star anise pithivier

Butternut pumpkin, basil & parmesan pie

Chicken & leek pie

Vegetarian cornish pasties, green tomato pickles

Mini Rueben jaffle, mustard aioli

Glazed chicken lollipop, chilli, red pepper, coriander

Black & white sesame prawn toast, gochujang aioli

Arancini Milanese

Mac & cheese croquette, chipotle mayo

Char grilled broccoli croquette, romesco sauce

Petite wagyu burger, cheddar cheese, bred & butter pickles, American mustard

Two bite kransky hot dog, candied onions, ketchup, dijon

Steamed chicken & prawn Siu mai, soy, chilli, ginger

Shiitake & vegetable dumpling

Pizza margherita, tomato, basil , bocconcini



Our menus are designed with seasonal ingredients in mind and is subject to change. Please enquire before making your selection. Dietary requirements will be catered for upon request

2 & 3 Course Dining

2025 Winter & Spring Menu

WINTER ENTRÉE OPTIONS

Ginger-cured kingfish, pickled cucumber, miso mayonnaise, avocado & coriander

Pumpkin & pine nut tortellini, sage, burnt butter & pecorino

Miso black cod, ginger, asparagus & dashi

Braised lamb empanada, saltbush, black garlic, chimichurri & petite herb salad

SPRING ENTRÉE OPTIONS

Ginger-cured kingfish, pickled cucumber, miso mayonnaise, avocado & coriander

‘Little Garden in a Glass’ roasted butternut pumpkin hummus chickpea falafel, Persian feta, dukkah & shaved sourdough

Grilled Hervey Bay scallops, twice-cooked glazed pork belly, red pepper jam & micro herb salad

Duck rilette, port-soaked prunes, pickles & toasted brioche

WINTER MAIN OPTIONS

Aged beef tenderloin, potato fondant, mushroom duxelles & spinach cream

Pan-seared snapper, saffron potato, zucchini, lobster cream & squid ink cracker

Slow braised beef cheek, white onion puree, truffle honey carrots & thyme crumbs

Master stock braised chicken, sweetcorn potstockers, pickled cucumber & wilted greens

Spinach & ricotta gnudi, roasted tomato sauce, shaved parmesan & basil oil

SPRING MAIN OPTIONS

Aged beef tenderloin, potato fondant, mushroom duxelles & spinach cream

Seared salmon curry, potato bonda, tamarind & condiments

Slow braised lamb shoulder, cauliflower cream, shaved brussel sprouts, pine nut & currants

Roast hazeldene chicken supreme, Paris mash & tarragon jus

Mushroom, ricotta & basil tortoillini, green pea puree & new season first pickled greens

WINTER DESSERT OPTIONS

Steamed lemon pudding & crème fraîche ice cream

Dark chocolate & praline mousse, hazelnut crunch & poached baby pears

Apple crêpe, toasted almonds, rosemary sugar & Kellybrook cider sabayon

Soft-centered chocolate pudding, glazed Silvan berries, raspberry gelato & white chocolate

SPRING DESSERT OPTIONS

Soft-centered chocolate pudding, glazed Silvan berries, raspberry gelato & white chocolate

Soft shell pavlova, passionfruit curd crème chantilly

Burnt Basque cheesecake, blackberries & double cream

Opera cake, hazelnut jaconde biscuit, coffee cream, chocolate ganache & salted caramel gelato

Grazing Platters & Optional Extras

CHEESE PLATTER \$60.00 SUITABLE FOR 8

A selection of three Australian Artisan Cheeses | House Bread | Quince Jam

ANTIPASTO PLATTER \$60.00 SUITABLE FOR 8

A selection of cured meat, served with house bread

FRUIT PLATTER \$25.00 SUITABLE FOR 8

A platter of a variety of seasonal fruits

SIDE OF CHIPS \$3.00 PER PERSON

The following add ons require a minimum of 10 people

HOT BUTTERED POPCORN \$6.00 PER PERSON

GELATO PAPA SICILIAN CHOC TOPS \$8.00 PER PERSON

PETIT FOUR SELECTION \$8.00 PER PERSON

RIBBON SANDWICH SELECTION \$8.00 PER PERSON

FRESHLY SHUCKED OYSTERS & SHERRY MIGNONETTE \$8.00 PER PERSON

BUCKET OF PRAWNS, LEMON, LIME & COCKTAIL SAUCE \$8.00 PER PERSON

BUTTER CHICKEN, STEAMED BASMATI RICE, PAPPADUMS & NAAN \$8.00 PER PERSON

SPINACH & RICOTTA RAVIOLI, ROASTED TOMATO SAUCE AND GRANA PADANO \$8.00 PER PERSON

SLOW COOKED LAMB OSSO BUCCO & HERB GNOCCHI \$10.00 PER PERSON

VALENCIA PAELLA \$10.00 PER PERSON

COCKTAIL UPON ARRIVAL \$15.00 PER PERSON

Choose one from the selection below and we can have it ready and awaiting yours and your guests arrival

- Espresso Martini
- Cosmos
- Margarita





Accommodation

To make your event even more memorable, our team is ready to provide you with special rates tailored to yours and your guests needs.

Mercure Melbourne Doncaster features 183 stylish contemporary rooms and suites. Each room is equipped with a private bathroom offering the choice of a bath or shower. Additionally, experience the convenience of round-the-clock in-room dining. Simply scan a QR code to access the menu and place your order for a seamless dining experience.

Just because you're away from home doesn't mean your wellness and fitness regime needs to stop. Enjoy access to our Indoor/Outdoor Swimming Pool and 24 hour access to Fitness Centre.

Start the day right with our Buffet Breakfast, available daily from 6:30am - 10:30am located in the Resturant on Level 3.
À la carte breakfast is also available.



Reception



The Resturant & Bar



Pool



Fitness Centre