MERCURE
HOTEL
MELBOURNE DONCASTER

CHRISTMAS *Events.*

- 'TIS THE SEASON -

FESTIVE EVENT GUIDE

MERCURE MELBOURNE DONCASTER
mercuredoncaster.com.au

Cheers!

LET'S CELEBRATE.

The award-winning Mercure Melbourne Doncaster delivers the next generation of the global Mercure brand, located on the elevated hills of Doncaster, just 15 km east of Melbourne CBD

Presenting 183 sophisticated guest rooms and suites, six fully equipped function spaces and expansive outdoor terrace areas perfect for social gatherings, meetings, and special events.

All Christmas Packages Include:

BON BONS

Celebrate the festivity with traditional Christmas Crackers (one per guest).

DECORATIONS

Embrace the Christmas spirit with our tailored festive set-up.

ORGANISER APPRECIATION

For the event organiser, we invite you to experience ALL that Mercure Melbourne Doncaster has to offer.

Enjoy a complimentary 1-night stay with buffet breakfast for two.
Valid for the night of the event.

EARLY BIRD OFFER

Book your Christmas event by 31st August and the organiser will receive a bottle of Champagne Ayala Brut Majeur, France.

**Minimum spends apply*

Celebrate Al Fresco!

OUTDOOR & UNIQUE SPACES

For those who want their Christmas celebration to feel a little different, take the festivities outside. From poolside cocktails under the summer sky to the warm glow of a private igloo, our unique spaces bring a fresh take on the season — intimate, memorable, and unmistakably festive.

POOL DECK

Soak up the summer evening on our Pool Deck, available exclusively for cocktail-style or banquet celebrations.

- Cocktail-style and banquet-style settings only
- 40 pax max, cocktail style
- Minimum spend: $3,500
- Please note: pool access is not included

CHRISTMAS IGLOOS

Toast the season in your own private igloo, with cocktail-style catering or a bar menu.

Minimum spend $750 for 2 hours, or $1,000 for 3 hours, per igloo

**T&C's apply*

Catering OPTIONS

COCKTAIL STYLE

Suits 15+ guests | $75.00 per person

A glass of bubbles on arrival
Selection of 8 canapés
Optional extras include: additional canapés ($6 pp) or substantial canapés ($9 pp)

TWO & THREE COURSE DINING

Suits 20+ guests | Two Course $99.00 per person | 3 Course $109.00 per person

A glass of bubbles on arrival
Two chef's selected canapés
Alternate drop entrée and/or dessert
Alternate main
Bean-to-cup coffee (self-serve) with traditional mince pies

CHRISTMAS BANQUET

Suits 20+guests | $105.00 per person

A glass of bubbles on arrival

All catering options can be arranged for a Lunch or Dinner experience.
Alternate entrée, mains and desserts are to be pre-selected

Beverage OPTIONS

CLASSIC BEVERAGE PACKAGE

House Wine, House Beer & Soft Drinks
2 hours $35.00 per person | optional $10 pp per additional hour/s

SPIRITS BEVERAGE PACKAGE

House Spirits, House Wine, House Beer & Soft Drinks
2 hours $49.00 per person | optional $15 pp per additional hour/s

Upgrades

COCKTAIL ON ARRIVAL

$20 per person

CHEESE PLATTERS

$35 per platter *(suitable for 4 people)*

ANTIPASTO PLATTERS

$35 per platter *(suitable for 4 people)*

CANAPÉS SELECTION

Menu

COLD

Spicy eggplant, mushroom & hummus tart (V) (Nuts)

Assorted sushi selection with soy & pickled ginger (GF)

Wok-fried prawns with a chilli mango & coriander salsa (GF)

Assorted rice paper rolls with dipping sauce (GF)

Smoked salmon with cream cheese blinis

Roasted beef on crostini with truffle aioli

HOT

Sundried tomato & mozzarella arancini with truffle aioli (V)

Satay chicken skewers (GF)

Tasmanian salmon skewers with aioli (GF)

Sweet potato croquettes with truffle aioli

Mini Beef Wellington with Béarnaise sauce

Moroccan spiced lamb skewers with tzaziki

SWEETS

Raspberry panna cotta with seasonal fruit salsa (GF)

Lemon meringue tart

Chia pudding with seasonal berries (V) (GF)

SUBSTANTIAL CANAPÉS

(Add-Ons at an additional cost)

Thai chicken curry with jasmine rice (GF)

Stir-fried rice noodles with vegetables & tofu (GF) (V)

Vegetarian nasi goreng with chilli, egg, coriander (V)

Beer-battered fish & chips with gribiche sauce

Lamb meatballs with saffron rice & pomodoro sauce (GF)

Mini turkey sliders with brie & cranberry

TWO & THREE COURSE DINING SELECTION

Menu

ENTRÉE

Tasmanian salmon gravlax, fennel puree & focaccia crouton & organic greens

Slow-cooked beef brisket, celeriac puree & thyme jus (GF)

Chicken & mushroom rillette with herb salad, fig jam & brioche croutons

Quinoa & asparagus salad with burrata, toasted nuts, citrus & petit greens (V) (GF)

Kingfish ceviche, coconut, chilli, coriander & lemon juice (GF)

Aussie dukkah crusted grass-fed air-dried beef bresaola, pickled forest mushroom salad & horseradish aioli (GF)

MAIN

Soy & lemon infused New Zealand Salmon, wilted bok choy Thai chili sauce & steamed lemongrass rice (GF)

Grilled 180g grass-fed Portland beef fillet, pommes au gratin, asparagus & shiraz demi glaze (GF)

Rolled turkey roulade with cranberry, lyonnaise potatoes, charred broccolini & cranberry jus (GF)

Harissa-infused Victorian lamb rump, mashed potato, Dutch carrot & mint jus (GF)

Prosciutto wrapped pork sirloin, potato rosti, black cabbage & whole grain mustard jus (GF)

Sundried tomato & eggplant agnolotti with Napoli sauce & shaved parmesan (V)

DESSERT

Mini pavlova with summer fruits & coulis (GF)

Chocolate tart with seasonal berries & vanilla bean ice cream

Steamed plum pudding with brandy custard & vanilla ice cream

Berry cheesecake with summer fruits & cream Chantilly

CHRISTMAS BANQUET

Menu

Artisan bread selection with salted butter

Entrée

Cold & cured cuts of meat with marinated vegetables (GF)

Seafood Selection

Prawns dressed with cocktail sauce (GF)

Marinated NZ green lip mussels in lemon and lime dressing (GF)

Selection of Fresh Market Salads

Carrot & raisin salad with herb mustard dressings (V) (GF)

Iceberg lettuce with cocktail tomato, cucumber, green beans & red onion (V)

HOT SELECTION

Roast turkey breast with cranberry jelly & port wine jus

Oven-baked market fish fillet with fennel purée & mango salsa (GF)

Steamed vegetables with pomace olive oil & toasted nuts (V) (GF)

Rosemary & garlic roasted sweet potato (V) (GF)

Vegetarian tortellini with Napoli sauce & shaved parmesan (V)

Dessert Selection

Christmas pudding with brandy-spiked eggnog custard

Chef's selection of sweet items

Fresh Fruit salad with maraschino cherries

TO FINISH

Tea and coffee with mini-Christmas tartlets

SEAFOOD ADD ONS

Half-shell Pacific oysters $4.50 ea

Grilled tiger prawns $5 per 100 gm

Moreton Bay slipper lobster $6 per 100 gm

Carvery add ons

Honey & rum-glazed ham leg $6 per person

Rosemary & garlic rubbed Victorian lamb leg $7 per person

Whole Grain mustard & thyme rubbed roasted Wagyu beef rump $7.50 per person

TERMS & CONDITIONS

FESTIVE SEASON

Please contact our sales team via phone or email to confirm your booking.

From this confirmation, a contract and deposit invoice will be sent to you for signature and payment within 7 days.

Please note:

` *All rates are subject to change at any time, and subject to availability.*

` *No space or accommodation rooms are held until the hotel has received a signed contract and deposit.*

` *Rates are inclusive of the 10% GST and are quoted in Australian Dollars ($AUD).*

` *A 1.4% surcharge is applicable to all credit card charges throughout the hotel.*

**Minimum room spends apply*

ALL REWARDS

EXCLUSIVE MEMBER BENEFITS

Become an Accor Live Limitless (ALL) member and earn points for every event you organise.

Choose from 3,000 hotels worldwide specialised in hosting professional meetings and events, from luxury to economy.

As an ALL member, you will benefit from exclusive services and individual support throughout your stay. You can earn 1 ALL point for every €2 spent on events with 7 or more delegates.

As you earn more points, you will progress through our levels of membership. The more you earn, the more privileges you will receive!

CONTACT OUR SALES TEAM

SECURE YOUR SPOT

Begin planning your event now.
Email: H2322-SB@accor.com,
Phone: (03) 9843 8900

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6 Tower Street, Doncaster

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