

MERCURE

HOTEL

CENTRO PORT MACQUARIE

Meetings & Events

PORT MACQUARIE'S ONLY ROOF TOP FUNCTION SPACE

mercurecentro.com.au



Bringing people together since 2009.

We love events, and we're all about making yours unforgettable! Whether it's a hybrid meeting for 10, a sleek convention for 80, or a grand soirée for 150, we've got just the space to make it happen.

Here's what makes us stand out:

- Flexible ground floor function spaces with outdoor terrace, breakout areas and natural light.
- Port Macquarie's only rooftop function room, with stunning views of the Hastings River and skyline.
- 72 spacious accommodation rooms, each with private balcony.
- Prime location right in the heart of town, a short stroll to beaches, shops, tourist attractions, and the best coffee and dining spots.
- A dedicated events team to keep things running smoothly from start to finish.
- Delicious catering with flexible options to suit every event style.

Please get in touch to arrange a site inspection - we'd love to help bring your next event to life!

Sam Kennedy - Events Coordinator

Phone 02 6583 0818

Email events@centrohotel.com.au.



Function Spaces

Whether you're planning a casual gathering or a special celebration, we have the perfect space for your event. Choose from five unique areas on the ground floor or enjoy the stunning views from our rooftop function space on Level 6.

Room hire fees may apply depending on your event requirements. Your event manager will explain this in your proposal and contract.



ROOFTOP

Perched on Level 6, the Rooftop Room is a versatile space ideal for both corporate and social events. With a full-size bar and convenient on-floor bathrooms, it's designed for seamless and memorable gatherings.



WATERLINE ROOM & TERRACE

Nestled beside the main dining area at Birdrock Bar & Grill, the Waterline Room and its adjoining outdoor Waterline Terrace offer a stylish and intimate setting for any occasion.



POOLSIDE

Located next to the heated pool on the ground level, Poolside is the perfect spot for meeting breakouts, relaxed intimate cocktail functions, and everything in between!



BIRDROCK DINING

Known for its exceptional dining experience, Birdrock Bar & Grill is a local favorite for special occasion dinners. It's also available for private dining and functions, offering the perfect setting for a memorable event.











BIRDROCK BAR

Perched on the corner of William and Hay Streets, the Birdrock Bar is the ideal setting for cocktail-style functions, offering floor-to-ceiling windows that let you watch the world pass by.

Function Space Specifications

Here's some additional information to help you decide on the best function space for your needs.

MERCURE HOTEL <small>CENTRO PORT MACQUARIE</small>	Area 	Theatre 	Boardroom 	U Shape 	Classroom 	Banquet 	Cocktail 	Room Height 
Rooftop	100m2	120	80	30	40	120	150	2.4m
Waterline Room	36m2	60	20	18	20	40	60	3.4m
Poolside	116m2	n/a	n/a	n/a	n/a	n/a	50	2.5m
Birdrock Dining	108m2	n/a	18	16	18	30	50	2.7m
Birdrock Bar	56m2	n/a	n/a	n/a	n/a	n/a	40	2.7m



Day delegate seminar package

Our day delegate seminar packages are available for groups of 15 or more. Please discuss catering options and pricing for smaller groups with your event manager.

Please discuss any allergies or special dietary needs with your event manager.



FULL DAY DELEGATE PACKAGE | \$62 PER PERSON

- Conference room with registration area
- Complimentary high speed internet
- Data projector, screen, whiteboard, flipchart, microphone and lectern
- Conference stationery
- Mints and iced water
- Dedicated function staff
- Morning tea (choose from sweet or savoury options below)
- Lunch (Working Lunch - see inclusions below)
- Afternoon tea (choose from sweet or savoury options below)
- Continuous self serve tea and coffee station
- Room hire

HALF DAY DELEGATE PACKAGE | \$55 PER PERSON

- Choice of morning tea or afternoon tea
- All other inclusions from the full day package

DAY DELEGATE MENU OPTIONS

Sweet Morning Tea or Afternoon Tea | \$15 per person

Selections of Danish pastries, fruit plate and chocolate cookies

Savoury Morning Tea or Afternoon Tea | \$16 per person

Finger sandwiches, fruit platter and vegetarian samosas

French Style Morning Break or Afternoon Break | \$16 per person

Selection of ham and cheese croissants and plain croissants with jams and preserves

Working Lunch | \$28 per person (included in the Day Delegate Packages)

Chef's selection of open face sandwiches, wraps and filled baguettes

Burger Lunch | \$33 per person

Cheese and chicken burgers with lettuce, tomatoes and house sauce served with chips

The Italian Lunch | \$35 per person

Homemade beef lasagne, tomato mozzarella salad and rocket salad with pear

Day delegate breakfast options

Starting the day with an early group meeting? Here are the breakfast options we have available. Fresh juice, tea and coffee is included in all three options for \$28.00 per person.

Please discuss catering options and pricing for smaller groups with your function coordinator.



PLATED BREAKFAST

Includes platters of fresh fruit kebabs and Danish pastries. Select one option, or two served alternately.

BUTTERMILK PANCAKES

with maple syrup & berries

SMASHED AVOCADO TOAST

With 2 poached eggs, rocket, feta, tomato and bacon

BACON & EGG ROLL

Free range egg, double smoked bacon, baby spinach & house relish

OMELETTE

Ham, cheese, tomato, mushrooms, shallots and baby spinach

BIG BREAKFAST

Bacon, scrambled egg, grilled tomato, chipolata sausage, hash brown and sourdough toast

NETWORKING BUFFET

Can be served buffet style or as platters on individual tables

Mini pancakes with maple syrup and fresh strawberries

Fresh fruit kebabs

Bircher pots with Greek yogurt and mixed berries

BLT sliders with bacon, lettuce, tomato and chefs relish on a mini brioche bun

BREAKFAST BUFFET

Served help-your-self buffet style

Fresh fruit salad and yogurt

Bircher muesli

Danish pastries

Bacon, sausages, scrambled egg, grilled tomato, mushrooms and hash browns

Toasting bread selections

Canapés & Food Stations

As your guests mingle, let them enjoy delicious bites served by our roaming staff. Choose from our curated canapé packages or customize a menu to suit your tastes.

For a more interactive experience, food stations can be set up throughout the space, allowing guests to graze at their leisure - always a crowd favorite! Please discuss any allergies or special dietary needs with your event manager.



COLD CANAPÉS \$7 EACH

Oysters with mignonette
King fish profiteroles
Organic lentils and feta tartlets
Salmon Tacos with yuzo mayonnaise
Eggplant involtini
Beef Tartare crostini
Prawn and avocado crackers

HOT CANAPÉS \$7 EACH

Pork belly bites with apple chutney
Lobster potstickers with tomato coulis
½ scotch quail egg with salsa verde
Mushroom arancini with parsley aioli
Chicken satay sticks
Pulled beef and potato stack
Thai fishcakes, cucumber and sweet chilli
Spanish meatballs with aged manchego

DESSERT CANAPÉS \$6 EACH

Fresh fruit sticks, raspberry sauce
Cheese and grape skewers
Burned cheesecake, salted caramel cream
Chocolate tarte with strawberry

SUBSTANTIAL CANAPÉS \$9 EACH

SERVED IN NOODLE BOXES OR BOWLS

Steak and slaw tacos with siracha
mayonnaise and jalapenos
Penne with olive tapenade and sweet dried
cherry tomatoes
House fish and chips with tartare and
lemon
Banh Mie roll with pork belly, lettuce, chili,
carrots and Vietnamese mayo
Homemade chicken and leek gourmet pie

CANAPES ARE PRICED INDIVIDUALLY OR AS FOLLOWS:

SILVER PACKAGE | \$26 per person (selection of 2 cold and 2 hot canapes)
GOLD PACKAGE | \$36 per person (selection of 3 cold and 3 hot canapes)
PLATINUM PACKAGE | \$49 per person (selection of 4 cold and 4 hot canapes)

Canapes are served by staff for 1 hour.

Platters & build your own Grazing Table

As your guests relax and enjoy the occasion, treat them to a selection of delicious platters, perfect for sharing.

Whether you prefer individually served platters or a beautifully styled grazing table, we have a variety of options to suit your event.

Please discuss any allergies or special dietary needs with your event manager



BUILD YOUR OWN

The Parma | 20 pieces \$120

Aged Parma ham and melon plate, grissini and olive oil

Gourmet Pies | 20 pieces \$110

House made gourmet pie with mushy peas

Old Saigon | 25 pieces \$ 125

Cold rice paper rolls with prawns, vegetables, lettuce, noodles and dipping sauce

Quiche Platter | 25 pieces \$125

House made vegetable and manchego cheese quiche with semi dried tomatoes

The Trawler | \$90/kg

Cooked whole king prawns, seafood sauce, fresh lemon and garlic aioli

Coffin Bay Oyster Plate | \$70/doz

Freshly shucked Coffin Bay oysters, mignonette sauce and lemon

The Bake House | 20 pieces \$120

Artisan Bridrock pork and fennel sausage rolls with tomato chili relish

Smoke Master | 20 pieces \$100

Smoked pulled beef sliders with slaw

The Crowd Pleaser | 25 pieces \$125

Large homemade chorizo mac n cheese balls with salsa verde

Roma | 25 pieces \$125

Mushroom and pea arancini with parmesan rocket aioli

Flemington Market | \$100

Fresh fruit platter with raspberry sauce

Cheese Board | \$150

Australian and international cheeses, crisps, crackers and quince paste

PLATTER MENU

Charcuterie & Cheese | \$130/platter

Gourmet selection of soft and hard cheeses, deli meats, marinated olives and semi dried tomatoes served with crusty bread, crackers and dried fruit

Gourmet Hot Food | \$150/platter

Chicken satay skewers, prawn cocktails, steak & slaw sliders, gourmet sausage rolls and mushroom arancini served with hot chips

Classic Hot Food | \$100/platter

Selection of gourmet mini pies, sausage rolls, mini quiche, spring rolls and vegetarian samosa served with hot chips

Banquette Menu

Our talented team of chefs have crafted a menu showcasing modern Australian cuisine, expertly prepared and beautifully presented to impress your guests. Choose between 2 or 3 courses, fixed or alternate drop menu, with each meal served alongside fresh baked bread rolls and butter.

Of course, we're happy to accommodate dietary requirements or special menu requests to ensure every guest is catered for.



BANQUETTE MENU

2 courses: main and dessert \$65

2 courses: entree and main \$75

3 courses: entree, main and dessert \$85

Kids meals include garlic bread entree, main meal & soft drink \$22 each

In addition, you may also choose to add cheese platters from the platter menu to finish. Individual cheeses are also available for \$18 each, plated individually or per table.

ENTREES

Caramelised beetroot gnocchi in gorgonzola sauce with candied walnuts

Beef carpaccio with parmesan, balsamic glaze and extra virgin olive oil

Chicken Caesar salad with pancetta crisp, grissini and parmesan wafer

Heirloom tomato mille feuille with poached prawns, basil and parsley aioli

Slow cooked pork belly with pear and rocket salad

MAINS

Pan roast harissa chicken breast, smoked paprika potatoes, broccolini

Slow cooked lamb shank, soft polenta and fried sage

Tasmanian salmon fillet with potato gratin, cherry tomatoes, lemon butter sauce

Riverina grass feed sirloin steak, 15-hour potatoes, green beans and bearnaise sauce

Pork porchetta, rosemary potatoes and seasonal greens

Humpty Doo barramundi fillet, almond romanesco, rosti potato and mushrooms

DESSERT

Buttermilk panna cotta with raspberry sauce

Burned cheesecake, rhubarb-thyme ragout and vanilla bean Ice cream

Chocolate torte with whiskey ice cream and tabaco syrup

Grapefruit crème brule

Malteser tiramisu with salted caramel peanuts

Key lime pie with candied lime zest and coconut cream

Beverages

We have a range of well-priced beverage menus and packages to suit all event types and budgets. Choose from paying on consumption, a fixed price beverage package or a cash bar.

Enjoy peace of mind with our convenient beverage packages - you'll know the cost upfront, no matter how much your guests indulge. Choose from our Classic or Premium packages, both featuring a carefully selected range of beers and wines to suit every taste.

CLASSIC PACKAGE

2 HOURS \$30PP | 3 HOURS \$40PP

WINES

Sparkling Brut, Rose, Sauvignon Blanc, Chardonnay, Shiraz Cabernet and Cabernet Merlot

DRAUGHT BEER

Hahn 3.5 and Carlton Dry

BOTTLED BEER

Heineken Zero, Great Northern Super Crisp, and Great Northern Original.

NON ALCOHOLIC

Post mix soft drink and selection of juices

PREMIUM PACKAGE

The Premium Package includes all beverages from the Classic Package, plus the following items, for an additional \$10pp/hr.

WINES

Moscato, Prosecco, Pinot Grigio and Shiraz

BOTTLED BEER

Corona, Peroni, Asahi, Somersby Apple Cider and Brookvale Giner Beer

PREMIUM DRAUGHT BEER UPGRADE

Upgrade either of your beer taps to a choice of Balter XPA or Stone & Wood for \$100 per tap.



Beverage Upgrades



For those times you're looking for something a little bit extra, we have an extensive range of house, premium and boutique spirits as well as a selection of classic cocktails that can be offered for your event.

SPARKLING ON ARRIVAL

Glass of sparkling wine served tray style to your guests on arrival.

SPIRITS

House spirits can be included in your beverage package for an additional \$12 per person, per hour.

READY TO DRINK

Premix and ready to drink items (like Vodka Cruisers, Jack Daniels cans, etc) can be added to your beverage package. Please speak to your event coordinator for pricing details.

COCKTAILS

Selection of 2 cocktails to be served as part of your beverage package for an additional \$22 per person, per hour.

TEA & COFFEE STATION

\$3 per person

Includes a selection of black and herbal teas, freshly brewed coffee, milk, sugar, and served with crockery and cutlery. Alternative milk options available on request.

ESPRESSO COFFEE

For smaller events located downstairs in Birdrock, we can offer freshly brewed espresso coffee for your guests.

MOCKTAILS

Mocktails are a great addition catering to those who are driving or daytime events. Speak to your event coordinator for more details.

Accommodation

Spread across six floors, Mercure Centro Port Macquarie offers 72 spacious hotel rooms, each featuring a private balcony and plenty of natural light with city, pool or park views.

Accommodation packages are available for you and your guests. Please discuss with your event coordinator.

QUEEN ROOM

Suitable for 1-2 adults with one queen bed.

SUPERIOR QUEEN ROOM

Suitable for up to 4 guests with one queen bed and one queen sofa bed.

KING ROOM

Suitable for 1-2 adults with one king bed or two single beds.

SPA KING ROOM

Suitable for 1-4 adults with one king bed or two single beds. Additional queen size sofa bed available on request.
Luxurious spa in ensuite bathroom.

FAMILY SPA KING ROOM

Suitable for 1-6 guests with one king bed two king single beds. Additional queen size sofa bed available on request. Luxurious spa in ensuite bathroom.





Thank you...

for considering Mercure Centro Port Macquarie and Birdrock Bar & Grill for your next event.

We look forward to welcoming you and your guests soon.

Mercure Centro Port Macquarie
103 William Street
Port Macquarie NSW 2444

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