

ACADEMY  
ROOM



# ACADEMY ROOM

## MEETINGS & EVENTS

The Academy Room, a new meeting and event space with natural light and built-in AV, as well as facilities and services including 330 accommodation rooms, 24-hour reception, restaurant and WIFI, guests will be close to a variety of shopping spots, cultural activities, theatres and more.

Capacity: Theatre - 60 pax, Boardroom - 40 pax, U-shape - 38 pax, Cocktail - 70 pax

Food: Working lunch, Buffet, Alternate drop, Shared grazing, Canapes, Plated breakfasts, Catered breaks

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: DDP or Exclusive Venue

Included AV: Ceiling speakers and background music  
Client can bring in own music to be played  
1 x 75 inch TV 1 x 85 inch TV for presentations  
Video Conferencing System

Availability: Half & Full Day Delegate Packages available from \$79 per person

Photography: [Click here](#)

Minimum spends do apply. Please contact us for more information.

EAT

# DAY DELEGATE FUNCTIONS

## **FULL DAY DELEGATE PACKAGE**

\$89 per person

Arrival Tea and Coffee  
Morning Tea  
Working Luncheon  
Afternoon Tea

## **HALF DAY PACKAGE**

\$79 per person

Arrival Tea and Coffee  
Morning or Afternoon Tea  
Working Luncheon

Complimentary inclusions:

- 2 x LED Screen
- Video Conferencing Capabilities
- High Speed Wi-Fi
- Nespresso & Premium Teas



# MENU SELECTION

**FULL DAY: Select 2 morning tea items, 2 mini rolls, 1 salad, 1 bakery and 2 afternoon tea items - \$89 per person**

**HALF DAY: Select 2 morning or afternoon tea items, 2 mini rolls, 1 salad, 1 bakery - \$79 per person**

## MORNING & AFTERNOON TEA

Warm Scones, Yarra Valley Strawberry Jam, Chantilly (v)  
Raspberry Friands (v, gfo)  
Banana Bread (v)  
Lamingtons (gfo, nfo, vgo)  
Fruit Berliner Donuts (v)  
Portuguese Custard Egg Tart  
Salted Caramel Brownie (gfo)  
Lemon Slice (efo, nfo)  
Carrot & Walnut Cake, Cream Cheese Frosting (vgo)

## MINI ROLLS (All GFO)

Chicken, Dijonnaise, Avocado & Watercress  
Roast Za'atar Lamb & Tzatziki, Roquette  
Marinated Eggplant, Basil Pesto, Spinach, Fetta (v)  
Smoked Ham, Tomato, Cheddar, Greens  
Roast Beef, Cream Cheese, Tomato, Mustard & Roquette  
Falafel, Chickpea Hummus, Semi Dried Tomatoes (vg)  
Shrimp & Avocado Roll, Coriander, Lime Mayo  
Tandoori Spiced Chicken, Yoghurt, Cucumber, Mint

## SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo, i)  
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)  
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)  
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)  
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam  
Greek Salad, Marinated Fetta, Kalamata Olives, Oregano, Lemon Vinaigrette (gfo, v)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

## BAKERY

Roasted Vegetable Frittata (v)  
Mini Ham & Cheese Croissants (vo)  
Pork & Fennel Sausage Rolls, Tomato Chutney  
Chicken & Mushroom Parcels  
Quiche Lorraine (vo)  
Beef Burgundy Pie  
Ricotta & Spinach Filo (v)  
Char Siew Pork Puff, Hoisin  
Ratatouille Open Pies (vgo, gfo)

# UPGRADE TO A HOT BUFFET LUNCH +20PP

**IN ADDITION TO MORNING TEA AND AFTERNOON TEA (Minimum 30 guests)**  
**Full Day \$109 per person | Half Day \$99 per person**

## MAINS

Sautéed Gnocchi, Pumpkin & Spinach, Pangrattato (vo, nfo)  
Pan Seared Salmon, Pesto Risoni, Vine Tomatoes (pes)  
Chicken Cacciatore, Preserved Lemon Couscous (gfo, dfo, nfo)  
Side of Buttery Mash Potato (dfo, gfo, vgo, nfo)  
Side of Seasonal Spring Greens (dfo, gfo, vgo, nfo)

## SALADS

Garden Salad, Sugar Snaps, Green Peas, Cucumber, Quinoa,  
Green Goddess Dressing (vgo, nfo, gfo)  
Mixed Bean Salad, Red Onion, Spinach, Capsicum, Balsamic  
and Tomato Dressing (vgo, nfo, gfo)  
Served with a selection of fresh bread (gfo)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

## DESSERTS

Freshly sliced seasonal fruit platter  
Selection of cakes (dfo, gfo, vgo, nfo)



# UPGRADE TO A GRAZING LUNCH +20PP

**IN ADDITION TO MORNING TEA AND AFTERNOON TEA SELECT 2 MAINS, 2 SIDES, 2 SALADS  
CONTINUOUS SNACK STATION**

**Full Day \$109 per person | Half Day \$99 per person**

## MAINS

Whole Chermoula Chicken (gfo, dfo)  
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (dfo, a)  
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (dfo, gfo)  
Grass Fed Victorian Striploin, Chimichurri, Lemon  
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)  
Roasted Vegetable & Chickpea Tagine (vgo)

## SIDES

Roasted Potatoes, Rosemary, Sea Salt  
Charred Broccolini, Mange Tout, Sugar Snaps (gfo, dfo, vo)  
Cauliflower Gratin, Bechamel, Pangrattato (vo)  
Preserved Lemon Couscous, Coriander (dfo)  
Celeriac Apple Remoulade (gf, dfo)

## SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo, i)  
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)  
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)  
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)  
Bitter Leaf Salad, Orange, Citrus Dressing (vg)  
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam  
Greek Salad, Marinated Fetta, Kalamata Olives, Oregano, Lemon Vinaigrette (gfo, v)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

# BREAKFAST



## PLATED BREAKFAST \$35 per person

Please choose two options, served alternating.

Almond & Sultana Granola, Greek Yoghurt, Seasonal Berries (v, vgo, gfo)

Eggs Benedict, English Muffin, Free Range Eggs, Smoked Ham & Hollandaise (gfo, nfo)

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato, Sourdough (vo, gfo, nfo)

Full Breakfast, Scrambled Eggs, Bacon, Gremolata Chicken Chipolatas, Potato Rosti, Roast Tomato, Sourdough (vo, gfo, nfo)

gfo = gluten free option, v = vegetarian, vo = vegetarian option, vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

# BREAKFAST



## GRAZING BREAKFAST ITEMS \$10 per item

### COLD

- Bircher muesli (gfo, v)
- Natural yoghurt, Berry Compote (gfo, v)
- Mango smoothie (gf)
- Mixed Berry smoothie (gf)
- Assorted mixed Danish (v)
- Chia Pudding, Mango, Coconut (Vegan)
- Assorted muffins (v)
- Mini Almond croissants (v)

### HOT

- Bacon and Egg Breakfast Slider (gfo)
- Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (vo, m)
- Mini Smoked Ham & Cheese Croissant (vo)
- Petite Pancakes, Berry Compote, Chantilly (v)
- Egg Florentine, English Muffin, Hollandaise
- Zucchini & Corn Frittatas, Relish, Fetta (v)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

# ALL DAY BEVERAGES



FRESH JUICE \$7 each

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$7 each

Mango, Banana, Mixed Berry

SOFT DRINKS \$6 each

Coke, Coke no sugar, Sprite, Cascade Ginger Beer, Capi Blood Orange

TEA & COFFEE \$6 each

English Breakfast, Early Grey, Camomile, Green Tea

Espresso, Café Latte, Flat White, Long Black, Cappuccino, Mocha

Alternative milks available on request

A LITTLE EXTRA

Virgin Mary \$12

Bloody Mary \$18

Mimosa \$20

Espresso Martini \$22

# LUNCH & DINNER | PLATED



Two and three course dining options for sophisticated lunch and dinner occasions.

Our menu is inspired by traditional home cooking techniques with a modern Australian twist, using the very best of local and seasonal produce

## **TWO COURSE**

\$75 per person

Choice of entrée and main OR main and dessert

## **THREE COURSE**

\$95 per person

Includes entrée, main and dessert

Both served alternate drop, mains served with shared sides

# LUNCH & DINNER | PLATED



## ENTREE

Kingfish Ceviche, Lime, Charred Orange, Ponzu, Chives (gfo, nfo, dfo)  
Chicken Terrine, Orange Fennel Salad, Beetroot, Grain Mustard Dressing (dfo)  
Spinach & Ricotta Tortellini, Spicy Tomato Sugo, Basil (v)  
Crispy Pork Belly, Celeriac Remoulade, Peppered Caramel (gfo, dfo)

## MAINS

Crispy Skin Chicken Breast, Lentil De Puy, Buttery Mash, Watercress, Jus (gfo, dfo)  
Gold Band Snapper, Garlic Kipflers, Charred Greens, Lemon Cream Sauce (gfo, dfo)  
Grain Fed Beef Eye of Rump, Roasted Parsnip, King Mushroom, Kale, Jus (gfo, dfo)  
Pan Seared Salmon, Pesto Risoni, Vine Tomatoes  
Arrabiata Penne, Cherry Tomato, Chilli, Garlic, Basil, Pangrattato, Parmesan (v, vgo, gfo)  
Eggplant, Labneh, Pomegranate, Coriander (v, vgo)  
Moroccan Spiced Cauliflower Steak, Chickpea Hummus, Kale, Pine Nuts (vgo)

## DESSERT

Caramel & Macadamia Cheese Cake, Almond Toffee (gfo)  
Chocolate Ganache Mudcake, Chantilly (nfo, gfo, vgo)  
Lemon Meringue Tart, Crème Fraiche (nfo)  
Raspberry & Apple Almondine (gfo)

Additional: Selection of Australian Cheese, Lavosh, Quince – feeds up to 20 - \$65

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vg = vegan, nfo = nut free options, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

# LUNCH & DINNER | BUFFET



**Lunch or Dinner at Louden**  
**Minimum 30 guests**

**Two Course \$65 per person**  
**Salads Mains or Mains & Desserts**

**Three Course \$75 per person**  
**Salads, Mains & Desserts**

## **SALADS**

Garden Salad, Sugar Snaps, Green Peas, Cucumber, Quinoa, Green Goddess Dressing (vgo, nfo, gfo)

Mixed Bean Salad, Red Onion, Spinach, Capsicum, Balsamic and Tomato Dressing (vgo, nfo, gfo)

Served with a selection of fresh bread (gfo)

## **MAINS**

Sautéed Gnocchi, Pumpkin & Spinach, Pangrattato (vo, nfo)

Pan Seared Salmon, Pesto Risoni, Vine Tomatoes (pes)

Chicken Cacciatore, Preserved Lemon Couscous (gfo, dfo, nfo)

Side of Buttery Mash Potato (dfo, gfo, vgo, nfo)

Side of Seasonal Spring Greens (dfo, gfo, vgo, nfo)

## **DESSERTS**

Freshly sliced seasonal fruit platter

Selection of cakes (dfo, gfo, vgo, nfo)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg  
free option

Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

# CANAPES

## COLD

\$7 per item

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gfo, dfo)  
Parma Ham, Buffalo Mozzarella, Balsamic, Crostini (vo)  
Cherry Tomato, Caramelised Onion & Goats Cheese Tartlet (v)  
Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber  
Falafel, Chickpea Hummus, Pomegranate (vg)  
Kingfish Tartare, Wasabi Ponzu (gfo, dfo, a)

## HOT

\$7 per item

Four Cheese Arancini, Aioli (v)  
Tempura Prawns, Togarashi Mayonnaise (i)  
Cheese Burger Sliders, Greens, Pickle, Tomato, Burger Sauce  
Pumpkin Flowers, Romesco (v)  
Vegetable Samosa, Chutney (v)  
Cauliflower florets, Preserved Lemon Aioli (gfo)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vgo = vegan options, nfo = nut free option, dfo = dairy free option, efo = egg free option  
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

## SUBSTANTIAL

\$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (dfo, i)  
Wild Mushroom Risotto, Truffle, Parmesan (vgo)  
Chicken Karaage Bao, Sriracha mayonnaise, Coriander  
Salt and Pepper Squid, Lemon Aioli (i)  
Butter Chicken, Cumin Rice, Coriander (gfo, dfo)  
Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangrattato (v)

## CHARCUTERIE

\$55 per board to serve 10 people  
Assortment of market meats and vegetables

## ADD-ON: NATURAL OYSTERS

\$36 per half dozen, \$72 per dozen

## SWEET

\$9.5 per item  
Caramel & Macadamia Cheesecake (gfo)  
Chocolate & Walnut Brownie (gfo)  
Orange & Almond Tumble Cakes (gfo)

DRINK

# STANDARD BEVERAGE PACKAGE



## **STANDARD PACKAGE**

\$45 per person for 2 hours

\$55 per person for 3 hours

\$65 per person for 4 hours

## **OPTIONS**

Legacy Brut Sparkling

Legacy Sauvignon Blanc

Legacy Shiraz

Choice of: James Boag Premium Light, Kirin, Peroni Red,  
Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

# STANDARD BEVERAGE PACKAGE



## **PREMIUM PACKAGE**

\$75 per person for 3 hours

\$90 per person for 4 hours

## **OPTIONS**

Clover Hill Pyrenees Brut Sparkling

Rob Dolan Chardonnay

The Falls Sauvignon Blanc

In Dreams Pinot Noir

Head Red Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,  
Balter XPA, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

# EXECUTIVE BEVERAGE PACKAGE



## EXECUTIVE PACKAGE

\$115 per person for 3 hours

\$130 per person for 4 hours

## OPTIONS

Taittinger Cuvée Prestige NV

Phi Chardonnay

Shaw & Smith Sauvignon Blanc

Petit Amour by Rameau Rose

Craggy Range Pinot Noir

Heathcote Estate Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,  
Balter XPA, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

SLEEP

# SLEEPOVER



One of Melbourne's comfortable and affordable accommodation options in the heart of Melbourne, Mercure Welcome Melbourne is complete with all the modern amenities you'll need for a comfortable stay in the city.

All our rooms feature modern décor, complimentary high speed Wi-Fi, a television and a mini fridge in each room.

Make the most of all that Melbourne has to offer with easy access to nearby public transport. Within minutes, you'll be able to enjoy a walk along the Yarra River or visit one of our local cultural attractions. Located close to some of the best shopping centres, foodie spots, Chinatown, The National Gallery of Victoria and the iconic MCG, you'll be spoiled for choice during your stay.



- 330 guest rooms
- Newly renovated rooms
- 8 room categories
- Central city location
- Within free Melbourne tram zone
- 30 mins from the airport
- Self parking available