

Tis' time (almost) to get your "JINGLE BELL'S" ON at...Centro Hotel


Mercure
HOTELS
PORT MACQUARIE



PACKAGES from JUST \$20 per head

COMPLIMENTAY 'ROOM HIRE'

**Rooftop, Waterline & Terrace , Portside Rooms
including STYLISH DECORATIONS BON BONS, FAIRY LIGHTS**

&

'ARRIVAL CANAPES' on us

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Meetings



Jingle 'n Mingle Bar Top Platters



Each platter serves 10 people as a pre-dinner option.
Alternately allow min of \$20 per person as relaxed full catered event option
Complimentary private dining room fully decorated
including fairy lights & bon bons

Option 1

30 Pieces Including Mini Quiches, Vegetarian
Frittata & Gourmet Pies

\$55

Option 2

A Selection of Cold Meats, Olives, Sundried
Tomatoes, Marinated Vegetables & Feta Cheese
Plus Chefs Selection of 3 Dips, Wafers & Turkish
Bread

\$65

Option 3

60 Pieces Including Spring Rolls, Chicken Satay
Skewers, Dim Sims, Samosa, Tempura Prawns &
Salt & Pepper Calamari

\$75

Option 4

A Selection of Quality Cheeses Served with
Crackers, Dried Fruit & Fresh Seasonal Fruits

\$75





Santa's Substantial Canapé Function

Create your selection of our house made hot/ cold/ sweet canapés.
Tray served to you & your guests

**Complimentary private dining room fully decorated
including fairy lights & bon bons**

4 Selections \$20.00 ♦ 6 Selections \$28.00pp ♦ 8 Selections \$36.00 pp
Each of the following canape selections offer two portions per person per item.

Hot Canapes

Steamed sticky pork buns
Mini chicken pesto tartlets
Tomato & herb arancini with basil aioli (v)
Lamb kopfta with tzatziki
Spinach & feta spanakopita with salsa (v)
Tempura Fish Goujons with Tartare Sauce

Cold Canapes

Vietnamese Rolls Pork & Beef or Vegetarian (gf)
Mini chicken Caesar Wraps
Nori Rolls with Chicken teriyaki (gf)
 Cucumber & avocado (gf) (v)
 California roll with fresh crab (gf)
Crostinis - Smoked Salmon with Crème Fraiche
 Tomato & basil bruschetta (v)
 Beetroot pesto, balsamic & goats cheese (v)
 Rare roast beef & tomato chutney aioli

Sweet Canapes

Mini Brulee tartlets	Mini Profiteroles
Mini Caramel tartlets	Passion sorbet & champagne shooter
Mini lemon curd tartlets	Chocolate Dipped Strawberries

Filling Little Extras

Pulled beef brisket & crunchy slaw Slider	\$3.50 each
Panko King Prawn & chilli lime aioli Slider	\$3.50 each
Noodle Box	\$5.50 each
Katsu curry-vegetarian or chicken with sticky rice	
Tempura fish, chunky fries, lemon wedges with homemade tartare	



Classic Banquet: Entree choices

2 Course \$50 pp 3 Course \$ 65 pp



Your selection - alternative serve menu
Complimentary private dining room fully decorated
including fairy lights & bon bons
Plus "FREE" Arrival Canapes

dinner rolls & herbal teas & coffee included



ENTREE

- Stuffed mushroom cup, basil risotto, balsamic glaze topped w/ parmesan crumb (v) (gf)
- Salmon & crab cake w/ grilled lemon remoulade
- Thai style beef, noodle & cashew salad (gf)
- Chicken Caesar salad w/ pancetta crisp, grissini, parmesan wafer
- Tiger prawn tomato risotto cake, garlic beurre blanc sauce (gf)
- Hoisin duck, hazelnuts & Asian slaw (gf)
- Slow cooked pork belly w/ spiced pear chutney, baby onion & port reduction (gf)
- Chicken & chorizo empanda with tomato jam

Vegetarian = (v) Gluten free = (gf)

Please see next page for main & dessert options...



Classic Banquet: main & dessert choices

2 Course \$50 pp 3 Course \$ 65 pp



Your selection - alternative serve menu
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Plus "FREE" Arrival Canapes

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MAIN

- Corn-fed chick saltimocca, roasted kumara, seasonal greens w/ mustard veloute (gf)
- Herb & Fetta Turkey Gallantine, kumera, dutch carrots almond butter beans, sweet sherry & black pepper jus
- Mille hill lamb rump, soft polenta, dutch carrots, tamarind jus (gf)
- Atlantic salmon fillet , crushed potato cake, broccolini, truss tomatoes, béarnaise (gf)
- Beef tenderloin, garlic mash, fresh asparagus, red current jus
- Char sui pork cutlet, spiced potato, petit pickled salad (gf)
- Apricot & macadamia roulade of pork, sprouts, duck fat potatoes, classic bread sauce
- Chickpea, lentil cake, charred zucchini, tomato jam, olive oil (gf) (v)

DESSERT

- Green tea & vanilla bean pannacotta, stone fruit compote yogurt foam (gf)
- Brandy snap basket, liquer chocolate mousse, strawberry salad
- Summer fruit fool, layers of exotic poach fruits, double cream, coulis, homemade ice-cream, almond biscuit tuile (v)
- Petite pavlova, seasonal fruits, mango coulis, Chantilly cream
- Chocolate mudcake, baileys cream, chocolate fudge
- Individual plum pudding, poached cherries, brandy anglaise
- Assorted house sorbets, marinated berries (gf) (vegan)



Traditional Buffets & Aussie Bbq's



Complimentary private dining room fully decorated including fairy lights & bon bons
Plus "FREE" Arrival Canapes
dinner rolls & herbal teas & coffee included



Gourmet BBQ

Satay chicken skewers, char grilled sirloin steak, gourmet sausages with caramelised onion, steamed new potatoes with parsley butter, Greek & potato salads, condiments, fresh fruit platter, traditional wine trifle & pavlova

\$47 pp

Roast Carvery

Roast pork loin & caramelised apples, roast shallots and garlic , rich demi glaze
Bollotine of Chicken cherry & pistachio stuffing ,sweet sherry & black pepper jus
Fresh whole baby beans tossed in almond butter
Honey glazed dutch carrots
Roast kumara & chef spice blend
Duck fat & thyme whole roast potatoes sour cream & chives
Fresh fruit platter
Petite pavlovas & plum puddings

\$49 pp

Optional Extra's

fresh king prawn platters market price
fresh oysters platters market price

add \$2.50pp per salad option

Asian slaw
Cous Cous, kumara, baby spinach, feta, balsamic

Cauliflower au gratin

add \$5.50pp per curry options

Traditional Indian buttered chicken & sticky rice
Beef vindaloo & sticky rice

Import & Australian add \$10.50pp
gourmet cheeses, fruit compote,
raw nuts wafer platters



Christmas Cheer Beverage Packages

Cellarman's Selections

WHITE WINE

Bancroft Bridge Sauvignon Blanc
Bancroft Bridge Chardonnay

RED WINE

Bancroft Bridge Shiraz Cabernet

SPARKLING

Bancroft Bridge Brut
De bortoli Moscato

BEER SELECTIONS

Carlsberg on tap
Coopers pale ale on tap

Australian BOTTLED BEERS

Cascade Premium Light
Tooheys New
XXXX Gold
Tooheys Extra dry

Fresh Juice

Soft Drink Selections

1 Hour \$19pp 3 Hours \$31pp
2 Hours \$25pp 4 Hours \$37pp

Premium Selections

WHITE WINE: LOCALLY SELECTED

Cassegrain Winery - Verdelho

RED WINE: LOCALLY SELECTED

Cassegrain Winery Shiraz

SPARKLING:

De bortoli Moscato
De bortoli NV Brut

BEER SELECTIONS

Carlsberg on tap
Coopers on tap

Australian BOTTLED BEERS

Cascade Premium Light
Crown Lager

Cascade Premium Light

Tooheys New

XXXX Gold

Tooheys Extra dry

IMPORTED / PREMIUM BEER

Corona

Peroni

Fresh Juice

Sparkling Mineral Water

Soft Drink Selections

1 Hour \$25pp 3 Hours \$35pp
2 Hours \$31pp 4 Hours \$41pp

Spirit Upgrade

Jim Beam Bourbon, Johnnie Walker Red Label Scotch, Barcardi Rum, Bundaberg Rum, Smirnoff Vodka & Gordon's Gin

Additional \$7 pp per hour



On Consumption Beverage

\$10 Celebration Cocktails



House Speciality Wines

Local Wines

WHITE WINE

Bancroft Bridge Sauvignon Blanc btl \$29 gl \$7
 Bancroft Bridge Chardonnay btl \$29 gl \$7

RED WINE

Bancroft Bridge Shiraz Cabernet btl \$29 gl \$7

SPARKLING

Bancroft Bridge Brut btl \$29 gl \$7
 De bortoli Moscato btl \$29 gl \$7

DRAUGHT BEER SELECTIONS

Carlsberg on tap from \$4 middies
 Coopers pale ale on tap from \$4 middies

Australian BOTTLED BEERS

Cascade Premium Light \$5.5
 Tooheys New \$6
 XXXX Gold \$5.5
 Tooheys Extra dry \$6
 Crown Lager \$7

IMPORTED / PREMIUM BEER

Corona \$7.5
 Peroni \$7.5

WHITE WINE:

Cassegrain Winery Verdelho btl \$35 gl \$8

RED WINE:

Cassegrain Winery Shiraz btl \$35 gl \$8

SPARKLING:

Bago Vineyards Spritzzy Rose btl \$29 gl \$7
 Bago Vineyards Spritzzy Chardonnay btl \$29 gl \$7

BASIC SPIRIT \$8

PREMIUM SPIRIT \$8.5

PREMIXED SPIRIT \$9

COCKTAILS SPECIALS: \$10

Celebration Cocktail List

100% Fresh Juice \$3.5

Sparkling Mineral Water \$3.5

Soft Drink Selections \$3.5

COCKTAILS SPECIALS: \$10

Celebration Cocktail List