


Weddings

Mercure Hotel Sydney Airport



*The wedding day you
dream about is
what we will create...*



Before we learn more about you, a little about us...

With one of the most important days in your life fast approaching, let the team at Mercure Hotel Sydney Airport ease the pressure by arranging the perfect wedding reception.

We have a number of elegant reception rooms to suit the size of your occasion and a range of packages to choose from

Ruby @ \$75.00 per person

Sapphire @ \$95.00 per person

Diamond @ \$115.00 per person

The hotel's exquisite food, plus the staff's professionalism and friendliness will make your wedding reception truly memorable.

We enjoy hosting wedding receptions in our Hotel and here is what couples who had their wedding receptions in our hotel said about us:

'Everything was perfect from the moment we came to see the venue the first time, after that it was all smooth sailing all the way until it was all over.'

'So many people have commented to us on how beautiful the reception was. Organising the day with you was completely stress free we had nothing to worry about, we had complete trust that the reception would run smoothly. A very special thank you for making our day perfect'

David & Lizelle Balafas

'We had our wedding reception at the Mercure Hotel, it was the best decision we made. The service was exceptional, the food was wonderful and the atmosphere and decorations were second to none. We were so happy with it all'

Johannes and Jane Van Gulik.

In addition, the hotel offers 269 refurbished accommodation rooms for your guests to enjoy after your magical wedding reception. A personal invitation is extended to you to view our reception rooms and discuss making your wedding dreams come true.

Please call our experienced Wedding Co-ordinators on **02 9518 2000** to make an appointment. We would like to share in your journey as you begin your life together...



The Ruby Package

Wedding Package Inclusions

- › Complimentary trial dinner for the bridal couple upon confirmation of reception
- › Chef's selection of canapés on arrival
- › 2 course dinner with antipasto or fruit platters served at a time of your choice
- › 3 hour beverage package
- › Scattered rose petals for the bridal table, cake table and entrance
- › Centrepieces for guest tables
- › Lectern & microphone
- › Standard accommodation room for bridal couple on the night of reception
- › Use of the reception room until 12:00 midnight

\$75.00 per person

Based on a minimum of 60 guests. All prices are valid for functions booked and confirmed prior to December 2007.





The Sapphire Package

Wedding Package Inclusions

- › Complimentary trial dinner for the bridal couple upon confirmation of reception
- › Chef's selection of 4 canapés per person
- › 3 course dinner with antipasto or fruit platters served at a time of your choice
- › 4 hour beverage package
- › Scattered rose petals for the bridal table, cake table and entrance
- › Centrepieces for guest tables
- › Lectern & microphone
- › Superior accommodation room for bridal couple on the night of reception
- › Use of the reception room until 12:00 midnight

\$95.00 per person

Based on a minimum of 60 guests. All prices are valid for functions booked and confirmed prior to December 2007.





The Diamond Package

Wedding Package Inclusions

- › Complimentary trial dinner for the bridal couple upon confirmation of reception
- › Chef's selection of 4 canapés per person
- › 3 course dinner (alternate main) with antipasto or fruit platters served at a time of your choice
- › 5 hour beverage package
- › Chair covers & sashes for all guest chairs
- › Floral centrepiece for the bridal table
- › Scattered rose petals for the bridal table, cake table and entrance
- › Lectern & microphone
- › Executive suite accommodation room for bridal couple on the night of reception
- › Complimentary superior room for 1st year Anniversary Night
- › Use of the reception room until 12:00 midnight

\$115.00 per person

Based on a minimum of 60 guests. All prices are valid for functions booked and confirmed prior to December 2007.



Menu Options

Entrée



- › Twice cooked pork belly, green paw paw, Vietnamese mint, citrus salad
- › Spinach and sweet potato rotondi, spinach cream
- › Grilled chicken, poached quail egg, pastry basket, crispy flat pancetta, Cos hearts, shaved grana
- › Smoked chicken, avocado tian, shallot salad, light seeded mustard dressing
- › Roast Mediterranean vegetable timbale, charred eggplant, Bulgarian fetta, basil pesto oil
- › Roast peppered beef tenderloin, Asian greens served with coriander, soy, mirin and chilli sauce
- › Chilled king prawns accompanied by rock oysters natural and salmon caviar
- › Scallops, roquette, mulled pear, Spanish onion and parmesan salad served with balsamic syrup
- › Spinach and ricotta cannelloni, mushroom cream, grana shavings

Main Course



- › Herb crusted lamb rack, smoked garlic infused creamed potato, asparagus, braised beetroot, cab sav jus
- › Oven roasted pork outlet, charred red peppers, roast apple, garlic crasse chat potatoes. Calavados jus
- › Grilled chicken, Parmesan polenta, fresh asparagus, roast tomato as sage fondue
- › Oven roasted beef scotch fillet, dauphine potato, green beans, dutch carrots. Accompanied by a sherry glaze
- › Roulade of Atlantic salmon, chervil and ricotta, potato rosti, roquette cream, fried celeriac
- › Braised lamb shoulder, prosciutto, roasted kumara, slivered snow peas, and rosemary glaze
- › Oven baked snapper fillet, potato and leek rosti, zucchini ribbons, spinach cream
- › Char grilled veal outlet on sage, garlic crasse chat potatoes and roast red pepper cream
- › Grilled marinated breast of chicken, almond crust, semi dried tomato risotto, sautéed peppers, champagne cream
- › Seared ocean trout, steamed kipfler potatoes, wilted greens, red onion compote
- › Salad of mushroom, spinach, goats cheese, roasted eschalots on a bed of crisp greens served with a fried garlic emulsion

Menu Options



.Dessert

- › Lime infused cream Brulee, hazelnut biscotti
- › Botrytis wine infused Mascarpone, vanilla short bread, galangal syrup
- › Chocolate musket, layered milk chocolate cream, bitter orange gelato cone
- › Coconut panacotta, coconut semifredo cylinder, mulled peach
- › Pears poached in red wine citrus syrup, cinnamon ginger mousse
- › Tiramisu served in cocktail glass, almond biscotti, espresso syrup
- › Lemon curd, fresh meringue, lemon sorbet
- › Cherry clafoutis, cognac syrup, almond cream
- › Gelato timbale off white chocolate, hazelnut and Swiss chocolate
- › Gelato, Baileys Anglaise
- › Dark chocolate mousse, mini chocolate torte, star anise toffee, fondant sauce
- › Apple crumble filo, crème fraiche gelato, calvados anglaise
- › Mocha mousse served in a cocktail glass, raspberry compote, shaved chocolate

Your wedding is very important for us. If you have other ideas or requirements, our executive chef Michael Cahill, with his wealth of experience in wedding menus is more than happy to talk with you.



Optional Extras

Create your own

- › Chair covers & sashes – a range of colours available
- › Your own personal DJ
- › Back draping with fairy lights
- › Ceiling draping
- › Up-lighting
- › Master of ceremony
- › Superior table centrepieces
- › Wedding cakes
- › Floral arrangements for all tables
- › Cars
- › Stationery
- › Seafood platters
- › Antipasto platters
- › Upgrade to executive suite
- › Cake table up-lighting
- › Bridal table lighting
- › Entertainment such as live band or magician

Please speak to your wedding co-ordinator for more information on the optional extras

Preferred Suppliers

Flowers

Diane's Fresh Flowers

Phone (02) 9259 7874

Email dff@interfloraflorist.com.au

Sylvania Flower Studio

Phone (02) 9544 9880

Facsimile (02) 9544 9881

Email flowerstudio@optusnet.com.au

Stationery

(D)Zene Wedding Stationery

Phone (02) 9740 9339

Facsimile (02) 9740 9336

Email zena_vas@bigpond.com

Photography

Diamond Photography

Phone (02) 9526 8288

Fascimile (02) 9526 8266

Email studio@diamondphotography.com.au



Cake

Celebration Cakes

Phone (02) 9558 6036

Fascimile (02) 9558 0351

Email celcakes@ozemail.com.au

Website www.celebrationcakes.com.au

Theming

Rocket Hire

Phone (02) 9838 9088

Fascimile (02) 9838 9099

Email rocket@rockethire.com.au

Website www.rockethire.com.au

Car

Five Star Hollywood Limousines.com.au

Phone (02) 9807 7492

Fascimile (02) 9807 7493

Email info@5starhollywoodlimousines.com.au

Website www.5starhollywoodlimousines.com.au

Celebrant

John J Moore Civil Marriage Celebrant

Phone (02) 9758 7620

Email johnjmoore@optusnet.com.au



Contact Us

Should you wish to create your dream wedding package, please call our experienced wedding co-ordinators to make an appointment and further discuss your dreams over a coffee.



SYDNEY AIRPORT

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