

 pullman
HOTELS AND RESORTS

 Mercure
HOTELS

MEET PLAY

OPPORTUNITY MEETS HERE

PULLMAN AND MERCURE
BRISBANE KING GEORGE SQUARE



ONE BUILDING TWO HOTELS, THE WARMEST WELCOME AWAITS

Hello and thank you for considering Pullman Mercure Brisbane King George Square as a partner for your next event. I truly believe that our property is so much more than just a hotel. We are nestled right in the middle of Brisbane's CBD, surrounded by theatres, boutiques and bars. We are also home to Sixteen Antlers, our New York inspired rooftop bar, and also Goldfinch, our suave mediterranean restaurant. I trust this booklet will answer any questions you have, however please feel free to reach out there is anything else you would like to know.

INTRODUCTION

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WE ARE A COVID-SAFE VENUE

At the Pullman Mercure Brisbane King George Square, we are committed to ensuring the health and wellbeing of all our guests and team members. We have new processes to ensure we continue to provide the highest levels of service and standards while providing a safe environment aligned with Accor's ALLSafe program. See page 29 for more details.



A vibrant, dynamic and stylish city, Brisbane offers unrivalled weather, a welcoming multi-cultural society and diverse cultural experiences.

Brisbane is the perfect Australian destination for delegates wanting to sample quintessential Australian culture.

Brisbane's subtropical environment together with a plethora of parks and botanic gardens, creeks and waterways and, of course, the Brisbane River, all contribute to Brisbane's outdoor-orientated culture.

Delegates will enjoy Brisbane's enticing dining, premier shopping precincts, provocative cultural experiences and genuine and welcoming people.



TURNING EVENTS INTO ADVENTURES

BUILDING TEAM SPIRIT IN BRISBANE IS EASY

See below some of the popular experiences in and around Brisbane City.

- Cuddling a koala at Lone Pine Sanctuary.
- Rock climbing and abseiling on the ancient Kangaroo Point Cliffs.
- Twilight kayaking down the Brisbane River.
- Strolling along the white sand of world-famous beaches at the nearby Gold and Sunshine Coasts.
- Whale-watching in the natural splendour of Moreton Bay
- Exploring the culture-rich precinct housing Australia's largest Gallery of Modern Art, Queensland Art Gallery, Queensland Museum, and Queensland Performing Art Complex.
- Sampling local produce, supporting the local designers or enjoying an evening snack or dinner at one of Brisbane's many markets.
- Tantalising tastebuds with a cellar door tour of wineries and microbreweries in the Scenic Rim and country valleys.

EXPLORE MORE WITH BRISBANE

A brief ferry trip from the cbd is the stunning Moreton Island where turquoise waters and white sands await. How many cities can say that!



“...OUTSTANDING CUSTOMER SERVICE, QUALITY FOOD, AND IMPRESSIVE CLEAN BIG ROOM.”

— TRIPADVISOR REVIEW —

ENERGISINGLY STYLISH PULLMAN ROOMS

With each room equipped with the signature Pullman beds, guests will wake up feeling refreshed and energised, ready for the day ahead.

At a large 36 square metres, the rooms provide a sanctuary away from the city streets below, and five star service is never far away.

210 PULLMAN ACCOMMODATION ROOMS

- King sized beds throughout (excluding twin rooms)
- 99 twin rooms - Featuring queen sized beds
- 18 connecting rooms
- 142 Deluxe rooms
- 25 Deluxe Balcony rooms with inner city skyline views
- 10 Deluxe Corner rooms
- 26 Executive rooms on the upper floors
- 7 Executive Spa Suites with separate living areas

With:

- Pullman beds and memory foam pillows
- C.O. Bigelow amenities

SLEEK AND DISTINCTIVE MERCURE ROOMS

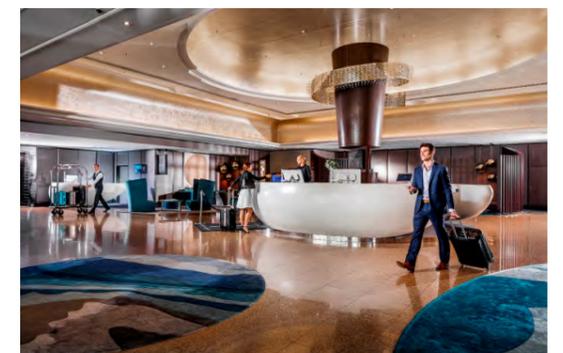
After undergoing a multi-million dollar refreshment project in 2017, and with some of the best inner city views of King George Square and the Clock Tower, these reinvigorated rooms offer guests the chance to relax and unwind in one of the premier locations in Brisbane city.

228 MERCURE ACCOMMODATION ROOMS

- Queen sized beds throughout
- 64 twin rooms
- 21 connecting rooms
- 207 Superior rooms
- 18 Privilege Queen rooms with unequalled CBD views
- 3 Accessible rooms

With:

- Mercure Signature amenities



GUEST SERVICES

- 24 hour reception
- 24 hour undercover car park and valet parking
- Laundry service
- 24 hour room service
- Restaurant, lounge bar and rooftop bar
- WiFi internet access
- Express check-in/check-out
- Concierge
- Fitness centre



PROVIDING LIFE OPPORTUNITIES FOR ABORIGINAL AND TORRES STRAIT ISLANDER COMMUNITIES



OUR GOAL AS A BUSINESS IS TO EMBRACE, RESPECT AND CELEBRATE THE ABORIGINAL AND TORRES STRAIT ISLANDER CULTURE AND HISTORY AMONGST OUR COMMUNITY, WHILST FOSTERING LONG TERM PARTNERSHIPS WITH ABORIGINAL AND TORRES STRAIT ISLANDER COMMUNITIES AND LEADERS.



OUR FOCUSES

- 1 RECRUITMENT AND ATTRACTION
- 2 BUSINESS SUPPORT AND SUSTAINABILITY
- 3 COMMUNITY DEVELOPMENT
- 4 CAREER PATHWAYS
- 5 ENGAGEMENT AND RETENTION

WE WALK THE WALK

Our current recruitment efforts have placed Pullman Mercure Brisbane King George Square as the largest employer of Aboriginal and Torres Strait Islander staff in the Accor Hotels network.

Our current workforce comprises of 11.5% Aboriginal & Torres Strait Islander team members.

We support Aboriginal art - Our hotel currently features artwork from Artist - Cher'nee Sutton. Currently Chern'nee has sold over \$200,000 worth of work during our collaboration.





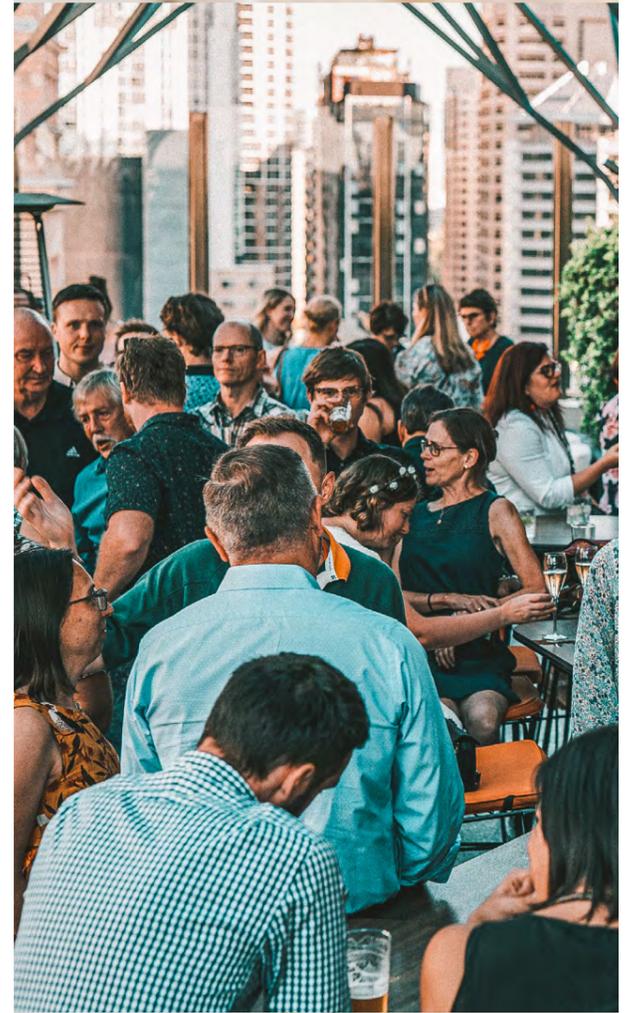
AWARD WINNING CHEFS & WORLD CLASS CATERING

Regardless of budget or taste, the talented and multi-award winning culinary team at Pullman Mercure Brisbane King George Square are able to design your dream menu to impress even the most discerning guests. Whether it is a banquet dinner for 400 or a high-powered business session for 20 guests, Pullman Mercure Brisbane King George Square offers personalised service, exceptional value for money, accuracy, creative flair and the flexibility to cater to any of your requests.

FLAGSHIP SOCIAL VENUES

Goldfinch is an airy, light-filled space, a friendly green oasis away from the city's hustle and bustle. Be enticed by the Mediterranean-inspired dishes presented with casual sophistication. We invite you to relax with the city's best coffee, OR, step it up a notch with colourful cocktails, craft beers, premium wines and our distinctive service.

Sixteen Antlers Rooftop Bar is perched high on the 16th floor of the hotel. Showcasing a leafy, intimate, and relaxed space in the heart of Brisbane City, our rooftop bar offers a haven of comfortable seating, complete with a selection of boutique beers, cocktails and quality wines, as well as an impressive tapas menu. Open Tuesdays through Saturdays 3pm till late with live music and DJs on Friday and Saturday nights.



SPACE TO CREATE

Ideal for a conference, seminar, product launch, trade show, incentive or celebration, the hotel's superb location puts your delegates right in the heart of Brisbane. Designed to impress with 12 flexible event spaces including indoor and outdoor options, and the largest pillarless hotel Presidential Ballroom in Brisbane.

From an intimate business meeting to a gala dinner, the hotel has the venue and the ambience to suit. Sixteen Antlers is perfect for outdoor events and the hotel's poolside venue caters for up to 200 people for cocktail events.

MEETING ROOMS	AREA (M ²)	CEILING	CABARET	THEATRE	CLASSROOM	BOARDROOM	U SHAPE	HOLLOW SQ	COCKTAIL	SIT DOWN	SIT DOWN + DANCE	EXPO 3X3	EXPO 3X2
Presidential Ballroom	687	3.47m	408	700	414	-	-	-	750	510	470	28	37
Kennedy	210	3.47m	112	220	132	48	54	66	250	140	120	8	10
Roosevelt	245	3.47m	152	260	144	42	57	78	290	190	160	9	10
Lincoln	238	3.47m	88	170	111	36	42	48	200	110	90	6	9
Lincoln / Roosevelt	483	3.47m	240	430	255	72	90	102	490	300	250	17	21
Roosevelt / Kennedy	455	3.47m	264	480	276	72	90	102	540	330	280	19	22
Grand Windsor	483	2.8m	264	494	216	-	-	-	530	330	300	21	28
Norfolk	190	2.8m	80	225	81	54	54	66	120	100	70	9	10
Connaught	293	2.8m	144	264	135	54	60	84	300	180	180	10	15
King George King George	206	2.8m	40	86	42	26	24	33	130	50	50	8	90
Olivers	206	2.8m	40	80	42	26	24	33	120	50	50	-	-
Olivers Boardroom	30	2.8m	16	32	15	16	16	16	-	-	-	-	-
Boardrooms													
Level 4 Boardroom 1	22	2.5m	-	-	-	10	-	-	-	-	-	-	-
Level 4 Boardroom 2	15	2.5m	-	-	-	6	-	-	-	-	-	-	-
Level 2 Boardroom	22	2.5m	-	-	-	10	-	-	-	-	-	-	-
Bars													
Sixteen Antlers	-	-	-	-	-	-	-	-	200	-	-	-	-
KG Bar	-	-	-	-	-	-	-	-	150	-	-	-	-

MEET & PLAY

AVAILABLE STANDARD EQUIPMENT

To better organize your meetings, the hotel will be happy to assist you in confirming availability of equipment and services with Encore Event Technologies

TECHNOLOGY & CONNECTIVITY

- Landline
- Pullman laser pointers
- Superior sound systems
- Teleconference calling system
- An extensive array of audio, video and projection equipment
- WiFi access
- Overhead projector

DEDICATED RESOURCES

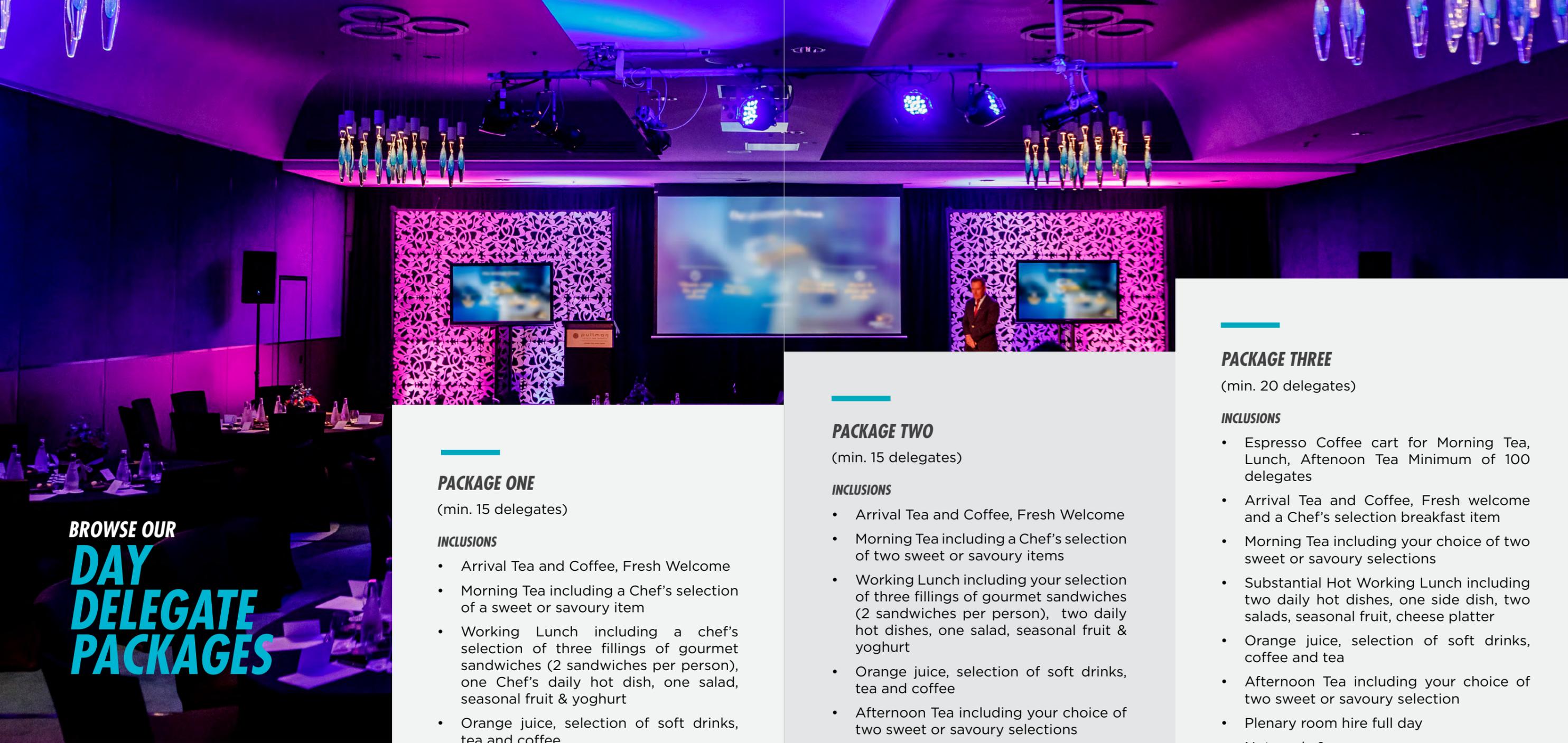
The Pullman tech free zone
Courier services
Copy/print service available

EVENT TECHNOLOGIES

Audio visual solutions are a breeze – Pullman & Mercure Brisbane King George Square has an in-house AV company. Encore Event Technologies are located on the premises and have experience, equipment and knowledge that is second to none.

MODULAR MEETING ROOMS

- Immersive lighting
- Adjustable lighting
- Large conference tables
- Breakout rooms available
- Large pre-function spaces
- Certified Conference Hotel
- Self-service Nespresso experience (at additional cost)
- High visibility with no pillars in the meeting rooms



BROWSE OUR DAY DELEGATE PACKAGES

Our packages are as flexible as we are, if you are seeking something different to what you see, please let us know. We always have something up our sleeve.

PACKAGE ONE

(min. 15 delegates)

INCLUSIONS

- Arrival Tea and Coffee, Fresh Welcome
- Morning Tea including a Chef's selection of a sweet or savoury item
- Working Lunch including a chef's selection of three fillings of gourmet sandwiches (2 sandwiches per person), one Chef's daily hot dish, one salad, seasonal fruit & yoghurt
- Orange juice, selection of soft drinks, tea and coffee
- Afternoon Tea including Chef's selection of one sweet or savoury item
- Plenary room hire full day
- Notepads & pens
- Digital signage
- 1 car parking ticket for the organiser
- Wi-fi
- Water

PACKAGE TWO

(min. 15 delegates)

INCLUSIONS

- Arrival Tea and Coffee, Fresh Welcome
- Morning Tea including a Chef's selection of two sweet or savoury items
- Working Lunch including your selection of three fillings of gourmet sandwiches (2 sandwiches per person), two daily hot dishes, one salad, seasonal fruit & yoghurt
- Orange juice, selection of soft drinks, tea and coffee
- Afternoon Tea including your choice of two sweet or savoury selections
- Plenary room hire full day
- Notepads & pens
- Digital signage
- 1 car parking ticket for the organiser
- Wi-fi
- Water

PACKAGE THREE

(min. 20 delegates)

INCLUSIONS

- Espresso Coffee cart for Morning Tea, Lunch, Afternoon Tea Minimum of 100 delegates
- Arrival Tea and Coffee, Fresh welcome and a Chef's selection breakfast item
- Morning Tea including your choice of two sweet or savoury selections
- Substantial Hot Working Lunch including two daily hot dishes, one side dish, two salads, seasonal fruit, cheese platter
- Orange juice, selection of soft drinks, coffee and tea
- Afternoon Tea including your choice of two sweet or savoury selection
- Plenary room hire full day
- Notepads & pens
- Wi-Fi
- Digital signage
- 2 car parking tickets for the organiser
- Water



**EAT
BREAKFAST
AND THEN
CHANGE THE
WORLD**

BREAKFAST MENUS

HOT BUFFET BREAKFAST 42pp

Minimum 15 people.

Served buffet style.

- Smoked bacon
- Country style beef chipolatas
- Scrambled eggs, sea salt and chive (GF)
- Pan roasted field mushrooms with wood herbs (V)(GF)
- Slow roasted tomatoes (V)(GF)
- House made baked beans
- Hash browns (V)
- Selection of Danish pastries
- Fresh fruit salad with Greek yoghurt and berry compote
- Selection of chilled juices
- Fresh filtered coffee and a selection of Dilmah Vivid teas.

CONTINENTAL BUFFET BREAKFAST 30pp

Minimum 15 people.

Served to the table or buffet style.

- Savoury muffin
- Selection of Danish pastries
- Sweet Greek yoghurt topped with fruit compote
- Seasonal fruit platter, berries
- Selection of chilled juices
- Fresh filter coffee and selection of traditional and herbal Dilmah Vivid teas

HOT PLATED BREAKFAST 39pp

Minimum 15 people.

Served to the table - please select one of the following combinations.

- Bacon, beef sausage, potato rosti, scrambled egg, roast tomato, sourdough
- Soft poached eggs, potato rosti, aromatic confit mushrooms, tomato fondue, rustic loaf (V)
- Eggs Benedict, rustic loaf, double smoked ham, wilted greens, hollandaise sauce, sorrel
- Spanakopita tart, tomato fondue, rocket and parmesan salad, aged balsamic (V)
- Truffle scrambled eggs, roasted asparagus, potato rosti, smoked salmon, micro herbs

SERVED WITH THE FOLLOWING ADDITIONAL ITEMS AT THE TABLE:

- Selection of Danish pastries
- Sweet Greek yoghurt topped with fruit compote
- Seasonal fruit salad
- Selection of chilled juices
- Fresh filtered coffee and a selection of Dilmah Vivid teas.

WORKING LUNCH OPTIONS

PACKAGES

WORKING LUNCH 34pp

Chef's selection of handmade rolls, wraps or sandwiches

Chef's garden salad

Chef's selection of daily gourmet salad

Fruit salad, honey yoghurt

Chef's selection of sweet items

BEVERAGES:

Freshly brewed coffee and a selection of traditional and herbal Dilmah Vivid teas

Selection of soft drinks



INDIVIDUAL SELECTIONS

SANDWICHES, ROLLS & BAGUETTES

- Smoked salmon, herb crème fraiche, rocket, brioche bun
- Charred vegetables, hummus, creamed feta, bitter greens, Turkish roll (V)
- Smashed egg, iceberg, red onion, soft herbs, soft tortilla wrap (V)
- Pulled chicken, Caesar dressing, parmesan, baby gem, baguette
- Roasted pumpkin, creamed goat's cheese, bitter greens, pesto, ciabatta (V)
- Pulled peri peri chicken, slaw, charred corn salsa, spiced sour cream, baguette
- Byron Bay salami, confit peppers, bitter leaves, olive tapenade, baguette
- Double smoked ham, Swiss cheese, vine tomato, Dijon, rocket, baguette
- Cape Grimm roast beef, tomato, horseradish cream, onion jam, mesculan, baguette
- Flaked tuna, sriracha mayo, shaved red onion, baby cos, turkish roll
- Smoked turkey, avocado cream, double brie, cranberry, rocket, panini
- Rosemary roasted Junee Gold lamb leg, minted yoghurt, shaved cucumber, rye roll
- Peppered pastrami, fire roasted peppers, slaw, salsa verde, sourdough
- Asian style rare roast beef, crunchy slaw, nam jim aioli, coriander, milk bun

PLEASE NOTE EACH ADDITIONAL ITEM ADDED TO PACKAGE 6pp

SALADS

- Tossed green salad, shaved vegetables, heirloom tomato, fig balsamic (V)(GF)
- Bitter leaves, twice cooked pickled baby pear, citrus, fetta, mint, walnut (V)(GF)(N)
- Mexican bean salad, charred sweet corn, spiced yoghurt, salsa, jalapeno, coriander (V)(GF)
- Radicchio salad, prosciutto, shaved melon, pine nut gremolata, radish, mint (GF)(N)
- Spiced Mediterranean rice salad, dried fruits, mint, citrus, pomegranate (V)(GF)
- Roasted Moroccan style carrots, oregano dressing, crumbled feta, herbs, pepitas (V)(GF)
- Rocket and spinach, shaved zucchini, pea, soya bean, witlof, baby buffalo mozzarella (V)(GF)
- Spiced chickpea salad, grilled kumara, coriander, labna, mint, puffed grains (V)
- Roasted pumpkin salad, ancient grains, kale, citrus dressing, goats cheese (V)
- Traditional Caesar, boiled egg, bacon, parmesan, crouton, baby cos, anchovy dressing

PLEASE NOTE EACH ADDITIONAL ITEM ADDED TO PACKAGE 6pp

ADDITIONAL HOT DISHES

- Yellow chicken and potato curry, Asian greens, coriander, shallot, fragrant steamed rice (GF)
- Pumpkin and spinach ravioli, caramelized pumpkin, wilted greens, white wine cream, parmesan (V)
- Tuscan style braised beef, red wine, mascarpone potato puree, soft herbs (GF)
- Twice cooked pork belly, creamed savoy cabbage, confit tomato, sage (GF)
- French style braised pork shoulder cassoulet, toulouse sausage, white beans, herb toasted crumbs
- Thai style lamb massaman curry, toasted almond, fragrant steamed rice, coriander (N)(GF)
- Moroccan style 7 spice braised eggplant and chickpea, slow cooked tomato, herbs (V)(GF)
- Traditional roast chicken marylands, roasted mushroom, caramelized onion, herb jus (GF)

PLEASE NOTE EACH ADDITIONAL ITEM ADDED TO PACKAGE 9pp

Arrival Dilmah Tea and Coffee	4.5pp
Morning or Afternoon Tea & Coffee plus one additional refreshment break item	9pp
Nespresso Coffee Machine (Maximum 20 delegates per machine)	125 per day



CANAPÉ SELECTIONS

½ HOUR – 3 CANAPÉS PER PERSON	17pp
1 HOUR – 6 CANAPÉS PER PERSON	29pp
2 HOURS – 8 CANAPÉS PER PERSON	45pp
3 HOURS- 10 CANAPÉS PER PERSON	55pp

COLD CANAPÉS

Roast beef crostini, pickled eggplant, fetta, air dried olive

Gin cured swordfish, witlof, caper salsa, mint (GF)

Smoked salmon crostini, preserved lemon cream, roe, shiso

Assorted sushi rolls, pickle ginger, wasabi (vegetarian option available)(GF)

Bocconcini, Byron bay salami, heirloom tomato, basil skewer, balsamic (GF)

Prosciutto, melon, preserved lemon, goats curd, dukkha (N)

Crab and prawn mini slider, crème fraiche, soft herb

Chinese spice roast duck tart, radish, hoi sin, coriander

Goats cheese tart, cured heirloom tomato, basil, beet gel (V)

Balsamic glazed mushroom tart, buffalo curd, basil (V)

HOT CANAPÉS

Popcorn pork belly, Asian slaw, chilli, crispy shallot (GF)

Zaatar spiced chicken skewers, spiced sour cream, mint (GF)

Polenta saltimbocca, glazed asparagus, prosciutto, sage

Prawn and chorizo skewer, basil, romesco salsa (GF)

Thai style prawn spring roll, spiced soy

Salt and pepper squid, sweet soy, lime, coriander (GF)

Mini lamb koftas, spiced yoghurt, mint (GF)

Traditional Indian vegetable samosa, mint yoghurt (V)

Beetroot and fetta arancini balls, pomegranate spiced yoghurt (V)

Roasted mushroom tart, pecorino, chive (V)(GF)

DESSERT CANAPÉS

Selection of macaroons (GF)(N)

Bitter chocolate and cherry mousse glasses, raspberry (GF)

Strawberry panna cotta, rose meringue shards, lychee, raspberry (GF)

European style cream filled profiteroles (N)

Assorted French style tartelettes

Coconut cheesecake, soil, caramel, meringue (N)

Espresso and orange financier, citrus cream, raspberry (GF)(N)

Earl grey, pear and caramel slice, ganache

NOODLE BOX STYLE

12.5pp (per box)

Chicken and vegetable stir fry, hokkien noodles, hoi sin glaze, coriander

Pumpkin and spinach ravioli, caramelized pumpkin, wilted greens, white wine cream, parmesan (V)

Vegan nasi goreng, tofu, fried shallot, coriander (GF/V)

Sweet and sour pork, fragrant rice, coriander

16.5pp (per box)

Crispy fish and chips, gribiche, lemon wedges

Thai style lamb massaman curry, toasted almond, fragrant steamed rice, coriander (N)

Moroccan style 7 spice braised eggplant and chickpea, slow cooked tomato, herbs (V)

Thai style yellow chicken and potato curry, Asian greens, coriander, shallot, fragrant rice

THE AUSTRALIAN SELECTION THE FRESH SELECTION

6pp per item

Mini burgers, aged cheddar, caramelised onion, bush tomato relish

Mini BBQ pulled chicken slider, crunchy slaw, sriracha mayo

Sticky pork bao bun, Asian glaze, sesame, pickled cucumber

9pp per item

Rocket and spinach salad, shaved zucchini, buffalo mozzarella, truffled citrus dressing (GF)(V)

Traditional Greek salad, oregano dressing, Arbequina olives, feta, basil (GF)(V)

Roast pumpkin, kale and quinoa salad, citrus dressing, toasted ancient grains, mint (V)

Vietnamese rice noodle salad with cashew and sweet chilli (V)(GF)

V - Vegetarian | GF - Gluten Free | N - Contains nuts

PLATED LUNCH OR DINNER

2 course | 65pp

3 course | 79pp

Alternative Drop 4pp

(Minimum 30 guests)

ALL MENUS INCLUDE:

To start: Bread rolls with butter

To complete: Freshly brewed coffee and tea with chocolates

PRE-SET STARTER UPGRADES

Oyster amuse bouche, fig vino cotta, lemon | 4.5pp

Scallop ceviche, citrus, trout roe,
micro shiso | 5pp

ENTREES

C – COLD H – HOT

Sirloin beef tataki, pickled eggplant,
goats cheese cream, dried olive,
basil (C) (GF)

Pork rillettes terrine, fig and apricot
puree, sorrel, crisp lavash (C) (GF)

Beef bresaola, cured tomato, rocket,
blue cheese, baby pear, candied
walnut, grissini (C)

Queensland prawn, smoked salmon,
pickled cucumber, zaatar spiced
avocado, crushed pea, citrus (C)

Sake cured ocean trout, enoki
mushroom, cucumber, ponzu,
puffed rice, sambal (C)

Baby gem lettuce, prosciutto,
candied pecan, gorgonzola, fig
balsamic, organic olive oil (C) (GF)
(N)

Saffron baked eggplant, tomato
fondue, goats curd, spiced wine
reduction, herb salad (C)(V)

Baked ricotta tart, local buffalo
mozzarella, tomato fondue, micro
herb salad (H) (V)

MAINS

Pan seared beef tenderloin, potato
fondant, charred shallot, confit
mushrooms, port jus

Slow braised Moroccan lamb
shoulder, asparagus, ancient grains,
truss tomato, jus

Grilled pork cutlet, puy lentils, savoy
cabbage, crisp prosciutto, peas,
cider jus (GF)

Chicken breast, parmesan pave,
green bean peperonata, smoked
almonds, jus (N)

Confit duck leg, white bean
cassoulet, Toulouse sausage, pork
ragout, herb panko crumbs

Pan fried salmon, Asian greens,
pickled shitake mushroom,
edamame, soy glaze (GF)

Seared barramundi, pickled beans,
prosciutto, herbed goats curd,
tomato fondue (GF)

Risotto, honey roasted pumpkin,
garden pea, soft herbs, blue vein,
sorrel (V)(GF)

Grilled polenta cake, truffled
mushroom ragout, roasted
asparagus, sage butter, pecorino
(V)(GF)

**SOME MAIN COURSES CAN BE PRODUCED
GLUTEN FREE**

DESSERTS

Citrus tart, torched Italian meringue,
marinated strawberry's, mint *

Strawberry panna cotta, rose-water
meringue, lychee, raspberry, micro
herbs (GF)

Chocolate marquise, mandarin
puree, vanilla cream, soil, raspberry
Coconut cheesecake, chocolate soil,
butterscotch mousse, meringue,
silver leaf *(N)

Berry cheesecake tart, white
chocolate crumble, cherry gel, jelly,
berries, basil *(N)

Lemon mousse, gel, meringue,
crumble, aerated citrus sponge,
raspberry *(N)

Lamington petit gateaux, chocolate
sable, raspberry sponge, coconut
brittle, jelly

Chef's selection of petit four
desserts *(3 per person served as
shared dessert in middle of table)

*Items can be produced gluten free
upon request

CHEESE

Individual plate of Australian farmhouse
cheeses with accompaniments | 19.5pp

Individual plate of International farmhouse cheeses with
accompaniments | 22.5pp

Platter of Australian farmhouse cheeses with
accompaniments (serves 10) | 120 per platter

BUFFET

GOURMET BUFFET

72pp

COLD BUFFET

Bakers' basket of fresh breads & rolls
Artisan meat board, marinated vegetables and olives
Caesar salad, parmesan, anchovy, crouton
Tossed garden salad, fig balsamic, toasted pine nut
Ancient grain salad, citrus, fetta, basil
Assorted sauces, condiments & dressings

HOT DISHES

Traditional roast chicken marylands, roasted mushroom, caramelized onion, herb jus
Roasted barramundi, wilted greens, heirloom tomato, Dukkha
Steamed greens, herb oil
Herb roasted chat potato, mustard

DESSERT

Chef's assorted decadent sweet treats and tarts
Fruit platter, fresh berries
Australian farmhouse cheese platter with quince paste, crackers & lavosh
Freshly brewed coffee & a selection of teas

SEAFOOD BUFFET

+25pp

ADD THE SEAFOOD BUFFET TO EITHER OF THE BUFFET OPTIONS

King prawns
Smoked salmon, pickled onion, caper, micro herb
Pacific oysters, merlot vinegar, shallot

ARTISAN BUFFET

83pp

COLD BUFFET

Bakers' basket of fresh breads & rolls
Cured meats, confit vegetables, marinated Australian olives
Smoked king salmon, pickled onion, cress
Tossed garden salad, fig balsamic, toasted pine nut
Ancient grains salad, soft herbs, vine tomato, citrus
Make your own healthy salad section
Assorted sauces, condiments & dressings

HOT DISHES

Mustard and herb crusted roast scotch beef (live carvery)
Tuscan braised chicken, chickpea, ratatouille, soft herbs
Roasted reef fish fillets, wilted greens, heirloom tomato
Sweet and sour twice cooked pork belly, chilli, coriander
Mustard baked chat potato, soft herbs, confit garlic
Steamed panache vegetables, truffle and soft herb butter

DESSERT

Chef's assorted decadent sweet treats and tarts
Fruit platter, fresh berries
Australian farmhouse cheese platter with quince paste, crackers & lavosh
Freshly brewed coffee & a selection of teas

AUSTRALIAN

59pp

FROM THE GRILL

Garlic & rosemary marinated lamb skewers
Gourmet sausages with caramelised onions
Herb and lemon marinated chicken breast
Grilled minute steaks, mushroom ragout

ON THE SIDE

Corn on the cob, chive butter, spiced sour cream (V)
Jacket potatoes, sour cream, crispy bacon, spring onions
Caesar salad, parmesan, anchovy, croutons
Tossed garden salad, fig balsamic, toasted pine nuts
Home-style coleslaw (V)
Assorted condiments
Bread rolls

SOMETHING TO FINISH WITH

Pavlova with tropical fruits & cream
Lamingtons
Fresh fruit platter
Freshly brewed coffee & a selection of teas

SEAFOOD

+14pp

YOUR SELECTION OF EITHER THE AUSTRALIAN OR AMERICAN MENU PLUS:

Grilled barramundi, salsa verde
Lemon myrtle scented prawn skewers

AMERICAN

83pp

FROM THE GRILL

BBQ pork ribs
Make your own American style hamburgers
Southern style spiced chicken

ON THE SIDE

Cajun corn on the cob
Mac 'n' cheese
Caesar salad, parmesan, anchovy, crouton
Tossed garden salad, fig balsamic, toasted pine nut
Make your own healthy salad section
Assorted condiments
Bread rolls

SOMETHING TO FINISH WITH

Chef's assorted decadent sweet treats and tarts
Fruit platter, fresh berries
Australian farmhouse cheese platter with quince paste, crackers & lavosh
Freshly brewed coffee & a selection of teas

BEVERAGES

RESERVE BEVERAGE PACKAGE

1 HOUR \$25pp
2 HOURS \$31pp
3 HOURS \$38pp
4 HOURS \$45pp
5 HOURS \$52pp

SPARKLING WINE

De Bortoli Legacy Brut NV, VIC

CHOOSE 1 WHITE WINE

De Bortoli Legacy Sauvignon Blanc, VIC

De Bortoli Legacy Chardonnay, VIC

CHOOSE 1 RED WINE

De Bortoli Legacy Cabernet Merlot, VIC

De Bortoli Legacy Shiraz Cabernet, VIC

Hahn Light bottle

Toohey's Extra Dry draught

XXXX Gold draught

Soft drinks and juice

DELUXE BEVERAGE PACKAGE

1 HOUR \$30pp
2 HOURS \$36pp
3 HOURS \$43pp
4 HOURS \$50pp
5 HOURS \$55pp

SPARKLING WINE

Vivo NV Chardonnay Pinot Noir Sparkling, VIC

CHOOSE 1 WHITE WINE

Vivo Sauvignon Blanc, VIC

Vivo Chardonnay, VIC

CHOOSE 1 RED WINE

Vivo Cabernet Sauvignon, VIC

Vivo Shiraz, VIC

Hahn Light bottle

Toohey's Extra Dry draught or Heineken draught

XXXX Gold draught

Soft drinks and juice

PREMIUM BEVERAGE PACKAGE

1 HOUR \$36pp
2 HOURS \$40pp
3 HOURS \$50pp
4 HOURS \$58pp
5 HOURS \$62pp

SPARKLING WINE

Bandini Prosecco, Veneto, Italy

WHITE WINE

Tai Nui Sauvignon Blanc, New Zealand

RED WINE

Tar & Roses Shiraz, Heathcote, VIC

Hahn Light bottle

James Squire Orchard Crush Cider

XXXX Gold or Heineken 3 bottle

Choice of 2 - Heineken, 150 Lashes or Kirin

Soft drinks and juice

SOFT DRINK PACKAGE

1 HOUR \$6pp
2 HOURS \$11pp
3 HOURS \$16pp
4 HOURS \$21pp
5 HOURS \$25pp

Selection of soft drinks, orange, apple, pineapple, tomato juice

ADD SPIRITS

1 HOUR +\$10pp
2 HOURS +\$14pp
3 HOURS +\$18pp
4 HOURS +\$23pp
5 HOURS +\$27pp

Smirnoff vodka

Gordon's gin

Bacardi white rum

Bundaberg rum

Johnnie Walker Red Label





pullman
HOTELS AND RESORTS
BRISBANE KING GEORGE SQUARE

MEET & PLAY

MEET SAFE AT PULLMAN BRISBANE KING GEORGE SQUARE

At the Pullman Mercure Brisbane King George Square, we are committed to ensuring the health and wellbeing of all our guests and team members. We have new processes to ensure we continue to provide the highest levels of service and standards while providing a safe environment aligned with Accor's ALLSafe program.





This includes the following procedures for events at Pullman Brisbane King George Square:

- All staff employed by the venue have completed the Australian Government 'Infection Control Training – COVID-19' and Accor ALLSafe internal training
- Sanitisation stations located around the hotel and in each meeting room for staff and guest use
- Revised function room and capacities for social distance measurements are in place across the venue to ensure 1.5 metres is maintained
- Event, function rooms, foyers and food & beverage outlets operating with space distancing measurements of 1 person per 4 sqm
- Dedicated Event Coordinators to assist with food & beverage offerings and revised agendas to assist with staggering arrival, departure and breaks times for delegates
- Each delegate / guest attending a meeting or event will be required to download the Queensland Government check-in app and complete check-in on arrival
- Additional cleaning procedures in place for high touch areas, such as foyers & toilet facilities
- COVID-19 safe practices will now be included as part of every event service delivery
- Accepting cashless payments only
- Encore Event Technologies offer access to live streaming facilities between onsite meeting rooms and to locations offsite*

PARKING

Guests and visitors have the option to self-park their car on the premises or take advantage of our friendly Concierge tream Valet service. The entrance to the Porte-Cochere and car parking is off Roma Street from either the Roma Street end (RED arrow) or immediately after a right turn off the one way Ann Street (BLUE arrows)

Hotel guests: \$55 per vehicle, per day for valet or self-parking



VISITORS OR CASUAL PARKING

0–30 MINS	\$15
30 MINS–1 HOUR	\$28
1–2 HOURS	\$40
OVER 2 HOURS	\$55

Charges are per vehicle for valet or self-parking.

For more information or event availability please contact our Meeting & Events team on **+61 7 3222 1146**
email H8784-SB2@accor.com or visit www.pullmanbrisbanekgs.com.au

*Additional charges may apply

CONNECT IN OUR PLAYGROUND

Located in the heart of Brisbane CBD, near Central Station, Roma Street Station, Brisbane's Convention and Exhibition Centre, Queen Street Mall, and the Roma Street Parklands, the Pullman & Mercure Brisbane King George Square hotel offers the perfect Brisbane city centre location for families, couples, and executive travellers. If you require more information about our hotel in Brisbane, would like to book accommodation or have a comment or suggestion about a recent stay with us, please contact us and we will be happy to assist you.

HOTEL ADDRESS

Pullman & Mecure Brisbane King George Square
Corner Ann & Roma Streets
Brisbane QLD 4000

MEETING & EVENTS TEAM

Tel: +617 3222 1146

Email: h8784-SB2@accor.com

<http://pullmanbrisbanekgs.com.au>