MEET PLAY
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.
A vibrant, dynamic and stylish city, Brisbane offers unrivalled weather, a welcoming multicultural 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.

**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?

**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.
“...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

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
• $3M+ refurbishment completed late 2017
• 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, espresso bar, lounge bar and rooftop bar
• WiFi internet access
• Express check-in/check-out
• Concierge
• Executive Lounge
• Heated outdoor rooftop pool and fitness centre
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 Cher’nee has sold over $200,000 worth of work during our collaboration.

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.

PROVIDING LIFE OPPORTUNITIES FOR ABORIGINAL AND TORRES STRAIT ISLANDER COMMUNITIES

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 Cher’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.
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 14 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

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<th>Room Type</th>
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<th>Ceiling (m)</th>
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### 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

### AVAILABLE STANDARD EQUIPMENT

To better organize your meetings, the hotel will be happy to assist you in confirming availability of its equipment and services.

### 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
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**
- Nespresso Coffee for all Breaks less than 100 delegates
- Arrival Tea and Coffee, Fresh Welcome
- Morning Tea including your choice of two sweet or savoury selections, bowl of whole fruits
- Working Lunch including your 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, bowl of whole fruits

**AFTERNOON SURPRISE (1 LOCAL/SIGNATURE)**
- Plenary room hire full day
- Iced water, healthy nibble, notepads
- Digital signage
- 1 car parking ticket for the organiser
- Wi-fi

**PACKAGE TWO**
(min. 15 delegates)

**INCLUSIONS**
- Nespresso Coffee for all Breaks less than 100 delegates
- Arrival Tea and Coffee, Fresh Welcome
- Morning Tea including your choice of two sweet or savoury selections, bowl of whole fruits
- 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, bowl of whole fruits

**AFTERNOON SURPRISE (1 LOCAL/SIGNATURE)**
- Plenary room hire full day
- Iced water, healthy nibble, notepads
- Digital signage
- 1 car parking ticket for the organiser
- Wi-fi

**PACKAGE THREE**
(min. 20 delegates)

**INCLUSIONS**
- Nespresso Coffee for all Breaks less than 100 delegates
- 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, bowl of whole fruits
- 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 selections, bowl of whole fruit

**AFTERNOON SURPRISE (1 LOCAL/SIGNATURE)**
- Plenary room hire full day
- Iced water, healthy nibble, notepads
- Wi-fi
- Digital signage
- 2 car parking tickets for the organiser
### 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  
- Sweet Greek yoghurt topped with spiced rhubarb and vanilla compote  
- Seasonal fruit salad, lychee and berries  
- 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, 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

PLEASE NOTE EACH ADDITIONAL ITEM ADDDED TO PACKAGE 6pp

• 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

Salads

• Tossed green salad, shaved vegetables, heirloom tomato, fig balsamic (V)(GF)
• Bitter leaves, twice cooked pickled baby pear, citrus, feta, mint, walnut (V)(GF)(V)
• Mexican bean salad, charred sweet corn, spiced yoghurt, salsa, jalapeno, coriander (V)(GF)
• Radicchio salad, prosciutto, shaved melon, mint, pomegranate (GF)(N)

PLEASE NOTE EACH ADDITIONAL ITEM ADDDED TO PACKAGE 6pp

• Roasted Moroccan style carrots, oregano dressing, crumbled feta, herbs, pepitas (V)(GF)
• Rocket and spinach, shaved zucchini, pea, soya bean, wilted, buffalo mozzarella (V)(GF)
• Spiced chickpea salad, grilled kumara, coriander, labna, mint, puffed grains (V)
• Roasted pumpkin salad, ancient grains, kale, citrus dressing, goat’s cheese (V)
• Traditional Caesar, boiled egg, bacon, parmesan, crouton, baby cos, anchovy dressing

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)

PLEASE NOTE EACH ADDITIONAL ITEM ADDDED TO PACKAGE 6pp

• 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)

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

1/2 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, witloof, caper salsa, mint (GF)
Smoked salmon crostini, preserved lemon cream, roe, shiso
Assorted sushi rolls, pickled 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 (G)
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)(G)

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

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

NOODLE BOX STYLE
12.5pp (per box)
Chicken and vegetable stir fry, hokkien noodles, hoisin 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
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

THE FRESH SELECTION
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)
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 (V) (N)

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

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

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 *(N)

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

PLATED LUNCH OR DINNER

2 course | 60pp
3 course | 75pp

Alternative Drop 4pp

(Minimum 30 guests)

ALL MENUS INCLUDE:

To start: Bread rolls with butter

To complete: Freshly brewed coffee and tea with chocolates
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, feta, 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

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 carving)
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
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

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
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

SEAFood Buffer
+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

SEaFOOD
+14pp

YOUR SELECTION OF EITHER THE AUSTRALIAN OR AMERICAN MENU PLUS:
Grilled barramundi, salsa verde
Lemon myrtle scented prawn skewers
## RESERVE BEVERAGE PACKAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per Person (pp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$25</td>
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<tr>
<td>2 Hours</td>
<td>$31</td>
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<td>3 Hours</td>
<td>$38</td>
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<tr>
<td>4 Hours</td>
<td>$45</td>
</tr>
<tr>
<td>5 Hours</td>
<td>$52</td>
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</tbody>
</table>

**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

<table>
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<tr>
<th>Duration</th>
<th>Price per Person (pp)</th>
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<tbody>
<tr>
<td>1 Hour</td>
<td>$30</td>
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<tr>
<td>2 Hours</td>
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<td>3 Hours</td>
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<tr>
<td>4 Hours</td>
<td>$50</td>
</tr>
<tr>
<td>5 Hours</td>
<td>$55</td>
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</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per Person (pp)</th>
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<tbody>
<tr>
<td>1 Hour</td>
<td>$36</td>
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<tr>
<td>2 Hours</td>
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<tr>
<td>3 Hours</td>
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<tr>
<td>4 Hours</td>
<td>$58</td>
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<tr>
<td>5 Hours</td>
<td>$62</td>
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</tbody>
</table>

**Sparkling Wine**
- Cake Wines NV Chardonnay Pinot Sparkling, SA

**Choose 1 White Wine**
- Cake Wines Adelaide Hills Sauvignon Blanc, SA
- Cake Wines Adelaide Hills Pinot Gris, SA

**Choose 1 Red Wine**
- Cake Wines McLaren Vale Shiraz, SA
- Cake Wines Pinot Noir, SA

- Hahn Light bottle
- XXXX Gold draught or Heineken 3 bottle
- Choice of 2 - Heineken draught, 150 Lashes or Kirin
- Soft drinks and juice

## SOFT DRINK PACKAGE

<table>
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<th>Duration</th>
<th>Price per Person (pp)</th>
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<tbody>
<tr>
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<td>4 Hours</td>
<td>$21</td>
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<tr>
<td>5 Hours</td>
<td>$25</td>
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</tbody>
</table>

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

## ADD SPIRITS

<table>
<thead>
<tr>
<th>Duration</th>
<th>Extra Price per Person (pp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>+$10</td>
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<tr>
<td>2 Hours</td>
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<td>4 Hours</td>
<td>+$23</td>
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<tr>
<td>5 Hours</td>
<td>+$27</td>
</tr>
</tbody>
</table>

- Smirnoff vodka
- Gordon’s gin
- Bacardi white rum
- Bundaberg rum
- Johnnie Walker Red Label
PARKING

Guests and visitors have the option to self-park their car on the premises or take advantage of our friendly Concierge team 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

<table>
<thead>
<tr>
<th>Time</th>
<th>Charge</th>
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</thead>
<tbody>
<tr>
<td>0–30 mins</td>
<td>$15</td>
</tr>
<tr>
<td>30 mins–1 hour</td>
<td>$28</td>
</tr>
<tr>
<td>1–2 hours</td>
<td>$40</td>
</tr>
<tr>
<td>OVER 2 hours</td>
<td>$55</td>
</tr>
</tbody>
</table>

Charges are per vehicle for valet or self-parking.

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 & Mercure 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