



Events PACK

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THE COMMERCIAL HOTEL

Out

SPACES

The Mersh offers a range of spaces to cater to every occasion from small, intimate gatherings to large social events.

COURTYARD | 40 seated | 70 standing

RESTAURANT | 50 seated | 70 standing

TOP DECK | 50 seated | 70 standing

BEER GARDEN | upon consultation

SALOON | 30 seated | 40 standing

Courtyard



Top Deck



Beer Garden



Saloon



Canapé

PACKAGE

STANDARD | \$35pp | 6 x standard canapé

PREMIUM | \$40pp | 4 x standard canapé & 2 x substantial canapé

DELUXE | \$50pp | 6 x standard canapé & 2 x substantial canapé

STANDARD CANAPÉ MENU

- Vegetable spring rolls w/ sweet chilli sauce (V)
- Homemade sausage rolls w/ tomato chutney
- Marinated chicken satay skewers (GF)
- Bruschetta & fetta crostini (V)
- Chicken & sage meatballs w/ cumin yogurt
- Pumpkin & basil arancini w/ aioli (V)
- Mixed quiche bites
- Crumbed camembert w/ cranberry jam (V)
- Salt & pepper mushrooms (V)



SUBSTANTIAL CANAPÉ MENU

- Pulled pork & slaw sliders
- Prawn, avocado & mango salad (GF)
- Tempura prawns w/ wasabi mayo
- Caramelised onion & goats cheese tarts (V)
- Tandoori lamb cutlet w/ mint yogurt (GF)
- Mini loaded jacket potatoes w/ bacon, cheese, sour cream & chives (GF)
- Battered fish, chips & tartare
- Housemade mini dagwood dogs w/ ketchup

ADDITIONAL STANDARD CANAPÉ | \$6 each

ADDITIONAL SUBSTANTIAL CANAPÉ | \$8 each

Casual

D I N I N G

PLATTERS

SERVING APPROX. 10 PAX

Homemade sausage rolls w/ tomato jam | \$90

Marinated chicken satay skewers | \$85

Buffalo chicken wings w/ ranch | \$85

Pumpkin & basil arancini w/ aioli | \$95

Mini beef pies | \$90

Assorted quiches | \$80

Vegetable samosas & spring rolls | \$90

Salt & pepper squid | \$110

Grazing platter | \$120

Seasonal fruit platter | \$80

Assorted sandwich platter | \$70

Assorted wraps platter | \$75

Slice & biscuit platter | \$80

PIZZA SLABS

APPROX. 18 SLICES

Pepperoni | \$50

Napoli sauce, pepperoni, rocket & parmesan cheese

Mersh special | \$55

Napoli sauce, chorizo, bacon, pineapple, onion, olives, capsicum & cheese

Hawaiian | \$50

Napoli sauce, bacon, pineapple & cheese

Chicken aioli | \$50

Napoli sauce, chicken, bacon, red onion, cheese & aioli

Carnivore | \$60

BBQ sauce, bacon, chorizo, steak, chicken & cheese

Margherita | \$40

Napoli sauce, cheese & basil (V)

BBQ Chicken | \$55

BBQ sauce, chicken, bacon, red onion, pineapple & cheese

Garlic prawn | \$60

Crème fraiche base, garlic prawns, baby spinach, cherry tomatoes, cheese

Shaded

BANQUET

2 COURSE | \$50pp | *entrée & main OR main & dessert*

3 COURSE | \$55pp | *entrée, main & dessert*

ENTRÉE | CHOOSE 1 TO SHARE

- Grazing board
- Salt & pepper squid (GF,NF,DF)
- Bruschetta (V,NF)
- Garlic pizza (V,NF)

MAINS | CHOOSE 2

- Moroccan lentil stuffed roasted eggplant (V,GF)
- Honey, mint & rosemary slow roasted lamb shoulder (GF,DF,NF)
- Lemon & herb baked barramundi fillets (GF,DF,NF)
- Pepper crusted beef striploin (GF, DF, NF)
- Creamy Tuscan baked chicken thigh (GF,NF)

SIDES | CHOOSE 2

- Rosemary & sea salt roasted chat potatoes (GF,DF,NF,V)
- Rainbow coleslaw (GF,DF,NF,V)
- Mixed leaf salad w/ house dressing (GF,DF,NF,V)
- Steamed seasonal vegetables w/ garlic, chilli & lemon (GF,DF,NF,V)
- Pearl cous cous salad (NF,DF,V)

DESSERTS | CHOOSE 2 | SERVED ALTERNATE

- Sticky date pudding w/ salted butterscotch sauce & icecream (NF)
- Mini pav w/ fresh cream & seasonal fruit (GF,NF)
- Chefs cheesecake
- Chocolate mousse w/ berry compote (GF,NF)

Auggie

BUFFET

\$40pp

INCLUDES

Marinated mixed chicken pieces (GF,DF,NF)
180g scotch fillet (GF,DF,NF)
Gourmet beef sausages (GF,DF,NF)
Condiments & gravies
Fresh breadrolls & butter

SIDES | CHOOSE 3

Hot chips (GF,NF,V)
Seasonal garden salad (GF,DF,NF,V)
Creamy curry pasta salad (V)
Honey mustard potato salad (GF,NF)
Potato bake (GF,NF)
Rainbow slaw (GF,DF,NF,V)

Wake

PACKAGE

\$20pp

INCLUDES

Tea & coffee station
Assorted sandwiches
Cakes & biscuits
Scones w/ jam & cream

Brunch

BANQUET

\$35pp

INCLUDES

Yogurt & granola cups
Assorted baked pastries
Bacon & cheese mini muffins
Housemade scones w/ jam & cream
Sweet & savoury mini croissants
Fresh seasonal fruit
Tea & coffee station
Juice station

Cold Meat

STATION

\$30pp

INCLUDES

Glazed leg ham (GF,DF,NF)
Seasoned roast chicken pieces (GF,DF,NF)
Mustard crusted roast beef slices (GF,DF,NF)
Fresh sliced sourdough
Honey mustard potato salad (GF,NF)
Seasonal garden salad (GF,DF,NF,V)
Assorted condiments

Grazing

STATION

\$15pp

INCLUDES

Seasonal cheeses
Chefs selection of cured & deli meats
Olives
Fresh & pickled vegetables
Fresh & dried fruits
Biscuits & Lavosh
Housemade dips

Cold Dessert

STATION

\$25pp

INCLUDES

Mini pavlovas (GF,NF)
House brownies (NF)
Mousse cups (GF,NF)
Chefs cheesecake cups (NF)
Mini caramel tarts (NF)
Berry compote (GF,DF,NF)
Fresh cream (GF,NF)

Beverage

PACKAGES

STANDARD PACKAGE

Sparkling | *Mount Lawson Cuvee*

White Wine | *Mount Lawson Sauvignon Blanc*

Red Wine | *Mount Lawson Shiraz*

Rosé | *Beachhut Moscato*

Beer | *VB, Carlton Dry, Great Northern Super Crisp, Great Northern Original, Reschs, Tooheys New*

Light Beer | *Cascade Premium Light*

Cider | *Somersby Apple*

Non-alcoholic | *Carlton Zero, Assorted Soft Drink*

2 HOUR | \$35pp **3 HOUR** | \$45pp **4 HOUR** | \$55pp

PREMIUM PACKAGE

Sparkling | *See Saw Prosecco*

White Wine | *Mount Lawson Sauvignon Blanc, Shades or Gris Pinot Grigio*

Red Wine | *Mount Lawson Shiraz*

Rosé | *Beachhut Moscato*

Beer | *VB, Carlton Dry, Great Northern Super Crisp, Great Northern Original, Reschs, Tooheys New, Balter XPA, Marrickville Lager*

Light Beer | *Cascade Premium Light*

Cider | *Somersby Apple, Brookvale Union Ginger Beer*

Non-alcoholic | *Carlto Zero, Assorted Soft Drink*

2 HOUR | \$55pp **3 HOUR** | \$60pp **4 HOUR** | \$65pp



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EST. 1859

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