mantra

BUSINESS YOUR WAY



MANTRA MOOLOOLABA BEACH BANQUET KIT

TEA & COFFEE







Tea & Coffee Break
$5.90 per person

Freshly brewed Cafitesse medium roast coffee, selection of Sri Lanka Dilmah teas & hot chocolate sachets.

To include orange juice add **$3** per person

Continous Tea & Coffee
$12.00 per person

Freshly brewed Cafitesse medium roast coffee, selection of Sri Lanka Dilmah teas & hot chocolate sachets (refreshed three times throughout the day)

Cookie Break
$12.00 per person

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas, served with a gourmet cookie selection.

Standard Morning or Afternoon Tea
$18.00 per person

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas, served with your choice of two items from our sweet and savoury selection.

Add a seasonal whole fruit bowl for **$5.50** per person

Premium Morning or Afternoon Tea
$27.00 per person

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas, served with your choice of three items of our sweet and savoury selections.

Add a seasonal whole fruit bowl for **$5.50** per person

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BREAKFAST







Breakfast Vouchers

$32 per person, served at Pavilion Restaurant

Scrambled Eggs
Bacon, mushrooms & toasted sourdough
Poached Eggs
Smashed avocado, Persian feta, macadamia dukkah & fresh lime
Tiramisu Waffles
Waffles with local berries, mascarpone, coffee caramel, dark chocolate & vanilla bean ice cream
Acai Bowl
Coconut yoghurt, seasonal fruit, nut-free granola & organic honey

Served with orange juice, tea, or standard coffee

Deluxe Buffet Breakfast

$43 per person, minimum 30 guests.
Served either onsite or at Pavilion

Ideal for networking events, available Monday to Friday
Croissants with Jam
Local sourdough toast with assorted spreads
Seasonal fruit & berry platter
Granola with local yoghurt
Double smoked bacon
Pork & fennel sausages
Scrambled egg
House made chorizo baked beans
Sautéed mushrooms

Served with orange juice, tea, or standard coffee

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DAY DELEGATE PACKAGES







Full Day Delegate Package

From **$90** per person

Includes arrival selection of Sri Lanka Dilmah teas and freshly brewed Cafitesse medium roast coffee, morning tea, lunch and afternoon tea break. This package includes venue hire of up to 8 hours (minimum of 25 delegates), projection screen or LCD screen, whiteboard, flipchart, Wi-Fi, digital signage, pens, pads and filtered still & sparkling water. If attendee numbers are under 25 delegates or if event space is required over 8 hours a fee will apply.

Half Day Delegate Package

From **$80** per person

Includes arrival selection of Sri Lanka Dilmah teas and freshly brewed Cafitesse medium roast coffee, morning tea or afternoon tea break, and lunch. This package includes venue hire of up to 5 hours (minimum of 25 delegates), projection screen or LCD screen, whiteboard, flipchart & Wi-Fi, digital signage, pens, pads and still & sparkling water. If attendee numbers are under 25 delegates or if event space is required over 5 hours a fee will apply.

Audio Visual Equipment

Priced individually for one event per day

Data Projector & Screen **$375**
Data Projector **$300**
Projection Screen/ LCD Screen **$75** (or included in day delegate package)
Flipchart **$95** (or included in day delegate package)
Whiteboard **$55** (or included in day delegate package)
Lectern **$100**
Lectern with microphone **$160**
Roving or lapel microphone **$150**
Remote mouse / laser pointer **$55**
All day Wi-Fi **$15** per person

Any additional AV not listed to be quoted separately, please contact your event coordinator for further advice.

STANDARD BREAK







Standard Morning Tea and Afternoon Tea

Included in day delegate package or **$18** per person,
two selections from the below

Savoury Selections

Petite Assorted Quiche - Bacon, Egg & Spring Onions, Spinach & Cheese, and Pumpkin & Feta

Petite Assorted Pies - Chicken & Leek, Burgundy Beef, and Vegetable Tikka Pies

Sweet Potato Cashew Empanada

Pepperoni Empanada

Rosti Sweet Potato

Rosti Potato Flourless

Spinach & Feta Roll

Beef Sausage Roll with Tomato Sauce

Sweet Selections

Assorted Mini Muffins - Orange & Poppy Seed, Triple Chocolate, and Blueberry

Flourless Mixed Friands - Mixed Blueberry, Raspberry, and Almond

Mini Donut Assortment - Sugar Glazed, Vanilla Confetti, and Milk Chocolate with Sprinkles

Carrot Cake

Seasonal Whole Fruit Bowl

Gourmet Cookie Selection

Banana Macadamia Cocount Cake

Double Chocolate Brownie

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PREMIUM BREAK







Premium Morning Tea and Afternoon Tea

$6.50 per person, per break surcharge on your catering break and day delegate package or **$27** per person, three selections from the below

Savoury Selections

Gourmet Assorted Pies - Beef & Caramelised Onion with Mushroom, Cheesy Macaroni Bolognese, and Sri Lankan Chicken Curry

Gourmet Assorted Quiche - Curried Chicken & Pumpkin, Sun-dried Tomato Pinenut & Pesto, and Porcini Mushroom with Duck Breast

Gourmet Assorted Mini Pizzas - Mediterranean, and BBQ Chicken

Stuffed Jalapeno Pepper

Pumpkin Risotto Arancini

Bacon Mac & Cheese, and Mac & Cheese Croquettes

Hot Honey, Pumpkin & Feta Tartlet

Cannelloni Ricotta & Spinach

Sweet Selections

Mixed Slices - Bounty Bar and Ferraro Bar Slice

Mini Yo Yo Assortment - Vanilla, Coffee, Pistachio, Chocolate, and Strawberry & Passionfruit

Danish Mini Assortment - Apricot, Apple Sultana, Cherry, Almond Swirl, and Chocolate

Assorted Mini Muffins - Red Velvet and Chocolate & Strawberry Filled

Seasonal Sliced Fruit Platter

Banana, Choc Chip & Coconut Bread

Lamington Roulade

Belgian Chocolate Brownie

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BUFFET LUNCH







Included in Day Delegate Package or **$39.00** per person
Please select one option from our packages below: All lunch options include one seasonal chef's selection salad

Neapolitan Pizza

Three choices from the selections below

Pollo Picante - Harissa chicken, red onion, scamorza, labneh, olive crumb
Margherita - Fior di latte mozzarella, house-made sauce, fresh basil & EVOO
Carnivora - Hot salami, prosciutto, Italian smoked bacon, Calabrian chilli & fresh basil
Orto Del Mare - Tomato, foraged mushrooms, roasted capsicum, zucchini, olives & salsa verde
Argnello Al Forno - Lamb, tomato, olives, goats cheese & basil pesto

Low gluten pizzas available, **$8.00** per pizza surcharge, prior notification is required.
Low gluten sandwiches available, **$3.00** per person surcharge, prior notification is required

Petit Sandwiches

Three choices from the selections below

Ironbark smoked ham, cheddar, pickles & aioli
Hot salami, bush tomato, red onion, rocket & Dijon mustard
Classic chicken, cos lettuce, cucumber & truffle aioli
Roasted forest mushroom, pate, glass onion & baby cos lettuce
Pastrami, gorgonzola crème, smoked tomato & lettuce
Mooloolaba prawns, cos lettuce & truffle aioli **(A)** (add **$2.00** per person)

Tapas

Three choices from the selections below

Mushroom arancini
Pulled pork taco
Chicken tenders
Seasoned fries
Truffled polenta bites
Spicy chicken taco

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HEALTHY BUFFET LUNCH







$8.00 per person surcharge on your delegate package,
or **$47.00** per person
One buffet option from the below:

- **Healthy Buffet One**
- Spiced chicken, quinoa, brown rice & cranberries Tabbouleh salad, tomato, cucumber, parsley, mint, red onion, lime juice & olive oil
- Asian salad with cos lettuce, carrot, red onion, beansprouts, coriander, red chilli, peanuts & salmon **(A)**
- Vegan salad with pumpkin, olive oil, pine nuts, spinach, maple syrup & balsamic

- **Healthy Buffet Two**
- Portuguese chicken salad, with seasonal greens, lychees, crispy fried onion, brown sugar, fish sauce, mint & Nam Jim dressing
- Thai beef salad, vermicelli noodles, lime juice, fish sauce, palm sugar, red chilli, steak, cucumber, cherry tomato, mint, coriander & beansprouts
- Moroccan chickpea salad with carrots, currants, almonds, mint, shallots & garlic
- Vegan salad with romaine lettuce, radicchio, red onion, celery, cherry tomato, sun dried tomato, Dijon mustard, olive oil, vinegar, maple syrup & cabbage

Healthy Buffet Three

- Tofu, rocket, beetroot, goats' cheese & vincotto
- Wraps, sopressa, tomato, salsa, mix leaf & mustard
- Salad of Middle Eastern chicken, quinoa, capsicum, carrots, parsley, olive oil, lemon juice
- Vegan salad with pumpkin, cherry tomato, red onion, avocado & kidney beans

Healthy Buffet Four

- Salmon, soba noodle, coriander, crispy fried onion & Nam Jim dressing **(A)**
- Quinoa salad roasted cherry tomato, cucumber, basil, mint, feta, olives, red onion, pine nuts, olive oil, balsamic glaze
- Thai beef salad, vermicelli noodles, lime juice, fish sauce, palm sugar, red chilli, steak, cucumber, cherry tomato, mint, coriander & beansprouts
- Vegan salad with romaine lettuce, radicchio, red onion, celery, cherry tomato, sun dried tomato, Dijon mustard, olive oil, vinegar, maple syrup & cabbage

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SNACKS







Mixed Assorted Snacks:
$40.00 - 10x packs
$80.00 - 20x packs
$120.00 - 30x packs

- We Love Nuts 45G
- Power Mix 45G
- Super Mix 45g
- Spiced Up 45g
- BBQ crunch 50g
- Fiesta Mix 35g
- Dipped Classic 40g
- Freeze Dried Mango Balls 40g

*Selections may vary due to seasonal availability

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CANAPES & PLATTERS







Fresh Shucked Oysters

SIX $50.00 | TWELVE $70.00

Served on ice with fresh wakame salad, mignonette dressing, lemon cheeks and tobiko pearls **(A)**

Grazing Boards

$18.00 PER PERSON (MINIMUM 10 GUESTS)

Three types of locally made charcuterie, one firm cheese, one soft cheese, seasonal pickles, grapes, bread, butter & low gluten crackers

Taquire

$34.00 PER PERSON (MINIMUM 15 GUESTS)

Make your own tacos with various filling of pulled pork, spicy pulled chicken, baja style fish and fried cauliflower along with tomato salsa, chipotle slaw, sour cream, guacamole and corn tortilla

Canapes at Pavilion

Minimum 16 guests orservicechargesapply.
For smaller groups, please enquire about a chef's choice selection option.

Roaming canapes (minimum 25 guests)
$52 per person (12 pc per person) with 4 options
$62 per person (15 pc per person) with 5 options
Served on-site at Mantra Mooloolaba Beach, provided by Pavilion

Hot Selections

Truffle polenta bites with beetroot jam
Haloumi bites with labneh & olive crumb
Mooloolaba prawn skewers, jalapeno butter paprika **(A)**
Zaatar spiced chicken skewers, glass onion pickle
Chorizo and manchego croquettes with turmeric aioli
Scorched scallop, nduja butter & coconut **(A)**

Cold Selections

Sweetcorn blini, smoked tomato & truffle mayo
Traditional bruschetta tarts with dukkah spiced fetta
Mooloolaba prawn and truffle tarts **(A)**
Smoked salmon mousse, melba toast with wakame & tobiko **(A)**
Aleppo pepper crusted Mooloolaba tuna, black garlic, olive crumb **(A)**
Spiced inari pockets with wakame salad
Baby cucumber, miso macadamia butter, sesame nori crunch

Substantial Selections

Additional **$11** per person per selection
Forest mushroom arancini
Seven spice calamari **(A)**
Grilled Portuguese chicken with coleslaw
Prawn & lobster sliders **(A)**

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SIT-DOWN DINNER



Classic Package: Two Courses, served shared-style. $68 per person

Served on-site at Mantra Mooloolaba Beach, provided by Pavilion

Entree Course

Three selections to be served canape style:

Truffle polenta with beetroot bites

Portuguese chicken tenders & coleslaw

Forest mushroom arancini

Haloumi fries

Seven spice calamari **(A)**

House fries

Black pepper crusted local tuna **(A)**

Main Course

Two pizza selections to be shared between a table each

Pollo Picante

Harissa chicken, red onion, scamorza, labneh, olive crumb

Margherita

Fior di latte mozzarella, house-made sauce, fresh basil & EVOO

Carnivora

Hot salami, prosciutto, Italian smoked bacon, Calabrian chilli & fresh basil

Orto Del Mare

Tomato, foraged mushrooms, roasted capsicum, zucchini, olives & salsa verde

Agnello Al Forno

Lamb, tomato, olives, goats cheese & basil pesto

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SIT-DOWN DINNER



Signature Package: Two / Three Courses, served shared-style.

$89 per person (Two Courses)
$99 per person (Three Courses)
Served on-site at Mantra Mooloolaba Beach, provided by Pavilion

Entree Course

Three selections to be served canape style:

Truffle polenta with beetroot bites
Portuguese chicken tenders & coleslaw
Forest mushroom arancini
Haloumi fries
Seven spice calamari **(A)**
House fries
Black pepper crusted local tuna **(A)**

Main Course

Two selections to be shared between each table

Crispy baked local fish **(A)**
Mushroom risotto
Grass-fed striploin, cooked medium & served sliced

Side Dishes

Two selections to be shared between each table

Rosemary kipfler potato
Rocket & parmesan salad
Sauteed broccolini
Wok tossed greens with cafe de Paris butter
Buffalo mozzarella, shaved zucchini, micro herbs, croutons, agilio olio

Dessert Course

Two selections to be shared between each table

Chocolate brownie with raspberry gel, local berries & cream
Caramel slice with local berries, chocolate sauce & caramel
Key lime tart served with chantilly and local berries

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BBQ GOURMET BUFFET







Minimum 20 guests, or service charges apply. $99 per person

Served on-site at Mantra Mooloolaba Beach

100g Cape Grim scotch fillet

Soy and yuzu marinated chicken thigh with roasted sesame

North Queensland barramundi (**A**)

Cumin scented pork sausages

Wagyu and black pepper sausages

Grilled field mushrooms with thyme

Veef plant-based burger patties

Duck fat roasted potato salad with spring onion and aioli

Sicilian bean salad with roasted garlic and citrus dressing

Smoked onion jam

Ciabatta rolls with whipped smoked butter

Simple garden salad with raspberry vinaigrette

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BEVERAGE PACKAGES







Classic Beverage Package

Bancroft Bridge Sparkling
Bancroft Bridge Sauvignon Blanc
Bancroft Bridge Cabernet Merlot
Hahn Superdry 3.5
Hahn Superdry
James Boags
Selection of Soft Drinks
Orange Juice
Purezza Still & Sparkling Water

$30 Per Person (One Hour Duration)
$39 Per Person (Two Hour Duration)
$46 Per Person (Three Hour Duration)
$52 Per Person (Four Hour Duration)
$56 Per Person (Five Hour Duration)

Pre-Batched Cocktails

Choose one cocktail from the following options:

- Hugo Spritz
- Archie Rose Espresso Martini
- Tommy's Margarita
- Pina Colada

$12.00 per additional cocktail per person

Cocktail ingredients are prepared prior to the start of the function and quantity must be ordered in advance

Premium Beverage Package

Bancroft Bridge Sparkling
Rococo Sparkling Cuvee
Bancroft Bridge Sauvignon Blanc
3 Tales Marlborough NZ Sauvignon Blanc
Redbank Victorian Chardonnay
Bancroft Bridge Cabernet Merlot
De Bortoli Regional Reserve Cabernet Sauvignon
Woodfired Shiraz
Hahn Superdry 3.5
Hahn Superdry
Heineken
James Boags
Furphy
James Squire 150 Lashes Pale Ale
5 Seeds Crisp Apple Cider
Selection of Soft Drinks
Orange Juice
Purezza Sparkling & Still Water

$**49** Per Person (One Hour Duration)
$59 Per Person (Two Hour Duration)
$73 Per Person (Three Hour Duration)

Standard spirit service upgrade, add
$12 per person per hour

(All beverage selections subject to change without notice, and will be substituted for a comparable or higher quality alternative)

Beverage Options Continues

BEVERAGE PACKAGES







Non-Alcoholic Beverage Package

Coke No Sugar
Coke
Sprite
Fanta
Orange Juice
Apple Juice
Dry Ginger Beer
Lemon, Lime & Bitters
Purezza Still & Sparkling Water

$18 Per Person (One Hour Duration)
$20 Per Person (Two Hour Duration)
$22 Per Person (Three Hour Duration)
$24 Per Person (Four Hour Duration)
$26 Per Person (Five Hour Duration)

Alternative Beverage Options:

Beverages on consumption
Cash bar (only to be added in conjuction with a beverage package)
Bar tab

*Minimum spend applies

Beverage Package at Pavilion

Redbank Prosecco
Mistaken Identity Sauvignon Blanc
Saltram 1859 Chardonnay
Squealing Pig Rose
Haha Pinot Noir
Flowerpot Organic
Your Mates Larry
Stone & Wood Pacific Ale
Heads Of Noosa Japanese Lager
Great Northern Original
Selection of Soft Drinks
Juices & Mineral Water

$32 Per Person (One Hour Duration)
$41 Per Person (Two Hour Duration)
$48 Per Person (Three Hour Duration)
$53 Per Person (Four Hour Duration)
$59 Per Person (Five Hour Duration)

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