



mantra
STAY YOUR WAY



CONFERENCES & EVENTS AT
MANTRA AT SALT BEACH KINGSCLIFF

HALF AND FULL DAY EXPERIENCES



Available for a minimum of 30 delegates

MANTRA FULL DAY DELEGATE PACKAGE

- Full Day venue hire (8am - 5pm)*
- Morning tea and afternoon tea
- Buffet lunch
- Meeting room set to your required specifications
- Notepads, pens, mints and iced water on tables
- 1x flipchart and 1x whiteboard
- WIFI
- Digital signage
- Lectern with microphone in the main meeting room only

*Extended timings will incur an additional venue hire fee



MANTRA HALF DAY DELEGATE PACKAGE

- Full Day venue hire (8am - 12pm or 1pm - 5pm)*
- Morning tea or afternoon tea
- Buffet lunch
- Meeting room set to your required specifications
- Notepads, pens, mints and iced water on tables
- 1x flipchart and 1x whiteboard
- WIFI
- Digital signage
- Lectern with microphone in the main meeting room only

*Extended timings will incur an additional venue hire fee



Changes to room set up, or extended use of main conference room, will incur additional charges. Conference day delegate packages do not include a 24 hour hold on conference. Access prior to the event is an additional fee and subject to availability.

CONFERENCE PACKAGES



SALT SIGNATURE

SERVED ON MONDAY, THURSDAY AND SATURDAY

Morning Tea
Zucchini & goats fetta frittata GF
House baked assorted cookies GF options available
Fruit salad
Freshly brewed coffee, premium teas and herbal infusions

Lunch
Preserved lemon and garlic chicken, broccoli, cauliflower and barley with grilled haloumi GF
Roast pork belly with house made apple cinnamon compote GF
Spring pea and asparagus penne, lemon, thyme and marinated goats fetta VE
Maple pumpkin and white bean salad GF VE
Heirloom tomato, basil, torn burrata and olive oil GF VE
Selected petit fours GF option available upon request
Freshly brewed coffee, premium teas and herbal infusions
Assorted soft drinks, juice and water station

Afternoon tea
Caramelised onion tarte tatin GF option
Assorted sweet slices GF option
Fruit platter
Freshly brewed coffee, premium teas and herbal infusions

CASUARINA KITCHEN

SERVED ON TUESDAY AND FRIDAY

Morning Tea
House made scones, vanilla cream and local jam GF option VE
Assorted savoury mini muffins GF option VE VG option
Fruit Salad
Freshly brewed coffee, premium teas and herbal infusions

Lunch
Crispy skinned Tasmanian salmon, salsa verd, fresh lemon GF
Roast sirloin Yorkshire puddings with red wine jus LG option
Spice roasted cauliflower salad, buckwheat, pistachios and currants GF VG
Crispy tofu with brown rice and Asian greens GF VG
Tahini beetroot salad GF VG
Fruit platter
Selected Petit fours
Freshly brewed coffee, premium teas and herbal infusions
Assorted soft drinks, juice and water station

Afternoon tea
Kipfler potato and spinach frittata GF
Selected artisan pastries GF option
Fruit platter
Freshly brewed coffee, premium teas and herbal infusions

Please note all efforts are made to ensure no cross contamination of dietary labelled products, however, due to the shared production environment we are unable to guarantee trace elements are not present.

VE : VEGETARIAN | VGN: VEGAN | DF: DAIRY FREE | GF: GLUTEN FREE

CONFERENCE PACKAGES



TASTE OF HINTERLAND

SERVED ON WEDNESDAY AND SUNDAY

Morning Tea
Zucchini & goats fetta frittata GF
House baked assorted cookies GF option available upon
Fruit salad
Freshly brewed coffee, premium teas and herbal infusions

Lunch
Preserved lemon and garlic chicken, broccoli, cauliflower and barley with grilled haloumi GF
Roast pork belly with house made apple cinnamon compote GF
Spring pea and asparagus penne, lemon, thyme and marinated goats fetta VE
Maple pumpkin and white bean salad GF VE
Heirloom tomato, basil, torn burrata and olive oil GF VE
Selected petit fours GF option available upon
Freshly brewed coffee, premium teas and herbal infusions
Assorted soft drinks, juice and water station

Afternoon tea
Caramelised onion tarte tatin GF option
Assorted sweet slices GF option
Fruit platter
Freshly brewed coffee, premium teas and herbal infusions



CONFERENCE ADD-ONS

SERVED ON TUESDAY AND FRIDAY

Healthy Snack Welcome

\$19 PER PERSON

Build your own trail mix assorted nuts, banana chips, dried fruits GF VE VG
Min 15pax to max 35pax. Station at back of room where guests can make their own Trail mix snacks into jars.

Bliss balls and can of Kombucha LG

\$9 PER PERSON

Other Stations

Arrival tea and coffee (available for 30 minutes prior to the commencement of your meeting)

\$5 PER PERSON

Continuous tea and coffee ALL DAY

\$15 PER PERSON

Assorted juice station ALL DAY

\$15 PER PERSON

Iced tea station

\$15 PER PERSON

Sparkling Water/Kombucha Station 50/50 split per person

CHARGED ON CONSUMPTION

Espresso Coffee Cart (8am - 4pm)

\$300 PER DAY

Includes arrival, morning tea and afternoon tea. Enjoy exclusive use of an espresso coffee machine during your scheduled breaks including one barista, with coffees charged on consumption at \$5.00 per coffee to the conference account (inclusive of milk options).

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BREAKFAST OPTIONS



ARRIVAL BREAKFAST (STAND UP)

\$17 PER PERSON

Ham and cheese croissants GF Option
Bacon and egg muffins
Seasonal fruit selection VE GF
Freshly brewed coffee, premium teas and herbal infusions
Orange juice

NETWORKING BREAKFAST (STAND UP)

\$11 PER PERSON

Layered honey yoghurt, muesli and berry jars GF VE VG options
Seasonal sliced fresh fruits VE GF
Baker's basket with Danish pastries, croissants and muffin GF option
Freshly brewed coffee, premium teas and herbal infusions
Assorted juices



UPGRADE YOUR NETWORKING BREAKFAST WITH ONE OF THE FOLLOWING

\$9 EACH ITEM

Egg and bacon wrap with hollandaise GF option
Honey ham, Swiss cheese and rocket, tomato relish coissant GF option
Mini bacon & egg brioche with brown sugar & hickory BBQ sauce GF option
Smashed avocado and fetta on toasted ciabatta VG



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BREAKFAST OPTIONS



PLATED BREAKFAST (MINIMUM 30 GUESTS)

\$45 PER PERSON

Two Options: Alternate serve (your choice of two of the following):

Scrambled eggs, hash brown, crispy bacon and roasted tomato on toasted sourdough
Smashed avocado, sautéed mushrooms, spinach and fetta on grilled ciabatta GF option VE
House beans, pork chipolata and poached eggs on a toasted English muffin GF option

Serving of 2 pieces per person:

Baker's basket of warm Danishes, croissants and muffins GF option VG
Freshly brewed coffee, premium teas and herbal infusions
Orange juice

Optional Extras for the table (all \$7 per person):

Seasonal fruit salad with sweet yoghurt and berries VE GF
Semi dried tomato, spinach and goats fetta frittata with heirloom tomato salsa GF



FULL BUFFET BREAKFAST (MINIMUM 30 GUESTS)

\$54 PER PERSON

Seasonal fruits VE GF

Assorted yoghurts GF VE option VG Option

Cereal selection including weet bix, corn flakes, muesli GF option

Skim and full cream milk VG option

Baker's basket with Danish pastries, croissants and muffins GF option VG Option

Selection of toasts with butter and preserves GF option

Scrambled eggs, crispy bacon and pork chipolatas GF

House beans, grilled tomatoes and hash browns VE

Freshly brewed coffee, premium teas and herbal infusions

Orange juice



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WORKING LUNCH OPTIONS



CHEF'S LUNCH SELECTION

SAMPLE MENU: LG OPTION VE OPTION VG OPTION

Gourmet filled rolls, bagels and wraps, served with seasonal salads, fruits and accompaniments.

Crispy chicken and pickled cucumber brioche sliders
Smoked salmon, dill cream cheese, baby caper, sourdough
Caesar wraps, add chicken, smoked salmon
Seasonal garden salad, house dressing
Crunchy chips with aioli
Seasonal fruit platter
Freshly brewed coffee, premium teas and herbal infusions

Assorted soft drinks, juice and water station



MAKE YOUR OWN BURGER

Selection of local bakery burger buns GF option
Roasted potato salad, with Spanish onion, with preserved lemon dressing GF VE
Mixed cabbage slaw, chipotle slaw GF VE
Sliced tomato, cheese, lettuce, pickles, beetroot GF VE
Marinated grilled chicken GF
Grilled bacon GF
Grilled beef burger patties GF VE Option
Beer braised onions GF
Potato wedges, sour cream, sweet chilli sauce VE
Chef's selection of petit desserts GF option
Fruit platter

Assorted soft drinks, juice and water station



BOXED LUNCH

Conveniently packaged take away lunch. Perfect for offsite activities or early departures.

Selection of one of the below wraps

Smoked leg ham and salad
Grilled Mediterranean vegetables and fetta V
Chicken Caesar salad
Includes House made garden salad GF DF V VE
Granola bar GF V Fresh fruit juice or Water

ADDITIONAL ITEMS

Boost Juice	<i>\$6.00 EACH</i>
Red Bull	<i>\$7.00 EACH</i>
Kit Kat bar	<i>\$4.00 EACH</i>
Peters Ice cream	<i>\$5.00 EACH</i>
Brookfarm trail mix	<i>\$6.00 EACH</i>
Brookfarm muesli bars	<i>\$5.00 EACH</i>
Beroccas	<i>\$5.00 EACH</i>

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CANAPÉS



All Canapé packages are based on a minimum of 20 guests, served over 1 hour.
Each extra additional hour @ \$10.00 per person.
For smaller groups, ask your coordinator about a Chef's Selection option that can be created just for you.

CABARITA CANAPÉS

\$27 PER PERSON (6 PIECES PER PERSON)

Spiced chicken skewers, satay sauce GF
Pork buns with kewpie mayonnaise and wakame
Herb blini, onion marmalade GF option VE
Selection of vegetarian samosas & spring rolls VG

BURRINGBAR CANAPÉS

\$34 PER PERSON (7 PIECES PER PERSON)

Spinach and goats cheese tartlets GF option VE
Tempura prawns with chilli mango salsa
Rocket, semi dried tomato, red onion crepes GF option VE
Karaage chicken, kewpie mayo

CUDGEN CANAPÉS

\$41 PER PERSON (8 PIECES PER PERSON)

Oyster shooters vanilla caprioska, Bloody Mary ruby grapefruit bubbles GF
Lemon and garlic prawn skewers GF
Salt and pepper squid, house sweet chilli GF
Goats cheese and red onion tartlets GF option VE



FINGAL FIESTA

\$54 PER PERSON (9 PIECES PER PERSON)

Beef brisket sliders, apple and fennel slaw GF Option
Prawn Po' boy, iceberg, s iracha kewpie mayonnaise
Chorizo, rocket quiche GF option
Pork belly, apple puree, asian salad GF
Grilled vegetable skewers with salsa Verde GF VG VE

TRADITIONAL STAND UP CANAPÉS

\$22 PER PERSON (6 PIECES PER PERSON)

Petite gourmet mini pies with tomato sauce GF option
Vegetarian spring rolls with sweet soy and house made sweet chilli VG
Battered fish bites with chunky tartare
Meatballs with BBQ sauce GF

ANTIPASTO BOARD

\$250 PER BOARD

GF option (up to 10 people)
Local & international cheeses with dried & fresh fruits, spiced nuts & quince paste
House marinated vegetables, dips, pate & preserves with cured meats & local olives
Selected lavosh and artisan breads
(can be ordered for pre dinner or entrée)

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PLATED DINNERS

ALTERNATE SERVE

2 COURSE - \$84 PER PERSON

3 COURSE - \$99 PER PERSON

ENTREE

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Wild mushroom, snow pea risotto, Grana Padano, truffle oil GF VE
Beetroot cured salmon, celeriac remoulade, yuzu pearls GF
Prawn, kipfler potato and avocado tian, vincotto, lemon balm GF
Rosemary marinated lamb and haloumi skewers GF

MAIN COURSE

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Saltimbocca chicken, kipfler potatoes, spinach and marsala sauce GF
Confit duck, smoked pumpkin puree, asparagus, beetroot jus GF
Crispy barramundi, bok choy, steamed rice, avocado and lime salsa, vincotto GF
Crispy tofu, brown rice, bok choy, sticky miso dressing GF VE VG
Eye fillet, potato fondant, broccolini, red wine jus GF

DESSERT

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Yoghurt panna cotta, strawberry, rhubarb compote GF
Jaffa chocolate mousse, caramelised orange dust, sweet cream peaks GF
Raspberry glazed cheesecake, cinnamon, and vanilla berry compote VG
Chef's cheese selection, fruit gel, lavosh GF option VG option

CRUSTY BREAD

INCLUDED IN PRICE

TEA & COFFEE

\$5 PER PERSON

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PLATED DINNERS

FEASTING MENU

2 COURSE - \$75 PER PERSON

3 COURSE - \$90 PER PERSON

ANTIPASTO PLATTER (SHARING STYLE LG OPTION)

Antipasto: chef selected cured meats, house pickled, cold pressed olive oil, grissini and herbs
Two cheeses: our favourite local cheeses, lavosh , fresh pear, candied walnut and quince paste
Stone baked flatbread, house dips and olive oil

MAIN COURSE (CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Pan seared market fish, mango, coconut and snow pea tendrils salad, lime and palm sugar dressing GF

Grilled sirloin, potato gratin, broccolini , red wine jus, sweet potato wafers GF

Zucchini and tofu with soba noodles and coriander pesto GF VE VG

Slow braised pulled lamb shoulder, smoky eggplant, faro and tomato salad

Chermoula and yoghurt marinated chicken breast, spiced couscous, finished with rose water raita GF



DESSERT (SHARING STYLE)

Selection of petit fours cake shots, assorted sweet slices GF option



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BUFFET DINNERS

FRESH FROM THE FARM

\$95.00 PER PERSON

Baked Turkish and sourdough breads GF option
Selection of cured Salumi Australia meats with cornichons and dips GF
Fattoush salad GF option
Roasted cauliflower salad, yoghurt dressing, toasted almonds GF VE
Lemon roasted chicken, home style caponata, fresh parsley GF
Roast pork belly, seasonal roast vegetable, red wine jus GF
Roast brisket, truss tomatoes, red wine jus
Seasonal fruit platter GF VG DF

THE GRAZING PLATE

\$95.00 PER PERSON

Baked Turkish and sourdough breads GF option
Roasted potato salad with Spanish onion, parsley, spring onions, black garlic aioli GF VE
Greek salad with balsamic dressing VG
Shaved Salumi Australia mortadella served with pickles GF
Sliced Salumi Australia bresaola and prosciutto accompanied by basil pesto GF
Chicken in Cajun spices with homemade chutney GF DF
Seasonal tropical fruit platter GF VG DF

THE LONGBOARD

\$95.00 PER PERSON

Freshly baked bread basket with sourdough, Turkish, assorted dinner rolls GF option
Chef's daily selection of house made salads VG GF Option
Honey soy glazed chicken, herb smashed chats, kecap manis toasted sesame GF
Grilled sirloin, Yorkshire puddings, red wine jus DF GF
Pork belly, chunky apple and cinnamon compote, toasted almonds DF GF
Chef's selection of petit desserts VG
Fresh seasonal fruit platters GF VG DF
Selection of local cheeses, quince paste, dried fruits, nuts, lavosh crackers VG

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BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

1 hour	\$35.00 PER PERSON
2 hours	\$45.00 PER PERSON
3 hours	\$55.00 PER PERSON
4 hours	\$58.00 PER PERSON
5 hours	\$62.00 PER PERSON

De Bortoli Bancroft Bridge Sparkling Brut
 De Bortoli Bancroft Bridge Semillon Sauvignon Blanc
 De Bortoli Bancroft Bridge Cabernet Merlot
 James Boag's Light, XXXX Gold,
 Hahn Super Dry, Tooheys and New
 Soft drinks and fruit juice

Price per glass/bottle of wine for cash
 bar sales: \$10.00 / \$45.00

PREMIUM PACKAGE

1 hour	\$38.00 PER PERSON
2 hours	\$48.00 PER PERSON
3 hours	\$58.00 PER PERSON
4 hours	\$61.00 PER PERSON
5 hours	\$65.00 PER PERSON

De Bortoli Legacy Brut Cuvee
 De Bortoli Legacy Chardonnay
 De Bortoli Legacy Semillon Sauvignon Blanc
 De Bortoli Legacy Cabernet Merlot
 De Bortoli Legacy Cabernet Shiraz
 Pickled Pig Naughty Ale 0%
 James Boag's Light, XXXX Gold,
 James Boag's Premium, Furphy Ale
 Soft drinks and fruit juice

Price per glass/bottle of wine for cash bar sales:
 \$12.00 / \$55.00

DELUXE BEVERAGE PACKAGE

1 hour	\$45.00 PER PERSON
2 hours	\$55.00 PER PERSON
3 hours	\$65.00 PER PERSON
4 hours	\$68.00 PER PERSON
5 hours	\$72.00 PER PERSON

Choose: a sparkling wine, 2 white wines and 2 reds wines, 2 light beers and 1 heavy beer

Sparkling
 Taltarni Vintage Essence Brut, Pyrenees, VIC
 NV Petit Cordon, Marlborough NZ

White
 Tai Tira Sauvignon Blanc, Marlborough NZ
 Hãhã Pinot Gris, Hawkes Bay, NZ
 Heggies Chardonnay, Eden Valley, SA

Red
 Fat Bastard Pinot Noir, Languedoc FRA
 Rymill mc2 (Cabernet, Merlot, Cabernet Franc) Coonawarra SA
 Langmeil Shiraz, Barossa, SA

Beer
 Pickled Pig Naughty Ale 0%
 James Boag's Light, XXXX Gold,
 James Squire One Fifty Lashes, Byron Bay Lager

Soft drinks and fruit juice

Make it extra special. Choose an additional wine or beer from main menu selection
 \$2 PER PERSON / PER SELECTION

NON ALCOHOLIC BEVERAGE PACKAGE

1 hour	\$20.00 PER PERSON
2 hours	\$30.00 PER PERSON
3 hours	\$40.00 PER PERSON
4 hours	\$45.00 PER PERSON
5 hours	\$50.00 PER PERSON

Sparkling
 Lyres Classico

White
 Bianco Spritz

Beer
 Pickled Pig Naughty Ale 0%
 Soft drinks, fruit juice and water



BEVERAGES



BEVERAGES ON CONSUMPTION OR BAR TAB

Maximum selections: 1 sparkling wine, 1 white wine, 1 red wine and 3 beers (must include 1 light beer).
 Additional wine selections will incur a surcharge of \$2.00 per person, per choice.
 Please note a fee of \$295.00 applies to all functions that require beverage service on consumption or on a cash basis.

<i>CHAMPAGNE</i>	<i>REGION</i>	<i>GLASS</i>	<i>BOTTLE</i>
NV NV Moët & Chandon Brut, Épernay	FR A	\$28.00	\$145.00
<i>SPARKLING WINE</i>			
Lyres Classico (Non Alcoholic)	-	\$ 8.00	\$40.00
Dal Zotto Prosecco, King Valley VIC	VIC	\$13.00	\$68.00
Petit Cordon, Marlborough NZ	NZ	\$13.00	\$68.00
Taltarni Vintage Essence Brut, Pyrenees	VIC	\$15.00	\$75.00
<i>SPARKLING ROSE</i>			
Witches Fall Moscato, Granite Belt	FR A	\$12.00	\$55.00
<i>WHITE WINE</i>			
Hähä Pinot Gris, Hawkes Bay	NZ	\$13.00	\$58.00
Tai Tira Sauvignon Blanc, Marlborough	NZ	\$13.00	\$58.00
Heggies Chardonnay, Eden Valley	SA	\$13.00	\$58.00
Chaffey Bros' Not your grandma's Riesling' Eden Valley	SA	\$13.00	\$58.00
Petit Amour by Rameau d'Or Rosé Provence	FRA	\$15.00	\$70.00
<i>RED WINE</i>			
Fat Bastard Pinot Noir, Languedoc	FRA	\$13.00	\$60.00
Rymill mc2 (Cabernet, Merlot, Cabernet Franc) Coonawarra	SA	\$13.00	\$60.00
Yalumba Wild Ferments Shiraz, Barossa Valley	SA	\$13.00	\$60.00
Langmeil Prime Cut Shiraz, Barossa Valley	SA	\$13.00	\$60.00
Running with Bulls Tempranillo, Barossa Valley	SA	\$13.00	\$60.00
Vegan (V) Sustainably Produced (Ss)			

BEVERAGE PACKAGES



BEERS

Pickled Pig 'Naughty 0%' Ale Tweed Heads NSW
James Boags Light
XXXX Gold
Tooheys New
Hahn Super Dry
James Boags Premium
Byron Bay Lager
Furphy
Pipsqueak Apple Cider
James Squire One Fifty Lashes Pale Ale NSW
Birra Moretti Italy
Heineken, Netherlands
Little Creatures Pale Ale Fremantle, WA

GLASS

\$8.00
\$8.50
\$9.00
\$10.00
\$10.00
\$11.00
\$11.00
\$11.00
\$11.00
\$11.00
\$12.00
\$12.00
\$12.00



BASIC SPIRITS

Smirnoff Vodka
Gordon's Gin
Jim Beam Bourbon
Bundaberg Rum
Johnny Walker Red Label Whisky
Pampero White Rum

\$10.00

PREMIUM SPIRITS

Makers Mark Rum
Pampero Black Rum
Ketel One Vodka
Tanqueray London Dry Gin
Johnny Walker Black Label Whisky

\$12.00



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