



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

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice. Seafood Origin - A – Australian, I – Imported, M – Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply.

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

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.
Seafood Origin - A – Australian, I – Imported, M – Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply.

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 Coconut Cake

Double Chocolate Brownie

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice. Seafood Origin - A - Australian, I - Imported, M - Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply.



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

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A - Australian, I - Imported, M - Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply.

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

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A - Australian, I - Imported, M - Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply.

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

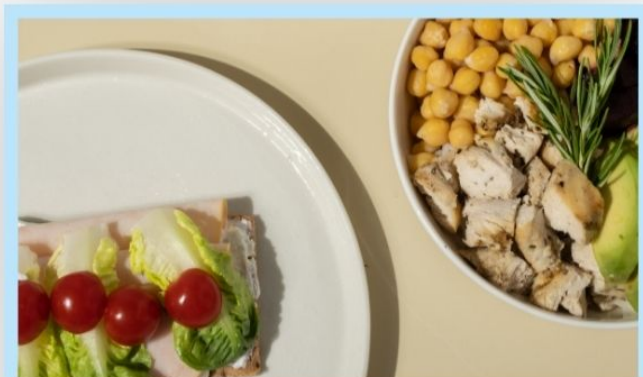
Truffled polenta bites

Spicy chicken taco

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

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A - Australian, I - Imported, M - Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply.

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



All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A – Australian, I – Imported, M – Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply

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 or service charges apply.

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)**

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A - Australian, I - Imported, M - Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply

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

All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A – Australian, I – Imported, M – Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply



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

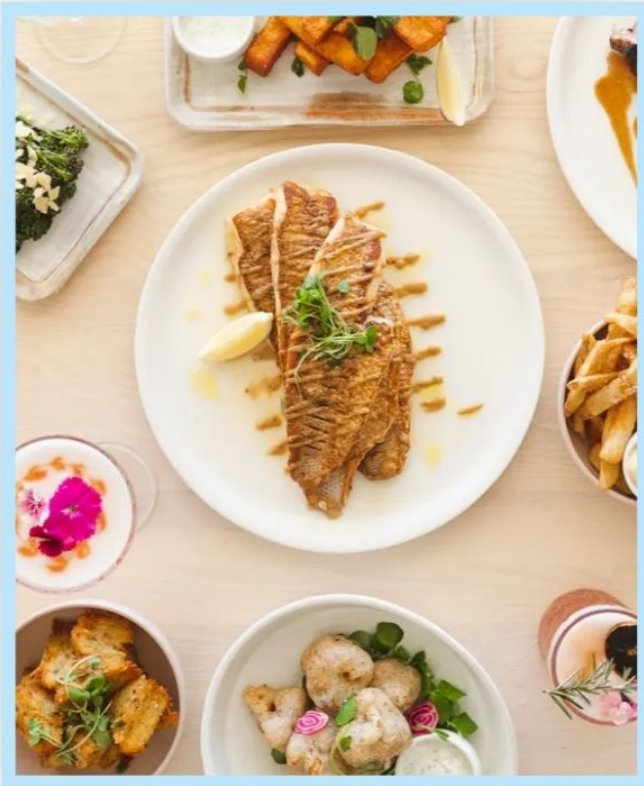
Two selections to be shared between each table

- 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



All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A - Australian, I - Imported, M - Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply

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



All prices are per person (unless otherwise stated) and effective until 30 June 2027.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resort's discretion and without notice.

Seafood Origin - A – Australian, I – Imported, M – Mixed origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Please note: A service fee of 15% will be applied to any charge backs and weekend surcharges apply

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



Pre-Batched Cocktails

Choose one cocktail from the following options:

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

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

Standard spirit service upgrade
available

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

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



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



Alternative Beverage Options:

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

*Minimum spend applies

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

mantra

BUSINESS YOUR WAY



MANTRA MOOLOOLABA BEACH

CNR VENNING STREET & THE ESPLANADE
MOOLOOLABA, QLD, 4557

T. [\(07\) 5452 2871](tel:(07)54522871)

E. MOOLOOLABA.EVENTS@MANTRA.COM.AU

W. MANTRA.COM.AU/MOOLOOLABABEACH

