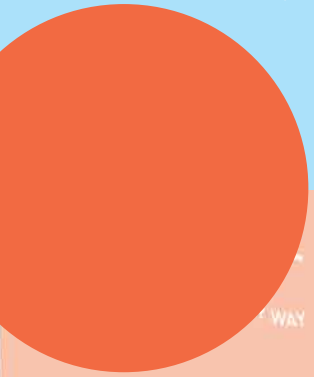


mantra  
BUSINESS YOUR WAY



**MANTRA MOOLOOLABA BEACH  
BANQUET KIT**

# BREAKFAST



## DELUXE BUFFET BREAKFAST

\$39 PER PERSON, MINIMUM 30 GUESTS

Ideal for networking events, available Monday to Friday

- Croissants with jam (V)
- Local sourdough toast with assorted spreads (VG/LG)
- Seasonal fruit & berry platter (VG)
- Granola with local yoghurt
- Double smoked bacon (LG)
- Pork & fennel sausages (LG)
- Scrambled egg (V/LG)
- House made chorizo baked beans (LG)
- Sautéed mushrooms (VG)
- Selection of fruit juices

## BREAKFAST VOUCHERS

\$29 PER PERSON, SERVED AT MELODY'S CAFE

- **Housemade Granola** (LG/DFO)  
Granola with toasted almonds, coconut flakes, berry compote, honey, yoghurt, and a side of milk
- **Simply Eggs and Bacon** (LGO)  
Two eggs, poached, fried or scrambled, fresh brekkie greens, tomato relish, bacon and sourdough toast
- **Don't Avo Go @ Me** (LGO)  
Avocado, citrus, Persian feta, fresh tomato salsa, greens, and toasted sourdough

All include a regular sized tea, coffee, hot chocolate or orange juice.

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## CONTINENTAL BREAKFAST

\$36 PER PERSON, SERVED AT MELODY'S CAFÉ, MINIMUM 20 GUESTS

- Scrambled eggs, bacon, chipolata sausage
- Hash browns, spinach greens
- Fruit salad, granola and yogurt
- Toast, fruit toast and mix of Danish pastry
- Butter, preserves on the side
- Served with orange juice

## BREAKFAST VOUCHERS

\$29 PER PERSON, SERVED AT PAVILION RESTAURANT

- **Scrambled Eggs** (LGO)  
with bacon, mushrooms and toasted sourdough
- **Poached Eggs** (LGO/V)  
with smashed avocado, Persian feta, macadamia dukkha & fresh lime
- **Buttermilk Pancakes**,(V)  
with warm choc sauce, crushed hazelnuts, strawberries & vanilla bean ice-cream
- **Acai Bowl**, (LD)  
with coconut yoghurt, seasonal fruit, nut free granola & organic honey



# ALL DAY CATERING



## TEA & COFFEE BREAK

**\$5.90 PER PERSON**

Freshly brewed coffee, hot chocolate and a selection of Aurora teas and herbal infusions.

## CONTINUOUS TEA & COFFEE

**\$10.90 PER PERSON**

Freshly brewed coffee, hot chocolate and a selection of Aurora teas & herbal infusions (refreshed 3 times throughout the day).

## COOKIE BREAK

**\$11 PER PERSON**

Freshly brewed coffee, hot chocolate and a selection of Aurora teas & herbal Infusions served with a gourmet cookie selection, gf Cookies available on request

## STANDARD MORNING OR AFTERNOON TEA

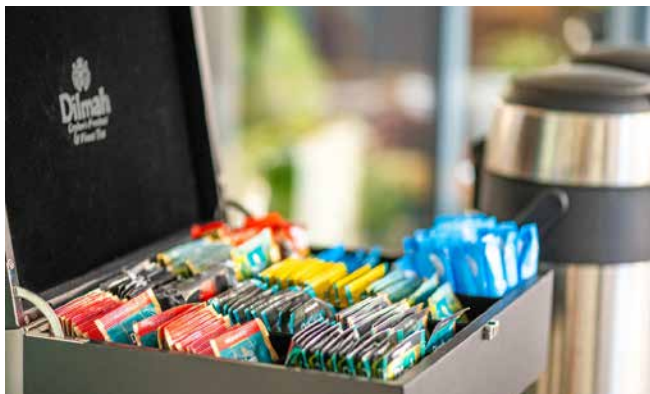
**\$17 PER PERSON**

Freshly brewed coffee, hot chocolate and a selection of Aurora teas & herbal infusions, served with chef's choice of two items from our sweet and savoury selection.

Add a whole fruit bowl for **\$4.50 per person**

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# DAY DELEGATE PACKAGES



## FULL DAY DELEGATE PACKAGE

Includes arrival tea and coffee, morning tea, lunch and afternoon tea.

Also includes venue hire (minimum of 25 delegates), projection screen, whiteboard, flipchart & Wi-Fi.

## HALF DAY DELEGATE PACKAGE

Includes arrival tea and coffee, morning tea or afternoon tea, and lunch.

Also includes venue hire (minimum of 25 delegates), projection screen, whiteboard, flipchart & Wi-Fi.



## MORNING TEA & AFTERNOON TEA – CHEF'S CHOICE

Please note the below are sample menu items only, and the selection served each day is chef's choice:

### SWEET SELECTION

- Raw lemon, chia and cashew slice (VG/LG)
- Peanut coconut crunch protein ball (LG)
- Chocolate brownie (LG)
- Assorted mini muffins
- Mini fruit berliner
- Gourmet cookie selection (LGO)
- Chocolate raspberry friands (LG)
- Banana coconut macadamia slab cake (VG/LG)
- Seasonal whole fruit bowl

### SAVOURY SELECTION

- Pumpkin, spinach and hummus tartlet (VG)
- Mini assorted quiche
- Mediterranean falafel balls (VG)
- Vegetable pakora (VG)
- Oven baked Moroccan cauliflower (VG/LG)
- Vegan sliders (VG/LG)
- Mini assorted pizzas (LG)

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# LUNCH



Please select 1 option from our 3 lunch choices below:

## GOURMET FOCACCIA & WRAPS

INCLUDED IN YOUR DELEGATE PACKAGE, OR \$36.00 PER PERSON

- Includes 2 gourmet salads. focaccia or wrap
- Smoked leg ham, cheddar, shaved tomato and cucumber pickles (LD)
  - Classic egg mayonnaise with mustard cress (LD/V)
  - Pesto chicken, Swiss cheese, baby spinach and onion relish
  - Spicy salami, cheddar, raw slaw, tomato and seeded mustard (LD)

## NEAPOLITAN PIZZA

INCLUDED IN YOUR DELEGATE PACKAGE, OR \$36.00 PER PERSON

Includes 2 gourmet salads. Variety of:

- **TIROLESE** (LD)  
Italian pumpkin crema, asiago cheese, Italian smoked bacon, spicy nduja & fresh basil + feta
- **TARTUFO** (V)  
Mushrooms, gorgonzola, black summer truffle, smoked scarmoza + chives
- **MARGHERITA** (V)  
Fior di latte, house made sauce, fresh basil and EVOO
- **LAMB**  
Tomato, fior di latte, braised lamb shoulder, olives, gremolata & goats cheese
- **QUATTRO FORMAGGI**  
Housemade pesto, smoked scarmoza, Parmigiano, fior di latte with goats cheese

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## TAPAS

INCLUDES CHEF'S CHOICE OF 2 SALADS AND A VARIETY OF:

- Mushroom arancini (V/LG)
- Confit garlic pizza (V)
- Pumpkin falafel (GF/DF/VG)
- Chicken tenders (LG)
- Seasoned fries (V/LG)

All lunch options include juice and mineral water.

Gluten free pizzas available, **\$8.00 per pizza surcharge**, prior notification is required.

Gluten free sandwiches available, **\$3.00 per person surcharge**, prior notification is required.

# HEALTHY LUNCH BUFFET OPTIONS



**\$10 PER PERSON SURCHARGE ON YOUR DELEGATE PACKAGE, OR \$46.00 PER PERSON**

Choose one (GF) 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 (V)
- Asian salad with cos lettuce, carrot, red onion, beansprout, coriander, red chilli, peanuts, salmon
- Vegan salad with pumpkin, olive oil, pine nuts, spinach, maple syrup, balsamic (VG)

## HEALTHY BUFFET TWO

- Portuguese chicken, 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 (VG)
- Vegan salad with romaine lettuce, radicchio, red onion, celery, cherry tomato, sun dried tomato, Dijon mustard, olive oil, vinegar, maple syrup, cabbage (VG)



## HEALTHY BUFFET THREE

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

## HEALTHY BUFFET FOUR

- Salmon, soba noodles, coriander, crispy fried onion & Nam Jim dressing
- Salad quinoa, roasted cherry tomato, cucumber, basil, mint, feta, olives, red onion, pine nuts, olive oil, balsamic glaze (V)
- Thai beef salad, vermicelli noodles, lime juice, fish sauce, palm sugar, red chilli, steak, cucumber, cherry tomato, mint, coriander, beansprouts
- Vegan salad with pumpkin, olive oil, pine nuts, spinach, maple syrup, balsamic (VG)



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# PLATTERS & CANAPES



## FRESHLY SHUCKED OYSTERS

SIX - \$40 | TWELVE - \$55

Natural w/ mignonette dressing (LG/LD)

## GRAZING BOARD

\$51 PER PLATTER

Selection of local cheeses, chef's selection of cured meats, quince paste, seasonal fruit, charred sourdough, crackers, honeycomb & grissini.

## SEAFOOD PLATTER

\$115 PER PLATTER

Mooloolaba king prawns, oysters, calamari, scallops, Mooloolaba tuna, fries & fresh fruit. (LG/LD)

## CHEESE BOARD

\$56 (SERVES APPROXIMATELY 5 GUESTS)

Selection of local and imported cheeses served with fruit toast, lavosh crackers, seasonal fresh fruit, dried fruit and quince paste (LGO)



## GRAZING BOARD

\$76 (SERVES APPROXIMATELY 5 GUESTS)

Selection of charcuterie and cheeses served with olives, tapenade, grissini, marinated vegetables, toasted baguette, seasonal fruits and lavosh

## CANAPES AT PAVILION

Minimum 16 guests or service charges apply. For smaller groups, please enquire about a chef's choice selection option.

CHOICE OF 4 CANAPÉS \$45 PER PERSON

CHOICE OF 5 CANAPÉS \$49 PER PERSON

### Hot Selections

Pumpkin falafel (VG/LG/LD)  
Grilled Portuguese chicken with coleslaw (LG)  
Forest mushroom arancini (V/LG)  
Southern style chicken bites with dipping aioli (LG)  
Dukkha dusted calamari (LG/LD)  
Hot salted chips (VG/LG/LD)

### Cold Selections

Traditional bruschetta (LD/LGO/V)  
Chicken pesto tomato tarts (LG)  
Black pepper crusted local tuna (LG/LD)  
Prawn & lobster sliders

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# PLATED DINNERS



## GOLD PACKAGE: TWO COURSES, SERVED FEAST-STYLE

\$65

### First Course

Please choose three options to be served canapé style

- Pumpkin falafel (GF/DF/VG)
- Portuguese chicken (LG)
- Forest mushroom arancini (V/LG)
- Haloumi fries (V)
- Seven spice calamari (LG)
- House fries (V/LG)
- Black pepper crusted local tuna (LG)

### Second Course

Please choose two pizza options to be shared around the tables:

- **MARGHERITA** (V)  
Fior di latte, house made sauce, fresh basil and EVOO
- **DIAVOLA**  
Inferno salami, Calabrian chilli, fior di latte, basil, chilli oil
- **LAMB**  
Tomato, fior di latte, braised lamb shoulder, olives, gremolata & goats cheese
- **TARTUFO** (V)  
Mushrooms, gorgonzola, black summer truffle, smoked scarmoza +chives
- **TIROLESE**  
Italian pumpkin crema, asiago cheese, Italian smoked bacon, spicy nduja, fresh basil & feta

## PLATINUM PACKAGE: TWO / THREE COURSES, SERVED FEAST-STYLE

THREE COURSE: \$99 PER PERSON

TWO COURSE: \$89 PER PERSON

### Arrival Course:

Sourdough bread & dips

### Second Course – choose four options, served canapé style.

- Pumpkin falafel (GF/DF/VG)
- Portuguese chicken bites (LG/LD)
- Forest mushroom arancini (V/LG)

- Haloumi fries (V)
- Seven spice calamari bites (LG/LD)
- House fries (V/LG)
- Black crusted local tuna

### Main Courses

Choose two options to be shared around the table.

- Crispy baked local fish (LG/LD)
- Mushroom risotto (LG/V)
- Grass-fed striploin (LG/LD)

### Please choose two side dishes-

- Potato rosti (VG/LG/LD)
- Sautéed broccolini (VG/LG/LD)
- Green beans with Pecorino (LGO/LD)
- Quinoa salad (VG/LG/LD)
- Mediterranean salad (LG)

### Dessert

Served share style around the table.

Nutella pizza, roasted strawberries, Oreo crumble & vanilla bean ice-cream.

Vanilla bean panna cotta (LG)

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# GOURMET BBQ BUFFET



**MINIMUM 20 GUESTS, OR SERVICE CHARGES APPLY.  
\$99 PER PERSON**

**SERVED ON-SITE AT MANTRA MOOLOOLABA BEACH**

- 100g cape grim scotch fillet (LG/LD)
- Soy and yuzu marinated chicken thigh with roasted sesame (LG/LD)
- North Queensland barramundi (LG/LD)
- Cumin scented pork sausages (LG/LD)
- Wagyu and black pepper sausages (LG/LD)
- Grilled field mushrooms with thyme (LG/LD/V)
- Veef plant based burger patties (VG)
- Duck fat roasted potato salad with spring onion and aioli (LG/LD)
- Sicilian bean salad with roasted garlic and citrus dressing (LG/LD/V)
- Smoked onion jam (V/LG/LD)
- Ciabatta rolls with whipped smoked butter
- Simple garden salad with raspberry vinaigrette (LD/LG/V)



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# BEVERAGE PACKAGES



## STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Bancroft Bridge Sauvignon Blanc
- Bancroft Bridge Cabernet Merlot
- Hahn Superdry 3.5, Hahn Superdry, James Boags
- Soft Drinks, Juice & Water

1 HOUR - \$27 PER PERSON  
2 HOURS - \$36 PER PERSON  
3 HOURS - \$43 PER PERSON  
4 HOURS - \$48 PER PERSON  
5 HOURS - \$54 PER PERSON



## PREMIUM BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Rococo Sparkling Cuvee
- Bancroft Bridge Sauvignon Blanc
- 3 Tales Marlborough NZ Sauvignon Blanc
- Redbank Victorian Chardonnay
- La Bossa Pink Moscato
- 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) and 5 Seeds Crisp Apple Cider
- Soft Drinks, Juice & Water

1 HOUR - \$32 PER PERSON  
2 HOURS - \$41 PER PERSON  
3 HOURS - \$48 PER PERSON  
4 HOURS - \$53 PER PERSON  
5 HOURS - \$59 PER PERSON



Standard Spirit Upgrade available for

\$12 PER PERSON PER HOUR

## ALTERNATIVE BEVERAGE OPTIONS:

- Beverages on consumption
- Cash bar
- Bar tab

Please note these beverage packages are available for on-site dinners at Mantra Mooloolaba Beach.

Should you prefer to dine at our partner restaurant, **Pavilion Mooloolaba**, alternate beverage packages will be offered – see below

## BEVERAGE PACKAGES @ PAVILION (UNLIMITED)

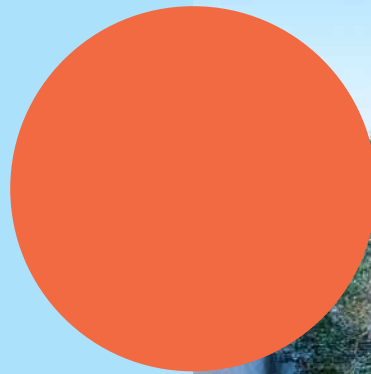
1 HOUR - \$45 PER PERSON  
2 HOURS - \$55 PER PERSON  
3 HOURS - \$68 PER PERSON

- 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
- Soft Drinks
- Juices & Mineral Water



# mantra

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**MANTRA MOOLOOLABA BEACH**

CNR VENNING STREET & THE ESPLANADE  
MOOLOOLABA, QLD, 4557

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