mantra

STAY YOUR WAY

# BANQUET KIT



# BUFFET STYLE

## COLD – LIGHT BUFFET $35.00 per person
## (LUNCH BUFFET)

DELI WRAPS & SANDWICHES (Gluten Free bread available)

Choose 3 options from the below list:

- Vegetarian wrap: beetroot, rocket and goat cheese.
- Ceasar Wrap: Chicken, bacon, cos lettuce and parmesan.
- Vegan Sandwich: hummus, spinach and roasted pumpkin
- Salami Sandwich: salami, rocket, mozzarella, tomato relish.
- Ham Sandwich: Ham of the bone, mozzarella, aioli, mixed leaves.

Apple Crumble

Fresh fruit platter

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## HOT – FINGER FOOD BUFFET $39.00 per person
## (LUNCH BUFFET)

- Selection of pizzas.
- Vegetarian spring rolls.
- Fish fingers.
- Fries
- Passionfruit cheesecake
- Fruit Platter.

## MEDITERRANEAN BUFFET $55.00 per person
## (LUNCH OR DINNER BUFFET)

- Chicken Cacciatore with kalamata olives and scented rice.
- Penne pasta with beef meatballs.
- Vegetarian lasagna with roast pumpkin, spinach and ricotta cheese.
- Selections of breads
- Signature Salad
- Tiramisu
- Fresh fruit platter

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## AUSTRALIAN BBQ BUFFET $55.00 per person
## (LUNCH OR DINNER BUFFET)

- Grilled Steak with peppercorn sauce.
- Lemon and thyme roasted chicken.
- BBQ Pork Ribs.
- Roasted chat potatoes.
- Selections of breads
- Signature Salad
- Chocolate Brownie
- Fresh fruit platter

*Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, eggs, and other foods that may cause intolerances.*
*Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of allergens or foods that may cause intolerances, including items purchased from external suppliers claiming to be "gluten-free." Cross-contact via other products, utensils, or guests may occur.*
*All seafood included in this Conference & Events Banquet Kit is imported.*
*Please notify our team of any food allergies or intolerances.*

# SHARED PLATTERS

EACH PLATTER SERVES APPROXIMATELY 10 GUESTS AS A LIGHT ACCOMPANIMENT.

MINIMUM ORDER OF 2 PLATTERS APPLIES.

**CHARCUTERIE BOARD $100.00**
Selection of cured and smoked meats, local cheese, dips and dried fruit and nuts.

**THE CHEESE PLATTER $$100.00**
Hinterland cheeses, served with local fresh fruit, nuts, quince and lavosh crackers.

**PARTY TIME PLATTER $100.00**
Mini beef pies, homemade pork shoulder sausage rolls, spinach and ricotta puffs, with tomato ketchup.

**BIRTHDAY PLATTER $100.00**
Fried chicken wings, with blue cheese and ranch.
Asian BBQ ribs, and fries.

**SURF AND TURF $100.00**
Local flash fried salt and pepper calamari, grilled chorizo, sugar cane prawns, dill caper aioli.

**TACO TUESDAY $100.00**
Taco shells, shredded pork, corn, avocado, tomato salad, lettuce, cheese, condiments.

**SPRING PLATTER $100.00**
Steamed vegetable gyoza, chicken and coriander wontons, vegetable spring rolls, with sweet chili and lime dipping sauce

**CRUDITES $100**
Carrot, celery, capsicum, cherry tomato, chickpea hummus, beetroot hummus.

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**FRESH FRUIT PLATTER $100**
A vibrant selection of seasonal fresh fruits.

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# CANAPÉS

**4 Pieces per person $19.00, choose 4 options**
**8 Pieces per person $33.00, choose 6 options**
**12 Pieces per person $47.00, choose 8 options**

**COLD**
Pacific Oysters with chilly dressing.
Caprese tart: Bocconcini cheese, cherry tomato, basil, balsamic reduction.
Hoisin duck on cucumber.
Seared Wagyu Beef, served in crostini with horseradish sauce.

**HOT**
Coconut prawns with mango dressing.
Fried pork dumplings with sweet chilly dressing.
Falafel with beetroot hummus.
Beef meatballs with spinach and chilly oil.
Truffle and mushroom arancini balls.

**SWEET**
Chocolate brownie with berries.
Lemon curd tarts with torched merengue.
Mini vanilla cream filled eclairs.
Peach and passionfruit pavlovas.
Salted caramel and dark chocolate slice.

**SUBSTANTIAL**
**($11.00 per item, can only be ordered with a standard canape package)**
Mini cheeseburger, brioche bun, BBQ sauce, pickles.
Pulled pork taco with coleslaw and siracha aioli.
Butter chicken curry with fragrant rice.
Popcorn cauliflower served with spacy pumpkin puree and crispy shallots.



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# BEVERAGE PACKAGES

### Classic Beverage Package
Includes house wine, house beer, soft drinks, and juices.

1-Hour Duration $39.00
2-Hour Duration $47.00
3-Hour Duration $55.00
4-Hour Duration $62.00

### Deluxe Beverage Package
Includes our finest wine, beer, soft drinks, and juices.

1-Hour Duration $49.00
2-Hour Duration $57.00
3-Hour Duration $65.00
4-Hour Duration $72.00

### Soft Drink Package
Available for groups who prefer non-alcoholic options.

1-Hour Duration $17.00
2-Hour Duration $22.00
3-Hour Duration $27.00
4-Hour Duration $32.00



*All prices are per person (unless otherwise stated) and are inclusive of 10% GST and service charges.*
*Prices and menus are subject to change at the hotel's discretion and without notice.*
*All rates are net, non-commissionable.*

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Thank you.