

mantra
HERVEY BAY

BANQUET KIT



DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE 1

From \$72.00 per person

INCLUSIONS

- Continuous Tea & Coffee Station
- Morning & Afternoon Tea Menu A
- Lunch Menu A
- Mantra Stationery
- Whiteboard & Projection Screen
- Wi-Fi Access
- Venue hire fee included for 25+ Delegates

HALF DAY DELEGATE PACKAGE 1

From \$61.00 per person

INCLUSIONS

- Continuous Tea & Coffee Station
- Morning OR Afternoon Tea Menu A
- Lunch Menu A
- Mantra Stationery
- Whiteboard & Projection Screen
- Wi-Fi Access
- Venue hire fee included for 25+ Delegates

FULL DAY DELEGATE PACKAGE 2

From \$81.00 per person

INCLUSIONS

- Continuous Tea & Coffee Station
- Morning & Afternoon Tea Menu B
- Lunch Menu B
- Mantra Stationery
- Whiteboard & Projection Screen
- Wi-Fi Access
- Venue hire fee included for 25+ Delegates

HALF DAY DELEGATE PACKAGE 2

From \$69.00 per person

INCLUSIONS

- Continuous Tea & Coffee Station
- Morning OR Afternoon Tea Menu B
- Lunch Menu B
- Mantra Stationery
- Whiteboard & Projection Screen
- Wi-Fi Access
- Venue hire fee included for 25+ Delegates



BREAKFAST

BUFFET BREAKFAST, SERVED AT CAFE BALEANA

Minimum 6 guests, maximum 40 guests

\$40.00 per person

Select six choices from the below options, to be served buffet-style:

- Scrambled eggs
- Fried eggs
- Poached eggs
- Sourdough bread
- Thick white toast
- Bacon rashers
- Sausages
- Baked beans
- Hash browns
- Granola
- Fruit salad with yogurt
- Smashed avo
- Pancakes

Beverages:

Fruit Juice included

Tea/Coffee additional fee - charged as consumed



All prices are per person (unless otherwise stated) and effective until 31 January 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.

MORNING AND AFTERNOON TEA

MENU A

From \$15.00 per person

SELECT TWO OPTIONS:

- Fresh Scones with Jam and Cream
- Fresh Sweet Muffins
- Savoury Muffins
- Seasonal Fruit Platter
- Charcuterie
- House Made Sausage Rolls
- House Made Mini Quiche
- Chocolate Brownies
- House Made Cookies

MENU B

From \$16.00 per person

SELECT FOUR OPTIONS:

- Dock Crostini
Tomato, Basil, Red Pepper, Onion, Garlic on Toasted Sourdough with shaved Parmesan & drizzled with Balsamic Glaze
- Lemon Battered Whiting with Sriracha Mayo (l)
- Chicken Strips with Aioli
- Arancini Balls with Feta
- Seasoned Popcorn Haloumi & Ranch Sauce
- Chocolate Fudge Brownie with Chocolate Ganache and Cream
- Churros with Chocolate Ganache

OPTIONAL EXTRAS | SHARE PLATTERS

From \$16.00 per person

SERVES THREE

- Trio of Dips with Balsamic Oil and Breads

From \$51.00 per platter

SERVES EIGHT

- Seasonal Fruit Platter
- Italian Dock Plate - *marinated olives, dips, deli meats, cheeses, blistered tomatoes, capers, roasted capsicum, caramelised onions, corn chips and breads*



LUNCH

MENU A

From \$25.00 per person

SELECT TWO OPTIONS:

- Mixed Sandwich Platter
- Selection of Baguettes
- Selection of Wraps
- Housemade Sausage Rolls with Gourmet Sauce
- Housemade Mini Quiche
- Vegetable Crudités with Dips
- Savoury Muffins
- Seasonal Fruit Platter

MENU B

From \$35.00 per person

INCLUDES:

- Deli Meat Platter with array of Meats, Olives, Gherkins, Cocktail Onions & Julienne Vegetables
- Stuffed Roast Chicken with Apple Sauce
- Turkey with Cherry Tomatoes & Cranberry Sauce
- Variety of local Fresh Bread Rolls with Spreads & Condiments

PLEASE SELECT TWO SALADS BELOW:

- Mediterranean Pasta Salad
- Rocket, Pear, Red Onion & Parmesan Salad with Lemon Dressing
- Roasted Pumpkin, Beetroot, Wild Rice, Almonds, Feta & Mixed Leaf Salad in a Pomegranate Dressing

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LUNCH

MENU C

From \$39.00 per person

- Five Spice Battered Pork Strips with Sweet Chilli Sauce
- Greek Lamb Gyros, deconstructed - Pita Sandwich filled with Marinated Lamb, Rocket, Tomato, Capsicum, Red Onion, Mozzarella & Tzatziki
- Lemon Battered Whiting (I)
- Salt & Pepper Calamari (I)
- Popcorn Haloumi
- Garlic Butter Mushrooms tossed in Dukkah
- Rocket, Pear, Red Onion & Parmesan Salad with Lemon Dressing
- Roasted Pumpkin, Beetroot, Wild Rice, Almonds, Feta & Mixed Leaf Salad, Pomegranate Dressing
- Variety of local Fresh Bread Rolls with Spreads & Condiments



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