

“Mantra makes room for business and pleasure”



Day delegate packages



Full Day Conference Package \$57* per person

- Continuous coffee and specialty teas
- Selection of morning and afternoon tea options
- Selection of lunch options
- Complimentary pens, pads and mints
- Complimentary whiteboard, flip chart and markers
- Complimentary presenter WiFi
- Complimentary room hire (minimum numbers apply)



Half Day Conference Delegate Package \$47* per person

- Continuous coffee and specialty teas
- Selection of morning or afternoon tea options
- Selection of lunch options
- Complimentary pens, pads and mints
- Complimentary whiteboard, flip chart and markers
- Complimentary presenter WiFi
- Complimentary room hire (minimum numbers apply)



Optional upgrades

Your choice of hot lunch menu selections for an additional \$3* per person per day. Please see Hot lunch upgrade options menu page 2.
Cookies served with arrival tea and coffee – \$2* per person per day.

*Terms and conditions apply. Prices are subject to change without notice.



Day delegate package menus



Select two options for each break.

Morning and afternoon tea

- Ham and cheese croissants
- Fresh baked sweet and savoury scones
- Fresh baked sweet and savoury muffins
- Mixed chef's selection, banana bread, carrot loaf, caramel slice
- Fresh baked whole cakes, chocolate and raspberry with cream and fresh berries or passionfruit cake
- Danish pastries
- Fruit salad and yoghurt waffles
- Fresh seasonal fruit platter
- Antipasto chatter platter



Lunch

- Freshly made wraps and baguettes
- Freshly made sandwiches
- Chicken and beef mini slider burgers
- Mini quiche and salad
- Fresh rice paper rolls
- Share platter of pies and sausage rolls
- Roast pork, lamb or chicken rolls with gravy



Salads

- Greek salad (v)
- Chicken Caesar salad
- Chicken mango macadamia salad (gf)
- Turkey, cranberry and walnut salad
- Pumpkin and almond salad (v)



Hot lunch upgrade options

Upgrade to a hot lunch for an additional \$3 per person

- Special fried rice
- Teriyaki chicken rice
- Chicken pesto penne pasta
- Bacon and mushroom penne pasta
- Italian pasta salad
- Potato and bacon pasta salad
- Hokkien noodle with beef
- Lasagna and fresh seasonal salad

(gf) gluten free | (v) vegetarian | (vg) vegan

Breakfast menus



Breakfast on the go \$12* per person

Minimum 20 delegates

- Cereal or muesli with yoghurt
- Fresh baked muffin
- Fresh whole seasonal fruit
- Fruit juice



Continental breakfast \$20* per person

Minimum 20 delegates

- Selection of cereals and muesli with yoghurt
- Selection of breads with jams and preserves
- Danish pastries and croissants
- Chef's selection hot special
- Fresh seasonal fruit platter
- Specialty teas, coffee and fruit juice



Buffet breakfast \$27* per person

Minimum 20 delegates

- Selection of cereals and muesli with yoghurt
- Selection of breads with jams and preserves
- Danish pastries and croissants
- Sweet and savoury muffins
- Scrambled eggs
- Smoked bacon
- Chorizo sausages
- Baked beans
- Hash browns
- Mushrooms
- Roast tomato
- Fresh seasonal fruit platter
- Specialty teas, coffee and fruit juice

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Break menu packages



Morning and afternoon tea packages \$19* per person

Includes continuous coffee and specialty teas.

Tea break package 1

Assorted fresh baked sweet and savoury scones with jam and cream
Fresh seasonal fruit platter



Tea break package 2

Assorted fresh baked sweet and savoury muffins
Fresh seasonal fruit platter

Tea break package 3

Fresh baked banana and walnut bread and carrot bread with butter
Fresh seasonal fruit platter



Tea break package 4

Antipasto platter
Cheeses, cold meats, olives, fruit, dips and crackers
Fresh seasonal fruit platter



Lunch packages \$27* per person

Includes continuous coffee and specialty teas.

Lunch package 1

Slider burgers (beef, chicken breast, chicken schnitzel)
Fresh seasonal fruit platter

Lunch package 2

Assorted freshly made wraps
Vegetable crudites and dip platter

Lunch package 3

Mini gourmet quiche
Fresh Caesar salad

Lunch package 4

Open grill focaccia
Fresh seasonal garden salad

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Canapé selections



Canapé creations

Minimum of 20 guests for self service.

Light meal

6 canapés each - \$40* per person
Select 3 hot and 3 cold.



Medium meal

8 canapés each - \$60* per person
Select 3 hot, 3 cold and 2 substantial.

Main meal

9 canapés each - \$70* per person
Select 3 hot, 3 cold, 2 substantial and 1 slider.

Dessert canapés

\$5.5 per piece

Cold canapés

Hot smoked Tasmanian salmon bread finger with aioli
Stuffed eggplant rolls with ricotta and caramelised fig
Titoki beef fillet on peppered short bread with wasabi mayo
Roasted capsicum tarte tatin with mozzarella and balsamic
Chicken pistachio terrine with sweet carrot and ginger bread on short bread

Hot canapés

Vietnamese Spring roll with nam-jing
Pulled and shredded smoked meat croquette with tartare and sliced cornichon
Open style pork bun with cucumber and hoisin sauce
Beef pie with sticky BBQ sauce and crushed potato
Creamy Chicken and tarragon pies



Substantial canapés

Popcorn five spiced chicken basket with wasabi mayonnaise
Tempura vegetable cone with light mustard and wakami mayonnaise
Ravioli of beef shoulder on sweet beetroot cream cheese puree
Canadian poutine fried chips gravy, cheese, pulled pork and maple bacon
Pork belly watermelon watercress and Asian salad

Seafood canapés additional \$3/piece

Hervey Bay half shell scallop with creamed corn and pressed pork belly
Hervey Bay scallop and local prawns with mango butter
Peeled local Hervey bay king prawns with dipping sauce
Smoked salmon rilletes in charcoal savoury cone
Crispy noodle king prawns with bonito dressing

Slider canapés

Pulled Asian pork and creole slaw on brioche roll
Asian pork belly on lotus bun with Japanese mayonnaise

Dessert canapés

Mini lemon meringue pies
Honeydew melon and midori shots
Individual petit fours
Champagne and berry jelly shot

Variety Platters

6 - 8 pieces each - \$30 per person

Antipasto, cheese and fruit platters, gourmet sausage rolls, mini quiche, mini meatballs, French stick canapés, gourmet stuffed mushrooms, sandwiches, rice paper rolls, prawn twists

Buffet selections



Gourmet Buffet

Minimum 20 guests.

2 roast meats, 2 side dishes, 1 salad, 1 dessert, bread

\$65* per person

2 roast meats, 1 side dish, 1 Asian, 1 salad, 1 garden salad, 1 dessert, bread

\$75* per person

2 roast meats, 1 Asian, 1 side dish, 3 salads, bread

\$85* per person



Roast meat

Baked chicken with creamy garlic, Parmesan, mushroom and bacon velouté

BBQ tender chicken thigh with authentic house BBQ sauce

Baked and pressed pork belly with apple and mustard relish and red cabbage

Low and slow 8-hour smoked 5-star beef brisket with sticky mustard sauce

Tender braised beef with creamy gravy and onion sauce



Asian served with rice

Crispy Asian rainbow sweet and sour beef strips with shredded carrot sticks

Puffed crispy chicken coated with organic farm honey and sesame seeds

Mongolian beef and long cut vegetable

Indian creamy butter chicken with hint of cinnamon

Side dish

Delicious rich potato-bake with sliced egg, onion and cream reduction Creamy

Brussel sprout with diced potato, bacon and cheese sauce

Baked cauliflower and light coconut tikka masala curry with onion bhajis



Vegetarian

Risotto with pea and parmesan spinach with cream and parsley

Eggplant parmigiana in authentic Naples

Persian risoni and warm rice salad with currents, cranberries and apricots

Potato gnocchi with baked mushroom, baby leaf spinach and parmesan

Vegan

Pumpkin and cashew ravioli with basil and pine nut pesto

Risotto with pea and spinach parsley and herb gremolata

Salad

Baked beetroot salad in orange and brown caramel with feta and rocket

Parmesan, pear, walnut and rocket salad

Roasted sweet potato, pumpkin, potato, spinach and garlic salad

Mixed garden salad with beetroot, carrot, tomatoes, onion and balsamic

Salad nicoise with potatoes, olives, herbs, eggs, green beans and pepper

Dessert

Italian coffee and mascarpone tiramisu

Lemon pie served with cream and berry coulis

Sticky date with burnt toffee, chocolate and cream sauce

Soft caramel filled pecan pie with cream

Mixed dessert buffet (choose 3 of the above)

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Formal meal selections



Premium plated lunch and dinner menu

Select two options from each course for alternate drop. Minimum 20 guests.

Main and dessert, bread	\$75* per person
Soup, main and dessert, bread	\$80* per person
Entrée, main and dessert, bread	\$95* per person



Soup

Chilled cucumber and dill soup
Hot creamy potato and leek soup with parmesan toasted bread
Hot Italian classic vegetable minestrone

Entrée

Peppered beef, roast baby beets, pecorino cheese pistachio crumb, confit fennel salad with cherry glaze, apple jelly, basil and parmesan herb wafer
Herb crusted salmon nicoise with baby potatoes, cherry tomatoes, poached egg, beans and saffron dressing



Vegetarian entrée

Watermelon, fetta, mint lime and sweet ginger dressing
Roast butternut pumpkin, black sticky rice infused with coconut and lime served with spinach and honey pecans

Main course

Beef

Eye fillet of beef tenderloin on creamy potato galette with beetroot relish, celeriac and carrot remoulade, sweet potato and Cabernet Sauvignon jus lee.
Roasted whole beef fillet carved on pumpkin, spinach fetta raviolis and chargrilled zucchini stack



Lamb

NZ lamb shank with golden mash, homemade ravioli peppered beans and jus
Pulled NZ lamb shank meat, sautéed gnocchi, broad beans, peas, asparagus and Persian feta rich tomato ragù

Pork

Pressed pork belly with golden baby beetroot, corn cream purée, apple jelly scallops and popcorn pork

Chicken

Prosciutto wrapped chicken breast on parmesan mash and baby spinach
Prawn stuffed chicken breast with roast pumpkin, cashew and rocket salad

Seafood

Chargrilled Atlantic salmon fillet with golden mash crust, asparagus and rocket and walnut gnocchi
Pan seared wild caught barramundi with macadamia chive crust, Kipfler potatoes and lime butter sauce

Vegetarian

Butternut and ricotta ravioli with cream and sage sauce, toasted pine nuts and parmesan
Roast vegetable stack with buffalo mozzarella and cherry tomato relish

Dessert

White chocolate mousse with passion fruit and set mango
Strawberry short cheese cake with macaroons
Fig and walnut brownie with Belgium chocolate ganache and raspberries beignets

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Beverage packages



Standard Beverage Package \$18* per guest

Incorporates four hours of service of the below non-alcoholic items

- Tea and coffee
- Soft drink
- Mineral water
- Orange juice



Deluxe Beverage Package \$40* per guest

Incorporates four hours of service of the below items.

Standard spirits can be added to this package for an additional \$10 per guest.

Wine and Sparkling

- De Bortoli Bancroft Bridge Brut
- De Bortoli Bancroft Cabernet Merlot
- De Bortoli Bancroft Semillon Sauvignon Blanc

Beer

- Iron Jack
- Iron Jack Crisp

Non-Alcoholic

- Tea and coffee
- Orange juice
- Soft drinks
- Mineral water



Premium Beverage Package \$60* per guest

Incorporates four hours of service of the below items.

Wine and Sparkling

- De Bortoli Vivo Chardonnay Pinot Noir
- De Bortoli Vivo Cabernet Sauvignon
- De Bortoli Vivo Moscato
- De Bortoli Vivo Sauvignon Blanc

Beer

- James Squire 150 Lashes
- Eumundi Lager
- James Boags Premium Light

Mixed Spirits

- Absolut Vodka
- Jim Beam White Label
- Johnnie Walker Red Label
- Jack Daniel's Old No. 7
- Bundaberg UP Rum

Non-Alcoholic

- Orange juice
- Soft drinks
- Mineral water



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