

# mantra

BUSINESS YOUR WAY



MANTRA CLUB CROC BANQUET KIT



# DELEGATE PACKAGES AND BREAKS



Mantra Club Croc is delighted to offer the following Full and Half Day Delegate Packages for your event.

## HALF DAY DELEGATE PACKAGE

**\$69.00 PER PERSON**

Includes:

- half day room hire and set-up (8am to 12pm or 1pm to 5pm)
- morning or afternoon tea in beautiful lush breakout area\*
- lunch (includes juice and water)
- continuous tea and coffee
- notepads, pens, mints and iced water
- audio visual equipment (whiteboard, wireless microphone, data projector, screen and lectern)
- Wi-Fi

## FULL DAY DELEGATE PACKAGE

**\$79.00 PER PERSON**

Includes:

- full day room hire and set-up (8am to 5pm)
- morning and afternoon tea in beautiful lush breakout area\*
- lunch (includes juice and water)
- notepads, pens, mints and iced water
- continuous tea and coffee
- audio visual equipment (whiteboard, wireless microphone, data projector, screen and lectern)
- Wi-Fi



## ARRIVAL TEA & COFFEE

**\$6.00 PER PERSON**

Freshly brewed coffee and assorted Dilmah teas

## BARISTA COFFEE ON ARRIVAL

*Charged on consumption*

Served with assorted Dilmah teas.  
Maximum 20 guests.

## CONTINUOUS TEA AND COFFEE

**\$13.00 PER PERSON**

Freshly brewed coffee and assorted Dilmah teas served throughout the duration of the function, maximum 8 hour service duration.

## MORNING OR AFTERNOON TEA BREAK

*Included in your delegate package, or*  
**\$19.00 PER PERSON**

Freshly brewed coffee and assorted Dilmah teas, served with your choice of two of the following items:

- Ham and cheese croissants
- Assorted mini quiches
- Mini sausage rolls
- Spinach and feta puffs (V)
- Carrot cake (V)
- Caramel slice (V/LG)
- Chocolate brownie (V)
- Chocolate and strawberry lamingtons (V)
- Lemon cheesecake slice (V)
- Seasonal fresh fruit platter (V/LG/LD)



### DIETARY INFORMATION: LG-LOW GLUTEN, LD- LOW DAIRY, V -VEGETARIAN

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst we make all efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request, we cannot guarantee the complete omission of ingredients related to allergens or intolerances due to the shared production and serving environment. Please inform our team if you wish to discuss.

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# LUNCH BUFFETS



**Minimum of 25 guests or service charges apply.**  
**All buffets are included in your delegate package, or \$51.00 per person.**

## MEDITERRANEAN BOARD

Deli meats: salami, prosciutto and ham  
Antipasto selection: sundried tomatoes, olives, feta (V/LG)  
Roasted Mediterranean vegetable medley: eggplant, zucchini, roasted tomato (V/LG)  
Tossed rocket salad with balsamic vinaigrette (V/LG)  
Turkish bread (V)  
Tiramisu  
Fresh fruit platter (V/LG/LD)

## DELI SANDWICHES

*Please choose three sandwich options*

- Chicken Caesar wrap
  - Ham, tomato, rocket and sweet mustard on Turkish
  - Grilled beef, Swiss and pickle on Turkish
  - Pastrami, Swiss, sauerkraut and aioli on Turkish
  - Pesto chicken, roasted capsicum, feta and cos lettuce in a wrap (V/LG)
- Chef's selected mini muffins (V)  
Fresh fruit platter (V/LG/LD)

## PLOUGHMAN'S LUNCH

Cold ham (LG/LD)  
Hot minute steak with caramelised onion (LG/LD)  
Mayonnaise, sweet mustard pickle (V)  
Selected cheeses (V/LG)  
Turkish bread to build your own sandwich (V)  
Fresh sliced tomato and avocado (V/LG/LD)  
Seasonal salad leaves (V/LG/LD)  
Fresh fruit platter (V/LG/LD)



## HOT LUNCH BUFFET 1

Flash fried calamari and fish goujons, with hot chips  
Thai green chicken curry and rice (LD)  
Vegetarian quiche (V)  
Fresh rocket salad (V/LG)  
Bread rolls (V)  
Citrus tart (V)  
Fresh fruit platter (V/LG/LD)

## HOT LUNCH BUFFET 2

BBQ Pork sliders  
Chicken korma with jasmine rice (LG)  
Corn fritters with sweet chili sauce (V)  
Fresh rocket salad (V/LG)  
Bread rolls (V)  
Chocolate cake (V)  
Fresh fruit platter (V/LG/LD)

## HOT LUNCH BUFFET 3

Chef's selection of gourmet pizza slices (LG available)  
Penang chicken curry with jasmine rice (LG)  
Penne pasta with creamy mushroom sauce, cherry tomatoes and parmesan cheese (V)  
Fresh rocket salad (V/LG)  
Bread rolls (V)  
Baked cheesecake (V)  
Fresh fruit platter (V/LG/LD)

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# SHARE PLATTERS



Each platter caters for approx 10 guests, 90 minute service duration.

## ASIAN PLATTER

*\$100.00 PER PLATTER*

Prawn gyoza  
Spring rolls  
Satay skewers (LG)  
Pork wonton  
Dipping sauces

## CRUDITÉ PLATTER

*\$58.00 PER PLATTER*

Chef's selection of 2 dips (V/LG)  
Carrot, celery, cucumber, capsicum (V/LG)  
Grissini sticks



## SEAFOOD PLATTER

*\$147.00 PER PLATTER*

Tempura Queensland prawns  
Flash fried calamari  
Crumbed local market fish  
Dipping sauces (V)

## ANTIPASTO PLATTER

*\$79.00 PER PLATTER*

One chef selection sliced meats  
Chef's selection of 2 dips (V/LG)  
Marinated artichokes (V/LG/LD)

## AUSSIE PLATTER

*\$100.00 PER PLATTER*

Mini sausage rolls  
Party pies  
Marinated spare ribs  
Spinach and feta puffs (V)  
Dipping sauces (V)



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# CANAPÉS

**MINIMUM OF 15 GUESTS, OR SERVICE CHARGES APPLY.**

*4 PIECES PER PERSON \$17.00, CHOOSE 4 OPTIONS*

*8 PIECES PER PERSON \$31.00, CHOOSE 6 OPTIONS*

*12 PIECES PER PERSON \$44.00, CHOOSE 8 OPTIONS*

## COLD

Pacific oysters with lemon and lime (LG/LD)

Double-crumbed salmon bites with Japanese mayo

Cured hiramasa local coral trout with pickle (LG/LD)

Grass fed beef marinated in soy pickled daikon (LG/LD)

## HOT

Crispy fried dim sims with spicy dipping sauce

Thai prawn skewers (LG/LD)

Satay chicken skewers

Mini chicken and leek gourmet pies

Mini Moroccan lamb gourmet pies

Spinach and feta puffs (V)

## SWEET

Assorted macarons (V)

Petite cheesecakes (V)

Chocolate cornetto (V)

Mini profiteroles (V)

Lemon tart (V)

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## SUBSTANTIAL

*\$11.00 per item, can only be ordered with a standard canapé package*

Smokey BBQ pulled pork sliders

Flash fried calamari with lemon cream & crunchy slaw

Battered reef fish with wedges & tartare sauce

Marinated prawn skewers with soy & coriander dipping sauce (LD)

Tandoori chicken pizza quarters (LG available)





# DINNER BUFFETS



**Minimum of 25 guests or service charges apply. \$62.00 PER PERSON**

## MEDITERRANEAN BUFFET

Main Courses (select 3 options from below)

- Free range chicken and semi-dried tomatoes with creamy-basil pesto sauce
- Beef koftas
- Amatriciana pasta - bacon, olives, mushrooms with chilli-Napoli sauce
- Vegetarian lasagne (V)
- Penne pasta with creamy mushroom sauce, cherry tomatoes and Parmesan cheese (V)
- Local tiger prawns – add \$10 per person

Sides (all included)

- Char-grilled eggplant and zucchini with fetta (V/LG)
- Rosemary roasted potatoes (V/LG)
- Greek salad: rocket, tomato, cucumber, black olive (V/LG)
- Bread rolls

Desserts (all included)

- Tiramisu (V)
- Cheese platter (V)
- Seasonal fruit (V/LG/LD)

## AUSTRALIAN BUFFET

Main Courses (select 3 options from below)

- Char-grilled grass fed beef with mustard sauce (LG)
- Lemon and thyme marinated grilled chicken breast (LG)
- Local made sausages & grilled onions with bbq sauce
- Vegetarian quiche (V)

Sides (all included)

- House made baked potato gratin (V)
- Medley of steamed vegetables in garlic butter (V/LG)
- Mixed leaf salad with balsamic vinaigrette (V/LG)

Classic coleslaw (V/LG)

Bread rolls

Desserts (all included)

- Individual pavlova with berry coulis and cream (V/LG)
- Cheesecake (V)
- Seasonal fruit platter (V/LG/LD)

## ASIAN BUFFET

Main Courses (select 3 options from below)

- Stir-fry beef and red pepper in oyster sauce (LG)
- Steamed barramundi with ginger, sesame soy and spring onions
- Thai green curry with chicken and vegetables
- Sweet potato and chickpea curry (V/LG/LD)

Sides (all included)

- Steamed jasmine rice (V/LG)
- Stir fried local vegetables (V)
- Housemade crunchy slaw (V/LG)
- Flat breads (V)

Desserts (all included)

- Coconut rice pudding (LG)
- Seasonal fruit platter (V/LG/LD)

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# PLATED DINNER

**MINIMUM OF 20 GUESTS, OR SERVICE CHARGES APPLY.**

*A PRE-SELECTED A LA CARTE MENU IS AVAILABLE FOR GROUPS OF UNDER 20 GUESTS.*

*TWO COURSE ALTERNATE SERVE \$58.00 PER PERSON*

*THREE COURSE ALTERNATE SERVE \$72.00 PER PERSON*

*Please choose two options per course, to be served alternatively.*

## ENTRÉE

- Fried pork wontons with spicy soy dipping sauce
- Chimichurri prawns with avocado mousse
- Corn and zucchini fritter with lemon dill crème fraiche (V)
- Sweet potato, pumpkin, spinach and fetta frittata (V)
- Curry chickpea filo, with carrot ginger coconut cream (V)

## MAIN COURSE

- 220g rib fillet with roasted chats, red wine jus and broccolini (LG)
- Barramundi with chilli beurre blanc, pommes Anna and roasted cherry tomatoes (LG)
- Pork belly with sweet potato purée, sweet glaze and wilted greens (LG)
- Roasted chicken breast with mustard sauce, mashed potato and green beans (LG)
- Potato gnocchi with basil pesto, roasted pumpkin, spinach and Parmesan (V)

## DESSERT

- Individual pavlova with berry coulis and double cream (V/LG)
- Self-saucing chocolate pudding with double cream and strawberries (V)
- Baked cheesecake with mango syrup and fresh blueberries (V)
- Tropical Eton mess with tropical fruit, meringue & chantilly cream (V)
- Chef's selection of cheeses with dried fruit, nuts and crackers (V)

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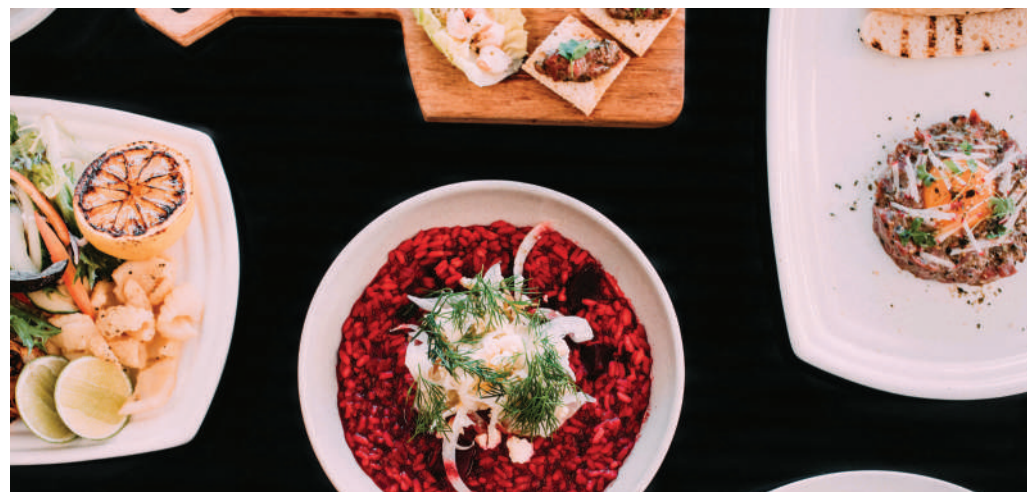
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