

mantra
hotels resorts apartments

*I will hold conference
in style*



Darwin Function Kit

Mantra on the Esplanade
& Mantra Pandanas

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Darwin Hotels

Finding a flexible conference solution with a high standard of accommodation and excellent conference facilities in Darwin is easy with Mantra. With two hotels offering stylish décor, quality service and the best locations, we're sure you'll find your mantra.

We offer special accommodation rates for you and your delegates when securing your function at Mantra on the Esplanade or Mantra Pandanas.

Mantra on the Esplanade

88 The Esplanade, Darwin NT 0800

Located 15 minutes from the airport, Mantra on the Esplanade overlooks the sparkling Darwin Harbour and city skyline. The hotel is in the heart of the city and within easy walking distance to the Smith Street Mall and Mitchell Street bar and restaurant precinct.

A small to medium size event specialist with flexibility and variety, the hotel can plan your event in a function room, one of two Penthouses, Finz Restaurant and Bar or poolside.

The hotel's special event management and innovative menu design combined with contemporary apartment style hotel facilities are sure to make your conference a successful event.

Mantra Pandanas

43 Knuckey Street, Darwin NT 0800

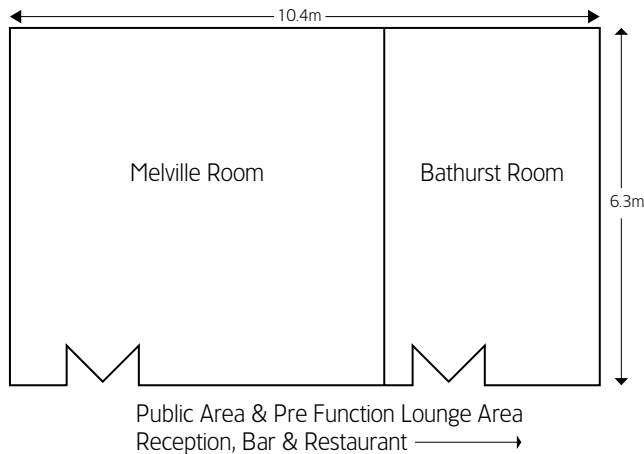
Combining sophisticated city chic with Darwin's famous laid back and tropical culture, Mantra Pandanas offers visitors a new level of style. Each apartment includes a private balcony offering panoramic views across Darwin Harbour and the city skyline.

The hotel offers two conference rooms which have been designed to cater for small meetings right through to theatre-style professional presentations and banquets for up to 130 delegates.

Conference Rooms

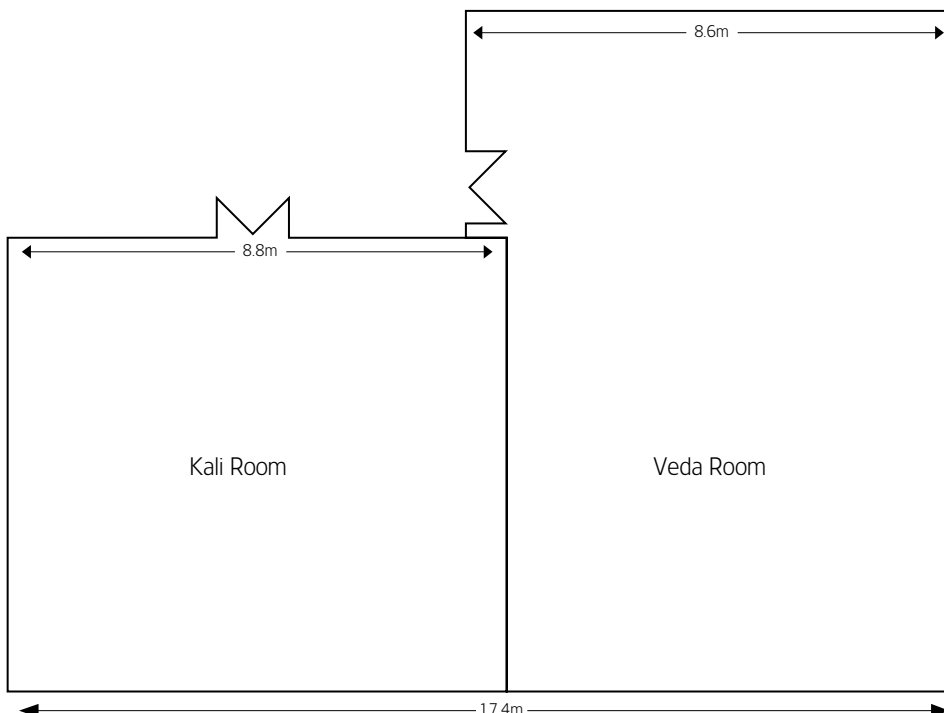
Bathurst & Melville Room

Located on the ground floor at Mantra on the Esplanade, the Bathurst & Melville Rooms are perfect for most set-up styles. The Bathurst & Melville Rooms can also be joined from a perfect space for a theatre-style meeting, casual cocktail party or formal dinner.



Kali & Veda Room

Located on the ground floor at Mantra Pandanas, the Kali & Veda Rooms are perfect for most set-up styles. Both rooms can be joined to form a perfect space for any style of meeting.



Finz Restaurant & Bar

Overlooking the pool, Finz Restaurant & Bar is a versatile modern venue. Serving a la carte lunch and dinner, seven days a week. The restaurant is also available for private functions, catering up to 70 guests for lunch or dinner.

Larrakeyah & Lamaroo Penthouses

Located on the 8th floor, our Penthouses offer spectacular harbour views, sumptuous fittings and intimate surrounds. These two bedroom apartments are perfect for small, personal and social gatherings or private board meetings up to 8 delegates. The Penthouses are a perfect venue for a cocktail party, corporate lunch, VIP dinner for up to 20 delegates or even utilised as accommodation either before or following the event. For meetings of 8 or less, consider these rooms an impressive venue for your important guests or as accommodation for your facilitator.

Poolside

Watch the panoramic sunset over the parklands or enjoy your event under the stars. This venue is ideal for cocktail parties, catering for up to 30 guests or private dining functions for up to 20 guests.



Function Rooms

Mantra on the Esplanade

Half Day	7.00am – 12pm or 12.30pm – 5.00pm	
Full Day	7.00am – 5.00pm	
Evening	5.30pm – 10.00pm (full day hire applies)	
	Half Day	Full Day
Bathurst Room	\$200	\$250
Melville Rooms	\$250	\$300
Bathurst & Melville Rooms	\$280	\$380

Mantra Pandanas

Half Day	7.00am – 12pm or 12.30pm – 5pm	
Full Day	7.00am – 5.00pm	
Evening	5.30pm – 10.00pm (full day hire applies)	
	Half Day	Full Day
Kali Room	\$300	\$380
Veda Room	\$380	\$480
Kali & Veda Rooms	\$550	\$650

Mantra on the Esplanade seating capacity

Style	Bathurst Room	Melville Room	Com-bined	Pent-houses	Poolside	XXXX Restau-rant
Theatre	16	34	50	N/A	N/A	N/A
Classroom	6	18	24	N/A	N/A	N/A
U Shape	N/A	18	26	8	N/A	N/A
Boardroom	10	14	24	10	N/A	N/A
Cocktails	N/A	N/A	50	30	40	120
Banquet (no dance floor)		18	36	N/A	N/A	70

Mantra Pandanas seating capacity

Style	Veda Room	Kali Room	Combined
Theatre	80	50	130
Classroom	30	18	50
U Shape	30	22	52
Boardroom	25	20	45
Cocktails	80	50	130
Banquet (no dance floor)	60	40	90



Equipment Hire

Additional equipment is available on request; technicians, stages, amplifiers, laser pointers, splitters, laptops etc.

All prices are subject to availability and subject to change without notice. Equipment hire prices are based on our property stock. If our equipment is in use, we may need to outsource hire and prices will be reflective of the cost.

Screen is complimentary	
Standard microphone and lectern including single PA system	\$220.00
Lapel or roving microphone	\$150.00
Data Projector	\$250.00
TV/DVD package LCD	\$100.00
Whiteboard & markers	\$50.00
Electronic whiteboard	\$150.00
Flipchart and 1 pad & markers	\$50.00
Additional pads	\$25.00
Lectern	\$60.00
CD player	\$60.00
Conference Phone	\$50.00
(additional charges apply)	POA
Fax/phone/printing	POA



Day Delegate Package 1

\$60.00 per person

A room fee applies for less than 20 delegates.

Inclusions:

- Room Hire
- Whiteboard, or flipchart with paper
- Iced water, pens, pads, mints, and screen

Upon Arrival:

- freshly brewed coffee and a selection of herbal teas
- muesli bar, cookies or fruit

Morning Tea:

- freshly brewed coffee and a selection of herbal teas

Select one of the following options:

- assorted fruit danishes
- ham and cheese croissants
- plain croissants
- assorted muffins
- seasonal fruit platter

Lunch Options are Hot or Cold and served in the Restaurant or Function Room

Select either the Kakadu or the Jabiru Option below. Minimum numbers apply.

Select either the Kakadu or the Jabiru Option

'Kakadu' Cold Lunch includes:

A Variety of breads including: baguettes, sandwiches, foccacias, and wraps

Our sandwich fillings may include:

ham and wholegrain mustard sandwich
roasted chicken and mayonnaise wrap
egg and chives baguette
smoked salmon, cream cheese with dill
roast beef and julienne vegetable wrap
curried egg with snow peas
grilled vegetables and cheese
tuna, mayonnaise, lettuce and red onions

- seasonal fruit platter
- jugs of juice or soft drink

'Jabiru' Hot Lunch, served as a buffet includes:

- freshly baked bread roll
- chicken cacciatore with chef's choice of pasta
- spinach and ricotta agnoloti with creamy mushroom sauce
- caperssi salad
- grilled and marinated vegetables
- cheese with dried fruit and crisp bread
- jugs of juice or soft drink

Afternoon Tea:

- freshly brewed coffee and a selection of herbal teas

Select one of the following options:

- assorted fruit danishes
- ham and cheese croissant
- plain croissant
- assorted muffins
- seasonal fruit platter

Optional Upgrades:

Theme Breaks options add \$12.00 per person per break or Buffet lunch options add \$15.00 per person



Deluxe Day Delegate Package 2

\$95.00 per person

A room fee applies for less than 20 delegates.

Inclusions:

- Room Hire
- Data Projector
- Whiteboard, or flipchart with paper
- Iced water, pens, pads, mints, and screen

Upon Arrival:

- Freshly brewed coffee and a selection of herbal teas
- Muesli bar, cookies or fruit

Morning Tea:

Select one of our theme breaks.

Lunch Options are served in the Restaurant or Function Room.

Select either the Mediterranean, Italian or the Seafood Option on this page.

Afternoon Tea:

Select one of our theme breaks.

'Mediterranean' lunch includes:

- a rustic panzanella salad (set on table)
- beef fillet with warm mushroom salad and creamy mash potato
- steamed fresh seasonal vegetables
- pavlova with fruit poulis
- jugs of juice or soft drink

'Italian' lunch includes:

- freshly baked bread roll
- chicken cacciatore with chef's choice of pasta
- spinach and ricotta agnoloti with creamy mushroom sauce
- capersssi salad
- grilled and marinated vegetables
- cheese with dried fruit and crisp bread
- jugs of soft drink

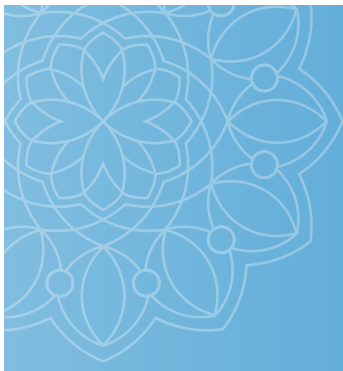
'Seafood' lunch includes:

- steamed barramundi with bok choy and lemon butter sauce
- Asian salt & pepper squid with chili & corriander
- roasted baby potato
- chickpea and apricot salad with hot apple chutney
- seasonal fruit platter
- jugs of soft drink

Post Function Cocktail Party

Served for 30 minutes in the function room or restaurant

- Chef's selection of 2 hot and 2 cold canapés
- Mantra selected beers, house reds and whites, soft drinks and orange juice



Buffet Lunches

\$25.00 per person

A room fee applies for less than 20 delegates.

Lunch options are served in the Restaurant or Function Room as a buffet and is subject to availability. Our Conference Manager will be happy to discuss options with you.

'Mediterranean' lunch includes:

- a rustic panzanella salad (set on table)
- beef fillet with warm mushroom salad and creamy mash potato
- steamed fresh seasonal vegetables
- pavlova with fruit poulis
- jugs of juice or soft drink

'Asian' lunch includes:

- miso soup
- stir fried egg noodle with chicken or beef, vegetables and oriental sauce
- steamed bbq pork buns
- cucumber salad with mustard and honey vinaigrette.
- Asian salad with soy and sesame dressing
- green tea

'Italian' lunch includes:

- freshly baked bread roll
- chicken cacciatore with chef's choice of pasta
- spinach and ricotta agnoloti with creamy mushroom sauce
- capersssi salad
- grilled and marinated vegetables
- cheese with dried fruit and crisp bread
- jugs of soft drink

'Seafood' lunch includes:

- steamed barramundi with bok choy and lemon butter sauce
- Asian salt & pepper squid with chili and corriander
- roasted baby potato
- chickpea and apricot salad with hot apple chutney
- seasonal fruit platter
- jugs of soft drink

Option Upgrades:

Guests who purchase the Day Delegate Package may upgrade to one of the choices above for additional \$15 per person.



Theme Breaks

\$15.00 per person per break

'The Pie Bakery'

- freshly brewed coffee and a selection of herbal teas

Select two of the following options

- Moroccan lamb
- chicken lime & chili
- mini sausage rolls
- quiche lorraine

'Chocolate' Break

- freshly brewed coffee and a selection of herbal teas
- chocolate milkshake
- a selection of teas

Select two of the following options

- mini chocolate tarts
- assorted profiteroles
- chocolate brownies
- chocolate mud cake

'The Day After'

- red bull
- bacon & egg muffin
- chunky chip
- lashings of sauce

'Knock Off Time'

- bucket of beers
- mini aussie pies
- mini sausage rolls
- both tomato and bbq sauces

'Territory Break' @ (\$12.00 per person)

- freshly brewed coffee and a selection of herbal teas

Select one of the following options

- ham and cheese croissant
- plain croissant
- assorted muffins
- seasonal fruit platter

'Health Kick'

- freshly brewed coffee and a selection of herbal teas or juice

Select two of the following options

- muesli bars
- natural and berry yogurt
- seasonal fruit salad
- white chocolate and oat cookies

'Asian Sunrise' includes

- green tea or a selection of herbal teas
- freshly brewed coffee

Select two of the following options

- chicken skewers with satay sauce
- vegetable curry puff
- Thai fish cakes
- sliced seasonal fruit

'Time for a Splash'

- glass of wine
- cheese & dip served with crackers
- mini aussie pies
- mini sausage rolls
- both tomato and bbq sauces

'.05 Package'

- variety of soft drinks and juice
- chicken satay skewers
- assorted quiches
- springs rolls



Platters Selection

Sandwich Platter \$80.00 for 10 Guests

- variety of breads, baguettes, foccacias and wraps
- roast chicken & mayonnaise
- smoked salmon and cream cheese
- ham & brie with mustard
- egg & chives
- tuna & mayonnaise
- grilled vegetables & basil pesto
- roast beef & mustard
- salami & olives

Cold Platter \$110.00 for 10 Guests

- assorted sushi
- roast beef with cucumber and pepper salad
- roasted peppers and melon brochette
- tomato savory cone with roasted chicken and lemon aioli
- salmon roulade with dill and cream cheese

Mantra Platter \$100.00 for 10 Guests

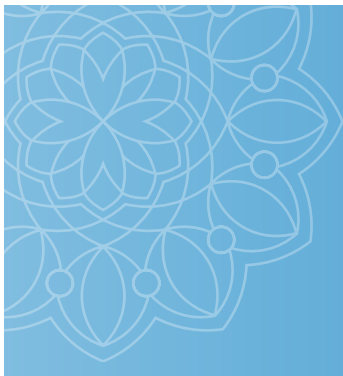
- chicken satay skewers
- Moroccan lamb & chicken & lime pies
- assorted quiches
- spring rolls and curry puffs

Deluxe Platter \$140.00 for 10 Guests

- mini beef burgers
- sweet chili prawn skewers
- prawn twisters with chili jam
- mini assorted pizzas
- chicken satay skewers
- tomato savory cone with roasted chicken & lemon aioli
- roasted peppers and melon brochette

fruit Platter \$60.00 for 10 guests

- freshly sliced seasonal fruits



Cocktail Party

Minimum 15 guests

'Charles Darwin' canapé selection

- \$23.00 per person for 1 hour for a selection of three cold and three hot canapés
- \$30.00 per person for 1.5 hours for a selection of four cold and four hot canapés
- \$38.00 per person for 2 hours for a selection of five cold and five hot canapés

Cold Option:

- assorted sushi
- salmon roulade with dill and cream cheese
- petite thai salad
- roast beef with cucumber and pepper salad
- tomato savory cone with roasted chicken and lemon aioli

Hot Option:

- mini pizza
- curry puffs
- vegetarian spring rolls
- assorted quiches
- chicken satay skewers
- mini beef burgers
- sweet chili prawns on skewers

'John Stokes' canapé selection

- \$25.00 per person for 1 hour for a selection of three cold and three hot canapés
- \$32.00 per person for 1.5 hours for a selection of four cold and four hot canapés
- \$42.00 per person for 2 hours for a selection of five cold and five hot canapés

Cold Option:

- roasted peppers and melon brochette
- grilled zucchini with parmesan and cherie tomato
- scallop tartar and avocado puree with rose water
- black sesame savoury cone with prawn, aioli and salmon roe
- witlof, mild blue cheese and walnut
- rosella cured salmon sushi
- mille feuille beetroot and goat cheese with walnut
- mikado mimosa
- petite vietnamese chicken salad

Hot Option:

- braised beef cheeks with cannellini beans
- seared scallops on potato crisps with pea puree
- braised pork belly with pawpaw salad and caramel chili sauce
- croque monsieur with gherkins and pickled onions
- goats cheese on warm apple crisp with mountain pepper
- prawn twister with chili jam
- san chou pow (mixed chicken & vegetables in cos lettuce)
- char siu chicken and sesame
- chicken and sweet corn soup shooters

Set Menu Option

Served in the conference room or restaurant

Includes: Tea and Coffee

Soup of the Day

Entrée Cold

- **Carpaccio Saint Jacques:** Japanese scallop with fresh lime, poached pears, coriander and lychee salsa
- **Caesar salad:** crisp baby cos lettuce, shaved parmesan cheese, grilled bacon, poached egg and sour dough croutons drizzled with caesar dressing
- **Chicken:** lemon aspen infused chicken breast on cucumber spaghetti salad with mustard and honey vinaigrette

Entrée Warm

- **Grilled kangaroo:** kangaroo fillet on minted couscous with wilted spinach and bush tomato jus
- **Prawn noodle salad:** Singapore noodles with carrots and bean shoots accompanied with grapefruit and passion fruit coulis
- **Japanese burger:** teriyaki marinated duck breast on savoury pancake with miso relish

Main Course

- **Duo of beef:** beef fillet on truffle mash and french beans accompanied with braised beef cheek and red wine jus
- **Char grilled chicken:** chicken breast on lemon polenta with sauté brocolini and tomato salad finished with harrissa spiced jus
- **Herb crust lamb:** lamb backstrap, congo potato mash and steamed cauliflower with bush tomato jus
- **Barramundi:** Australian barramundi fillet on potato galette with tempura asparagus and herb salad finished with balsamic and a lemon glaze
- **Pasta:** spinach and ricotta agnoloti with sage and saffron butter sauce
- **Pork:** hoisin marinated pork with quince grapefruit and Asian salad

Dessert

- **Flourless orange and almond cake:** juicy navel oranges slowly marinated with spices folded through pure almond meal and fresh butter
- **French apple tart:** layers of fresh apple and rich almond frangipani baked on sweet pastry base
- **Baked cheese cake:** with berry coulis and seasonal fruit
- **Chocolate and ginger mille:** Feville chocolate mousse with a hint of ginger, crisp chocolate and poached strawberries

When 2 options for meals, alternative drop will be served

Children under 12 yrs will be offered a two course menu @ \$25.00 or three course menu @ \$30.00.

Menu available upon request. Please advise of any dietary requirements.

OPTION	PRICE	SOUP	ENTRÉE	MAIN	DESSERT
1	\$40.00 per person	1		2	
2	\$45.00 per person		1	2	
3	\$50.00 per person		2	2	
4	\$55.00 per person	1		2	1
5	\$60.00 per person		1	2	1
6	\$65.00 per person	1	2	2	2



Poolside Barbeques

Jim Jim Falls' BBQ

\$45.00 per person

Minimum 20 delegates

This includes

your own chef:

- potato salad
- green salad
- coleslaw
- continental meat platter (ham, salami and prosciutto)
- fresh baked dinner rolls

condiments

- tomato sauce
- bbq sauce
- butter
- mustard
- relish

on the bbq

combination of:

- sirloin steak
- sausages
- marinated chicken breast and pork loin chops
- grilled corn cobs

dessert

- fresh fruit salad
- chocolate bread & butter pudding with custard

'Litchfield Falls' BBQ

\$60.00 per person

Minimum 20 delegates

This includes

your own chef:

- potato salad
- green salad
- coleslaw
- continental meat platter (ham, salami and prosciutto)
- whole cooked prawns
- fresh baked dinner rolls

condiments

- tomato sauce
- bbq sauce
- butter
- mustard
- relish
- cocktail sauce
- lemon wedges

on the bbq

combination of:

- sirloin steak
- sausages
- marinated chicken breast and pork loin chops
- fish en papillote (cooked in foil)
- prawn skewers
- grilled corn cobs

dessert

- fresh fruit salad
- chocolate bread & butter pudding with custard



Conference Breakfasts

buffet ' butterfly' breakfast

\$25.00 per person
minimum 20 delegates

fruit juices

- apple
- orange
- pineapple
- tomato
- grapefruit

freshly brewed coffee and a selection of herbal teas

select two of the following options

- selection of seasonal fruits
- natural and fruit yoghurts
- selection of danishes, croissant and assorted muffins
- bircher muesli with berry compote

buffet ' crocodile' breakfast

\$30.00 per person
minimum 20 delegates

fruit juices

- apple
- orange
- pineapple
- tomato
- grapefruit

freshly brewed coffee and a selection of herbal teas

- select two of the following options
- selection of seasonal fruits
- natural and fruit yoghurts
- selection of danishes, croissant and assorted muffins

select two of the following options

- thick slice of french toast with maple syrup, mixed berries and vanilla bean custard
- traditional eggs benedict on toasted english muffins
- scrambled eggs on sour dough toast

select three of the following options

- hash brown
- bacon
- chipolata sausages
- grilled tomatoes
- mushrooms



Beverage Packages

Standard Beverage Package

\$22.00 per person for 1 hour
\$30.00 per person for 2 hours
\$40.00 per person for 3 hours
\$50.00 per person for 4 hours

- House Beers
- House Wines (Red, White & Sparkling)
- Orange Juice
- Soft Drinks

Premium Beverage Package

\$29.00 per person for 1 hour
\$39.00 per person for 2 hours
\$49.00 per person for 3 hours
\$59.00 per person for 4 hours

- Premium Beers
- Premium Wines from Western Australia, New Zealand, South Australia and Victoria
- Orange Juice
- Soft Drinks
- Sparking Mineral Water

Upgrade to include House Spirits by adding \$10.00 per person per hour to either the Standard or Premium packages.

Non Alcoholic Package

\$ 8.00 per person for 30 minutes
\$12.00 per person for 1 hours
\$20.00 per person for 1.5 hours

- Variety of Soft Drinks
- Juice
- Mineral Water