

mantra
legends hotel

*I will have
my dream wedding*



Wedding Packages

Mantra Legends Hotel

Cnr Surfers Paradise Blvd
& Laycock St
Surfers Paradise QLD 4217

mantra

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Understanding that your wedding day is one of the most important occasions in your life, Mantra Legends Hotel is a marriage of friendly service, fabulous facilities and a mouth watering menu to satisfy the most discerning guest.

Mantra Legends Hotel offers three function rooms plus two outdoor terraces complemented by landscaped gardens and lush lawns, overlooking the Hotel pool.

The stylish Fables Restaurant and Tales Bar are perfect for guests to mingle and enjoy drinks before your reception.

Our wedding team allows you the freedom to tailor a wedding celebration to your own personal style and taste while working within a budget. Dedicated events staff including a banquet and event manager plus professional food & beverage personnel will ensure nothing is left to chance in creating the most memorable occasion.

For family and friends visiting from out of town, the hotel offers spacious accommodation. Special guest packages are available on request.

All these attributes are enhanced by Mantra Legends Hotel's prime location for that special day. The hotel is conveniently located 100m from the beach offering breathtaking photo opportunities.



Mantra Legends Hotel will ensure nothing is left to chance with a dedicated wedding team on hand plus multiple function areas to choose from and fabulous dining options.



Mantra Legends Hotel is located in the heart of Surfers Paradise with cafes, restaurants, nightlife and shopping at its doorstep. Accommodation options range from hotel rooms to deluxe suites, with stylish décor and a full range of services to make you feel at home.



Facilities

conference facilities
gymnasium
outdoor pool & terrace
24 hour reception
concierge
restaurant & bar
room service (limited)
steam room & sauna
tour desk
undercover parking (limited)

Room features

air conditioning
cable TV
in-house movies
wireless internet
mini bar
tea & coffee making facilities
balcony

Dining

Fables Restaurant is open seven days for breakfast and dinner.
Tales Bar is a relaxed lounge bar with stylish surrounds offering an extensive beverage menu.



Ideally located 100m from golden beaches and central Surfers Paradise, Mantra Legends Hotel is the ideal venue for a romantic and memorable wedding.

Pre-Function Area

Located on the first floor, the Pre Function Area offers terrace dining as well as the option of an indoor location for cocktails, pre dinner drinks & canapés.

Undercover Terrace

The Undercover Terrace is located off the Pre Function Area on level one. This area overlooks the Hotel Pool & is suitable for cocktail & dinner functions.

Ballroom (Function Rooms 1, 2 & 3)

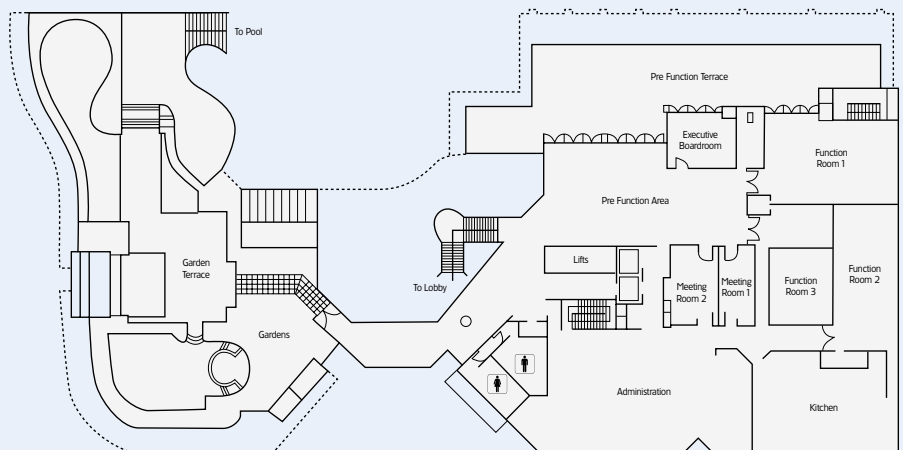
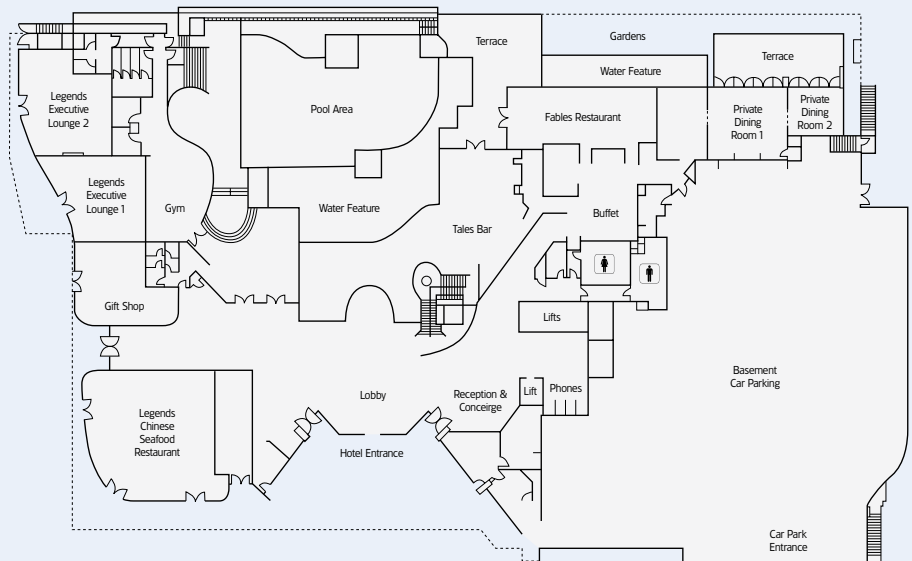
Located on level one at the rear of the Pre Function Area, this room can split into 3 smaller rooms and is suitable for a variety of settings and themes.

Garden Terrace

The Garden Terrace is located on level one and is an ideal venue for an outdoor dinner, cocktail reception or wedding ceremony.

Function Rooms & Capacities

Room	Cocktail	Banquet
Ballroom (Function Rooms 1, 2, 3)	400	220
Function Room 1	150	70
Function Room 2	130	70
Function Room 2 & 3	200	100
Function Room 3	50	40
Garden Terrace	200	100
Pre-function terrace	250	200





Wedding Packages

Cocktail Package

\$85.00 per person

Based on a minimum of 50 guests

- Hotel Terrace, Gardens & Lobby Staircase for photos
- Venue Hire* including lectern & microphone, dance floor#, cocktail tables with tea light candles, scattered seating, & background music
- 3 Hour Canapé Package including a choice of 5 x Cold & 6 x Hot items
- 3 Hour Standard Beverage Package^
- Decorated Cake Table
- Gift Table
- Personalised Digital Signage
- Dedicated Wedding Coordinator

Please Note:

^Upgrade options available

*Venue Hire for Undercover Terrace or Ballroom, or a discounted Venue Hire for the Garden Terrace of \$250.00 (usually \$500.00)

#Only applicable for the Ballroom

Outdoor events must conclude by 10pm & music may be played to a maximum of 98 decibels, due to noise restrictions

Your Wedding Coordinator can also assist with organising entertainment

Cold Selection

- Mild red chicken curry pastry boat with basil yoghurt & melon
- King prawn on grilled scones with onion jam & tequila mayonnaise
- Smoked salmon on rye toast with parsley & caper salsa
- Tasmanian brie on toasted brioche with peppered berry jam
- Wonton cups filled with braised pork & tomato sesame chutney
- Char grilled vegetable ratatouille tartlet
- Baby rocket, fetta & mushroom brushetta
- Olive, semi dried cherry tomatoes & feta with avocado on toasted baguette
- Mustard & herb crusted rare roasted beef with wasabi cream cheese on rye bread

Hot Selection

- Vegetarian mini pizza with fresh herbs
- Moroccan lamb curry in filo pastry with lemon salsa
- Roasted tomato, pumpkin & olive samosas with avocado dip
- Chicken satay skewers with peanut sauce
- Marinated chicken brochette with honey, soy & ginger dip
- Tandoori spiced lamb tenderloin & mango chutney
- Mini beef mignon with bacon on skewers & mushrooms
- Sweet & sour pork parcels in crispy pastry with spicy plum sauce
- Fish coated with tempura batter with wasabi & sweet chilli dip
- King prawn spring rolls with rocket aioli

Standard Beverage Package

- Stoney Peak Sparkling
- Stoney Peak Chardonnay
- Stoney Peak Shiraz Cabernet
- Hahn Light, VB, Toohey's New, XXXX Gold
- Soft Drinks & Fruit Juice

Upgrade to our Deluxe Beverage Package for an additional \$5.00 per person

Deluxe Beverage Package

- Yellow by Yellow Glen
- Yellow Sem Sauv Blanc
- Wolf Blass Eaglehawk Merlot
- Crown Lager, Cascade Light, Pure Blonde
- Soft Drinks & Fruit Juice



Dinner Package

\$125.00 per person

Based on a minimum of 50 guests

- Hotel Terrace, Gardens & Lobby Staircase for photos
- Venue Hire* including lectern & microphone, stage, dance floor#, banquet style seating & background music
- ½ Hour of Chef's selection of Canapés
- Buffet or 3 Course Set Menu (alternate drop)
- 4½ Hour Standard Beverage Package^, including sparkling, white & red house wine, Australian beer, soft drinks & juice
- Centrepieces on each table including tea lights on the Bridal Table
- White or black lycra chair covers & your choice of coloured sash for all chairs
- Personalised Menus for each table
- Decorated Cake Table
- Gift Table
- Personalised Digital Signage
- Overnight Accommodation for the Bridal Couple in a Deluxe Studio Room (subject to availability)
- Dedicated Wedding Coordinator

Please Note:

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Standard Beverage Package

- Stoney Peak Sparkling
- Stoney Peak Chardonnay
- Stoney Peak Shiraz Cabernet
- Hahn Light, VB, Toohey's New, XXXX Gold
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Deluxe Beverage Package

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Set Menu

Soup

- Homemade lobster bisque topped with strips of vegetables & brandy cream
- Traditional tomato soup served with crispy bread bits, basil, chilli, fresh cream, sprinkled with parmesan
- Spicy Thai broth with mushroom, prawn, chicken wonton & fresh coriander cream
- Cream of broccoli soup with rare roasted fresh salmon & aniseed oil

Entree

- Smoked Salmon Gateau – Oaki smoked salmon layered with avocado, spinach & a mousse of cream cheese & roasted capsicum
- Antipasto of aniseed myrtle, feta cheese, pickled Kakadu plums served with san Danielle prosciutto, baby apples & olive grissini
- Crisp tortilla shell filled with corn relish, avocados, sour cream & topped with slowly cooked duck marinated in cocoa pesto
- Smoked breast of chicken garnish with witlof salad & tossed with julienne of apple, snow peas & aged balsamic
- Panache of prawn, salmon & scallop ravioli on puree of fresh peas, topped with fried leek & parmesan cheese
- Thinly sliced beef tenderloin served on a bed of rocket leaves tossed with extra virgin olive oil, shaved parmesan & cracked pepper

Main

- Pan fried fresh snapper fillet drizzled in a lemon cream, dill & parsley sauce served on garlic mash & seasonal vegetables
- Grilled Atlantic salmon marinated with tarragon, served with braised fennel on crushed new & sweet potatoes complimented by an orange sauce
- Baked chicken breast sprinkled with pine nut crush, topped with coconut cream served on linguine pasta infused with ginger & coriander
- Roasted lamb loin marinated with rosemary & chilli pesto complimented by Roma tomato salsa & basil jus fondant potatoes
- Grain fed beef tenderloin with fresh herb crust with a classic red wine jus
- Eggplant & chickpea strudel topped with mango chutney on saffron & tomato compote

Dessert

- Japonaise – layers of crisp hazelnut meringue filled with chocolate ganache, hazelnut sauce, & a dollop of butter cream sprinkled with roasted almond flakes
- Baked apple stuffed with sultanas, dates & raisins, marinated in rum butter sauce & coated with a thin puff pastry
- Chocolate Dianne – rich chocolate cake layers, separated by white & dark chocolate cream
- Banana Bavarian – moist banana cake served with a rich chocolate Bavarian mousse with caramelized bananas
- Orange & grand marnier marinated fresh strawberries, served with hazelnut & white chocolate mousse in mini chocolate cups
- Seasonal fruit salad complimented with mouth watering mango sorbet
- Petit Fours or Mini Chocolates

Served with freshly brewed coffee & tea



Buffet Option 1

Salads

- Artichoke hearts, cucumber, cherry tomatoes, olives tossed in garlic vinaigrette
- Roma tomatoes with fresh mozzarella with basil pesto
- Country style potato salad with corn kernel potatoes
- Marinated penne pasta with roasted eggplants peppers & rocket
- Shredded carrot & orange salad with red hot pepper flakes, currants & lemon juice
- Spinach & Moroccan lemon salad with parsley cilantro & olive oil
- Marinated avocado with cracked black pepper
- Rare roast beef platter with beetroot salsa & horseradish cream
- Double smoked ham platter with caramelised pineapple & oranges

Hot Dishes

- Spiced sugar slow cooked pork belly with apple & Vietnamese mint, roasted beets & star anise jus
- Marinated lamb with lemon, chilli, olive oil, oregano on sweet potato served with rosemary jus
- Grilled beef sirloin steaks with a creamy green pepper corn sauce
- Honey glazed chicken breast with peaches, sherry & grain mustard & roasted nuts
- Baked fish with fresh herb & ginger marinade
- Roasted Kent Pumpkin with pasta tossed in a light curry sauce, with green vegetables & a touch of parmesan

Desserts

- A selection of Australian cheeses, crackers, dried fruit & seasonal sliced fruit
- Pecan pie with king island cream & shaved chocolate
- Crème caramel with berries
- Passion fruit crème brulee
- Glazed apple tart
- Stewed pears & peaches in red wine sauce sprinkled with cinnamon
- Chocolate truffle torte, butter cream & rum balls
- Gluten free almond cake
- Freshly Brewed Tea & Coffee

Upgrade your buffet to include
Fresh prawns & oysters at \$10.00pp

Buffet Option 2

Salads & Cold Dishes

- Wild rocket & fresh parmesan with grilled peas tossed in tomato vinaigrette
- Tuscan tomato with basil, olives & garlic roasted bread
- Mediterranean pasta salad – pasta with roasted capsicum, grilled mushrooms, spinach & flat parsley
- Cucumber & baby bocconcini with semi dried cherry tomatoes
- Caramelized baby beetroots with oranges, lemon, cinnamon glaze & sherry vinegar
- Three bean salad with shallots, zucchini & roasted potatoes
- Broccoli salad with honey soy & sesame dressing, ginger & chilli
- Assorted mixed green salad with dressing
- Selection of condiments including, sauces, relishes & chutneys

From the BBQ – Cooked by a Mantra Legends Chef

- Sizzling beef burgers with caramelized onion & bbq sauce
- Marinated baby lamb cutlets with minted yoghurt
- Chicken Shaslicks marinated with Thai herbs & spices
- Grilled vegetable patties with tomato relish
- Marinated grilled fish
- Slowly baked pork loin brushed with sweet plum sauce

Hot Dishes

- Baked baby potatoes, corn on the cob & assorted vegetables (baby should not have a capital B)

Desserts

- Australian Pavlova with assorted berries & passionfruit
- Seasonal sliced fruit
- Strawberry shortcake
- Chocolate cake
- Selection of King Island cheeses with crackers & dried fruit
- Freshly Brewed Tea & Coffee

Upgrade your buffet to include
Fresh prawns & oysters @ \$10.00pp



Ceremony Package

Be swept away by romance at your Wedding Ceremony on our beautiful outdoor Garden Terrace surrounded by landscaped gardens and lush lawns.

The basic hire cost of the Garden Terrace for your personal Wedding Ceremony is \$500.00 and includes set up with a registration table and two chairs for the signing of your Bridal Register, along with guest chairs, portable PA system and CD player.

Upgrade your package to include Chair Covers & Sashes, Red Carpet, and a Floral Arrangement for your Bridal Register for an additional \$12.00 per person (minimum 20 guests), and /or a Champagne Toast for an additional \$6.00 per person.

Your dedicated Wedding Coordinator can also assist in arranging Floral and Balloon Decorations, Quartet, Harpist or Singer, Civil Celebrant, Wedding Arch, Marquee or anything else your heart desires on your special day.

The ideal Wedding Photo backdrop can be found in various locations around Mantra Legends Hotel from the landscaped gardens through to our outdoor pool, sunny terrace, spacious Lobby and winding staircase. For more breathtaking shots, our convenient location is only a 2 minute walk from the beach.

Accommodation

Special accommodation rates are available on request. Prices will be subject to availability.

Smaller Receptions

We also have venues suitable for smaller more intimate Wedding Receptions. Please speak with one of our Wedding Coordinators for further information.

Deposit Requirements

Upon selecting Mantra Legends Hotel for your Wedding, a deposit equal to 20% of the estimated cost will be required within 7 days to confirm your booking.

Contact

To discuss your individual requirements, or to arrange a time to meet with one of our Wedding Coordinators, please contact our Events Department:

Phone: 07 5588 7878

Fax: 07 5588 7887

Email: events@mantralegends.com.au