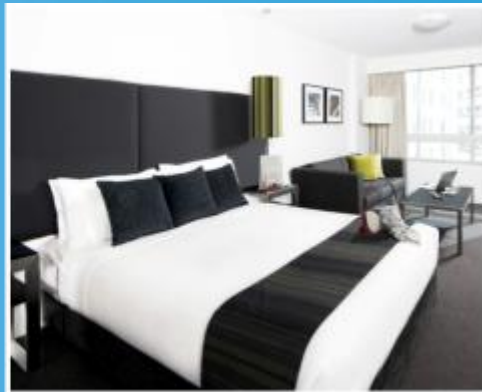


“Mantra makes room for business and pleasure”



Day Delegate Package



Day Delegate Package - \$65 per person

Includes:

A selection of Premium Tea and Vittoria Espresso coffee

Morning tea (1 item)

Working style Lunch served in Courtyard

Afternoon Tea (1 item)

Complimentary pens, pads and mints for the table

Complimentary screen, flipchart and whiteboard wall

Complimentary room hire (minimum numbers apply)

**We can assist with any additional Audio Visual requirements.
Please advise your Event Co-ordinator.

Something More...

For a wider selection, upgrade your menu for an additional \$3 per person and select from the following:

- Vanilla Slice
- Chocolate Éclairs
- Chocolate Nut Tart
- Poached strawberries in yogurt
- Orange and almond flourless cake (GF)
- Mini Magnums
- Ham and Cheese Croissants
- California rolls with pickled ginger and soy

Standard Morning & Afternoon Tea Selections

Sweet

- Assorted friands
- Fresh fruit platter
- Mixed Danish pastries
- Freshly Baked Muffins
- Assorted cookies
- Scones with jam and cream
- Chocolate brownies
- Banana Bread
- Lemon Tart

Savoury

- Mini Quiche
- Platter of Australian Cheese
- Mini Sausage Rolls
- Mini Pies
- Low fat yoghurt
- Fresh fruit skewers
- Low fat fruit scones



Day Delegate Package cont...



Conference Buffet Lunch - select 1 option:

Gourmet Sandwich

- Crusty French open sandwiches with an array of fresh ingredients
- Tossed garden salad

Noodles & Wraps

- Wraps filled with an assortment of deli style meats and salads
- Assorted noodle boxes
- Tossed garden salad

Pizza Selection

- Chefs selection of assorted pizzas
- Tossed garden salad
- Tomato, bocconcini and basil salad with balsamic dressing

All menus include:

- Platter of fresh seasonal fruit
- Cans of assorted soft drink and orange juice
- Premium Tea and Vittoria Espresso coffee

UPGRADE YOUR MENU for only \$7 per person

(choose 1 option from below):

Roast Lunch

- Crusty Bread Rolls
- Your choice from roast Lamb, Pork, Chicken or Beef
- Baked potatoes and vegetables
- Chefs Selection of Salads
- Chefs Selection of Dessert

Courtyard BBQ

- Crusty Bread Rolls
- Gourmet lamb & rosemary sausages
- Grilled beef sirloin minute steaks
- Grilled vegetarian skewers
- Tossed garden salad
- Chefs selection of Dessert

American Buffet

- Chefs Selection of assorted pizzas
- Bombay Sliders (spicy chicken)
- Beef Sliders
- Fries and tossed garden salad
- Chefs Selection of desserts



Cocktail Packages



Canapés

Chef's selection	\$15 per person
Pre dinner canapés 30 minute duration	
Selection of 3 hot and 3 cold canapés	\$30 per person
1 hour service	
Selection of 4 cold and 4 hot canapés	\$40 per person
2 hour service	
Selection of 5 hot and 5 cold canapés	\$50 per person
3 hour service	

Hot Selection

- Pumpkin and Mushroom Arancini
- Mini Chicken and Garlic Balls
- Malaysian Chicken Skewers with Peanut Sauce
- Warm Duck Strudels
- Dry Pepper rubbed Beef Skewers
- Baby Spring Lamb Shank Pie
- Baby Chorizo Sausage on a stick
- Tempura Battered Banana Prawns
- Spicy Seasoned Cuttle Fish rings
- Mini Beef Wellingtons
- Mini Beef Burgers with Bush Tomato Chutney
- Salmon and Dill Potato Cake with Cream Fraiche
- Mini Veal Saltimbocca with Sage and Prosciutto
- Indian Samosas with Tomato Chutney (V)
- Mini Spanish paella (Chinese spoon)

Cold Selection

- Rice Paper Rolls with Asian dipper (GF)(V)
- Mini Zucchini Frittatas served cold (GF)(V)
- Tomato, Basil and Bocconcini Skewers (GF)(V)
- Greek Dolmades' (GF)(V) (DF)
- Russian Pancakes with Fish Caviar
- Cured Smoked Salmon and Dill Eschabeche
- Chicken Mousse on Melba toast
- Gruyere wrapped in Salami (GF)
- Peppered Steak on Sour Dough Batard with horseradish
- Rare Beef and Asparagus roulade (GF)
- Nigiri and Maki Sushi with soy, wasabi and ginger (GF)(DF)
- Grissini Sticks wrapped in Prosciutto and Basil

Fork Menu Upgrade: \$10 per person

Select 2 items (1 hour service maximum)

- Slow Roasted Lamb Shank on white bean mash, gremoulata
- Atlantic Scallop with pea puree (GF)
- Thyme and Lemon Mushroom Risotto with shaved Reggiano (V) (GF)
- Seafood Dippers with calamari, tempura prawn, snapper bites
- Tandoori Chicken Tikka on Naan Bread with Cucumber Raita
- Potted Prawns with Garlic Remoulade (GF, Cold)
- Soy Marinated Beef with glass Noodle salad (Cold)

Plated Menu Options



Plated Lunch/Dinner Menus

2 Course	\$50 per person
3 Course	\$60 per person

Each course is served on an alternate basis
Menu includes Dinner Roll for each guest
Main course is served with Rocket and parmesan salad
Dietary requirements can be catered for separately
**Limited Choice Menu available upon request
*Minimum 15 guests



Entree

- Tiger prawns with avocado and cucumber salsa (GF)
- Seared Queensland scallops, green papaya, coriander and nam jim dressing (GF)
- Poached chicken with micro watercress, carrot and raisin slaw
- Crispy skin Berkshire pork belly, caramelized apple, sautéed spinach and jus
- Spiced lamb kebabs with cous cous salad and labne yoghurt (GF)
- Green pea risotto with micro herb salad (GF)

Main

- Beef tenderloin served with pomme puree, sauteed baby spinach, heirloom cherry tomato and pinot jus
- Pan fried market fish served with pea puree, clove infused sweet potato and lemon scented dill hollandaise
- Oven roasted rack of lamb served with cumin carrots, crushed coriander potatoes and rosemary jus
- Sumac grilled chicken breast served with lentil casoulet, cauliflower puree and curry dressing (GF)
- Roasted duck breast served with parsnip puree, sauteed mushrooms, braised leek and port glaze (GF)
- Desiree potato gnocchi served with mixed mushroom ragout and aged grana padano

Dessert

- Apple rhubarb crumble with vanilla bean ice cream
- Chocolate fondant with rum and raisin ice cream
- Baked berry cheesecake with double cream and poached berries
- Crème brulee tart with nut biscotti
- Summer berry pudding with tropical sorbet
- King island cheese platter with lavosh
- Fresh fruit platter with kiffir lime syrup (GF)

Buffet Menu Options



Dinner Buffet Menu

Menu one - \$45 per person

Minimum of 30 guests required for all buffet options

- Gourmet Bread with butter
 - Soup of the Day (V)
- Cold
- Baby Potatoes with sour cream and chives (GF)
 - Rocket with Parmesan and Balsamic (GF)
 - Traditional Greek salad (GF)
- Hot
- Juicy Lamb Cutlets with gremoulata
 - Roasted Tandoori Chicken Breast with cucumber yoghurt (GF)
 - Penne pesto sauce with snow peas and roast confit tomato (V)
 - Buttered Market Vegetables (GF) (V)
 - Rice Pilaf with cumin seeds (GF) (V)
- Dessert
- Chef's selection of desserts and pastries
 - Mini Magnum Ice Cream



Menu two - \$55 per person

- Gourmet Bread with butter
 - Soup of the Day (V)
- Cold
- Chicken and Avocado Salad (GF) (DF)
 - Mediterranean Beef and Cous Cous Salad with yoghurt dressing (GF)
 - Greek Salad (GF) (V)
 - Assorted Seafood Platter - Smoked salmon/Rock Oyster/Mussels/Poached Prawns (DF) (GF)
- Hot
- Roast Beef Fillet with red onion confit, caramelized onion and red wine jus (GF)
 - Pan-fried Salmon with lemon butter sauce (GF)
 - Spaghetti Carbonara with prosciutto
 - Potato gnocchi with sage lemon butter (V)
 - Steamed Market Vegetables (V) (GF)
- Dessert
- Chef's selection of desserts and pastries
 - King Island Cheese Platter

Beverage Packages



Beverage Packages

Standard Beverage Package

2 hours - \$25 per person

3 hours - \$35 per person

4 hours - \$45 per person

Includes:

- Pure Blonde
- Cascade Premium Light
- Mortar & Pestle Brut
- Mortar & Pestle Semillon Sauvignon Blanc
- Mortar & Pestle Cabernet Merlot
- Assorted soft drinks and juice



Premium Beverage Package

Upgrade for an additional \$10 per person

Includes:

- Crown Lager
- Pure Blonde
- Cascade Premium Light
- Negociants Varietals wine range
- Assorted soft drinks and juice



Non-Alcoholic Beverage Package

2 hours - \$15 per person

3 hours - \$20 per person

4 hours - \$30 per person

Includes:

- Soft drink
- Juice
- Mineral Water

Beverages on Consumption

Please note, we can also offer beverages on consumption for your event.

Maximum selection of 1 sparkling, 2 white wines, 2 red wines and 3 beers (must include light beer) from the beverage list.

Wines are seasonal and subject to change. Wine list available upon request.

Please note a fee of \$250 applies to all functions that require beverages served on a cash bar basis



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