

mantra  
BUSINESS YOUR WAY



CONFERENCE & EVENTS KIT  
MANTRA MOOLOOLABA BEACH

# CONFERENCES



*MANTRA MOOLOOLABA BEACH ON THE SUNSHINE COAST OFFERS STYLISH OCEANFRONT ACCOMMODATION WHICH IS IDEAL FOR YOUR BUSINESS EVENT OR THAT WELL DESERVED BREAK.*

## EXPECT A CONTEMPORARY HOTEL EXPERIENCE

Mantra Mooloolaba Beach is a prestigious presence within the trendy oceanfront Mooloolaba Esplanade. Situated on the esplanade, Mantra Mooloolaba Beach is directly opposite the beach and surrounded by restaurants, open air cafes and a variety of retail outlets with an adjoining shopping complex including a supermarket. The relaxing Sunshine Coast is an ocean enthusiasts haven with surfing, kayaking, jet skiing and swimming right at your door step.

At Mantra Mooloolaba Beach, modern Penthouses, 1, 2 and 3 Bedroom Apartments offer spacious balconies providing sweeping views of the ocean and surrounding area. Each apartment features a kitchen, spa bath, laundry facilities, wireless internet and cable TV.

## BRING AN AMBITIOUS FRAME OF MIND

Mantra Mooloolaba Beach is the perfect destination for all conference needs, catering for a variety of events accommodating up to 250 delegates. Conference facilities include the Mantra Room which offers the flexibility to be used as 3 smaller rooms, and the fully equipped private Executive Boardroom, seating a maximum of 12 delegates.

A beautifully landscaped upper level viewing deck allows for a range of break out activities and offers a spectacular ocean back drop.

## DISCOVER MOOLOOLABA

Mooloolaba is an easy 1 hour drive from Brisbane, and is serviced by shuttles from Brisbane International Airport. For domestic travellers, the Sunshine Coast Airport in Maroochydore is just a 10 minute drive from the property.

The areas varied attractions make team building a breeze. SeaLife Mooloolaba's extensive collection of sea life is as educational as it is entertaining.

The renowned Australia Zoo is a must-see attraction and the Eumundi Market is a shopper's delight, with dozens of vendors showcasing eclectic art, crafts, fresh produce, and tasty homemade scones, cookies, and confections. The village of Montville, tucked away in wooded hills, welcomes visitors to shop for fine art, handmade crafts, and enjoy afternoon tea at outdoor cafes.



# FACILITIES



*LOCATED ON THE TRENDY MOOLOOLABA ESPLANADE, DIRECTLY ACROSS FROM THE STUNNING BEACH, MANTRA MOOLOOLABA BEACH IS THE PERFECT LOCATION TO UNWIND AT THE END OF A BUSY CONFERENCE DAY.*

## FACILITIES

- conference facilities
- 24 hour Reception
- barbeque facilities
- recreation and observation deck
- indoor and outdoor heated pools
- spa and sauna
- exercise room
- secure undercover parking
- internet kiosk
- room service (limited)
- business services
- games room
- fully licenced

## ROOM FEATURES

- air conditioning
- private balcony
- wireless internet
- kitchen facilities (2 and 3 bedroom)
- kitchenette (1 bedroom)
- iron and ironing board
- hair dryer
- laundry facilities
- spa baths

## LOCATION

- beachfront
- 100m to bus terminal
- 15km to Maroochydore Airport
- 90km to Brisbane Airport

# CONFERENCE VENUES



*OUR EXPERIENCED EVENT CO-ORDINATORS WILL WORK WITH YOU TO DESIGN A PACKAGE TO SUIT YOUR PERSONAL STYLE AND BUDGET. THE EXPERT ON-SITE TEAM OF CONFERENCE AND CATERING PROFESSIONALS WILL ENSURE YOUR EVENT IS A SUCCESS.*

## THE MANTRA ROOM

The Mantra Room, located on the ground level, is directly accessible from the foyer. The Mantra Room can be configured into two or three individual function rooms (Pacific, Coral and Harbour Rooms) should a smaller room or additional breakout be required. Each room has separate lighting and air conditioning controls which can be adjusted to suit your individual comfort level. Wireless internet is available in all function rooms and the Executive Boardroom.

## HARBOUR ROOM (ROOM 1)

Located at the end of the Mantra Room, the Harbour Room has direct access to the outdoor courtyard, providing ample natural lighting.

## CORAL ROOM (ROOM 2)

Located between the Pacific and Harbour Room.

## PACIFIC ROOM (ROOM 3)

Located closest to the foyer.

## EXECUTIVE BOARDROOM

Located on the mezzanine level, the Boardroom features natural lighting, private bathroom facilities and a Nespresso machine.

## RECREATION AND OBSERVATION DECK

Located on Level 1, this area can be utilised for team building activities and breakouts, or for a sensational afternoon tea location.

## FOOD AND BEVERAGE

Located within the complex are a number of restaurants and cafés. Mantra Mooloolaba Beach works closely with a number of local caterers to provide a wide variety of menu options for your conference or event. Our caterers pride themselves on providing fresh, local produce and a high level of service to ensure your delegates enjoy every moment of their Mantra Mooloolaba Beach experience.

Catering options include:

- day delegate packages to suit your requirements
- breakfast
- lunch
- dinner
- canapés/cocktails functions
- beverage packages

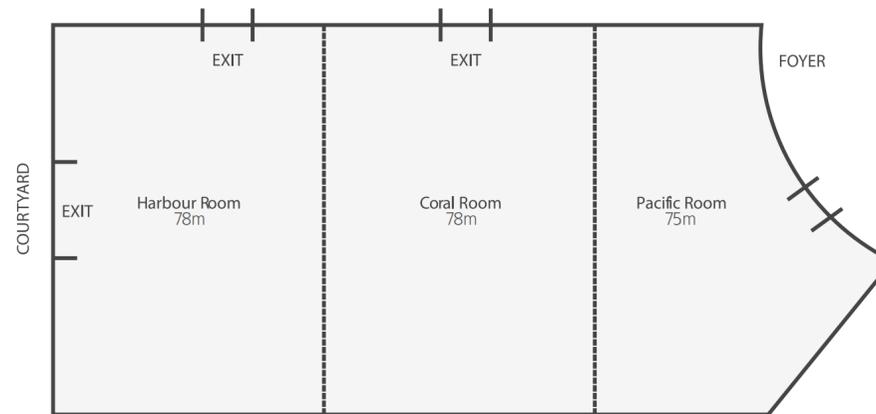
## AUDIO VISUAL FACILITIES

Audio visual technicians are available and can organise a wide range of equipment, including:

- data projectors and screens
- conference aids such as display boards, flip charts, whiteboards and lecterns
- computer and video equipment
- digital equipment and sound systems
- lighting and theming

# CONFERENCE ROOMS AND CAPACITIES

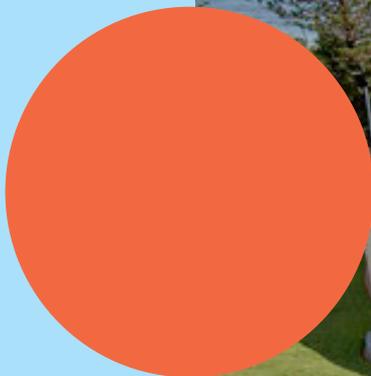
CONFERENCE ROOM	SIZE (M)	THEATRE	CLASSROOM	BANQUET	U-SHAPE	CABARET	COCKTAIL	BOARDROOM
<i>MANTRA ROOM</i>	231	250	100	150	60	120	250	N/A
<i>HARBOUR ROOM (ROOM 1)</i>	78	60	30	40	24	32	60	28
<i>CORAL ROOM (ROOM 2)</i>	78	70	30	40	24	32	60	28
<i>PACIFIC ROOM (ROOM 3)</i>	75	60	20	30	16	24	50	24
<i>BOARDROOM (MEZZANINE LEVEL)</i>	32	N/A	N/A	12	N/A	N/A	N/A	12
<i>PACIFIC AND CORAL OR</i>	153	120	50	80	34	64	120	36
<i>CORAL AND HARBOUR</i>	156	130	60	90	40	72	120	40



MANTRA MOOLOOLABA BEACH CONFERENCE ROOM FLOOR PLAN

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**MANTRA MOOLOOLABA BEACH  
BANQUET KIT**

# BREAKFAST



## DELUXE BUFFET BREAKFAST

\$43.00 PER PERSON, MINIMUM 30 GUESTS

Ideal for networking events, available Monday to Friday

- Croissants with Jam (V)
- Local sourdough toast with assorted spreads (VG/LG)
- Seasonal fruit & berry platter (VG)
- Granola with local yoghurt (V)
- Double smoked bacon (LG)
- Pork & fennel sausages (LG)
- Scrambled egg (V/LG)
- House made chorizo baked beans (LG)
- Sautéed mushrooms (VG)

Served with orange juice, tea, or standard coffee

## BREAKFAST VOUCHERS

\$32.00 PER PERSON, SERVED AT PAVILION RESTAURANT

- **Scrambled Eggs (LGO)**  
Bacon, mushrooms, and toasted sourdough
- **Poached Eggs (LGO/V)**  
Smashed avocado, Persian feta, macadamia dukkah & fresh lime
- **Belgian Waffles (V)**  
Marshmallows, salted caramel, hot fudge sauce & vanilla bean ice cream
- **Acai Bowl (LD/VG)**  
Coconut yoghurt, seasonal fruit, nut free granola, organic honey

Served with orange juice, tea, or standard coffee

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**Please note: A service fee of 15% will be applied to any charge backs.**

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# ALL DAY CATERING



## TEA & COFFEE BREAK

**\$5.90 PER PERSON**

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas.

## CONTINUOUS TEA & COFFEE

**\$12.00 PER PERSON**

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas (refreshed 3 times throughout the day).

## COOKIE BREAK

**\$12.00 PER PERSON**

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas, served with a gourmet cookie selection.

**LG** Cookies available on request

## STANDARD MORNING OR AFTERNOON TEA

**\$18.00 PER PERSON**

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas, served with your choice of two items from our sweet and savoury selection.

Add a whole fruit bowl for **\$4.95 per person**

## PREMIUM MORNING OR AFTERNOON TEA

**\$27.00 PER PERSON**

Freshly brewed Cafitesse medium roast coffee and a selection of Sri Lanka Dilmah teas, served with your choice of three items of our sweet and savoury selections.

Add a whole fruit bowl for **\$4.95 per person**

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# DAY DELEGATE PACKAGES



## FULL DAY DELEGATE PACKAGE

Includes arrival selection of Sri Lanka Dilmah teas and freshly brewed Cafitesse medium roast coffee, morning tea, lunch and afternoon tea break.

This package includes venue hire (minimum of 25 delegates), projection screen, whiteboard, flipchart & Wi-Fi.

## HALF DAY DELEGATE PACKAGE

Includes arrival selection of Sri Lanka Dilmah teas and freshly brewed Cafitesse medium roast coffee, morning tea or afternoon tea break, and lunch.

This package includes venue hire (minimum of 25 delegates), projection screen, whiteboard, flipchart & Wi-Fi.



## MORNING & AFTERNOON TEA

Please select two items from the below selections:

### SWEET SELECTION

- Raw lemon, chia and cashew slice (VG/LG)
- Peanut coconut crunch protein ball (LG)
- Chocolate brownie (LG)
- Assorted mini muffins
- Mini fruit Berliner
- Gourmet cookie selection (LGO)
- Raspberry friends (LG)
- Banana coconut macadamia cake (VG/LG)
- Tropical flourless cake (VG/LG)
- Raw snikka slice (VG/LG)

### SAVOURY SELECTION

- Pumpkin, spinach and hummus tartlet (VG)
- Mini assorted quiche
- Mediterranean falafel balls (VG)
- Vegetable pakora (VG)
- Oven baked Moroccan cauliflower (VG/LG)
- Vegan sliders (VG/LG)
- Mini assorted pizzas (LG)
- Spinach & feta roll (V)
- Pork & fennel roll

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# LUNCH



## INCLUDED IN YOUR DELEGATE PACKAGE, OR \$39.00 PER PERSON

Please select one option from our lunch packages below:  
All lunch options include one seasonal Chef's salad.

### PETIT SANDWICHES

Please choose 3 options from this package:

- Ironbark smoked ham, cheddar, pickles & aioli
- Hot salami, bush tomato, red onion, rocket & Dijon mustard (LD)
- Classic chicken, cos lettuce, cucumber & truffle aioli (LD)
- Roasted forest mushroom, pate, glass onion & baby cos lettuce (VG)
- Pastrami, gorgonzola crème, smoked tomato & lettuce
- Mooloolaba prawns, cos lettuce & truffle aioli (LD) (additional \$2.00 per person)

### TAPAS

Please choose 3 options from this package:

- Mushroom arancini (V/LG)
- Pulled pork taco (LG)
- Chicken tenders (LG)
- Seasoned fries (VG/LG)
- Truffled polenta bites (VG/LG)
- Spicy chicken taco (LG)

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### NEAPOLITAN PIZZA

Please choose 3 options from this package:

- **SUPREMA**  
Smoked leg ham, house-made sauce, mushrooms, red onion, asiago, olive crumb & pesto rosso.
  - **ZUCCA (V)**  
Pumpkin crème sauce, zucchini, roquette, asiago, caramelised onion & basil.
  - **BIANCO DIAVOLA**  
Ricotta, gorgonzola, black summer truffle, hot salami & hot honey
  - **MARGHERITA (V)**  
Fior di latte mozzarella, house-made sauce, fresh basil & EVOO
  - **LAMB**  
Tomato, fior di latte mozzarella, braised lamb shoulder, olives, gremolata & goats' cheese
  - **CARNIVORA**  
Hot salami, prosciutto, Italian smoked bacon, Calabrian chilli & fresh basil
- Low gluten pizzas available, \$8.00 per pizza surcharge, prior notification is required.
  - Low gluten sandwiches available, \$3.00 per person surcharge, prior notification is required.

# HEALTHY LUNCH BUFFET OPTIONS



**\$8.00 PER PERSON SURCHARGE ON YOUR DELEGATE PACKAGE, OR \$47.00 PER PERSON**

Choose one buffet option from the below:

## HEALTHY BUFFET ONE

- Spiced chicken, quinoa, brown rice & cranberries
- Tabbouleh salad, tomato, cucumber, parsley, mint, red onion, lime juice & olive oil (V)
- Asian salad with cos lettuce, carrot, red onion, beansprouts, coriander, red chilli, peanuts & salmon (LG)
- Vegan salad with pumpkin, olive oil, pine nuts, spinach, maple syrup & balsamic (VG/LG)

## HEALTHY BUFFET TWO

- Portuguese chicken salad, with seasonal greens, lychees, crispy fried onion, brown sugar, fish sauce, mint & Nam Jim dressing
- Thai beef salad, vermicelli noodles, lime juice, fish sauce, palm sugar, red chilli, steak, cucumber, cherry tomato, mint, coriander & beansprouts
- Moroccan chickpea salad with carrots, currants, almonds, mint, shallots & garlic (VG)
- Vegan salad with romaine lettuce, radicchio, red onion, celery, cherry tomato, sun dried tomato, Dijon mustard, olive oil, vinegar, maple syrup & cabbage (VG)

## HEALTHY BUFFET THREE

- Tofu, rocket, beetroot, goats' cheese & vincotto (V)
- Wraps, sopressa, tomato, salsa, mix leaf & mustard (LGO)
- Salad of Middle Eastern chicken, quinoa, capsicum, carrots, parsley, olive oil, lemon juice
- Vegan salad with pumpkin, cherry tomato, red onion, avocado & kidney beans (VG)

## HEALTHY BUFFET FOUR

- Salmon, soba noodle, coriander, crispy fried onion & Nam Jim dressing
- Quinoa salad roasted cherry tomato, cucumber, basil, mint, feta, olives, red onion, pine nuts, olive oil, balsamic glaze (V)
- Thai beef salad, vermicelli noodles, lime juice, fish sauce, palm sugar, red chilli, steak, cucumber, cherry tomato, mint, coriander & beansprouts
- Vegan salad with romaine lettuce, radicchio, red onion, celery, cherry tomato, sun dried tomato, Dijon mustard, olive oil, vinegar, maple syrup & cabbage (VG)

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# PLATTERS & CANAPES



## FRESHLY SHUCKED OYSTERS

SIX - \$50.00 | TWELVE - \$70.00

Served on ice with fresh wakame salad, mignonette dressing, lemon cheeks and Tobiko pearls (LG/LD)

## GRAZING BOARD

\$18.00 PER PERSON (MINIMUM 10 GUESTS)

Three types of locally made charcuterie, one firm cheese, one soft cheese, seasonal pickles, grapes, bread, butter & low gluten crackers



## TAQUERIE

\$34.00 PER PERSON (MINIMUM 15 GUESTS)

Make your own tacos with various filling of pulled pork, spicy pulled chicken, baja style fish and fried cauliflower along with tomato salsa, chipotle slaw, sour cream, guacamole and corn tortilla

## CANAPES AT PAVILION

Minimum 16 guests or service charges apply.  
For smaller groups, please enquire about a chef's choice selection option.



CHOICE OF 4 CANAPÉS FROM HOT OR COLD \$52.00 PER GUEST (minimum 25 guests, 12 pc per person)  
CHOICE OF 5 CANAPÉS FROM HOT AND COLD \$62.00 PER GUEST (minimum 25 guests) (15 pc per person)

SUBSTANTIAL CANAPES \$11.00 PER PERSON

### Hot Selections

Truffle polenta bites with beetroot jam (VG)  
Haloumi bites with labneh & olive crumb (V/LG)  
Mooloolaba prawn skewers, jalapeno butter paprika (LG)  
Zaatar spiced chicken skewers, glass onion pickle (LG)  
Chorizo and manchego croquettes with turmeric aioli (LG)  
Scorched scallop, nduja butter & coconut (LG)

### Cold Selections

Sweet corn blini, smoked tomato & truffle mayo (V/LG)  
Traditional bruschetta tarts with dukkah spiced fetta (V)  
Mooloolaba prawn and truffle tarts (LG)  
Smoked salmon mousse, melba toast with wakame & tobiko  
Aleppo pepper crusted Mooloolaba tuna, black garlic, olive crumb (LG)  
Spiced inari pockets with wakame salad (VG/LG)  
Baby cucumber, miso macadamia butter, sesame nori crunch (V/LG)

### Substantial Canapés

Forest mushroom arancini (V/LG)  
Seven spice calamari (LG/LD)  
Grilled Portuguese chicken with coleslaw (LG)  
Prawn & lobster sliders

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# SIT-DOWN DINNER



## **GOLD PACKAGE: TWO COURSES, SERVED FEAST-STYLE** \$68.00 PER PERSON

### **First Course**

Please choose three options to be served canapé style:

- Truffle polenta with beetroot bites (VG)
- Portuguese chicken tenders & coleslaw
- Forest mushroom arancini (V/LG)
- Haloumi fries (V)
- Seven spice calamari (LG)
- House fries (V/LG)
- Black pepper crusted local tuna (LG)

### **Second Course**

Please choose two pizza options to be shared around the table:

#### **SUPREMA**

- Smoked leg ham, house-made sauce, mushrooms, red onion, asiago, olive crumb & pesto rosso.

#### **ZUCCA (V)**

- Pumpkin crème sauce, zucchini, roquette, asiago, caramelised onion & basil.

#### **BIANCO DIAVOLA**

- Ricotta, gorgonzola, black summer truffle, hot salami & hot honey.

#### **MARGHERITA (V)**

- Fior di latte mozzarella, house-made sauce, fresh basil & EVOO

#### **LAMB**

- Tomato, fior de latte mozzarella, braised lamb shoulder, olives, gremolata & goats' cheese

## **PLATINUM PACKAGE: TWO / THREE COURSES, SERVED FEAST-STYLE**

**TWO COURSES: \$89.00 PER PERSON**

**THREE COURSES: \$99.00 PER PERSON**

### **Entrée Course**

Choose four options, served shared style.

- Truffle polenta with beetroot bites (VG)
- Portuguese chicken tenders
- Forest mushroom arancini (LG)

- Haloumi fries (V)
- Seven spice calamari bites (LG)
- House fries (V/LG)
- Aleppo pepper encrusted local tuna

### **Main Courses**

Choose two options to be shared around the table.

- Crispy baked local fish (LG/LD)
- Mushroom risotto (V/LG)
- Grass-fed striploin, cooked medium & served sliced (LG/LD)

### **Please choose two side dishes:**

- Rosemary kipfler potato (V)
- Rocket and Parmesan salad (V/LG)
- Sautéed broccolini (VG/LG/LD)
- Wok tossed greens with café de Paris butter (LGO)
- Buffalo mozzarella, shaved zucchini, micro herbs, croutons, aglio olio (V/LG)

### **Dessert**

Served share style around the table.

- Chocolate brownie with raspberry gel, local berries & cream (LG)
- Caramel slice with local berries, chocolate sauce & caramel (LG)
- Key lime tart served with Chantilly and local berries

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# GOURMET FEASTING BANQUET



**MINIMUM 20 GUESTS, OR SERVICE CHARGES APPLY.  
\$99 PER PERSON**

SERVED ON-SITE AT MANTRA MOOLOOLABA BEACH

- 100g cape grim scotch fillet (LG/LD)
- Fire roasted chicken, herb oil, crispy onions
- Crispy roasted pork belly, mustard sauce
- Selection of gourmet local handmade sausages
- Smashed potatoes with confit garlic, truffle cream (V)
- Roasted corn with jalapeno butter (V)
- Chipotle coleslaw (V)
- Wedge cos Caesar salad, with smoked bacon, Parmesan, eggs and croutons, Caesar dressing
- Simple garden salad, lettuce, onions, cucumber, onions with balsamic vinaigrette (VG/LD)
- Selection of dinner rolls with cultured butter (V)
- Selection of condiments, sauces, pickles & mustards



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# BEVERAGE PACKAGES



## STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Bancroft Bridge Sauvignon Blanc
- Bancroft Bridge Cabernet Merlot
- Hahn Superdry 3.5, Hahn Superdry, James Boags
- Selection of soft drinks, juices & still and sparkling water

1-HOUR PACKAGE \$30.00 PER PERSON  
2-HOUR PACKAGE \$39.00 PER PERSON  
3-HOUR PACKAGE \$46.00 PER PERSON  
4-HOUR PACKAGE \$52.00 PER PERSON  
5-HOUR PACKAGE \$56.00 PER PERSON

## PREMIUM BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Rococo Sparkling Cuvee
- Bancroft Bridge Sauvignon Blanc
- 3 Tales Marlborough NZ Sauvignon Blanc
- Redbank Victorian Chardonnay
- La Bossa Pink Moscato
- Bancroft Bridge Cabernet Merlot
- De Bortoli Regional Reserve Cabernet Sauvignon
- Woodfired Shiraz
- Hahn Superdry 3.5, Hahn Superdry, Heineken, James Boags, Furphy,
- James Squire (150 Lashes Pale Ale) & 5 Seeds Crisp Apple Cider
- Selection of soft drinks, juices & still and sparkling water

1-HOUR PACKAGE \$35.00 PER PERSON  
2-HOUR PACKAGE \$44.00 PER PERSON  
3-HOUR PACKAGE \$52.00 PER PERSON  
4-HOUR PACKAGE \$58.00 PER PERSON  
5-HOUR PACKAGE \$62.00 PER PERSON

Non-alcoholic beverage packages available on request.

Standard Spirit Upgrade available for

**\$12.00 PER PERSON PER HOUR**

## ALTERNATIVE BEVERAGE OPTION:

- Bar tab, to master account. Minimum spends apply.

Please note these beverage packages are available for on-site dinners at Mantra Mooloolaba Beach Resort.

Should you prefer to dine at our partner restaurant, **Pavilion Mooloolaba**, alternate beverage packages will be offered – see below:

## BEVERAGE PACKAGES @ PAVILION (UNLIMITED)

1-HOUR PACKAGE \$49.00 PER PERSON  
2-HOUR PACKAGE \$59.00 PER PERSON  
3-HOUR PACKAGE \$73.00 PER PERSON

- Redbank Prosecco
- Mistaken Identity Sauvignon Blanc
- Saltram 1859 Chardonnay
- Squealing Pig Rose
- Haha Pinot Noir
- Flowerpot Organic
- Your Mates Larry
- Stone & Wood Pacific Ale
- Heads of Noosa Japanese Lager
- Great Northern Original
- Selection of soft drinks, juices & still and sparkling water

*(All beverage selections subject to change without notice, and will be substituted for a comparable or higher quality alternative.)*



# mantra

BUSINESS YOUR WAY



**MANTRA MOOLOOLABA BEACH**

CNR VENNING STREET & THE ESPLANADE  
MOOLOOLABA, QLD, 4557

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