

mantra

mantra
MacArthur Hotel

MEETING & EVENTS FACTSHEET

CAPACITY & CONFIGURATION

Mantra MacArthur offers versatile and well-appointed meeting and event spaces designed for corporate sessions, workshops, presentations and networking programs. The Turner Room is a flexible venue with abundant natural light and easy access to catering, making it ideal for larger conferences, dinners or seminars for up to 90 delegates.

For tailored setups and breakout programming, its spacious interior can be subdivided into three interconnected spaces — Lyneham, Dickson and Ainslie Rooms — each with contemporary décor and professional ambience. These flexible rooms accommodate mid-sized meetings, team briefings or boardroom-style sessions, with natural light, AV support and adjacent catering areas to streamline service.

All conference spaces are complemented by bright breakout areas, state-of-the-art audio-visual facilities and thoughtful service support, ensuring your event runs smoothly from start to finish.

	Cabaret	Banquet	Theatre	Boardroom	Ushape	Cocktail	Classroom
Ainslie	12	18	24	15	-	35	12
Dickson	12	18	24	15	15	40	12
Lyneham	12	18	35	15	15	40	12
Dickson & Ainslie	30	45	60	-	-	70	-
Lyneham & Dickson	36	54	60	34	34	80	24
Turner	54	81	84	56	-	100	36

CONFERENCING & EVENTS

Mantra MacArthur offers flexible conferencing and event spaces designed for productive meetings and seamless gatherings. With modern rooms, natural light, and tailored catering options, our spaces are ideal for corporate meetings, workshops, training sessions, and private events. Conveniently located close to Canberra's CBD, Parliament, and major business precincts, Mantra MacArthur delivers a practical, comfortable setting with trusted service from start to finish.

BREAKFAST PACKAGES

THE HOT BUFFET BREAKFAST

\$30 PER PERSON | MINIMUM 10 DELEGATES

- Selection of Juices: orange, pineapple and apple juice
- Freshly brewed coffee and a selection of tea
- Freshly baked Danish pastries and croissants
- Seasonal fresh fruit platter
- Fruit yoghurt

HOT FOOD

- Scrambled eggs
- Grilled double smoked bacon
- Grilled pork and herb sausages
- Grilled herb tomatoes
- Roasted mushrooms
- Hash brown

PLATED BREAKFAST

\$37 PER PERSON | MINIMUM 10 DELEGATES

- Selection of Juices: orange, pineapple and apple juice.
- Freshly brewed coffee and tea
- Freshly baked Danish pastries and croissants
- Seasonal fresh fruit platter
- Fruit yoghurt

PLUS, A SELECTION OF ONE OF THE FOLLOWING:

- Scrambled eggs + double smoked bacon + pork + herb sausage + roasted tomatoes + fresh sourdough bread
- Eggs Benedict - Two poached eggs + shaved honey ham + hollandaise + sour dough + wilted spinach
- Smoked Salmon + smashed avocado + toasted sourdough + rocket leaves + fetta + balsamic

CONTINENTAL BREAKFAST

\$25 PER PERSON | MINIMUM 10 DELEGATES

available on request

*TV or screen (depending on room), projector, HDMI, whiteboard / flip chart and markers.





DAY DELEGATE PACKAGE

FULL DAY \$80 / HALF DAY \$75 | MINIMUM 10 DELEGATES

PER PERSON

LESS THAN 30 PAX CHEFS' CHOICE

ON ARRIVAL

Brewed Coffee & Tea Selection

Morning & Afternoon Tea

Choice from one savoury & one sweet item

Additional items from the menu can be added to \$8.00 per item, per guest

SAVOURY

- Mini ham and cheese croissants
- Gourmet beef sausage rolls
- Zucchini & haloumi fritters
- Vegetable spring roll + sweet chili sauce
- Vegetable gyoza
- BBQ pork bun
- Quiche Florentine
- Vegetable samosa + mint chutney
- Beef & burgundy pie + tomato sauce
- Corn fritters + spiced tomato chutney + Persian fetta
- Crispy bacon + fried egg + tomato sliders

SWEET

- Assorted mini baked goods
- Banana bread with mascarpone
- Chocolate Bavarian cake
- Yoghurt + fruit cup
- Mini muffins
- Lemon cake
- Assorted cookies
- Lemon meringue tartlet
- Mini baked cheesecake
- Chocolate brownie cake
- Carrot cake

DDP - WORK DAY LUNCH

WORK DAY LUNCH INCLUDES CHEF'S SELECTION OF SALAD + DESSERT + FRUIT PLATTER + JUICE

ASSORTED WRAP / ASSORTED ARTISAN SANDWICH PLATTER

(Choose 3 options):

- Roasted Mediterranean vegetable, lettuce, Spanish onion, pesto wrap
- Falafel, hummus, crispy slaw wrap
- Portuguese chicken wrap, cos lettuce, harissa, fetta, mayo, tortilla
- Curried egg, coriander, greens sandwich
- Ham, Swiss cheese sandwich
- Roast beef, horseradish, baby gem sandwich
- Tandoori chicken wrap, cucumber, tomato, greens, mango chutney
- Salami, tomato chutney, cheese sandwich
- Chicken mayonnaise, lettuce sandwich.

* Menu items may be subject to availability and seasonal changes

SET MENU - PLATED

TWO COURSE - \$85 PER PERSON - CHOICE OF ENTRÉE AND MAIN OR MAIN AND DESSERT

THREE COURSE - \$95 PER PERSON - ENTRÉE, MAIN AND DESSERT

Preset with House baked Bread & Butter

ENTRÉE

- Tuna Tatare lemongrass, garlic, mild chili, Najim, rice crackers.
- Vanilla poached prawns + spiced avocado + heirloom tomato + green goddess dressing
- Smoked duck breast + baba ganoush + orange + young herbs + plum sauce
- Sticky pork belly + cauliflower puree + master Jus
- Slow roasted beetroot + goats fetta + toasted seeds + chive + apple dressing
- Smoked chicken + mango + toasted walnut + mustard mayo + baby herb salad
- Tempura stuffed zucchini flowers + ricotta + lemon + tomato sugo

MAIN

- Slow roasted barramundi + chunky ratatouille + lemon butter
- Red wine braised Wagyu beef cheek + herb mashed potatoes + red wine Jus
- Thyme free range chicken supreme + parsnip puree + edamame + Jus
- Pork Belly spiced pork belly, edamame puree, mushroom, pickled apple.
- Slow cooked Tasmanian salmon + kumara + heirloom tomatoes + caper salsa + fennel salad
- Slow roasted angus sirloin steak + sweet potato + shiraz Jus
- Wild mushroom risotto + parmesan + crispy rice + baby salad

DESSERT

- Caramel tart + fresh seasonal berries
- Coconut panna cotta + mango gel, coconut crumb
- Passionfruit pavlova + seasonal stewed fruits + vanilla cream
- Profiteroles + salted Chocolate sauce + fresh seasonal berries
- Classic sticky date pudding + salted caramel butterscotch + Chantilly cream
- Lemon meringue tart + citrus gel

SIDES \$10 EACH

(we recommend one dish per 4 to 5 guests)

- Steamed broccolini + goat cheese
- Paris mash
- Roasted chat potatoes
- Baby rocket + pear + shaved parmesan salad

FEASING MENU

SET MENU

Preset with House baked Bread & Butter

2 COURSE \$75

3 COURSE \$85

All courses served to share house bread + umami butter

ENTRÉE

- Tempura stuffed Zucchini Flower + ricotta + honey + lemon
- Jamon serrano + pickle chili + melon
- Buffalo mozzarella + heirloom tomatoes + EVO + balsamic + walnut

MAIN

- Australian King Prawn prawns + garlic + lemon + chili oil
- Baked eggplant + spicy harissa + sheep yoghurt
- Thyme rubbed free range chicken supreme + parsnip puree + edamame + Jus
- Broccolini + sour cream
- Crushed baby chat potatoes + EVO + sour cream

DESSERT

- Passionfruit pavlova, seasonal stewed fruits, vanilla cream
- Profiteroles, salted chocolate sauce, fresh seasonal berries

*Menu items may be subject to availability and seasonal changes.



CANAPE PACKAGES

SET CANAPÉ PACKAGES

PACKAGE 1 | PER PERSON \$33PP

COLD CANAPÉS

- Balsamic beetroot & fetta tartlet + pickled red onion
- Falafel + smoked hummus + pomegranate
- Smoked salmon + sour cream + garlic brioche toast

HOT CANAPÉS

- Salt and pepper tempura squid + miso mayonnaise
- Pumpkin arancini + aioli dip
- Crispy BBQ pork Belly + balsamic apple sauce

SWEET CANAPÉS

Traditional profiteroles

PACKAGE 2 | PERSON \$39PP

COLD CANAPÉS

- Balsamic beetroot & fetta tartlet + pickled red onion
- Falafel, smoked hummus + pomegranate
- Smoked salmon + sour cream + garlic brioche toast
- Smoked chicken + mango tart

HOT CANAPÉS

- Salt and pepper tempura squid + miso mayonnaise
- Tempura mediterranean pumpkin flowers + smoked tomato
- Crispy BBQ pork Belly + balsamic apple sauce
- Prawn gyoza + gochujang mayo

SWEET CANAPÉS

- Mini Peach and Mango cheesecake

PACKAGE 3 | PER PERSON \$47PP

COLD CANAPÉS

- Balsamic beetroot & fetta tartlet + pickled red onion
- Roast beef on garlic crouton + horseradish + pickled cucumber
- Smoked salmon + sour cream + garlic brioche toast
- Falafel + smoked hummus + pomegranate
- Tomato + basil bruschetta

HOT CANAPÉS

- Salt and pepper tempura squid + miso mayonnaise
- Semi dried tomato + bocconcini arancini
- Mini beef & burgundy pie + paris mash
- Tempura Mediterranean pumpkin flowers + smoked tomato
- Crispy BBQ pork Belly + balsamic apple sauce

SWEET CANAPÉS

- Mini Peach and Mango cheesecake

*Menu items may be subject to availability and seasonal changes





CANAPE PACKAGES

CHOOSE YOUR OWN

4 ITEMS PER PERSON \$24

6 ITEMS PER PERSON \$30

8 ITEMS PER PERSON \$38

COLD CANAPÉS

- Smoked salmon + sour cream + garlic brioche toast
- Falafel + smoked hummus + pomegranate
- Tomato + basil bruschetta
- Poached prawn + spicy tomato shot
- Bocconcini + cherry tomato + basil skewers
- Roasted vegetable + goat cheese tart
- Tuna tartlet + wasabi mayo + sea salad
- Smoked lamb + baba ganoush + toast
- Asian beef salad on spoon
- Balsamic beetroot & fetta tartlet + pickled red onion
- Roasted pumpkin tartlet + crisps sage.

HOT CANAPÉS

- Salt and pepper tempura squid + miso mayonnaise
- Pumpkin arancini + aioli dip
- Mini beef & burgundy pie + Paris mash
- Crispy BBQ pork Belly + balsamic apple sauce
- Vegetable spring rolls + chili jam
- Vegetable samosa, mint chutney
- Tempura fish + tartare sauce
- Prawn gyoza + gochujang mayo
- Beef burger spring roll
- Tempura prawns + lime dip
- Moroccan fried cauliflower + harissa dip
- Grilled chicken skewers + satay dipping.
- Mini quiche + tomato jam
- Thai fish cake + sweet chili sauce

SWEET CANAPÉS

- Traditional profiteroles
- Mini Peach and Mango cheesecake

*Menu items may be subject to availability and seasonal changes



ACCOMMODATION

Mantra MacArthur Hotel offers stylish and contemporary rooms to suit all travellers from affordable Studio Rooms for business guests or overnight stays, to 1 and 2 Bedroom Suites for groups and families wanting to explore the region for a little longer.

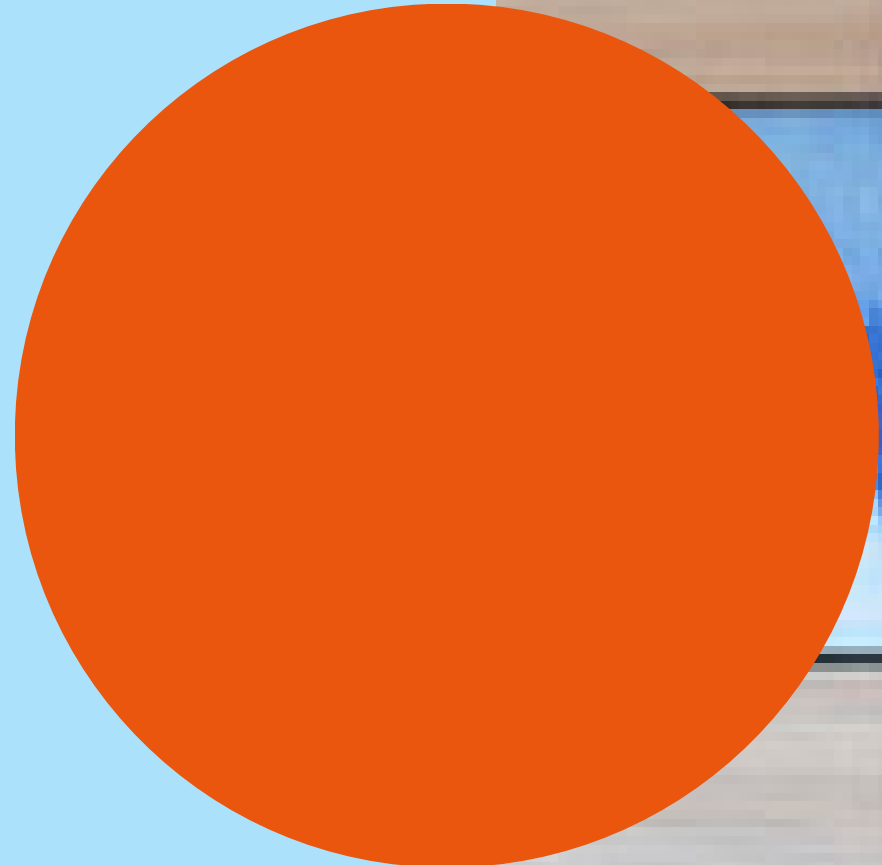
To take the stress out of business travel, we offer 24 hour reception, express check out and conference facilities. For completely universal enjoyment without leaving the Hotel, try our new in-house restaurant & bar 'Podilato'.

“At Mantra MacArthur, we offer stylish rooms suitable to every type of traveller, from affordable Studios for overnight business guests, to 1 and 2 Bedroom Suites for families or larger groups wanting to explore our city and stay a bit longer.”

Sonya Miah, Hotel Management

mantra

STAY YOUR WAY



MANTRA MACARTHUR
219 Northbourne Ave Turner ACT 2612
TEL (02) 6112 9200
MACARTHUR.REC@MANTRA.COM.AU
MANTRAMACARTHURHOTEL.COM.AU
ALL.COM