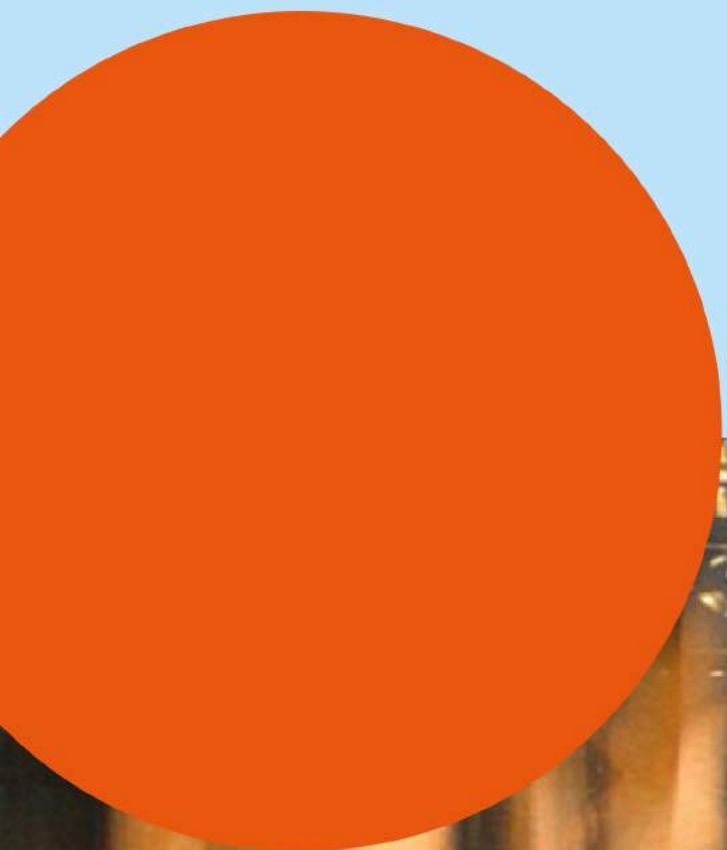


mantra

BUNBURY LIGHTHOUSE



MEETINGS & EVENTS FACTSHEET

MEETINGS & EVENTS — YOUR WAY.

Located on one of the highest points in Bunbury, with panoramic views of the beautiful Indian Ocean, Koombana Bay and the City Centre, the Mantra Bunbury offers the newest accommodation options in Bunbury and is the perfect place to host your next corporate event.

Completely renovated in 2013 and offering up to 4 brand new function rooms, our function centre can cater for small board room meetings to large Gala Dinners for up to 320 delegates. Three additional breakout areas, external to the Function Centre are available as breakout areas or for additional events. With all the latest audio-visual equipment and flexible catering options, we can tailor any accommodation and conference package to suit your individual requirements.

Our dedicated functions team are onsite to look after your event from the initial enquiry to when the last delegate leaves; contact our team today for an individual quote.



THE GLASS ROOM

Located adjacent to the main restaurant this small private function area offers a view over the city and the ocean and an outdoor patio.

CAPACITY

<i>THEATRE</i>	50
<i>COCKTAIL</i>	60
<i>CABARET</i>	32
<i>BANQUET</i>	50
<i>U-SHAPE</i>	24
<i>CLASSROOM</i>	30
<i>BOARDROOM</i>	26

VENUE HIRE

\$250.00**

AV EQUIPMENT

*USE OF DATA
PROJECTOR & SCREEN*
\$100.00

INCLUSIONS

Iced water, mints,
note pads & pens

*WHITEBOARD
WITH MARKERS*

\$30.00

*FLIPCHART WITH
PAPER & MARKERS*

\$30.00



**The above room hire rates are for room only with no catering.

CELLARS BAR

Known as the city's original nightclub this space comes equipped with its own bar, restroom facilities and in-built dancefloor. Perfect for cocktail-style birthdays and other celebratory events.

CAPACITY

COCKTAIL 175

VENUE HIRE

\$200.00**

INCLUSIONS

Dance floor
Private bar

*Additional AV equipment is available for hire; please ask our Event Coordinator for an itemised quote.



Exciting new changes coming soon - Stay tuned!

KOOMBANA ROOM

The largest of the function rooms has its own Alfresco bar and servery area for pre-dinner drinks.

VENUE HIRE

\$500.00**

CAPACITY

<i>THEATRE</i>	150
<i>COCKTAIL</i>	200
<i>CABARET</i>	96
<i>BANQUET</i>	150
<i>U-SHAPE</i>	45
<i>CLASSROOM</i>	50

INCLUSIONS

Iced water, mints,
note pads & pens

AV EQUIPMENT

*USE OF DATA PROJECTOR
& SCREEN (2 of each)*

\$100.00

LECTERN WITH MIC

\$50.00

LAPEL OR HEADSET MIC

\$25.00

*WHITEBOARD
WITH MARKERS*

\$30.00

*FLIPCHART WITH
PAPER & MARKERS*

\$30.00

*A dance floor is available for
hire. (subject to availability)
Please enquire with our Event
Coordinator.

**The above room hire rates are for room only with no catering.



GEOGRAPHE ROOM

Boasts floor-to-ceiling windows with panoramic views of Bunbury's iconic Lighthouse and the Indian Ocean and opens onto our large outdoor deck.

VENUE HIRE

\$450.00**

CAPACITY

<i>THEATRE</i>	80
<i>COCKTAIL</i>	100
<i>CABARET</i>	81
<i>BANQUET</i>	90
<i>U-SHAPE</i>	32
<i>CLASSROOM</i>	32
<i>BOARDROOM</i>	34

INCLUSIONS

Iced water, mints,
note pads & pens

AV & EQUIPMENT

*2 LARGE FLAT SCREEN TVS
WITH SYNCED PLAYBACK*

LECTERN WITH MIC

\$50.00

LAPEL OR HEADSET MIC

\$25.00

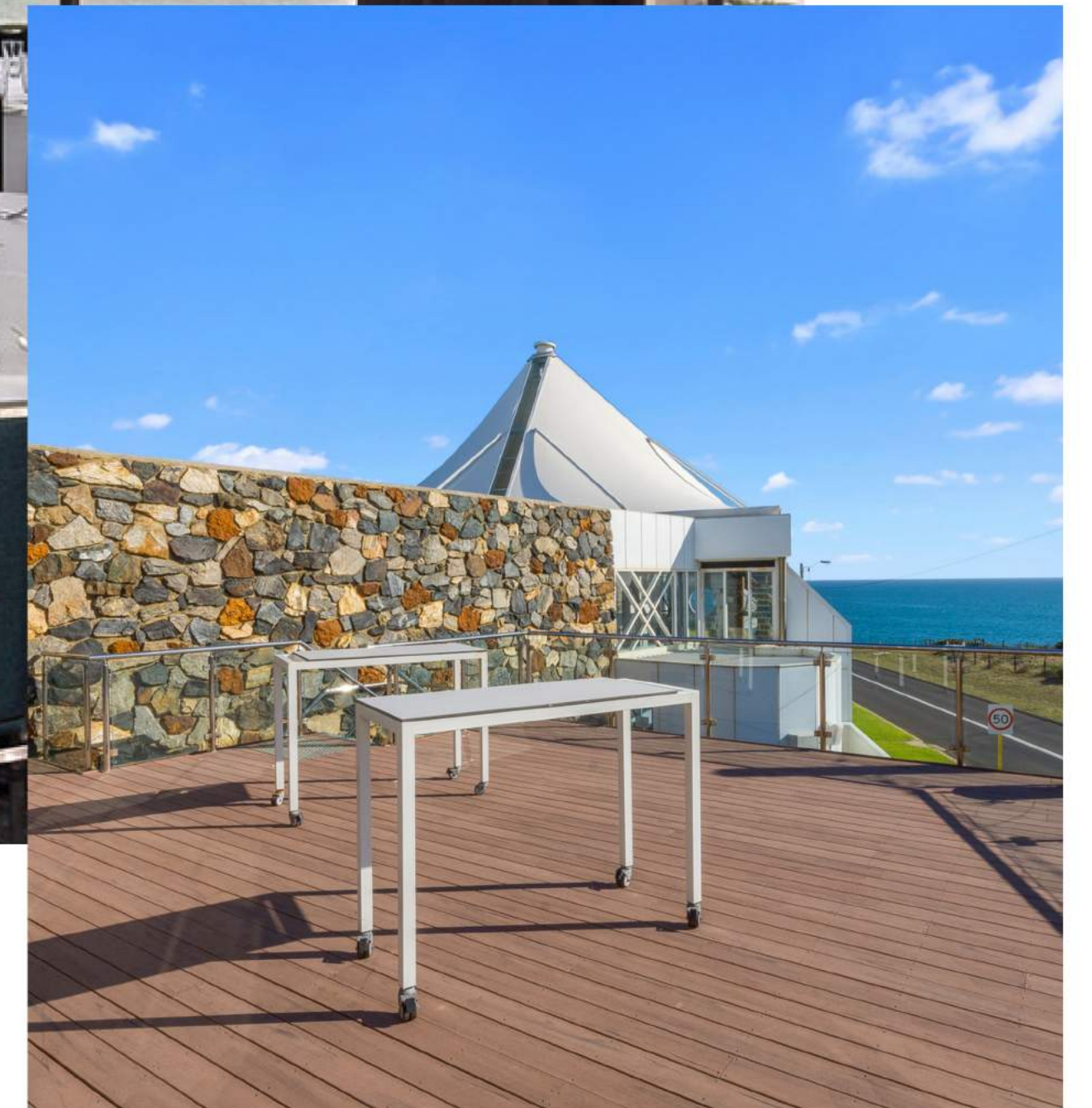
*WHITEBOARD
WITH MARKERS*

\$30.00

*FLIPCHART WITH
PAPER & MARKERS*

\$30.00

*A dance floor is available for
hire. (subject to availability)
Please enquire with our Event
Coordinator.



**The above room hire rates are for room only with no catering.

LESCHENAULT ROOM

The smallest of the spaces, perfect for Boardroom meetings or intimate gatherings.

VENUE HIRE

\$250.00**

CAPACITY

<i>THEATRE</i>	40
<i>COCKTAIL</i>	50
<i>CABARET</i>	32
<i>BANQUET</i>	50
<i>U-SHAPE</i>	24
<i>CLASSROOM</i>	32
<i>BOARDROOM</i>	26

INCLUSIONS

Iced water, mints,
note pads & pens

AV EQUIPMENT

*USE OF DATA
PROJECTOR & SCREEN*

\$100.00

LECTERN WITH MIC

\$50.00

LAPEL OR HEADSET MIC

\$25.00

*WHITEBOARD
WITH MARKERS*

\$30.00

*FLIPCHART WITH
PAPER & MARKERS*

\$30.00

*A dance floor is available for
hire. (subject to availability)
Please enquire with our Event
Coordinator.

**The above room hire rates are for room only with no catering.



GRAND BALLROOM

The dramatic combination of all three function spaces, perfect for large corporate events, gala dinners, school formals and trade exhibitions

VENUE HIRE

\$1200.00**

CAPACITY

<i>THEATRE</i>	320
<i>COCKTAIL</i>	425
<i>CABARET</i>	256
<i>BANQUET</i>	320

INCLUSIONS

Iced water, mints,
note pads & pens

AV EQUIPMENT

*USE OF DATA
PROJECTOR & SCREEN*
\$100.00

LECTERN WITH MIC
\$50.00

LAPEL OR HEADSET MIC
\$25.00

*WHITEBOARD
WITH MARKERS*
\$30.00

*FLIPCHART WITH
PAPER & MARKERS*
\$30.00

*A dance floor is available for hire. (subject to availability)
Please enquire with our Event Coordinator.

**The above room hire rates are for room only with no catering.



MORNING & AFTERNOON TEA



ARRIVAL TEA AND COFFEE

\$4.75 PER PERSON

CONTINUOUS TEA AND COFFEE

\$9.00 PER PERSON

JUGS OF JUICE

\$13.50 PER JUG

JUGS OF SOFT DRINK

\$12.50 PER JUG

HOME-MADE BISCUIT BREAK

\$5.00 PER PERSON

2 homemade biscuits per person

gf available on request

MORNING OR AFTERNOON TEA BREAK

\$5.25 PER PERSON - ONE CHOICE

\$9.75 PER PERSON - TWO CHOICES

- Freshly Baked Sweet Muffins
- Home-made Scones with jam & whipped cream
- Home-made Savoury Scones, tomato relish
- Carrot Cake Slice with cream cheese frosting
- Lemon Drizzle Cake
- Chocolate Brownie Squares *gf, vg available on request*
- Chocolate & Caramel Slice —this item contains nuts *gf*
- Passionfruit Curd Tarts, macerated berries *gf*
- Home-made Pork & Sage Sausage Rolls *vo*
- Selection of Gourmet Mini Meat Pies
- Ham & cheese puff pastry scroll *vo*
- Crudites & dip (\$1.50 extra pp) *gf, gf, v*

*If under 10 people the choices maybe chef's choice.

BREAKFAST

FULL BUFFET BREAKFAST

25 GUESTS MINIMUM

\$29.50 PER PERSON

HOT PLATED BREAKFAST

15 GUESTS MINIMUM

ONE OPTION - \$27.50 PER PERSON

TWO OPTIONS

(ALTERNATELY SERVED)

- \$28.50 PER PERSON

LIGHTHOUSE BIG BOY

bacon, scrambled eggs, chippo, grilled tomato, mushroom, hash brown, sourdough **gfo**

AN EGGY BREAKFAST

omelette with chorizo, semi-dried tomato, baby spinach & bocconcini cheese **gf, vo**

SMASHED BREAKFAST

smashed avocado, baby kale, crumbled feta, slow-roasted tomatoes, crispy bacon + poached egg, bruschetta **gfo**

VEGE BIG BOY

potato fritter, charred vegetables, mushrooms, confit tomato, spinach, feta, poached egg, sourdough **v, gfo**

BREAKY BURGER

Turkish bun, fried egg, crispy bacon, cheese, tomato salsa

SMOKED SALMON & SCRAMBLED EGG (\$3.30

extra per person)

chive oil, avocado, sourdough **gfo**

All are served with tea & coffee, & jugs of juice.

For plated options, if you would like pastries & fruit for each table, please add \$9.50 per person



BREAKFAST

STAND UP BREAKFAST MENU

25 GUESTS MINIMUM

\$27.50 PER PERSON

Choose 4 items from this list to be served at an “help yourself food area”.

SWEET

FRUIT SALAD POTS
passionfruit syrup **gf, v**

YOGHURT & GRANOLA POTS **v**

TOASTED BANANA BREAD
roast banana, mascarpone, pecan crumble **v**

LEMON POLENTA CAKE **gf, v**

BREKKY BARS
shredded coconut, peptia's, sunflower seeds, sultanas, dried apricots **v**

MINI PANCAKES
fruit compote, mascarpone

SAVOURY

SOURDOUGH CROSTINI
smashed avocado, heirloom tomatoes, feta **v**

MINI HAM & CHEESE CROISSANTS

PETITE EGG & BACON SLIDER
onion relish

MINI SMOKED SALMON & CHEESE BAGEL

POTATO ROSTI
sauté mushrooms, tomato relish, crisp prosciutto **(gf, vo)**

Includes tea/coffee & juice.



LUNCH



LUNCH OPTION ONE

\$22.50 PER PERSON

- Assorted sandwiches & tortilla wraps equal to 1 round per person
- vegetable frittata,
- fresh fruit platter

Served with jugs of juice

LUNCH OPTION TWO

\$26.50 PER PERSON

- Assorted sandwiches & wraps equal to 1 round per person
- Platters of hot finger food

Served with jugs of juice



LUNCH OPTION THREE

\$29.50 PER PERSON

**MINIMUM 15 PEOPLE,
MAXIMUM 40 PEOPLE**

Choose two of the following to be served alternatively.

- Scotch fillet steak sandwich, caramelised onion, beetroot relish, toasted Turkish bun, steak fries
- Crispy chicken thigh salad, pumpkin, spinach, cherry tomatoes, crispy noodles **gf, df, vo**
- Zucchini & beetroot risotto, shaved parmesan **gf**
- Tempura battered fish fillets, fresh salad, steak fries, aioli **gfo**
- Spaghetti bolognese, napoli sauce, shaved parmesan
- Chefs curry, steamed jasmine rice **gf**
- Buritto bowl - shredded pork, black bean & chilli salsa, guacamole, crispy tortilla **gfo, vgo**

Served with jugs of juice

LUNCH OPTION FOUR - COLD BUFFET

\$28.50 PER PERSON

MINIMUM 10 PEOPLE

- Three different salads (chef's choice)
- Roast chicken pieces
- Cold meat platter
- Assorted bread rolls
- Condiments

Served with jugs of juice

LUNCH



STAND-UP LUNCH

\$29.50 PER PERSON

MINIMUM 25 PEOPLE

Choose 4 items from the following list to be served at a help-yourself food area.



BOWLS 'N BOXES 'N THINGS

- Italian Style Meatballs, Napoli sauce, penne pasta
- Chefs Curry of the Moment with spiced rice **gf, dfo**
- Popcorn Chicken, Asian slaw, chili, spring onion **gf, df**
- Ginger and Sesame Beef, Hokkien Noodles **df, gfo**
- Shredded Pork Fried Rice, chili, crispy shallots **gf, df, vo**
- Roasted Sweet Potato Salad, buckwheat, beetroot, cauliflower, dukkah **gf, df, v, vg**
- Middle Eastern Spiced Chickpea, tomato & sweet potato ragu, baby kale **gf, df, v, vg**

BUNS & STUFF

- Chicken Bahn Mi – spiced shredded chicken, Vietnamese salad, chilli dressing, baguette **df**
- Shredded BBQ beef – traditional coleslaw, baguette **df**
- Parmesan Crusted Chicken – lettuce, tomato, aioli, baguette
- Buttermilk Fried Chicken – kimchi, BBQ sauce, Brioche roll
- Petite Braised Lamb Shepherd's pies, tomato ketchup **gf**
- Roasted Egg Plant, Tomato & Feta Tarts **gf**
- Chefs selection of vegetarian brioche rolls

GRAZING STATIONS



GOOD GRAZE

*\$65.00 PER PERSON
MINIMUM 50 PEOPLE*

A good amount of food, possibly to be used as a light dinner option. Please select 7 savoury and 3 dessert items

OUT IN THE TOP PADDOCK GRAZE

*\$80 PER PERSON
MINIMUM 50 PEOPLE*

A substantial amount of food, when substituted for typical 3 course dinner. Please select 10 savoury and 5 dessert items



MEDITERRANEAN AND ITALIAN

- Roasted Vegetable Filo Parcels **df, v, vg**
- Hummus — roasted red pepper, roasted garlic, pita chips **df**
- Chefs Vegetarian Arancini, aioli **gf, v**
- Keftedes Arni—Greek lamb meatballs, tzatziki **gf**
- Antipasti platter - tomato, bocconcini, chorizo, capsicum, onion, olive **gf, v on request**
- Chicken Parmesan Bites
- Pasta Bolognese Cups, parmesan cheese

MEXICAN/SPANISH

- Corn Chips, fresh Pico De Gallo, with three cheese queso dip & fresh Guacamole **gf, v**
- Spicy Chicken & Cheddar Tostadas **gf**
- Mini Seasoned Beef and Onion Burritos
- Patatas A Lo Probre—roasted potatoes, capsicum & onion, herb salsa **gf, df, v**
- Ham and Corn Croquettes
- Spanish Prawn Skewers **gf**
- 3 Bean Chilli with coriander & sour cream **gf, v**

ASIAN AMERICAN STATION

- California Rolls **gf, df**
- Vegetable Spring Rolls **df, v**
- Vegetable Gyoza **df**
- Honey & Sesame Chicken Skewers **gf, df**
- Chicken & Kimchi Fried Rice **gf, df, vo**
- Texas Pulled Pork Sliders, slaw, bbq sauce
- Buffalo Chicken Wings
- BBQ beef meatballs, chipotle bbq sauce **gf, df**
- Mini Brioche Bun Cheeseburgers, pickles, ketchup

DESSERT AND FRUIT

- Mini Donuts, chocolate & caramel sauces
- Mini Strawberry & White Chocolate Tartlets **gf**
- Mini Chocolate profiteroles, pastry crème
- Rich Chocolate Brownies **gf, vegan on request**
- Flourless Orange & Almond Cake **gf**
- Blueberry Panna Cotta Cups **gf**
- Sliced melons and seasonal fruit, honey scented yogurt **gf, df, v, vg**

COCKTAIL PLATTERS

HOT ASIAN-STYLE PLATTER

\$85.00 PER PLATTER

assortment of asian style bites, soy sauce, sweetchilli

dfo, vo

OLD FAVOURITES PLATTER

\$100.00 PER PLATTER

cocktail pies, sausage rolls, home-made pizza squares, popcorn cauliflower, vegetable arancini balls

FRUIT PLATTER

\$75.00 PER PLATTER

selection of sliced fresh seasonal produce

SANDWICH PLATTER

\$65.00 PER PLATTER

selection of meat and vegetarian options

gf on request @ \$75.00 per platter

CHEESE PLATTER

\$85.00 PER PLATTER

assorted selection of local cheese, with crostini, water crackers, fresh & dried fruits & assorted condiments

gf on request

CHARRED TURKISH BREAD PLATTER

\$55.00 PER PLATTER

chefs dips, reduced balsamic & EVOO

SLIDER PLATTER

\$100.00 PER PLATTER

18 sliders per platter

beef & kimchi burgers, buffalo chicken & slaw, bbq pork & spiced apple chutney

gf on request, \$1.50 per slider extra

ASIAN ROLL PLATTER

\$85.00 PER PLATTER

Nori rolls with assorted fillings, accompanied with wasabi, pickled ginger and soy

gf on request, vegetarian on request

ANTIPASTO PLATTER

\$95.00 PER PLATTER

marinated olives, feta, semi dried tomatoes, roasted capsicum, eggplant and zucchini salad, cheddar cheese, sliced salami, crostini

HOT MEAT PLATTER

\$100.00 PER PLATTER

Chicken & vegetable skewer, lamb kofta with Napoli sauce, chicken karaage, Crispy pork belly bites gf

HOT SEAFOOD PLATTER

\$105.00 PER PLATTER

fish goujons, Thai spiced fish cakes, salt and pepper calamari, panko crusted prawn cutlets and tempura battered tiger prawns

VEGAN PLATTER

\$125.00 PER PLATTER

Chef's selection of vegan delights

DESSERT PLATTER

\$125.00 PER PLATTER

Chef's selection of sweet treats



** please discuss any dietary requirements with our Function Manager**

SET MENUS

STANDARD MENU

2 COURSE

\$52 PER PERSON

3 COURSE

\$63 PER PERSON

MINIMUM 25 PEOPLE

TO START

Freshly baked bread rolls

Please select two options from each course to be served alternately

ENTRÉE

- Roasted Mushroom & Feta Tart, roquette, tomato coulis ^v
- Hemp & Herb marinated Chicken, cauliflower puree, warm potato salad ^{gf}
- Sweet & Sour Braised Pork Belly, rice noodle salad, sesame, crispy shallots ^{gf, df}
- Shredded Beef “Barbacoa”, corn chip, guacamole, charred corn salsa ^{gf, df}

MAIN

- Smoked Paprika Breast of Chicken, ‘antipasto’ risotto, zucchini ribbons roasted cherry tomato & chorizo sauce ^{gf}
- Baked Barramundi or Saddletail Snapper Fillet (you choose which fish your guests will be served), potato rosti, roasted beetroot, quinoa salad, chilli & lime salsa ^{gf}
- Ginger & Soy Braised Beef Brisket, baked rice, bok choy, pumpkin puree, coriander ^{gf, df}
- Sirloin of Beef (\$3.50 surcharge) sweet potato puree, green beans, garlic infused jus ^{gf, df}

DESSERT

- Rhubarb & Apple Filo Tarts, caramel sauce, vanilla ice cream
- Eaton Mess, crispy meringue, macerated berries, passionfruit curd + syrup, whipped cream ^{gf, dfo}
- Chocolate Panna Cotta, raspberry compote, strawberry ice cream ^{gf}



SET MENUS

PREMIUM MENU

2 COURSE

\$65 PER PERSON

3 COURSE

\$80 PER PERSON

MINIMUM 25 PEOPLE

TO START

Marinated plate (served to the centre of the table), warmed Rokewood olives, Brunswick feta w/ charred sourdough & chefs dips

Please select two options from each course to be served alternately

ENTREE (or see shared platter options)

- Cider Braised Pork Belly, apple puree, celeriac & apple remoulade **gf, df**
- Pepperberry & Herb Marinated Chicken Thigh, roasted vegetable salad, balsamic glaze
- Chilled Prawn 'Cocktail', spicy tomato sauce, avocado, cherry tomatoes
- Potato Cake, roasted beetroot salad, pea puree, roquette **gf, dfo, v**

MAIN

- Local Sirloin of Beef (served medium), sauté potato, roasted shallots, asparagus, parsnip puree red wine jus **gf**
- Baked barramundi Fillet or Saddletail Snapper (You choose which fish to serve the guests), crushed baby potatoes, tomato & saffron cream sauce, asparagus **gf**
- Confit Chicken Maryland, white bean puree, boulangère potatoes, broccolini **gf**
- Slow Braised Lamb Shoulder, creamed polenta, broccolini, dukkah, olive & basil **gf**
- Roasted Chickpea Ragu, sweet potato, spinach, braised rice **df, v**

DESSERT (or see shared platter options)

- Strawberry & White Chocolate Crème Brulee, strawberry parfait, shortbread, smoked honey cream **gf**
- Rich Chocolate & Caramel Tart, berry compote, chocolate soil, salted caramel ice-cream
- Basil & Coconut Panna Cotta, mango & chili salsa, coconut & cardamon crumb, lime syrup, basil & yogurt ice cream **gf**



SHARE PLATTERS



*AVAILABLE WITH THE PREMIUM SET MENU

Select any four options to be served instead of an individual entrée or dessert.

Platters will be served to the centre of each table

OR

Entrées can be served as pre dinner canapes & desserts served as a buffet.

STARTER PLATTER OPTIONS

HOT

- Pork & herb croquettes, roasted tomato sauce **gf**
- Chefs vegetarian arancini, dipping sauce **gf, v**
- Chickpea & roasted vegetable filo tart **df, v**
- Teriyaki chicken skewers **gf, df**
- Pulled pork tostada, pico de gallo, shredded cheese **gf**

COLD

- Herb coated rare beef, roasted capsicum salsa, wattleseed dukkah **gf, df**
- Beetroot & feta tarts, crushed hazelnuts **gf**

DESSERT PLATTER OPTIONS

- Petite chocolate brownie , chocolate ganache (gf on request)
- Vanilla & strawberry custard tarts **gf**
- Rich chocolate mousse shots **gf**
- Lemon & lime cheesecake cups **gf**
- Chocolate and praline profiteroles
- Mini donuts, caramel sauce

BUFFET MENUS

BUDGET BUSTER BUFFET

MINIMUM 35 - 40 PEOPLE
\$53.50 PER PERSON

TO START

Freshly baked bread rolls

COLD SELECTION

- Slaw Salad, rice noodles, soy & chilli caramel
- Seasonal Garden Salad **gf, df, v**
- Potato Salad with crisp bacon and chives **gf, df**
- Roasted Pumpkin, cous cous and baby spinach salad **df, v**

CARVERY

One carvery is included (for each additional carvery, add \$5.50 per person)

- Rolled Loin of Pork with roasted garlic
- Rosemary Seasoned Leg of Lamb
- Mustard Crusted Sirloin of Beef (\$3.50 surcharge for beef)

*Accompanied with rich red wine demi-glace gravy and condiments

HOT FORK SELECTIONS

Two dishes are included (for each additional dish, add \$3.50 per person)

- Chicken Stroganoff, steamed jasmine rice **gf**
- Traditional Cottage Pie, creamy mash topping **gf**
- Herb Crusted Fish Goujons, wilted greens, aioli **gfo**
- Roasted Vegetable Pasta Bake **v**
- Char Siu Pork Belly Bites, Asian style greens, Chinese BBQ sauce **df**
- Ginger and Garlic Beef Strips, stirfried rice **gf, df**

Seasonal steamed vegetables and roasted gourmet potatoes will accompany your selections **gf**

DESSERTS

Two desserts are included (for each extra dessert, add \$4.50 per person)

- Fresh Fruit Platter **gf, df, v**
- Raspberry & chocolate tartlets **gf**
- Crispy Pavlova, whipped cream, macerated berries **gf**
- Triple Chocolate Brownie, berry coulis **gfo**
- Farmhouse Cheese Selection, assorted accompaniments **gfo**



BUFFET MENUS

LIGHTHOUSE BUFFET

MINIMUM 35 - 40 PEOPLE

\$69.50 PER PERSON

TO START

- Freshly baked bread rolls

COLD SELECTION

- Continental Meat Platter including ham, spicy salami, roast beef, and smoked chicken with pickles and mustard **gf, df**
- Antipasto Selection, marinated olives, feta, semi-dried tomatoes, accompaniments **gf**

CARVERY

One carvery is included (for each additional carvery, add \$5.50 per person)

- Peppered Roasted Sirloin of Beef **gf, df**
- Rolled Loin of Pork with roasted garlic **gf, df**
- Rosemary Seasoned Leg of Lamb **gf, df**

SALAD SELECTION

Please select 3 salads (for each extra salad, add \$2.50 per person)

- Seasonal Garden Salad **gf, df, v**
- Potato Salad with crisp bacon and chives **gf, df**
- Roasted cauliflower, sweet potato, freekah **df, v**
- Salad Nicoise, baby potato, green beans, olives, cherry tomato, sliced egg **gf, df, v**
- Roasted Beetroot, shredded carrot, orange, rocket **gf, df, v**

HOT FORK SELECTIONS

Two of the following hot fork dishes are included (for each additional dish, add \$3.50 per person)

- Sesame & Soy Marinated Beef Strips with seared Asian greens & noodles **df**
- Slow Cooked Lamb Shoulder "Shepherd's Pie" creamy potato mash **gf**
- Jerk chicken, rice & beans, mango salsa **gf, df**
- Madras Chicken Curry with steamed jasmine rice **gf**
- Seafood Ragu with local mussels, squid & prawns, tomato, chilli & saffron prawns, tomato, chilli & saffron **gf, df**

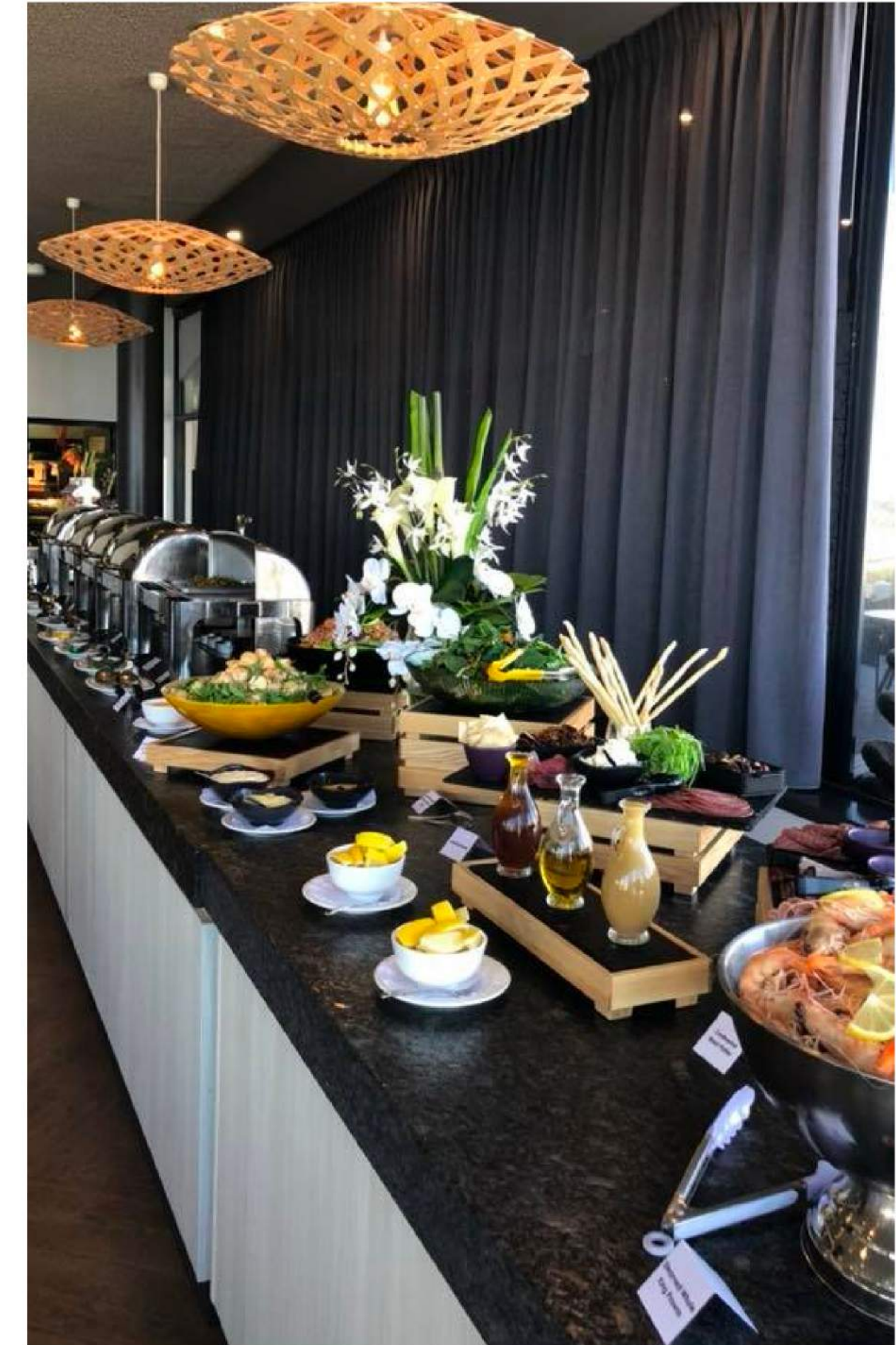
- Baked Snapper Fillets, lemon, caper, tomato, butter, wilted greens (**gf, dfo**)
- Eggplant & Lentil moussaka bake (**gf, v**)
- Red Wine Braised Beef Cheek, tagliatelle, spinach, evoo
- Braised Peppered Beef, mushrooms & bacon **gf**

Plus, seasonal steamed vegetables and roasted gourmet potatoes will accompany your selections **gf, df, v**

DESSERT BUFFET

Four desserts are included (for each extra dessert, add \$4.50 per person)

- Fresh Fruit Platter **gf, df, v**
- Chocolate & Raspberry Tart **gf**
- White chocolate & honey Cheesecake **gf**
- Profiteroles with crème patissiere and chocolate sauce
- Passionfruit Mousse, coconut crumb **gf**
- Chocolate Mousse Shots, salted caramel
- Farmhouse cheese selection, assorted accompaniments **gfo**



CANAPE MENU

PRE-DINNER	3 PIECES PER PERSON	— \$12.50 PP
1/2 HOUR	5 PIECES PER PERSON	— \$19.50 PP
1 HOUR	8 PIECES PER PERSON	— \$27.50 PP
1 1/2 HOURS	11 PIECES PER PERSON	— \$36.50 PP
2 HOURS	14 PIECES PER PERSON	— \$43.50 PP

COLD SELECTIONS

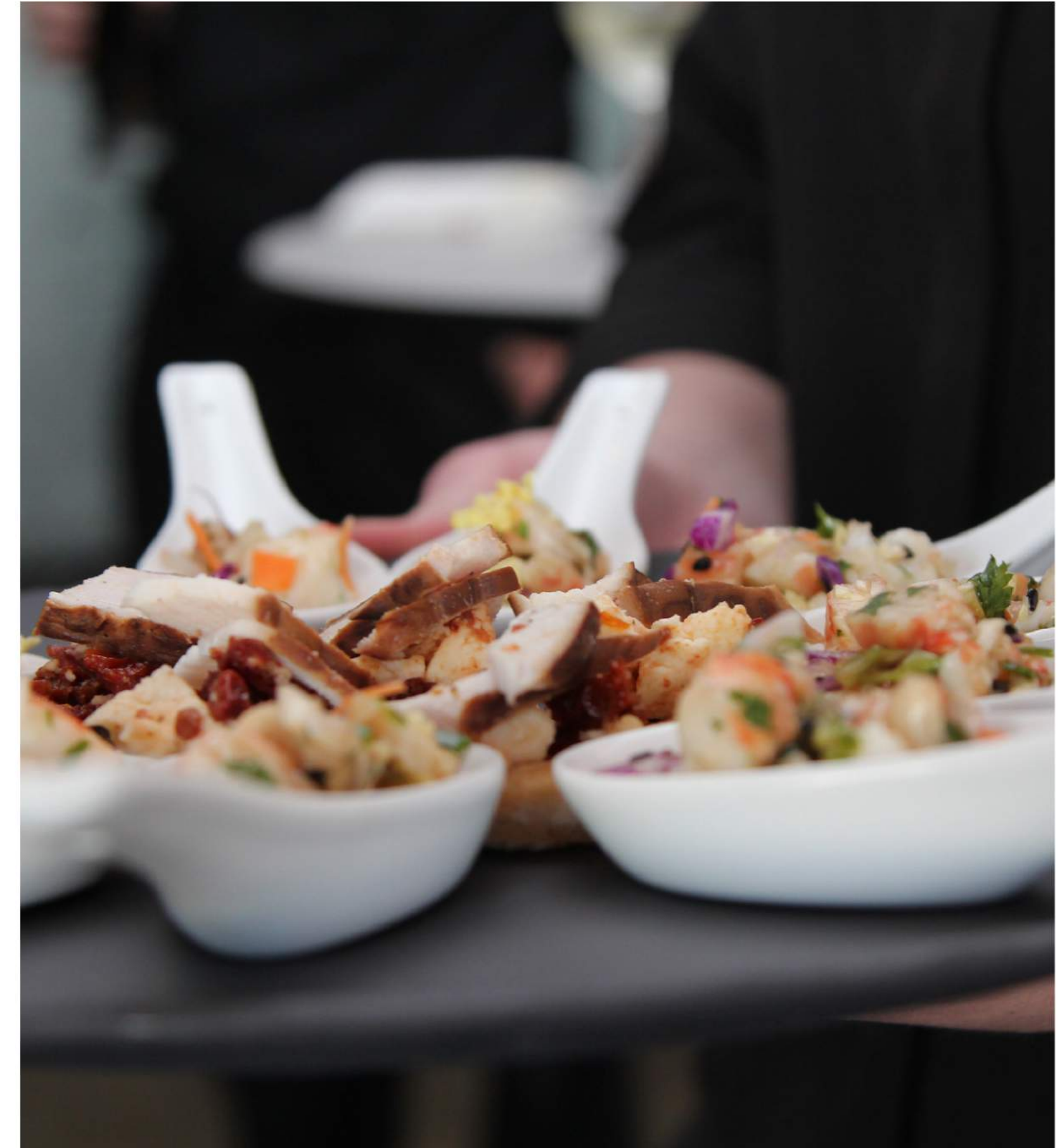
- Smoked salmon canape cone, dill crème fraiche
- Smoked chicken tian en croute, spiced mango puree **gfo, df**
- Beetroot & feta tarts, crushed hazelnuts **gf**
- Herb coated rare beef, roasted capsicum salsa, wattleseed dukkah **gf, df**
- Traditional & vegetarian nori rolls, wasabi, soy, pickled ginger **gf, df**
- Goats cheese mousse, pickled pear, cucumber **gf, v**

HOT SELECTIONS

- Mini Peppered beef pies **gf**
- Roasted vegetable arancini, pesto dipping sauce **gf, v, contains nuts**
- Chickpea & vegetable filo tarts **df, v, vg**
- Greek style lamb meatballs, minted yoghurt dressing **gf**
- Teriyaki chicken skewers, green onion & soy **gf, df**
- Shredded pork and potato croquettas, red chilli & tomato sauce
- Twice roasted pork belly, butternut puree, chilli & soy caramel **gf, df**
- Spicy Thai prawn & fish cakes, nuoc cham **df**
- Tiger prawn brochettes, lemon & lime aioli **gf, df**

DESSERTS

- Petite chocolate brownie , chocolate ganache **gf on request**
- Vanilla & strawberry custard tarts **gf**
- Rich chocolate mousse shots **gf**
- Lemon & lime cheesecake cups **gf**
- Chocolate and praline profiteroles



BEVERAGE PACKAGES

STANDARD PACKAGE

3 HOURS \$53 PER PERSON

4 HOURS \$58 PER PERSON

5 HOURS \$63 PER PERSON

BEER

Heineken Zero

Hahn 3.5 (3.5%)

Hahn Super Dry on tap (4.6%)

Little Creatures Rogers Amber Ale (3.8%)

**All tap beer for both packages is served in middies only*

WINE

Azahara Sparkling Pinot Chardonnay

Azahara Sparkling Moscato

Deakin Estate Moscato

Deakin Estate Sauv Blanc

Deakin Estate Shiraz

Deakin Estate Cab Sauv

Soft drinks & orange juice

DELUXE PACKAGE

3 HOURS \$60 PER PERSON

4 HOURS \$65 PER PERSON

5 HOURS \$70 PER PERSON

BEER

Heineken Zero

Hahn 3.5 (3.5%)

Hahn Super Dry (4.6%)

Little Creatures Rogers Amber Ale (3.8%)

James Squire 150 Lashes (4.2%)

James Squire Orchard Crush Cider (4.8%)

Heineken (5.0%)

WINE

Please Select 6 to be served (2 sparkling, 2 white, 2 red)

Zilzie Prosecco

Azahara Sparkling Pinot Chardonnay

Azahara Sparkling Moscato

Sittella Silk

Deakin Estate Sauv Blanc

Deakin Estate Moscato

Willow Bridge Dragonfly SBS

Deakin Estate Shiraz

Deakin Estate Cab Sauv

Willow Bridge Dragonfly Cab Sav Merlot

Sittella Tinta Rouge (Shiraz, Temp, Gren)

Soft drinks & orange juice



** Prices subject to change**

BEVERAGES

CHARGED ON CONSUMPTION

BEER

TAP BEER

Hahn 3.5 Zero	\$6.00
Hahn Super Dry	\$6.50
Rogers Amber Ale	\$6.50
James Squire 150 Lashes	\$7.00
Heineken	\$7.00
James Squire Orchard Crush	\$7.00

**All tap beer for both packages is served in middies only*

BOTTLED BEER & CIDER

Corona	\$9.00
Carlton Dry	\$7.50
Emu Bitter	\$7.50
Great Northern Brewing Co	\$7.50
Kilkenny	\$10.00
Little Creatures Pale Ale	\$9.50
Matsos Ginger Beer (3.5%)	\$10.00

SPIRITS

Standard house spirits incl. mix	from \$9.00
Deluxe spirits including mix	from \$11.00

WINE

Azahara Sparkling Pinot Chardonnay	\$34.00 / bottle
Azahara Sparkling Moscato	\$34.00 / bottle
Sittella Sparkling Chenin Blanc	\$42.00 / bottle
Deakin Estate Sauv Blanc or Moscato	\$34.00 / bottle
Sittella Silk	\$37.00 / bottle
Silkwood The Walcott Sauv Blanc	\$40.00 / bottle
Willow Bridge Dragonfly SBS	\$37.00 / bottle
Deakin Estate Shiraz or Cab Sauv	\$34.00 / bottle
Sittella Tinta Rouge (Shiraz, Temp, Gren)	\$37.00 / bottle
Sittella Shiraz	\$39.00 / bottle
Willow Bridge Dragonfly Cab Sav Merlot	\$39.00 / bottle

* The full wine & beer list available on request

SOFT DRINKS

Post mix	\$3.5 / glass, \$12.50 / Jug
Juice	\$4.5 / glass, \$13.50 / Jug
LLB	\$4.5 / glass, \$18.00 / Jug



** Prices subject to change**

STAY

The hotel offers 71 well-appointed rooms accommodating up to 157 guests featuring a variety of room types to suit your needs; Queen, King, Deluxe and Executive rooms, and Executive and Superior Suites.

Enquire with our Event Coordinator about exclusive accommodation rates for meetings, conferences and special events at Mantra Bunbury Lighthouse.

GUEST FACILITIES

- Free WiFi
- Complimentary onsite parking
- Indoor pool, spa and sauna
- 'Basalt' restaurant and bar on-site
- Guest laundry

ROOM FACILITIES

- Ocean, city or pool views
- Balcony
- Work desk
- Flatscreen TV
- Air-conditioning & heating
- Mini fridge
- Complimentary tea and coffee

ROOMS

STANDARD QUEEN

1 Queen bed, 1 sofa bed - 2 guests

STANDARD KING

1 King bed, 1 single bed - 3 guests

DELUXE ROOM

1 King bed - 2 guests

EXECUTIVE ROOM

1 King bed - 2 guests

EXECUTIVE SUITE

1 King bed - 2 guests

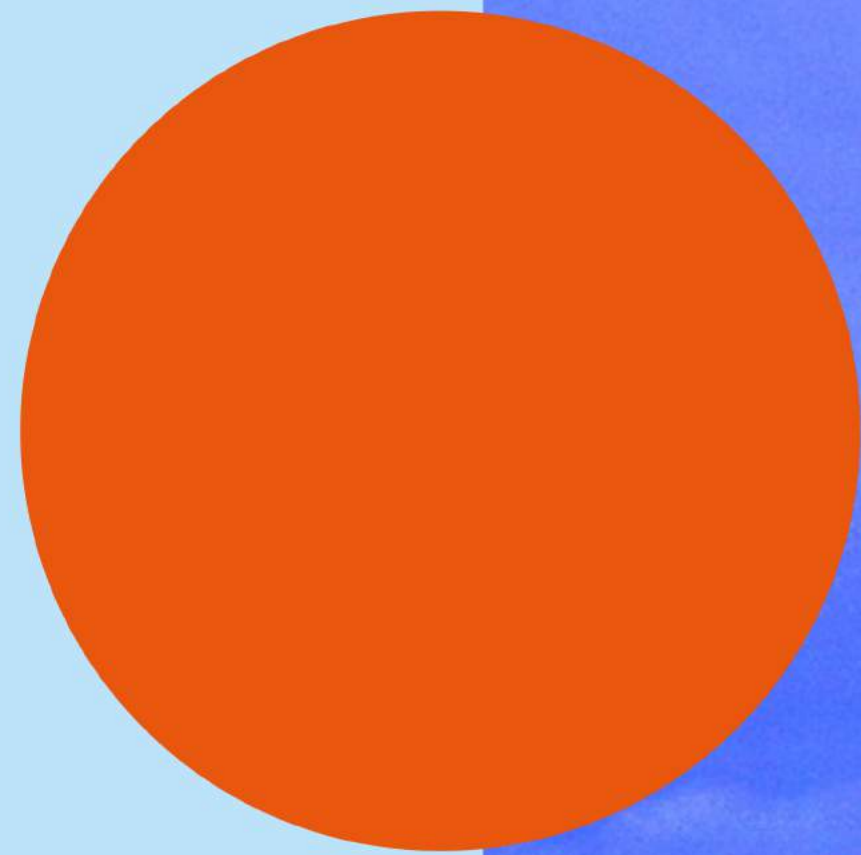
SUPERIOR SUITE

1 King bed, 1 sofa bed - 4 guests



mantra

STAY YOUR WAY



MANTRA BUNBURY LIGHTHOUSE
2 MARLSTON DRIVE, BUNBURY, WA, 6230
(08) 9781 2700
EVENTS@MANTRABUNBURY.COM.AU
MANTRABUNBURY.COM.AU
MANDALAHOSPITALITY.NET.AU



TERMS & CONDITIONS – PRIVATE EVENT

CONFIRMATION OF BOOKING:

All bookings will require a completed Credit Card Authorisation, Company Purchase Order (for Approved Account Clients) or a \$1000 deposit AND signed acceptance of these terms and conditions to confirm your booking.

For weddings and large private events, in addition to your charges a \$500.00 cash, eftpos or credit card bond will be processed to cover any additional expenses incurred or any damage to property. This amount will be refunded 7 days after the event if there are no further charges. If the damage to property is above the \$500.00 bond you will be invoiced for the additional amount.

PAYMENT:

Unless a credit application has been approved prior to the event commencing, the Mantra Bunbury Lighthouse will charge all authorised charges to the credit card details provided on the Credit Card Authorisation at the completion of the function. The Hotel shall be under no obligation to proceed with the event unless such authorisation is provided.

A 14 day account will only be approved after a credit application has been completed and approved by our account department. In the event that a 14 day account has been approved and payment is not received within that period the Hotel reserves the right to add interest charges to the account at the rate of current bank overdraft interest. Accounts outstanding after 30 days will be turned over to a collection agent who will add their fees to the account. Payment of your account will be accepted by cash, cheque, EFT or Credit Card.

All credit card payments will be subject to a 1% surcharge. All payments made with Amex are subject to a 1.8% surcharge.

CANCELLATION POLICY:

All cancellations must be provided in writing to Mantra Bunbury Lighthouse, no verbal cancellations will be accepted. All cancellations will incur a \$200 Administration Fee.

- Cancellations more than 45 days prior to the event will be charged the \$200 Administration fee.
- Cancellations within 45 days of the event will result in the forfeit of the full deposit plus the Administration Fee.
- Cancellations within 14 days of the event will result in the loss of 100% of your estimated costs based on quoted amounts.

• SCHOOL BALLS

– cancellation of school balls on an inclusive package within 3 months of the event date will result in forfeit of the full deposit. Any variations to the above cancellation policy will be in consultation with the General Manager.

POSTPONEMENTS:

Any postponements of confirmed and contracted business will be considered on a case by case basis and may incur additional charges.

FINAL CATERING NUMBERS:

Guaranteed numbers are required seven business (7) days prior to the function and charges will be based on guaranteed numbers or final head count, whichever is greater. If final numbers are not received by this time then the Mantra Bunbury Lighthouse will assume the maximum as stated on the function sheet and charges will be made accordingly.

SUNDAYS / PUBLIC HOLIDAYS:

Events held on Sundays or Public Holidays will be subject to a 15% surcharge applied to all costs.

SURCHARGES:

Conference/Function space reserved during the day is subject to re-letting in the evening unless prior arrangements have been made.

- 1) All function room hire is quoted individually and is dependent on hours of use, set up requirements and other variable information. Unless otherwise advised a 30 minute 'bump in' period is allocated to all events.
- 2) Further time required for more detailed set ups will need to be pre-arranged with the hotel and may incur additional charges.
- 3) Any function that runs over the allocated 'bump out' time may be subject to an additional surcharge of \$150.00 per hour or part thereof.

EXHIBITS:

During exhibits or events, it is essential that no fire exit doors or public entrances be blocked in any way. The availability of exhibit space is in accordance with times booked for the event. Room hire charges are incurred for earlier set-up time and breakdown time.

INSURANCE:

The Hotel cannot accept any responsibility for the damage or loss of client's property.

- 1) All suppliers who are in attendance of an event or have equipment set up at an event MUST supply the hotel with a current, valid certificate of currency for public liability insurance.
- 2) All items used at events by other suppliers must be of commercial grade quality that would meet Australian insurance standards.

MUSIC:

As we have accommodation units close to the restaurant and function venues, music volumes must remain within levels acceptable to hotel guests. We reserve the right to require the DJ or musicians (or other entertainment) to lower sound volumes as and when necessary. All music whether it is a Live Band or DJ must cease no later than 11.30pm.

DECORATIONS:

All candles and tealights (if provided) must be in a suitable candle or votive holder. The Events Co-ordinator reserves the right to remove any candles or tealights considered to be dangerous. Glitter, confetti, rice and other similar items are not allowed on hotel premises. Larger items being scattered may be used subject to prior approval. Please note that there may be a cleaning charge for removal of these items.

ADVERTISING:

Any Advertising of the property/property name is subject to set guidelines. The Client must seek approval & correct logo/name before advertising the property in any form of media. Management may force any unauthorised use of the Hotel's name to be pulled from the media.

GENERAL:

- 1) Should a room require a reset or layout change during your event, a minimum \$100 service charge will be added to your final account.
- 2) Organisers are financially responsible for any damage sustained to the Resorts fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.
- 3) All deliveries to the Hotel must be advised to the Events Coordinator in advance and must be marked with the name of the function.

4) Signage in the Hotel public areas is to be kept to a minimum and must be approved by the Events Co-ordinator.

5) Function packages change annually so if you are booking more than 12 months in advance, please be aware that menus and prices will be subject to review.

6) The hotel reserves the right to re-allocate function space according to hotel operating requirements and confirmation of final numbers for your event.

RESPONSIBLE SERVICE OF ALCOHOL:

Mantra Bunbury Lighthouse follows the requirements of Responsible Service of Alcohol. It is an offence to supply liquor to persons under the age of 18. Hotel staff reserve the right to refuse service to any persons who show signs of intoxication, or is suspected to be under the age of 18 and has no photographic proof of age.

- 1) Please note that regardless of the length of beverage package you choose, our staff will have no hesitation in refusing service to ANY guest/s that show visible signs of intoxication or any guests that attempt to obtain alcohol for patrons that have been refused service.
- 2) Our staff will cease service of jugs of beer and full bottles of wine, 60 minutes prior to the end of the package or earlier if required. All drinks will only be served in individual serves from this point to the completion of your package. Please note our bars close at 11.30pm for the premises to be vacated by 12 midnight.
- 3) Due to license regulations we are not permitted to allow any liquor to be brought onto or removed from the premise.
- 4) Clients are asked to ensure that under age persons amongst their guests are not supplied with liquor under any circumstance and any guest found to be supplying a juvenile with liquor will also be removed from the premises.



TERMS & CONDITIONS – PRIVATE EVENT

By signing this document, I acknowledge that I have read and understood the above terms and conditions and accept responsibility to abide by these terms and conditions.

SIGNATURE: _____

PRINT NAME:

DATE:

To assist with planning your event, please complete the following information:

NAME OF THE EVENT:

CONTACT ON THE DAY:

CONTACT NUMBER:
W) _____ (M) _____

EMAIL ADDRESS:

RESIDENTIAL ADDRESS FOR INVOICING:



TERMS & CONDITIONS – CORPORATE BOOKING

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TERMS & CONDITIONS – CORPORATE BOOKINGS

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SIGNATURE: _____

PRINT NAME: _____

DATE: _____

To assist with planning your event, please complete the following information:

NAME OF THE EVENT: _____

CONTACT ON THE DAY: _____

CONTACT NUMBER:
W) _____ (M) _____

CONTACT FOR ACCOUNTS: _____

EMAIL ADDRESS: _____

CONTACT NUMBER:
(W) _____ (M) _____

PO or STREET ADDRESS FOR INVOICING: _____

CORPORATE CLIENTS ONLY

I am an approved supplier and would like an invoice emailed to me (attach purchase order if required)

I am not currently an approved supplier. Please send a Credit Application to be considered for a 14 day account.

I am happy for my credit card to be charged for the full amount at the conclusion of the event (please note applicable surcharges apply)

I will be paying in advance and only require a receipted invoice on the day.



CREDIT CARD AUTHORISATION FORM

Please complete the Credit Card Authorisation form below and email it back to events@mantrabunbury.com.au or fax it to (08) 9781 2799. Please do not hesitate to contact me on (08) 9781 2700 should you have any further enquires.

I, _____ (credit card holder), authorise Mantra Bunbury Lighthouse to charge my credit card (details below) for the following charges for the function:

(Name of function)

Start Date: _____ End Date _____

Credit Card Type: _____
(Credit cards incur a 1% surcharge, Amex 1.8% surcharge)

Name on Card: _____

Card Number:

Expiry: /

Numbers shown on the signature panel _____
(Note: For American Express cards, please write 4 digit number shown above the main card number)

Signature (of the cardholder)

Please email the receipt to:

Signed: _____ Date: _____ Contact _____

Number: _____

Please provide all information as requested. Thank you.

Photocopy credit card
signature side up

Photocopy cardholder's driver
license photo side up

