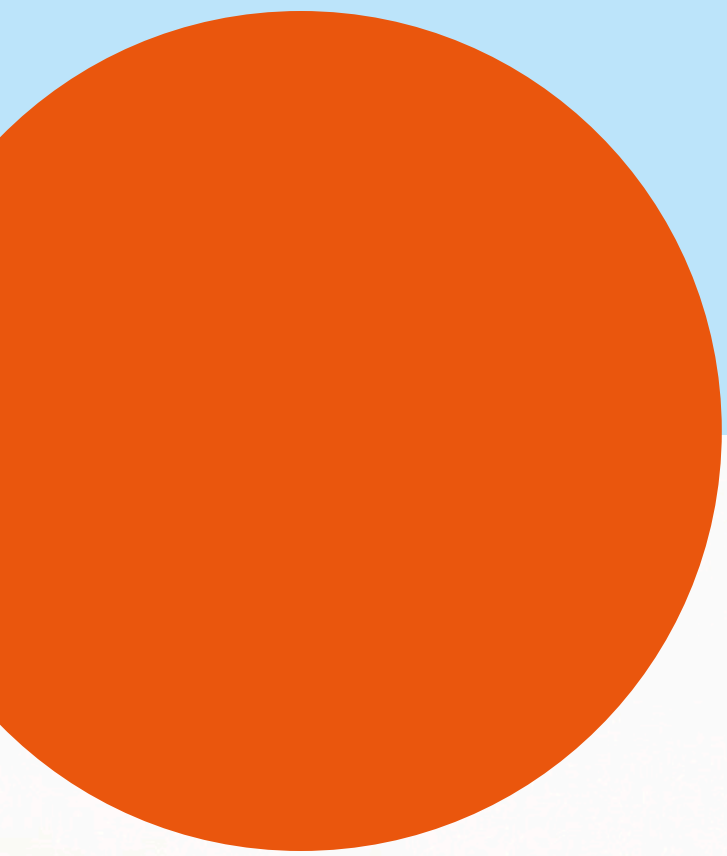


mantra

BUNBURY LIGHTHOUSE



WEDDING PACKAGE



WEDDINGS BY THE SEA

CONGRATULATIONS! LET MANTRA BUNBURY BRING YOUR BEACHSIDE WEDDING DREAMS TO LIFE!

Celebrate your special day immersed in the beauty of sweeping ocean views and the magic of a sunset over the sea.

Indulge in pre-ceremony pampering in style and capture breathtaking moments with the Indian Ocean right on our doorstep.

Choose from a stunning beach or balcony ceremony setting, paired with a selection of elegant reception venues tailored to your style. Whether you're planning an intimate gathering or a grand celebration, we offer flexible options to bring your wedding vision to reality.

Our team of dedicated professionals will take care of every detail, ensuring your day is truly unforgettable.



VENUE SPACES

GEOGRAPHE ROOM & GEOGRAPHE DECK

With sweeping ocean views and floor to ceiling windows our Geographe Room boasts private bar and access to the stunning adjoining deck. This space comfortably accommodates up to 70 guests for a seated reception or up to 100 cocktail style.



RUBY LOUNGE

For a truly luxurious evening our Ruby Lounge offers a private prohibition era styled bar. Give your guests a unique and elegant experience. Perfect for cocktail style receptions of up to 190 Guests.



GRAND BALLROOM

For a positively grand affair our Grand Ballroom seamlessly connects our spacious Koombana Room with our elegant Geographe Room and balcony. Together, these spaces can accommodate up to 200 seated guests, with ample room for a dance floor—perfect for partying the night away in style



CEREMONY PACKAGES

GEOGRAPHE DECK

FROM \$1000

Includes:

- Venue hire of the Geographe deck overlooking the Indian Ocean
- Complete set up including up to 30 ceremony chairs, signing table and arbor
- Suitable for ceremonies of up to 60 Guests
- Designated Wedding Coordinator

BLISS ON THE BEACH

FROM \$1900

Includes:

- Complete setup including 30 chairs, signing table and arbor
- Water station
- Reservation of beach with permit from Bunbury City Council
- Designated Wedding Coordinator



OCEANFRONT ELEGANCE

FROM \$165.00 PER PERSON

INCLUSIONS:

- Your choice of either Lighthouse Buffet Menu or three courses from our set menu
- Room Hire
- Four hour standard beverage package
- Large round tables set with white tablecloths and black or white napkins
- Skirted bridal, cake and gift tables
- Your wedding cake cut and served on platters
- Freshly brewed tea and coffee
- Silver cake knife
- Easel to display your seating arrangement
- Dance Floor Hire
- Dedicated wedding coordinator

COMPLIMENTARY WEDDING NIGHT PACKAGE INCLUDING:

- Overnight accommodation in an ocean view room
- Bottle of sparkling wine in room
- Full buffet breakfast for two in our restaurant



COASTAL COCKTAIL

FROM \$155.00 PER PERSON

INCLUSIONS:

- Two hour tray service of hot and cold canapés (approx. 14 items per person)
- Room Hire
- Four hour standard beverage package
- Skirted cake and gift tables
- Your wedding cake cut and served on platters
- Freshly brewed tea and coffee
- Silver cake knife
- Dance Floor Hire
- Dedicated wedding coordinator

COMPLIMENTARY WEDDING NIGHT PACKAGE INCLUDING:

- Overnight accommodation in an ocean view room
- Bottle of sparkling wine in room
- Full buffet breakfast for two in our restaurant



BEACHSIDE BANQUET

FROM \$175.00 PER PERSON

INCLUSIONS:

- Banquet Feast Menu
- Four hour standard beverage package
- Room Hire
- Long Table set with white tablecloths and napkins
- Skirted bridal, cake and gift tables
- Your wedding cake cut and served on platters
- Freshly brewed tea and coffee
- Silver cake knife
- Dance Floor Hire
- Dedicated wedding coordinator

COMPLIMENTARY WEDDING NIGHT PACKAGE INCLUDING:

- Overnight accommodation in an ocean view room
- Bottle of sparkling wine in room
- Full buffet breakfast for two in our restaurant



SAND TO SWING

*FROM \$155.00 PER PERSON
MINIMUM 100 GUESTS*

INCLUSIONS:

- Hire of The Ruby Lounge
- Two hour tray service of hot and cold
- canapés (approx. 14 items per person)
- Four hour standard beverage package
- Skirted cake and gift tables
- Your wedding cake cut and served on platters
- Silver cake knife
- Dance Floor Hire
- Dedicated wedding coordinator

COMPLIMENTARY WEDDING NIGHT PACKAGE INCLUDING:

- Overnight accommodation in an ocean view room
- Bottle of sparkling wine in room
- Full buffet breakfast for two in our restaurant



CANAPE MENU

SELECT 8 ITEMS

COLD SELECTIONS

- Smoked salmon tartlet, horseradish crème fraîche **gf**
- Smoked chicken tian, spiced mango puree **df, gf**
- Spinach, caramelised onion & goats cheese tart **gf**
- Herb coated rare beef, roasted capsicum salsa, wattleseed dukkah **gf, df**
- Assorted nori rolls, wasabi, soy, pickled ginger **df, gf**
- Olive bellini, feta, tomato **gfo, v**

HOT SELECTIONS

- Mini Peppered beef pies **gf, vgo**
- Roasted vegetable arancini, pesto dipping sauce **v, gf, contains nuts**
- Greek style lamb meatballs, tomato & basil dipping sauce **gf**
- Harissa spiced chicken skewers, with tzatzitki **gf, df on request**
- Beef madras, tortilla cup

- Basil polenta, spiced tomato relish, balsamic glaze **gf, vg, df, v**
- Twice roasted pork belly, butternut puree, chilli & soy caramel **gf, df**
- Ginger & chili prawn brochette, chili jam **gf**
- Prawn & snapper spring roll, nouc cham

DESSERTS

- Petite chocolate brownie , chocolate ganache **gf on request**
- Vanilla & strawberry custard tarts tartlets **gf**
- Rich chocolate mousse shots **gf**
- Lemon & lime cheesecake cups **gf**
- Fingerlime & lemon myrtle rice pudding spoons **gf**



BANQUET FEAST

YOUR CHOICE OF

2 ENTREE, 2 MAIN, 2 SIDES, DESSERT PLATTER

ENTRÉE

- Cajun seasoned pork belly bites **gf**
- Honey & sesame chicken skewers **gf, vgo**
- Antipasto plates
- Beef tostada
- Prawns in garlic butter **gf**
- Chickpea & potato cake, tomato kasundi, chili oil **gf, v, vg, df**

MAINS

- Hemp & herb beef medallions **gf**
- Pepper berry chicken, chasseur sauce **gf**
- Ras el hanout braised lamb shoulder, chermoula, dukkha **gf, df**
- Bbq pork loin, Asian greens **gf, df**
- Roasted barra, finger lime cream **gf**
- Lemongrass & ginger steamed snapper fillets **gf, df**
- Roasted loin of pork, spiced apple compote **gf, df**
- Chicken & chorizo cacciatore **gf, df**
- Dashi braised beef cheeks, pickled daikon **gf, df**

VEGETARIAN

- Rice noodle stir fry, crispy tofu **gf df**
- Roasted chickpea & sweet potato ragu **gf df**
- Half roasted butternut pumpkin, Provencal vegetables, bocconcini **gf**

SIDES

- Garlic & herb roasted chat potatoes **gf, vg, df, v**
- Sauté green beans, almonds, hemp butter **gf, v**
- Orange & ginger glazed carrots/parsnips **gf, v**
- Smoked honey & wattle seed roasted pumpkin **gf, vg, v, df**
- Stir fried Asian greens, bean shoots, chili, soy **gf, df, v, vg**
- Fried rice **gf, v, df, vg**
- Mini croquettes **gf, v**
- Garden salad **gf, v, df, vg**
- Roasted vegetable, spinach & feta salad **gf, v**
- Poached pear, caramelized walnuts, rocket **gf, v, df, vg**

DESSERT

- Caramelized white
- chocolate & pumpkin tart **gf**
- Finger lime & avocado cheesecake **gf**
- Hemp & wattle seed mousse tarts **gf**
- Orange & raspberry rice pudding spoons **gf**
- Fresh fruit platter **gf, df, v, vg**
- Cheese plate **\$2 surcharge**



v: Vegetarian, **vg:** Vegan, **vgo:** Vegan Option, **gf:** Gluten Free, **gfo:** Gluten Free Option, **df:** Dairy Free, **dfo:** Dairy Free Option

SET MENU

*SELECT TWO ITEMS FOR EACH COURSE
TO BE SERVED ALTERNATIVELY*

TO START

- Bread Rolls

ENTRÉE

- Hot & sour braised pork belly, rice noodle, chili, soy **gf, df**
- Pepperberry & herb marinated chicken thigh, roasted vegetable salad, balsamic glaze **gf, df**
- Chilled prawn 'cocktail', with spicy tomato sauce, avocado, and cherry tomatoes **df, gf**
- Potato cake, roasted beetroot salad, pea puree, roquette **v, gf, dfo**

MAINS

- Local Sirloin of Beef (served medium \$4 surcharge), roasted root vegetables, green beans, parsnip puree, red wine jus **gf**

- Baked barramundi or snapper, artichoke puree, roasted fennel & buckwheat salad, cherry tomato couli, **gf**
- Saltbush breast of chicken, rosti potato, broccolini, chasseur sauce
- Slow Braised spiced Lamb Shoulder, chickpea pilaf rice, mint yogurt, wattle seed dukkah.
- Crumbed eggplant, tikka masala sauce, tomato kasundi, broccolini **vg, v, gf, df**

DESSERT

- Rich chocolate & hemp mousse, caramelised white chocolate crumb, lavender & strawberry ice cream **gf**
- Finger lime & avocado cheese cake, shortbread crumble, lemon myrtle ice cream
- Basil & Coconut Panna Cottamango and chili salsa, coconut & cardamon crumb, lime syrup, basil & yogurt ice cream **gf**



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BUFFET MENU

TO BEGIN

Freshly baked bread rolls

COLD SELECTION

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

SALAD SELECTION

Please select 3 salads
For each extra salad add \$3.50 PP

- Seasonal Garden Salad **gf, df, v**
- Potato Salad with crisp bacon and chives **gf**
- Ras el hanout roasted vegetables, quinoa, feta
- Salad nicoise, baby potato, green beans, olives, cherry tomato, sliced egg **gf, v, df**
- Roasted Beetroot, shredded carrot, orange, rocket **df, gf, v**
- Rice noodle & slaw salad, chili & soy dressing **gf, df, vg**

CARVERY

One carvery option is included
For each additional carvery add \$5.50 PP

- Rolled Loin of Pork with roasted garlic **gf, df**
- Rosemary Seasoned Leg of Lamb **gf, df**
- Slow roasted hemp & wattle seed rump of beef **gf, df**

HOT FORK SELECTIONS

Two hot fork dishes are included
For each additional dish add \$4.50 PP

- Sesame & Soy Marinated Beef Strips with seared Asian greens & noodles **df**
- Slow Cooked Lamb Shoulder fettucine
- Jerk chicken, rice and beans, mango salsa **gf, df**
- Madras Chicken Curry with steamed jasmine rice **gf**
- Prawn & squid ragu, tomato, chilli **gf df**
- Baked snapper fillets, lemon, caper, tomato, butter, wilted greens **gf, dfo**
- Eggplant & Lentil moussaka bake **gf, v**
- Peppered Beef medallions, mushrooms & bacon **gf, df**

PLUS

- Seasonal steamed vegetables and roasted gourmet potatoes will accompany your selections **gf, df, v**

DESSERT BUFFET

Four dessert options are included
For extra dessert add \$4.50 PP

- Fresh Fruit Platter **gf, df, v**
- Chocolate & raspberry Tart **gf**
- White chocolate & honey Cheesecake **gf**
- Profiteroles with crème patissiere and chocolate sauce
- Finger lime & lemon myrtle panna cotta, white chocolate crumb **gf**
- Chocolate Mousse Shots, salted caramel **gf**
- Farmhouse cheese selection, assorted accompaniments **gfo**



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BEVERAGE PACKAGES



STANDARD PACKAGE
INCLUDES SOFT DRINKS AND JUICES

- BEER
- Heineken zero
 - Hahn 3.5 (3.5%)
 - Hahn Super Dry (4.6%)
 - Little Creatures Rogers Amber Ale (3.8)

- WINE
- Mantra Lighthouse Sparkling
 - Mantra Lighthouse SSB
 - De Bortoli Moscato
 - Mantra Lighthouse Cabernet
 - Sauvignon Merlot
 - Mantra Lighthouse Shiraz

DELUXE PACKAGE
ADDITIONAL \$7.00 PER PERSON

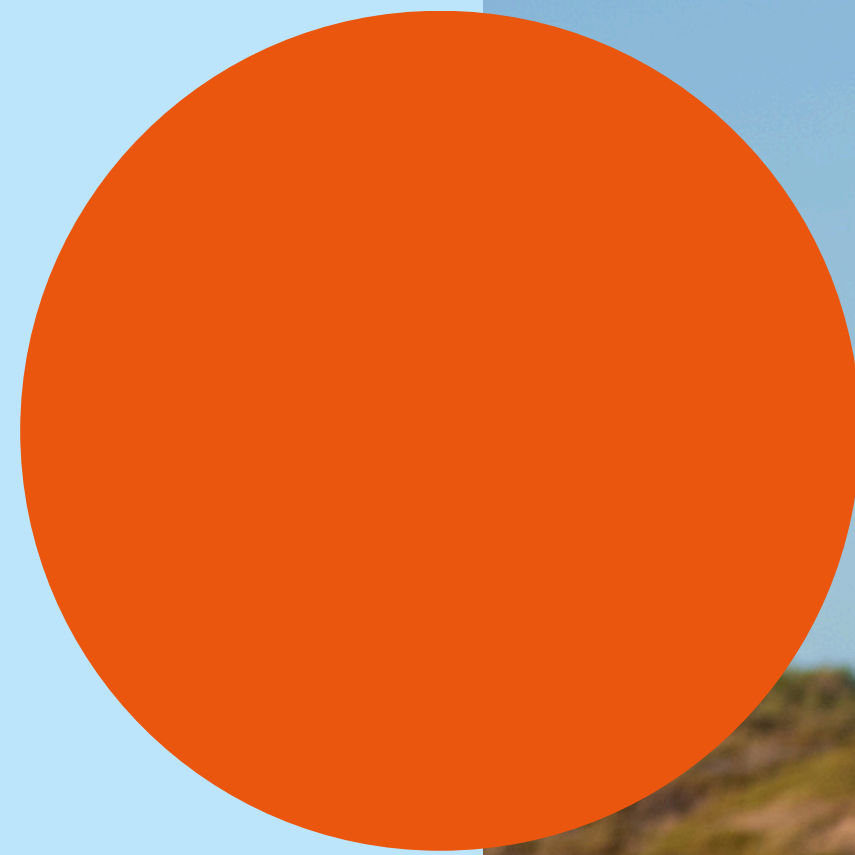
- BEER
- Heineken zero
 - Hahn 3.5 (3.5%)
 - Hahn Super Dry (4.6%)
 - Little Creatures Rogers Amber Ale (3.8)
 - James Squire 150 lashes (4.2%)
 - James Squire Orchard Crush Cider (4.8%)
 - Heineken (5.0%)

- WINE
- Zilzie Prosecco
 - Sittella Sparkling Chenin
 - Sittella Silk Classic White
 - Willow Bridge Dragonfly SBS

- Willow Bridge Dragonfly Cab, Sav, Merlot
- Sittella Tinta Rouge Shiraz, Temp, Gren

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STAY YOUR WAY



MANTRA BUNBURY LIGHTHOUSE
2 CAREY STREET, BUNBURY, WA, 6230
(08) 97 81 27 00
EVENTS@MANTRABUNBURY.COM.AU
MANTRABUNBURY.COM.AU

