

mantra

BUNBURY LIGHTHOUSE



SEAMLESS CONFERENCES WITH COASTAL VIEWS

MEETINGS & EVENTS YOUR WAY

HOST WITH CONFIDENCE AT MANTRA BUNBURY, IN BRIGHT, MODERN SPACES OVERLOOKING THE BUNBURY COAST.

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 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.

VENUE HIRE

FROM \$250 (CATERING NOT INCLUDED)

Iced Water
Mints
Note pads
Pens

CAPACITY

Theatre - 50
Cocktail - 60
Cabaret - 32
Banquet - 50
U-shape - 24
Classroom - 30
Boardroom - 26

EXTRA COSTS

Data Projector & Screen (\$100)
Whiteboard & Markers (\$30)
Flipchart with Paper & Markers (\$30)



RUBY LOUNGE

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

VENUE HIRE *FROM \$500*

Dance Floor
Private Bar

CAPACITY

Cocktail - 200

EXTRA COSTS

AV Equipment (Contact Event
Coordinator for an itemised quote)



KOOMBANA ROOM

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

VENUE HIRE

FROM \$500 (CATERING NOT INCLUDED)

Iced Water
Mints
Note pads
Pens

CAPACITY

Theatre - 150
Cocktail - 200
Cabaret - 96
Banquet - 150
U-shape - 45
Classroom - 50

EXTRA COSTS

Data Projector & Screen - Two of each (\$100)
Lectern with Microphone (\$50)
Lapel/Headset Microphone (\$25)
Whiteboard & Markers (\$30)
Flipchart with Paper & Markers (\$30)
Dance Floor - subject to availability (Contact Event Coordinator for quote)



GEOGRAPHE ROOM

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

VENUE HIRE

FROM \$450 (CATERING NOT INCLUDED)

Iced Water
Mints
Note pads
Pens

AV EQUIPMENT

Two Large TVs with Synced Playback

CAPACITY

Theatre - 80
Cocktail - 100
Cabaret - 81
Banquet - 90
U-shape - 32
Classroom - 32
Boardroom - 34

EXTRA COSTS

Lectern with Microphone (\$50)
Lapel/Headset Microphone (\$25)
Whiteboard & Markers (\$30)
Flipchart with Paper & Markers (\$30)
Dance Floor - subject to availability
(Contact Event Coordinator for quote)



LESCHENAULT ROOM

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

VENUE HIRE

FROM \$250 (CATERING NOT INCLUDED)

Iced Water
Mints
Note pads
Pens

CAPACITY

Theatre - 40
Cocktail - 50
Cabaret - 32
Banquet - 50
U-shape - 24
Classroom - 32
Boardroom - 26

EXTRA COSTS

Data Projector & Screen (\$100)
Lectern with Microphone (\$50)
Lapel/Headset Microphone (\$25)
Whiteboard & Markers (\$30)
Flipchart with Paper & Markers (\$30)
Dance Floor - subject to availability (Contact Event Coordinator for quote)



GRAND BALLROOM

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

VENUE HIRE

FROM \$1200 (CATERING NOT INCLUDED)

Iced Water
Mints
Note pads
Pens

CAPACITY

Theatre - 320
Cocktail - 425
Cabaret - 256
Banquet - 320

EXTRA COSTS

Data Projector & Screen (\$100)
Lectern with Microphone (\$50)
Lapel/Headset Microphone (\$25)
Whiteboard & Markers (\$30)
Flipchart with Paper & Markers (\$30)
Dance Floor - subject to availability (Contact Event Coordinator for quote)



DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

\$70 PER PERSON

MIN 20 PAX

INCLUSIONS:

- Complimentary room hire
(either 8am – 12pm or 1pm – 5pm)
- Morning Tea or Afternoon Tea
- Lunch
- Continuous Tea and Coffee
- Jugs of filtered water
- Standard AV inclusion



FULL DAY DELEGATE PACKAGE

\$75 PER PERSON

MIN 20 PAX

INCLUSIONS:

- Complimentary room hire
(either 8am – 12pm or 1pm – 5pm)
- Morning Tea or Afternoon Tea
- Lunch
- Continuous Tea and Coffee
- Jugs of filtered water
- Standard AV inclusion



DELEGATE PACKAGE LUNCH OPTIONS

LUNCH OPTION ONE

INCLUDED IN BOTH PACKAGE OPTIONS

INCLUDES:

- Assorted Sandwiches & Wraps
- Vegetable Frittata
- Fresh Fruit Platter
- Jugs of Juice

LUNCH UPGRADE ONE

ADDITIONAL \$5 PER PERSON

INCLUDES:

- Assorted Sandwiches & Wraps
- Platters of Hot Finger Food
- Jugs of Juice

LUNCH UPGRADE TWO — COLD BUFFET

ADDITIONAL \$10 PER PERSON

INCLUDES:

- Three salads (Chef's Choice)
- Roast Chicken Pieces
- Cold Meat Platter
- Assorted Bread Rolls
- Condiments
- Jugs of Juice

LUNCH OPTION THREE — STAND UP LUNCH

ADDITIONAL \$15 PER PERSON

MINIMUM 25 PEOPLE

CHOOSE FOUR OPTIONS FOR SELF SERVICE

BOWLS N BOXES N THINGS

OPTIONS:

- Miso Chicken, Rice Noodle Soy & Ginger Broth **gf, vgo**
- Chef's 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, v, df, vg**
- Roasted Eggplant Tikka Masala **gf, vg, v, df**

BUNS AND STUFF

OPTIONS:

- Chicken Burrito, Sour Cream, Avocado **vgo**
- Shredded BBQ Beef—Traditional Coleslaw, Baguette **df**
- Parmesan Crusted Chicken – Lettuce, Tomato, Aioli, Baguette
- Petite Braised Lamb Shepherd's Pies, Tomato Ketchup **gf**
- Ras el Hanout Roasted Vegetable & Feta Tarts **gf**
- Chef's selection of Vegetarian Brioche Rolls



SET MENU

2 COURSE

\$62 PER PERSON

MINIMUM 25 PEOPLE

SELECT TWO ITEMS PER COURSE

3 COURSE

\$72 PER PERSON

MINIMUM 25 PEOPLE

SELECT TWO ITEMS PER COURSE

MARINATED PLATE (ADD ON)

\$3 PER PERSON

Feta
Olives
À Chefs Dip
Charred Sourdough

TO START

Bread rolls

ENTRÉE

SELECT 2 OPTIONS

Hot & Sour Pork Belly, with Rice Noodle, Chilli, and Soy **df, df**
Pepperberry & Herb Marinated Chicken Thigh with Roasted Vegetable Salad and Balsamic Glaze **gf, df**
Chilled Prawn ‘Cocktail’ with Spicy Tomato Sauce, Avocado and Cherry Tomatoes **gf, df**
Potato Cake with Roasted Beetroot Salad, Pea Purée and Roquette **v, gf, dfo**

MAIN

Local Sirloin of Beef with Roasted Root Vegetables, Green Beans, Parsnip Purée and Red Wine Jus (served medium \$4 surcharge) **gf**
Baked Barramundi or Snapper (Subject to availability) with Artichoke Purée, Roasted Fennel & Buckwheat Salad and Cherry Tomato Coulis **gf**
Saltbush Chicken Breast with Rosti Potato, Broccolini and Chasseur Sauce **gf**
Slow Braised Lamb Shoulder with Chickpea Pilaf Rice, Mint Yoghurt and Wattle Seed Dukkah **gf**
Crumbed Eggplant with Tikka Masala Sauce, Tomato Kasundi and Broccolini **vg, v, gf, df**

DESSERT

OR SEE PLATTER OPTIONS

Rich Chocolate & Hemp Mousse with Caramelised White Chocolate Crumb, Lavender and Strawberry Ice Cream **gf**
Finger Lime & Avocado Cheesecake with Shortbread Crumble and Lemon Myrtle Ice Cream
Basil & Coconut Panna Cotta, with Mango and Chilli Salsa, Coconut & Cardamon Crumb, Lime Syrup and Basil & Yoghurt Ice Cream **gf**

DESSERT PLATTER (ADD ON)

\$3 PER PERSON

OPTIONS INCLUDE:

- Petite Chocolate Brownie with Chocolate Ganache **gfo**
- Vanilla & Strawberry Custard Tartlets **gf**
- Rich Chocolate Mousse Shots **gf**
- Lemon & Lime Cheesecake Cups **gf**
- Finger Lime Panna Cotta Tartlets **gf**
- Mini Donuts with Caramel Sauce



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BREAKFAST MENU

FULL BUFFET BREAKFAST

\$27.50 PER PERSON

MINIMUM 25 PEOPLE

RESTAURANT BREAKFAST BUFFET

\$29.50 PER PERSON

HOT PLATED BREAKFAST

ONE OPTION \$29.50 PER PERSON

TWO OPTIONS \$30.50 PER PERSON

PASTRIES & FRUIT FOR TABLE \$9.50 PER PERSON

MAXIMUM 50 PEOPLE

Tea & Coffee and Jugs of Juice

OPTIONS

- Basalt Big Boy — Bacon, Scrambled Eggs, Chipolata, Grilled Tomato, Mushroom, Hash Brown, Sourdough **gfo**
- 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, Fresh Sourdough **v, gfo**
- Breaky Burger — Turkish Bun, Fried Egg, Crispy Bacon, Cheese, Tomato Salsa
- Smoked Salmon & Scrambled Egg — Chive Oil, Avocado on Fresh Sourdough (\$3.30 extra per person) **gfo**



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DEGUSTATION MENU

DEGUSTATION

\$130.00 PER PERSON

MAXIMUM 80 PEOPLE

INCLUDES:

- Chef's Selection of Housemade Canapes
- Fresh Bread, Truffle Infused Butter, Chef's Dip
- Saltbush Chicken & Potato Roulade, Avocado, Creme Fraiche **gf**
- Ceviche of Scallops, Finger Lime **gf, df**
- Seared Beef Medallions, Celeriac & Horseradish Purée, Asparagus, Confit Potato, Red Wine Jus
- Lemon Sherbert Parfait **gf**
- Rich Chocolate Mousse, Hemp & Wattle Seed Ice Cream, Strawberry Gel **gf**
- Cheese Platter



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CANAPE MENU

<i>PRE-DINNER</i>	<i>3 PIECES — \$14.50 PER PERSON</i>
<i>1/2 HOUR</i>	<i>5 PIECES — \$22.50 PER PERSON</i>
<i>1 HOUR</i>	<i>8 PIECES — \$31.50 PER PERSON</i>
<i>1 1/2 HOURS</i>	<i>11 PIECES — \$42.50 PER PERSON</i>

COLD SELECTIONS

- Smoked Salmon Tartlet, Horseradish, crème fraiche **gf**
- Smoked chicken Tian, Spiced Mango Purée **gf, df**
- 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 **v, gfo**

HOT SELECTIONS

- Mini Peppered Beef Pies **gf, vgo**
- Roasted Vegetable Arancini, Pesto Dipping Sauce **gf, v, contains nuts**
- Greek Style Lamb Meatballs, Tomato & Basil Dipping Sauce **gf**
- Harissa Spiced Chicken Skewers, Tzatziki **gf, dfo**
- Beef Madras, Tortilla Cup
- Basil Polenta, Spiced Tomato Relish, Balsamic Glaze **gf, vg, df, v**
- Twice Roasted Pork Belly, Butternut Purée, Chilli & Soy Caramel **gf, df**
- Ginger & Chilli Prawn Brochette, Chilli Jam **df**
- Prawn & Snapper Spring Roll, Nuoc Cham

DESSERTS

- Petite Chocolate Brownie, Chocolate Ganache **gfo**
- Vanilla & Strawberry Custard Tartlets **gf**
- Rich Chocolate Mousse Shots **gf**
- Lemon & Lime Cheesecake Cups **gf**
- Finger Lime & Lemon Myrtle Rice Pudding Spoons **gf**



BANQUET FEAST

\$120 PER PERSON
2 ENTRÉES, 2 MAINS, 2 SIDES
DESSERT PLATTERS EXTRA \$4.00 PER PERSON

ENTRÉE

OPTIONS:

- 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, Chilli Oil

MAINS

OPTIONS:

- Hemp & Herb Beef Medallions **gf**
- Pepper Berry Chicken, Chasseur Sauce **gf**
- Ras el Hanout Braised Lamb Shoulder, Chermoula, Dukkha **gf, dfo**
- 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**

SIDES

OPTIONS:

- Garlic & Herb Roasted Chat Potatoes **gf, dfo, v**
- Sautéed Green Beans, Almonds, Hemp Butter **gf, v**
- Orange & Ginger Glazed Carrots or Parsnips **gf, v**
- Smoked Honey & Wattle Seed Roasted Pumpkin **gf, vg, v, df**
- Stir fried Asian Greens, Bean Shoots, Chili, Soy Fried Rice **gf, df, v, vg**
- Mini Croquettes **gf, v**
- Garden Salad **gf, df, v, vg**
- Roasted Vegetable, Spinach & Feta Salad **gf, v**
- Poached Pear, Caramalised Walnuts, Rocket **gf, df, v, vg**

VEGETARIAN

OPTIONS:

- Rice Noodle Stir Fry, Crispy Tofu **gf, df**
- Roasted Chickpea & Sweet Potato Ragu **gf, df**
- Half Roasted Butternut Pumpkin, Provencal Vegetables, Bocconcini **gf**

DESSERTS

OR SEE PLATTER OPTIONS

OPTIONS:

- Caramelised 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)



GRAZING STATION MENU

LIGHT GRAZE

\$45.00 PER PERSON

MINIMUM 50 PEOPLE

SELECT 8 ITEMS

GOOD GRAZE

\$65.00 PER PERSON

MINIMUM 50 PEOPLE

SELECT 15 ITEMS

OUT IN THE TOP PADDOCK GRAZE

\$85 PER PERSON

MINIMUM 50 PEOPLE

SELECT 20 ITEMS

MEXICAN/AMERICANO

OPTIONS:

- Buffalo Chicken Wings, Ranch Dressing **gf**
- Spicy Chicken & Cheddar Tostadas, Pico de Gallo **gf**
- Mini Seasoned Beef and Onion Burritos
- Chili Con Carne, Rice, Sour Cream **gf, vgo**
- Roasted Corn Cobs, Herb Butter **gf, v**
- Mini Pork Hotdogs, Fried Onion, and Mustard
- Texas Pork Sliders, Slaw

EUROPEAN

OPTIONS:

- Roast Beef & Horseradish Yorkshire Pudding
- Hummus — Roasted Red Pepper, Roasted Garlic, Pita Chips **df**
- Chef’s Vegetarian Arancini, Aioli **gf, v**
- Keftedes Arni—Greek Lamb Meatballs, Tzatziki **gf**
- Antipasti Platter—Tomato, Bocconcini, Chorizo, Capsicum, Onion, Olive **gf, vgo**
- Chicken Parmesan Bites
- Potatoes Ala Probe—Roasted Potatoes, Capsicum, Onion, Herb Salsa **gf, v, vg, df**



LIGHTHOUSE BUFFET

MINIMUM 35 - 40 PEOPLE
\$72.00 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 mustards **gf, df**
Antipasto Selection, marinated olives, feta, semi-dried tomatoes, accompaniments **gf**

SALAD SELECTION

\$3.50 PP PER EXTRA SALAD

SELECT THREE OPTIONS:

- Seasonal Garden Salad **gf, df, v**
- Potato Salad with Crispy Bacon and Chives **gf**
- Ras el Hanout Roasted Vegetables, Quinoa, Feta **gf, v, df**
- Salad Nicoise (Baby Potato, Green Beans, Olives, Cherry Tomato, Sliced Egg) **df, gf, v**
- Roasted Beetroot, Shredded Carrot, Orange, Roquette **df, gf, v**
- Rice Noodle & Slaw salad, Chilli & Soy Dressing **df, gf, v**

CARVERY

\$5.50PP PER EXTRA DISH

SELECT ONE OPTION:

- Slow Roasted Hemp & Wattle Seed Beef Rump **gf, df**
- Rolled Pork Loin with roast garlic **gf, df**
- Rosemary Seasoned Lamb Leg **gf, df**

HOT FORK SELECTIONS

\$4.50PP PER EXTRA DISH

Seasonal steamed vegetables and roasted gourmet potatoes **gf, df, v**

SELECT TWO ITEMS:

- Sesame & Soy Beef Strips with Seared Asian Greens & Noodles **df**
- Slow Cooked Lamb Shoulder Fettucine
- Jerk Chicken, Rice & Beans, Mango Salsa **gf, df**
- Madras Chicken Curry with Steamed Jasmine Rice **gf**
- Prawn & Squid Ragu with Tomato & Chilli **gf, df**
- Baked Snapper Fillets of fish with Lemon, Capers, Tomato, Butter & Wilted Greens **dfo, gf**
- Eggplant & Lentil Moussaka Bake **gf, v**
- Peppered Beef Medallions, with Mushrooms & Bacon **gf**

DESSERTS

\$4.50 PP PER EXTRA DESSERT

SELECT FOUR ITEMS:

- Fresh Fruit Platter **gf, df, v**
- Chocolate & Raspberry Tart **gf**
- White chocolate & Honey Cheesecake **gf**
- Profiteroles with Crème Patisserie and Chocolate Sauce
- Finger Lime & Lemon Myrtle Panna Cotta, White Chocolate Crumb **gf**
- Chocolate Mousse Shots with Salted Caramel **gf**
- Farmhouse Cheese Selection, Assorted
- Accompaniments **gfo**



BUFFET ADD ONS

CANAPES

\$16.50 PER PERSON

3 PIECES PER PERSON

INCLUDES:

- Chefs tantalising selection of hot & cold canapes

SOUPS

\$13.00 PER PERSON

OPTIONS:

- Crème of Mushroom, Thyme & Truffle Oil **gf, v**
- Minestrone, Crispy Bacon, & Shaved Parmesan **gfo, vgo**
- Thai Spiced Pumpkin, Coconut Crisps **gf, v**

ADDITIONAL PLATTERS

- Shaved Smoked Salmon Platter with Baby Capers & Mustard Dressing **gf, df** (\$6 per person)
- Oysters (\$7 per person)
- Freshly Steamed NSW Prawns with accompaniments **gf, df** (\$15 per person)



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MORNING & AFTERNOON TEA

CONTINUOUS TEA AND COFFEE

\$9.00 PER PERSON

ARRIVAL TEA & COFFEE

\$4.75 PER PERSON

HOME-MADE BISCUIT BREAK

\$5.00 PER PERSON

2 BISCUITS PER PERSON

MORNING OR AFTERNOON TEA BREAK

ONE CHOICE — \$5.25 PER PERSON

TWO CHOICES — \$9.75 PER PERSON

OPTIONS

- Freshly Baked Sweet Muffins
- Homemade Scones with Jam & Whipped Cream
- Homemade Savoury Scones, Tomato Relish
- Carrot Cake Slice with Cream Cheese Frosting
- Lemon Cake
- Chocolate Brownie Squares **gf, vo**
- Blueberry Friands
- Passionfruit Curd Tarts, macerated berries **gf**
- Homemade Pork & Sage Sausage Rolls **vo**
- Selection of Gourmet Mini Meat Pies (\$1.50 extra pp)
- Ham & Cheese Puff Pastry Scroll **vo**
- Crudites & Dip (\$1.50 extra pp) **gf, gf, v**



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LUNCH OPTIONS

LUNCH OPTION ONE

\$25.00 PER PERSON

INCLUDES:

- Assorted Sandwiches & Wraps
- Vegetable Frittata
- Fresh Fruit Platter
- Jugs of Juice

LUNCH OPTION TWO

\$28.50 PER PERSON

INCLUDES:

- Assorted Sandwiches & Wraps
- Platters of Hot Finger Food
- Jugs of Juice

LUNCH OPTION THREE — COLD BUFFET

\$30.50 PER PERSON

INCLUDES:

- Three salads (Chef's Choice)
- Roast Chicken Pieces
- Cold Meat Platter
- Assorted Bread Rolls
- Condiments
- Jugs of Juice



STAND UP LUNCH MENU

MINIMUM 25 PEOPLE

\$35.50 PER PERSON

CHOOSE FOUR OPTIONS AT A SELF SERVICE AREA

BOWLS N BOXES N THINGS

OPTIONS:

- Miso Chicken, Rice Noodle Soy & Ginger Broth **gf, vgo**
- Chef's 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, v, df, vg**
- Roasted Eggplant Tikka Masala **gf, vg, v, df**

BUNS AND STUFF

OPTIONS:

- Chicken Burrito, Sour Cream, Avocado **vgo**
- Shredded BBQ Beef–Traditional Coleslaw, Baguette **df**
- Parmesan Crusted Chicken – Lettuce, Tomato, Aioli, Baguette
- Petite Braised Lamb Shepherd's Pies, Tomato Ketchup **gf**
- Ras el Hanout Roasted Vegetable & Feta Tarts **gf**
- Chef's selection of Vegetarian Brioche Rolls



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COCKTAIL PLATTERS

MINIMUM 50 PEOPLE

HOT ASIAN-STYLE PLATTER

\$90.00 PER PLATTER

INCLUDES:

- Assortment of Asian Style Bites with Soy Sauce and Sweet Chilli

OLD FAVOURITES PLATTER

\$115.00 PER PLATTER

INCLUDES:

- Cocktail pies
- Chipotle Spiced Pork Sausage rolls
- Homemade Pizza Squares
- Popcorn Cauliflower
- Vegetable Arancini Balls

FRUIT PLATTER

\$80.00 PER PLATTER

INCLUDES:

- Selection of sliced fresh seasonal produce

SANDWICH PLATTER

\$80.00 PER PLATTER

INCLUDES:

- Varying selection of meat and vegetarian options

CHEESE PLATTER

\$95.00 PER PLATTER

INCLUDES:

- Assorted Selection of Local Cheese
- Water Crackers
- Fresh and Dried Fruits
- Assorted Condiments

CHARRED TURKISH BREAD PLATTER

\$65.00 PER PLATTER

INCLUDES:

- Chefs dips,
- Reduced balsamic & Preston Valley EVOO

SLIDER PLATTER vgo, gf

\$115.00 PER PLATTER

18 SLIDERS PER PLATTER

INCLUDES:

- Beef & Kimchi Burgers
- Shredded Buffalo Chicken & Slaw
- BBQ Pork & Spiced Apple Chutney

ASIAN ROLL PLATTER

\$95.00 PER PLATTER

INCLUDES:

- Nori rolls with assorted fillings, with wasabi, pickled ginger and soy gf, vgo

ANTIPASTO PLATTER

\$100.00 PER PLATTER

INCLUDES:

- Marinated olives
- Feta
- Roasted capsicum
- Eggplant and zucchini salad
- Cheddar cheese
- Sliced meats
- Pickles
- Crostini

HOT MEAT PLATTER

\$115.00 PER PLATTER

INCLUDES:

- Chicken & Vegetable Skewers
- Moroccan Infused Lamb Meatballs
- Chicken Karaage
- Crispy Pork Belly Bites
- Rich Tomato Sauce

HOT SEAFOOD PLATTER

\$120.00 PER PLATTER

INCLUDES:

- Fish goujons
- Snapper Burrito
- Salt & Pepper Calamari
- Chilli & Garlic Sauté Prawns



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BEVERAGE PACKAGES

BEVERAGE PACKAGE PRICES ARE SUBJECT TO CHANGE

THE THIRSTY GLENN PACKAGE

3 HOURS \$65.00 PER PERSON
4 HOURS \$70.00 PER PERSON
5 HOURS \$80.00 PER PERSON

BEER

Heineken Zero
Hahn 3.5 (3.5%)
Hahn Super Dry (4.6%)
Little Creatures Rogers Amber Ale (3.8%)

WINE

SPARKLING
Mantra Lighthouse Sparkling

WHITE
Mantra Lighthouse SSB
Hardy’s Riddle Moscato

RED
Mantra Lighthouse Cabernet
Sauvignon Merlot
Mantra Lighthouse Shiraz

SOFT DRINKS & ORANGE JUICE

NIGHT ON THE TOWN WITH GLENN PACKAGE

3 HOURS \$70.00 PER PERSON
4 HOURS \$76.00 PER PERSON
5 HOURS \$82.00 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

SPARKLING
Zilzie Prosecco
Sitella Sparkling Chenin

WHITE
Sittella Silk Classic White
Willow Bridge Dragonfly SBS

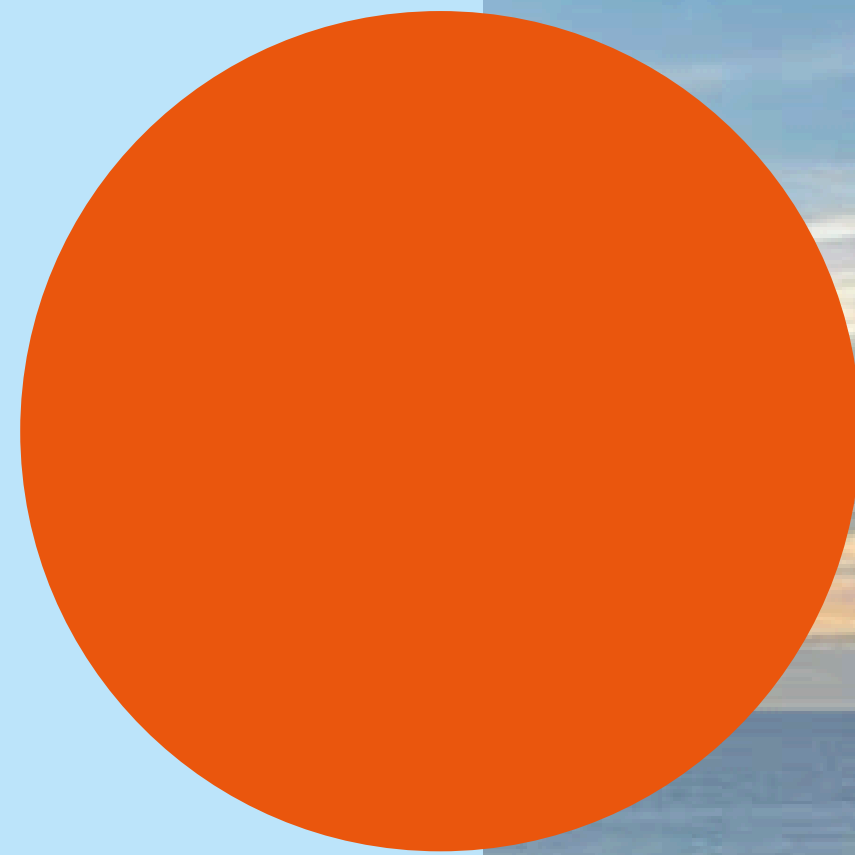
RED
Willow Bridge Dragonfly Cab Sav Merlot
Sittella Tinta Rouge (Shiraz, Temp, Gren)

SOFT DRINKS & ORANGE JUICE



mantra

STAY YOUR WAY



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