mantra

BUNBURY LIGHTHOUSE

SEAMLESS CONFERENCES WITH COASTAL VIEWS

MEETINGS & EVENTS YOUR WAY

HOST WITH CONFIDENCE AT MANTRA BUNURY, 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.

OUR VENUES

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

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

v: Vegetarian, vo: Vegetarian Option, vgn: Vegan, vgo: Vegan Option, gf: Gluten Free, gfo: Gluten Free Option, df: Dairy Free, dfo: Dairy Free Option

CATERING MENUS

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

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

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

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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)

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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

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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, Caper, 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

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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

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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 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

MANTRA BUNBURY LIGHTHOUSE
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