

mantra

BUSINESS YOUR WAY

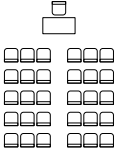
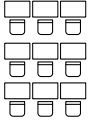
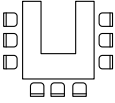
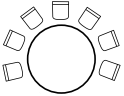
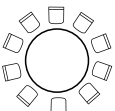
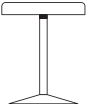


CONFERENCING & EVENTS PACKAGES



OUR EVENT SPACES

SETUP & CAPACITY

ROOM		M1	M2	M3	2 MEETING ROOMS	BALLROOM	BOARDROOM
THEATRE		100	100	80	180	350	X
CLASSROOM		60	60	48	108	180	X
U-SHAPE		36	36	30	66	X	9
CABARET		72	72	64	136	208	X
BANQUET		90	90	80	170	270	10
COCKTAIL		150	150	100	250	400	X

*Addition of a stage, or dancefloor or AV will reduce capacity limits.

MEETING ROOM 1 & 2

Flexible, modern, and filled with natural light, Meeting Rooms 1 and 2 provide the perfect setting for your next event. Both rooms are identical in size and style, offering sleek design, floor-to-ceiling windows, and state-of-the-art facilities to ensure a seamless experience.

Each room comfortably caters for up to 100 guests in theatre style, or 150 for a cocktail event. For larger gatherings, the rooms can be combined to accommodate up to 200 guests theatre style, 180 for a banquet, or 300 for a cocktail function.

Whether you're hosting a conference, seminar, product launch, training session, or elegant dinner, our versatile meeting spaces can be configured to suit your event style. Our dedicated events team will work with you to create the ideal setup, ensuring every detail is delivered with ease and professionalism.



ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL
1 MEETING ROOM	100	60	36	72	90	100
COMBINED ROOMS 1 & 2	200	120	72	144	180	300

*Addition of a stage, or dancefloor will reduce capacity limits.

MEETING ROOM 3

Meeting Room 3 is an intimate yet versatile space, ideal for smaller conferences, training sessions, and private functions. With stylish finishes, floor-to-ceiling windows, and natural light, the room creates a professional and welcoming environment for your guests.

The room accommodates up to 80 guests in theatre style or 100 for a cocktail event, making it perfect for gatherings that require a more personal touch without compromising on quality or service. Configurations include cabaret, banquet, classroom, and U-shape setups, ensuring flexibility for a range of occasions.

Whether you're planning a corporate meeting, workshop, or a private dinner, Meeting Room 3 provides a modern and adaptable setting supported by our dedicated events team.



ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL
MEETING ROOM 3	80	48	30	64	80	100
COMBINED ROOMS 2 & 3	180	108	66	136	170	250

*Addition of a stage, or dancefloor will reduce capacity limits.

BALLROOM

Our Ballroom, created by combining Meeting Rooms 1, 2 and 3, is the ultimate flexible event space. With soaring ceilings, natural light, and contemporary finishes, it provides an impressive backdrop for large-scale conferences, product launches, gala dinners, or cocktail celebrations.

The Ballroom accommodates up to 350 guests in theatre style, 270 for a banquet, or 400 for cocktails. Its versatile layout also makes it ideal for cabaret-style functions of up to 208 guests. Whether you're planning a major corporate presentation, an exhibition, or a grand celebration, this space delivers the scale and sophistication to bring your event to life.

With vehicle access and state-of-the-art facilities, the Ballroom adapts to showcase everything from keynote addresses to full-scale product reveals. Our experienced events team will work closely with you to design the perfect setup, ensuring your event makes a lasting impression.



ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	EXPO
BALLROOM	350	180	X	208	270	400	23 3m x 3m stalls

*Addition of a stage, or dancefloor will reduce capacity limits.

BOARDROOM

Located on Level 1, our Boardroom offers an intimate and professional setting ideal for executive meetings, interviews, or private strategy sessions. Designed with comfort and style in mind, the room features modern furnishings, natural light, and a sophisticated atmosphere that encourages productivity. Accommodating up to 10 guests in a boardroom layout, this space is perfect for smaller gatherings that require focus, discretion, and a premium environment. With AV facilities available and the support of our events team, the Boardroom ensures your meeting runs seamlessly from start to finish.



ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL
BOARDROOM	X	X	9	X	10	X

The background features a gradient of blue colors, from light to dark. A white circle is positioned in the upper left quadrant. Several thick, wavy, light blue lines flow across the frame, creating a sense of movement and depth. The text 'START THE DAY' is centered horizontally and vertically, rendered in a clean, white, sans-serif font.

START THE DAY

START THE DAY

TRADER BUFFET BREAKFAST

\$27 PER GUEST

Have your delegates join us at Trader restaurant for a full buffet breakfast prior to your conference for just \$27 per delegate

NETWORKING COCKTAIL BREAKFAST

\$25 PER GUEST | MINIMUM 20 PEOPLE

- Tea, coffee, juices
- Individual fruit and granola pots, berry compote + coconut yoghurt
- Seasonal sliced fresh fruits
- Baker's basket, warm Danishes, croissants + gourmet mini muffins

PLATED BREAKFAST

\$40 PER GUEST | MINIMUM 30 PEOPLE

Selection of 1

- Scrambled eggs, potato rosti, crispy bacon, roasted tomato, relish, garlic mushrooms + Rye sourdough
- Smashed avocado, beetroot relish, truss cherry tomato, pepitas, fetta, egg + Sourdough (V)
- Strawberry & yoghurt pannacotta, house granola, berries, vanilla mascarpone + maple syrup(V)
- Atlantic Smoked Salmon, Scrambled eggs, asparagus, dill, hollandaise + Toasted English muffin (I)
- Huevos rancheros, Mexican spiced beans, baked eggs, crumbed fetta, pork & fennel sausages + Sourdough

Included extras

- Seasonal fruit salad with sweet yoghurt and berries (V) (GF)
- Baker's basket, warm Danishes, croissants + gourmet mini muffins (V)
- A selection of premium teas, coffee and juices

DIETARY REQUIREMENTS ARE WELCOMED UPON BOOKING.

(V) VEGETARIAN - (VGN) VEGAN - (GF) GLUTEN FRIENDLY

(A) AUSTRALIAN SEAFOOD - (I) IMPORTED SEAFOOD



DELIGHT YOUR SENSES

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

HALF AND FULL DAY EXPERIENCES

MANTRA MELBOURNE EPPING, IS PROUD TO OFFER THE FOLLOWING PACKAGES FOR YOUR EVENT.



HALF DAY DELEGATE PACKAGE

\$70 PER PERSON

- Arrival tea and coffee
- Morning tea or Afternoon tea
- Chef's selection hot buffet lunch
- Mantra stationery - pads and pens
- Iced water on the tables
- Standard audio visual equipment*



FULL DAY DELEGATE PACKAGE

\$80 PER PERSON

- Arrival tea and coffee
- Morning tea and Afternoon tea
- Chefs selection hot buffet lunch
- Mantra stationery - pads and pens
- Iced water on the tables
- Standard audio visual equipment*



*Standard audio visual equipment for each room(s) include whiteboard and markers, screen and HDMI cables and digital welcome signage. Flip chart and markers and lectern or microphones can be arranged for an additional fee.
Full day room hire is considered to be 7am to 5pm. Half day room hire is considered to be 7am - 12pm or 1pm - 6pm.

EXCITE YOUR TASTEBUDS

DAY DELEGATE MENUS

MONDAY

ALL SERVED WITH TEA & COFFEE | Juice & soft drink available

MORNING TEA

Yoghurt & muesli, strawberry compote + mint (GF)

Petite croissant, Swiss cheese + garden tomatoes (V)

LUNCH

Slow cooked lamb shoulder + chimichurri (GF) (DF)

Basil pesto, semi dried tomatoes & parmesan farfalle (V)

Maple roasted seasonal root vegetables (V) (GF) (DF)

Chickpea, roasted peppers, cucumber, roasted onions, young leaves, herbs + vinaigrette (V) (GF) (DF)

Seasonal fruit platter (V)

AFTERNOON TEA

Belgian chocolate mousse, strawberries + shavings (GF) (V)

Chicken empanada + green tomato & jalapeno relish

TUESDAY | THURSDAY | SUNDAY

ALL SERVED WITH TEA & COFFEE | Juice & soft drink available

MORNING TEA

House scones, Yarra Valley jam + whipped cream (V)

Potato rosti, egg, hollandaise + chives (V) (GF)

LUNCH

Southern spiced chicken cutlets (GF) (DF)

Creamy wild mushrooms & spinach orecchiette (V)

Roasted garlic chat potatoes(V) (GF) (DF)

Cos lettuce, parmesan, crispy bacon, garlic croutons + Caesar dressing

Seasonal Fruit Platter (V)

AFTERNOON TEA

Assorted flourless friands (GF) (V)

Classic Angus beef mini pies + tomato chutney

**WORKING LUNCH AVAILABLE ON REQUEST*

**ALTERNATE MENU OPTIONS AVAILABLE FOR SMALLER GROUPS*

**MENUS SUBJECT TO CHANGE*

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EXCITE YOUR TASTEBUDS

DAY DELEGATE MENU

WEDNESDAY | SATURDAY

ALL SERVED WITH TEA & COFFEE | Juice & soft drink available

MORNING TEA

Lemon curd, buttery biscuit crumbs, mascarpone + berries (GF) (V)

Rosemary focaccia, olive tapenade + pesto butter (V)

LUNCH

Beef Bourguignon, seasonal vegetables & mushrooms (GF)

Chickpea & potato coconut stew (V) (GF)

Fragrant saffron rice (V) (GF) (DF)

Young leaves, capsicum, cherry tomato, cucumber, olives, feta cheese, oregano + Vinaigrette (V) (GF)

Seasonal fruit platter (V)

AFTERNOON TEA

Toffee caramel brownie slice + strawberry (GF) (V) (DF)

Spinach & ricotta pastizzi + chipotle aioli (V)

FRIDAY

ALL SERVED WITH TEA & COFFEE | Juice & soft drink available

MORNING TEA

Assorted Danish pastries & pain au chocolate (V)

Greek yoghurt pannacotta, vanilla + strawberry compote (V) (GF)

LUNCH

Roast Angus beef + traditional gravy (GF)

Southern mac & cheese + Classic Yorkshire pudding (V)

Herb-dusted fries (V)

Brown rice, quinoa, cucumber, tomatoes, herbs + lemon & tahini dressing (V) (GF)

Seasonal Fruit Platter (V)

AFTERNOON TEA

Punjabi samosas + tomato kasoundi (V)

Decadent blueberry slice + vanilla mascarpone (V) (GF) (DF)



**WORKING LUNCH AVAILABLE ON REQUEST*

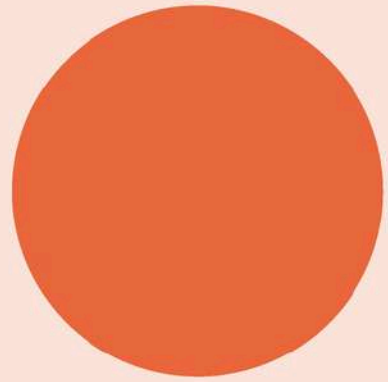
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EXTRAVAGANT EVENTS

EXTRAVAGANT EVENTS PLATED

SET MENU

2 COURSE MENU (ENTRÉE AND MAIN OR MAIN AND DESSERT) \$80.00 PER PERSON

3 COURSE MENU (ENTRÉE, MAIN AND DESSERT) \$95.00 PER PERSON.

Dinners with 30 guests or more, select 2 options per course
Dinners under 30 guests, select 1 option per course.

ENTRÉE

Hiramasa kingfish crudo, tigers milk, basil oil, charred corn, Spanish onion, camote + herbs (GF) (A)

Red gum lamb cutlet, mint yoghurt, pearl cous cous, semi-dried tomato + pomegranate molasses

Tomato & stracciatella, basil, charred baby onion, peach vinaigrette + garlic crostini (V)

Twice cooked pork belly, celeriac puree, apple & fennel remoulade + sticky verjuice reduction (GF)

Pumpkin arancini, capsicum ruille, basil oil, parmesan + herbs (V)

Grilled prawns, cucumber & dill yoghurt, garlic + chorizo crumbs (GF) (A)

MAIN

Flat iron 250g steak, crushed Cajun chats, confit garlic, baby broccoli, honey carrots + smoked chimichurri
+\$5pp Upgrade to 180g Eye fillet (GF)

Humpty-doo barramundi, seasonal greens, pumpkin puree, crispy kale + coconut & lemongrass broth (GF) (A)

Confit duck, horseradish mash, roasted petite carrots, buttered spinach+ orange jus (GF)

Herb-brined chicken breast, potato gratin, Jerusalem artichoke puree, baby vegetables + double chicken jus (GF)

Slow braised lamb shoulder, sweet potato mash, winter greens, charred onion, root vegetable crisps + gremolata (GF)

Casarecce pasta, creamy wild mushroom & leek sauce, sage, parmesan, Pangrattato + burrata (V)

DESSERT

Belgian chocolate mousse, whipped mascarpone, basil + berries (GF)

Vanilla bean pannacotta, forest berries & mint salsa + coulis (GF)

Honey & macadamia parfait, caramel popcorn, torched blood orange + dulce de leche (GF)

Lemon curd, vanilla cream cheese, white chocolate soil + seasonal berries

Chocolate velvet cake, macerated berries, herbs, ganache + chocolate shavings (VGN)

Burnt Basque cheesecake, sour cherries compote + toffee dust



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EXTRAVAGANT EVENTS

BUFFET

BUFFET

\$90.00 PER PERSON
30 GUESTS MINIMUM

INCLUSIONS

Assorted gourmet bread rolls

Seasonal antipasto selection;
Cured meats, local & international cheeses,
relishes + crackers

Your choice of:
1 Traditional Roast &
1 Hot Dish

Accompanied by;
Mixed seasonal vegetables
Chef's selection potato dish
Selection of salads

TRADITIONAL ROASTS

Selection of 1
All served with condiments and jus

- Angus beef striploin, mustard, pepper crust + herbs (GF)
- Leg of lamb, garlic, rosemary + smoked salt (GF)
- Slow braised lamb shoulder + chermoula (GF)
- Honey-glazed pork belly + apple sauce (GF)
- Free range roasted chicken + Portuguese sauce (GF)

HOT DISH

Selection of 1

- Classic beef lasagne
- Pork & fennel casarecce + parmesan
- Creamy mushrooms & leek orecchiette (V)
- Chicken & chorizo spiced rice
- Teriyaki barramundi + Asian greens
- Hearty mushrooms & vegetables stew
- Buffalo style chicken wings + blue cheese dressing (GF)

DESSERT

- Chef's selection of petite desserts + freshly sliced seasonal fruits (V)
- Freshly brewed tea and coffee



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EXTRAVAGANT EVENTS

CANAPÉ

CANAPÉ

20 GUEST MINIMUM

4 PIECES - \$28 | Choose 4 canapés

5 PIECES - \$36 | Choose 4 canapés + 1 substantial

7 PIECES - \$48 | Choose 5 canapés + 2 substantial's

9 PIECES - \$56 | Choose 7 canapés + 2 substantial's

ADDITIONAL CANAPÉ - \$6pp

ADDITIONAL SUBSTANTIAL - \$10pp



COLD

- BBQ pulled beef taco bites, pickled onion, jalapeno + coriander (GF)
- Stracciatella & prosciutto bites + garlic crostini (V)
- Smoked salmon blini, dill creme fraiche + Yarra valley salmon caviar roe (I)
- Bocconcini & Heirloom cherry tomato skewers + balsamic glaze (GF)
- Prawn cocktail, shredded lettuce, thousand island dressing + lemon

HOT

- Classic petite Angus pies + tomato chutney
- Four cheese arancini + truffled mayo (V)
- Goats cheese, caramelized onion + tomato tartlets (V)
- Chicken skewers, teriyaki sauce, sesame seeds + spring onion (GF)
- Punjabi style samosas, raita + tomato kasoundi (V)
- Spicy crunchy chicken wings + kimchi ranch

SWEET

- Spanish style churros, chocolate sauce + cinnamon sugar (V)
- Orange creme Brulee tarts + toffee dust
- Decadent chocolate mousse + berry spoons

SUBSTANTIAL

- Baja California fish tacos, flour tortilla, pickled onion, guacamole, slaw + coriander (I)
- Pulled pork bao buns, pickles Asian veg + chipotle aioli
- Beer battered fish and chips, tartare and lemon (I)
- Sauté gnocchi, sugo, Basil + stracciatella (V)
- Lamb mini souvlaki, tomatoes, lettuce, onion + garlic sauce
- Mini falafel pockets, beetroot relish, rocket + tzatziki (V)
- Waffles & chicken, bacon + maple syrup
- Mini hamburger, aioli, tomato, lettuce, melting cheese + fries

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EXTRAVAGANT EVENTS

PLATTERS & STATIONS

PLATTERS

APPROX. 30 PIECES APPROX

AUSSIE CLASSICS - \$60 PER PLATTER

Petite Angus beef mini pies, party sausage rolls + selection of sauces & relishes

VEGETARIAN PLATTER - \$65 PER PLATTER

Four cheese arancini, mac & cheese croquettes, Punjabi samosas, spring rolls + selection of sauces & condiments

INTERNATIONAL PLATTER - \$75 PER PLATTER

Teriyaki chicken skewers, crunchy buffalo chicken wings, chilli con carne empanada, Pekin duck spring roll + selection of sauces & condiments

PIZZA PLATTER OPTIONS - \$50 PER PLATTER

PLEASE CHOOSE YOUR FLAVOURS

- Hawaiian - Smoked ham, pineapple, cheese, tomato
- Salami - Tomato, mozzarella
- Mushroom - Sliced mushroom, parmesan, truffle oil, tomato and mozzarella
- Veggie - Capsicum, olives, zucchini, Spanish onion, tomato, mozzarella

KIND TO ALL PLATTER (GF, VGN, NF) - \$70 PER PLATTER

Falafel bites, Vegan Spring rolls, Fresh veggie rice paper rolls, guacamole & tomato potato hash's, hummus + Asian dipping sauce

MIXED DESSERT PLATTER - \$90 PER PLATTER

- Spanish churros + chocolate sauce
- Apple pie bites + cinnamon sugar
- Chocolate mousse tartlets + shavings
- Tiramisu slice + coffee mascarpone

FRUIT PLATTER - \$90 PER PLATTER

Selection of seasonal fruits

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GRAZING STATIONS

MINIMUM 30 PEOPLE

CHEF'S GRAZING TABLE

\$15 per person

- Chef's selected smoked & cured meats
- Bakers' baskets of daily baked bread, grissini, lavosh + crackers
- Marinated and pickled vegetables, olives and crudités
- Selection of cheeses and accompaniments + dips
- Fresh fruits and nuts

OYSTER & PRAWN BAR

\$35 per person

Fresh premium Australian market oysters (A)

- Mignonette dressing, tabasco, fresh lemon, ponzu & chives
- Kilpatrick oyster station

Chilled Australian cooked prawns (A)

- Cocktail sauce & accompaniments



THIRSTY?

BEVERAGE PACKAGES

TRADER SELECTION PACKAGE

Beer Republic Northern Draught | Brewed on-site
Legacy Brut
Legacy Sauvignon Blanc
De Bortoli Shiraz
Selection of soft drinks and juices

2 HOUR \$45PP
3 HOUR \$55PP
4 HOUR \$65PP

TRADER TOP SHELF PACKAGE

Beer Republic Northern Draught | Brewed on-site
Legacy Brut
Legacy Sauvignon Blanc
Villa Fresco Pinot Grigio **OR** Five Vineyard Chardonnay
Five Vineyard Estate Rose
De Bortoli Shiraz
Marnong Estate Pinot Noir **OR** Onyx Shiraz
Selection of soft drink and juices

2 HOUR \$55PP
3 HOUR \$65PP
4 HOUR \$75PP

MOCKTAIL STATION

+\$10PP

ARRIVAL COCKTAIL

+\$15PP | Espresso Martini **OR** Aperol Spritz

SPIRIT UPGRADE

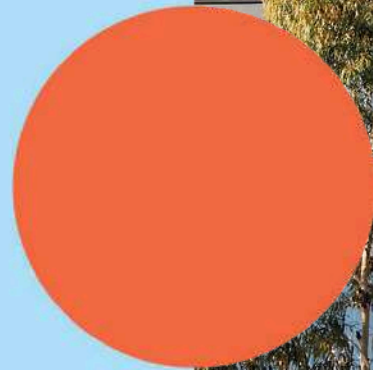
+\$11PP / PER HOUR



*CASH BAR & BAR TABS AVAILBALE UPON REQUEST

mantra

STAY YOUR WAY



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