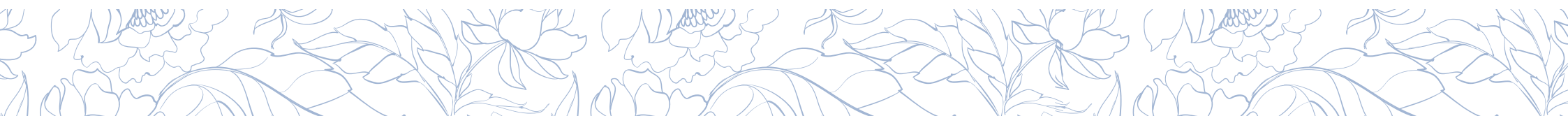




I will have my dream event

MANTRA EPPING • MELBOURNE, VICTORIA



Canape Packages

All canape packages are based on a minimum of 20 guests, served over 1.5 hours. All items are catered at 1.5 pieces per person.

SELECT 4 CANAPÉ OPTIONS

\$18*PP

COLD

- crisp vegetable and mint rice paper rolls (GF, V)
- goats cheese and red onion tartlets (V)
- lemon and herb prawn skewers (GF)
- smoked salmon and caper blinis
- sweet chilli chicken tarts

HOT

- chicken and spring onion skewers (GF)
- angus beef and red wine pies, tomato chutney
- parmesan arancini, truffle mayo (V)
- Mediterranean falafel skewers, chipotle relish (V)
- salt and pepper squid, tomato tartare

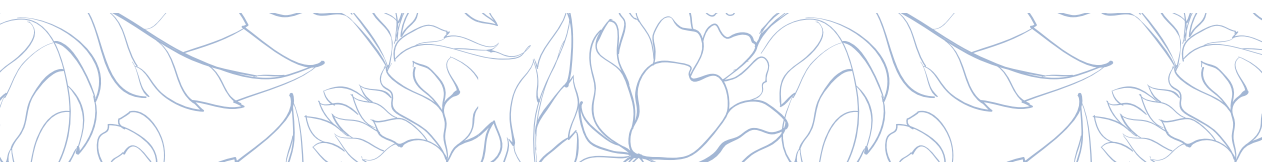
SWEET

- lemon and herb prawn skewers (GF)
- tempura veg tacos, chipotle aioli

ADDITIONAL CANAPÉ SELECTION

\$4 EACH

Room Hire fees will apply



Canapes Cont...

FOOD TRUCK FIESTA

\$30*PP

Looking for a fun and creative canape package? Why not add a little carnival to your event...

- char grilled corn, chipotle butter (V, GF)
- prawn Po boy, ice berg, Sriracha kewpie
- southern fried chicken bites, Cajun aioli
- mac 'n' cheese croquettes, tomato compote (V)

LITTLE EATS

\$7*PP

Looking to add something a little more substantial to your canape package? Why not add on some of our Little Eats. A range of more substantial canape offerings to delight your guests with!

mushroom and chive risotto (GF, V)
mild chicken curry, coconut rice (GF)
beer battered fish and chips, tartare and lemon
sautéed gnocchi, spinach, pesto and pine nuts (V)
Thai beef salad, vermicelli noodles, coriander and lime (GF)
Angus beef, American cheese and pickle sliders
crispy chicken, avocado and jalapeno sliders

Room Hire fees will apply



Platter Offerings

Our Platters are designed to feed 10-15 people and will be placed around the room for guests to rove and enjoy.

FUSION PLATTER **\$75**

Dim Sum, Rice Paper Rolls, Prawn Twisters and Vegetable Samosas

MEDITERRANEAN PLATTER **\$95**

Arancini, Spinach & Ricotta triangles, meatballs, haloumi & chorizo skewers

ANTIPASTO PLATTER **\$95**

House-marinated vegetables, artisan cheeses, cold meats, house-made dips and grilled sourdough

GRAZING TABLE **\$300**

Grazing Tables are charged per metre and can feed up to 20 guests

Chefs selected charcuterie and pate
Bakers baskets of daily baked bread, grissini, crispbread and crackers
Marinated and pickled vegetables, olives and crudités
Selected cheeses and accompaniments
Baked cob loaf and house made dips
Fresh fruits and nuts

Room Hire fees will apply



Food Stations

Looking to treat your guests to an interactive experience? Enjoy a live chef station featuring a range of different cuisines, served with its own unique presentation.

SELECT YOUR LIVE STATION BELOW

\$15*PP

RISOTTO STATION:

Classic risotto made to order with pumpkin, almonds and aged parmesan (GF, V)

ITALIAN PASTA STATION: SELECT 2

Penne amatriciana, onion, bacon, chilli and tomato
Rigatoni al ragu, traditional braised beef and tomato
Orecchiette; tomato, broccolini and ricotta (V)
Penne Siciliana; onion, eggplant, basil, tomato (V)

DIY PAVLOVA STATION:

Fluffy pavlovas, meringue kisses and shards with home-made curds, coulis, creams and seasonal fruits

Minimum numbers of 50 guests apply, chef service for 45 minutes



Family Style

*This menu is inspired by our Trader Restaurant and offers a smorgasbord of fresh, seasonal and sustainable produce. Designed to be shared Family Style!
This can be enjoyed in either our Trader Restaurant or in a private conference room*

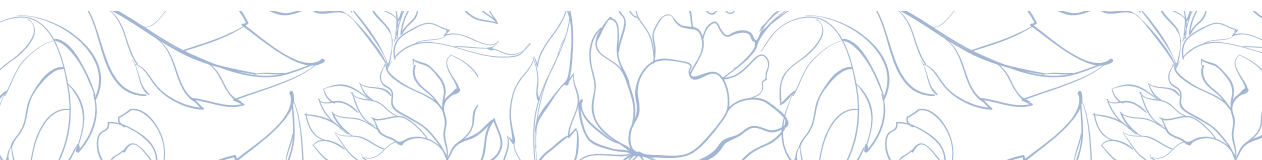
SEASONAL MENU

\$59*PP

SAMPLE MENU

Trader tasting boards: house marinated vegetables, charcuterie, terrine and accompaniments
Honey soy salmon, quinoa, celery + purple cabbage, carrot, capsicum + cashews
Peppered Angus beef, rocket salsa and charred onions (GF)
Charred chicken, rosemary + garlic roasted potatoes + pan gravy (GF)
Buffalo ricotta gnocchi, rocket pesto, olive oil + fried capers (V, GF)
Parmesan and parsley shoestring fries + house relish
Mixed leaf salad, house vinaigrette (GF)
Dessert Assiette platters

Minimum & Maximum numbers apply



Alternate Drop Menu

Located in your own private conference room, our 2 and 3 course alternate serve menus are suitable for any event. With a minimum of 20 guests on this package, we will offer room hire complimentary!

2 COURSE

\$55*PP

3 COURSE

\$65*PP

ENTREES

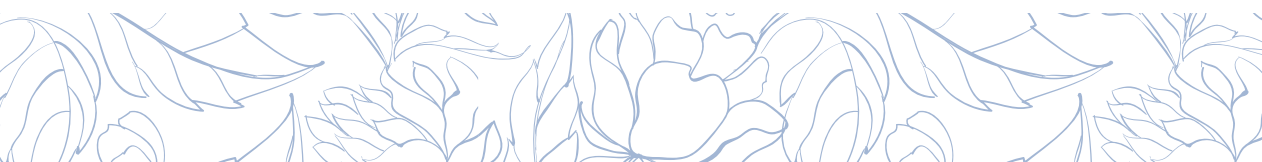
- confit salmon, asparagus, crisp potato, quail egg, honey mustard vinaigrette (GF)
- char grilled lamb, sweet potato hummus, pickled cauliflower, crisp kale (GF)
- tomato and vegetable ratatouille tart, pesto oil and pea shoots (V)
- prosciutto, blue cheese and pear, garden greens and toasted walnuts (GF)

MAINS

- braised beef cheek, confit garlic potato puree, charred onions and truss tomato (GF)
- Atlantic salmon, crushed potato, asparagus, tomato and olive salsa (GF)
- char grilled chicken breast, Jerusalem artichoke, leek and pickled carrot (GF)
- buffalo ricotta gnocchi, burnt butter, sage and parmesan crisp (V)

DESSERT

- coffee creme brûlée, almond wafer, toffee dust (GF)
- coconut and maple pannacotta, raspberry jam, roasted walnuts (GF, VE)
- passionfruit curd, meringue kisses, vanilla cream, raspberries and mint (GF)
- chef's cheese selection, fruit gel, house made lavosh (GF available on request)



Gourmet Buffet

Our Gourmet Buffet package is a feast of the senses. With a minimum of 20 guests on this package, your room hire will be complimentary!

BUFFET INCLUSIONS

\$69*PP

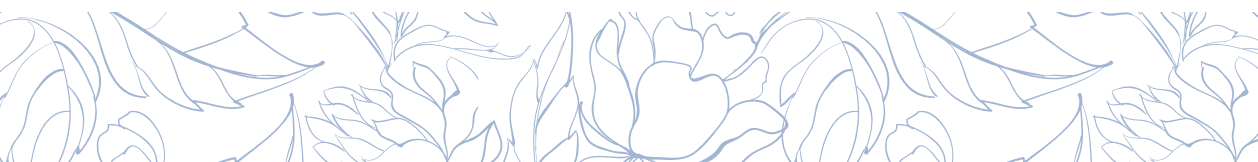
- freshly baked bread selection
- seasonal antipasto selection
- chef's selection of salads with condiments and dressing
- choice of one Traditional Roast Selection
- choice of two Hot Dish Selections
- chef's selection of desserts, freshly sliced seasonal fruits
- freshly brewed tea and coffee
- assortment of local and international cheeses, crackers and chutney

TRADITIONAL ROAST SELECTION

- beef sirloin with mustard and garden herbs
- leg of lamb with garlic and rosemary
- slow braised lamb shoulder
- honey-glazed pork neck with apple sauce
- roast chicken with sage and onion stuffing

HOT DISH SELECTIONS

- pulled lamb shoulder with tzatziki
- pork and fennel meat balls
- beef, eggplant and roast capsicum lasagne
- free range chicken cacciatore
- Moroccan chicken tagine
- Shepherd's pie
- roast salmon with fennel and lemon
- roast barramundi with salsa verde



Beverage Packages

TRADER SELECTION PACKAGE - 1 HOUR \$15* PER PERSON

- Cascade Premium Light, Cricketer's Arms Lager, Cricketer's Pale Ale
- Legacy Sparkling Brut, Sauvignon Blanc and Cabernet Sauvignon Merlot
- Soft drinks and juices

To extend your package, just add \$7 per person per hour.

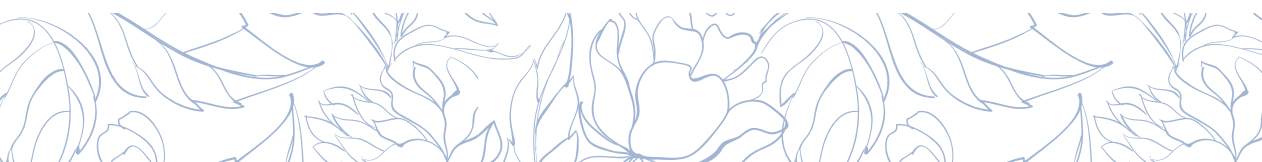
TRADER TOP SHELF PACKAGE - 1 HOUR \$22* PER PERSON

- Asahi, Pure Blonde and Cascade Light
- La Boheme Sparkling Cuvee Blanc, Yarra Valley, VIC
- Totara Sauvignon Blanc, Marlborough, NZ
- De Bortoli Regional Reserve Cabernet Sauvignon, Yarra Valley, VIC
- Soft drinks and juices

ADDITIONAL UPGRADE OPTIONS:

- Add two additional beer or wine varieties for \$7 per person
- Add spirits to any package for \$10 per person, per hour
- Arrival or celebration cocktail for \$10 per person

**ASK ABOUT OUR ON-SITE BREWED BEER REPUBLIC BEER OPTIONS
TO UPGRADE YOUR PACKAGE!**





Terms and conditions

BOOKING

- The pricing of the quote is valid for seven (7) days and subject to venue space availability at the time of booking.
- All bookings will be confirmed on receipt of the 50% deposit paid. Please note that your booking is not confirmed until payment is received and the contract is signed and returned to Mantra Epping.
- The balance of the account is to be paid in full fourteen (14) days prior the event when final numbers are confirmed.
- A credit card number is required to settle any additional charges associated with the event. Any damage to Mantra Epping property will be charged to this credit card.

FINAL NUMBERS

- Final numbers are required fourteen (14) business days prior to the function and charges will be based on these, minimum numbers or on final head count, whichever is greater.
- Minimum numbers apply to packages. Should your numbers fall below the minimum, please ask us about alternative package options. Minimum numbers are based on full paying adults only. Children are additional to this.

ADDITIONAL

- Mantra Epping will not accept responsibility for the loss or damage to any equipment or property left on the premises prior to, during, or after the function.
- To ensure compliance with its Responsible Service of Alcohol obligations, Mantra Epping reserves the right to refuse service to anyone suspected of being intoxicated.





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