

mantra
BUSINESS YOUR WAY



CONFERENCING & EVENTS PACKAGES

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



FULL DAY DELEGATE PACKAGE

\$75 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.

DELIGHT YOUR SENSES

EXCITE YOUR TASTEBUDS



MORNING AND/OR AFTERNOON TEA

MORNING TEA

Strawberry & basil yoghurt cold set pots
Feta & spinach fitters, herb sour cream & dukkah

AFTERNOON TEA

Chocolate brownie, coffee mascarpone
Tomato tartlets, quiche basil & pecorino



HOT BUFFET LUNCH

BBQ pork Scotch, new potatoes, burnt butter, crispy sage, pan jus
Pan fried gnocchi, broccolini, olives, peppers, fresh basil, shaved pecorino
Young carrots, whipped feta
Vine tomatoes, Lebanese cucumbers, olives, mozzarella, fresh oregano
Fig & Rosemary cream brulee:



EXPRESS LUNCH IN REPUBLIC TAVERN

Selection of one of the below choices per guest from our
in-house Brewpub, Republic Tavern

Classic chicken parma + fries
Republic beer battered fish + fries
Republic Cheeseburger + fries
Caesar bowl
Farro + grain bowl

Please note that the above are sample menus and may change seasonally.

DIETARY REQUIREMENTS ARE WELCOMED UPON BOOKING.



EXTRAVAGANT EVENINGS

EXTRAVAGANT EVENINGS - 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

- Tuna, pickled cucumber, whipped feta and citrus oil
- Chargrilled lamb, sweet potato hummus, pickled cauliflower, crisp kale (GF)
- Green pea arancini, parmesan crisp, black garlic aioli & micro herbs (V)
- Prosciutto, blue cheese and pear, garden greens and toasted walnuts (GF)

MAIN

- Braised beef cheek, confit garlic potato's, charred onions and truss tomato (GF)
- Atlantic salmon, crushed potato, asparagus, tomato and olive salsa (GF)
- Crisp salmon, cauliflower, asparagus, king oyster mushrooms & lemon butter sauce (GF)
- Chargrilled chicken breast, pea & spinach hash, mushroom ragout + sauce (GF)
- Pork loin roast, artichoke & pine nut puree, apple relish, cider syrup, heirloom carrots mustard cress
- Lamb Shank, grilled polenta cheese, roasted seasonal vegetables, jus (GF)
- Mushroom & goats cheese risotto, spinach, parmesan crisp, truffle oil (V)
- Fillet of beef, beer glazed onion, spinach puree, gratin potato, pan jus +\$5

DESSERT

- Tiramisu Goutte, coffee soaked Vanilla sponge, mascarpone mousse
- Lemon meringue, crust tart, zesty lemon curd, meringue
- Chocolate praline tart, chocolate soil, berry coulis, raspberries & baby mint
- Vanilla slice, puff pastry filled with a vanilla custard
- White chocolate & Baileys Charlotte, sponge topped with a rich Baileys & coffee cream



Please note that the above are sample menus and may change seasonally.

V: VEGETARIAN | VGN: VEGAN | DF: DAIRY FREE | GF: GLUTEN FREE

EXTRAVAGANT EVENINGS - BUFFET

BUFFET

*\$90.00 PER PERSON
30 GUESTS MINIMUM*

INCLUSIONS

Freshly baked bread selection
Seasonal antipasto selection
Chef's selection of salads with condiments and dressing
Your choice of:
1 Traditional Roast
1 Hot Dish
Accompanied by mixed seasonal vegetables and chef's selection potato dish
Selection of desserts

COLD

*Selection of 1
All served with condiments and jus*

- Beef sirloin with mustard and garden herbs
- Leg of lamb with garlic and rosemary
- Slow braised lamb shoulder, salted zucchini
- Honey-glazed pork neck with apple sauce
- Roast chicken with sage and onion stuffing

HOT DISH

Selection of 1

- 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
- Spiced chickpea and tofu curry (V)

DESSERT

- Chef's selection of desserts, freshly sliced seasonal fruits
- Assortment of local and international cheeses, crackers and chutney
- Freshly brewed tea and coffee



Please note that the above are sample menus and may change seasonally.

V: VEGETARIAN | VGN: VEGAN | DF: DAIRY FREE | GF: GLUTEN FREE

EXTRAVAGANT EVENINGS - CANAPES

CANAPE

20 GUEST MINIMUM

4 PIECES - \$30

5 PIECES - \$35

6 PIECES - \$40

SUBSTANTIAL OPTION - \$10

COLD

- Crisp vegetable and mint rice paper rolls (GF, V)
- Goats cheese and red onion tartlets (V)
- Lemon and herb prawn skewers (GF)
- Asian Peking duck filled crepe with plum sauce (DF)
- Sweet chilli chicken tarts

HOT

- Tandoori chicken skewers, cumin yoghurt (GF)
- Angus beef and red wine pies, tomato chutney
- Parmesan arancini, truffle mayo (V)
- Lamb & feta balls, herbs, feta cheese
- Salt & pepper squid, tomato tartare

SWEET

- Apple pie bites
- Choc-hazelnut empanadas

GRAZING

PRICING PER 10 GUESTS

- Charcuterie Board - \$150
Assorted Cured meats, marinated vegetable & olives, dried fruit and crisps
- Cheese Board - \$130
Regional cheese board, fruit paste, strawberries, grapes & assorted crisps
- Grazing Table - \$380 per metre
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



Please note that the above are sample menus and may change seasonally.

V: VEGETARIAN | VGN: VEGAN | DF: DAIRY FREE | GF: GLUTEN FREE

THIRSTY?



STANDARD BEVERAGE PACKAGE

Beer Republic Pacific Pale Ale - brewed in-house
James Boags light
Legacy Brut
Legacy Sauvignon Blanc
De-bortolli Moscato
Legacy Cabernet Sauvignon/Shiraz
Selection of soft drinks and juices

1 HOUR \$25PP | 2 HOUR \$40PP
3 HOUR \$49PP | 4 HOUR \$58PP



TOP SHELF BEVERAGE PACKAGE

Beer Republic Pacific Pale Ale - brewed in-house
Carlton Draught
Boags Light
Villa Jolanda Prosecco; Veneto, Italy
Memsie Shiraz; Bendigo, Australia
Rochford Sauvignon Blanc; Yarra Valley, Victoria
Les Peyrautins Pinot Noir; Languedec, France
Selection of soft drink and juices

1 HOUR \$30PP | 2 HOUR \$45PP
3 HOUR \$55PP | 4 HOUR \$65PP



MOCKTAIL STATION

+\$10PP

Virgin Mojito
Fruit Punch
Watermelon Bush

SPIRITS & COCKTAILS CAN BE INCLUDED AT AN EXTRA COST.

START THE DAY

START THE DAY

BUFFET BREAKFAST

\$30 PER GUEST

ALL ITEMS BELOW INCLUDED

COLD & CONTINENTAL

Choice of 5 Cereals
Assorted Danishes & Crossiants
Banana Bread
Selection of Toast
Mixed Fresh Fruit
Bircher Museli & toppings
Chia Seed Puddings
Flavoured yoghurt & toppings

HOT FOOD

Baked Beans
Bacon
Variety Sausages
Hash Brown
Scrambled Eggs
Seasonal vegetables
Omlette, Poached or Fried Eggs to order

DRINKS

Juice
Coffee
Tea



Please note that the above are sample menus and may change seasonally.

V: VEGETARIAN | VGN: VEGAN | DF: DAIRY FREE | GF: GLUTEN FREE

ROOM CONFIGURATION

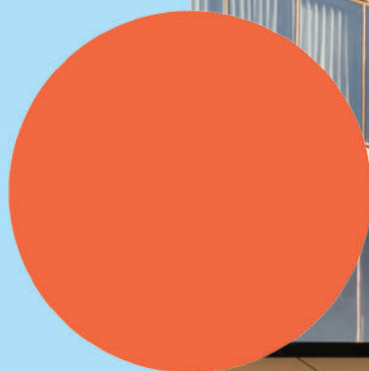
ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL
1 FUNCTION SPACE	150	60	35	72	100	150
2 FUNCTION SPACES	300	120	60	144	200	300
BALLROOM	450	180	80	208	270	500
PENTHOUSE	10	10	X	X	X	10



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

mantra

STAY YOUR WAY



MANTRA MELBOURNE EPPING
250 COOPER STREET, EPPING VIC 3076
T: (03) 8457 4000
E. EPPING.CONF@MANTRA.COM.AU
W. MANTRAMELBOURNEEPPING.COM.AU