

mantra  
BUSINESS YOUR WAY



CONFERRNCING & EVENTS PACKAGES

# ROOM CONFIGURATION

ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL
M1	100	60	35	72	108	150
M2	100	60	35	72	108	150
M3	100	60	35	72	108	150
BALLROOM	360	170	X	224	335	500
PENTHOUSE	10	10	X	X	X	10



# 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

***\$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

MORNING AND/OR AFTERNOON TEA



## MORNING TEA

Pear & raspberry bread, salted butter (GF)  
Bush tomatoes & emmental cheese croissants (V)  
Served with brewed tea & coffee.

## AFTERNOON TEA

Chocolate mousse, raspberry cream, toasted hazelnut (GF, V)  
Moroccan lamb meatballs, cucumber and mint yoghurt  
Served with brewed tea & coffee.



## HOT BUFFET LUNCH

Chicken cutlets, verde, roma tomatoes, green olives, fresh herbs (GF, DF)  
Pumpkin cannelloni, tomato sugo, fresh basil, shaved parmesan (V)  
Roasted sweet potato, squash & baby beets, confit garlic & fresh rosemary (GF, DF, V)  
Baby heirloom tomatoes, cherry bocconcini, basil, salad leaves (GF, V)  
Seasonal fruit platter  
Served with soft drink.



## 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  
Chicken schnitzel sandwich + fries  
Classic Caesar salad  
Republic poke bowl  
Teriyaki 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, 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

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



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# 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



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# 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  
Mondiale Sauvignon Blanc; Marlborough, New Zealand  
Duck Shoot Pinot Noir; Adelaide Hills, Australia  
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

PLATED BREAKFAST

*\$40 PER GUEST*

*20 GUEST MINIMUM*

*SELECTION OF 1 OF THE BELOW*

Smashed Avocado

Medley of tomatoes, Meredith goat's curd, poached free range eggs, grain toast & spiced Mexican beans

Huon Smoked Salmon

Scrambled eggs, grilled asparagus, dill & toast

Sautéed Forest Mushrooms

Grilled haloumi, roasted pumpkin, spinach, sourdough toast, poached egg & spiced pepitas

Egg Benedict

Soft poached eggs on English muffins, sliced bacon, Hollandaise sauce

Big Breakfast

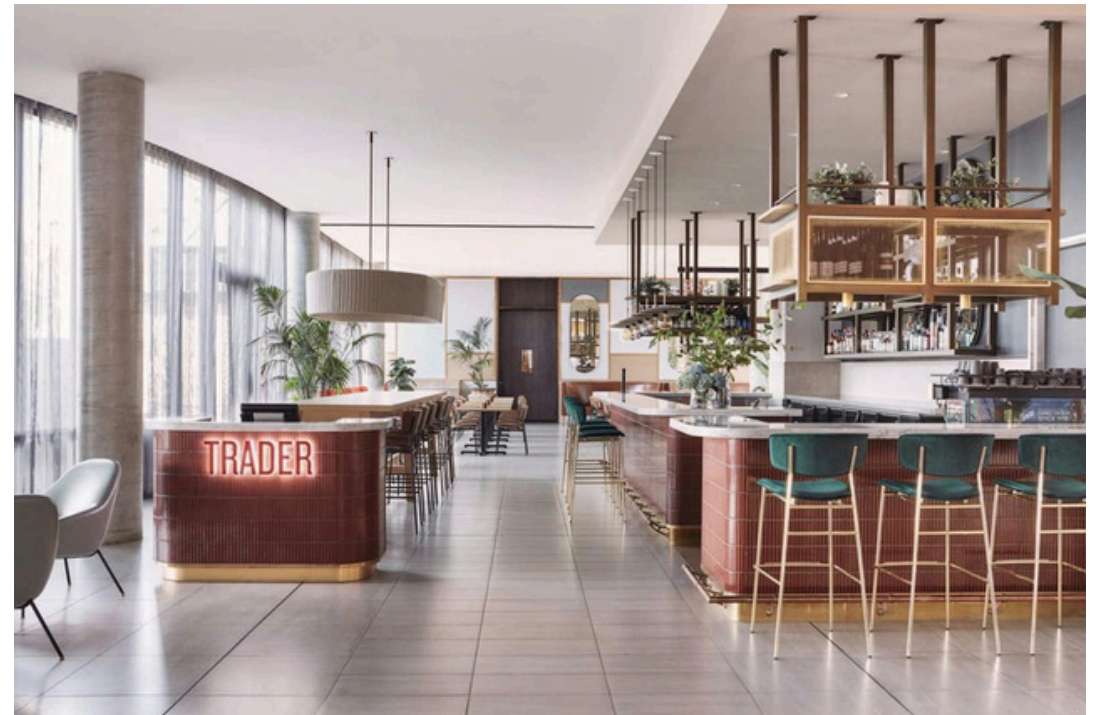
Rustic pork & fennel sausage, bacon, cherry tomatoes, potato rosti, scramble eggs, spinach & toast

Scrambled eggs

Grilled field tomato, double smoked bacon, slow baked tomato

Poached Egg

English asparagus, & grain mustard dressing



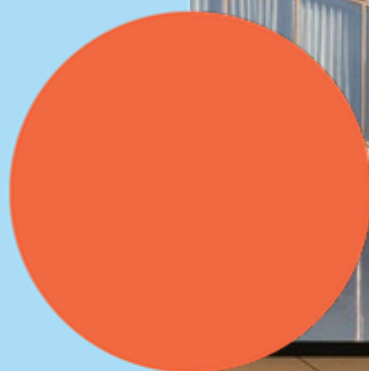
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STAY YOUR WAY



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