



I will have my dream wedding

MANTRA ON VIEW HOTEL • SURFERS PARADISE



A day for celebrations

MANTRA ON VIEW HOTEL, SURFERS PARADISE

Congratulations on your engagement and thank you for considering Mantra on View Hotel as the venue for your special day. Only moments from the beach and boasting some of the largest and most versatile wedding reception spaces on the Gold Coast.

Your wedding party can prepare for the day's celebrations in our spacious hotel rooms and be pampered in the on-site day spa, where a full range of hair, make up and beauty treatments are available at your fingertips.

Your wedding is in expert hands, as is the exquisite cuisine and menus developed by our executive chef. Food & beverage packages can be tailored to suit your style and range from cocktail style canapés, buffets and formal sit down meals.

Nearby, the soft white sandy beaches make for a magnificent photographic backdrop to capture your everlasting memories. Mantra on View Hotel also provides some beautiful locations around the pool deck, lobby marble staircase, sweeping ocean and sparkling city views.





Accommodation

After your day of celebrations, relax in one of our smart and sophisticated accommodation rooms. All with private balconies and city, hinterland and ocean views.

Our ocean or river view Spa Suites are ideal for newly married couples. Located on the top level on the building with spacious living areas, bedrooms and spa baths.

To help your guests celebrate the special night we have a range of accommodation options for singles, couples and families alike.

FACILITIES

- 24 hour Reception
- Concierge
- Day spa
- Dry cleaning service
- Fully-equipped gym
- Luggage storage
- Restaurant and bar
- Resort style pool with pool bar
- Secure undercover parking

PACKAGE UPGRADE OPTIONS

- Upgrade from a Corner View Suite to a Spa River View Suite for an additional \$70* per night.



Ceremony Locations

PALM TERRACE

With northern views of Surfers Paradise the outdoor Palm Terrace will not disappoint for a scenic ceremony location. The terrace area is a private enclosed space that creates an intimate and connected feeling with your guests.



Reception Venues

BOULEVARD BALLROOM

The newly refurbished Boulevard Ballroom boasts high ceilings, contemporary carpet flooring, the opportunity for natural light and a large space to host a reception for 300 people. Decorating opportunities are endless, as the Ballroom provides versatile space and a clean colour palette to work with.



PALM BALLROOM

The Palm Ballroom is the hotels largest venue space on-site. It can accommodate up to 350 people for wedding receptions. A special feature of this space is the adjoining outdoor terrace area. It allows for natural light to shine through the ballroom, as well as giving guests the opportunity to socialise in the open-air.



Wedding Packages

CEREMONY ONLY - \$475*

- On-site venue hire
- 22 chairs with white chair covers (additional chairs available on request)
- Your choice of sash
- Red carpet
- Clothed and skirted registry table with 2 chairs
- Dedicated Wedding Coordinator

ROMANCE PACKAGE (MIN 50PAX)

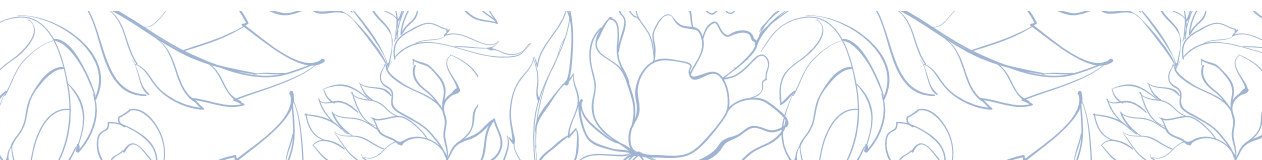
\$134* per adult

\$89* per teen (13 to 17 years)

\$25* per child (4 to 12 years)

- On-site Ceremony Package
- 1/2 hour Chef's selection of canapés OR Grazing Table for 1/2 hour
- 2 Course Alternate Serve Menu OR Buffet Menu
- Your wedding cake cut and served as dessert
- 4 Hour Standard Beverage Package
- DJ for 5 hours
- Each chair draped with lycra chair covers
- Chairs tied with your choice of coloured sash
- Table runner to match your sash
- Table centre pieces
- Skirted bridal and cake tables
- Venue hire - including dance floor, stage, data projector & screen
- 2 night's accommodation in a Corner Suite
- Dedicated Wedding Coordinator

*Terms and conditions apply.



Wedding Packages

COCKTAIL PACKAGE (MIN 40PAX)

\$99* per adult

\$56* per teen (13 to 17 years)

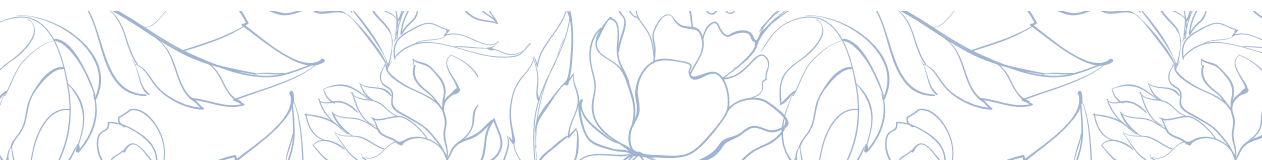
\$29* per child (4 to 12 years)

- 1 1/2 hour canapés
- Choice of 2 Walk and Fork items
- Your wedding cake cut and served on platters
- 3 Hour Standard Beverage Package
- DJ for 5 hours
- Cocktail style theming
- Venue hire, including dance floor
- Skirted cake and gift tables
- Dedicated Wedding Coordinator
- Special accommodation rates for your guests

UPGRADE OPTIONS

- Grazing Table - from \$300 (price determined on number of guests)
- Premium Beverage Package - additional \$5* per person
- Corner View Suite to an Ocean View Spa Suite - additional \$70* per night
- Additional walk and fork item - \$10 per person

*Terms and conditions apply.



Wedding Packages

INTIMATE WEDDING PACKAGE (30 – 49PAX)

\$95* per adult

\$54* per teen (13 to 17 years)

\$29* per child (4 to 12 years)

- On-site Ceremony Package
- ½ hour chef's selection of canapés
- 2 Course Alternate Serve Menu OR Buffet Menu
- Your wedding cake cut and served with dessert
- 4 Hour Standard Beverage Package
- Each chair draped with lycra chair cover
- Chairs tied with your choice of coloured sash
- Table centre pieces
- Table runner to match your sash
- Skirted bridal & cake tables
- Venue hire
- Dedicated wedding coordinator
- Special accommodation rates for your guests



Dinner Options

BUFFET MENU

COLD

- Greek salad with tomato, cucumber, onion, olives, lettuce, feta, olive oil, salt, oregano vinegar (gf)
- Quinoa salad with roasted Mediterranean vegetables (gf,v)
- New potato salad with sour cream and Spanish onion (gf, v)
- Tasmanian smoked salmon, horseradish, sour cream, red onions, capers and lemon (gf)
- Platter of peppered roasted beef with horseradish crème fraiche and picked cucumber (gf)
- Salami and roasted eggplant platter with balsamic glaze
- Fresh selection of assorted bread rolls

MAIN

- Harissa brushed chicken thigh fillet served with penne pasta tossed with sun dried tomato and a basil cream sauce
- Roasted lamb loin chops dusted with dukka served with a tomato and basil jus accompanied by garlic roasted potatoes (df)
- Steamed Asian style barramundi with a teriyaki glaze served with exotic greens (df)
- Slow cooked pork belly with a spiced plum sauce and fermented cabbage (gf/df)
- Roasted vegetable risotto topped with shaved parmesan and crispy basil (v)

DESSERT

- Your wedding cake plated and served as dessert with cream and coulis

gf - gluten free

df - dairy free

v - vegetarian



Dinner Options

PLATED MENU

Alternate drop, please select two entrées and two mains.

ENTRÉE

COLD

- Antipasti plate with roasted peppers, zucchini, eggplant, feta cheese, semi sun dried tomatoes and green olives drizzled over an Italian balsamic glaze (gf)
- Vietnamese pesto smoked chicken salad with shredded Asian cabbage and roasted peanuts (gf)
- Prawn and avocado salad with sake, ginger and vinaigrette (gf)

WARM

- Pan fried blue simmer crab cakes, with spiced aioli, pickled ginger and micro herb salad
- Caramelised Bangalow pork belly with a pineapple and lime relish and crackled pepper panko prawn

HOT

- Mini Malaysian spicy laksa soup, flavoured with coconut cream, noodles, prawns, chicken & Asian herbs
- Spicy saffron tomato fondue with a trio of mushroom & vegetables wrapped in Sui Mai pastry
- Spicy sweet baby scallops & prawn meat in a wonton style case with Asian spices in coconut broth
- Roasted pumpkin, mushroom and basil risotto topped with shaved parmesan (gf,v)[optional main course]

gf - gluten free

df - dairy free

v - vegetarian



Dinner Options

PLATED MENU

Alternate drop, please select two entrées and two mains.

MAIN

- Oven baked Barramundi with sautéed new potatoes, seasonal vegetables in a tomato, basil and caper sauce
- Macadamia crusted snapper with kaffir flavoured risotto, steamed Asian greens and Thai coconut sauce
- Harissa brushed spiced lamb rump with sweet potato mash, seasonal vegetables and glaze
- Grilled Atlantic salmon with a sweet potato and fennel mash served with crispy leek and salsa verde
- Chicken supreme florentine stuffed with a cream cheese, spinach, onion and herbs served on mash potato, seasonal green vegetables in a white wine sauce
- Aged beef tenderloin on garlic whipped mash potatoes, wild exotic mushrooms, seasonal green vegetables and a cabernet reduction (gf)
- Slow cooked pork belly marinated with chefs homemade Thai paste served on steamed jasmine rice and a Thai coconut sauce
- Roasted vegetables and quinoa pilaf with black beans (gf,df,v)

DESSERT

- Your wedding cake plated and served as dessert with cream and coulis

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***Package pricing valid from 1st July 2019 – 31st December 2020**

