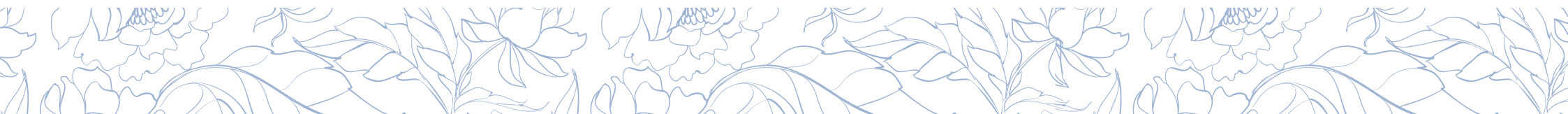




I will have my dream wedding

MANTRA EPPING • MELBOURNE



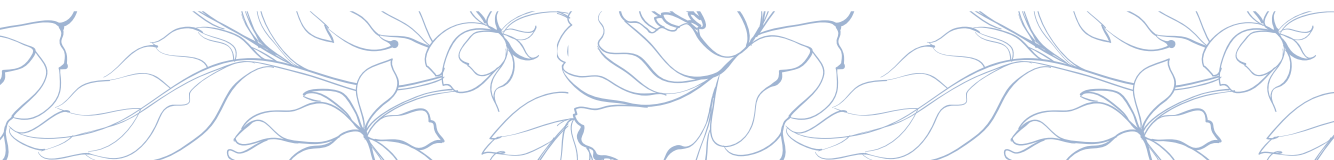
A day for celebrations

MANTRA EPPING

Congratulations on your engagement and thank you for considering Mantra Epping as the venue for your special day. A wedding should be celebrated as more than a coming together, it should be a celebration of what's to come. It's not just a big day, it's the start of a new life. So it's a time to surround yourself with all that is life affirming: friends and loved ones.

Whether you're planning an intimate gathering or an elaborate reception, our wedding packages have been specifically designed to ensure you receive a bespoke celebration that is unique and memorable. Our flexible packages can be personalised to suit every couple with space for up to 500 guests. Our light-filled function rooms provide a stunning backdrop to create your timeless memories.

Enjoy peace of mind, with your own dedicated Wedding Coordinator who will ensure that your wedding goes off without a hitch. They will listen to and share your vision, bringing it to life as you intended. Make an appointment today and see why Mantra Epping is one of Melbourne's newest coveted wedding reception venues.





Accommodation

The team at Mantra Epping provide excellent service and hospitality, combined with a wide range of facilities including WiFi, complimentary parking, 24 hour Reception, an executive lounge and a fully-equipped gymnasium. Your guests can also enjoy the added convenience of an on-site Trader café, restaurant and bar, open for breakfast, lunch and dinner, as well as offering 24 hour room service.

ROOM TYPES

- Hotel Room - queen bed or twin bedding. Maximum 2 guests.
- One Bedroom - king bed or twin bedding. Maximum 3 guests.
- Suite - king bed. Maximum 3 guests.
- Two Bedroom - dual key set up combining a Hotel Room and a One Bedroom Apartment. Maximum 5 guests.



Images are artist's impressions.



Reception

Our standing reception package includes venue hire, cake and gift tables, lectern and microphone with PA system, menu tasting for two, preferred accommodation rates for you and your guests and a dedicated wedding executive.

Whether you are looking for a casual reception or even an engagement party, let us delight your guests to an array of tastes and flavours.

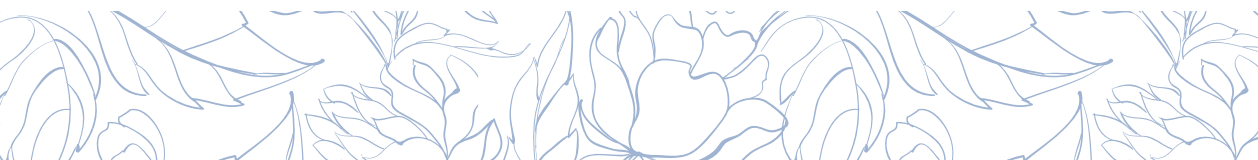
SIP & SAVOUR CELEBRATION

\$115* per person

A standing cocktail reception for groups up to 500 guests.

- High bar table set up
- Selection of three cold mini eats and three hot mini eats
- Selection of two little eats
- Selection of one sweet eat
- Wedding cake portioned and plattered
- Tea and coffee station
- 5 hour standard beverage package

*Minimum number of 80 guests applies.



Reception continued...

Our reception packages include venue hire, cake and gift tables, personalised menus, lectern and microphone with PA system, menu tasting for two, preferred accommodation rates for you and your guests and a dedicated wedding executive.

QUINTESSENTIAL CELEBRATION

\$135* per person

A seated banquet reception for up to 336 guests.

- Banquet tables and chair covers
- Table centrepieces
- Arrival canapés
- Breads
- 2 courses, alternate serve
- Wedding cake portioned and plattered
- Tea and coffee service
- 4 hour standard beverage package

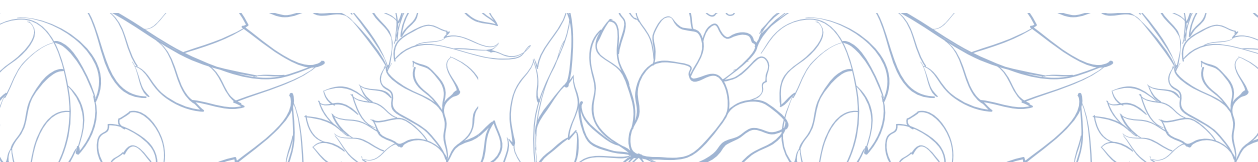
INDULGENT CELEBRATION

\$155* per person

A seated banquet reception for up to 336 guests.

- Banquet tables and chair covers
- Table centrepieces
- Dance floor
- Arrival canapés
- Breads
- 3 courses, alternate serve
- Wedding cake portioned and plattered
- Tea and coffee service
- 5 hour standard beverage package

*Minimum number of 80 guests applies to all wedding packages.



Sip & Savour Menu

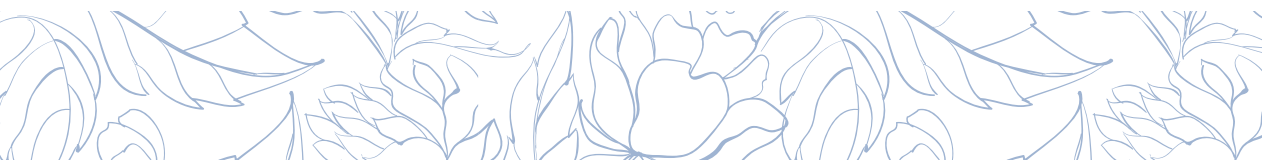
COLD MINI EATS

Ricotta and corn fritter, cured salmon, black caviar
Goats cheese tart, caramelised onion, balsamic (V)
Baby cos cup, poached chicken, pancetta, parmesan (GF)
Rare beef, crisp potato, horseradish cream, sorrel
King prawn, whipped avocado, wakame, sesame (GF)
Spiced chicken wonton, mango, tabasco, avocado
Kingfish sashimi, pickled cucumber, radish, kewpie (GF)
Sweet potato cakes, harissa yoghurt, seeds (GF, V)

HOT MINI EATS

Mushroom and truffle cappuccino, parmesan creme (GF, V)
Pork belly bao bun, spring onion, chilli caramel
Minted pea arancini, parmesan cream (V)
Popcorn chicken, burger sauce, sesame seeds
Spiced crab cake, fennel and apple slaw (GF)
Onion, potato and tarragon tarte tartin (V)
Pork and fennel sausage roll, kasundi relish
Polenta chips, goats cheese, caramelised onion (V)

GF - Gluten Free, V - Vegetarian



Sip & Savour Menu continued...

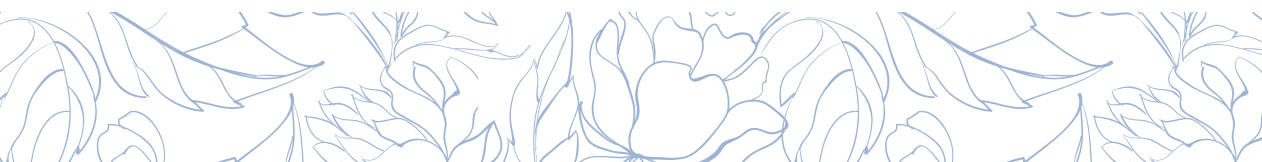
LITTLE EATS

Pan fried gnocchi bowls, rocket pesto, parmesan crisp (V)
Vadouvan spiced chicken, coconut rice, raita (GF)
Beef brisket, fire-roasted vegetables, jalapeno cheese sauce (GF)
Beer battered fish bites, slaw, lemon aioli
Honey roasted pumpkin risotto, parmesan, pangrattato (GF, V)
Chargrilled lamb cutlet, wild rocket, harissa mayonnaise (GF)
Lobster salad roll, dill mayo, potato crisps
Angus beef and cheddar sliders, kewpie, pickle

SWEET EATS

Chocolate cream brûlée pots (GF)
Lemon meringue tartlets
Chocolate dipped strawberries (GF)
Smashed pavlova, passionfruit, pistachio (GF)
Salted caramel chocolate tarts

GF - Gluten Free, V - Vegetarian



Canapé Menu

Let our experienced chefs take you on a culinary journey with fresh and local produce. Please choose two hot and two cold options from the list below:

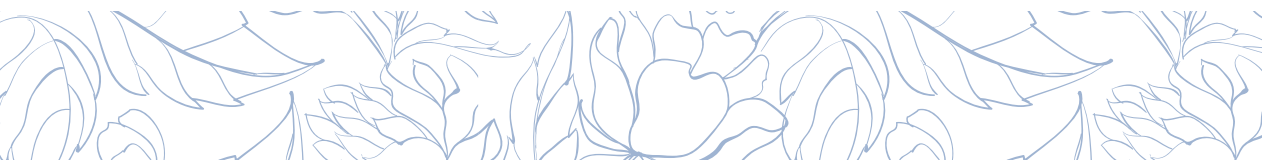
COLD

House-made vegetable and mint rice paper rolls (GF, V)
Goats cheese and red onion tartlets (V)
Lemon and herb prawn skewers (GF)
Cured salmon and caviar blini
Sweet chilli and coriander chicken cups

HOT

Chicken and spring onion skewers (GF)
Pork and prawn spring roll, chilli caramel
Country chicken mini pies, tomato chutney
Parmesan arancini, truffle mayo (V)
Beef and bean empanadas, pesto mayonnaise

GF - Gluten Free, V - Vegetarian



Alternate Drop Menu

ENTRÉE

Chicken and cranberry terrine, frisée, gin marmalade (GF)
Beetroot cured salmon, cucumber and dill pickle, goats curd, rye crisp
Lamb cutlet, soubise, macadamia gremolata, confit leek (GF)
Blue cheese éclair, glazed onion, figs, candied walnut (V)

MAIN

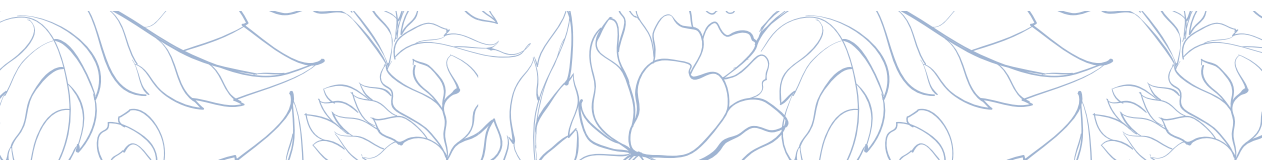
Saltwater barramundi, colcannon, fennel slaw, saffron caviar cream (GF)
Roast chicken roulade, white bean purée, prosciutto, king brown mushroom (GF)
180g Eye fillet, potato galette, horseradish whip, heirloom carrot, garlic flowers (GF)
Charred cauliflower heart, tahini cream, black sesame, cress (GF, V)

DESSERT

Rhubarb mille feuille, green apple mousse, hazelnut praline
Matcha yoghurt panna cotta, compressed watermelon, mint (GF)
70% dark chocolate and whisky brownie, orange and raisin caramel
Chef's cheese selection, fruit gel, house made lavosh (GF available on request)

This day is all about you; if you have any special preferences, please contact our dedicated team for a custom or personalised menu creation.

GF - Gluten Free, V - Vegetarian





Terms and conditions

BOOKING

- The pricing of the quote is valid for fourteen (14) days and subject to venue space availability at the time of booking.
- All bookings will be confirmed on receipt of the \$3,000 deposit paid. Please note that your booking is not confirmed until payment is received and the contract is signed and returned to Mantra Epping.
- 50% of the estimated function cost is to be settled six months prior to the reception date. Once payment is made, this amount is non-refundable.
- 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 and teenagers 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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