

*Events*



L.I.M.E.  
LEGENDS INTERACTIVE MEETING EXPERIENCE

mantra  
legends hotel

# INTRODUCING L.I.M.E.

## THE NEW WAY TO CONFERENCE

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*Events*

**Mantra Legends Hotel is proud to offer the unique and exciting "Legends Interactive Meeting Experience" (L.I.M.E.) for conference groups.**

From interactive activities to memorable food experiences, you are certain to create a remarkable & stimulating occasion that will leave a lasting impression on your delegates.

### **L.I.M.E. - RESIDENTIAL DAY DELEGATE PACKAGE (minimum 40 guests)**

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-  INTERACTIVE PRE-ARRIVAL & ARRIVAL EXPERIENCE FOR YOUR DELEGATES
-  INTERACTIVE DAILY KICK STARTS, PREPARATION FOR THE MIND & BODY
-  INTERACTIVE ACTIVITIES THAT KEEP DELEGATES STIMULATED & ENGAGED
-  INTERACTIVE FOOD & BEVERAGE MENUS, REAL FOOD BY JOHNNY DATT

## INTERACTIVE PRE-ARRIVAL & ARRIVAL EXPERIENCE

- Pre arrival email to every delegate including an executive chef profile, overview of their impending L.I.M.E. experience, a special requests form & a web link to the mantra hotels' events showcase page where delegates can interact.
- Priority VIP check-in for all delegates with no queues and no hassles, you are a L.I.M.E. VIP!
- An arrival refreshment for each delegate, its time to relax with your colleagues.
- Two complimentary indoor sky diving vouchers for the organizers or selected VIP + discounted entry prices for all delegates! It's just a 20 step walk to your flight!



## Events



## INTERACTIVE DAILY START

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Invite your delegates down to the beach to open the mind and body with a complimentary L.I.M.E. interactive kick start; your choice of boot camp, zumba, pilates or yoga on surfers paradise beach, or if looking for a more tranquil setting, the hotel's garden terrace.



## INTERACTIVE ACTIVITIES & STIMULATIONS

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- 🍋 Interactive activities - lawn games, coits & table tennis, there's also putting practice, daily brainteasers and nintendo wii favourites! Test yourself at the ideas bar featuring lego builds, adult colouring, dominoes & rubix cubes
- 🍋 Relaxation Zone – seriously deluxe outdoor bean bags, headphone sets & bluetooth sound systems
- 🍋 Fruit infused water station & daily scent rotations
- 🍋 Snack station in conference room - popcorn, trail mix & fresh fruit





# INTERACTIVE FOOD & BEVERAGE MENUS



- “Build your own” morning & afternoon tea breaks
- Vittoria coffee espresso carts with barista for all breaks, on arrival and throughout the day along with a great selection of calming T2 teas
- Interactive & themed lunch buffets, for the health conscious to the indulgent
- Daily cooking demonstrations & local produce information sessions
- Food trivia, take home recipe cards

## INTERACTIVE MORNING OR AFTERNOON TEA








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**Events**

Delegates have the opportunity to create their own tasty morning or afternoon snack, alongside freshly made barista coffee & a selection of T2 teas.

### DOUGHNUTS, SWEETENED YOUR WAY

Roll your warm doughnut or churros in the following flavoured sugars or condiments:

-  Cinnamon sugar
-  Orange & chocolate sugar
-  Mint & vanilla sugar
-  Honey, yoghurt & banana dip
-  Dark chocolate dip
-  Raspberry compote with Chambord
-  Passionfruit & custard dip
-  Toasted nuts

### BUILD YOUR OWN HEALTH BOWL

Kick start the morning or boost the afternoon by building your own healthy yoghurt bowl with the following flavours & toppings:

-  Delicious fresh fruits
-  Assorted flavoured & natural yoghurts
-  Berry, pear & pineapple compotes
-  Toasted granola
-  Honeycomb fresh poured honey
-  Chia, kiwi & spinach compote

## INTERACTIVE MORNING OR AFTERNOON TEA

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### BUILD YOUR OWN BAGEL

A tantalising array of fresh & delicious ingredients to accompany your favourite bagel! Build it any way you like!

-  Fruit & wholegrain bagels
-  Chocolate bagels
-  Cheese bagels
-  Spiced sweet potato & roasted red pepper spread
-  Hummus, bean & cheese spread
-  Feta & avocado salsa
-  Chilli & tomato jam
-  Smoked salmon & cream cheese
-  Mixed berry whip & spiced mango
-  Cinnamon sugar

### BRUSCHETTA & CHEESE BAR

End your day the Mediterranean way by feasting on cheese & deli favorites whilst building your own delicious bruschetta. Add a glass of wine for an additional \$3 per person

-  Display of herb & fruit loaves
-  Assorted crackers & biscuits
-  Fig, apple & apricot compotes
-  Chutneys, sweet pickles, quince paste
-  Prosciutto, spanish chorizo & salami
-  Salted bread sticks
-  Selection of premium cheeses
-  Choice of bruschetta mixes

## INTERACTIVE MORNING OR AFTERNOON TEA

### RAW ENERGY

Experience the pleasure of healthy goodness in this selection of low fat, high energy & low preservative dishes knowing "this stuff is good for me!"

- 🍋 Seasonal baby vegetables in pots with dips
- 🍋 Grilled juicy corn on sticks
- 🍋 Vine ripened truss cherry tomatoes with sea salt
- 🍋 Micro herbs & crushed avocado with tomato lime pearls
- 🍋 Lasagna of beetroot, white & red radish, cabbage with lemon & olive oil
- 🍋 Carrot, orange, ginger & apple juice
- 🍋 Spinach & kiwifruit smoothie with nut & yoghurt
- 🍋 Ponzu dressed selection of raw cacao slices










## INTERACTIVE MORNING OR AFTERNOON TEA

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### ROLL YOUR OWN TEMAKI & ABURI STATION

Try your hand at making your own Temaki!

-  Sushi rice & nori sheets
-  Fresh salmon, chicken, inari (bean curd), tamagoyaki (rolled egg omelette), shrimp
-  Ponzu citrus mayonnaise, wasabi, sesame seeds, pickles, avocado & shallots
-  Tuna & squid nigiri sushi lightly brushed with teriyaki glaze
-  Green tea cake

### TRADITIONAL TEA

An old time favourite, this will please everyone!

-  Home style mini scones with strawberry jam & cream
-  Apple & cinnamon cake with chocolate sauce
-  Lime drizzle cake with orange compote
-  Smoked salmon sandwich on dark rye bread
-  Cucumber, egg & dill sandwiches with sour cream
-  Chefs special frittata







## INTERACTIVE MORNING OR AFTERNOON TEA

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### BUILD YOUR OWN FROZEN BOWL

Revisit your childhood and build your own ice cream bowl with the following flavours & toppings:

-  Vanilla, chocolate & strawberry ice creams
-  Crushed cookies and nut assortments
-  Fresh fruit selections
-  Waffle cones
-  Smarties, jelly beans, choc chips & sprinkles
-  Rhubarb & raspberry compote + chocolate & caramel sauce toppings

## INTERACTIVE BUFFET LUNCH OPTIONS

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All lunch buffets involve chefs interacting with delegates & the guests being interactive with the food. With each lunch buffet, guests will be treated to a cooking demonstration, local produce information, food trivia & a take home recipe card. All buffets include soft drinks, freshly made barista coffee & a selection of T2 teas.



## INTERACTIVE BUFFET LUNCH OPTIONS

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### OLD FARMHOUSE CARVERY

Our farmhouse carvery interactive lunch experience will take you to the countryside with chefs slicing meat from the spit to your plate. Your lunch experience also includes all the sensory elements of a traditional farmhouse with butcher chart placemats, fresh herbs for the picking & rustic theming.

- Roasted pumpkin, honey glazed carrots & green vegetables
- Baked potatoes with sour cream, bacon crackle, chives & cheese
- Rocket, pear & gorgonzola salad with spiced walnut balsamic vinaigrette
- Country sourdough varieties with butter, olive oil & sea salt
- Roasted beets & red onion salad with champagne dressing
- Baby spinach & goat's cheese with caramelised pineapple relish & red wine dressing
- Whole suckling pig on a spit roast with apple relish, salsa verde, honey mustard sauce & piquillo pepper compote
- Roasted whole beef butt crusted with garlic, herbs & mustard alongside sweet onion chutney, blue gum béarnaise, red wine sauce & horseradish
- Fresh whole salmon baked with gremolata, caper beurre blanc

### DESSERT

- Crusty mountain berry tartlets with almond flavoured cream
- Sherry trifles with strawberries & passionfruit

## INTERACTIVE BUFFET LUNCH OPTIONS

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### BURGER BAR, STACKED MY WAY

With the lot or not? Stack & create your own burger any way you like with a wide variety of fresh ingredients and burger patties fresh from the BBQ.

-  Beef Burger – grilled wagyu beef patty
-  Chicken Breast – cumin, paprika and garlic marinated chicken breast
-  Pulled Pork – slow cooked pork leg with apple and cinnamon chutney
-  Vegetarian – chilli, chickpea and lentil risotto patty
-  Freshly cooked big fat chips,
-  Home baked crunchy sweet potato chips
-  Overeasy fried eggs & crispy bacon
-  Assortment of brioche, sourdough and wholegrain bread varieties
-  Beetroot relish, dill pickles, feta & rocket dip
-  Apple & pineapple chutney
-  Fennel & red cabbage slaw with chilli aioli
-  Pineapple, cheese, chimichurri, mayo & avocado

### DESSERT

-  Pavlova with seasonal fruits & chocolate sauce
-  Apple Pie with fresh vanilla cream



## INTERACTIVE BUFFET LUNCH OPTIONS

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### TASTES OF JAPAN

An exploration into Japan's finest cuisines! Experience our live teppanyaki bar with an array of hot & cold dishes cooked & served on arrival accompanied by Japanese theming & complimentary sake tasting.

- Cha soba salad rolls with fresh tuna & dashi mayonnaise
- Mixed garden greens, julienne carrots, red radish, cherry tomatoes with an orange & ginger dressing
- Ramen noodle salad with cucumber, wombok and a sesame dressing
- Assorted sushi rolls with soy & wasabi
- Miso crab broth with shredded raw vegetables & tofu
- Shoyu ramen noodles with double beef & sake consommé
- Takikomi gohan - Japanese style vegetable rice
- Aonori battered tempura prawn & green beans with tentsuyu dip
- Japanese style chicken ball skewers with a teriyaki glaze
- Thick sliced beef striploin & grilled fresh Tasmanian salmon
- Condiments - teppan sauce, chilli sauce, pickles, sliced green onion, soy sauce, black & white sesame seeds, wasabi, ginger, goma sauce & wakame

### DESSERT

- Marinated strawberries with crème caramel
- Red bean mochi cake wrapped in cherry blossom leaves

# INTERACTIVE BUFFET LUNCH OPTIONS

## TASTES OF INDIA

A house speciality, our Indian street-food style offering is a flavoursome mix of your favourite dishes from India! Start with our fresh naan bread from the hot plate & finish with a palate cleansing traditional mango lassi.

- 🍋 Naan bread, straight off the hot plate
- 🍋 Lamb vindaloo - tender lamb with onion, ginger, garlic, cashew nuts & coconut cream
- 🍋 Madras prawn masala - marinated prawns, with black mustard seeds, cumin & curry leaves
- 🍋 Butter chicken - succulent chicken marinated in spiced yoghurt & tossed in a creamy tomato & almond sauce
- 🍋 Dhal makhani - mixed lentils cooked in turmeric, fresh coriander & light spices
- 🍋 Rice biryani - rice cooked in a saffron broth with vegetables & chickpeas
- 🍋 Kachumber salad - tomato, red onion, cucumber, fresh herbs tossed with olive oil & lemon juice
- 🍋 Raita - minted yoghurt with carrots & roasted cumin seeds
- 🍋 Garden salad & condiments - lemon wedges, coconut chutney & lime pickles

## DESSERT

- 🍋 Mango lassi - chilled cardamom scented honey yoghurt parfait with bananas & ginger
- 🍋 Gulab jamun

# Events











## INTERACTIVE BUFFET LUNCH OPTIONS

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**Events**

### THE MARKETPLACE

Experience a European style delicatessen offering that is packed with traditional favourites & enriching flavours of the Mediterranean all served in a marketplace theme. Meet and chat to our chefs as they carve delicious meats whilst you build your own deli style sandwich.

-  Roasted pumpkin & quinoa salad - candied walnuts, pumpkin, sunflower seeds, feta, semi dried tomatoes, rocket leaves, honey yoghurt & lemon dressing
-  Grilled chorizo & three bean salad with red peppers
-  Legends antipasto - pepperoni, salami, bocconcini, roasted peppers, eggplant, grilled zucchini, stuffed green olives, mushrooms & artichoke
-  Twice baked ham on the bone - pickled vegetables, dill pickles, mustards & sweet pineapple chutney
-  Smoked salmon - red onion, sliced tomatoes, cucumber, caper berries, lemon, mesclun lettuce, sour cream, fennel & tarragon lime spread
-  Corned beef silverside - mustard & cumberland sauce
-  The bread board - sourdough, rye sourdough, bagels, baguettes, wholegrain rolls
-  Additional condiments - butter, cream cheese & herb spread

### DESSERT

-  Seasonal fresh fruit with berry compote
-  Lemon meringue pie with fresh orange cream



**L.I.M.E.**  
LEGENDS INTERACTIVE MEETING EXPERIENCE

# First Class

Is there a conference experience better than L.I.M.E.?

## Welcome to L.I.M.E. First Class

Ladies and gentlemen, the captain has turned on the fasten seat belt sign! Please buckle up and prepare for a fun-filled, interactive and completely immersive conference experience like no other.

Introducing our **L.I.M.E. First Class** package! The latest conference activation to arrive at Mantra Legends Hotel, we have now added more interactions and more inclusions to our already sky high L.I.M.E. package.

Treat your delegates to the ultimate in interactive conferencing at Mantra Legends Hotel! We can just about guarantee your delegates have never, and we mean never, experienced a conference package like **L.I.M.E. First Class**!





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# First Class

In addition to all the great L.I.M.E. benefits and features, First Class provides you:

- 🍋 A Door Trolley Cocktail Welcome - First Class lounge comes to your door!
- 🍋 Interactive Cold Drip Coffee & Shake bar - Exciting new ways to enjoy your coffee fix!
- 🍋 First Class Seat Service for your every need - Don't miss a minute of your conference session!
- 🍋 An exclusive Farmhouse Breakfast on the paddock or delivered to your door - A healthy and indulgent start to the day!
- 🍋 Complimentary Mini-Bar first fill - Help yourself, for you it's included!
- 🍋 Complimentary parking & internet - First class fare, no extra fees here!





# INTERACTIVE COLD DRIP COFFEE AND SHAKE BAR MENU

Our cold brew is made fresh from 100% single origin Maragogype beans, grown in the central northern highlands of Nicaragua. The beans are slow steeped over a 24 hour period which draws the rich, raisin, plum, dark chocolate flavour from the bean to craft the delicious brew we are ready to serve you.

## **SINGLE ORIGIN COLD BREW**

for the cold brew connoisseur, enjoy our house brew straight, over ice, or with milk of your choice

## **VANILLA SWEET CREAM**

iced house brew, topped with vanilla sweet cream for pure indulgence

## **MAPLE ALMOND SWIRL**

iced house brew infused with maple & almond, with your choice of milk finished with cream & crushed almond

## **THE C.B.T**

iced house brew loaded with strangelove tonic water, a smooth & crisp coffee fix

## **SPICED ORANGE & CINNAMON**

iced house brew infused with orange & cinnamon to awaken the senses, milk of your choice

## **COCONUT REFRESHER**

iced house brew finished with coconut water, re-energise & rehydrate

## **DIRTY CHAI**

chai infused house brew with your choice of milk, soothe your way through the day

## **OLD FASHIONED HOUSE BREW SHAKE**

your choice of milk blended with vanilla ice cream & house cold brew blended, this is the original coffee shake

## **MOCCHA COFFEE SHAKE**

your choice of milk & vanilla ice cream, with house cold brew and chocolate, blended into bliss

## **CARAMEL FRAPPUCCINO**

your choice of milk with house cold brew & caramel, blended frappe style & finished with cream

## **THE LEGENDS THICKSHAKE**

your choice of milk with a double load of vanilla ice cream, a double shot of house cold brew then blended into a thick coffee hit like no other
















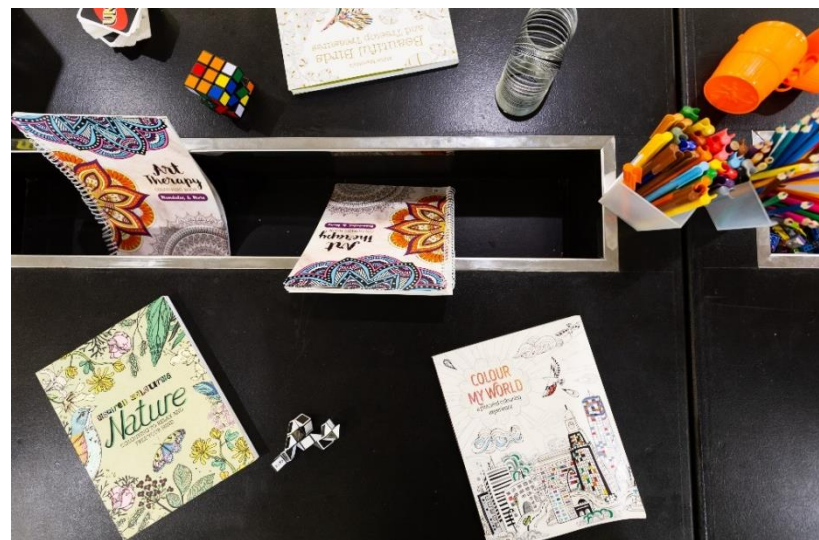
# L.I.M.E. FIRST CLASS

## DELEGATE SEAT SERVICE MENU

Don't miss a minute of your conference experience. If something from the list is required, simply text our service team with your seat number, and yes, we'll deliver!

-  Barista coffee or tea of your choice
-  Cold drip coffee infusion or shake of your choice
-  Soft drink, juice or sparkling water
-  A snack of assorted dried fruits & nuts, a lolly mix jar or piece of fruit
-  A blanket, pillow or cushion for comfort
-  Phone charger, photocopying, printing, scanning services
-  Newspapers, headphones, beanbag or stool
-  Hand sanitizer, moisturiser, tissues
-  Wireless Internet access code







# L.I.M.E. FIRST CLASS DOOR TROLLEY COCKTAIL SERVICE

Check in at Mantra Legends as a First Class delegate and experience our First Class Lounge at your door!

Breeze through your VIP Check-in and take in the wonderful Gold Coast views from your balcony. Just relax and wait for your door trolley service to arrive as we won't be long, then enjoy a cocktail or maybe a drop from our local vineyards.

- 🍋 Espresso Martini - triple distilled vodka served with a creamy shot of espresso
- 🍋 Vodka Berryoska – 75% proof vodka with strawberry, cranberry & a hint of basil
- 🍋 A glass of Gold Coast Hinterland's Mt Tamborine "Witches Falls" Cabernet Sauvignon or Sauvignon Blanc
- 🍋 A glass of a Granite Belt favourite, the Signature Selection Sirromet Sparkling Wine
- 🍋 Corona or the Gold Coast's own Burleigh 28 Pale Ale

# FARMHOUSE BREAKFAST MENU

## Cold Stall Barrels

- Selected fresh fruit salad in glass jars
- Individual bircher muesli with granola and fresh fruits
- Selection of cereals and brans accompanied with fruit compote, dried fruits, nuts and toasted seeds
- A selection of seasonal fruit flavored and original yoghurts
- Orange and honey quinoa w cinnamon yoghurt, pistachios and lychees
- Nut & berry coconut smoothie jar
- Sliced turkey, sliced cheese, smoked salmon, sliced tomatoes and a bowl of mesclun lettuce



## Barnyard Bakery & Spreads

- Freshly baked breakfast pastries & croissants
- Sourdough varieties, rye vienna, sliced grain & fruit breads
- Strawberry jam, butter, peanut butter, honey, nutella & vegemite
- Sweet potato and roasted pepper spread
- Basil, avocado, feta and macadamia dip
- Ricotta, chilli and rocket dip

# FARMHOUSE BREAKFAST MENU

## Old Farmhouse Griddle Favourites

- Fresh pancakes with maple syrup, berry compote, banana & lemon compotes alongside freshly whipped cream
- A selection of fried eggs & truffle scented scrambled eggs
- Eggs benedict with sautéed spinach, ham and hollandaise on a brioche bun
- Omelette station cooked to order with assorted fillings, watch our farmer at work
- Grilled bacon, veal chipolatas and mini cheese kransky
- Sautéed mushrooms, wilted spinach and grilled tomato
- Country kitchen spiced baked beans & outback potatoes with onion
- BBQ grilled salmon with citrus aioli
- Accompaniments including tomato jam, mustard herb mayonnaise & fruit chutney as well as bbq sauce, tomato sauce, beetroot and onion chutney

## Beverages from the Parlor

- Selection of freshly squeezed fruit juices, orange, pineapple and apple
- Strawberry, spinach, mint and coconut non alcoholic daiquiri
- Morning after remedy with apple, tomato, celery, cucumber, kale, lemon, ginger and turmeric
- Choice of selected T2 teas and herbal infusions
- Vittoria espresso barista coffee and hot chocolate

## Prefer breakfast in your room?

You may be wishing to sleep in or you could be looking for that little bit of extra time to prepare your presentation.

Either way, if you feel like breakfast in your room we will deliver your farmhouse breakfast tray to you!









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