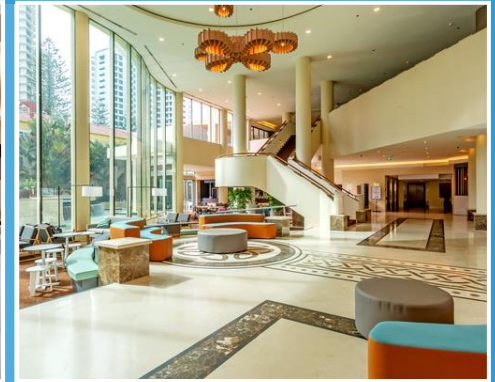


“Mantra makes room for business and pleasure”



L.I.M.E. - DAY DELEGATE PACKAGE



Mantra Legends Hotel is proud to offer the following new & 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)

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 request form & a web link to Mantra Group events showcase page where delegates can interact
- Priority check-in
- Arrival gift for each delegate
- 2 x complimentary indoor sky diving vouchers for the organisers or selected VIP's & discounted entry prices for all delegates

INTERACTIVE DAILY KICK START

- Interactive kick start; your choice of boot camp, zumba, pilates or yoga on Surfers Paradise beach or hotel's garden terrace

INTERACTIVE ACTIVITIES

- Interactive activities - lawn games (coits, table tennis, putting practice), daily brainteasers, ideas bar (lego, adult colouring, dominoes, rubix cubes), Nintendo Wii
- Relaxation Zone - deluxe outdoor bean bags, headphone sets for music & Bluetooth sound systems

CONFERENCE "IN ROOM" INTERACTIVE OFFERINGS

- Fruit infused water station
- Snack station in conference room - popcorn, trail mix & fresh fruit
- Daily scent rotations
- iPad controlled audio visual equipment - ceiling mounted data projector, lectern & microphone, Apple Airplay

INTERACTIVE FOOD & BEVERAGE MENUS

- "Build your own" style morning & afternoon tea breaks
- Coffee cart with barista for all breaks and arrival with selection of T2 teas
- Interactive & themed lunch buffets - daily cooking demonstrations, local produce information sessions, food trivia, take home recipe cards

General Inclusions - Iced water & Mantra stationary on all conference tables & room hire





"INTERACTIVE" MORNING OR AFTERNOON TEA

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
- Passion fruit & custard dip
- Toasted nuts

BUILD YOUR OWN HEALTH BOWL

Kick start or end the day off by building your own healthy yoghurt bowl with the following flavours & toppings -

- Display of fresh fruits
- Assorted flavoured & plain yoghurts
- Berry, pear & pineapple compote
- Toasted granola
- Whole honeycomb display
- Chia, kiwi & spinach compote



BUILD YOUR OWN BAGEL

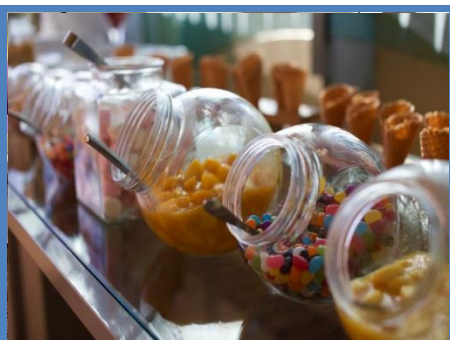
Be inspired by all the fresh & delicious ingredients & build your own bagel -

- Fruit bagels
- Chocolate bagels
- Wholegrain 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

BRUSCHETTA & CHEESE BAR

End your day in style feasting on cheese and building your own delicious bruschetta. Add a glass of wine for an additional \$3pp -

- 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



ROLL YOUR OWN TEMAKI & ABURI STATION

Try your hand at making your own sushi -

- 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



BUILD YOUR OWN FROZEN BOWL

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

- Vanilla, chocolate & strawberry ice cream
- Crushed cookies
- Crushed nuts
- Raspberry compote
- Fresh fruit
- Chocolate & caramel sauce
- Waffle cones
- Smarties, jelly beans, choc chips & sprinkles
- Rhubarb compote



TRADITIONAL TEA

An old time favourite -

- 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

RAW ENERGY

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

- Seasonal baby vegetables in pots with dips
- Grilled corn on sticks
- Vine ripened truss cherry tomatoes with sea salt
- Micro herbs & crushed avocado with tomato lime pearls
- Lasagne of beetroot, white & red radish, cabbage with lemon & olive oil
- Carrot, orange, ginger & apple juice
- Spinach, kiwi smoothie with nuts & yoghurt
- Selection of raw slices



" INTERACTIVE" BUFFET LUNCH OPTIONS

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

OLD FARMHOUSE CARVERY

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

- Roasted beets & red onion salad with champagne dressing
- Rocket, pear & gorgonzola salad with spiced walnut balsamic vinaigrette
- Baby spinach & goat's cheese with caramelised pineapple relish & red wine dressing
- Suckling pig on a spit roast with apple relish, salsa verde, honey mustard sauce & piquillo pepper compote
- Roast baby 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
- Roasted pumpkin, honey glazed carrots & green vegetables
- Baked potatoes with sour cream, bacon bits, chives & cheese
- Bread display with butter, olive oil & sea salt



Dessert

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



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 on a brioche bun with beetroot relish, dill pickles, feta & rocket dip
- Vegetarian Burger - chilli, lentil & chickpea risotto patty on a seeded bun with tzatziki, baba ganoush, guacamole, goats cheese & semi dried tomatoes
- Pulled Pork Burger - slow cooked pork leg with apple & pineapple chutney, fennel & red cabbage slaw & chilli aioli
- Chicken Burger - cumin, paprika & garlic marinated chicken fillet with grilled pineapple, cheese, chimichurri, mayo & avocado
- Freshly cooked big fat chips

Dessert

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



TASTES OF JAPAN

An exploration into Japan's finest cuisines, selecting this experience is one that you will not regret. A live Teppanyaki bar with array of hot & cold dishes is 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 meatball 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



TASTES OF INDIA

A house speciality, our Indian street-food style offering is a flavoursome mix of your favourite dishes from India. With live cooking of fresh naan bread & finished with a palate cleansing traditional mango lassi. Our Indian lunch is kept fun with bright & colourful theming.

- 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
- Naan bread
- Condiments - lemon wedges, coconut chutney & lime pickles

Dessert

- Mango lassi - chilled cardamom scented honey yoghurt parfait with bananas & ginger
- Gulab jamun - golden doughnuts in saffron syrup & pistachio nuts



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. Allow our chefs to 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 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
- Corn 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



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