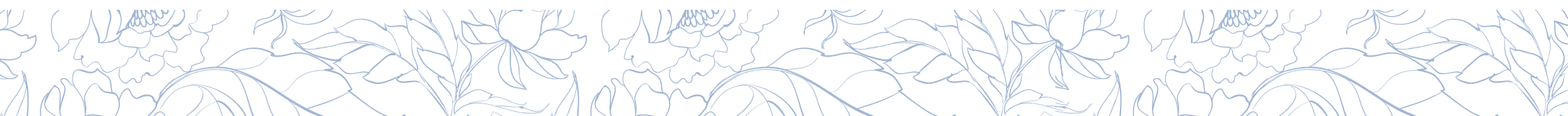




I will have my dream wedding

MANTRA LEGENDS HOTEL • GOLD COAST



A day for celebrations

Congratulations on your engagement and thank you for considering Mantra Legends Hotel as the venue for your special day. There is no doubt that your wedding and the celebration that follows is important to you and your fiancé.

Our wedding team allows you the freedom to tailor a wedding celebration to your own personal style and taste while working within a budget. Dedicated events staff including a banquet and event manager plus professional food & beverage personnel will ensure nothing is left to chance in creating the most memorable occasion.

Mantra Legends Hotel offers three reception spaces plus two outdoor terraces complemented by landscaped gardens and lush lawns, overlooking the hotel pool.

The stylish Tales Bar is perfect for guests to mingle and enjoy drinks before your reception.

For family and friends visiting from out of town, the hotel offers spacious accommodation rooms and suites designed to overlook the Beautiful Ocean, Gold Coast Hinterland or the Surfers Paradise Skyline. Special guest packages are available on request.

Following is our Wedding Package for Mantra Legends Hotel for you to look over with your fiancé.

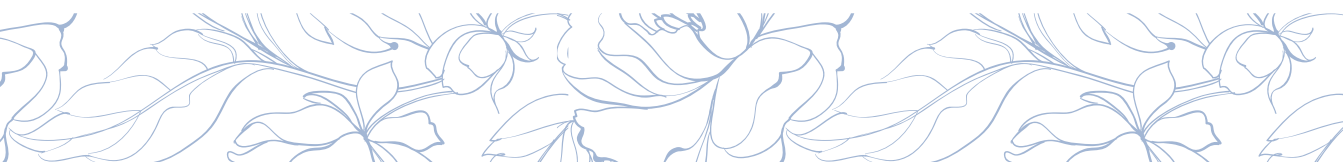
CONTACT

For more information please contact:

Phone: 07 5631 2552

Email: legends.events@accor.com

Website: <https://www.mantralegends.com.au/weddings/>





Function Rooms and Capacities

Located 100m from the golden beaches and central Surfers Paradise, Mantra Legends Hotel is the ideal venue for a romantic and memorable wedding.

PRE-FUNCTION AREA

Located on the first floor, the Pre Function Area is an indoor setting perfect for pre dinner drinks and canapés.

GRANDE TERRACE

The Grande Terrace is located off the Pre Function Area on level one. This area overlooks the Hotel Pool & is suitable for cocktail & dinner functions.

APOLLO BALLROOM

Located on level one at the rear of the Pre Function Area, this room can split into 3 smaller rooms and is suitable for a variety of settings and themes.

GARDEN TERRACE

The Garden Terrace is located on level one and is an ideal venue for an outdoor dinner, cocktail reception or wedding ceremony.



Ceremony Package

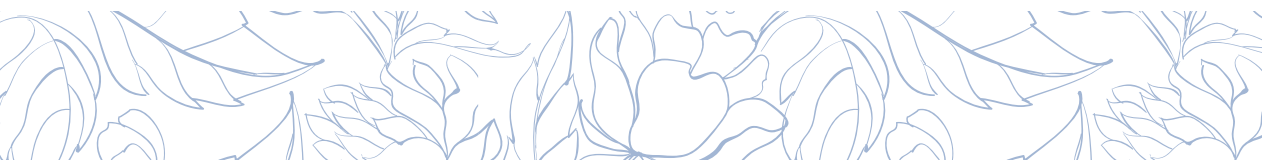
Be swept away by romance at your Wedding Ceremony on our beautiful outdoor Garden Terrace surrounded by landscaped gardens and lush lawns or our Undercover Grande Terrace.

Our Wedding Ceremony Package is \$575.00 and includes Garden Terrace, table clothed and skirted with two chairs for the signing of your Bridal Register, red carpet, 20 guest chairs with chair covers and colour sash of your choice, portable PA system and tower speaker.

Upgrade you package to include a glass of sparkling wine for a congratulatory toast for an additional \$7.50 per person.

Your dedicated Wedding Coordinator can also assist in arranging Floral and Balloon Decorations, Quartet, Harpist or Singer, Civil Celebrant, Wedding Arch, Marquee or anything else your heart desires for your special day.

The ideal Wedding Photo backdrop can be found in various locations around Mantra Legends Hotel from the landscaped gardens through to our outdoor pool, sunny terrace, spacious Lobby and winding staircase. For more breathtaking shots, our convenient location is only a 2 minute walk from the beach.



Wedding Packages

COCKTAIL

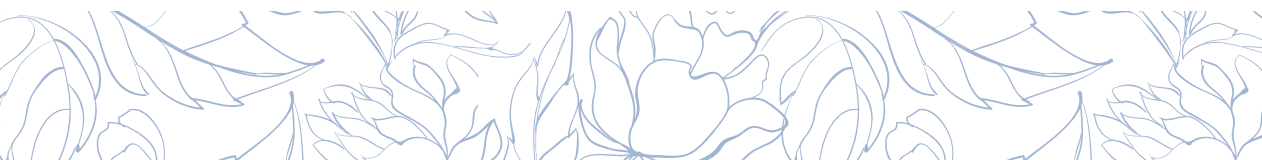
\$89.00 per person. Based on a minimum of 50 guests

- Hotel Terrace, Gardens & Lobby Staircase for photos
 - Venue Hire including lectern & microphone, stage, dance floor, cocktail tables with alternated centrepieces and tea light candles, scattered seating & background music
 - 3 Hour Canapé Package
 - 3 Hour Standard Beverage Package
- Decorated Cake Table
 - Gift Table
 - Personalised Digital Signage
 - Dedicated Wedding Coordinator

SIT DOWN

\$129.00 per person. Based on a minimum of 50 guests

- Hotel Terrace, Gardens & Lobby Staircase for photos
 - Venue Hire including lectern & microphone, stage, dance floor, banquet style seating & background music
 - ½ Hour of Chef's selection of Canapés
 - Buffet or 3 Course Set Menu (alternate drop)
 - 4½ Hour Standard Beverage Package
- Decorated Bridal Table & Centrepieces on each guest table
 - White or black lycra chair covers with your choice of coloured sash for all chairs
 - Personalised Menus for each table
 - Decorated Cake Table
 - Gift Table
 - Personalised Digital Signage
- Overnight Accommodation for the Bridal Couple in a Deluxe Studio Room (subject to availability)
 - Dedicated Wedding Coordinator



Private Dining Room Package

INTIMATE RECEPTION

\$75.00 per person. A maximum of 40 guests

- Held in Fables Restaurant
 - Private dining room & terrace area for your special occasion
 - Venue hire including lectern
 - ½ hour of chef's selection of canapés
 - Fables seafood buffet or 2 course set menu (alternate drop)
 - Your wedding cake served as dessert
- Personalized menus for each table
 - Cake table & gift table
 - Hotel terrace, gardens & lobby staircase for photos
 - Dedicated wedding coordinator

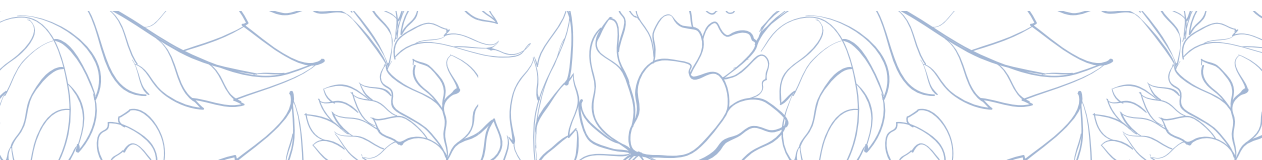
FABLES BUFFET

Fables Restaurant Seafood Buffet is known for showcasing some of the finest local produce.

A selection of fresh Australian seafood, including Local King Prawn, Freshly Shucked Pacific Oysters, Northern QLD Spanner Crab, Smoked Salmon, Green lip Mussels, Baby Octopus, Barramundi and Salt & Pepper Calamari. Along with an extensive selection of hot dishes such as curries, roasts, traditional Australian and international fare, pasta, roast vegetables, rice, soup and more.

Our fresh salad & antipasto bar includes a make your own Caesar section as well as a array of desserts, fruits, Australian cheeses and tea & coffee is sure to satisfy all guests.

Our mouth watering buffet menu will satisfy the most discerning guest.



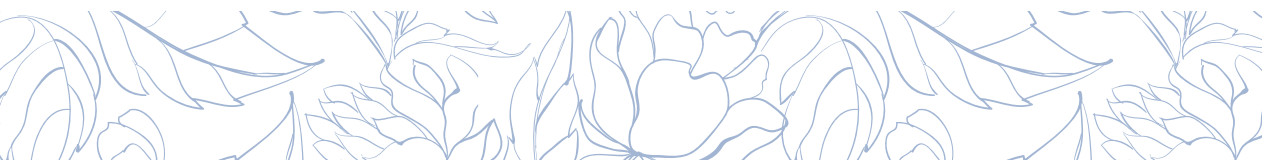
Cocktail Menu

COLD CANAPES

- Sweet corn and smoked chicken cupcakes w/ jalapeno maple infused cream cheese icing
- Tuna nachos – fresh yellowfin tuna and chorizo romesco sauce on a crispy wonton GF, DF
- Chicken tartlets – baked pastry cup filled w/ chicken salad and cream cheese
- Brie and pear tartlet - poached pear and brie filled pastry w/ vanilla honey V
- Smoked salmon w/ purple horseradish cream served on individual spoons GF
- Japanese tuna sesame balls w/ wasabi mayonnaise dip GF, DF
- Turmeric blini w/ beetroot and roasted zucchini hummus GF, VGN, DF
- Australian bush damper w/ wild lemon, corn and smashed avocado V, VGN, DF
- Indian spiced roasted cauliflower w/ tamarind jam GF, VGN, DF
- Thai spiced pulled pork w/ Asian slaw in wonton cups GF, DF
- Glazed grapes and goats cheese w/ prosciutto GF
- Prawn cocktail w/ avocado and dill sauce GF, DF
- Seared scallops w/ red pepper compote GF
- Roasted pumpkin w/ mint raita and cumin GF, V

HOT CANAPES

- Homemade steamed pork and lemon grass meatballs w/ nuoc cham sauce GF, DF
- Delicate steamed rice crepes filled w/ succulent duck and mushrooms DF, GF
- Crispy southern fried chicken tenderloin w/ a garlic mayonnaise DF
- Crispy tempura coated prawns w/ yuzu and ginger dip DF
- Salt and pepper squid tossed in chili infused oil DF
- Crispy twice cooked pork belly w/ miso and ginger glaze GF
- Beef skewers w/ béarnaise sauce and garnished w/ a touch of horseradish DF
- Mozzarella arancini in a spicy tomato fondue GF, V
- Barley risotto w/ root vegetables, leek and sweet potatoes GF, V
- Naked mini vegetable burrito bowl GF, V
- Biryani wild rice w/ yellow split peas GF, VGN, DF
- Spicy chick pea ball on saffron and eggplant sauce w tomato GF, VGN, DF



Buffet Menu

The buffet is served with freshly brewed coffee and a selection of fine teas.

COLD

- Baby potato and bean salad tossed with a green olive salsa GF, DF, VGN
- Smoked chicken salad with quinoa, feta, mint and rocket with an olive oil and tomato vinaigrette GF, DF, V
- Marinated mushroom and artichoke salad with grilled Spanish onion, roasted garlic and balsamic dressing GF, DF, VGN
- Field greens, cucumber, cherry tomato, red radish, carrots and a peppercorn and raspberry vinaigrette GF, DF, V
- Sumac spiced chickpea, freekah salad with celery, peppers with a pomegranate molasses dressing DF, GF, VGN
- Sliced blackened rare roast beef with horseradish aioli and whole grain mustard GF, DF.
- Salmon salad, marinated mussels and shrimps tossed with a lime and coconut sauce GF

HOT

- Slow roasted rosemary marinated lamb leg with baked thyme chat potatoes and a red wine jus GF, DF
- Grilled chicken with fresh coriander, chilli and a lemongrass pesto and a kaffir lime, mango, mint sauce GF, DF
- Chermoula spiced grilled fish fillet on three bean compote with lemon butter GF
- Baked beef brisket caramelised with bourbon maple chilli glaze and roasted carrots GF, DF
- Pan fried tofu with wasabi, pickled daikon and fresh herbs GF, DF, VGN
- Baked pumpkin and sweet potato, quinoa with toasted nuts, seeds and jalapeno oil GF, DF, VGN

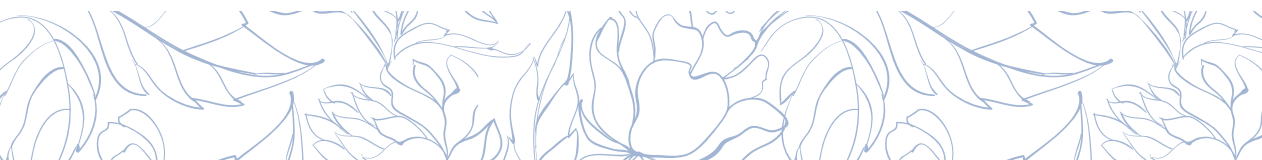


Buffet Menu Continued

DESSERT

- Coconut and ginger pudding with toffee pineapple and orange cream V
- Limoncello panna cotta V, GF
- White chocolate and raspberry mud cake with a rich dark chocolate sauce V
- Baked cheese cake with sweet strawberry sauce
- Mixed berries with a passionfruit coulis GF, DF, VGN
- Sliced seasonal fresh fruits GF, DF, VGN

* all menu items subject to change

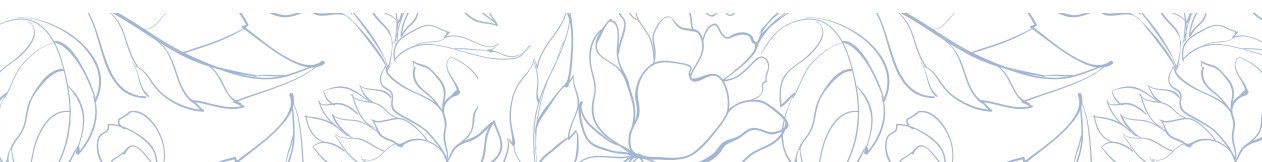


Set Menus

All menus are served with freshly baked bread rolls, freshly brewed coffee and a selection of fine teas.

ENTREE

- Crispy rice pancake with potato and white kidney beans served with a fresh mint dressing GF, VGN, DF
- Salt and pepper silken tofu served with peanut oil, birds eye chili and coconut sauce GF, VGN, DF
- Grilled eggplants accompanied by lentil and quinoa salad with lemon and sumac GF, VGN, DF
- Spice crusted fresh tuna served with pickled apple, fennel and a quince and pear chutney GF, DF
- Confit of Tasmanian salmon with green beans, rocket and red cabbage salad topped with orange aioli GF
- Miso snapper ceviche served on soba noodle slaw with a wasabi vinaigrette and pickled wakame GF, DF
- Fresh king prawn cocktail with avocado, cherry tomatoes and brandy sauce GF, DF
- Succulent grilled lamb on ancient grain, pickled organic barberry, goat curd and a fig molasses GF
- Rare roasted duck breast Carpaccio accompanied with celery, orange remoulade and cranberry compote GF, DF
- Twice cooked pork belly with shaved fennel, nashi pears, lemon grass and a soy reduction GF, DF
- Seared deep sea scallops on green pea puree topped with crispy prosciutto and truffle mayonnaise
- Pandan leaf steamed chicken on sweet potato chunks and couscous with a spinach salad and parmesan



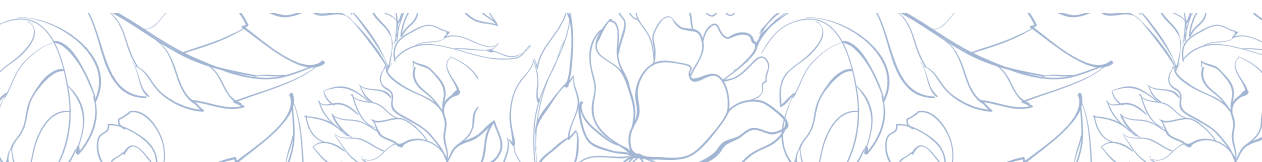
Set Menu Continued

MAINS

- Wild caught grilled barramundi served with laksa sauce and coconut rice dressed with peanut oil GF
- Pan-fried snapper fillet on mash potatoes with ginger and a miso butter sauce GF
- Herb crusted fresh Tasmanian salmon on baked sweet potatoes and macadamia nut GF
- Roasted Black Angus beef tenderloin served with a basil cream sauce, truffle mash and mushrooms GF
- Confit of cinnamon spiced pork belly with a coffee, rum and honey glaze on quinoa and pumpkin risotto accompanied by chili apple compote GF
- Nine spice marinated baked chicken breast on pumpkin and potato puree with a garlic aioli GF
- Slow roasted chicken breast stuffed with artisan fermier cheese served with a red wine and mustard béarnaise
- Grilled lamb rump served on soft polenta and quinoa with a rich shiraz reduction and onion jam glazed carrots GF
- Sake glazed wagyu beef rump cap with miso eggplants and horseradish slaw DF, DF
- Chickpea falafel in spicy lentils and saffron sauce on char grilled eggplants GF, DF, VGN
- Vegetable paella with roasted pumpkin, sweet potato, carrots and tamarind chutney GF, DF, VGN

DESSERTS

- Bitter chocolate and coffee tart with a vanilla mousseline V
- Decadent dark chocolate cake with almond and strawberry sauce GF, VGN,DF
- Raspberry white chocolate mud cake with black berry coulis V
- Rich rum soaked date and walnut pudding with brandy sauce and vanilla icecream V
- Seasonal fresh fruits and berries with a cooling lemon and lime sorbet with mint syrup GF, VGN, DF
- Caramelised banana banoffee with milk caramel and lemon chantilly cream V



Set Menu Continued & Beverage Package

DESSERTS CONTINUED

- White chocolate mud cake served with dark chocolate sauce and milk chocolate pencils V
- Baked peach cake with rhubarb and apple coulis GF, VGN, DF
- Raspberry and chocolate filled crispy cigars with rhubarb and ginger coulis V
- Burnt red wine poached pears with toasted almond crumbs, cinnamon spiced orange reduction GF, VGN, DF
- Lemon cheesecake with a fruity orange coulis and chocolate crumble V
- Mango, coconut and jelly panna cotta with a fresh basil and lemon grass cream GF, V

STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Brut
- Bancroft Bridge Semillon Sauvignon Blanc
- Bancroft Bridge Shiraz Cabernet
- James Boags Light
- XXXX Gold
- Hahn Super Dry
- Soft drinks and fruit juice

* all menu items subject to change





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