

The background of the entire page is a photograph of a resort. In the foreground, there is a large, calm swimming pool that reflects the sky and the buildings. The pool is bordered by large, dark rocks. In the middle ground, there are several lounge chairs and umbrellas. In the background, there are multi-story resort buildings with balconies, some of which are lit up. The sky is a clear, deep blue, suggesting dusk or dawn. The overall atmosphere is serene and luxurious.

MANTRA ON SALT BEACH BANQUET KIT 2025

2025 HALF AND FULL DAY EXPERIENCES

SALT is a unique conference destination. The resorts overlook one of the draw cards of the region – the spectacular and unspoilt Salt Beach. Nearby, the open spaces of SALT provide the perfect location for activities; you can even include luxurious treatments from the nearby Day Spa as part of your Salt experience. For a relaxed distraction without venturing far, the quaint and contemporary SALT village offers atmospheric cafes, restaurants and shops. Or if it's further afield you want, SALT is a gateway to Byron Bay, the Gold Coast and Surfer's Paradise. There's something for everyone.

Let our experienced Conferences and Events team build you a great value group experience that captures the quality of service and relaxed contemporary feel that SALT is known for

SALT daily conference menus are served by day of week and cannot be interchanged.

Full Day Delegate Menus are for 30 delegates and above utilizing the day of week menus within, served buffet style in your specified location.

Small Group Day Delegate Menus are for group 15 – 30 people utilizing the day of week menus within, served on a small buffet in your specified location.

Groups with less than 15 people will be served a Small Group Menu, choose between a sandwich menu, grazing plate menu or Cove Bar pre-ordered meals and must dine at Peppers Salt Resort & Spa

ALLERGEN ADVICE SALT RESORTS:

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this."

2025 BREAKFAST

All served with orange and apple juice, brewed tea and coffee

BREAKFAST - STAND UP \$32.00 PER PERSON

Bacon & egg sliders with tomato and onion relish
Chefs homemade frittata with onion jam
Trish's bircher muesli with berry compote
Assortment of Danishes and scones with Chantilly cream and conserve
Tropical fruit salad with natural yoghurt
Assortment of packaged cereals with chilled milk
Breaky wraps with bacon, scrambled egg, chorizo, spinach and Smokey BBQ sauce
Potato rosti with smoked salmon and herbed sour cream

BREAKFAST - PLATED \$38.00 PER PERSON

**Presented to the table*

Tropical fruit salad
Buttery croissants with homemade conserve
Danishes and cookies

ALTERNATE DROP (CHOOSE TWO)

Big breaky with crispy bacon, scrambled eggs, roman tomato, hashbrown, wilted spinach and sourdough toast
The haloumi with smashed avocado, poached eggs, sourdough toast, wild rocket and herb oil
Garlic roasted mushrooms with toasted sourdough, Roma tomato, rocket and herbed sour cream
Omelette filled with ham on the bone, aged cheddar, Roma tomato and sourdough toast
Roast pumpkin, spinach, goats curd, toasted sourdough and pine nuts

2025 BUFFET BREAKFAST

All served with orange and apple juice, brewed tea and coffee

BREAKFAST - BUFFET \$42.00 PER PERSON

HOT SELECTION

Smokey bacon rashers
Country chicken and herb sausages
Sauteed button mushrooms
Blistered Roma tomatoes
Golden hash browns

COOL SELECTION

Assortment of pastries and danishes
Assortment of cereals with chilled milks
Tropical fruit salad
Coconut chia with macerated berries
Buttery croissants with homemade conserve

EGG SELECTION

Scrambled finished with garden herbs and sour cream
Traditional fried sunny side up
Soft poached eggs

2025 DAILY CONFERENCE MENUS

SALT SIGNATURE MENU

(SERVED ON MONDAY & FRIDAY)

MORNING TEA

Roast pumpkin and goat curd frittata, onion jam

Baked buttery croissants with whipped butter and conserve

Homemade fruit salad

Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Slow cooked Bangalow pork, green onions and granny smith compote

Free range chicken and Swiss mushroom veloute, brown rice and peppers

Green pea and asparagus penne with red pesto, garden herbs and panagratatto

Steamed broccolini and green beans, evoo and toasted almonds

Heirloom tomato and bocconcini, torn basil, red onion and aged balsamic

Roast cauliflower and young carrot salad with rocket, sultanas and sesame dressing

Selection of macarons

Assorted soft drinks, juice and water station

AFTERNOON TEA

Assorted cake shots

Chocolate brownie

Fresh fruit platter

Freshly brewed coffee premium teas and

2025 DAILY CONFERENCE MENUS

CASUARINA KITCHEN MENU

(SERVED ON TUESDAY & SATURDAY)

MORNING TEA

Glazed Danish pastries
Baked assorted cookies
Fresh fruit salad
Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Roast grass fed sirloin with baby Yorkshire puddings and jus
Crispy skinned salmon fillet with chilli, Asian vegetables and sticky soy
Spinach and ricotta tortellini, red onions, black olives and tomato sugo
Smashed garlic chat potatoes, garden herbs and evoo
Classic Caesar salad, Parmesan, garlic croutons, bacon bits and zesty mayo
Roast root vegetable salad, wild rocket and verjuice
Selected petit fours
Assorted soft drinks, juice and water station

AFTERNOON TEA

Caramelized onion and potato tart, tomato relish
Home made scones with Chantilly cream and local conserve
Fruit platter
Freshly brewed coffee, premium teas and herbal infusions

2025 DAILY CONFERENCE MENUS

TASTE OF HINTERLAND MENU

(SERVED ON WEDNESDAY & SUNDAY)

MORNING TEA

Honey leg ham and aged cheddar croissants
Assorted mini muffins
Fruit salad
Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Slow cooked lamb shoulder with white bean ragu and vegetables
Red curry, beef brisket, coconut, basil and steamed jasmine rice
Steamed greens, broccolini, garden peas and topped with puffed grains
Potato gnocchi, forest mushrooms, lemon thyme and crispy leeks
Roast beetroot and quinoa salad, tahini yoghurt and green onions
New spud salad, dill, boiled eggs, cornichons and kewpie
Chocolate dipped profiteroles
Assorted soft drinks, juice and water station

AFTERNOON TEA

Assorted cake shots
Butternut pumpkin and spinach frittata, onion jam
Fruit platter
Freshly brewed coffee, premium teas and herbal infusions

2025 DAILY CONFERENCE MENUS

FINGAL FIESTA MENU

(SERVED ON THURSDAY)

MORNING TEA

Assortment of macarons
Selection of mini beef pies with tomato relish
Fresh fruit salad
Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Humpty doo barramundi with steamed greens, dill, baby caper and lemon butter
Karaage chicken with brown rice, pickled cucumber, green onions, sesame, teriyaki glaze
Rocket, pear and parmesan salad with grapes, hazelnuts and white balsamic
Green pawpaw salad, crispy shallots, cashews, young coconut and nahm jam
BBQ corn on the cob, zucchini, garlic, black lentils and lime
Selected petit fours
Assorted soft drinks, juice and water

AFTERNOON TEA

Chef's selection lamingtons
Assorted baked cookies
Seasonal fruit platter
Freshly brewed coffee, premium teas and herbal infusions

2025 DAILY CONFERENCE MENUS

WORKING LUNCH MENUS

\$45.00 PER PERSON

GOURMET SANDWICHES, WRAPS, BAGELS AND ROLLS

(Served with assorted soft drinks, juice and water station)

Karaage chicken and apple slaw brioche sliders
Smoked salmon, dill cream cheese, and baby caper on rye
Tuna mayo, celery, parsley, coral lettuce and kewpie
Smashed falafel, beetroot hummus and tabbouleh
Leg ham, Swiss cheese, and Dijon mustard baguette
Rustic potato wedges with herb sour cream and sweet chilli
Seasonal fruit platter
Served with assorted soft drinks, juice and water station

MAKE YOUR OWN BURGERS

Selection of local bakery buns and artisan bread
Chef's potato salad with dill, green onions, chorizo and egg
Apple and fennel slaw, smokey chipotle and fried noodles
Lemon and garlic free range chicken
Grilled honey bacon rashers
Charred beef burger patties
Beer braised onions
Shoestring fries, aioli and ketchup
Fruit salad
Chocolate dipped profiteroles



2025 DAILY CONFERENCE MENUS

SMALL GROUP MENUS

For groups under 15 people only

Morning and afternoon tea will be from the daily menus selection
Served with assorted soft drinks, juice and water station

GOURMET SANDWICHES, WRAPS, BAGELS AND ROLLS

Karaage chicken and apple slaw brioche sliders
Smoked salmon, dill cream cheese, and baby caper on rye
Tuna mayo, celery, parsley, coral lettuce and kewpie
Smashed falafel, beetroot hummus and tabbouleh
Leg ham, Swiss cheese, and Dijon mustard baguette
Rustic potato wedges with herb sour cream and sweet chilli
Seasonal fruit platter

THE GRAZING PLATE

Freshly baked bread basket with whipped butter
Potato salad with green onions, cornichons, egg and dill mayo
Rocket, pear and parmesan salad w Manuka honey, mustard dressing
Shaved Bangalow leg ham with spiced pickles
Sliced cold salami and air-dried beef with roast capsicum pesto
Free-range chicken with peri-peri spices and homemade tomato relish
Seasonal fruit platter
Selection of Australian cheeses, quince paste, fresh and dried fruits, toasted nuts and lavosh

PRE ORDERED COVE BAR OPTION - please speak to your coordinator for menus

Mantra guests must attend Peppers Poolside for this option



2025 DAILY CONFERENCE MENUS

CONFERENCE ADD-ONS

Healthy Snack Welcome

\$19 PER PERSON

Build your own trail mix assorted nuts, banana chips, dried fruits

Min 15pax to max 35pax. Station at back of room where guests can make their own Trail mix snacks into jars

Bliss balls and can of Kombucha

\$9 PER PERSON

Other Stations

Arrival tea and coffee (available for 30 minutes prior to the commencement of your meeting)

\$5 PER PERSON

Continuous tea and coffee ALL DAY

\$15 PER PERSON

Assorted juice station ALL DAY

\$15 PER PERSON

Iced tea station

\$15 PER PERSON

Sparkling Water/Kombucha Station 50/50 split per person *CHARGED ON CONSUMPTION*

Espresso Coffee Cart (8am - 4pm)

\$300 PER DAY

Includes arrival, morning tea and afternoon tea. Enjoy exclusive use of an espresso coffee machine during your scheduled breaks including one barista, with coffees charged on consumption at \$5.00 per coffee to the conference account (inclusive of milk options)



2025 CANAPES SELECTION

1hr – 6 Selections \$38 PER PERSON

2hr – 8 Selections \$48 PER PERSON

CANAPE - Options

COLD

Oyster shooters with bloody mary dressing
Rare roast beef with garlic croute, spinach and aioli
Herb pancake with red pepper pesto and pickled onions
Smoked salmon potato cakes with caper and dill cream cheese
Chicken & bacon pate with lavosh and beetroot jam
Homemade guacamole with corn chips
Tea smoked duck breast with micro herbs and sticky hoisin
Kingfish/salmon sashimi with wasabi, chilli and soy
Baby octopus with oregano, lemon and olive oil
Shucked oysters with wakame, sesame and soy
Poached chicken with apple, celery, walnut and lime on croute

HOT

Spiced chicken skewers with satay sauce
Selection of vegetarian samosa and spring rolls
Karaage chicken with wasabi mayo
Coconut prawns with homemade sweet chilli
Steamed pork buns with sticky soy and green onions
Twice cooked pork belly with chilli jam and black sesame
Assortment of gourmet party pies with tomato ketchup
Beer battered fish goujons with house tartare sauce
Peppers meatballs with tomato sugo and pecorino
Moreton bay bug rolls with iceberg and Sriracha kewpie
Zucchini frittata with sweet balsamic glaze
Onion jam and goats cheese tarts with wild rocket
Beef brisket sliders with apple slaw and pickles
Spiced lamb koftas with mint yoghurt
Grilled prawn skewers with citrus aioli

2025 GRAZING PLATTERS AND SMALL GROUP DINNERS

GRAZING PLATTERS - \$125.00 per platter – feeds up to 10pax (\$12.50pp)

CORN CHIPS - yellow and blue corn chips with pico de gallo, sour cream, smashed avo and jalapenos

BAO BUNS - with pulled pork, hoisin caramel, dill pickles

LITTLE PARTY PIES - with pepper beef, lamb and rosemary, spiced chicken and spinach and feta

SWEET TRAYS - with house baked biscuits, lamingtons, macarons, pastries and Danishes

FARMHOUSE CHEESES - Aussie farmhouse cheeses, dried fruit and nuts, grapes, crackers and quince paste

SAVOURY BITES - with curry puffs, chicken empanadas, spring rolls, char Siu buns.

FAMILY SHARE STYLE MENU (UNDER 30pax) - \$95.00 per person

Food will be served down the middle of the table share style

Slow cooked lamb shoulder with creamed mustard leeks and gremolata

Twice cooked pork belly with chilli jam and toasted sesame.

Karaage chicken with rocket and kewpie mayo

Roast potato with confit garlic and rosemary salt

Steamed greens with evoo and sea salt

Free range whole chicken with thyme and lemon

Prawn and bug risotto with parmesan, garden herbs and chilli

Peppers eton mess with meringue, Chantilly cream, strawberries and passionfruit gel

2025 BUFFET DINNERS

BUFFET DINNERS \$95.00 PER PERSON

OPTION 1 - BBQ BUFFET

Freshly baked bread basket with whipped butter

Chefs selection of salads (3)

Beer braised onions

Local gourmet sausages

Grilled sirloin of beef with pan juices

Charred corn on the cob with herb butter

Chilled local king prawns with lemons & limes and cocktail sauce

Cajun chicken with tahini yoghurt and pearl cous cous

Fresh seasonal fruit platter

Selection of petite fours

Hand selected cheeses with quince paste, toasted nuts, dried fruits and lavish crackers

OPTION 2 - TWEED BREEZE BUFFET

Local bread basket with caramelised butter

Chefs selection of housemade salads (3)

Grass fed sirloin with baby yorkies and red wine jus

Lemon chicken with herb smashed potato and
garlic vegetables

Crispy skin salmon fillet with honey sesame carrots

Chefs selection of seasonal vegetables (2)

Fresh fruit platter

Selection of petit fours

OPTION 3 - SALT 'N' PEPPER BUFFET

Local bread basket with whipped butter

Chefs selection of salads (3)

Chefs selection of vegetables (2)

Bangalow pork with honey roast sweet potato,
apple and sultana compote

Slow cooked lamb shoulder with mustard leeks and
mint yoghurt

Humpty doo barramundi with green pawpaw,
coriander and lobster bisque

Fresh fruit salad

Selected cake shots & slices



2025 PLATED DINNERS

PLATED DINNERS

2 COURSE - \$84.00 PER PERSON (alternate drop—choose 2 options)

3 COURSE - \$99.00 PER PERSON (alternate drop—choose 2 options)

ENTREES

Forest mushroom risotto with truffle oil, wild rocket and goats chevre

Beetroot cured salmon with finger lime, pickled cucumber and baby capers

Twice cooked pork belly with chilli jam, black sesame and green onions

Roast butternut pumpkin arancini with toasted pine nuts aioli and red sorrel

Tuna tataki with avocado whip, wasabi, ponzu and fennel

Charred lamb loin with black garlic, labneh, chick peas and saffron oil

MAINS

Grass fed fillet of beef with gratin potato, masala greens, confit garlic and jus

Roast pumpkin risotto with braised leeks, macadamia and herb pangrattato

Confit duck with herbed potato, portobello, pancetta, baby spinach and pan juices

Free range chicken with herb polenta, truss tomato, garden peas and verjuice

Bangalow pork chop with chutney, cider jus, honey sweet potato and micro cress

Market fresh fish with spiced carrot custard, young coconut, charred lime and crispy leeks

DESSERTS

Vanilla crème brulee with burnt caramel top and biscotti

Coconut pannacotta with lemon myrtle syrup and infused berries

Milk chocolate silk cake with mint and white balsamic strawberries

Lime tarte with citrus curd, Chantilly cream and candied zest

New York style baked cheesecake with almond praline and chocolate shavings

Double cream brie with quince paste, grapes and crackers

2025 DINNERS STAND UP STYLE

for larger groups 200 pax or more

WALK & FORK - \$110.00 PER PERSON

Served Poolside or Zig Zag Garden Stand up Event

STATION 1

Rare roast beef with garlic croute and horseradish crème
Forest mushroom arancini with aioli
Roast butternut pumpkin risotto with parmesan and herbs
Sweet corn croquette with gruyere cheese and red capsicum pesto
Karaage chicken with kewpie and wakame
Homemade fish cakes with sauce tartare

STATION 2

Antipasto platters with sliced cold meats, olives, marinated vegetables
Assortment of breads and dips
Cheese boards with fresh and dried fruits, quince paste, chefs cheeses and lavosh

STATION 3

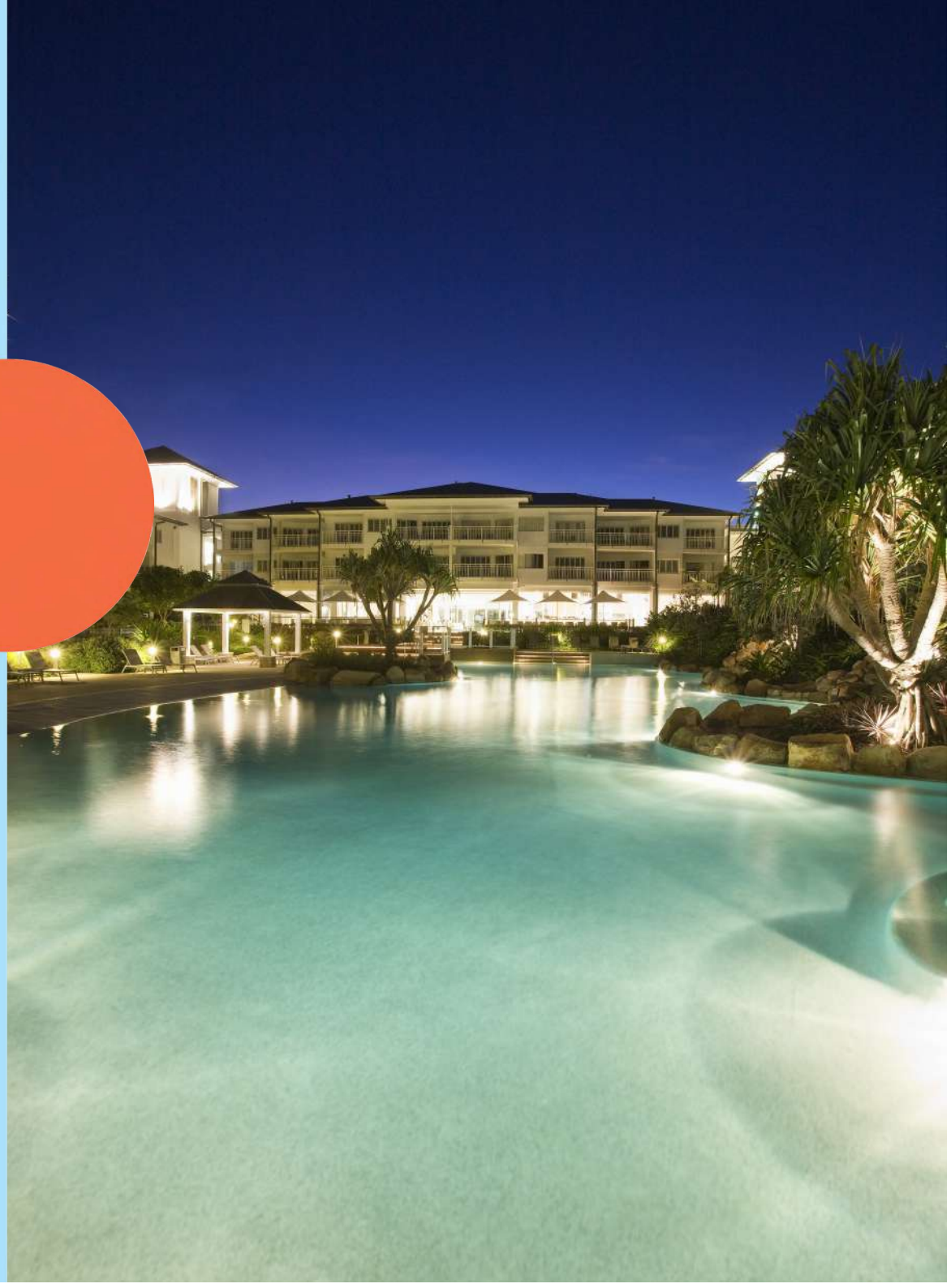
Fried rice with Asian vegetables, egg, soy and crispy shallots
Coconut chicken curry with basmati rice and coriander
Twice cooked pork belly with oyster sauce, green onions and noodles

STATION 4

Chefs selection tropical fruit platters
Petite fours
Freshly brewed tea and coffee

mantra

STAY YOUR WAY



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