

mantra

club croc



Conference & Events Banquet Kit



Welcome to Airlie Beach

Discover the magical Whitsundays at Mantra Club Croc, conveniently located on Shute Harbour Road within a few minutes' walk of the Whitsunday Shopping Centre and five minutes drive to the vibrant main street of Airlie Beach.

Balancing old with new, Mantra Club Croc is housed in a traditional Queenslander style building offering a glimpse into the region's past, contrasted by its contemporary accommodation and tropical laid back vibe. Hotel rooms have freshly designed interiors with coastal inspired décor, along with modern amenities to ensure a comfortable stay.

Our conference centre accommodates intimate to large-scale events from 20 to 200 delegates with a comprehensive range of facilities. Ask about our boutique event package in our stylish boardroom with gourmet menu options.

Work alongside our events team to design every detail of your event from seating to decor and catering options. Perfect for cocktail or banquet style functions, for complete privacy the entire bistro can be booked for as many as 450 attendees. As an alternate option the area can be split into two completely separate and more compact event spaces.

Take advantage of Mantra Club Croc's poolside bar and bistro, located in a spacious dining and entertainment area offering live sport action on the big screens or take in the view overlooking the lagoon pool. Serving delectable breakfast, lunch and dinner options, delegates are set to experience mouth-watering cuisine sourced from the region's finest produce.

Tel: 07 4940 2300

Email: clubcroc.conf@mantra.com.au

Web: www.mantra.com.au/clubcroc



Day Delegate Packages

Full Day Delegate Package

\$69.00

Inclusions:

- Full day room hire and set up (8am-5pm)
- Morning and afternoon tea
- Lunch with soft drinks
- Notepads, pens, mints, iced water
- Audio visual equipment (whiteboard, wireless microphone, data projector, screen & lectern)
- Wi-Fi

Half Day Delegate Package

\$59.00

Inclusions:

- Half day room hire & set up (8am-12pm or 1pm-5pm)
- Morning OR afternoon tea (2 options from the below list)
- Lunch with soft drinks
- Notepads, pens, mints, ice water
- Audio visual equipment (whiteboard, wireless microphone, data projector, screen & lectern)
- Wi-Fi

Optional Extras

- | | |
|--|------------------------|
| Additional morning tea / afternoon tea | \$18.00 |
| Barista made coffee on arrival - max 20 guests | Charged on consumption |
| Hot buffet breakfast – 6-10am only | \$22.00 |
| Continuous tea and coffee, per person | \$12.00 |

Small group catering supplement of \$250 per day plus a venue hire fee apply for groups of less than 15 delegates.

All prices are per person (unless otherwise stated) and effective until 31 March 2023.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.

Please inform us of any additional dietary requirements 14 days prior to your event.

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Morning and Afternoon Tea

Please choose two options from the below:

\$18.00

- Ham and cheese croissants
- Assorted mini quiches
- Mini sausage rolls
- Spinach and feta puffs (v)
- Carrot cake (v)
- Caramel slice (v) (gf)
- Chocolate brownie (v)
- Chocolate and strawberry lamingtons (v)
- Lemon cheesecake slice (v)
- Seasonal fresh fruit platter (v) (gf) (df)

Includes selection of Dilmah teas and freshly brewed coffee.

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Lunch Buffets

** Minimum of 25 guests or services charge will apply.
Included in your delegate package, or \$49.00 per person.*

Mediterranean Board

Deli meats: salami, prosciutto and ham
 Antipasto selection: sundried tomatoes, olives, fetta (v) (gf)
 Roasted Mediterranean vegetable medley: eggplant, zucchini, roasted tomato (v) (gf)
 Tossed rocket salad with balsamic vinaigrette (v) (gf)
 Turkish bread (v)
 Tiramisu
 Fresh fruit platter (v) (gf) (df)

Deli Sandwiches (choose 3 sandwich options)

- * Chicken Caesar wrap
 - * Ham, tomato, rocket and sweet mustard on Turkish
 - * Grilled beef, Swiss and pickle on Turkish
 - * Pastrami, Swiss, sauerkraut and aioli on Turkish
 - * Pesto chicken, roasted capsicum, feta and cos lettuce in a wrap (v) (gf)
- Chef's selected mini muffins (v)
 Fresh fruit platter (v) (gf) (df)

Ploughman's Lunch

Cold ham (gf) (df)
 Hot minute steak with caramelised onion (gf) (df)
 Mayonnaise, sweet mustard pickle (v)
 Selected cheeses (v) (gf)
 Turkish bread to build your own sandwich (v)
 Fresh sliced tomato and avocado (v) (gf) (df)
 Seasonal salad leaves (v) (gf) (df)
 Fresh fruit platter (v) (gf) (df)

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Lunch Buffets (contd.)

** Minimum of 25 guests or services charge will apply.
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Hot Lunch Buffet 1

- Flash fried calamari and fish goujons, with hot chips
- Thai green chicken curry and rice (gf)
- Vegetarian quiche (v)
- Fresh rocket salad (gf) (v)
- Bread rolls (v)
- Citrus tart
- Fresh fruit platter (v) (gf) (df)

Hot Lunch Buffet 2

- BBQ Pork sliders
- Chicken korma with jasmine rice (gf)
- Corn fritters with sweet chili sauce (v)
- Fresh rocket salad (gf) (v)
- Bread rolls (v)
- Chocolate cake
- Fresh fruit platter (v) (gf) (df)

Hot Lunch Buffet 3

- Chef's selection of gourmet pizza slices (gf available)
- Penang chicken curry with jasmine rice (gf)
- Penne pasta with creamy mushroom sauce, cherry tomatoes and parmesan cheese (v)
- Fresh rocket salad (gf) (v)
- Bread rolls (v)
- Baked cheesecake
- Fresh fruit platter (v) (gf) (df)

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Buffet Dinner

Mediterranean Buffet

\$59.00

Main Courses (select 3 options from below)

- Free range chicken and semi-dried tomatoes with creamy-basil pesto sauce
- Beef koftas
- Amatriciana pasta - bacon, olives, mushrooms with chilli-Napoli sauce
- Vegetarian lasagne (v)
- Penne pasta with creamy mushroom sauce, cherry tomatoes and Parmesan cheese (v)

Add Local tiger prawns – add \$10 per person

Sides (all included)

- Char-grilled eggplant and zucchini with fetta (gf) (v)
- Rosemary roasted potatoes (gf) (v)
- Greek salad: rocket, tomato, cucumber, black olives (gf) (v)
- Bread rolls

Desserts (all included)

- Tiramisu (v)
- Cheese platter (v)
- Seasonal fruit (gf) (v) (df)

Australian Buffet

\$59.00

Main Courses (select 3 options from below)

- Char-grilled grass fed beef with mustard sauce (gf)
- Lemon and thyme marinated grilled chicken breast (gf)
- Local made sausages & grilled onions with bbq sauce
- Vegetarian quiche (v)

Sides (all included)

- House made baked potato gratin (v)
- Medley of steamed vegetables in garlic butter (gf) (v)
- Mixed leaf salad with balsamic vinaigrette (gf) (v)
- Classic coleslaw (gf) (v)
- Bread rolls

Desserts (all included)

- Individual pavlova with berry coulis and cream (gf)
- Cheesecake
- Seasonal fruit platter (gf) (v) (df)

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Buffet Dinner (contd.)

**Minimum of 25 guests or services charge will apply*

Asian Buffet

\$59.00

Main Courses (select 3 options from below)

- Stir-fry beef and red pepper in oyster sauce (gf)
- Steamed barramundi with ginger, sesame soy and spring onions
- Thai green curry with chicken and vegetables
- Sweet potato and chickpea curry (v) (df) (gf)

Sides (all included)

- Steamed jasmine rice (gf) (v)
- Stir fried local vegetables (v)
- Housemade crunchy slaw (gf) (v)
- Flat breads (v)

Desserts (all included)

- Coconut rice pudding (gf)
- Seasonal fruit platter (gf) (v) (df)

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Canapés

**Minimum of 15 guests or services charge will apply*

4 pieces per person \$16.00, choose 4 options

8 pieces per person \$29.00, choose 6 options

12 pieces per person \$42.00, choose 8 options

Cold

Pacific oysters with lemon and lime (v) (gf) (df)

Double-crumbed salmon bites with Japanese mayo

Cured hiramasa local coral trout with pickle (v) (gf) (df)

Grass fed beef marinated in soy pickled daikon (v) (gf) (df)

Hot

Crispy fried dim sims with spicy dipping sauce

Thai prawn skewers (v) (gf) (df)

Satay chicken skewers

Mini chicken and leek gourmet pies

Mini Moroccan lamb gourmet pies

Spinach and feta puffs (v)

Sweet

Assorted macaroons (v)

Petite cheesecakes (v)

Chocolate cornetto (v)

Mini profiteroles (v)

Lemon tart (v)

Substantial canapé \$10.00 each addition (can only be ordered with a standard canapé package)

Smokey BBQ pulled pork sliders

Flash fried calamari with lemon cream & crunchy slaw

Battered reef fish with wedges & tartare sauce

Marinated prawn skewers with soy & coriander dipping sauce

Tandoori chicken pizza quarters (gf available)

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Share Platters

Each platter caters for approx. 10 guests, 90 minute service duration.

Asian Platter

\$95.00

Prawn gyoza
Spring rolls
Satay skewers (gf)
Pork wonton
Dipping sauces

Seafood Platter

\$140.00

Tempura Queensland prawns
Flash fried calamari
Crumbed local market fish
Crispy soft shell crab
Dipping sauces

Aussie Platter

\$95.00

Mini sausage rolls
Party pies
Marinated spare ribs
Spinach and feta puffs (v)
Dipping sauces

Crudit  Platter

\$55.00

Chef's selection of 2 dips (v) (gf)
Carrot, celery, cucumber, capsicum (v) (gf)
Grissini sticks

Antipasto Platter

\$75.00

One chef selection sliced meats
Chef's selection of 2 dips (v) (gf)

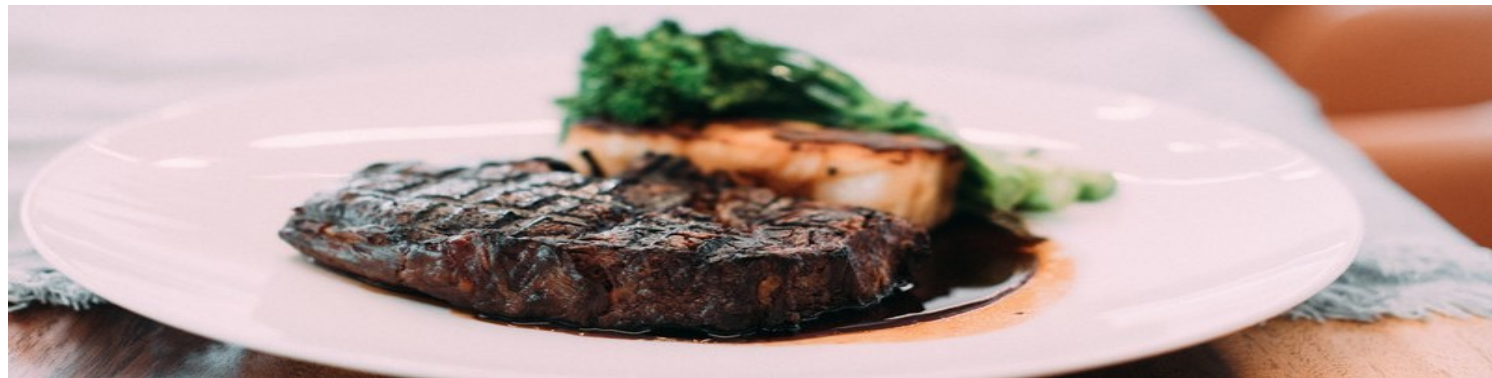
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Plated Dinner

**Minimum of 20 guests or services charge will apply.
A pre-selected a la carte menu is available for groups under 20.*

Two Course Alternate Serve

\$55.00

Three Course Alternate Serve

\$68.00

Entrée

- Fried pork wontons with spicy soy dipping sauce
- Chimichurri prawns with avocado mousse
- Corn and zucchini fritter with lemon dill crème fraîche (v)
- Sweet potato, pumpkin, spinach and feta frittata (v)
- Curry chickpea filo, with carrot ginger coconut cream (v)

Main Course

- 220g rib fillet with roasted chats, red wine jus and broccolini (gf)
- Barramundi with chilli beurre blanc, pommes Anna and roasted cherry tomatoes (gf)
- Pork belly with sweet potato purée, sweet glaze and wilted greens (gf)
- Roasted chicken breast with mustard sauce, mashed potato and green beans (gf)
- Potato gnocchi with basil pesto, roasted pumpkin, spinach and parmesan (v)

Dessert

- Individual pavlova with berry coulis and double cream (v) (gf)
- Self-saucing chocolate pudding with double cream and strawberries (v)
- Baked cheesecake with mango syrup and fresh blueberries (v)
- Tropical Eton mess with tropical fruit, meringue & chantilly cream (v)
- Chef's selection of cheeses with dried fruit, nuts and crackers (v)

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Beverage Packages

Standard Package

One hour: \$32.00 **Two hours: \$39.00**
Three hours: \$45.00 **Four hours: \$50.00**

House wine selection:

Bancroft Bridge Brut, Riverina, NSW
Bancroft Bridge Sauvignon Blanc, Riverina, NSW
Bancroft Bridge Chardonnay, Riverina, NSW
Bancroft Bridge Cabernet Merlot, Riverina, NSW

Beer selection:

XXXX Gold
Toohey's New
Hahn Super Dry

Soft Drinks & Juices:

Pepsi, Lemonade
Solo, Ginger Ale
Soda water, Tonic water

Non-Alcoholic Package

One hour: \$15.00 **Two hours: \$20.00**
Three hours: \$25.00 **Four hours: \$30.00**

Soft Drinks & Juices:

Coca Cola, Lemonade
Solo, Ginger Ale
Soda water, Tonic water

Premium Package

One hour: \$43.00 **Two hours: \$49.00**
Three hours: \$54.00 **Four hours: \$58.00**

Premium Wine selection:

Jean Pierre Brut, Riverina, NSW
3 Tales Sauvignon Blanc, Marlborough, NZ
Vivo Moscato, Riverina, NSW
Bancroft Bridge Chardonnay, Riverina, NSW
Smith & Hooper Merlot, Wrattenbully, SA
Bruno Shiraz, Barossa Valley, SA

Premium Beer selection

Toohey's New
XXXX Gold
Hahn Super Dry
Hahn Premium Light
Byron Bay Lager
150 Lashes
Heineken

Soft Drinks & Juices:

Lemon lime Bitters, Bundaberg Ginger Beer
Pepsi, Lemonade, Solo
Ginger Ale, Soda Water, Tonic Water