

mantra
on salt beach

*I will have my
dream wedding*



2012/13 Wedding Packages

Gunnamatta Avenue, Kingscliff

T: (02) 6670 5027

E: salt.weddings@mantragroup.com.au



Mantra on Salt Wedding Package



Congratulations on your engagement and thank you for considering Mantra on Salt Beach 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.

At Mantra on Salt Beach, our aim is to assist in making your day a very special one for you and your guests to remember forever. Mantra on Salt Beach is on the spectacular coastline of Northern NSW, in the very heart of the new SALT Village. It is a sanctuary that offers the ultimate indulgence and the resort blends perfectly with its seaside location creating the ultimate setting for a perfect wedding celebration. Your ceremony can be held on the white sandy SALT beach fronting the resort or in our tropical ocean front resort gardens. Receptions can be held in our perfectly designed function room or on our magical deck.

Accommodation rooms and suites are designed to overlook swimming lagoons, Salt Central Park or the beautiful ocean. Following is our 2012/13 Wedding Package for Mantra on Salt Beach for you to look over with your fiancé. Wedding bookings are taken all year round excluding the Christmas peak season which runs from the 20th December through until the 20th January. Bookings made more than one year in advance please allow for a 5 – 10% CPI increase and a menu restructure.



Mantra on Salt Beach offers the ultimate indulgence and a magical seaside setting for your wedding celebration.

Special Offer: For the months of June and July – any bookings over 60 people we would like to offer a complimentary half hour canapé service (food only) for you and your guests.



Wedding Packages



Your wedding day is all about you and your partner, so we have designed wedding packages that can include a variety of choices, from your function venue to theming. At Mantra on Salt Beach we allow you to customise your special day by choosing a variety of services and plated or buffet menus.

Wedding Package

\$155 per person

- ½ Hour Canapé service (Hot and Cold)
- Two course alternate menu (Entrée and Main Course) or SALT Buffet Menu
- Your wedding cake professionally cut and presented on platters
- Four (4) Hour standard beverage package
- Room Hire
- Dinner table setting of white table cloth, white linen napkins, glassware and cutlery
- 4m x 4m Dance Floor
- Lectern and microphone for speeches
- Chair covers and sashes per person from our preferred theming company
- Choice of centrepieces per table from our preferred theming company
- Bridal table finished with white skirting
- Cake table with cake knife, finished with a white table cloth and white skirting
- Complimentary one (1) Bedroom ocean view bridal suite for the bride and groom on the night of wedding
- Special accommodation rates for your guests (subject to availability)
- Complimentary car parking for you and your guests
- Use of resort grounds, lobby and reception area for photos
- Childrens + teens packages also available for \$60 per child (aged 4-12 yrs) and \$100 per teenager (aged 13-17 yrs)

* (Please note minimum booking of 60 people applies to the above package)



Ceremony Packages



Zig Zag Ceremony with Reception

\$600.00

- Carpet to highlight your entrance (Choice of Beige or Red)
- Clothed signatory table with 2 chairs
- 24 white guest chairs
- Water Station
- Wet weather back-up plan
- Ceremony Co-ordination

Beach Ceremony Packages

BEACH WEDDING PACKAGE 1

\$800.00

- 24 white americana guest chairs
- Signing table with white linen cloth
- 2 chairs and table decoration
- Natural jute aisle runner
- Bali Flags x 4
- Delivery, setup, pack down
- Ceremony co-ordination

BEACH WEDDING PACKAGE 2

\$800.00

- 2 Bamboo tepees with flowers
- 12 white americana guest chairs
- Signing table with white linen cloth
- 2 chairs and table decoration
- Natural jute aisle runner
- Bali Flags x 4 (3 on beach, 1 at entrance to beach)
- Delivery, setup, pack down
- Ceremony co-ordination

The beautiful surrounds of Mantra on Salt Beach offers the perfect setting for your wedding ceremony. These include the South Kingscliff Beach, Salt (Tweed Council approval required) and the popular Zig Zag Gardens which are our onsite lush, tropical gardens with ocean glimpses.

Beach Set Up packages can be organised through our preferred theming companies, please contact them directly (details are on our preferred suppliers list on the final page).



Accommodation & Room Hire

Accommodation Rates

Complimentary suite for Bride and Groom

One (1) night's complimentary accommodation in a One (1) Bedroom Suite for the night of the wedding*

*Minimum of 60 guests required for reception booking

Special Guests Rates – Bed and Breakfast Rates

- Hotel Room (King or Twin Beds) \$165.00 per night
- Hotel Ocean Room (King or Twin Beds) \$195.00 per night
- 1 Bedroom Suites
(King, or Twin Beds, Extra \$40 with Sofa Bed)
\$205.00 per night
- 1 Bedroom Ocean Suites
(King, or Twin Beds, Extra \$40 with Sofa Bed)
\$235.00 per night
- 2 Bedroom Suites
(Main = King, 2nd Bedroom = King or Twin)
\$265.00 per night
- 2 Bedroom Ocean Suites
(Main = King, 2nd Bedroom = King or Twin)
\$295.00 per night
- *Subject to availability. Guests will receive 10% off the best available rate at time of booking

Wedding Room Hire

Room hire is subject to availability and numbers – please consult your wedding executive for an accurate figure

Room Hire includes;

- 4m x 4m Dance Floor
- Lectern and microphone for speeches
- Cake table finished with white skirting
- Dinner table setting of white table cloth, white linen napkins, glassware and cutlery
- Standard Banquet Chairs (chair covers and sashes can be organised through theming companies)
- Complimentary One (1) bedroom suite for the bride and groom on the night of wedding* (Min of 60 people)
- Special accommodation rates for your guests
- Pre dinner drinks area (Subject to availability)
- Complimentary undercover car parking for you and your guests
- Choice of two or three course alternate menu, cocktail menu or buffet style menu (pricing based on menu choice and are on top of this room hire)



Theming Packages



Theming Package

\$13.00 per person
(Minimum 60 guests)

- Cake table finished with soft white draping
- Chair covers with your choice of sash
- Choice of table centrepieces from our large range to suit your theme
- Bridal table finished with soft white draping and matching centrepieces to guest tables

Please note the above theming packages are organised through our preferred theming companies. Please contact them directly (Details on our preferred suppliers list).





Cocktail Menu Options

Cocktail Menu

GF = Gluten Free

V = Vegetarian

3 cold and 3 hot canapés for 1 hour	\$30 per person
4 cold and 4 hot canapés for 1 hour	\$32 per person
5 cold and 5 hot canapés for 1 hour	\$34 per person
\$76 per platter	

For a cocktail wedding reception a minimum of 2 x bento boxes and 1 hour of canapés must be ordered per person.

Canapés

Cold

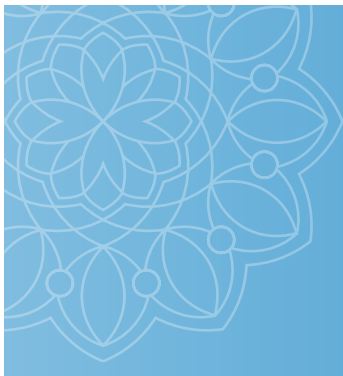
- Assorted sushi, including vegetarian, GF V
- Chermoula herb & lemon marinated lamb fillet and cucumber crepes
- Smoked salmon, dill and lime aioli
- Sundried tomato pesto and feta cheese V
- Baba Ghanoush with red capsicum jam
- Rare roast beef, horseradish cream
- Breads and dips with grissini, and lavosh crackers V
- Antipasto platter, stuffed green olives, balsamic marinated mushrooms, cherry bocconcini, Spanish ham, lavosh

Hot

- Three cheese and chive mini quiche, red onion jam V
- Lamb samosa, cucumber raita
- Kumara and cashew empanada, chilli jam V
- Tandoori chicken skewers, cucumber yoghurt
- Cocktail vegetable spring roll, sweet soy V
- Chicken drumsticks in Leatherwood honey, soy and sesame

Bento Boxes: \$16 per box additional to your canapés

- Butter chicken, jasmine rice GF
- Lamb koftas, spicy tomato sauce, cous cous and cucumber yoghurt
- Tempura battered whiting fillets, steak fries and lemon
- Spinach and ricotta tortellini, tomato, roasted capsicum, olives V



Buffet Dinners

Salt Buffet

\$60.00 per person

- Marinated Casino beef fillet
- Roasted barramundi fillets with herb lemon dressing
- Jamaican barbecued jerk chicken GF
- Local roasted vegetables tossed in harissa accompanied by cucumber yoghurt GF V
- Rosemary and garlic marinated lamb cutlets GF
- Steamed potatoes in garlic and chive butter GF V
- Chef's selection of salads
- Fresh bread basket
- Fresh fruit salad
- Pavlova with fresh fruit GF

Kathmandu Buffet

\$67.00 per person

- Butter chicken
- Beef Vindaloo
- Fish of day in a fragrant coconut sauce
- Vegetable Korma
- Garlic and coriander naan
- Tomato, mint and cucumber salad GF V
- Cous cous and dukkah spiced eggplant salad V
- Chickpea salad dressed in yoghurt and sumac V GF
- Mixed leaf lettuce, citrus and olive oil dressing V GF
- Fresh fruit salad
- Lime and coconut panna cotta with mango compote

Cook Island Buffet

\$72.00 per person

- Barbequed grain fed rib fillet GF
- Sumac marinated chicken thigh served with cucumber yoghurt
- Herb and garlic marinated lamb cutlets GF
- Chorizo sausages with barbequed red onion GF
- Barramundi fillets in lemon grass and chilli butter sauce
- Slow cooked vegetables with almonds and saffron GF V
- Roasted potatoes, red onion jam, fricasse'e of herbs GF V
- Local king prawns GF
- Corn on the cob, garlic butter GF V
- Chef's selection of salads
- Fresh bread basket
- Fresh fruit salad
- Australian cheese platter with dried fruit salad, nuts and lavosh crackers
- Pavlova with fresh fruit GF
- White chocolate and berry mousse cake

Fork and Walk Menu

\$67.00 per person

- Marinated prawn skewers in Thai flavours GF
- Asian mushrooms, bok choy, hokkien noodles and oyster sauce
- Massaman beef curry, coconut rice GF
- Teriyaki chicken skewers GF
- Turkish, sourdough and grissini with dips
- Marinated feta, rainbow olives
- Smoked salmon dressed with capers, chives and red onion
- Oyster platters GF
- Individual mousse, mango, strawberry and chocolate

** Food to be served in chaffing dishes, able to be eaten standing up.

All buffets include a tea and coffee station.

GF = Gluten Free V = Vegetarian



Plated Menus

GF = Gluten Free V = Vegetarian

2 Course Alternate Serve

\$57 per person

3 Course Alternate Serve

\$72 per person

Entrées

- Fresh king prawns, cucumber, tomato and avocado salad, aioli dressing GF
- Chicken and wild mushroom terrine, chive sour cream dressing and lattice potato wafers GF
- Pork belly braised in tamarind and rock sugar with green papaya and dried mango salad, nam jim dressing
- Herb and sesame lamb fillet, tomato chilli chutney and roasted pumpkin salad GF
- Roast beetroot, feta cheese, vine-ripened cherry tomatoes and walnut salad with raspberry dressing GF V
- Sugar-cured ocean trout, shaved fennel and orange salad GF
- Teriyaki beef fillet, cucumber and sesame salad

Dessert

- Cream brulee, mixed berry compote and walnut bread
- Toffee date pudding, caramel butter sauce and fresh cream
- Irish cream and white chocolate mousse, peanut brittle and chocolate sauce
- Ricotta and orange cheese cake, fruit compote and fresh cream
- Mango panna cotta, lychee salad and macadamia wafer
- Rhubarb and apple crumble cinnamon ice cream and vanilla custard

Please note plated menus do not include cakeage or Tea and Coffee
Tastings available at Season Restaurant at 50% off normal menu pricing per person
Max of 2 people per booking at discounted price/ Max of Three (3) Selections per course

Seating time and booking date subject to availability

Main Course

- Medium rare beef fillet, Asian mushrooms, brussel sprout salad with port jus GF
- Roast barramundi, tamarind curry sauce, sugar snap peas and coconut rice
- Chicken breast, roast pumpkin, asparagus and roasted vine tomatoes GF
- Roast pork, celeriac, apple puree and port soaked raisins GF
- Baked Tasmanian salmon, chive mash, asparagus and tomato white wine sauce GF
- Five spice tofu, bok choy, snow peas, bamboo shoots, black Asian vinegar dressing V
- Slow braised osso bucco, parmesan polenta, green beans and jus

Dessert Fork and Walk Menu - \$37 per person

Includes the below items plus your wedding cake served on platters
OR \$18.00 per person includes 3 choices from the below items plus your wedding cake served on platters

- Paris-Brest
- Mango charlotte
- Opera slice
- Strawberry cheese cake
- Chocolate pistachio dome
- Assorted macaroons
- Lemon meringue tart



Childrens Menu



Children's Menu

Two Course Set Menu \$35.00 per child

Main

Please choose One (1) from the below plated options

- Traditional spaghetti bolognaise
- Hawaiian pizza with ham, pineapple and mozzarella cheese
- Chicken nuggets with salad and chips

Dessert

- Ice cream with chocolate sauce
- Includes soft drinks and water

* Please note that the above choice is based on a set menu for all children attending the wedding (Children must be 12 years and under)





Add a little extra

Bridal Party Take Away Hampers

Great to take away for photos \$30.00 per person (minimum of 6 people)

Please pick from the below items a maximum of two options

- Chicken mayonnaise and lettuce ribbon sandwiches
- Smoked salmon and pesto mini baguettes
- Marinated vegetable and Persian fetta wrap
- Bacon, mushroom and chive quiche
- Sliced fruit platter

Hampers come with 1 x Glass of sparkling per person for the ladies (served in plastic glasswear) and 1 x Beer for the boys per person (select from Pure Blonde, XXXX Gold or Cascade Light)

Extra: Soft Drink and Bottled Water is also available as option

*(Hampers are served in Eskies – these are to be returned to the Resort or fees will apply)

Tea and Coffee

Freshly brewed coffee and tea can be added to your plated dinner menu for an additional \$4.00 per person (Minimum Station is 30)

Cake

- \$5.00 per person plated with fresh cream and berries
- \$2.50 per person served on platters (1 platter per table)
- \$2.00 per person for a Cake Station (comes with plates, napkins and cutlery)



Beverage Packages

Please choose one white wine and one red wine from selected package.

Standard Beverage Package

- 2 Hours \$32.00 per person
- 3 Hours \$42.00 per person
- 4 Hours \$52.00 per person
- 5 Hours \$62.00 per person

The standard package includes:

- Thomas Mitchell Sparkling NV
- Thomas Mitchell Chardonnay OR Thomas Mitchell Sauvignon Blanc Semillon
- Thomas Mitchell Cabernet Merlot OR Thomas Mitchell Shiraz
- Cascade Light, Pure Blonde and Cascade Premium Lager
- Soft drinks and fruit juice

Non-Alcoholic Beverage Package

- 2 Hours \$20.00 per person
- 3 Hours \$30.00 per person
- 4 Hours \$40.00 per person
- 5 Hours \$50.00 per person

The non-alcoholic package includes:

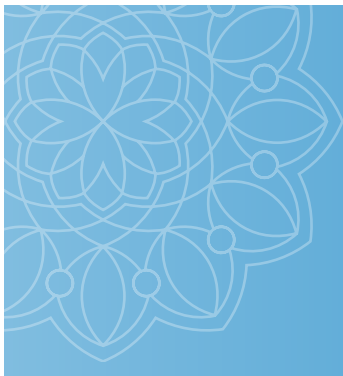
- Assortment of soft drinks
- Assortment of juices
- Sparkling or still mineral water

Premium Beverage Package

- 2 Hours \$38.00 per person
- 3 Hours \$50.00 per person
- 4 Hours \$62.00 per person
- 5 Hours \$74.00 per person

The premium package includes:

- Imprint Sparkling NV
- Imprint Chardonnay OR Imprint Sauvignon Blanc Semillon
- Imprint Cabernet Merlot OR Imprint Shiraz
- Cascade Light, Pure Blonde and Crown Lager
- Soft drinks and fruit juice



Beverage list

Beverage Price List

Beverages on Consumption or Bar Tab

Maximum selections 1 Australian sparkling, 1 white wine, 1 red wine and 3 beers (must include a light beer).

Minimum spend of \$30.00 per person.

Sparkling Wine

N/V Thomas Mitchell Sparkling Aus	\$35.00 per bottle
N/V imprint Sparkling wine VIC	\$40.00 per bottle
N/V Grandin Reserve Blanc de Blanc FRA	\$48.00 per bottle

Sparkling Rose

TN/V Grandin Methode Traditionelle Rosé FRA	\$48.00 per bottle
2011 Innocent Bystander Pink Moscato Vic	\$48.00 per bottle

White Wines

2010/11 Thomas Mitchell Chardonnay Aus	\$35.00 per bottle
2010/11 Imprint Chardonnay VIC	\$40.00 per bottle
2010/11 Kapuka Sauvignon Blanc NZ	\$45.00 per bottle
2010 Henschke Peggy's Hill Riesling SA	\$49.00 per bottle
2010 Catalina Sounds Sauvignon Blanc NZ	\$52.00 per bottle

Rose Wine

2010 St Hallett Rose Barossa SA	\$40.00 per bottle
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Red Wines

2010/11 Thomas Mitchell Cabernet Merlot Aus	\$35.00 per bottle
2010 Kapuka Pinot Noir	\$45.00 per bottle
2009 Mr Riggs Shiraz VIC	\$52.00 per bottle
2008 Hugo Cabernet Sauvignon VIC	\$54.00 per bottle

Beer

Cascade Premium Light	\$6.50 per bottle
XXXX Gold	\$6.50 per bottle
VB	\$6.50 per bottle
Toohey's New	\$6.50 per bottle
Pure Blonde	\$7.50 per bottle
Toohey's Extra Dry	\$7.50 per bottle
Cascade Premium	\$7.50 per bottle
Crown Lager	\$7.50 per bottle
Corona	\$8.50 per bottle
Asahi	\$8.50 per bottle

Basic Spirits (30ml with Mixer)

\$7.00 per glass

Rum
Gin
Bourbon
Scotch
Vodka

Premium Spirits (30ml with Mixer)

\$8.00 per glass

Bacardi
Bombay Gin
Canadian Club
Tequila
Jack Daniels
Jameson's Irish whiskey
Malibu
St Remy Brandy
Wild Turkey

Non-alcoholic Beverages

Pepsi, Pepsi Max, Lemonade and Solo	\$4.00 per bottle
Orange, Apple and Pineapple Juice	\$5.00 per bottle
Sparkling or Still Mineral Water 750ml	\$8.00 per bottle
Red Bull	\$6.00 per can



Terms and Conditions



TERMS AND CONDITIONS

- Minimum numbers of 80 people (adults) apply year round excluding winter. If numbers are to drop below this amount then client is obliged to pay for the minimum numbers of 80 adults (includes theming packages, food and beverage costing per person).
- During the months of June, July & August a minimum of 60 people apply (adults) for bookings at Mantra on Salt Beach. If numbers drop below this then client is obliged to pay for the minimum numbers of 60 adults (includes theming packages, food and beverage costing per person).
- Tweed Coast Council approval required for all beach packages.
Visit www.tweed.nsw.gov.au
- In the event of rain or high winds, we will set-up at your nominated "wet weather location". This will be discussed on your wedding day and finalised 3 hours prior to your wedding time. Unfortunately refunds due to inclement weather are not possible.

Preferred Suppliers

BABY SITTING

Heaven Sent Help

Phone: M: 0414 386 222

W: 07 5598 7067

Web: www.heavensenthelp.com.au

PHOTOGRAPHERS

Angie Branch Photography

Phone: 0408 010 487

Email: angiebranch@bigpond.com

Web: www.angiebranch.com.au

JK Photography – Joel Kinneally

Phone: 0412 762 522

Web: www.jkphoto.com.au

Email: jkphoto@bigpond.net.au

VIDEOGRAPHER

Fisheye Studio – Barb Brookes

Phone: 0437788346

Email: info@fisheystudio.com.au

Web: www.fisheystudio.com.au

FLORISTS

Banora Flower Shop

Phone: (07) 55241934

Email: enquiries@banoraflowers.com

Web: www.banoraflowers.com

Pollen @ Salt

Phone: 02 6674 8900

Web: www.pollenatsalt.com.au

MAKE-UP & HAIRDRESSER

Hair Artist – Sofie Sjaus

Phone: 0402085230

Email: sofiesjaus3@gmail.com

Makeup Artist – Erin Panitz

Phone: 0432725443

Email: erinpanitz@hotmail.com

Golden Door Spa

Phone: 02 6674 3233 (massages)

Phone : 02 66745120 (hair and make up)

Email: salt@goldendoor.com.au

Web: www.goldendoor.com.au

Area 1 (Hair only)

Phone: 02 6674 2252

Web: www.area1.com.au

Silk Beauty (Make up and beauty)

Salt Village

Phone: 02 6674 8094

Email: info@silkbeautyandlifestyle.com.au

Web: www.silkbeautyandlifestyle.com.au

WEDDING CAKES

Cup Cake Passion

Phone: 0422 837 459

Email: cupcakepassion@gmail.com

Web: www.cupcakepassion.com.au

Yenmart Pastry Art

Phone: 07 5593 8282

www.yenmart.com.au

Dianne Zipf

Phone: W: 07 5535 5342

M: 0414 916 342

Email: dipatzi_cakes@bigpond.com

Web: www.diannezipfcakes.com.au

TRANSPORT

Salt Village Transfers

Phone: 0409710779

Email: alex@rideit.com.au

Tweed Coast and Country Limousines

Phone: 0409 661 589

Email: paps01@bigpond.net.au

MUSIC

Explosive Entertainment

Jaye Buckley – Professional DJ's

Phone: 0417 232 606

Web: www.explosiveentertainment.com.au

Acoustic Guitar Soloist and DJ

Adam Richards

Phone: 0411 424 569

Web: www.adamrichards.com

Acoustic Wedding Music

Phone: 0404 053 354

Email: awmusic@bigpond.net.au

MARRIAGE CELEBRANTS

Clarah Luxford

Phone: 0431 463 355

Email: findacelebrant@gmail.com

Web: www.findacelebrant.com.au

Robert Simmons

Phone: 0414 913 925

Email: robert@robertsimmoncelebrant.com.au

Web: www.robertsimmonscelebrant.com.au

Chiquita Mitchell

Phone: 0413 519 830

Email: wedding@lifecelebration.com.au

Web: www.lifecelebration.com.au

PHOTO BOOTH

In the booth

Phone: 1300 026 684

Email: goldcoast@inthebooth.com.au

Web: www.inthebooth.com.au

WEDDING DECORATORS

Beautiful Beach Weddings – Ceremony and Reception Theming

Justine and Nicole

Phone: W: 07 32729069 or

M: 0431 412 168

Email: Style@beautifulbeachweddings.com.au

Web: www.beautifulbeachweddings.com.au

BAM Promotions and Events – Ceremony and Reception Theming

Maggie–Anne Leybourne

Phone: W: 0266761803

Mobile: 0401 338 035

Email: bampromotions@optusnet.com.au

Dream Designers – Ceremony and Reception Theming

Jenny Dobson

Phone: 0408 066 181

Email: sales@dreamdesigners.com.au

Web: www.dreamdesigners.com.au

Beach Permit for Ceremonies at Salt Beach

www.tweed.nsw.gov.au