

The background of the entire page is a photograph of a resort pool and buildings at dusk. The pool is in the foreground, with large rocks in the water. The buildings are in the background, with balconies and lights on. The sky is a deep blue. The text "MANTRA ON SALT BEACH" and "BANQUET KIT 2025" is overlaid on the bottom half of the image.

*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 destination 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 20 delegates and above utilising the day of week menus within, served buffet style in your specified location.

Groups with less than 20 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, Roma tomato, hashbrown, wilted spinach and sourdough toast  
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 off 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  
Coconut chia with macerated berries  
Buttery croissants with homemade conserve  
Tropical fruit salad

### 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

Little beef pies with roast tomato relish  
Homemade lemonade scones with Chantilly cream and wild berry jam  
Tropical fruit salad  
Freshly brewed coffee, premium teas and herbal infusions

### LUNCH

Thai green chicken curry with bamboo shoots, Thai basil and basmati rice  
Salmon fillets with Asian greens and chili soy glaze  
Coconut, pumpkin and broccoli curry with mango chutney  
Wombok slaw with chili and lime dressing  
Egg fried noodles with mixed vegetables and green onions  
Steamed green beans with oyster sauce  
Green leaf salad with green goddess dressing  
Selected petit fours  
Seasonal fruit platter  
Assorted soft drinks, juice and water station

### AFTERNOON TEA

Glazed Danish pastries  
Assorted savory mini muffins  
Fresh whole fruits  
Freshly brewed coffee, premium teas and herbal infusions



# 2025 DAILY CONFERENCE MENUS

## CASUARINA KITCHEN MENU

(SERVED ON TUESDAY & SATURDAY)

### MORNING TEA

Honey leg ham and aged cheddar croissants  
Chefs baked assorted cookies  
Tropical fruit salad  
Freshly brewed coffee, premium teas and herbal infusions

### LUNCH

Slow cooked lamb ragu with scorched tomatoes, garden herbs and goats curd  
Tassie salmon fillet with honey sesame carrots and salsa verde  
Roast butternut pumpkin and sage ravioli with wilted spinach, toasted pine nuts and olive oil  
Superfood cauliflower bake with parmesan, cornflakes and crispy kale  
Mediterranean potatoes with peperonata  
Penne pasta salad with rocket, marinated capsicum, eggplant and capers  
Roast beetroot and quinoa salad with crumbled feta, orange and walnuts  
Selected chefs macarons  
Seasonal fruit platter  
Assorted soft drinks, juice and water station

### AFTERNOON TEA

Little sausage rolls with tomato sauce  
Chocolate brownie with cream and strawberries  
Fresh whole fruits  
Freshly brewed coffee, premium teas and herbal infusions

# 2025 DAILY CONFERENCE MENUS

## TASTE OF HINTERLAND MENU

(SERVED ON WEDNESDAY & SUNDAY)

### MORNING TEA

Berry cashew and peanut coconut protein balls  
Mini bacon and egg tarts with roast tomato chutney  
Tropical fruit salad  
Freshly brewed coffee, premium teas and herbal infusions

### LUNCH

Braised pork shoulder, farmhouse potato wedges and smokey BBQ glaze  
NT barramundi fillets with steamed greens and lemon butter  
Potato gnocchi with garden peas, basil, peperonata, zucchini and crispy leeks  
Steamed broccolini with toasted almonds  
Creamy garlic potatoes with lemon thyme  
Caesar style salad with croutons, cos, bacon and Caesar dressing  
Apple and fennel slaw with granny smith and kewpie mayo  
Mini donuts filled with white chocolate and Nutella  
Seasonal fruit platter  
Assorted soft drinks, juice and water station

### AFTERNOON TEA

Spiced vegetable empanada with onion jam  
Mini lamingtons with Chantilly cream  
Fresh whole fruits  
Freshly brewed coffee, premium teas and herbal infusions

# 2025 DAILY CONFERENCE MENUS

## FINGAL FIESTA MENU

(SERVED ON THURSDAY)

### MORNING TEA

Mini falafel with coconut mint yoghurt  
Black chia puddings with mango compote and berries  
Tropical fruit salad  
Freshly brewed coffee, premium teas and herbal infusions

### LUNCH

Pulled beef cheeks with creamy potato mash, baby leeks and jus  
Coconut reef fish with couscous, lime and macadamia herb crust  
Zucchini, pea and mushroom risotto with parmesan and mint  
Roasted miso pumpkin and sweet potato salad with currants and mustard  
Roma tomato salad with crumbled feta, baby spinach and aged balsamic  
Penne pasta with tomato sugo, black olives and fresh basil  
Oven roasted root vegetables with olive oil and lemon thyme  
Chefs selection of cake shots  
Chefs seasonal fruit platter  
Assorted soft drinks, juice and water station

### AFTERNOON TEA

Mini quiche assortment with onion jam  
Assorted baked cookies  
Fresh whole fruits  
Freshly brewed coffee, premium teas and herbal infusions



# 2025 DAILY CONFERENCE MENU CONT.

## UPGRADE MENU OPTIONS

Enhance your catering experience with a wonderful selection of menu upgrades

### MORNING & AFTERNOON TEA HEALTHY CHOICE OPTIONS

**\$6 PER PERSON, PER SELECTION**

Coconut chia seed puddings with fresh seasonal berries  
Mushroom and mozzarella arancini with roast garlic aioli  
Savory mini muffins  
Mini quiche assortment with homemade tomato chutney  
Coconut protein balls  
Vegetable crudities with raw dips  
Falafel with minted yoghurt  
Bowl of seasonal whole fruits

### LUNCH BUFFET UPGRADES

**\$8 PER PERSON, PER SELECTION**

Superfood cauliflower bake with parmesan and kale  
Thai pumpkin and broccoli curry with charred naan and steamed basmati  
Whole corn on the cobb with lime compound butter  
Steamed basmati brown rice with garden herbs  
Roast chat potatoes with garlic oil and rosemary salt  
Spinach and ricotta tortellini with tomato sugo and black olives  
Potato gnocchi with forest mushrooms and crispy leeks  
Pumpkin and sage ravioli with garlic zucchini, lemon & brown butter

# 2025 DAILY CONFERENCE MENUS

## WORKING LUNCH MENUS

\$45.00 PER PERSON

### GOURMET SANDWICHES, WRAPS AND BAGELS

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

Smoked salmon bagel with herbed cream cheese, pickled onions and capers

Chicken Caesar wrap with streaky bacon, parmesan, cos lettuce and zesty mayo

Tuna mayo with celery, rocket and kewpie

Bangalow leg ham with Dijon mustard, Swiss cheese and Roma tomato

Chargrilled vegetables with red capsicum pesto, rocket and vegan cheddar

### MAKE YOUR OWN BURGERS

Local bakery bread, buns and artisan bread

Honey and garlic free range chicken with soy glaze

Charred 100% beef patties with condiments

Chefs selection of housemade salads (3)

Vegetable and lentil pattie with zesty vegan mayo

Beer braised brown onions

Steak fries with ketchup and aioli

Chocolate dipped profiteroles

Tropical fruit salad



# 2025 DAILY CONFERENCE MENUS

## SMALL GROUP MENUS

For groups under 20 people only

Please refer to the daily menus for morning and afternoon tea  
Served with assorted soft drinks, juice and water station

### GOURMET SANDWICHES, WRAPS, BAGELS AND ROLLS

Smoked salmon bagel with herbed cream cheese, pickled onions and capers  
Chicken Caesar wrap with streaky bacon, parmesan, cos lettuce and zesty mayo  
Tuna mayo with celery, rocket and kewpie  
Bangalow leg ham with Dijon mustard, Swiss cheese and Roma tomato  
Chargrilled vegetables with red capsicum pesto, rocket and vegan cheddar

### THE GRAZING PLATE

Freshly baked bread basket with whipped butter  
Free range chicken with cajun spices and tzatziki  
Shaved Bangalow leg ham with pickles  
Sliced Danish salami with roast tomato relish  
Greek salad with kalamata olives, crumbled feta and oregano dressing  
Potato salad with green onions, cornichons, parsley and wholegrain mustard  
Tropical fruit platter  
Chefs selection of cheeses w quince paste, fresh fruits, toasted nuts & crackers

### 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

### Enhancement station ALL DAY

**\$5 PER PERSON**

Chefs daily selection of sweet and savory with seasonal fruit

### 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

### 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**

**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

Falafel with pumpkin hummus and pickled onions  
Roast beef with croute, baby spinach and aioli  
Poached chicken with apple, celery and mayo on baguette  
Salmon ceviche with chili and soy  
Just shucked pacific oysters with wakame and sesame  
Chicken and bacon pate with crackers and beetroot relish  
Local prawn cocktail spoon with thousand island  
Tomato and goats cheese tarte with onion jam  
Tea smoked duck breast with micro herbs and hoisin glaze

### HOT

Chefs selection of vegetarian spring rolls and samosa  
Butternut pumpkin arancini with paprika aioli  
Coconut king prawns with sweet chili sauce  
Karaage chicken with kewpie  
Flat head goujons with house made tartare  
Moms meatballs with tomato sugo and parmesan  
Crispy pork belly with chili jam and black sesame  
Steamed BBQ pork buns with green onions  
Gourmet party pies and sausage rolls with ketchup

# 2025 GRAZING PLATTERS AND SMALL GROUP DINNERS

**GRAZING PLATTERS** - \$150.00 per platter – each platter feeds up to 10pax

**FRESH FRUIT PLATTER** - chefs selection of tropical fruit

**LITTLE PARTY PIES** - pepper beef, lamb and rosemary, spinach and feta

**FARMHOUSE CHEESE** - variety of farmhouse cheeses, grapes, lavosh crackers and quince paste

**WICKED WINGS** - blue cheese, franks hot sauce and ranch dipping sauces

**SAVORY BITES** - chicken and vegetarian empanadas, spring rolls and pork buns

**ANTIPASTO PLATTER** - cured and smoked meats, local cheese, pickles, dips and nuts

**SWEET TREATS** - lamingtons, biscuits, Danishes and pastries

**CORN CHIPS** - with herbed sour cream, smashed avocado and jalapenos

**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

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



# COCKTAIL EVENTS - 2HR CATERING PACKAGE

2hr PACKAGE - \$85 PER PERSON

## STARTERS - 30 MINS CANAPES

Chefs selection of 4 canapes offerings - 2 hot / 2 cold selections offered

## GRAZING STATION -

Antipasto platters with Aussie cheeses, quince paste, dried and cured local meats, home made dips, fresh and dried fruit, crusty bread and lavosh crackers

Local bread basket with whipped butter

Chefs selected salads (2)

Green chicken curry with steamed basmati and garlic roti

Potato gnocchi with baby onions, garden peas, charred broccoli and evoo

Mini dessert selection

Tropical fruit platter

# 2025 BUFFET DINNERS

**BUFFET DINNERS \$95.00 PER PERSON**

## **OPTION 1 - BBQ BUFFET**

Freshly baked bread basket with whipped butter  
Daily selection of salads (2)  
Beer braised onions  
Grilled beef sirloin with pan juices  
Local gourmet and vegetarian sausages or patties  
Moroccan chicken thighs with cumin spiced yoghurt  
Smashed chat potatoes with lemon and herbs  
Charred corn on the cob with herb butter  
Chefs selection of petite dessert  
Fresh fruit platter  
Selection of local cheeses, quince paste, dried fruits, nuts & crackers

## **OPTION 2 - KINGY BREEZE BUFFET**

Local bread basket with whipped butter  
Chefs selection of salads (2)  
Chefs selection of vegetables (2)  
Roast pork belly with apple and cinnamon compote  
Grilled barramundi fillets with green garlic butter  
Drunken chicken with smokey bourbon glaze and chat potatoes  
Selection of mini desserts  
Fresh fruit platter

## **OPTION 3 - CUDGEN CLASSIC BUFFET**

Local bread basket with whipped butter  
Chefs selection of salads (2)  
Chefs selection of vegetables (2)  
Thai green chicken curry with basmati and roti  
Tassie salmon fillets with steamed brown rice and salsa verde  
Braised beef cheeks with creamy mash, paprika oil and gremolata  
Chocolate brownie and cake shots  
Fresh fruit platter



# 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

Confit octopus with chimichurri salsa and romesco

Byron burrata with heirloom tomatoes, garlic toast and herb oil

Charred lamb with pearl cous-cous, pomegranate and mint labneh

Sourdough with stracciatella, Roma tomatoes, lemon thyme and aged balsamic

Twice cooked pork belly with pumpkin hummus and fennel

King ora salmon with watermelon radish, pickled cucumber and tahini yoghurt

### MAINS

Confit duck with herb polenta, garden peas, baby carrots and cranberry jus

Grass fed beef tenderloin with duck fat kipfler potatoes, greens and jus

Chicken breast with onion rosti, crème corn, zucchini ribbons and mushroom jus

Gnocchi with lemon, butternut pumpkin, soft herbs, confit garlic and crispy leeks

Risotto with forest mushrooms, truffle oil, basil oil and parmesan tuile

Market fresh fish with wild rice, baby carrots, caper butter and charred lime

Fish of the day with baby spinach, prawn bisque, chili oil and green tomatoes

### DESSERTS

Crème brulee with burnt caramel top, orange biscotti and seasonal berries

Coconut panna cotta with cinnamon syrup, passionfruit compote and flowers

Valrhona chocolate slice with raspberry gel, biscuit crumb and soft cream

Mini pavlova with Chantilly, passionfruit coulis and kiwi fruit

Lemon tarte with torched marshmallow, pineapple wafer and fairy floss

Wedge of Tassie brie with quince paste, lavosh and grapes

# 2025 PLATED DINNERS CONT.

## ADD ON DINNER MENU ITEMS

### SIDE OFFERINGS FOR THE TABLE

*\*All served share style in the centre of the table*

### \$6.50 PER PERSON, PER SELECTION

Steamed broccolini with lemon oil and garlic chips

Baby carrots with honey, labneh and toasted seeds

Creamy potato mash with chives

Pan seared mushrooms with thyme and green oil

Roast root vegetables with herbs and olive oil

Roast kipfler potatoes with sea salt and rosemary

House made garden salad with green goddess dressing

Heirloom tomato salad with cherry bocconcini, basil and aged balsamic

French fries with ketchup and aioli



# 2025 DINNERS STAND UP STYLE

for larger groups 200 pax or more

## WALK & FORK - \$110.00 PER PERSON

Served Poolside or Zig Zag Garden Events

### STATION 1

Forest mushroom arancini with aioli  
Sweet corn croquette with gruyere cheese and red capsicum pesto  
Karaage chicken with kewpie and wakame  
Homemade fish cakes with sauce tartare

### STATION 2

Assortment of breads and dips  
Rare roast beef with garlic croute and horseradish crème  
Antipasto platters with sliced cold meats, olives and marinated vegetables  
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  
Roast butternut pumpkin risotto with parmesan and herbs

### STATION 4

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

# mantra

STAY YOUR WAY



MANTRA ON SALT BEACH  
GUNNAMATTA AVENUE, KINSCLIFF, NSW 2487  
T. (02) 6670 5000  
E. [SALT.EVENTS@ACCOR.COM](mailto:SALT.EVENTS@ACCOR.COM)  
W. [MANTRA.COM.AU/SALTBEACH](http://MANTRA.COM.AU/SALTBEACH)

