

mantra
on salt beach

*I will have my
dream wedding*



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, 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 2011 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

\$150 per person

- ½ Hour Canapé service (Hot and Cold)
- Two course alternate menu (Entrée and Main Course) or Buffet Menu
- Your wedding cake professionally cut and presented per person to your guests with fresh cream and berries
- 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
- Kids Package also available*

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



Ceremony Packages



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.

Zig Zag Ceremony with Reception

\$500.00

- Carpet to highlight your entrance (Choice of Beige or Red)
- Clothed and skirted signatory table with 2 chairs
- 24 standard guest chairs

Beach Ceremony Packages

BEACH WEDDING PACKAGE 1 \$750.00

- 24 white folding wedding chairs
- Signing table with white linen cloth and skirt
- 2 chairs and table decoration
- Natural jute aisle runner (12 metres)
- Bali Flags x 4 (3 on beach, 1 at entrance to beach)
- Delivery, setup, pack down
- Ceremony co-ordination

BEACH WEDDING PACKAGE 2 \$750.00

- 2 Bamboo tepees with your choice of flowers (lily, rose, frangipani)
- 12 white folding wedding chairs
- Signing table with white linen cloth and skirt
- 2 chairs and table decoration
- Natural jute aisle runner (12 metres)
- Bali Flags x 4 (3 on beach, 1 at entrance to beach)
- Delivery, setup, pack down
- Ceremony co-ordination

For Beach Set Up packages, please contact Justine Douglas from Beautiful Beach Weddings direct
Phone: 0431 412 168
Email: justine@beautifulbeachweddings.com.au



Terms and Conditions

TERMS AND CONDITIONS

- Minimum numbers of 80 people (adults) apply for the months of March, April, September, October and November. If numbers are to drop below this amount then client is obliged to pay for the minimum numbers of 80 adults (includes themeing Packages, Food and Beverage costing per person).
- During all other months of the working year 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 themeing 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.



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) \$160.00 per night (Normally \$198.00)
- Hotel Ocean Room (King or Twin Beds) \$185.00 per night (Normally \$234.00)
- 1 Bedroom Suites (King, or Twin Beds, Extra \$40 with Sofa Bed) \$210.00 per night (Normally \$241.00)
- 1 Bedroom Ocean Suites (King, or Twin Beds, Extra \$40 with Sofa Bed) \$234.00 per night (Normally \$299.00)
- 2 Bedroom Suites (Main = King, 2nd Bedroom = King or Twin) \$295.00 per night (Normally \$366.00)
- 2 Bedroom Ocean Suites (Main = King, 2nd Bedroom = King or Twin) \$320.00 per night (Normally \$426.00)
- *Subject to availability and rate change. Rates shown are low season.

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 themeing companies)
- Complimentary One (1) bedroom bridal 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
- Your choice of food (Set menu or Buffet Menu) and beverages (beverage package or bar tab) are on top of this room hire



Themeing Packages



Themeing 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

Themeing Package

\$18.00 per person
(Minimum 60 guests)

- Cake table finished with soft white draping
- Chair cover 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
- Fairy lit and lined bridal backdrop for behind the bridal table
- Stage for Bridal Table Extra – Quotation on Request

Please note the above themeing packages are organised through our preferred themeing 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 for 1hour

\$28.00 per person

4 cold and 4 hot for 1hour

\$32.00 per person

*Minimum of 1 hour required

Please select from the following options: \$75.00 per platter
Platters serve approximately 15 people – choice of 1 canapé option (hot or cold as listed below)

Cold

- Oyster platters natural and chef's selection of toppings GF
- Assorted sushi, including vegetarian, pickled ginger, wasabi and soy GF V
- Char sui duck breast and cucumber crepes
- Goat's cheese mousse with vine ripened cherry tomatoes
- Coconut poached chicken breast topped with chilli jam GF possible
- Zataar spiced lamb with babaganosh and fresh coriander GF possible
- Smoked salmon with dill and lime aioli GF possible
- Beetroot tapenade and Persian fetta V
- Thai marinated beef salad encroute with dried mango
- Assorted breads and dips with grissini, Turkish bread and lavosh crackers
- Antipasto platter, marinated olives, semidried tomatoes, stuffed green olives, fetta cheese, fennel and garlic salami and toasted Turkish bread

Hot

- Panko and coconut breaded prawns accompanied by Japanese mayonnaise
- Lamb samosa, cucumber raita
- Vegetable spring rolls with sweet soy dipping sauce V
- Angus beef and red wine pie with tomato chutney
- Three cheese and chive mini quiche, red onion jam V
- Tamarind and kaffir lime fish goujons with chilli jam
- Spinach and fetta triangles
- Satay chicken skewers with peanut and coconut sauce
- BBQ pork and cashew wontons nam jim dipping sauce

Sweet

- Assorted Petit Flours and Sweet Canapés – \$75.00 per platter

Noodle Boxes

Noodle boxes are \$15.00 per box and can be served with the below fillings

- Rogan Josh, fragrant lamb curry on basmati rice GF
- Tempura battered whiting fillets, chips and aioli
- Spinach and ricotta tortellini, mushroom and chive white wine sauce V
- Vegetarian nasi Goreng, fried shallots and bean sprouts V
- Salt and pepper calamari, fresh lime



Buffet Dinners

Please note all Buffets are served with a Tea and Coffee Station
GF = Gluten Free V = Vegetarian

Salt BBQ

\$55.00 per person

- Assorted bakery basket
- Marinated Oakley ranch Casino beef
- Oven roasted barramundi fillets with tomato and dill salsa
- BBQ Dukkah spiced Alstonville organic chicken thigh GF
- Local Mediterranean vegetables roasted with rosemary and garlic GF V
- Chimichirri marinated lamb cutlets GF
- Chat potatoes roasted in thyme infused olive oil GF V
- Fresh seasonal fruit salad
- Pavlova covered in fresh fruit GF
- Chef's selection of salads
- Assorted sauces and condiments
- Freshly brewed coffee and tea

Cabarita Beach Buffet

\$70.00 per person

- Assorted bakery basket
- Chilled king prawns and oysters GF
- Barbequed Oakley ranch Grain fed rib fillet GF
- Alstonville organic chicken thigh marinated in chermoula GF
- Rosemary and garlic marinated lamb cutlets GF
- Grilled chorizo sausages with barbequed red onion GF
- Oven barramundi fillets in sweet chilli and coriander beurre blanc GF
- Vegetable and lentil red curry creamy coconut sauce
- Lyonnaise potatoes, roasted in red onion, garlic and herbs GF V
- Fresh corn on the cob GF V
- Chef's selection of salads
- Assorted sauces and condiments
- Pavlova topped with fresh fruit and vanilla cream GF
- Pear and caramel mousse cake
- Fresh fruit salad
- Australian cheese platter
- Freshly brewed coffee and tea

Cocktail Buffet

\$65.00 per person

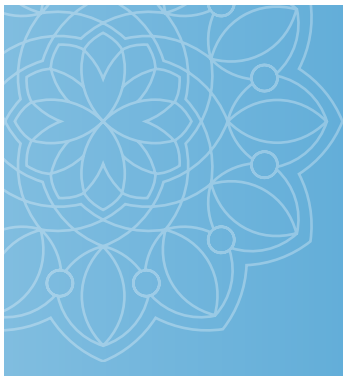
Food to be served in chaffing dishes, able to be eaten standing up

- Oyster platters GF
- Marinated prawn skewers with lemon lime GF
- Ginger, garlic and soy calamari fresh lime wedges
- Butter chicken with Kashmiri rice and yoghurt GF
- Marinated chicken skewers served with satay sauce GF
- Antipasto platters including breads, dips, marinated fetta, olives, semi dried tomatoes, sliced meats, roast peppers and artichoke hearts GF V
- Smoked salmon platter with accompaniments GF
- Assorted French pastries and petit fours
- Freshly brewed coffee and tea

Indulgence Buffet

\$80.00 per person

- Assorted bakery basket
- Chilled king prawns, oysters and bugs GF
- Beef fillet medallions, mushroom and brandy cream sauce GF
- Grilled prawns marinated in Malay spices GF
- Grilled fresh local reef fish fillets with tomato and lemon grass broth GF
- Roast pork with crackling, gravy and apple sauce GF
- Tandoori marinated chicken thigh, sultana and almond pilaf GF
- Assorted roast vegetables GF V
- Ratatouille vegetables with fresh basil GF V
- Chef's selection of Salads
- Assorted sauces and condiments
- Macadamia nut fudge tart and honey cream
- Triple choc mousse cake infused with rum syrup
- Turkish delight panna cotta
- Fresh fruit salad
- Australian cheese platter
- Freshly brewed coffee and tea



Salt Plated Menus

Plated Meals GF = Gluten Free V = Vegetarian

2 course alternate drop \$55.00 per person

3 course alternate drop \$70.00 per person

Entrées

- Fresh king prawns, cucumber, tomato and avocado tian, and ponzu mayonnaise GF
- Dukkah lamb fillet, rocket, semi dried tomatoes, Persian fetta and roasted pine nuts with lemon vinaigrette GF
- Rare roasted peppered Oakley Ranch grain fed sirloin with horse radish crème fraiche, vine ripened tomato salsa and cress salad GF
- Sesame crusted tuna loin, rice wine vinegar soused cucumber noodles, crisp wonton GF
- Butternut pumpkin terrine, goat's cheese mousse, pear and walnut salad with chilli oil GF V
- Confit duck and wild mushroom risotto, crisp leek and truffle oil GF
- Tamarind braised pork belly, Asian herb, dried mango and sprout salad with chilli caramel
- Coconut poached Alstonville organic free range chicken breast, shredded wombok, picked herbs, toasted peanuts and nam jim GF

Dessert

- White chocolate panacotta, champagne poached pear, pomegranate molasses and toasted pistachio wafer GF with out wafer
- Citrus tart, citrus compote and vanilla mascarpone
- Pistachio frangipane, rum and raisin ice cream and pistachio soil GF
- Red wine poached pear, blue cheese and walnut bread
- Espresso crème brulee, Kahlua muscatels, almond biscotti GF with out biscotti
- Dark chocolate mousse, raspberry filled and raspberry compote
- Strawberry and sauterne jelly, crème fraiche ice cream and fresh berries GF
- Seasonal fruit Pavlova, wattle seed cream and passion fruit compote GF

Main Course

- Medium rare roasted beef fillet, truffle mash, baby spinach, baby carrots and jus GF
- Slow roasted Lamb shanks in tomato and cumin sauce with minted cous cous and green beans
- Alstonville organic free range chicken breast, du puy lentils, truss cherry tomatoes and asparagus GF
- Baked Tasmanian salmon fillet, celeriac puree, port soaked raisins and broccolini GF
- Twice roasted duck, parmesan polenta, wilted spinach, asparagus and spec GF
- Lunette al tartufo, pasta pillows filled with black truffle, roasted pumpkin, pesto, semi dried tomatoes and asparagus V
- Ras el hanout spiced lamb eye of short loin, char grilled eggplant, house made tabouli and tomato chilli chutney
- Sesame crusted barramundi fillet, oyster mushrooms, bok choy and oyster sauce

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



Add a little extra



Children's Menu

Two Course Set Menu \$30.00 per child

Main

Please choose One (1) from the below plated options

- Traditional spaghetti bolognese
- 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 \$25.00 per person

Each Selection Caters for Approx 6-10 people

Please pick one of the below or you can pick maximum of 2 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

Each selection comes 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)
- \$1.50 per person for a Cake Station (comes with plates, napkins and cutlery)



Beverage Packages

Standard Beverage Package

- 2 Hours \$30.50 per person
- 3 Hours \$40.50 per person
- 4 Hours \$50.50 per person
- 5 Hours \$60.50 per person

The standard package includes:

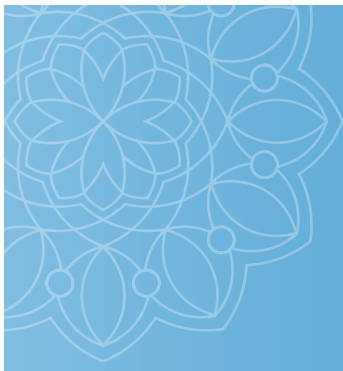
- Thomas Mitchell Sparkling NV
- Thomas Mitchell Chardonnay or Thomas Mitchell Sauvignon Blanc
- Thomas Mitchell Cabernet Merlot or Thomas Mitchell Shiraz
- Cascade Light
- Pure Blonde
- Cascade Premium Lager
- Soft Drinks
- Fruit Juice

Premium Beverage Package

- 2 Hours \$36.00 per person
- 3 Hours \$48.00 per person
- 4 Hours \$60.00 per person
- 5 Hours \$72.00 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
- Crown Lager
- Soft Drinks
- Fruit Juice



Beverage list

Beverage Price List

Bar tab / maximum selections – 1 sparkling, 2 white wines, 2 red wines and 4 beers (must include 1 light beer)

Bar Tab

Champagne

Ayala Brut	\$145.00 per bottle
Ayala Rose	\$165.00 per bottle

Sparkling wine

Thomas Mitchell Sparkling	\$35.00 per bottle
Imprint sparkling VIC	\$40.00 per bottle
Grandin Brut FRA	\$48.00 per bottle
Ta Hana Reserve Cuvee	\$49.00 per bottle

Sparkling Rose

Grandin Methode Traditionelle Rosé FRA	\$48.00 per bottle
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White Wines

Thomas Mitchell Chardonnay VIC	\$35.00 per bottle
Imprint Chardonnay VIC	\$40.00 per bottle
Kapuka Sauvignon Blanc NZ	\$45.00 per bottle
Catalina Sounds Sauvignon Blanc NZ	\$58.00 per bottle
Henschke Peggy's Hill Riesling SA	\$49.00 per bottle
Devils Corner Pinot Grigio TAS	\$48.00 per bottle

Rose Wine

St Hallett Rose Barossa SA	\$45.00 per bottle
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Red Wines

Thomas Mitchell Cabernet Merlot VIC	\$35.00 per bottle
Mr Riggs Shiraz VIC	\$52.00 per bottle
Hugo Cabernet Sauvignon VIC	\$54.00 per bottle
Imprint Cabernet Merlot VIC	\$40.00 per bottle
Smithbrook Merlot WA	\$55.00 per bottle
Kapuka Pinot Noir NZ	\$45.00 per bottle

Dessert Wine

Innocent Bystander Pink Moscato Vic	\$48.00 per bottle
Mitchell Noble one Semillon SA	\$45.00 per bottle

Non-alcoholic Beverages

Coke, Diet Coke, Sprite and Lift	\$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

Beer

Cascade Premium Light	\$6.00 per bottle
VB	\$6.00 per bottle
Toohey's New	\$6.00 per bottle
XXXX Gold	\$6.00 per bottle

Pure Blonde	\$6.50 per bottle
Toohey's Extra Dry	\$6.50 per bottle
Cascade Pale Ale	\$6.50 per bottle

Cascade Premium	\$7.00 per bottle
Crown Lager	\$7.00 per bottle

Heineken	\$8.00 per bottle
Stella Artois	\$8.00 per bottle
Corona	\$8.00 per bottle
Asahi	\$8.00 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

Liqueur Spirits (30ml with Mixer) \$8.50 per glass

Bailey's Irish Cream
Chambord
Cointreau
Drambuie
Frangelico
Galliano Liqueur
Galliano Sambucca
Grand Marnier
Kahlua



Preferred Suppliers

Baby Sitting

Heaven Sent Babysitting
Phone: 0414 386 222

Photographers

JK Photography – Joel Kineally
Phone: 0412 762 522
Web: www.jkphoto.com.au

Angie Branch
Phone: 0408 010 487
Email: angiebranch@bigpond.com

NGG – Kristie Gravenall
Phone: 0411 586 120
Web: www.nngstudios.com

Florists

Jacqui M Designs
Phone: 0408 066 391
Web: www.jacui.com.au

Pollen @ Salt
Phone: 02 6674 8900
Web: www.pollenatsalt.com.au

Make-up & Hairdresser

Golden Door Spa
Phone: 02 6674 3233
Web: salt@goldendoor.com.au

Area 1
Phone: 02 6674 2252
Web: www.area1.com.au

Nikki Mitchell
Make Up Artist and Spray Tans
Phone: 0413 861 161
Email: nmakeupartist@live.com.au

Hair and Make-up
Tina and Kirsten
Phone: 0408 875 078 or 0401 958 950
Email: tina.kristen@hotmail.com

Silk Beauty
Salt Village
Phone: 02 6674 8094
Email: info@silkbeautyandlifestyle.com.au

Wedding Cakes

Cup Cake Passion
Phone: 0422 837 459
Email: cupcakepassion@gmail.com

Yenmart Pastry Art
Phone: 07 5593 8282
www.yenmart.com.au

Designer Cupcakes
Phone: 0408 982 740
www.designercupcakes.com.au

Chocolate Fountains

Gold Coast Chocolate Fountains
Phone: 07 5563 2683
www.goldcoastchocolatefountains.com.au

Transport

Bus with Us
Phone: 0418 652 207

Tweed Coast Limousines

Phone: 0409 710 779

Tweed Coast and Country Bus Hire

Phone: 0409 661 589

Music

Explosive Entertainment
Jaye Buckley – Professional Dj's
Phone: 0417 232 606
Web: www.explosiveentertainment.com.au

Band

Trevor from the Baker Boys
Phone: 0412 728 004

Acoustic Wedding Music

Phone: 0404 053 354
awmusic@bigpond.net.au

Acoustic Guitar Soloist
Phone: 0411 424 569
Web: www.adamrichards.com

Simply Strings (String Quartet)
07 5531 3295 or 0401 923 067

Celebrants

Clarah Luxford
Phone: 0431 463 355
Web: www.findacelebrant.com.au

Gail Hughes
Phone: 0412 121 241

Robert Simmons
Phone: 0414 913 925

Wedding Decorators

Beautiful Beach Weddings
Ceremony and Reception Themeing
Justine – Phone: 0431 412 168
Web: www.beautifulbeachweddings.com.au

Dream Designers
Reception Themeing
Jenny – Phone: 0408 066 181
Email: Dreamdesigners@dodo.com.au

BAM Promotions and Events
Reception Themeing
Maggie-Anne Phone: 0401 338 035
Email: bampromotions@optusnet.com.au

Beach Permit for Ceremonies at Salt Beach
www.tweed.nsw.gov.au