

mantra

on salt beach

*I will have my
dream wedding*



Wedding Packages

Mantra on Salt Beach
Kingscliff NSW



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 pool side areas or on the ocean front resort gardens. Receptions can be held in our elegant function rooms 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 2010 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 of December though until the 20th of January. Bookings made more than one year prior please allow for a 5 – 10% CPI increase and a menu restructure.

Please note: Minimum numbers of 80 people apply for the months of March, April, September and October.

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

Please contact me if you have any further questions or would like to book an appointment time to come and see our beautiful property

Kind Regards,
Louise Anker
Wedding and Events Sales Executive
Phone: 02 6670 5027
Email: weddings@mantragroup.com.au



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



Mantra on Salt Wedding Package



The Salt Dream Package

\$140 per person

- ½ Hour Canapé service (Hot and Cold)
- Two course alternate menu (Entrée and Main Course)
- Your wedding cake professionally cut and presented per person to your guests with fresh cream and berries
- 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 themeing company
- Choice of centrepieces per table from our preferred themeing company
- Bridal table finished with white skirting
- Cake table with cake knife finished 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

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



Ceremony Packages



The beautiful surrounds of Mantra on Salt Beach Resort 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

\$450.00

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

Beach Ceremony Packages

Beach Wedding Package 1

\$700.00

- 24 white folding wedding chairs
- Signing table with white linen cloth, 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

\$700.00

- 2 Bamboo tepees with your choice of flowers (lily, rose, frangipani)
- 12 white folding wedding chairs
- Signing table with white linen cloth, 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

Contact

Justine Douglas
Beautiful Beach Weddings
Phone: 0431 412 168
Email: justine@beautifulbeachweddings.com.au

Our Terms & Conditions

- Please note Tweed Coast Council approval required – www.tweed.nsw.gov.au
- Your booking through Salt on Mantra gives you a choice of ceremony setup outlined above. Your package can be added to from our beautiful range of beach wedding products from our brochure.
- If you choose additional accessories for your ceremony, payment is required to be made directly to Beautiful Beach Weddings. They can be made in cash or via bank deposit (Name: Beautiful Beach Weddings, Bank: Commonwealth Bank, BSB: 064 159, Account No: 1030 7559. Please use your name as reference.)
- In the event of rain or high winds, we will setup at your nominated “wet weather location” at Salt. This will be discussed on your wedding day and finalised 3 hours prior to your wedding time. Unfortunately refunds due to in climate weather are not possible.
- Any additions to your ceremony quote can be accommodated right up to the day before, just contact us to discuss!



Mantra 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 30 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.

Mantra On Salt Beach Reception Inclusions

- Choice of two or three course alternate menu or buffet style menu (Pricing based on menu choice)
- Reception room hire (price on application)
- Complimentary pre dinner drinks area ~ Subject to Availability
- 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
- Elegantly folded white linen napkins and china cutlery table settings
- Complimentary One (1) bedroom bridal suite for the bride and groom on the night of wedding*
- Special accommodation rates for your guests (subject to availability)
- Complimentary undercover car parking for you and your guests
- Beverage packages or bar tabs available



Reception Packages

Themeing Package 1

\$13.00 per person
(Minimum 50 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 2

\$18.00 per person
(Minimum 50 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
- Fairy light display

Stage for Bridal Table Extra – Quotation on Request

Cocktail Package

\$1,100.00
(Minimum 80 guests)

- 5 x Cocktail tables with white napery and overlay colour of your choice
- Elegant glass vase with fresh floral for each cocktail table centerpiece
- 6 x White or black ottomans
- 50 x banquet chairs with elegant white or black covers and sash colour of your choice
- Scattered T-lights
- Gift and cake table skirted and softly draped
- Tea & Coffee station with 90cm Martini vase and arrangement

Choice of 70 cm Silver t-light tree or 3 x 180cm lamps

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

1 hour with 3 hot and 3 cold Every half hour after that	\$26.00 per person \$16.00 each
1 hour with 4 hot and 4 cold Every half hour after that	\$30.00 per person \$20.00 each

*Minimum of 1 hour required – please select from the following options

Cocktail Package

\$55.00 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
- Hoi sin duck breast, sweet and sour cucumber
- Goats cheese mousse with crisp spec bacon GF possible
- Coconut poached chicken breast topped with chilli jam GF possible
- Sumac spiced lamb with hummus and labna GF possible
- Smoked salmon on Kipfler potato with salsa verde GF
- Sundried tomato pesto and Persian fetta filloette pastry cup V
- Rare roast beef en croûte, horseradish cream

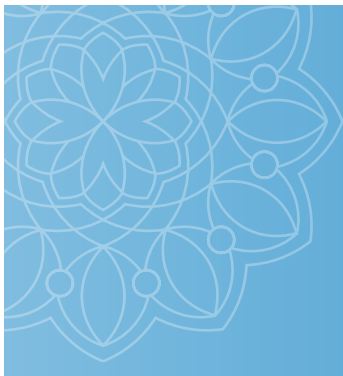
Hot

- Panko and coconut breaded prawns accompanied by Japanese mayonnaise
- Lamb samosa, cucumber raita
- Vegetable spring rolls with sweet soy dipping sauce V
- Chicken, leek and Swiss Brown mushroom pie
- Three cheese and chive mini quiche, red onion jam
- Salt and pepper calamari fresh lime aioli
- Spinach and fetta triangles
- Thai fish cakes and nam jim dipping sauce GF

Noodle boxes \$10.00 per box additional to your canapés

Bento Boxes filled with the following options;

- Yellow chicken curry on steamed jasmine rice GF
- Lamb koftas, spicy tomato sauce, cous cous and mint yoghurt GF
- Tempura battered Whiting fillets, chips and caper and dill mayo
- Spinach and ricotta tortellini, sauce Provencal V
- Wok fried hokkien noodles with Asian vegetables and oyster sauce V
- Garlic prawns on chive risotto GF



Buffet Dinners

Dinner options at SALT are enticing and can be suited to your venue, the type of atmosphere you wish to create and your budget. Our broad range of menus can be complemented by room theming to create an even more memorable experience for your guests. From casual BBQ and cocktail menus to three course table d'hôte or à la carte experiences and 6 course degustation events, your dinner will be remarkable no matter what your choice.

NOTE: GF = Gluten Free V =Vegetarian

Salt BBQ

\$55.00 per person

- Assorted bakery basket
- BBQ marinated steak
- Ginger fish fillets GF
- BBQ Cajun chicken thigh GF
- Grilled Mediterranean vegetables tossed with rosemary GF V
- Rosemary lamb cutlets GF
- Baked potatoes GF V
- Chef's selection of 3 x salads
- Seasonal fresh fruit platter
- Pavlova covered in fresh fruit GF
- Assorted sauces and condiments
- Freshly brewed coffee and tea
- Australian cheese platter
- Freshly brewed coffee and tea

Wommin Bay BBQ

\$70.00 per person

- Assorted bakery basket
- Chilled king prawns and oysters GF
- BBQ barramundi fillets, tomato and coriander salsa GF
- Grain fed rib fillet GF
- Grilled Portuguese-style chicken thigh marinated in garlic, chilli, lemon and thyme GF
- Rosemary lamb cutlets GF
- Grilled beef sausages with BBQ onion GF
- Roast baby chats in parsley salt GF V
- Chef's selection of 3 x salads
- Fresh corn on the cob GF V
- Assorted sauces and condiments
- Pavlova topped with fresh fruit and vanilla cream GF
- Dark chocolate and Cointreau mousse, marshmallows and chocolate shavings
- Seasonal fresh fruit platter

Kingscliff BBQ

\$80.00 per person

- Assorted bakery basket
- Chilled king prawns, oysters and bugs GF
- Beef fillet medallions, brandy pepper sauce GF
- Grilled prawns marinated in Thai spices GF
- Grilled fresh local reef fish fillets with dill and lemon butter GF
- Roast pork with crackling, gravy and apple sauce GF
- Tandoori marinated chicken thigh, sultana and almond pilaf GF
- Pumpkin and chickpea curry GF V
- Assorted roast vegetables GF V
- Chef's selection of 3 x salads
- Assorted sauces and condiments
- Baked berry cheesecake
- Double chocolate sacher torte
- Amaretto panacotta GF
- Seasonal fresh fruit platter
- Australian cheese platter
- Freshly brewed coffee and tea

Networking Buffet

\$65.00 per person

- Food to be served in chaffing dishes, able to be eaten standing up
- Marinated prawn skewers lemon wedges and dill aioli GF
- Salt and pepper calamari fresh lime wedges and sweet chilli sauce
- Beef vindaloo with rice and yoghurt GF
- Vegetable nasi goreng GF V
- Marinated chicken skewers served with satay sauce GF
- Roast Mediterranean vegetable and cous cous salad V
- 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
- Oyster platters GF
- Assorted French pastries and petit fours
- Freshly brewed coffee and tea



Salt Plated Menus

2 courses set \$50.00 per person

2 course alternate drop \$55.00 per person

3 courses set \$65.00 per person

3 course alternate drop \$70.00 per person

Entrées

- Fresh king prawns, cucumber, tomato and avocado tian, salmon pearls and lime aioli GF
- Marinated lamb fillet, rocket, pumpkin and roasted pine nuts with harissa spiced yoghurt GF
- Thai rubbed rare roast beef, Asian herb and sprout salad with chilli caramel GF
- Sugar cured salmon, shaved fennel and orange salad, verjuice reduction GF
- Butternut pumpkin terrine, Persian fetta, nashi pear and pecan salad with hazelnut oil GF V
- Confit duck and wild mushroom risotto, crisp leek and truffle oil GF
- Twice cooked pork belly, celeriac puree and port soaked raisons GF
- Corn fed chicken salad, baby cos, avocado, crème fraîche and macadamia nut dressing GF

Dessert

- Cardamom panacotta, white wine poached pear, pomegranate molasses and toasted pistachio wafer GF without wafer
- Summer fruit tart, yoghurt and raspberry ice cream and mixed berry compote
- Flourless double chocolate brownie, chilli cherries and double cream GF
- Sticky date pudding, cinnamon ice cream, date compote and ginger butterscotch
- Red wine poached pear, vanilla bean mascarpone and macadamia short bread GF without short bread
- Coconut crème brûlée, pineapple and candied ginger compote, coconut tuille GF without tuille
- White chocolate terrine, passionfruit compote, fresh berries and white chocolate shards GF
- Rhubarb crumble cheese cake, rhubarb jelly and Persian fairy floss

Main Course

- Medium rare roasted beef fillet, parsnip puree, baby spinach, asparagus and jus GF
- Blue Trevally, brandade mash, broccolini and tomato beurre blanc GF
- Pork cutlet, braised fennel, saffron potatoes and spicy tomato sauce GF
- Mussamum curry lamb shanks, sweet potato mash, green beans and toasted peanuts GF
- Corn fed chicken supreme, infused with garlic and chive butter, asparagus risotto and sundried tomato salsa GF
- Baked Tasmanian salmon fillet, celeriac puree, caper gremolata and truss cherry tomatoes GF
- Twice roasted duck, braised red cabbage, ginger, orange and soy jus GF
- Moroccan vegetable, artichoke and chickpea tagine, cous cous, yoghurt and harissa V
- Thyme and garlic infused lamb loin, spec bacon and lamb shoulder cassoulet, and baby carrots GF
- Roast barramundi fillet, crisp chats, pea puree and orange butter glaze GF

Please note menus do not include cakage

*Tastings available at 50% off normal pricing per person.



Add a little extra

Design your own 6 course degustation menu

\$135.00 per person

Choose any 2 entrees, any 2 mains and one dessert, served with chef's sorbet of the day

Chef's example below:

1. Sugar cured salmon, shaved fennel and orange salad, verjuice reduction
2. Butternut pumpkin terrine, Persian fetta, nashi pear and pecan salad with hazelnut oil
3. Blue Trevally, brandade mash, and broccolini and tomato beurre blanc
4. Thyme and garlic infused lamb loin, spec bacon and lamb shoulder cassoulet, and baby carrots
5. Lychee and mint sorbet
6. Cardamom panacotta, white wine poached pear, pomegranate molasses and toasted pistachio wafer

(Maximum of 60 people)

Tea and Coffee

Freshly brewed coffee and tea can be added to your plated dinner menu for an additional \$4.00 per person.

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)

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 a 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 come with 1 x Glass per person of Lindemans Premier Brut Sparkling for the girls (served in plastic glasses) and 1 x Beer per person for the Boys (selection of Pure Blonde, XXXX Gold or Bitter, VB or Toohey New)

Extra: Soft Drinks and Bottled Water also available

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

Children's Menu

(Children must be 12 years or under)

Two Course Set Menu \$30.00 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.



Salt Beverage Package

Standard Beverage Package

Lineman's Premier Brut Cuvee NV, Lindemans Premier Selection Chardonnay, Lindemans Premier Selection Shiraz Cabernet, Pure Blonde, Carlton Sterling, Soft Drinks, Fruit Juice

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

Premium Beverage Package

Fleur de Lys Chardonnay, Rosemount Semillon Chardonnay, Rosemount Semillon Sauvignon Blanc, Rosemount Cabernet Merlot, Rosemount Shiraz Cabernet, Cascade Premium, Crown Lager, Cascade Premium Light, Soft Drinks, Fruit Juice

2 Hours	\$36.00 per person
3 Hours	\$48.00 per person
4 Hours	\$60.00 per person
5 Hours	\$72.00 per person

Deluxe Beverage Package

Fleur de Lys Chardonnay Pinot Noir NV, Matua Valley Hawkes Bay Sauvignon Blanc, Matua Valley Hawkes Bay Merlot, Stella Artois, Corona, Cascade Premium Light, Soft Drinks, Fruit Juice

2 Hours	\$46.00 per person
3 Hours	\$60.00 per person
4 Hours	\$74.00 per person
5 Hours	\$90.00 per person



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)

Non-alcoholic Beverages

Coke, Diet Coke, Sprite and Lift	\$3.50 per bottle
Orange, Apple and Pineapple Juice	\$4.50 per bottle
Sparkling or Still Mineral Water 750ml	\$8.90 per bottle
Red Bull	\$5.50 per can

Spirits

Basic Spirits (30ml with Mixer) **\$6.50 per glass**

Bacardi
Rum
Gin
Bourbon
Scotch
Vodka

Medium Spirits (30ml with Mixer) **\$7.50 per glass**

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

Top Shelf Spirits (30ml with Mixer) **\$8.50 per glass**

Baileys Irish Cream
Chambord
Cointreau
Drambuie
Frangelico
Galliano Liquor
Galliano Sambucca
Grand Marnier
Kahlua

Wine

Sparkling Wine

Lindemans Premier Brut Selection	\$30.00 per bottle
Yarra Burn Pinot Noir Chardonnay	\$51.00 per bottle
Fleur De Lys Pinot Noir Chardonnay	\$45.00 per bottle

White Wine

Catalina Sounds Sauvignon Blanc	\$49.50 per bottle
Rosemount Semillon Chardonnay	\$40.00 per bottle
Rosemount Semillon Sauvignon Blanc	\$40.00 per bottle
Lindemans Premier Selection Chardonnay	\$30.00 per bottle
Matua Valley Sauvignon Blanc	\$45.00 per bottle
Mason Verdelho	\$32.00 per bottle
Mason Unwooded Chardonnay	\$32.00 per bottle

Red Wines

Mr Riggs "The Gaffer" Shiraz	\$45.00 per bottle
Hugo Cabernet Sauvignon	\$49.00 per bottle
T'Gallant Syrano Pinot Noir	\$48.00 per bottle
Rosemount Cabernet Merlot	\$40.00 per bottle
Rosemount Shiraz Cabernet	\$40.00 per bottle
Lindemans Premier Shiraz Cabernet	\$30.00 per bottle
Matua Valley Merlot	\$45.00 per bottle

Dessert Wine

Mitchell Noble One Semillon	\$45.00 per bottle
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Beer

Asahi	\$7.50 per bottle
Boags St George	\$7.50 per bottle
Carlton Mid Strength	\$5.50 per bottle
Carlton Stirling	\$6.50 per bottle
Cascade Premium	\$7.00 per bottle
Cascade Premium Light	\$5.50 per bottle
Corona	\$7.50 per bottle
Crown Lager	\$7.00 per bottle
Hahn Premium	\$7.50 per bottle
Heineken	\$7.50 per bottle
Pure Blonde	\$7.50 per bottle
Stella Artois	\$7.50 per bottle
Toohey's Extra Dry	\$6.00 per bottle
Toohey's New	\$6.00 per bottle
XXXX Gold	\$5.50 per bottle
XXXX Bitter	\$6.00 per bottle



Preferred Suppliers

Baby Sitting

Heaven Sent Babysitting
Phone: 0414 386 222

Photographers

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

Angie Branch

Phone: 0408 010 487

Email: angiebranch@bigpond.com

NGG – Kristie Gravenall

Phone: 0411 586 120

Photos in this wedding kit courtesy of NSP Studio and JK Photography.

Florists

Knot Just Flowers Phone: 02 6676 2366

Casuarina Florist Phone: (02) 6674 0166

Flowers with Style Phone: 07 5538 8252

Make-up & Hairdresser

Golden Door Spa

Phone: 02 6674 3233 salt@goldendoor.com.au

Area 1

Phone: 02 6674 2252 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

Wedding Cakes

Cup Cake Passion

Phone: 0422 837 459

Email: cupcakepassion@gmail.com

Madisons Cakes

Phone: 07 5536 1012

Designer Cupcakes

Phone: 0408 982 740

www.designercupcakes.com.au

Chocolate Fountains

Gold Coast Chocolate Fountains 07 5563 2683

www.goldcoastchocolatefountains.com.au

Transport

Bus with Us

Phone: 0418 652 207

Tweed Coast Limousines

Phone: 0409 710 779

Music

Acoustic Wedding Music 0404 053 354

awmusic@bigpond.net.au

Golden Harps (& other strings)

Peter Carroll 0418 750 424

Simply Strings

07 5531 3295 or 0401 923 067

Explosive Entertainment

Professional Dj's

Phone: 0417 232 606

Celebrants

Clarah Luxford Phone: 0431 463 355

Gail Hughes Phone: 0412 121 241

Robert Simmons Phone: 0414 913 925

Wedding Decorators

On Site Decorators – AV and Lighting

Staging and Event Themes (SET)

Phone: 02 6674 7711

Email: Malcolm.williams@peppers.com.au

Dream Designers – THEMEING

Phone: 0408 066 181

Email: Dreamdesigners@dodo.com.au