



mantra
bathurst

CONFERENCE & EVENTS

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344 STEWART STREET, BATHURST, NSW



LET'S MEET...

Mantra Bathurst is located in the heritage-rich township of Bathurst, NSW. Just under 3 hours west of Sydney and only 3 minutes from the Bathurst CBD.

It is ideally situated for Business travellers, individuals and groups wishing to embrace the region or enjoy the multitude of Mt Panorama race events. Mantra Bathurst is 4 minutes from Bathurst Railway Station and 15 minutes from Bathurst Airport, and within walking distance of multiple car rental providers.

Our selection of spaces is perfect for corporate and social events, one on one meetings, conferences, gala dinners and team-building exercises. We are committed to providing quality service, ensuring you have a memorable event.

Kind Regards,

The Events Team





FACILITIES

Mantra Bathurst offers four multi-purpose spaces suitable for 10 – 140 delegates with dedicated function and event facilities. All packages can be tailored to meet the needs of both day and evening events and provides private access away from Reception.

Delegates travelling in from out of town will enjoy the convenience of staying in our well-appointed guest rooms.

- On-site restaurant 'Skyline'
- Indoor heated pool and spa
- Complimentary access to D2F and City Fit gyms
- Free parking for up to 50 cars
- Unlimited street parking
- Complimentary WiFi



CHIFLEY ROOM

The Chifley room is perfect for smaller groups and can accommodate up to 32 delegates seated. Perfect for your business workshop, conference/ presentations, and private meetings.

AREA

60 m sq

CAPACITY

Theatre 30 | Cocktail 40 | Cabaret 32

Classroom 20 | U shape/Boardroom 16

VENUE HIRE

Monday to Friday

Half day \$200 – up to 4hrs | Full day \$350 – 5hrs +

Saturday and Sunday

Half day \$300 | Full day \$ 450

INCLUSIONS

Free WiFi | Whiteboard and markers | Lecturn

Ceiling-mounted LCD data projector & 120" screen

(laptop not supplied)

Round or rectangle tables | Foyer for breakout area

1x Flipchart (additional flip chart \$50)



MEGALONG ROOM

The Megalong room offers abundant natural light and can accommodate larger groups for business workshops, conference presentations, 2 or 3-course dinner presentations or a more casual cocktail networking event.

AREA

95 m sq

CAPACITY

Theatre 40 | Cocktail 80 | Cabaret 60
Classroom 30 | U shape/Boardroom 30

VENUE HIRE

Monday to Friday

Half day \$300 – up to 4hrs | Full day \$450 – 5hrs +

Saturday and Sunday

Half day \$400 | Full day \$ 550

INCLUSIONS

Free WiFi | Whiteboard and markers | Lecturn
Ceiling-mounted LCD data projector & 120" screen
(laptop not supplied)
Round or rectangle tables | Foyer for breakout area
1x Flipchart (additional flip chart \$50)



COMBINED SPACE

Large bi-fold doors open up to combine the Chifley & Megalong rooms for a unique space that can seat up to 100 delegates or 140 cocktail. Boasting natural light, a stage and a foyer for breakout sessions, this space is perfect for large conferences, product launches & presentations.

AREA

155 m sq

CAPACITY

Theatre 80 | Cocktail 140 | Cabaret 100
Classroom 50 | U shape/Boardroom 46

VENUE HIRE

Monday to Friday

Half day \$400 – up to 4hrs | Full day \$650 – 5hrs +

Saturday and Sunday

Half day \$500 | Full day \$750

INCLUSIONS

Free WiFi | Whiteboard and markers | Lecturn
Ceiling-mounted LCD data projector & 120" screen
(laptop not supplied)
Round or rectangle tables | Foyer for breakout area
1x Flipchart (additional flip chart \$50)



SKYLINE RESTAURANT & BAR

Skyline Restaurant features panoramic views of Bathurst and can be booked as a private space for dinners, networking events, product launches and presentations.

AREA

100 m sq

CAPACITY

Cocktail 100 | Cabaret 80 | Dinner 60

VENUE HIRE

POA based on individual requirements

Minimum spend of \$1,500 applies

INCLUSIONS

Free WiFi | Whiteboard and markers

Portable LCD data projector & 120" screen

Wall-mounted 55" LCD TV

(laptop not supplied)

Round or rectangle tables | Foyer for breakout area

1x Flipchart (additional flip chart \$50)



DELEGATE PACKAGES

Our conference packages and inclusions are merely a sample of the services and ranges available. Our venue can tailor comprehensive food and beverage packages to ensure you have the right fit for your delegates and budget.

ALL EVENTS INCLUDE

- Room set to your specifications, including heating/cooling prior to arrival
- Exclusive use of the event space
- The room refreshed during each break
- Bottled water, mints, notepad and pen per delegate
- Personalized event coordination with our team
- A whiteboard, Flip chart and a data projector

Please note, minimum of 10 delegates apply.



CATERING

MORNING/ AFTERNOON TEA

\$12.50 per person, per break

Please choose two items:

Scones with jam and cream

Fresh fruit platter

Assorted cakes, slices & muffins

Assorted Danish pastries

REFRESHMENTS

\$5.50 per person, per break

\$12 pp continuous for the whole event

Inclusions:

Juice, tea, instant coffee, hot chocolate,
Nespresso pod machine with an
assortment of pods

Milk options: full cream, skim, almond,
soy, lactose-free

LUNCH

\$24 per person

Fresh fruit platter

Sandwiches / Wraps -

1 ½ sandwiches and

½ wrap per person

Assortment of gourmet fillings
of the chef's choice from the
following:

Ham and tomato

Chicken and mayo

Corn beef and mustard pickles

Smoked salmon and cream cheese

Egg and lettuce

Lettuce, cheddar cheese, tomato



PLATTERS

GOURMET

No minimum guests. All menu items are individual platters with 30 pieces per platter.

Beef \$90 per platter

Meatballs and mini beef dim sims with spicy tomato chutney

Teriyaki marinated skewers with toasted sesame seeds

Skyline beef sliders

Chicken \$90 per platter

Salt & pepper chicken with lemon mayonnaise

Honey mustard skewers

Thai chicken curry wonton cups

Skyline chicken sliders

Vegetarian \$80 per platter

Jalapeno popper wonton cups

Indian spiced samosas with mango chutney

Zucchini boats with capsicum, fetta and basil

Mini bruschetta

MIXED PLATTERS

No minimum guests.
Each platter serves 10 people

Asian \$60 per platter

20 samosas,

20 spring rolls

20 money bags,

15 prawn twisters

Antipasto \$60 per platter

2 types of salami

2 types of meat

3 types of cheese

Crackers & assorted nuts

2 kinds of dip

Aussie Fav's \$60 per platter

20 party pies

20 sausage rolls

20 puffy dogs



BUFFET MENUS

Minimum 20 guests

Gold Buffet - \$64.95 pp

Choose 4 main dishes, 4 accompaniments

Silver Buffet - \$49.95 pp

Choose 2 main dishes, 2 accompaniments

Baked goods

Assorted bread rolls and butter

Main Selections

Beef massaman curry with naan bread and raita

Roast lamb with rosemary, seeded mustard, mint jelly

Roast pork with apple sauce and crackling

Chicken tikka with nan bread and raita

Leek and cranberry stuffed chicken breast

Almond crusted barramundi

Grilled salmon

En-papillate snapper

Capsicums stuffed with vegetable stir fry

Blue cheese and pumpkin risotto

Vegetable lasagna

Condiments

Aioli

Seeded mustard

Mango chutney

Accompaniments

Roasted root vegetables

Potato gratin

Tossed garden salad

Steamed fresh vegetables

Steamed jasmine rice

Caesar salad

Desserts - \$16.50 pp

Choose 2

Passionfruit cheesecake with passionfruit syrup

Chocolate mud cake, Chantilly cream, raspberry coulis

Pavlova, fresh fruit, Chantilly cream

Vanilla pannacotta, Chantilly cream, grated chocolate



SIGNATURE DINNER MENU

Minimum 20 guests

2 Courses - \$52.00 pp | 3 Courses - \$64.00 pp

Choice of two to be served alternatively

Entree

Mushroom and halloumi stack - roasted beetroot, crumbed fetta, Salsa Verde

Thai fishcakes, garden salad, sweet chilli sauce

Prawn ravioli with garlic cream sauce, baby spinach and fried capers

House-made soup served with bread rolls

Mains

250gm scotch fillet with mashed potato, seasonal vegetables, mushroom sauce

Honey Mustard pork medallions, sweet potato fries and apple slaw

Cranberry and leek stuffed chicken breast, mash, roasted cherry tomatoes, asparagus, seeded mustard cream sauce

Almond-crusted barramundi, coconut chilli wilted leafy greens, cauliflower rice

Prosciutto and pumpkin risotto

Dessert

Sticky date pudding

Passionfruit cheesecake

Pavlova with fresh fruit and cream

Crème Brûlée

Chocolate cake, choc ganache, cream, strawberries



SEATED MENU

Available for conferences & small groups.

2 Courses - \$42.00 pp

Choice of two to be served alternatively

Entree

Garlic bread

Prawn ravioli with garlic cream sauce, baby spinach and fried capers

Pear, prosciutto, and walnut bruschetta

Mains

Grilled barramundi with chips and salad

Pumpkin and blue cheese risotto

Cranberry and leek stuffed chicken breast with mash and vegetables

200gm Rump with chips and salad and mushroom sauce

Dessert

Sticky date pudding

Passionfruit cheesecake

Pavlova with fresh fruit and cream

Chocolate cake with choc ganache, cream and strawberries



ACCOMMODATION

Comprises of 50 well-appointed rooms accommodating up to 125 guests featuring Queen and Twin Rooms, Superior King, Executive Suites and Deluxe suites featuring a spa bath.

Exclusive accommodation rates are available for meetings, conferences and special events and can be negotiated with your coordinator.

ROOMS

20 x Standard Queen | Sleeps 2

2 x Standard Twin | Sleeps 2

10 x Superior King | Sleeps 2

3 x Superior Queen + 1 Single | Sleeps 3

9 x Executive Suite | Sleeps 3

2 X Family Suite | Sleeps 5

4 x Deluxe Suite | Sleeps 2

ROOM FACILITIES

Reverse cycle air-conditioning | Heating

Desk area | Refrigerator & mini bar | Free WiFi

Digital TV & Foxtel | Room service



TERMS & CONDITIONS

An estimated number of attendees must be given at the time the booking is made. A guaranteed minimum number of guests attending the function is required no later than 14 working days prior to the first day of the event. This will then be regarded as the minimum number of persons for catering purposes and will also become the minimum charged to your Function Account. Any changes to this number after this date will incur a fee.

CONFIRMATION

Confirmation of booking is by written acceptance by management, as set out in the Function/Conference Booking Form, assigned and accepted by your organizer.

FINAL ATTENDANCE

A guaranteed number of guests attending the function/conference are required 14 days prior. Charges will be rendered accordingly.

FINAL INFORMATION

All information such as the proposed timetable, room set-up, special menus and miscellaneous equipment must be forwarded no later than 7 days before the event.

FUNCTION CHARGES

All function costing is current at the time of quotation and subject to revision prior to acceptance of the Function / Conference Booking Form.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the Function / Conference Centre for consumption.

FUNCTION SURCHARGE

A surcharge of \$4.00 per person is applicable on Public Holidays and \$2.00 per person on Sundays. Any event continuing past the hour of midnight shall incur a surcharge of \$300.00 per hour or part thereof.

LIABILITY

If the management of Mantra Bathurst has reason to believe that the function will affect the smooth running of the business, its security or reputation, it reserves the right to cancel the function without liability.

BASIS OF AGREEMENT

The performance of this agreement is contingent on the ability of Mantra Bathurst.

DEPOSIT

A minimum of \$500 or 25% (whichever the greater) of the estimated cost is required upon your confirmation of a booking.

CANCELLATION

In the event of a function/conference being cancelled following confirmation, the organizer shall upon request of management forward the following cancellation fee as applicable. Cancellation charges prior to the event date will be applied as detailed below:

Up to 21 days prior to the event date: 100% refund

21 to 14 days prior to the event date: 50% deposit back

14 days or less prior to the event date: Non-refundable, full fees apply.

COVID CANCELLATION

If government regulations/restrictions related to COVID-19 restrict or prohibit the event from proceeding, your payment will move forward as a credit for future events.

Notice required: At least 24 hours prior to your event date.

PAYMENT

Balance of account to be paid in full within 14 days of function unless prior arrangements have been made with management. A late payment surcharge of 2.5% (two and a half percent) per month, or part thereof; is applicable on all late payments.

RESPONSIBILITY

Organizers are financially responsible for any damage sustained to The Mantra Bathurst Property by the organizer, guests, invitees, or persons attending the event, prior to, during or after the event. Confetti etc. will incur an additional cleaning fee.

INSURANCE

The Mantra Bathurst will take all necessary care but accepts no responsibility for damage or loss of merchandise left on premises prior to, during or after the event. Organizers should arrange their own insurance.

CREDIT CARD GUARANTEE

Along with the deposit, a signed copy of our terms and conditions/ agreement, and a credit card guarantee will also be required to confirm the booking. Should there be any damage incurred, excessive cleaning or deviation from the agreed terms and conditions, then additional fees may be charged.

SOCIAL MEDIA

By signing the agreement, the client gives consent for Mantra Bathurst and TARHF PTY LTD Mandala Hospitality group to distribute any photos from the event for social media advertising and marketing purposes.

CREDIT CARD GUARANTEE

Along with the deposit, a signed copy of our terms and conditions/ agreement, and a credit card guarantee will also be required to confirm the booking. Should there be any damage incurred, excessive cleaning or deviation from the agreed terms and conditions, then additional fees may be charged.

SERVICE OF ALCOHOL

Service of Alcohol is in adherence to current Liquor Licensing Laws. Guests will be served in a responsible and professional manner, and the Hotel reserves the right to eject any or all persons acting in an objectionable manner from the Hotel premises. As Mantra Bathurst is a licensed premise, no beverages of any kind will be permitted to be brought on-site.

Last drinks are called at 11.15 pm. Security guards are required with all 18th & 21st birthdays with one guard required per 100 guests at an additional cost.

Mantra Bathurst venues comply with the Office of Liquor & Gaming NSW.

EXCESSIVE NOISE

Excessive noise should be kept to a minimum. Out of consideration to our house guests and adjoining neighbours and in accordance with liquor licence requirements all noise must be no louder than 34dBA by 11.00pm (note 34 dBA is equivalent to that of a normal conversation by a group.)

All Music is to cease at 11.00pm, note that Mantra Bathurst is not licensed for live entertainment.

Functions are required by local council and liquor laws to conclude by 11:45pm.

Please read these terms and conditions carefully. If you do not understand any of the terms and conditions or have any questions, please discuss them with our function manager. In paying the booking deposit these terms and conditions are binding upon the client.

