



Events

AT THE MANGROVE
HOTEL



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Work & play

Balanced perfectly

Discover fantastic service and attention to detail in one of our newly renovated function rooms.

Tastefully redesigned and meticulously appointed with the latest in state of the art projection and sound, our function rooms can comfortably cater for between 10 and 160 guests.

The Mangrove Hotel also boasts a number of food and beverage outlets and guest room types, truly making it the ideal place for your next meeting, conference or celebration.

Additionally, the hotel has a large outdoor venue, available for groups of up to 500 guests.

Incredible *Venues*

An unforgettable function setting in Broome that will stay in your memories forever. Host your special event at the Mangrove Hotel and transform your envisioned day into a reality. Our event venue in Broome offers three elegant indoor areas complete with comprehensive event services and an array of outdoor choices that provide scenic views of the mesmerising Indian Ocean

The venues

At Mangrove Hotel



The Bay Club Lawns

Enjoy cocktails and dine alfresco on the sprawling lawns and take advantage of your own private area at the bay club. you and your guests will love this unique outdoor location.

COST: \$1200.00 (8HRS)
CAPACITY: 500 PEOPLE



Durack Room

This beautifully decorated room can cater for up to 120 guests for lunch or dinner. it has its own private bar and balcony with superb views out over Roebuck Bay.

COST: \$1000.00 (8HRS)
CAPACITY: 120 PEOPLE

Argyle Room

The Argyle room is perfect for more intimate events. It has panoramic windows overlooking Roebuck Bay.

COST: \$900.00 (8HRS)
CAPACITY: 80 PEOPLE





Sun Deck

An open-air space perfect for late afternoon and evening events, the Sun Deck overlooks the deep blue bay and is available to host formal dinners, or casual sundowners up to 60 people.

COST: \$650.00 (8HRS)
CAPACITY: 80 PEOPLE



Moon Deck Centre

The Moon Deck Centre is Mangrove Hotel's famous terrace that hosts the staircase to the moon. With uninterrupted views of Roebuck Bay, the deck is ideal for casual sundowners, or evening parties of up to 50 people.

COST: \$300.00 (8HRS)
CAPACITY: 50 PEOPLE



Ocean Deck

Our newly built shaded pagoda, the Ocean Deck is a secluded space perfect for networking events of up to 50 people. Overlooking the ocean on a raised deck, the space is great for lunch or evening events.

COST: \$350.00 (8HRS)
CAPACITY: 50 PEOPLE

Please note:

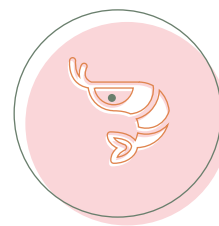
A private bar on our Sun Deck, Ocean Deck & Moon Deck Centre can be hired for \$300.00. A private cocktail bar hire is available \$300.00 plus \$50.00 per hour per bartender.

Equipment Hire:

A data projector is available to hire for \$150.00 and a PA system can be hired for \$185.00

Unforgettable *Food*

At the Mangrove Hotel, we exclusively employ the finest ingredients sourced from the Kimberley region for our event functions. Our menu options have been carefully curated to not only showcase these exceptional elements but also to offer a wide variety of selections that cater to different budgets and preferences.



Cocktail party

Standard Canapés

Ideal both casual and formal parties or events.

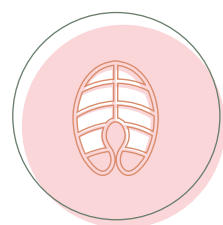
\$28.00 per person (minimum 30 people)

- Peking duck and plum rice paper rolls ^{GF}
- Potato and pea samosas, tamarind chutney, mint yoghurt ^V
- Cucur Udang, Malayan prawn fritters, carrot, bean sprout, Chili sauce, lime
- Gochujang Korean meatballs, sesame

Premium Canapes

\$5.00 per Canapé

- Korokke, beef & potato Japanese croquette, tonkatsu sauce ^{GF}
- Thai chicken & rice balls, lime soy sauce ^{GF}
- Mango & chili prawn skewers ^{GF}
- Goat cheese & sage spring rolls, pear salsa, local honey ^{GF}
- Hawaiian chicken kabobs, pineapple, sweet potato, coconut
- Tuna crostini, cannellini beans, thyme
- Ricotta, pesto, pumpkin crostini
- Prosciutto, white bean, basil, roquette crostini
- Beef & gorgonzola crostini
- Mushroom & herb cashew cheese crostini ^V



Cocktail party

Substantial Canapés

Menu one

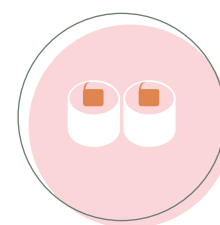
\$60.00 per person (minimum 30 people)

- Korean fried chicken sliders, kimchi slaw, gochujang sauce
 - Gua bao, sticky pork belly, pickled vegetables, coriander, sesame
 - Tsukune, Japanese chicken meatball skewers, yakitori tare, spring onion, sesame
 - Teriyaki salmon, bok choy, rice boxes
 - Crispy fried squid, fermented carrot, burned honey
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Menu Two

\$60.00 per person (minimum 30 people)

- Malayan chicken satay, peanut sauce, lime
- Umeboshi chicken
- Green curry prawn cakes, nam phrik num
- Babacoa pulled pork sliders, apple slaw
- Crying tiger beef, lychee and banana blossom salad ^{GF}



Cocktail party

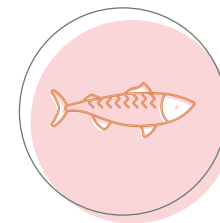
Sushi

Choice of four \$32.00 per person

All sushi rolls are served with wasabi, soy sauce, pickled ginger

- California maki, crab meat, avocado, cucumber, kewpie ^{GF}
- California crispy prawn maki, avocado, cucumber, kewpie ^{GF}
- Tekkamaki, tuna, cucumber ^{GF}
- Futomaki, Atlantic salmon, avocado ^{GF}
- Hawaiian chicken kabobs, pineapple, sweet potato, coconut
- Crispy chicken maki, avocado, cucumber, mango ^{GF}
- Shibazuke maki, miso eggplant ^{GFV}
- Prawn nori-maki, cucumber, pickled daikon
- Gochujang Korean meatballs, sesame

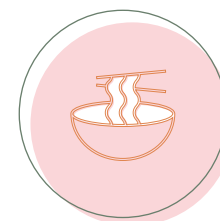
Note: Mangrove Hotel reserves the right at the Chef's discretion to change or modify the menu due to availability.



Western *Kitchen*

\$78.00 per person (minimum 30 persons)

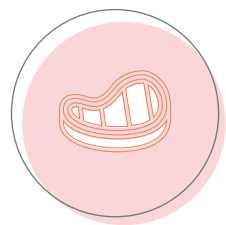
- Freshly baked artisan bread rolls & butter
- Pomegranate, orange, roquette, green goddess
- Lemon herb cous cous salad, tomato, cucumber
- Garlic & rosemary roasted potato
- Braised beef cheeks, rosemary jus
- Grilled Spanish mackerel, lime beurre blanc
- Eggplant melanzane
- Banana & date chocolate brownie, whipped mascarpone



Asian *Kitchen*

\$78.00 per person (minimum 30 persons)

- Freshly baked artisan bread rolls & butter
- Apple & carrot coleslaw, miso ranch
- Green bean, edamame, coriander, mint, soba noodle, sesame soy dressing
- Sesame infused Jasmine rice
- Cantonese bok choy from the wok
- Cinnamon & star anise crispy pork belly
- Steamed wild caught barramundi, lime coconut sauce
- Wild mushroom Massaman
- Milk tea brulee, brown sugar boba

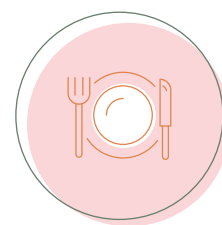


Premium *Kitchen*

\$119.00 per person (minimum 30 persons)

- Freshly baked artisan bread rolls & butter
- Broccolini & cos salad, pancetta, sour dough, almond crunch
- Beetroot, feta, mandarin salad, date vinaigrette
- Buckwheat, pomegranate, roasted baby carrots
- Truffle & parmesan potato gratin
- Cranberry & hazelnut brussels
- Black olive crusted eye filet, rich jus
- Grilled Rankin cod, salsa verde, egg sauce
- Shark Bay tiger prawns, fermented capsicum butter, crisp capers
- Cold drip hazelnut & chocolate tiramisu

Note: Mangrove Hotel reserves the right at the Chef's discretion to change or modify the menu due to availability.



Family *Style*

Served to your individual tables

\$105.00 per person (minimum 30 persons)

Canapes on Arrival

- Pekin duck & plum rice paper rolls
- Potato & pea samosas, tamarind chutney, mint yoghurt
- Cucur Udang, Malayan prawn fritters, carrot, bean sprout, chili sauce, lime
- Gochujang Korean meatballs, sesame

Mains

- House smoked beef short rib topped with house pickled, zucchini & smokey jus. Served with pan-fried brussel sprouts, hazelnut, cranberries & parmesan
- Crispy skinned wild caught barramundi. Served with a lemon beurre blanc & sweet potato puree
- Elote – Mexican street corn
- Saffron smashed kipfler potatoes
- Broad bean & asparagus salad
- Broccoli tabouleh, crumbled feta & pomegranate

Dessert

- Assorted mini petit fours

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Beverage Packages

Mangrove Hotel offers premium wine selections including Sandalford Estate Reserve Shiraz, Cabernet Sauvignon, Semillon Sauvignon Blanc, local and international beers and soft drinks. Our function manager will of course be more than happy to assist you in creating a menu of your choice.

TIME	PRICE (PP)
3 HOUR PACKAGE	\$69.00
4 HOUR PACKAGE	\$79.00
5 HOUR PACKAGE	\$89.00

External Food and Beverage

Due to licensing laws and health and safety, no food or beverage may be brought into or taken from the premises by any party. The only exception to this rule is that you may bring into our premises a birthday or wedding cake. Please inform our function coordinator of your requirements.

Quiet Time

In consideration for our house guests, we require that music is at a quieter level from 10.30pm onwards and all music will be switched off at 11.00pm

Terms & Conditions

FINAL ATTENDANCE

Final catering requirements and conference numbers are required 10 working days prior to the event. Charges will be based on these, or on final head count, whichever is greater, but not less than advised 10 days prior. Should your numbers decrease or increase, please inform us as soon as possible.

SUNDAY & PUBLIC HOLIDAY'S

A 15% surcharge on the total account is applicable for all events held on a Sunday or public holidays.

PRICING

- Whilst every endeavour will be made to maintain prices as printed, all prices are subject to alteration to allow for product availability and market cost variations.
- Goods and services tax is included in our pricing
- Prices are subject to a 5-10% increase per annum, excluding government or supplier introduced taxes/levies/surcharges

FOOD AND BEVERAGES

As Mangrove Hotel is fully licensed, function organisers or guests are not permitted to supply their own food or beverages excluding the following:

- Gifts for clients or guests, not to be consumed on premises
- Birthday or celebration cake supplied by guest is excluded
- Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager or suitably qualified employee to refuse service of alcohol to persons or the entire function he/she deems are intoxicated and may do harm to themselves or other patrons or property.
- Persons under the age of 18 years old are not permitted to consume alcohol on the premise

FUNCTION HOURS

Functions may begin and end at an agreed time, however;

- Music and entertainment must cease at 11pm and Noise restrictions will be in place from 10.30pm
- Alcohol will cease being served at 12 midnight unless prior arrangements have been made. Fees and surcharges do apply for extended trading on liquor licensing.

MUSIC LEVELS

- All DJ's and bands booked to perform at Mangrove Hotel must abide by the Environmental Protection (noise) Regulation of 1996.
- If the noise from your event disrupts other clientele or accommodation guest, Mangrove Hotel reserves the right to reduce the volume.
- Management advise clients to book DJ's and bands who will comply with these regulations
- Music must cease by 11pm

OTHER FUNCTIONS

- The hotel reserves the right to book other functions in the same function room up to two hours before the scheduled function commencement time and two hours after the scheduled functions finishing time. Additionally the hotel reserves the right to book other functions in adjoining rooms at any time.

FULL TERMS & CONDITIONS SUPPLIED AT TIME OF CONFIRMATION OF EVENT



Get in *Touch*

47 CARNARVON STREET, BROOME 6725, WA

TEL: +61 (0) 8 9192 1303

FAX: +61 (0) 8 9193 5169

EMAIL: EVENTS@MANGROVEHOTEL.COM.AU



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