

Weddings ARON THE MARKET THE MARK







Incredible

A Broome wedding venue you'll never forget, and a view you'll always remember. Say 'I do' in paradise at the Mangrove Hotel and turn your dream wedding day into reality. Our Broome wedding venue has three stylish indoor spaces with full-service catering and a variety of outdoor options overlooking Broome's sparkling Indian Ocean.

With sprawling lawns and gardens, the possibilities are endless.



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.



Durack Room

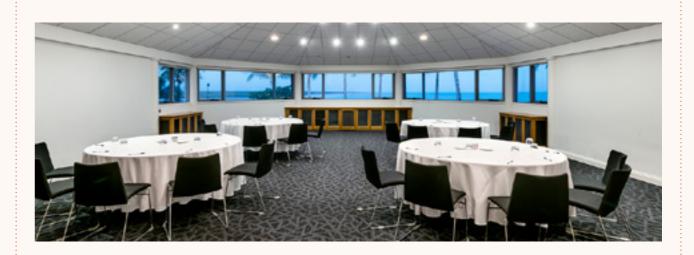
This beautifully decorated room can cater for up to 120 guests for lunch or dinner. it has its own private bar and balcony with superb views out over Roebuck Bay.

SHAPE	MAX. CAPACITY
THEATRE STYLE	120
CABARET STYLE	72
U SHAPE	20
BANQUET STYLE	90
COCKTAIL STAND UP	120



The Ceremony Lawn

The Ceremony Lawn is the perfect wedding ceremony space to celebrate your special day. enjoy the wide open space and breathtaking views over Roebuck Bay.



Argyle Room

The Argyle room is perfect for more intimate wedding receptions. It has panoramic windows overlooking Roebuck bay access to a private bar.

SHAPE	MAX. CAPACITY
THEATRE STYLE	100
CABARET STYLE	40
U SHAPE	20
BANQUET STYLE	60
COCKTAIL STAND UP	100

Wedding venue Hire

VENUE	PRICE
DURACK	\$1100.00
ARGYLE	\$900.00
OCEAN DECK	\$350.00
SUN DECK	\$650.00
THE BAY CLUB LAWN	\$1200.00
THE CEREMONY LAWN	\$1200.00

Note: A private bar on our Sun Deck, Ocean Deck & Moon Deck Centre can be hired for \$3000.00. A private cocktail bar hire is available for \$300.00 plus \$50.00 per hour per bartender.

Equipment //ire

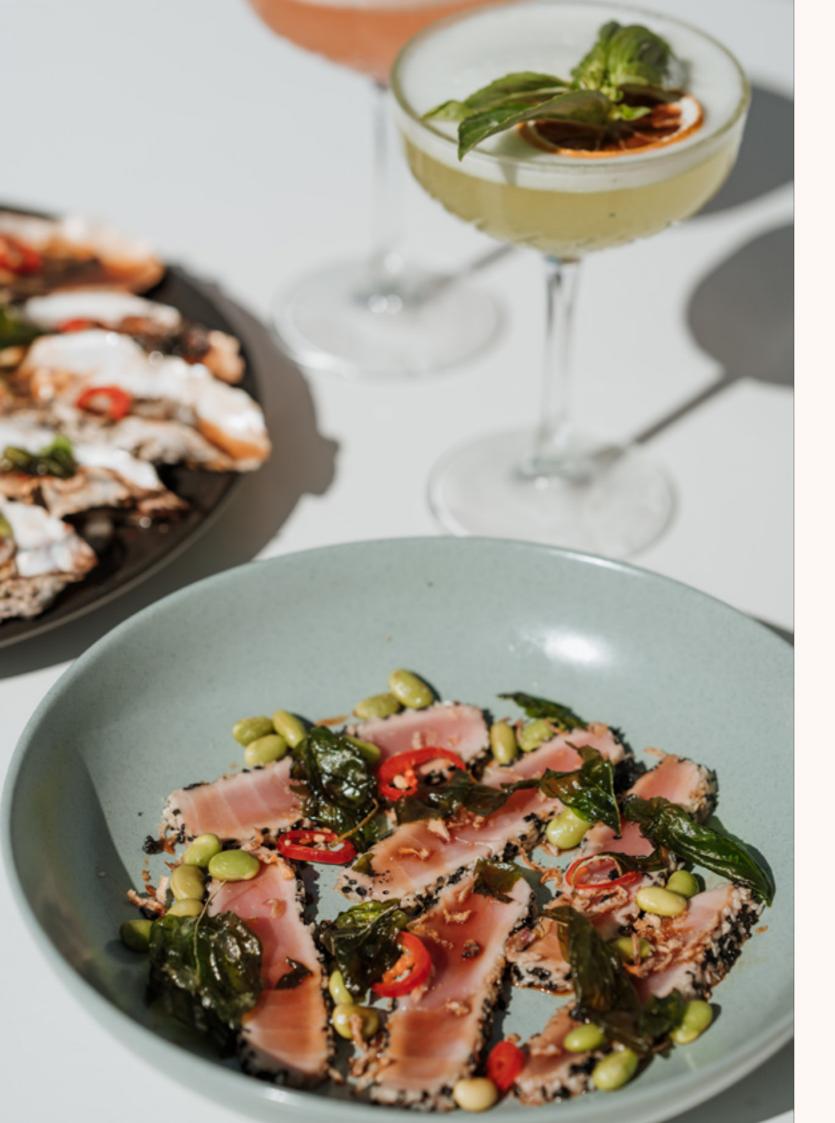
VENUE	PRICE
DATA PROJECTOR	\$150.00
PA SYSTEM	\$185.00





Unforgettable Food

At the Mangrove Hotel, we exclusively utilize the finest produce sourced from the Kimberley region. Our wedding menu packages have been meticulously crafted, designed not only to highlight these exceptional ingredients but also to provide a diverse range of choices to accommodate various budgets and palates.





Ideal for both casual and formal parties or events \$29.00 per person (minimum 30 people)

- Bruschetta, grilled sourdough topped with tomato, red onion, basil, balsamic reduction DFV+
- ullet Potato samosas, cucumber yoghurt ${}^{\lor}$
- Cucur udang, Malaysian prawn fritters, carrot, capsicum, spring onion, chili & lime sauce^{DF}
- Gochujang Korean meatballs, sesame



Menu One

\$65.00 per person (minimum 30 people)

- \bullet Potato & parmesan croquette, lime aioli $^{\vee}$
- Caprese skewer, baby bocconcini, grape tomato, basil, balsamic reduction GFV
- Bruschetta, grilled sourdough, tomato, red onion, basil, balsamic reduction DFV+
- Yakitori, chicken skewers, house made peanut, satay sauce GFDF
- Gua bao, sticky pork belly, pickled vegetables, coriander, sesame
- Korean fried chicken sliders, slaw, chipotle aioli
- Togarashi squid, Japanese seven spiced squid, lime aioli
- Lamb koftas, garlic & mint sauce
- Xiao long bao, pork soup dumpling DF

Menu Two

\$75.00 per person (minimum 30 people)

- Assorted sushi, soy sauce, wasabi, pickled ginger DF
- Mushroom & truffle arancini, chipotle aioli ^v
- Chicken spring rolls, sweet chilli & soy dip
- Korean fried chicken sliders, slaw, chipotle aioli
- Teriyaki salmon, Asian greens, rice boxes DF
- Spanner crab in beetroot savoury cone, tomato chutney
- Mini beer battered fish & chips, tartare sauce
- Tempura battered soft shell crab bao, iceberg, coriander, chili, spring onion, spicy aioli
- Char siu bao, Chinese BBQ pork buns
- Assorted petit fours, macaron, tarts, chou chous

Substantial Canapés: Add on options to your canapé selection \$7.50 per canapé (minimum order of 30 pieces)

- Bolognese arancini, beef, pork & cheese stuffed rice ball
- Mini beer battered fish & chips, tartare sauce
- Shumai, Cantonese style pork, prawn & shiitake mushroom dumplings, soy chilli dipping sauce DF
- Beef slider, beef, cheese, tomato, lettuce, tomato sauce
- Yakitori, chicken skewers, house made peanut satay sauce GFDF



\$85.00 per person (minimum 30 people)

- ullet Freshly baked artisan bread rolls & butter ee
- Garden salad, tomato, cucumber, red onion, capsicum, green goddess GFDFV+
- Pineapple coleslaw, garlic mayo GFV
- Garlic & rosemary roasted potato^{GFV}
- Braised beef cheeks, rosemary jus GF
- Grilled Tasmanian salmon, béarnaise GF
- Eggplant lasagna, sugo, basil V
- ullet Chocolate raspberry brownie, whipped mascarpone ${}^{
 m V}$





\$95.00 per person (minimum 30 people)

- Freshly baked artisan bread rolls & butter ^v
- Roquette, cherry tomato, parmesan, balsamic reduction GFV
- Roasted pumpkin, spinach, pinenuts & fetta salad GFV
- Pineapple coleslaw, garlic mayo GFV
- Dauphinoise potato GFV
- Buttered seasonal vegetables GFV
- Garlic herb crusted beef tenderloin, red wine jus GF
- Porchetta, roasted pork, rosemary gravy
- Chicken mignon, creamy mushroom sauce GF
- Garlic, chilli seafood marianara pasta
- Mixed berry panna cotta GFV



\$125.00 per person (minimum 30 people)

- Freshly baked artisan bread rolls & butter \(^{\nabla}\)
- Smashed cucumber, capsicum & seaweed salad, garlic, coriander, spring onion, soy sesame dressing DFV
- Soba noodles, edamame, coriander, mint, cabbage, sesame soy dressing DFV
- Lemongrass chicken salad, wonton wrapper croutons, house made ginger & honey dressing
- Steamed jasmine rice GFDFV+
- Thai vegetarian green curry GFV
- House made davison plum infused sweet & sour pork, pineapple, capsicum DF
- Beef bulgogi, kimchi, spring onion, coriander DF
- Stir fried chicken & Asian green hokkien noodles DF
- Oven baked chilli garlic buttered Shark Bay scallops GF
- Yuzu Cheesecake, peanut & sesame brittle

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



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.

Access

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.





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 taxies, 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



47 CARNARVON STREET, BROOME 6725, WA

TEL: +61 (0)8 9192 1303

FAX: +61 (0)8 9193 5169

EMAIL: EVENTS@MANGROVEHOTEL.COM.AU

