



Conference Packages



SEASHELLS
MANDURAH

Host the perfect balance of business and pleasure



When searching for function rooms in Perth, have you considered travelling less than an hour to the award winning Seashells Mandurah?

The property enjoys a wonderfully unique position; absolute beachfront on Comet Bay and adjacent to Mandurah Ocean Marina which has a large selection of cafes, restaurants and markets to enjoy. Our meeting and conference facilities cater for up to 100 delegates

Free Wifi

We offer complimentary internet access to all corporate and meeting guests for the duration of their stay.

Fantastic Facilities

Seashells Mandurah has been designed to take advantage of its stunning beachfront location. An outdoor swimming pool with an infinity edge stretches across the beachfront, complemented by a separate spa. An adjoining poolside terrace with outdoor BBQ and grill overlooks the ocean. A tour desk at reception and free undercover secure parking are also provided.

And if your guests do want to stay the night, we have every option covered too with our award winning 4.5 star luxury accommodation.

Catering packages to suit every occasion and taste

We offer a varied and tantalizing array of catering options for your next corporate function. So please peruse the following pages and we look forward to the opportunity of assisting you with creating a fantastic event.



SEASHELLS
MANDURAH



Conference Facilities



Tuckfield Room

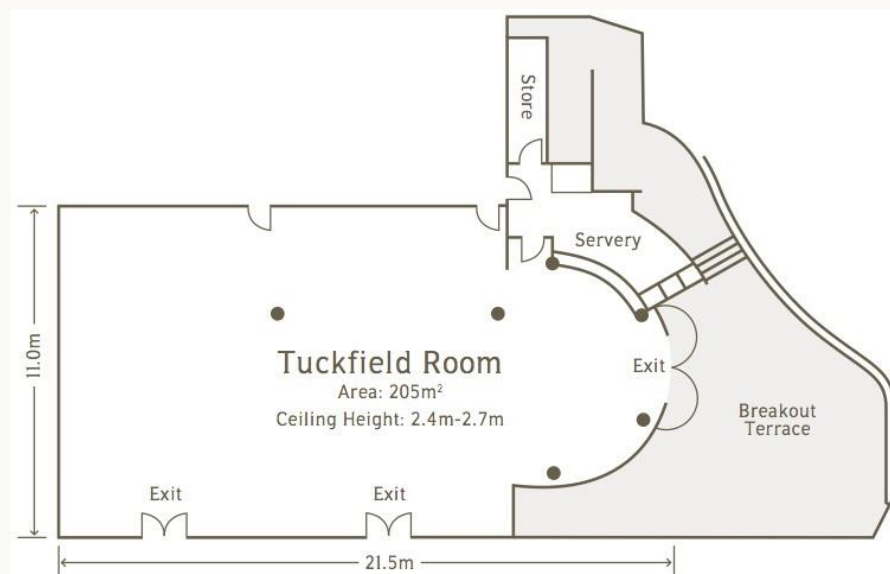
The contemporary Tuckfield Room offers superb facilities with modern audio visual equipment including roof mounted data projectors and wireless internet access, plus an outdoor terrace opening out onto the vibrant marina side.

The space is designed to provide plenty of natural light with expansive glass walls, while specialised window treatments darken the room for presentations.

Catering for up to 80 guests or delegates, the room is ideal for corporate or private events, including meetings, conferences, workshops, seminars, product launches and incentive groups.

Capacity

Boardroom 45
U Shape 30
Classroom 50
Open Rounds 80



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Ward Room

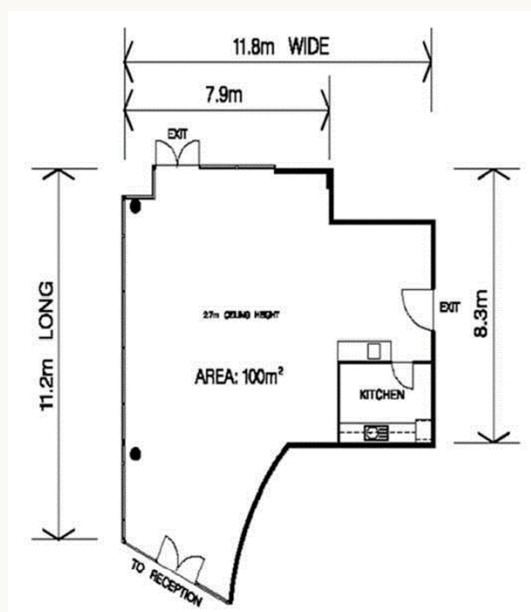
The Ward Room offers modern facilities, including roof mounted data projector and wireless internet access, plus an outdoor terrace overlooking the large infinity edge swimming pool and views over the majestic Indian Ocean.

The space offers plenty of natural light with expansive glass walls, while specialised window treatments darken the room for presentations.

Catering for up to 35 guests or delegates, the room is ideal for corporate events, including meetings, conferences, workshops, seminars, product launches and incentive groups.

Capacity

- Boardroom 12
- U Shape 20
- Classroom 25
- Open Rounds 35



SEASHELLS
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SEASHELLS CONFERENCE MENUS



Day Delegate Package

\$65 per person – minimum 25 delegates



Package Includes

conference room hire 0800 – 1700

continuous exceptional Dilmah tea and Nespresso coffee

choice of freshly prepared sweet, savoury or healthy morning and afternoon tea options

choice of one menu option from our delegates menu and a selection of fresh juice, tea, coffee and soft drinks

projector screen

ceiling Mounted Data projector with both VGA or HDMI connection

white board and flip chart with markers

pens, pads, mints and iced water

designated conference attendant for the day

Wi-Fi internet access



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Breakfast

Minimum 10 delegates - Breakfast available from 7am



Continental

\$19 per person

toasts & preserves
yoghurt berry & muesli cups
assorted cereal
seasonal sliced fresh fruit
zucchini bread
ham & cheese croissants

Full

\$26 per person

toasts & preserves
yoghurt berry & muesli cups
assorted cereal
seasonal sliced fresh fruit
with:
bacon
pork chipolata's
pesto field mushrooms
scrambled free range eggs
bean & chorizo shakshouka

Stand up

\$20 per person

fruit skewers
yoghurt cups
assorted danishes
bubble & squeak croquettes
tomato & feta fritatta
ham & cheese mini croissants
pumpkin, pesto & cheese mini croissants



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Refresh Breaks

Minimum 5 delegates



Healthy Options

breakfast trifle (*served in a glass w/ layered muesli, yoghurt, honey & berries*)
corn cakes w/ tomato avocado salsa
ricotta & zucchini bread
seasonal fresh fruit smoothies
assorted sushi rolls
kaleidoscope of melons (*cubed- assorted melons, served in a glass, drizzled with honey*)

Savoury Options

mini ham & cheese croissants
savory cheese and chive scones w/ cream cheese
cheese twists
pizza scrolls
freshly baked beetroot & thyme muffins

Sweet Options

scones w/ triple berry jam and cream
freshly baked double chocolate chip cookies
cinnamon sugared churros w/ dipping chocolate
individual chocolate cased fruit tartlets
banana & Nutella scrolls
portuguese nata (*custard tart*) w/ cinnamon sprinkle
freshly baked muffins



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Working Lunches

\$25 per person – minimum 25 delegates

Chef's selection of Sandwiches (bread type & filling) + ONE Salad + ONE Hot item



Breads

regular whole meal, white or multigrain
sandwich breads (cut into quarters)
turkish bread (cut into quarters)
soft ciabatta (cut into thirds)
mini individual soft bread rolls
tortilla wraps (cut into halves)

Fillings

marinated chicken, avocado, bacon and
lettuce
grilled eggplant, zucchini and crumbled
danish fetta w/ smoky capsicum relish
tandoori chicken fillets, tomato, cucumber,
minted yoghurt
tuna, black olives and spanish onion with
cucumber and tomato
tomato jam, mesculin, grilled capsicum,
brie and grilled eggplant
smoked salmon, cream cheese, avocado
and rocket
roast beef, caramelised onion, fresh
tomato, cheese
turkey, cranberry, tomato, cheese and
avocado
salami, sauerkraut, dill cucumber and dijon
mustard
ham, fresh tomato, cheese and mustard
mayo

Salads

garden salad
pearl cous cous, roasted pumpkin, toasted
cashews & crumbled fetta
caesar salad
greek salad
vine ripened tomato and baby bocconcini salad
feta cheese w/ tomato, cucumber, black olive
and lemon herb dressing
potato and hardboiled egg salad w/
mayonnaise dressing

Hot Items

caramelised honey and soy chicken fillets
grilled tandoori chicken fillets
schnitzel coated with a parmesan & herb
crumb
italian meatballs in a tomato & basil sauce
ravioli w/ wilted spinach, roast tomato, olives,
basil, pine nuts tossed in pesto
traditional beef lasagna
stir-fry hokkien noodles w/ choy sum, bean
sprouts, water chestnuts and shredded
omelette
thai massaman beef curry w/ coconut rice
morrocan lamb kofta's w/ tzatziki
salami, sauerkraut, dill cucumber and dijon
mustard
ham, fresh tomato, cheese and mustard mayo



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Buffet Options

Minimum 20 delegates

Bronze Package

\$38 per person

assorted bread rolls
roast beef w/ argentine spice rub
marinated chicken pieces
penne w/ olives, sundried tomato & roast
vegetable sauce
potato dauphinoise
roasted vegetable medley
fresh garden salad

Silver Package

\$40 per person

assorted bread rolls
sirloin steaks w/ Chimichurri
grilled swordfish a la grecque
vegetarian mousakka
jacket baked potatoes w/ sour cream
Asian style slaw
steamed seasonal vegetables
white chocolate cheese cakes w/ berries

Gold Package

\$48 per person

assorted bread rolls
rolled beef mingions
skewered prawns w/ nam jim dressing
harissa rubbed lamb rump
warm kipfler potato basil salad
rocket, watermelon & cashew salad
lemon cheese cake 'cornettos'
chocolate honeycomb brownies



Gourmet Package

\$80 per person

Includes personalized service by one of our Chef's and Food & Beverage Attendants

selection of artisan warm breads
Exmouth prawn & rosemary skewers
pitch Black Angus mingion wrapped in
Maple-cured bacon
harissa Valley Spring lamb cutlets
timber Hill pork & apple hand-made
sausages
warm kipfler salad w/ basil, olives, beans &
cherry tomatoes
watermelon, roquette, roasted cashew &
fetta salad
baked potato & Manjimup truffle gratin
strawberry & rose pavlova
lemon cheese cake 'cornetto'



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Set Menus

Minimum 15 delegates

2 Courses - \$55 per person

3 Courses - \$75 per person



Entree

farmhouse terrine w/ house made pickles & toasts

soup de jour w/ warm ciabatta [v]

poached prawns w/ nam jim dressing & thai style salad [gf]

smoked chicken & walnut salad w/ ranch dressing [gf]

Main

seared sirloin [served medium] w/ whipped potato, seasonal greens & red wine jus [gf]

free range chicken breast stuffed w/ sage butter, prosciutto wrapped served w/ greens & dauphinoise [gf]

vegetable parcel w/ seasonal greens & dauphinoise [v]

red Emperor crusted w/ peanuts & sesame seeds, with an Asian broth & sautéed greens [gf]

Dessert

white chocolate cheese cake w/ mixed berries

chocolate mousse w/ meringue & salted caramel [gf]

apple & elderberry jelly w/ double cream [gf]

lemon curd w/ blueberry meringue, short bread & double cream [gf]



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Canapes



Cold

- Smoked salmon blini (pancake) with crème fraiche and dill
- Duck and pistachio terrine served on sourdough croute
- Teriyaki chicken rice paper roll [gf]
- Rare roast beef with rocket & horseradish cream on croute
- Potato rosti with avocado salsa and grilled prawn [gf]
- Mushroom and bacon on sourdough croute topped with pesto
- Mini hot dog with chipolata sausages
- Vietnamese prawn rice paper roll [gf]
- Mini polenta muffin with prawn and dill mayonnaise
- Caramelized onion and goat curd tartlet
- San choy bow [gf]
- Vegetarian rice paper spring roll [gf]
- Vegetarian frittata with pesto [gf]
- Mini corn cake with tomato and avocado salsa and minted yoghurt
- Falafel with tzatziki

Hot

- Zucchini flower fritters with ricotta and pine nuts (seasonal)
- Salt and pepper prawn [gf]
- Pancetta wrapped prawns [gf]
- Coconut prawn tempura with dipping sauce
- Lamb back strap with chilli relish [gf]
- Mushroom and ham croquette
- Chef's selection of vegetarian arancini
- Salmon and potato cake with lemon aioli
- Steamed chicken dumplings with dipping sauce
- Vegetarian spring roll with dipping sauce
- Tandoori lamb cutlet with minted yoghurt [gf]
- Vegetarian pizetta topped with fetta and pesto
- koftas – Moroccan lamb skewers with herbed yoghurt [gf]
- Beef, potato and lime leaf curry puff
- Baked ricotta and cherry tomato cakes with olive tapenade [gf]



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Platters



Antipasto

cured meats, marinated & grilled vegetables, feta

Seafood

prawns, oysters, smoked salmon, crab cakes, fish goujons

Cheese

selection of Australian cheese w/ dried fruit and nuts

Fruit

fresh seasonal sliced fruit

Sandwich

assorted meat and vegetarian sandwiches

Dips

assorted breads & house made dips

Australian

mini pies, sausage rolls, meat balls, cocktail franks

Asian

pea & potato samosa, vegetarian spring rolls, dim sims, gyoza

