Mandala

ACE ALBANY HOTEL

CONFERENCE & EVENTS

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/ACEACCOMMODATIONALBANY

(08) 9841 2911 | RESERVATIONS@ACEACCOMMODATIONALBANY.COM.AU | 314 ALBANY HWY, ALBANY WA

THE VENUE

Strategically positioned just 2.5km from the heart of Albany, Mandala Ace Albany Hotel stands as a prime choice for those looking to blend business with the pleasure of exploring. The central hub, with its rich history, charming cafes, and local boutiques, offers a delightful backdrop to any event or function.

The onsite lounge bar and restaurant, 'Ryan's,' further elevates the experience, showcasing the region's finest seasonal produce in a relaxed setting.

DAY CATERING

FROM $4.50PP

minimum 10 people

Refreshments

Freshly brewed arrival tea & coffee $4.50 per person

Continuous tea & coffee $9.00 per person

Jugs of juice & soft drink $4.00 per person

Morning or Afternoon Tea

$4.50 per person choose one | $9.00 per person choose two

Freshly brewed tea & coffee, fresh fruit.

Sweet

Freshly baked sweet muffins
House made scones with jam and cream
Carrot cake slice with cream cheese frosting
Chocolate brownie squares
Caramel Slice

Savoury

Sausage Rolls
Selection of Gourmet Mini Meat Pies

Light Lunch Mix - Option 1

$22.00 per person

Assorted sandwiches & tortilla wraps equal to 1 round per person
Vegetable Frittata
Fresh fruit Platter
Served with Juice Jugs and Water

DAY CATERING

FROM $27.00PP

minimum 10 people

Cold Lunch Buffet Mix - Option 2

$27.00 per person

Three different salads (chef's choice)
Roast chicken pieces
Cold meat platter
Bread rolls
Condiments
Served with jugs of juice and water

Lunch Mix - Option 3

$29.00 per person

Assorted sandwiches & wraps equal to 1 round per person.
Variety Platter of hot finger food
Served with jugs of juice and water

All Day Workers Package

$60.00 per person

Morning Tea- 2 options
Lunch (Choose lunch option 1,2,3)
Afternoon Tea- 1 OR 2 options
Continuous Tea, Coffee. Soft drinks and juice via Lunch only
Room hire and basic equipment provided

SIT DOWN LUNCH

Deluxe

FROM $32.00PP

minimum 10 people

A selection of two dishes served set or alternate

Chicken Caesar Salad gfo, df, vo

Warm Thai Beef Salad gfo, df

Roast Pumpkin charred Mediterranean mixed grain salad v, df, gf

Battered Fish, Salad and fries df

Steak, Salad and fries dfo, gfo

Pea and Mushroom Risotto, shaved parmesan v

Grilled Chicken club sandwich with cranberry sauce and fries

Vegetarian Curry, Fragrant rice gf, dfo, v

Ginger and soy Beef Stir fry with rice noodles df

Chicken schnitzel salad and fries

Lasagne and salad

add jugs of juice or soft drink $2.50 per person

BUFFET LUNCH

Deluxe

FROM $45.00PP

minimum 10 people

Sides

Choice of 2 - add $4.50 per person for 3 choices

Greek Style Salad, roasted capsicum, tomato, feta, cucumber gf, v
Seasonal Garden Salad gf, v, df
Potato Salad with crisp bacon and chives gf, vo
Roasted Pumpkin, cous cous and baby spinach salad df, v
Caesar salad
Roasted Root Vegetables
Garlic breads
Hot Steamed Vegetables

Hot Dishes

Choice of 2 - add $7.50 per person for 3 choices

Vegetarian Curry and fragrant rice GF V
Spaghetti Bolognese DF
Bacon and mushroom penne pasta VO
Potato bake V
Beef Bourguignon DF GF
Sweet and sour pork and fried rice DF
Chicken and veg stir-fry. DF VO
Curried sausages and mash GF DFO

Desserts

Choice of 1 - add $3.50 per person for 2 choices

Fresh fruit platter
Assorted sweet slices
Passion fruit cheesecake
Mini pavlova's, whipped cream, berry coulis
Citrus tarts
Vanilla pannacotta, Chantilly cream, grated chocolate

BASIC BUFFET STYLE

FROM $38.00PP
minimum 25 people

4 options per person - $ 38.00

5 options per person - $44.00

6 options per person - $58.00

Buffet includes dinner rolls and matching accompaniments accordingly

Salad Options

Greek salad
Mixed leaf salad
Potato salad
Pasta salad
Nicoise salad
Mediterranean cous cous salad
Roast pumpkin, spinach and pine nut, honey mustard dressing

Cold Options

Ham off the bone
Cuts of roasted chicken
Mix of cold cuts

Hot Options

Beef stroganoff
Fried rice
Bolognese
Sweet and sour pork/chicken
Ratatouille
Curry of the day
Roast chicken pieces
Cottage pie
Pasta bake
Soup of the day
Beef and red wine stew, mash potato
Bacon and mushroom penne

Desserts

Fresh fruit salad
Mini pavlovas, chantilly cream and berries
Sticky date pudding
Chocolate brownie
New York baked cheesecake

CANAPÉ MENU

FROM $11.50PP

minimum 25 people

PRE-DINNER	3 pieces per person	**$11.50**	
1/2 HOUR	5 pieces per person	**$19.50**	
1 HOUR	8 pieces per person	**$26.50**	*(Max 4 selections)*
1 1/2 HOURS	11 pieces per person	**$35.50**	*(Max 5 selections)*
2 HOURS	14 pieces per person	**$42.50**	*(Max 5 selections)*

Cold Selection

Smoked salmon blinis, dill crème fraiche

Chicken skewer, mango, chilli & lime salsa gf

Mini tartlets of caramelised onion and blue cheese, crispy pancetta gf

Nam jhim Marinated beef and vegetable rice paper roll gf

Caprese skewers, red wine syrup gf

Prosciutto wrapped melon and basil gf

Hot Selection

Mini beef and bacon mignons gf

Pumpkin spinach and pinenut arancini, Caramelised onion relish v

Spicy lamb kofta meatballs, minted yoghurt dressing gf

Thai chicken skewers, sweet chilli dipping sauce gf

Hot Selection (cont)

Shredded pork and potato croquettes, romesco sauce

Twice roasted pork belly gf, df

Spicy Thai prawn and fish cakes, nuoc cham df

Falafel, grilled capsicum tzatziki yoghurt v, vegan opt

Desserts

Petite chocolate brownie, chocolate ganache gf on request

Mini lemon and lime curd tartlets gf

Rich chocolate mousse shots gf

White chocolate & honey cheesecake cups gf

Chocolate and praline profiteroles

COCKTAIL PLATTERS

FROM $65.00PP

Platters cater for 12 - 14 people

Hot Asian Style Mixed Platter

$90.00

Mini beef dim sims, vegetarian spring rolls, vegetable samosas, vegetable money bags, vegetable gyoza, served with sticky soy and sweet chilli dipping sauces.

Dairy free on request, vegetarian on request

Sandwich & Wrap Platter

$65.00

Selection of meat and vegetarian options.

Cheese Platter

$90.00

Assorted selection of local cheese, with crostini, water crackers, fresh and dried fruits, and assorted condiments.

Gluten free on request

Slider Platter

$90.00

Hickory BBQ Pulled beef and slaw, crumbed chicken and avocado.

Gluten free on request

COCKTAIL PLATTERS

(cont)

Antipasto Platter

$95.00

Marinated olives, feta, semi-dried tomatoes, roasted capsicum, eggplant and zucchini salad, cheddar cheese, sliced salami, crostini.

Hot Meat Platter

$95.00

Mini chicken skewers, lamb kofta with Napoli sauce, chicken karaage, sticky pork belly bites gf

Hot Seafood Platter

$120.00

Fish goujons, Thai spiced fish cakes, salt and pepper calamari, panko crusted prawn cutlets and tempura battered tiger prawns.

Old Faves Platter

$95.00

Pies, sausage rolls, home-made pizza squares, popcorn cauliflower, vegetable arancini balls.

WEDDING MENU

FROM $40.00PP

Set Menu Alternate Drop

1 - Main drop - $40.00

2 - Course - $55.00

3 - Course - $70.00

Starters

Soy and miso chicken rice noodle salad

Prosciutto bruschetta bites, red wine syrup

Truffle mushroom arancini, lemon thyme aioli

Lamb koftas, minted yoghurt crunchy salad

Crab cakes, Asian salad, coriander ginger and lime dressing

Roasted beet and goats cheese salad, walnuts and balsamic

Pork and leek potato croquette, roasted onion and garlic cream sauce

Baked gnocchi, roast pumpkin, spinach and pinenut red wine glaze

Mains

Eye fillet, roasted potatoes, baby carrots, beef jus

Bone in chicken breast supreme, broccolini, gratin, French onion cream

Braised pork belly, pumpkin and miso puree, sugar snaps, jus gras

Mains (cont)

Pan seared reef fish, fish cream, mixed greens, pickled radish

Lamb shank, herb polenta, glazed carrots

Flash roasted puttanesca with spaghetti and herbs

Roasted vegetable stack with fresh basil and sugo napoli

Potato gnocchi with burnt butter and sage

Desserts

Sticky date pudding, butterscotch, fresh strawberries, vanilla ice cream

Eton mess, mascarpone, fresh berries, meringue

Apple and rhubarb crumble, vanilla bean anglaise

Chocolate brownie, berry compote, Ice cream

White chocolate pannacotta, raspberry gel, chocolate soil

Dark chocolate tart, macadamia praline, stabilised mascarpone, blackberries.

BEVERAGES

Packages

$32 per person | 1 hour
$44 per person | 2 hours
$60 per person | 3 hours
$72 per person | 4 hours

Unlimited service of:
Wine – Sparkling, White Wine, Red Wine
Beer – A selection of standard beers (local, imported & light)
Soft drinks & juices

Cash Bar

Speak to our team if you would like a cash bar for guests to purchase drinks at their leisure.

On Consumption

Arrange a tab limit with our events coordinator to cover the duration of your event.

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RESTAURANT

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