

# *Your Wedding Celebration*

*The Manningham has created an enviable reputation as a purpose-built venue, specialising in wedding receptions. The contemporary Roman – designed building boasts an impressive entrance, highlighted by a spectacular cascading waterfall and a Grand Reception Foyer. The Grand Ballroom features floor to ceiling windows capturing the natural outdoor surrounds bringing tranquil ambiance into your reception. Whether you prefer a cocktail or banquet reception, we can make your event one you will remember forever.*

## ***Your Wedding Package Includes***

- ✓ *Function duration of 5 ½ hours*
- ✓ *Candelabras on bridal and guests tables*
- ✓ *Chair covers and your choice of sash*
- ✓ *Personalised menus on guest tables*
- ✓ *Bridal party suite*
- ✓ *White Linen*
- ✓ *Wrought iron easel for guest list*

## ***5 Hour Beverage Package includes***

- ✓ *House White Wine*
- ✓ *House Red Wine*
- ✓ *House Sparkling*
- ✓ *Heavy & Light tap beer*
- ✓ *Soft Drink*
- ✓ *Juice*
- ✓ *Water*

*We are happy to offer flexibility with your package to ensuring your Wedding Day will hold memories forever. Simply contact us to schedule an appointment time and we can discuss your individual style for your special day.*



*Prices are subject to change without notice until wedding is booked, confirmed and deposited.  
Minimum numbers do apply*

*Canapés on arrival*

## ***Entrée (one)***

*Creamy Pumpkin Soup*

*Minestrone Soup*

*Chicken Caesar Salad traditional Caesar salad with tenderloin of roast chicken*

*Mediterranean Frittata garnished with a pesto and roast capsicum coulis*

*Grilled fillet of Fish on a Spanish onion, tomato, cucumber and basil salsa*

*Ricotta and Spinach Ravioli served with a tomato and basil sauce*

## ***Main Course (two)***

*Fillet of Red Emperor served with a lemon caper sauce*

*Moroccan Chicken served on stir fried vegetables*

*Braised Lamb Shank served on sweet potato mash*

*Prime Cut Porterhouse served with a red wine sauce*

## ***Dessert (one)***

*Mississippi Mud Cake*

*Strawberry Tart*

*Berry Cheese Cake*

*Lemon Tart*

*Light and Dark Mousse*

*Coffee and Tea served with Chocolates*

***\$92.50 per person***

*Canapés on arrival*

## ***Entrée (two)***

*Oriental Style Yum Cha on Curried Rice Noodle Nest peking duck wonton, chicken sui mai, prawn and tofu dumpling and vegetable wonton, resting on curried noodles*

*Char Grilled Lamb Salad served on a Greek salad with a fetta cheese vinaigrette*

*Tandoori Chicken on steamed Jasmine rice with sliced orange and julienne of fresh mint*

*Ricotta Cheese and spinach Cannelloni on a tomato and fresh basil sauce*

*Seafood Plate lightly fried prawns and fillet of fish served on salad greens with tartare sauce*

## ***Main Course (two)***

*Char grilled Scotch Fillet on roast Italian potatoes, served with Cabernet jus*

*Mushroom Filled Chicken Mignon breast of chicken filled with mushrooms, served with a light tarragon sauce*

*Noisettes of Lamb served on sautéed spinach with roasting jus*

*Oriental Style Barramundi Fillet served on baby bok choy with a light oyster ginger and coriander sauce*

## ***Dessert (two)***

*Apple Crumble*

*Individual Orange Jaffa Mud Mousse*

*Sticky Date Pudding steamed and served with butterscotch sauce*

*Trio of Profiteroles filled with caramel, chocolate and vanilla custard*

*Pear and Almond Tart*

*Coffee and Tea served with Chocolates*

***\$98.50 per person***

*Canapés on arrival*

*Antipasto Platter per table*

## ***Entrée (two)***

*Cajun Chicken and Mango Salad* cajun spiced chicken on mixed salad leaves with crispy fried bacon and sliced Mango

*Smoked Salmon and Avocado Salad* served on mixed salad leaves with capers and vinaigrette dressing

*Peking Duck Salad* on a spring onion, cucumber and Asian cress leaves

*Mediterranean Vegetable Stack* with grilled goats cheese and roast tomato dressing

*Tortellini with Champagne Ham and Mushrooms* served in a creamy cheese sauce with ham, mushrooms and peas

## ***Main Course (two)***

*Prime Cut Of Tenderloin* resting on a pesto crouton with a Shiraz jus

*Victorian Rack of Lamb* on char grilled eggplant with rosemary sauce

*Royal Atlantic Salmon* topped with a tomato, cucumber, Spanish onion and black olive salsa

*Chicken Wellington* delicious moist marinated chicken breast with a traditional duxelle filling of mushrooms, cognac and fresh herbs

*Pork Cutlet* with an apple, tomato, cucumber, ginger and coriander salsa

*Roast Veal* on a sage, lentil and prosciutto sauce

## ***Dessert (two)***

*Rich Baileys Cheese Cake* baked cheese cake flavoured with Irish cream, swirled with coffee and decorated with fresh chocolate ganache and coffee beans

*Fig Walnut and Ginger Slice* served with coffee bean sauce

*Chocolate Rum Cake* served with a mocca sabayon

*Chocolate Pudding* accompanied with chocolate sauce

*Coffee and Tea* served with Chocolates

***\$102.50 per person***

*Buffet Style Main*

## **Entrée** (two)

*A selection of Antipasto delicacies consisting of cold meats and char grilled vegetables*

*Creamy Pumpkin Soup*

*Chicken Caesar Salad traditional Caesar salad with tenderloin of roast chicken*

*Char Grilled Lamb Salad served on a Greek salad with a fetta cheese vinaigrette*

*Ricotta Cheese and Spinach Cannelloni on a tomato and fresh basil sauce*

*Seafood Plate lightly fried prawns and fillet of fish served on salad greens with tartare sauce*

## **Main Course** (three of each)

### Salad Selection

*Garden salad*

*Caesar salad*

*Traditional Greek salad*

*Tomato, basil and bocconcini salad*

*Potato and grain seed mustard salad*

### Hot Selection

*Roast beef*

*Roast pork*

*Roast lamb*

*Spinach and ricotta cannelloni*

*Chicken filo parcel, filled with apricot  
and almonds*

*Fried fillets of crumbed whiting*

### Cold Selection

*Cold meat platter*

*Antipasto platter*

*Cajun chicken salad platter*

*Greek style marinated lamb  
platter*

*Buffet Menus include: Crusty bread rolls, baked potatoes and seasonal vegetable*

## **Dessert** (two)

*Strawberry Tart*

*Triple layer mousse cake*

*Glazed Apple Cheese Cake*

*Strawberry Tart*

*Individual Sticky Date Pudding*

*Coffee and Tea served with Chocolates*

**\$110.50 per person**