



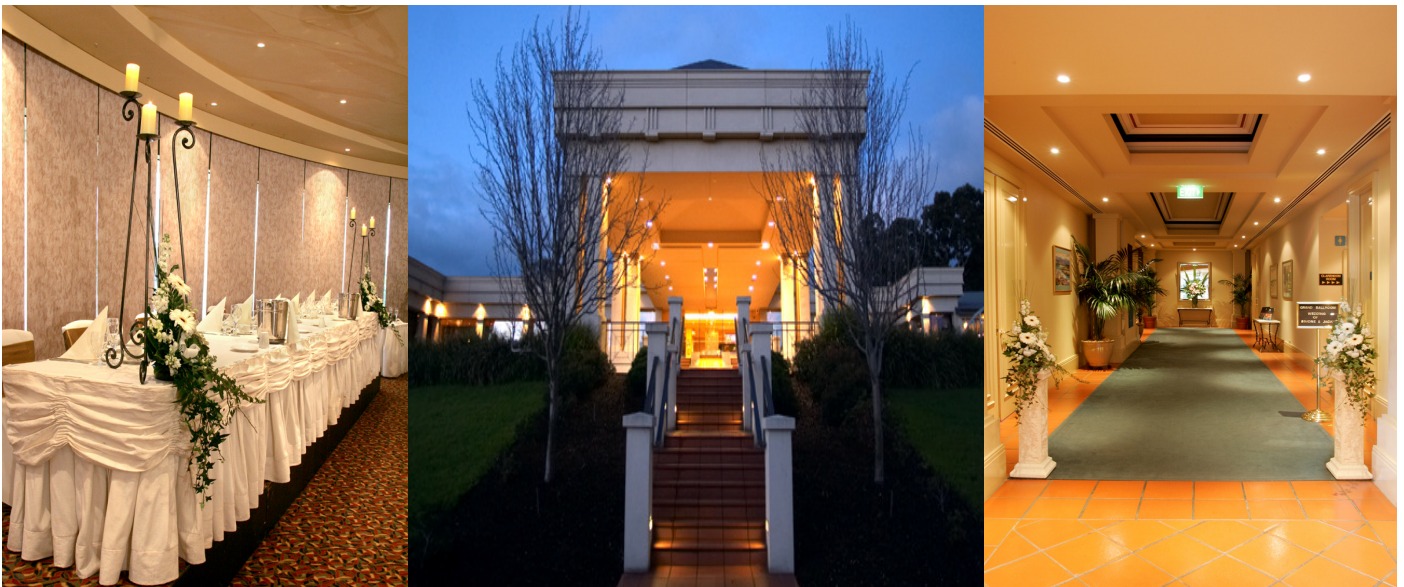
~ THE MANNINGHAM ~

## *Your Wedding Celebration*

*Thank-you for considering the Manningham for your upcoming wedding celebration. Weddings at The Manningham are a promise of excellence. Our years of experience and our friendly professional team, along with the culinary creations from our Executive Chef ensure the day is a memorable event for both you and your guests.*

*The Manningham has created an enviable reputation as a purpose-built venue, specialising in wedding receptions. The contemporary modern 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 and bringing tranquil ambiance into your reception. Whether you prefer a cocktail or banquet reception, we will work closely with you to ensure that your wedding is all that you ever dreamed and one you will surely remember forever.*

*The following pages include information on our wedding packages. We understand that every wedding reception is different and that all our couples have specific requirements. We are totally flexible to ensure all your specific requirements are met. Should the packages or menus in this kit not be appropriate for you, please contact us and we will be more than pleased to design a package especially for you.*



*The Manningham – 1 Thompsons Road, Bulleen 3105 – 9850 5555 – [functions.manningham@algroup.com.au](mailto:functions.manningham@algroup.com.au)*



**~ THE MANNINGHAM ~**

*Each of the seated menus in this package includes the following:*

- ✦ *Five & a half hours venue hire*
- ✦ *Candelabras on all tables*
- ✦ *Chair covers and your choice of coloured sash*
  - ✦ *Seasonal fresh flowers on all tables*
  - ✦ *Personalised menus on guest tables*
  - ✦ *White Linen underlay and napkins*
  - ✦ *Wrought iron easel for guest list*
    - ✦ *Bridal party suite*

**5 Hour Beverage Package**

- ✦ *Baily & Baily Classic Dry White*
- ✦ *Baily & Baily Sauvignon Blanc*
  - ✦ *Baily & Baily Shiraz*
- ✦ *Stoney Peak Sparkling Wine*
  - ✦ *Carlton Draught Beer*
  - ✦ *Hahn Premium Light Beer*
    - ✦ *Assorted Soft Drink*
    - ✦ *Orange Juice*



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

*Minimum numbers do apply*

**The Manningham** – 1 Thompsons Road, Bulleen 3105 – 9850 5555 – [functions.manningham@alhgroup.com.au](mailto:functions.manningham@alhgroup.com.au)

*Chef Selection of Canapés on arrival*

## **Entrée (one)**

**Butternut pumpkin soup** with herbed spazel & curry butter  
**Vine ripened tomato & fresh basil soup** finished with a petit tomato salad  
**Chicken & corn soup** garnished with fried leek  
**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)**

**Baked fillet of butterfish** with a champagne butter prawn & crab stuffing, served on a dill infused potato salad  
**Pan seared chicken fillet** with a fresh herb crust served with crispy twice baked potato  
green beans and mushroom sauce  
**Lamb shank** slow brazed with vegetable ragout served on sweet potato mash  
**Beef mignon** resting on a potato crush topped with spinach and cabernet merlot jus  
**Chicken coq-au-vin** slowly braised in red wine chicken Maryland with shallots bacon lardon  
button mushrooms and served on potato mash

## **Dessert (one)**

**Mississippi Mud Cake** served with cream and strawberries  
**Strawberry Tart** served with cream and berry coulis  
**Berry Cheese Cake** served with cream and strawberries  
**Lemon Tart** velvety lemon curd filling in golden pastry case  
**Triple layer mousse cake** layers of rich white, milk and dark chocolate mousse  
a top a chocolate cake base  
**Trio of gelati** served in a dark chocolate basket with raspberry coulis

**Coffee and Tea** served with Chocolates

**\$93.50 per person**

*The Manningham – 1 Thompsons Road, Bulleen 3105 – 9850 5555 – [functions.manningham@alhgroupp.com.au](mailto:functions.manningham@alhgroupp.com.au)*

*Chef Selection of Canapés on arrival*

## **Entrée (two)**

- Field mushroom soup** served with a sweet corn picklet drizzled with truffle oil  
**Prawn bisque soup** made from rich prawn stock finished with cream & roast garlic aioli  
**Peking Duck Salad** on a spring onion, cucumber and Asian cress leaves  
**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  
**Home made potato gnocchi dumplings** served in a smokey bacon, marsala, pine nut & tomato 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  
**Chicken Wellington** delicious moist marinated chicken breast with a traditional duxelle filling of mushrooms, cognac and fresh herbs  
**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  
**Roast snapper** with a coriander crust, topped with a tomato & zucchini salsa served on fried potato chilli lips  
**3 point lamb rack** oven roasted served on spiced sweet potato mash, char grilled vegetable stack, beans and a rosemary homey gaze

## **Dessert (two)**

- Warm liquid centre chocolate banana bread pudding** served with malt ice cream & a brandy wafer  
**Chocolate mud cake** topped with a rich layer of chocolate on a puree of raspberries, chocolate sorbet & cream  
**Individual Orange Jaffa Mud Mousse** jaffa style mouse layered with rich chocolate mud cake  
**Sticky Date Pudding** steamed and served with butterscotch sauce  
**Trio of Profiteroles** filled with caramel, chocolate and vanilla custard  
**Traditional lemon tart** velvety lemon curd filling in golden pastry case  
**Apple Crumble** served with pouring cream & strawberries

**Coffee and Tea** served with Chocolates

**\$99.50 per person**

*Your Selection of Canapés on arrival*

**Antipasto** *the perfect blend of Mediterranean vegetables served with dips & a selection of Cold meats with crisp breads*

## **Entrée (two)**

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

**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*

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

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

**Asian inspired slow roast duck** *on Asian cress leaves with a coriander soy dressing*

**Somen noodle crusted tiger prawns** *on salad cress with a wasabi mayonnaise*

## **Main Course (two)**

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

**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*

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

**Black pepper corn chicken** *served on Asian greens with aromatic jasmine rice*

**Whole lamb saddle** *rolled & filled with mushroom & goat cheese, served on a peppercorn risotto with seasonal greens*

**Mushroom filled chicken mignon** *breast of chicken filled with mushrooms & served with a light tarragon sauce*

**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*

**Warm liquid centre chocolate banana bread pudding** *served with malt ice cream & a brandy wafer*

**Apple crumble** *served with pouring cream & strawberries*

**Sticky Date Pudding** *steamed and served with butterscotch sauce*

**Coffee and Tea** *served with Chocolates*

**\$104.50 per person**

*The Manningham – 1 Thompsons Road, Bulleen 3105 – 9850 5555 – [functions.manningham@alhgroup.com.au](mailto:functions.manningham@alhgroup.com.au)*

*Chef Selection of Canapés on arrival*

## **Entrée** (two)

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

*Butternut pumpkin soup with herbed spazal & curry butter*

*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*

*Home made potato gnocchi dumplings served in a smokey bacon, marsala, pine nut & tomato sauce*

*Oriental style yum cha with peking duck crepe, prawn & tofu dumpling, chicken sui mai & vegetable wanton, resting on curried rice noodle nest*

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

*Includes crusty bread rolls, baked potatoes and seasonal vegetables*

### **Cold Selection**

*Tandori chicken salad platter*

*Greek style marinated lamb platter*

*Sliced cold meat platter*

*Char grilled pineapple cut squid platter*

*Tuscan vegetable frittatas*

*Roast vegetable and cous cous strudel*

*Persian rice a combination of basmati and wild rice raisons almonds carrots roasted pine nuts in a lemon dressing*

### **Salad Selection**

*Roast Pumpkin and pine nut with honey mustard dressing*

*Traditional Caesar salad*

*Greek salad with feta cheese kalamata olives and baby coss lettuce*

*Potato salad with bacon*

*Roast vegetable salad*

*Moroccan cous cous salad*

*Vegetable pasta salad*

*Tabouleh parsley, shallots, tomato, onion, cucumber and burghal*

### **Hot Selection**

*Grain Mustard Roast beef with horse radish cream*

*Roast pork with crackle and apple sauce*

*Roast lamb with mint sauce*

*Potato gnocchi home made in a smoky bacon and Marsala pine nut sauce*

*Atlantic salmon char grilled served with white wine butter sauce*

*Slow roast black peppercorn chicken with soy ginger dressing*

*North African harissa lamb curry*

*Indian chickpea and vegetable curry*

*Chicken coq au vin a traditional French stew Main Course*

*Barramundi fillets filled with a prawn & dill mousse topped with a buttery champagne sauce with a nicoise salad*

*Black pepper corn chicken served on Asian greens with aromatic jasmine rice*

*Mushroom filled chicken mignon breast of chicken filled with mushrooms & served with a light tarragon sauce*

## **Dessert** (two)

*Warm liquid centre chocolate banana bread pudding served with malt ice cream & a brandy wafer*

*Trio of gelati served in a dark chocolate basket with raspberry coulis*

*Chocolate mud cake topped with a rich layer of chocolate on a puree of raspberries, chocolate sorbet & cream*

*Sticky date pudding served warm with butterscotch sauce & vanilla ice cream*

*Apple crumble served with pouring cream & strawberries*

*Traditional lemon tart velvety lemon curd filling in golden pastry case*

*Chocolate & nougat tart rich chocolate over nougat centre topped with almonds*

*Coffee and Tea served with Chocolates*

**\$110.50 per person**

# *Children's Wedding Menu*

*(Children 5-12 years)*

*Please select one main course to be served*

## **Main Course**

*Penne pasta topped with homemade bolognese sauce*

*Chicken Parmagiana with chips*

*Fresh fried fish & Chips*

*Chicken Nuggets with chips*

## **Dessert**

*Vanilla ice-Cream with chocolate topping and sprinkles*

***\$35.00 per child***

*Including unlimited soft drink*

# *Cocktail Wedding Celebration*

*Select 10 items from the following menu*

*Tandoori Lamb Skewers  
Steamed chicken and wild chive sui mai  
Steamed vegetable dumplings (chai gow)  
Tempura prawn tails  
Bruschetta with fresh tomato slice, red onion and balsamic and olive oil  
Marinated barramundi skewers  
Beef samosa  
Peking duck spring rolls  
Thai chicken basil patties  
Creamy mushroom and chicken vol-au-vents  
Pork Wonton  
Crumbed camembert wedges  
Cocktail chicken skewers  
Pork and bok choy dumpling  
Assorted futomaki (thick rice rolls with assorted fillings)  
Spinach and Ricotta Filo Triangles  
Mini beef burgers with fresh tomato lettuce ralish and caramelized onions  
Mini Tandoori chicken wraps with salad and yoghurt  
Chicken and vegetable hokkien noodle box in special sweet soy*

*Coffee and Tea served with Chocolates*

## ***Beverages On Consumption***

*(Beverage packages are not available for Cocktail Functions)*

***\$45.00 per person***

*Minimum of 80 people*

*Function duration of 5 hours*