



WEDDING PACKAGE



1 THOMPSONS ROAD, BULLEEN, VIC, 3105
P. 03 9850 5555 | E. FUNCTIONS@THEMANNINGHAM.COM.AU

WWW.THEMANNINGHAM.COM.AU



Welcome to The Manningham

The Manningham has created an enviable reputation as a purpose-built venue, specialising in wedding ceremonies and 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 with views over the beautiful gardens and grounds of the venue.

We are happy to offer flexibility within our packages to ensure your wedding day will be forever memorable.

Contact us today to arrange to view our facilities and to discuss your event in detail.

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The Grand Ballroom

Thank you for considering The Manningham for your wedding celebration. Weddings at The Manningham are a promise of excellence. Our years of experience and our friendly and professional team, along with the culinary creations from our executive chef will ensure that your day is nothing but memorable for both you and your guests.

With floor to ceiling windows offering plenty of natural light, large central parquetry dance floor, granite topped bars at both ends of the room, a private bridal suite for you and your party, and adjoining rooms for hire for your ceremony or pre-dinner drinks and canapes, The Manningham has everything you require in the one convenient location.

The Grand Ballroom can accommodate up to 220 guests for a seated dinner or 400 guests for a stand up cocktail event. For smaller parties, the room can be divided into two by a soundproof wall, creating The Springbank Room, suitable for 60 guests seated and 100 guests cocktail, and The Ben Nevis Room, suitable for 100 guests seated and 200 guests cocktail.

Seated Dinner Menu

ENTREE SELECTIONS

Smoked Tasmanian salmon served on potato rosti with a kale and quinoa salad and horseradish cream
Lamb fillets with dukkah roasted cauliflower, cajun chickpeas, rocket and a lemon and mustard emulsion
Pumpkin and feta agnolotti with roasted duck, suboise sauce and crisp sage
Garlic prawns in a light cream sauce served on risotto Milanese w peas and mint
Soy, honey and sesame pork belly with Asian style slaw, cashews, fried shallots and chilli mayo
Peri-Peri chicken skewers served with rocket, tomato salsa and spiced yogurt
Roasted pumpkin, chickpea and quinoa salad with pomegranate molasses and feta
Chorizo and chickpea salad tossed with frisse, bell peppers, feta, herbs, spring onions and a lemon vinaigrette
Swordfish medallions with citrus crème fraiche, tendril salad, beetroot and vodka dressing
Lobster and prawn ravioli poached in a light coconut cream with fresh chilli and coriander (min 30 pax)
Potato gnocchi in a creamy pesto sauce with shaved parmesan and fresh tomato
Roasted pork belly with baby radish, rocket and a cider jus
Pea and mint risotto croquettes with charred asparagus, beetroot relish and herb aioli

MAIN SELECTIONS

Slow roasted beef rump with creamy potato mash, caramelized onions, sautéed green beans and merlot jus
Chicken fillet on crushed sweet potato and baby spinach with a creamy herb and white wine sauce
Char-grilled sirloin medallions with seasonal root vegetables and Shiraz jus
Prosciutto wrapped chicken fillet with a roasted parsnip puree, asparagus and creamy mustard sauce
Barramundi fillet with spiced pumpkin puree, dutch carrots and hazelnuts
Oven-baked scotch fillet on cauliflower puree with spiced broad beans, sweet potato chips and port jus
Dukkah spiced salmon fillet with a fennel and orange salad and citrus crème fraiche
Marinated lamb fillets on a sweet potato puree with endive salad and a honey soy sesame glaze
Duck breast with a lentil cassoulet, glazed carrots and a red currant jus
Sticky pork belly with Asian style slaw, sweet chilli and lime glaze and fried shallots
Char-grilled salmon steak with roasted baby chat potatoes, snow peas and caper butter sauce
Bourbon glazed pork belly with sauteed Asian greens and coconut rice
Oven-baked scotch fillet with fondant potato, spinach, merlot jus
Garlic prawns in a light cream sauce with saffron rice and stir-fried vegetables
Pulled lamb shoulder, Israeli pearl cous cous, spinach, pine nuts & pomegranate labneh

Seated Dinner Menu

DESSERT SELECTIONS

Crème brulee with cranberry and pistachio biscotti
Chocolate mousse tart with ginger and orange confit and mixed berry compote
Chocolate passionfruit tower with brandy poached strawberries
Lemon meringue pie with raspberry coulis and pistachio praline
Sticky date pudding with butterscotch sauce and vanilla ice cream
Tiramisu with rich coffee syrup and fresh strawberries
Raspberry and white chocolate mousse with passionfruit sauce and toasted coconut
Seasonal fruit salad with mango sorbet
Flourless lemon poppyseed cake with lemon curd and cherry compote
Rhubarb and apple crumble with pouring cream and fresh strawberries

DINING PACKAGES & PRICING

PACKAGE A - \$66 per person

Includes alternate entree, alternate main, your wedding cake cut and served on platters to the table

PACKAGE B - \$70 per person

Includes chef's selection of canapes on arrival, alternate main, dessert towers served to the tables

PACKAGE C - \$79 per person

Includes alternate entree, alternate main, alternate dessert

PACKAGE D - \$87 per person

Includes canapes or antipasto on arrival, alternate entree, alternate main, alternate dessert

All packages include freshly brewed coffee and a selection of teas served with chocolates. A minimum catering requirement of 60 adults is required or room hire charges will apply.

BEVERAGE PACKAGES & PRICING

5 HOUR BEVERAGE PACKAGE - \$47 per person

Includes tap beer, a selection of house wines, soft drinks and juices

5 HOUR NON-ALCOHOLIC BEVERAGE PACKAGE - \$14 per person

Includes a variety of soft drinks and orange juice

Children's Set Menu

\$32 PER CHILD, AGED 5 - 12 YEARS

ENTREE:

Party pie, sausage roll and mini pizza

MAIN - CHOOSE 1:

Penne bolognese or carbonara

Chicken parmigiana with chips and salad

Chicken schnitzel with chips and salad

Fried or baked fish with chips and salad

Chicken nuggets with chips and salad

DESSERT:

Ice-cream with chocolate topping and sprinkles

Cocktail Reception Menu

\$53 PER PERSON, MINIMUM OF 50 ADULTS, 5 HOUR EVENT DURATION

**SELECT 10 ITEMS FROM THE BELOW MENU
FOOD IS SERVED OVER A 2 HOUR TIME PERIOD**

Cajun prawn wrapped in potato string

Moroccan chicken skewer

Potato rosti with smoked salmon and horseradish cream

Peking duck wellington

Cherry tomato, onion and goats cheese tartlet

Sweet potato and cashew empanada

Peri-peri chicken skewer

Steamed chicken and prawn sui mai

Mac'n'cheese croquettes

Chorizo and spinach tartlet

Mini beef sliders

Tomato bruschetta

Char siu pork puff

Sun-dried tomato and bocconcini arancini

Tandoori chicken ball

Peking duck spring roll

COCKTAIL RECEPTION BEVERAGE PACKAGES

4 1/2 HOUR BEVERAGE PACKAGE - \$42 per person

Includes tap beer, a selection of house wines, soft drinks and juices

4 1/2 HOUR NON-ALCOHOLIC BEVERAGE PACKAGE - \$12 per person

Includes a variety of soft drinks and orange juice

Ceremonies & Receptions

SEATED WEDDING RECEPTION INCLUSIONS -

Function duration of 5 1/2 hours

Candelabras with white pillar candles on bridal and guest tables

White chair covers with your choice of coloured sash

Use of bridal suite for you and your bridal party

Table linen including white underlay, white linen napkins and coloured table runner

Wrought iron easel for guest list

WEDDING RECEPTION OPTIONAL EXTRAS -

Your wedding cake cut and served on platters - \$1.50pp

Colour themed candy buffet (minimum 40 guests) - \$7pp

Donut wall - 36 donuts \$190 / 72 donuts \$280.

Additional donuts are \$30 per dozen. Available in chocolate, strawberry and pineapple flavours.

WEDDING CEREMONY INCLUSIONS -

Ceremony duration of up to 2 hours

Red or white carpet aisle

30 chairs with white chair covers and your choice of coloured sash

White skirted signing table with 2 covered chairs

Roving and lapel microphone

Use of gardens and grounds for photo's following your ceremony

Cost of the ceremony package is \$800 when booked in conjunction with a reception. Should you just want to host your ceremony at the venue and not your reception cost is \$1600.

CEREMONY OPTIONAL EXTRAS -

Floral Arch - \$295

Decorated metal garden arch - \$180

Fresh petals scattered down the aisle - \$35

Tall topiary trees - \$50 each

Additional chair covers with your choice of coloured sash - \$4 each

Terms & Conditions

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment of \$800. We accept EFTPOS, cash and all major credit cards. In some instances an additional \$200 will be required as a bond, and this will be returned post event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event and this number will form the basis of your final charging. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

FOOD ALLERGIES / INTOLERANCES

The Manningham will make every effort to cater for any guests with special dietary requirements at no charge to a maximum of 5% of your total guests. Any additional special meal requests / dietary requirements in excess of this 5% may incur a \$5 per person surcharge. Whilst all care is taken when catering for special requirements, please note that on premise we do prepare items containing nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. The decision to consume a meal therefore remains the responsibility of the diner

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT AND CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I: _____

HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE TO COMPLY

SIGNED: _____ **DATE:** _____