

# Function Packages

(Minimum 15 up to 300 guests)

Manor Suite offers an ideal venue to celebrate a birthday, anniversary, work gatherings, hen or bucks' nights, or any other special occasion. Allow us to handle all the arrangements while you and your guests indulge in either a selection of canapés or a luxurious sit-down banquet. Our chefs are dedicated to creating unforgettable dishes using fresh, quality ingredients that perfectly complement our acclaimed Oakdene Wines. We are also pleased to cater to all dietary requirements.

Relax. Eat. Drink. Celebrate.



### Social Grazing Packages

Are you seeking delicious, stress-free catering that will delight and impress your guests? Your search ends here! Our Social Grazing Package offers a convenient and efficient way to feed groups, with a variety of platters designed for sharing. It's perfect for gatherings where guests can unwind and socialize without the worry of selecting individual menu items.

\$45 Per Person

Graze On The Following Chef's Selection

<u>Cold Items</u>

Coffin Bay Oysters, Thai Dressing

Aussie Prawns, Tom Yum Mayo

Marinated Local Olives

House-Made Dip

La Madre Sourdough Baguette

Artisan Cheese Selection & Condiments

Pork Neck Terrine

### Hot Items

Chicken Satay Skewers, Satay Sauce Crispy Salt n Pepper Calamari, Siracha Mayo Crunchy Arancini Balls, Kewpie & Sesame Dip Thai Vegetable Spring Rolls Shoestring Fries

### Sweet Cheeks Add On \$12 Per Person

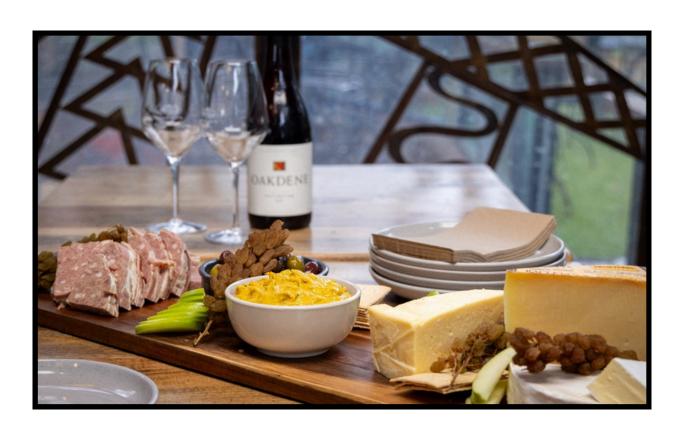
Searching for a something sweet to round out your event without going overboard? Introducing our Sweet Cheeks package! We've selected a variety of indulgent bite-sized cakes, tarts, and pastries that everyone can savour comfortably after a night filled with dining, laughter, and celebration!





A meal is the whole experience of getting together and sharing with friends.

It is more than just food.



### Cocktail Packages

\$75 per person Choice of 5 Canapes, 2 Substantial Canapes & 2 Dessert Canapes

### Small Canapes

Additional Small Canape \$6 pp Pumpkin, Pea & Parmesan Arancini Satay Chicken Skewers \*

Caramelized Onion & Goats Cheese Tart (GF tart available) Smoked Salmon & Caviar Blini

Leek & Asparagus Tart

Crispy Haloumi with Onion Jam

San Danielle Prosciutto & Bocconcini Bruschetta with Sticky Balsamic Duck & Shiitake Mushroom Spring Roll with Magic Sauce

Prawn Cocktail Lettuce Cups \*

Chicken Winglets, Lemon Grass, Kafir Lime, Garlic & Coriander \*
Taro & Coconut Empanada, Plum Sauce

Cauliflower & Goats Cheese Arancini

Korean Chicken Ribs, Teriyaki, Kimchi, Togarashi & Kewpi

Panko Crumbed Prawns, Tom Yum Mayo

Vegetable & Shiitake Mushroom Spring Rolls

BBQ Pork Leg Skewer, Tamarind Glaze

Sweetcorn Fritters, Ajad Dipping Sauce

Larb Tod, (Crispy Spicy Pork Meatball) Lettuce, Sweet & Sour Sauce

### Substantial Canapes

### Additional Substantial Canape \$10 pp

Selection of Gourmet Pizzas

Chicken & Leek Pies with Truffle Mash

Beer Battered Fish & Chips, Tartare Sauce & Lemon

Mexican Spiced Slow Cooked Lamb Leg Taco, Sweetcorn & Chipotle Salsa

Wagyu Mini Burger, Smoked Cheddar, Witlof, Relish & Aioli

Smoked Brisket Slider, Camembert, Onion Jam & Cos Lettuce

Tempura Prawns, Thai Apple Salad with Palm Sugar Syrup #

Steak & Ale Pie, Cheddar Mash, Chive & Garlic

Salt N Pepper Calamari \*

Bang Bang Chicken, Wombok & Crispy Noodle Salad (C without noodles)

Thai Green Chicken Curry with Basmati Rice \*

Chargrilled Tasmanian Salmon Skewers, Togarashi & Kewpie Mayo \*

Thai Eggplant & Snow Pea Red Curry, Roti, Jasmine Rice

Pork Belly Bao Buns, Thai Pickled Papaya, Pork Caramel (VO)

Massaman Slow Cooked Beef Curry, Toasted Peanut, Jasmin Rice

### Dessert Canapes

Lemon Tart

Passion Fruit Cheesecake

Salted Chocolate. Caramel & Hazelnut Tart \*

Assorted Flavoured Macaroons \*

Chocolate Opera Cake

Strawberry Pavlova \*

Mini Lamington Selection







There is no love sincerer than the love of food.

~George Bernard Shaw







### Banquet Menu

Shared Banquet

2 Course \$75 per person

3 Course \$90 per person

Choose Two from Each Section to Share Banquet Style

### Entrée Mixed Entrée Platters,

A Selection of all our Entrée Thai Delicacies served on platters for your guests to share

Or choose two entrées from the selection below

Chicken Satay Skewers, Satay Sauce, Coconut Cream & Cabbage Slaw
Tempura Prawns, Thai Green Apple Salad & Palm Sugar Syrup
Shitake Mushroom & Vegetable Spring Rolls, Plum Dipping Sauce
BBQ Pork Neck Skewers, Tamarind, Coriander & Sticky Rice
Slow Cooked Pork Belly, Papaya, Glass Noodle, Shallots & Nahm Jim
Crispy Local Calamari, Larb Salt, Spring Onion & Bean shoots
Steamed & Fried Eggplant, Tomato, Soybean, Roast Garlic & Spring Onion
Crispy Thai Prawn Cakes, Ajad Syrup Dipping Sauce

### Main Course

S.A King Prawn Thai Green Curry, Eggplant, Baby Carrot, Coconut Cream, Thai Herbs Tasmanian Salmon, Ginger, Garlic, Coriander, Sweet Chilli, Slaw, Shallots, Bean Shoots Bang Bang Chargrilled & Chicken, Wombok & Pickled Papaya Salad, Crispy Noodle Black Angus Braised Massaman Curry, Lemongrass Potato, Green Beans & Broccoli Cone Bay Barramundi, Rice Noodles, Bean Shoots, Choo Chee Red Curry Lemongrass Roasted Pork Ribs, Stir Fried Chinese Cabbage, Oyster Sauce Red Duck Curry, Lychee, Pineapple, Snow Peas, Coconut Cream, Bamboo, Thia Basil Tom Yum Roasted Pumpkin, Cauliflower, Baby Potato, Cashew Nut & Capsicum Salad

All Main Courses Served with Steamed Jasmine Rice

Dessert
Thai Fresh Coconut Ice Cream
Banana & Nutella Roti
Lychee & Pineapple Pannacotta
Mango, Sticky Rice (seasonal)
Selection of Cheese & Condiments
Selection of Seasonal Fruit

## Thai Barquet Menn

Thai Banquet \$85/person

### **Entree**

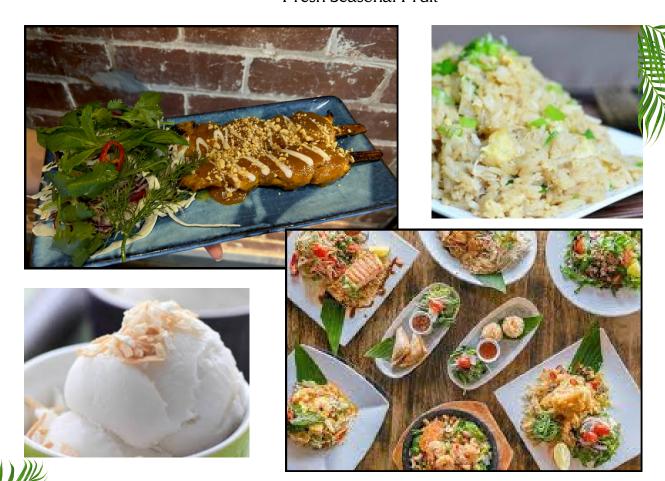
A Selection of Traditional Thai delicacies including handmade spring rolls, rice paper prawn roll, satay chicken and grilled pork skewers, freshly shucked oysters, sweet corn fritter, roti bread

### Main course

Green Curry with Prawn
Red curry with Duck & Lychee
Stir Fried Chicken, Cashew
Crispy Fried Baby Squid
Crab Crab Fried Rice
Thai salad, pickled vegetables
Steamed jasmine rice

### Dessert

Coconut ice cream Chocolate & Banana Roti Fresh Seasonal Fruit







People who love to eat are always the best people. ~Julia Child

### Beverage Package Options

3hr Package \$65 Per Person 4hr \$85 Per Person 5hr \$95 Per Person

### Beverage Package Inclusions

House Wine

Oakdene:

N.V Sparkling Brut

Sauvignon Blanc

Pinot Grigio

Chardonnay

Rose

Pinot Noir

Shiraz

Beers & Cider

Prickly Moses Light

Prickly Moses Mid

Corona

Carlton Draught

Great Northern Mid Strength

Flying Brick Original Cider

Mornington Peninsula Pale Ale (Zero)

### Non-Alcoholic

Coke

Diet Coke

Lemonade

Lemon Lime Bitters

Ginger Beer

Tonic Water

Soda Water

Juice

Tea & Coffee





Premium Prinks Package

\$20 Per Person

Looking for something a bit more special???

Why not Upgrade to the Following:

### Wines Oakdene:

Yvette Sparkling
Jessica Sauvignon Blanc
Ly Ly Pinot Gris
Liz's Chardonnay
Peta's Pinot Noir
William Shiraz
Bernard's Cabernet

### Craft Beers

Moon Dog Larger
Prickly Moses XPA
Coopers Stout
Barwon Heads Pale Ale
Barwon Heads Draught











# Venue Areas For Hire

### No Cost Incurred

The Atrium I Up to 40 I Sit Down or Standing I Minimum 30 The Atrium is a fully enclosed space with floor to ceiling glass windows that overlook the gardens. The room can seat up to 34 but has enough space to fit 40 guests comfortably.

Pam's Lounge I Up to 20 I Lounge & Sit Down I Minimum 12

Pam's Lounge offers tables & lounge seating for up to 16 guests but has enough space to fit 20 guests comfortably. With a cosy fireplace and a selection of games to play, it's the perfect setting for your intimate gathering.

Mrs Hockings Bar I Up to 20 I High Tables Only I Minimum 12

Mrs Hocking's Bar, named after the original homestead owner, offers a true bar experience for up to 20 guests. It features high tables & wine barrels to perch yourself on, or, you can warm up by the fireplace & watch the footy

### Hire Charge Applies (For Exclusive Use)

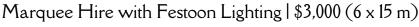
Manor Suite Wine Bar I Min 40 Max 100 Seated I Min 40 Max 200 Standing Our contemporary style Wine Bar has a mix of chairs, lounges and barrels, creating an inviting and relaxing ambience. The Manor Suite Wine Bar comes complete with surround sound system with microphone connectivity and large wall projector, catering for all audiovisual needs.

Manor Suite Wine Garden I Up to 100 I Lounges Only

Hidden amongst some of the oldest pines of Ocean Grove you'll find the Manor Suite Gardens. You can find our goldies in the pond, an up-cycled succulent L.O.V.E lettering feature on the deck, or the naughty man in the corner, there's something around every corner to see. At night is where the magic happens as the gardens are lit up overhead with festoon lighting, some may even say it's like a fairy-tale. This area is complete with relaxed lounge seating which creates a social, casual experience for every event.

### Marquee Hire

Due to the Bellarine Peninsula's unpredictable weather, a marquee is highly recommended with use of our garden space. We can arrange this for you for an additional cost.











Pam's Lounge

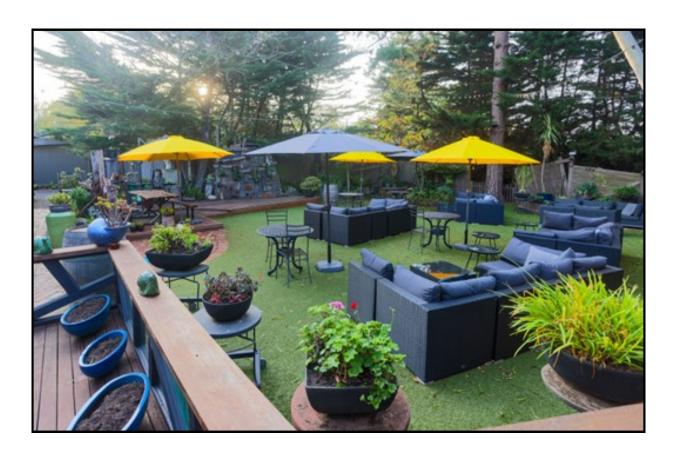




Bar Area



Atrium



Wine Garden



### Payments & Cancellations & Conditions

Credit card details are required for a deposit of \$250 per group booking. This amount will be redeemable off your total bill at the conclusion of your event. Cancellations are charged at 100% of the booking price & no shows are charged at the full price of the group package price per person.

We request one person pays for the food component of the booking prior to the event or upon arrival. We can arrange for your beverages to be charged on consumption under a bar tab at bar prices, or guests can pay as they go from the bar area.

We do not split the bill by itemising. We can offer more than one payment per table, but this needs to be organised amongst yourselves over the bill at the table prior to coming to pay. Please note credit card surcharges apply on all transactions. A 20% surcharge is applicable on public holidays.

### B.Y.O

Our venue is fully licensed and we do not allow BYO wine or cakes.

### Cakes

We are happy to make a cake which feed up to 12 people. We can give you serving ware to plate the cake yourself or can plate it with berries and cream for an additional cost. Please speak to the Event Manager about options for ordering a cake.

### **Dietary Requirements**

Dietary requirements can be catered for within reason, however the price per person doesn't change. We note some of our gluten free options may not be suitable for coeliac diners as they may have been fried & contain traces of gluten. Unfortunately, we use onion & garlic in majority of our base stocks & sauces and we would be unable to guarantee no traces within our dishes.

FOOD ALLERGIES | INTOLERANCES Please be aware that our kitchen is a working kitchen with gluten, dairy, eggs, fish, molluscs, lupins, peanuts, tree nuts, sesame, soy & wheat etc. Please discuss your food allergies or intolerances with our friendly staff

### Wet Weather

Manor Suite Gardens are open-air, meaning there is no enclosed shelter in case of unfavourable weather conditions. We can provide small structural marquees to offer shelter for you and your group. Please note that we are unable to relocate your event to an alternative space. Kindly consider this when making a reservation for this area. Rest assured, you will not incur any cancellation fees if the weather proves unsuitable for your event.

### Children

Please note the wine bar is an 18+ only venue. Our sister venues Mr Grubb @ Oakdene and Fork N Flower Cafe @ Geelong Flower Farm, are able to accommodate family reservations.

### **Dogs**

Manor Suite Wine Bar is located on a working vineyard. The owners of the property don't allow dogs on the premises. Service dogs are permitted.