



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

Cold Items

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



*Gluten Free/Coeliac (GF/C) # Gluten Free (GF)



*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 ½ 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 Banquet Menu

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 Drinks 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 Lager

Prickly Moses XPA

Coopers Stout

Barwon Heads Pale Ale

Barwon Heads Draught



Venue Areas For Hire

No Cost Incurred

The Atrium | Up to 40 | Sit Down or Standing | 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 | Up to 20 | Lounge & Sit Down | 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 | Up to 20 | High Tables Only | 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 | Min 40 Max 100 Seated | 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 | Up to 100 | 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.

Marquee Hire with Festoon Lighting | \$3,000 (6 x 15 m)





Pam's Lounge



Bar Area



Atrium



Wine Garden

Housekeeping

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.