

MANLY PAVILION

Dining Room & Bar

Wedding Information

Thank you for considering Manly Pavilion for your wedding reception.

Situated in one of Sydney's premier beachside locations, Manly Pavilion combines the best of old-world charm and modern architectural design. Fully restored in the Classic Inter-War Mediterranean style, this heritage listed gem is one of Sydney Harbour's truly unique treasures.

Nestled into the clear blue waters of Manly Cove and boasting panoramic harbour views, this elegant and sophisticated venue is the perfect location to host any event.

Our Executive Chef, Tony Gibson leads an award winning kitchen team creating a fresh and vibrant modern Australian menu for an unforgettable dining experience.



Manly Pavilion – Judy Murray

E judy@manlypavilion.com.au

West Esplanade Manly 2095

P 9949 9011 | F 9907 8033



MANLY PAVILION

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Our Dining Areas

Exclusive Restaurant

If you wish to hire the restaurant exclusively please contact our Events Manager for a quote. The restaurant can cater for up to 170 people seated and up to 250 people for a cocktail and canapé style event.

Heritage Room

The Heritage Room is the original part of the building, built in 1933 and recently restored to her former glory. With the high ceilings, classical arches and warming fireplace it only adds to the grandiose sophistication of combining old with new under the Swarovski crystal chandeliers. Stunning ocean views make the room truly spectacular day or night. In the Heritage Room we can accommodate exclusive events for up to 100 people seated or 180 people for stand up and for semi private events for 25-40 people.

Pavilion Room

This room is a dramatically light and open space which sits perched above the sparkling water below. The dining room is available to hire for special events for up to 70 people seated or 150 cocktail style.

Private Dining Room

The Private Dining Room is available lunch and dinner for an intimate dining experience or corporate use. With harbour views overlooking Manly Cove this stylish space is the perfect room for groups of up to 20 people. There is a minimum spend requirement of \$1500 when booking the Private Dining.

Opening 2012, The Harbour Room catering for groups of 100-300 guests.



The Private Dining Room

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2 course menu, Entrée, Main or Main, Dessert **\$85**

3 course menu Entree, Main and Dessert **\$105**

Choice of 2 dishes per course, to be served alternately

Entrée

Raw hiramasa kingfish, soy & citrus dressing
Spanner crab, cucumber, rhubarb, fresh almond
Venison, beetroot, tarragon, apple, sorrel
Heirloom tomatoes, goat curd

Main

Barramundi fillet with zucchini, celery, quail egg
Snapper fillet, hearts of palm, faro, enoki mushrooms, lemon
Cherry smoked chicken, lettuce, peas and baby onions
Grass fed beef tenderloin, Portobello mushrooms, smoked potato

Main served with

Mixed leaf salad
Roast chat potatoes, provencal sauce

Dessert

'Amedi Chuao' chocolate baton with a mandarin liquid centre,
yogurt popcorn, pistachio
Spiced Pineapple, gingerbread, yogurt, sherry pearls
Fresh Blackberry, lychee, raspberry, tarragon and malt
Cheese served with fruit and assorted breads

Tea or Coffee with Petit Fours

Optional (per person)

Selection of cheeses **\$12**

(seasonal produce subject to change)

Groups of 60+ are required to be on an alternate serve menu.

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5 course tasting menu \$110

(Sample menu)

Raw Hiramasa Kingfish, citrus and soy dressing

Spanner Crab, rhubarb, cucumber and almond

Wagyu Oxtail, heirloom carrots, pickles, nastursium

Salt Bush Lamb, turnip, radish, majoram

Packham Pear, green tea, praline, chardonnay, lemongrass

Tea or Coffee with Petit Fours

Optional (per person)

Selection of cheeses **\$12**

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Canapé selection

(subject to change)

Croutons/Crisps

Raw Mushroom, lemon and parsley crostoli \$5 (v)

Seared Grass fed hanger steak, salsa verde \$6

Served Chilled

Sydney Rock Oysters, champagne granita \$5 (gf)

Crumbed White Anchovy, tomato aioli (x3) \$5 (gf)

Smoked potato mousse & onion textures served in glass pots \$5 (v) (gf)

Heirloom tomato, smoked paprika and goats cheese served in glass pots \$5 (v)

Kingfish ceviche served in glass pots \$5

Chicken liver parfait, sherry caramel, pistachio served in savoury cones \$5

Classic Steak tartar in savoury cones \$5

Crystal bay prawns, cherry tomato gazpacho served in glass pots \$8 (gf)

Spanner crab and sweetcorn served in savoury cones \$8

Goats curd & truffle honey in savoury cones \$8 (v)

Jamon Iberico de Bellota (10g) \$10 (gf)

Yabbie Caesar salad served in glass pots \$10 (v) (gf)

Cauliflower puree, diced mango & caviar served in glass pots \$10

Mini Sandwiches

Mini Reuben sandwiches, corned beef, sauerkraut, swiss cheese \$5

Spanner crab fingers, crème fraiche, lemon, chives \$6

Spiced & smoked pork loin sliders, dill pickle and mustard \$8

Spiced lamb burger, cumin aioli, pickled cucumber \$10

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Served Warm

- Potato, and cheese croquettes (x2) \$5 (v)
- Pickled Quail eggs and house cured lardo (x2) \$5
- Crispy prawn & basil envelopes, citrus aioli \$6 (v)
- Salted snapper croquettes, caper and tarragon aioli (x2) \$6
- Char grilled quail breasts, lemon, black pepper and thyme \$5 (gf)
- Chilli Spiced chicken wings, lime aioli \$5 (gf)
- Beef skewers, smoked paprika & lime \$6 / substantial \$10 (gf)
- Lamb cutlets, romesco sauce \$8 (gf)
- Venison sausage roll, cherry ketchup \$6
- Oxtail & mushroom pies \$6

Sweet

- Passion fruit & tomato tartlets \$5
- Chocolate and Lemon Madeleines \$5
- Mini Ice cream cones \$5

(v) – vegetarian friendly

(gf) – gluten free

(subject to change)



All menus and wine lists that are included in our Event Package are subject to change and seasonal availability. Please do not hesitate to contact our Events Manager if there is anything else we can do to make your event truly unique and special.

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Standard Beverage Package	3 hours	4 hours	5 hours
	\$65	\$85	\$115
Sparkling			
NV Te Hana Reserve Cuvee	Gisbourne, NZ		
White Wines (Please select one)			
2010 Sauvignon Blanc, Motif	Marlborough, NZ		
2011 Pinot Grigio, Pizzini	King Valley, Vic		
Red Wines (Please select one)			
2009 Pinot Noir, Josef Cromy 'Pepik'	Relbia, Tas		
2010 Shiraz St Hallett 'Garden of Eden'	Eden Valley, SA		
Beers			
Peroni Nastro Azzurro	Italy		
Cascade Light	Australia		
Premium Beverage Package	\$90	\$115	\$135
Sparkling			
2009 Taltarni Brut	Vic		
White Wines (Please select two)			
2011 Cape Mentelle Semillion Sauvignon Blanc	Margaret River, WA		
2010 Philip Shaw No. 11 Chardonnay	Orange, NSW		
2010 Villa Maria Cellar Selection Pinot Gris	Marlborough, NZ		
Red Wines (Please select two)			
2009 Bowen Estate Shiraz	Coonawarra, NSW		
Domaine Chandon Pinot Noir	Yarra Valley, Vic		
Cape Mentelle Trinders Cabernet Merlot	Margaret River, WA		
Beers			
Peroni Nastro Azurro	Italy		
Heineken	Holland		
Cascade Light	Australia		
French Champagne option		\$20	
Served for ½ hour on arrival in addition to your chosen beverage package.			
NV Veuve Cliquot, 'Yellow label'	Reims, France		

All beverage packages include soft drinks, juices and mineral water.

For further enquiries and personalised beverage packages please contact our functions team

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Terms and Conditions

Booking and Confirmation

To confirm a semi or exclusive event a Booking & Confirmation form must be completed and signed by the credit card holder and returned to Manly Pavilion. A deposit of 10% of the minimum spend quoted will be processed on receipt of the confirmation forms. A further 40% of the total amount will be processed 4 weeks prior to the event. The balance of the minimum spend is payable at least 2 days prior to the event, with any additional costs finalised on the night.

Confirmation of the total number of guests must be made 10 days prior to the reception date. Final numbers may only be increased and must be confirmed 72 hours prior to the reception.

Timing

Afternoon events must end at 4pm, unless prior arrangements have been made with Manly Pavilion. Evening functions should be scheduled to start no earlier than 6pm and ending at 12am. All events are subject to time limits and additional charges will apply if extended time is required.

Cancellation

For semi or exclusive events, 50% of the deposit is refundable if an event is cancelled more than 8 weeks prior to event date. For cancellations made less than 8 weeks prior to the event date, the estimated event cost or minimum spend is payable in full.

Payment

For groups of 20+, a 6% service fee will be added to the total bill. For groups of 60+, a 7.5% service fee will be added. We accept all major credit cards and cash. We regret that we cannot accept cheques. All rates include taxes. For all large and exclusive events the total account is to be paid in full prior to the event.

Cakes

Should you require a cake for a special occasion, please contact us at least 10 days prior to your event.

Hiring of Equipment / Extra Requirements

For all audio visual equipment, staging, floral arrangements, and decoration for your event, please contact us for a quote tailored to your requirements.

Guest Responsibilities

Guests are expected to conduct their function in a legal and respectable manner and are responsible for the conduct of its invitees. The guest will be charged for any damages that occur to the restaurant, the property or its staff. Please note that in line with the Australian Legislation relating to Responsible Service of Alcohol, Manly Pavilion staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

Restaurant Rights

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props/equipment. No food or beverage is permitted into the premises unless prior permission has been obtained.

Licensing restrictions

Due to licensing restrictions loud music is not permitted after 10 pm. The west side of our terrace is unavailable after 6 pm and the remainder of the balcony must be vacated by all guests by 10 pm.

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Booking and Confirmation Form

Date and Time of Event: _____

Number of Guests: _____

Name: _____

Host: _____

Phone: _____

Email: _____

Area booked: Private Dining Room/Semi Private Heritage Room/Exclusive Heritage Room/Exclusive Restaurant
(Please note that each of these areas have a minimum spend, which is confirmed at the time of booking)

Menu Selection

- \$85** Two courses (Entrée and Main)
- \$85** Two courses (Main and Dessert)
- \$105** Three courses (Entree, Main and Dessert)
- \$110** 5 course tasting menu

For 2 or 3 course menus a leaf salad and roast chat potatoes are served with Main Course.

For 2 or 3 course menus - please list dishes to be served alternately:

Entree: _____

Main: _____

Dessert: _____

Please note that groups of 60+ are required to be on an alternate serve menu.

Optional (per person)

- \$12** Selection of cheeses

Canapés - please list your selection below

- \$5 per piece: _____
- \$6 per piece: _____
- \$8 per piece: _____
- \$10 per piece: _____
- Dessert canapés: _____

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Wine Selection or Beverage Package

- o 3 hr Standard **\$65** / Premium **\$90** / French Champagne option add **\$20**.
- o 4 hr Standard **\$85** / Premium **\$115** / French Champagne option add **\$20**.
- o 5 hr Standard **\$115** / Premium **\$135** / French Champagne option add **\$20**.
- o Beverages on consumption.

Please list your selection below

Sparkling: _____

White wine: _____

Red wine: _____

Sweet wine: _____

Beer: _____

Mineral water / Tap water

Other: _____

Special reservation requests and dietary requirements:

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Credit Card Details

In order to confirm my booking, I authorise Manly Pavilion to deduct a 10% deposit (which is 10% of the agreed minimum spend for the function) as per the Terms and Conditions. These details are to remain on file and used for additional prepayments, unless alternative arrangements are made prior to the function in writing.

My signature below confirms that I have read and agree to the Terms and Conditions as outlined by Manly Pavilion.

(Please note a 7.5% gratuity fee will be added to the total food and beverage bill)

Name of credit card holder: _____

Credit card number: _____ / _____ / _____ / _____

Type of credit card: Amex / Visa / MasterCard / Diners-Expiry date: _____

Signature of credit card holder: _____ Date: _____



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Recommended Suppliers

Photographers

Emma Scammell
P | 0405 126 396
emmascammellphotography@gmail.com
www.emmascammellphotography.com.au

Luke Butterly
P | 0402 293 098
www.lbphotography.com.au
Blog: www.lbphotography.com.au/blog

Natalie Page
P | 0409 288 249
E | info@nataliepagephotography.com.au
www.nataliepagephotography.com.au

Flowers

White House Flowers
35 Pittwater Road, Manly
P | 9977 5323
E | info@whitehouseflowers.com.au
www.whitehouseflowers.com.au

Decoration/Event Stylist

Angelic Event & Design
PO Box 532, Five Dock
P | 1300 760 460
E | jessica@angelicevents.com.au
www.angelicevents.com.au

We are happy to suggest suppliers for your cake, ceremony and other requirements.

Manly Pavilion – Judy Murray
Email: judy@manlypavilion.com.au
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PH: 9949 9011 | FAX: 9907 8033

