

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 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

Dining Room & Bar

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 \$1200 when booking the Private Dining.

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



The Private Dining Room

MANLY PAVILION

Dining Room & Bar

2 course menu, Entrée and Main or Main and Dessert **\$70**

3 course menu Entree, Main and Dessert **\$90**

Entrée (choice of three)

Raw fish, white balsamic, lemon, capers, parsley

Spanner crab, cucumber, rhubarb, fresh almond

Venison, beetroot, tarragon, apple, sorrel

Heirloom tomatoes, goat curd, mojama

Main (choice of three)

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 (choice of three)

'Amedi Chuao' chocolate baton with a cherry liquid centre,
coconut popcorn and pistachio

Passionfruit curd, vanilla cream and black sesame meringue with sweet tomato dressing

Banana sorbet, peanut butter foam, maple syrup honeycomb, lime and ginger

Cheese served with fruit and assorted breads

Tea or Coffee with Petit Fours

Optional (per person)

Selection of cheeses **\$12**

(subject to change)

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

MANLY PAVILION

Dining Room & Bar

4 course tasting menu **\$85**

5 course tasting menu **\$105**

4 course tasting menu

Crudo

(Fish and garnish changes daily)

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Spanner crab, cucumber, rhubarb, fresh almond

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Slow roasted shoulder of Suffolk lamb

(Served with Mixed leaf salad & Roast chat potatoes, provencal sauce)

~

'Amedei Chuao' chocolate, cherry, coconut and pistachio

5 course tasting menu

Menu selection in consultation with our Chef

Tea or Coffee with Petit Fours

Optional (per person)

Selection of cheeses **\$12**

(subject to change)

MANLY PAVILION

Dining Room & Bar

Canapé selection (subject to change)

Croutons/Crisps

Raw Mushroom, lemon and parsley crostolli \$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

MANLY PAVILION

Dining Room & Bar

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.

MANLY PAVILION

Dining Room & Bar

Wedding Wine list

Sparkling Wines

NV Prosecco DOC, Zardetto	Veneto, Italy	73
NV Pinot Noir Chardonnay, Airlie Bank	Yarra Valley, Vic	59
NV Champagne Brut, Duval-Leroy 'Brut Reserve'	Epemay, France	124
NV Champagne Rose, Veuve Cliquot Ponsardin	Reims, France	180

White Wines

2009 Riesling, Pewsey Vale	Eden Valley, SA	65
2010 Sauvignon Blanc, Airlie Bank	Yarra Valley, Vic	55
2010 Sauvignon Blanc, Motif	Marlborough, NZ	49
2009 Pinot Grigio, Keith Tulloch 'Per Diem'	Hunter Valley, NSW	50
2009 Pinot Gris, Yealands Estate	Marlborough, NZ	58
2009 Semillon Sauvignon Blanc, Higher Plane	Margaret River, WA	62
2009 Pinot Bianco, Terra Aurea	Alto Adige, Italy	57
2008 Chardonnay, Te Awa 'Left Field'	Waipara, NZ	54
2008 Chardonnay, Airlie Bank	Yarra Valley, Vic	45

Rose

2010 Rose, Keith Tulloch 'Per Diem'	Hunter Valley, NSW	52
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Red Wines

2009 Pinot Noir, Totara	Central Otago, NZ	49
2009 Pinot Noir, Airlie Bank	Yarra Valley, Vic	55
2007 Cabernet Merlot, Airlie Bank	Yarra Valley, Vic	55
2008 Montepulciano d'Abruzzo DOC, Kasura	Abruzzo, Italy	54
2008 Shiraz Cabernet, Rolf Binder 'Retro55'	Barossa Valley, SA	47
2009 Shiraz Viognier, Airlie Bank	Yarra Valley, Vic	55
2008 Shiraz, Geoff Merrill 'Pimpala Road'	Multi-Regional, SA	43
2009 Merlot, Phillip Shaw 'The Conductor'	Orange, NSW	65
2009 Sangiovese, Terra Aurea	Alto Adige, Italy	52

*For further enquiries and personalised beverage packages, please contact our sommelier team: sommeliers@manlypavilion.com.au
Please note that availability and prices are subject to change.*

MANLY PAVILION

Dining Room & Bar

Beverage Packages

Standard Beverage Package – per person	3 hours	4 hours	5 hours
	\$60	\$75	\$95

Sparkling

NV Pinot Noir Chardonnay, Airlie Bank Yarra Valley, Vic

White Wines (Please select one)

2010 Sauvignon Blanc, Motif Marlborough, NZ

2009 Pinot Bianco, Terra Aurea Alto Adige, Italy

2008 Chardonnay, Airlie Bank Yarra Valley, Vic

Red Wines (Please select one)

2009 Pinot Noir, Airlie Bank Yarra Valley, Vic

2008 Shiraz Cabernet, Rolf Binder 'Retro 55' Barossa Valley, SA

2009 Shiraz, Geoff Merrill 'Pimpala Road' Multi-Regional, SA

Beers

Peroni Nastro Azzurro Italy

Cascade Light Australia

Premium Beverage Package – per person	\$80	\$95	\$120
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Sparkling (please select one)

NV Prosecco DOC, Zardetto Veneto, Italy

NV Pinot Noir Chardonnay, Airlie Bank Yarra Valley, Vic

White Wines

A choice of any two products from the Event Wine List

Red Wines

A choice of any two products from the Event Wine List

Beers

Peroni Nastro Azurro Italy

Heineken Holland

Cascade Light Australia

Premium + French Champagne Package - person	\$135	\$150	\$190
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This beverage package is the same as the Premium Beverage Package, but includes the following French Champagne: NV Champagne Brut, Duval-Leroy 'Brut Reserve' Epemay, France

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

MANLY PAVILION

Dining Room & Bar

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 15+, a 6% gratuity fee will be added to the total food and beverage bill. For groups of 30+, a 8% gratuity 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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Dining Room & Bar

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

- \$70** Two courses (Entrée and Main)
- \$70** Two courses (Main and Dessert)
- \$90** Three courses (Entree, Main and Dessert)
- \$85** 4 course tasting menu
- \$105** 5 course tasting menu

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

For 2 or 3 course menus - please list your selection of **three** dishes for each course:

Entree: _____

Main: _____

Dessert: _____

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

Optional (per person)

- \$5** Shredded cabbage with parsley and parmesan
- \$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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Dining Room & Bar

Wine Selection or Beverage Package

- 3 hr Standard **\$60** / Premium **\$80** / Premium + French Champagne **\$135**.
- 4 hr Standard **\$75** / Premium **\$95** / Premium + French Champagne **\$150**.
- 5 hr Standard **\$95** / Premium **\$120** / Premium + French Champagne **\$190**.
- 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:

MANLY PAVILION

Dining Room & Bar

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.

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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Preferred 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

Cakes

Sugar Princess
54 May Road, Dee Why
P| 9971 0097
www.sugarprincess.com.au

Distinctive Cakes
9 Knightsbridge Avenue, Belrose
P| 9452 5510
www.distinctivecakes.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

Romeo's Chair
P| 9981 2200
E| enquiries@romeoschair.com.au
www.romeoschair.com.au

Celebrant

Sylvia Fisher
P| 9907 6835 or 0408 448 058
E| celebrations@weddingsbsylvia.com
www.weddingsbsylvia.com

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