



SCHOOL FORMALS



03 9850 5555



FUNCTIONS@THEMANNINGHAM.COM.AU



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WWW.THEMANNINGHAM.COM.AU



WELCOME TO THE MANNINGHAM

The Manningham has created an enviable reputation as a versatile function venue, specialising in all types of events including birthdays, weddings, engagement parties, christenings, post funeral services and all other milestones events.

Our Grand Ballroom can cater for school formal functions of up to 250 guests. Our friendly and professional team understand that your event is special and will work with you to ensure yours is one to remember.

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

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THE GRAND BALLROOM

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The elegant Grand Ballroom is the hotel's most popular and flexible function room which can be split into two smaller rooms (Ben Nevis and Springbank) separated by a soundproof dividing wall.

Features include modern contemporary furnishings, floor to ceiling windows offering an abundance of natural light and uninterrupted views of the venue's gardens, two granite topped bars and a large parquetry dance floor. This stunning room is ideal for weddings, dinners, conferences, cabaret style breakfasts and large scale cocktail parties.

CAPACITY

COCKTAIL: 200(min) - 400 guests, SEATED: 110(min) - 280 guests
(220 if hosting a buffet)







SCHOOL FORMAL PRICING

BASIC

Room hire

2 Course: Entree + Main
or Main + Desert

Chair covers + sashes

Cloak Room

Floral Centerpieces

Security included

2 Jugs of Soft Drink
per table

\$75 PP

PLATINUM

Room Hire

3 Course: Alternate
entree, alternate main +
desert towers

Chair covers + sashes

Cloak Room

Floral Centerpieces or
Candelabras

Security included

DJ

Unlimited soft drinks

\$83 PP

DIAMOND

Room hire

3 Course: Alternate entree,
alternate main + alternate
desert

Chair covers + sashes

Floral Centerpieces or
Candelabras

Cloak Room

Security included

DJ

Unlimited soft drinks

Photo booth

Tea and coffee

\$96 PP



2 AND 3 COURSE SET MENU

Add and extra hour
to your function + \$400

2 AND 3 COURSE SET MENU

ENTREE - SELECT TWO

- 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 (vlg)
- Pumpkin and feta agnolotti with roasted duck, suboise sauce and crisp sage
- Garlic prawns in a light cream sauce served on risotto Milanese with peas and mint (vlg)
- 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 (v/vlg)
- Lobster and prawn ravioli poached in a light coconut cream with fresh chilli and coriander (min 30 guests)
- 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 (ve)

MAINS - SELECT TWO

- Slow roasted beef rump with creamy potato mash, caramelized onions, sautéed green beans and Merlot jus (vlg)
- 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 (vlg)
- Prosciutto wrapped chicken fillet with roasted parsnip puree, asparagus and creamy mustard sauce
- Barramundi fillet with spiced pumpkin puree, dutch carrots and hazelnuts (vlg)
- 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 (vlg)
- Duck breast with fresh lentil ragu, glazed carrots and red currant jus.
- 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 (vlg)
- Oven-baked scotch fillet with fondant potato, spinach, merlot jus and parsnip chips (vlg)
- 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
- Sweet potato & coconut curry with saffron rice (ve)

(v) - vegetarian (ve) - Vegan (vlg) - very low gluten (df) - dairy free



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2 AND 3 COURSE SET MENU

DESSERTS - SELECT TWO

- Creme 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

ADDITIONAL EXTRAS:

- Tea and coffee served to the table (\$2.50 per person)
- Entertainers Meal (\$35)

(v) - vegetarian (ve) - Vegan (vlg) - very low gluten (df) - dairy free

OPTIONAL EXTRAS



DJ HIRE

\$600



BALLOON
CENTERPIECES
\$30 PER TABLE



PHOTO
BOOTH
\$700



PROFESSIONAL
PHOTOGRAGHER
UPON REQUEST



LIGHT UP
NUMBER
\$100



CANDY BUFFET

\$7PP



BALLOON
GARLAND
& BACKDROP
\$500



SIGNAGE
Neon Signage , lets party
Round white disc - custom
wording
\$120



DONUT WALL
\$200 - 35 DONUTS
\$290 - 70 DONUTS



360 PHOTO
BOOTH
UPON REQUEST

OPTIONAL EXTRAS



FRUIT TOWER

\$5 PP



ANTIPASTO
TOWER

\$5 PP



SANDWICH
TOWER

30 pieces
\$95



PIZZA BOARD

20 Slices
Chefs selection

\$50



GRAZING
TABLE

1.87m x 80cm

\$850



CANAPES
ON ARRIVAL

Chef's selection of hot
canapes - 40 pieces

\$9 PP



CHIP & SALSA
BAR

\$300



CHURRO W/
DULCE DE LECHE

20 pieces

\$25 PER TABLE



MINI
DRUMSTICKS

30 pieces

\$33 PER TABLE



VEGAN/VEG/GLUTEN
FREE PLATTERS

Chefs selection - 20 pieces

\$50

TERMS AND CONDITIONS

Confirmation of Booking - 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 a full deposit payment of \$500 or \$100 for the Grand ballroom. We accept EFTPOS, cash, and all major credit cards.

Final Details & Payment - The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with final guest numbers, food service times, dietary requirements and other specifics relating to your event. Guest numbers this will number will form the basis of your final charging. All catering must be paid upon confirmation of the final numbers, no later than 7 days prior to your event date. There are no refunds given should your guest numbers decrease after this time. Drinks tabs and any incidentals are payable on the day at the conclusion of the event with cash or card. 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.

Menus - Please note menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after making your booking. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items.

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 eight (8) weeks of the date of the function (twelve (12) weeks for November & December functions) will forfeit the deposit. Any cancellations made within fourteen (14) 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

Food Allergies & Dietary Requirements - Our venue is able to cater for dietary requirements that yourself, or your guests may have, with 14 days prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Signage, Decorations & 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 & 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 stairwells, foyers & 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. hould 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 a 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 & Client Responsibility - It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by the 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.

Unforeseen Circumstances - Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.

Name:

Signature:

Date: