

MANOR SUITE

Wine Bar



@OAKDENE ☒

FUNCTION PACKAGES



If you're seeking a place with distinctive spaces, great food, and excellent wines, Manor Suite Wine Bar invites you to enjoy all of these in one experience. An ideal venue to celebrate a birthday, anniversary, work gatherings, hen or bucks' nights, or any other special occasion.

Let us take care of all the arrangements while you and your guests indulge in a selection of canapés or a luxurious sit-down banquet, paired with cocktails or wine, all while savoring the moment.

Our chefs are dedicated to creating unforgettable dishes using fresh, quality ingredients that perfectly complement our acclaimed Award Winning Oakdene Wines. Nestled among lush, vibrant green Pine and Cyprus trees, art-filled gardens, and unique spaces, our venue offers a variety of picturesque settings that allow you to fully immerse yourself in the serene atmosphere.

We can accommodate most dietary requirements.

Relax. Eat. Drink. Enjoy. Celebrate.



Call (03) 5255 1255 or Email: events@mcrestgroup.com

SOCIAL GRAZING PACKAGES

Are you seeking delicious, stress-free catering that will delight and impress your guests? Look no further! Our Social Grazing Package offers a convenient and efficient way to feed groups, with a variety of platters designed for sharing. It is perfect for gatherings where guests can unwind and socialise without the concern of selecting individual menu items.

\$49 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 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 Small Canapes, 2 Substantial Canapes & 2 Dessert Canapes

Small Canapes

Additional Small Canape \$6 Per Person



Substantial Canapes

Additional Substantial Canape \$10 Per Person

Pumpkin, Pea & Parmesan Arancini
Satay Chicken Skewers *
Caramelised Onion & Goats Cheese Tart (GF tart available)
Smoked Salmon & Caviar Blini
Leek & Asparagus Tart
Crispy Haloumi & Onion Jam
San Danielle Prosciutto & Bocconcini Bruschetta & Sticky Balsamic
Duck & Shiitake Mushroom Spring Roll & 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



*"Food is our common ground, a universal experience."
~ James Beard*

Selection of Gourmet Pizzas
Chicken & Leek Pies & 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 & 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 & 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 & Jasmine Rice

Dessert Canapes

Lemon Tart
Passionfruit Cheesecake
Salted Chocolate, Caramel & Hazelnut Tart *
Assorted Flavoured Macaroons *
Chocolate Opera Cake
Strawberry Pavlova *
Mini Lamington Selection

*Gluten Free Friendly/Coeliac #Gluten Free Friendly



BANQUET MENU

2 Course \$75 Per Person

3 Course \$90 Per Person

Choose 2 from Each Section to Share Banquet Style

Minimum Numbers 10 people

Entrée

Our Chefs Selection of 5 Entrées Served on Platters for your Guests to Share

OR

Choose 2 Entrees

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 - Choose 2 Main Courses

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

Chargrilled Black Angus Scotch Fillet, Shoestring Fries, Brandy & Peppercorn Sauce

Grilled Barramundi, Sweet Potato Wedges, Tartare Sauce & Lemon

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,

Thai Basil Tom Yum Roasted Pumpkin, Cauliflower, Baby Potato, Cashew Nut & Capsicum Salad

All Main Courses Served with Steamed Jasmine Rice



Dessert (Choose 2)

Thai Fresh Coconut Ice Cream

Banana & Nutella Roti

Lychee & Pineapple Panna Cotta

Mango & Sticky Rice (seasonal)

Selection of Cheese & Condiments

Selection of Seasonal Fruit

Additional

Entree \$15 per person

Mains \$25 per person

Mixed Entree Platters \$10 per person supplement

"There is no love sincerer than the love of food" ~ George Bernard Shaw

THAI BANQUET MENU

Thai Banquet \$85 Per Person

Minimum Numbers 10 people

Entree

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



Main Course

Green Curry with Prawn
Red Duck Curry & 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



3hour \$75 Per Person

4hour \$85 Per Person

5hour \$95 Per Person

Beverage Package Inclusions

Oakdene House Wine

N.V Sparkling Brut

Sauvignon Blanc

Pinot Grigio

Chardonnay

Rose

Pinot Noir

Shiraz



Beer & 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

Soft Drinks - Soda Water - Juice

Tea & Coffee

*"Wine is the answer. I just don't remember the question."
Anonymous*

PREMIUM BEVERAGE PACKAGE

Additional \$20 Per Person

Looking for something a little more special?
You can upgrade to the following:

Oakdene Wine

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

Crafted Beer

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



"My only regret in life is that I didn't drink more wine." ~ Ernest Hemingway

VENUE AREAS FOR HIRE



COSTS

The Atrium | Up to 40 | Sit Down. The Atrium is a fully enclosed space featuring floor-to-ceiling glass windows that offer lovely views of the gardens. This versatile room can easily be transformed to suit any occasion, whether it's a cocktail event or a formal sit-down gathering, creating a comfortable and beautiful setting. There is no room hire fee for exclusive use of the Atrium with **30** or more guests.

Pam's Lounge | Up to 20 Sit Down | Minimum 12. Pam's Lounge provides tables and lounge seating for up to 16 guests, with ample space to comfortably accommodate 20. Featuring a cozy fireplace, it creates the perfect atmosphere 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 unique bar experience for up to 20 guests. It features high tables and wine barrels to enjoy your drinks, or, during the winter months, you can warm up by the blazing fireplace and watch the footy.

HIRE CHARGE APPLIES FOR EXCLUSIVE USE

Manor Suite Wine Bar | Min 40 Max 100 Seated | Min 40 Max 200 Standing. With its contemporary style, our Wine Bar blends chairs, lounges, and barrels to create an inviting and relaxing atmosphere. The Manor Suite Wine Bar is equipped with a surround sound system, microphone connectivity, and a large wall projector & screen, fully catering to all your audiovisual needs.

Manor Suite Wine Garden | Up to 100 | Lounges. Tucked away among some of the oldest pines in Ocean Grove, you'll discover the enchanting Manor Suite Gardens. Have a laugh at the cheeky man in the corner—there's always something to discover. As night falls, the gardens come alive with festoon lighting overhead, casting a magical, fairy-tale glow. Complete with relaxed lounge seating, this space offers a casual and social atmosphere, perfect for any event. There is no venue hire fee for exclusive use with **70** or more guests.

****Please note costs vary depending on your package selections and the number of guests.***

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 (6m x 15 m)



VENUE AREAS



BAR AREA & ATRIUM



BAR AREA



THE ATRIUM



THE ATRIUM



GARDEN



BAR AREA & ATRIUM

*Good Food,
Good Wine,
Good Friends,
Good Times.*



PAMS LOUNGE

HOUSEKEEPING



Payments, Cancellations & Conditions

Credit card details are required for a deposit of \$250 per group booking. This amount is redeemable off your total bill at the conclusion of your event. Please note that cancellations made within 14 days of the event are non-refundable & no shows are charged at the full price of the group package price per person. The food component of the booking can be paid 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 itemise the bill for splitting. While we can accommodate multiple payments per table, please ensure this is arranged amongst yourselves before coming to settle the bill. Kindly note that credit card surcharges apply to all transactions, and a 20% surcharge is applicable on public holidays. All bar tabs are to be paid in full at end of the function.

B.Y.O Alcohol & Cakes

Our venue is fully licensed; so no outside beverages are to be brought onto the premises. We do not allow cakes from external venues. However, we are happy to provide a cake that serves up to 12 people or a larger one if needed. We can provide serving ware for you to plate the cake yourself, or we can plate it with berries and cream for an additional charge of \$5 per person. Please speak with the Event Manager to discuss cake ordering options.

Dietary Requirements | Food Allergies & Intolerances

We can accommodate most dietary requirements within reason with the price per person remaining the same. Please note that some of our gluten-friendly options may not be suitable for coeliac diners, as they could have been fried and may contain traces of gluten. Additionally, we use onion and garlic in most of our base stocks and sauces, so we cannot guarantee that our dishes are free from traces of these ingredients.

Please be aware that our kitchen handles ingredients such as gluten, dairy, eggs, fish, molluscs, lupins, peanuts, tree nuts, sesame, soy, and wheat, among others. 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. We can provide small structural marquees to offer shelter for you and your group should weather conditions change, however we may be unable to relocate your event to an alternative space. Kindly consider this when making a reservation for this area. Rest assure 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. We do make some exceptions for group functions, however the minor must be accompanied by a responsible adult. A responsible adult is someone who is at least 18 years old and can be expected to supervise the minor responsibly. 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 property owners do not allow dogs on the premises. Service dogs are permitted.

