



MANOR SUITE
Wine Bar

Function Packages

(Minimum 15 guests)

Manor Suite is the perfect place to bring your family & friends to help celebrate birthdays, anniversaries, work gatherings, hens & bucks' nights, or any special occasion you can think of. We offer a choice of canape style or sit down banquet style dining for your function. Our chef's focus on using quality, fresh ingredients to create memorable dishes that pair with our Halliday, 5 Star rated Oakdene wines.



Social Grazing Package

Looking for some delicious, hassle-free catering that will leave your guests satisfied and impressed? Look no further! Our Social Grazing Package is the most convenient and effective way to feed groups, by giving them a selection of platters to share amongst themselves. It's the ideal choice for groups who are looking to relax and socialise without having the added stress of choosing the menu.

\$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

Looking for something sweet to complete your function but don't want to go overboard? Look no further than our sweet cheeks package. We've included a selection of decadent bite sized cakes, tarts & pastries that everyone can comfortably enjoy after a night full of eating, drinking, laughing and of course - celebrating!



Cocktail Package

\$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
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

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
Thai Green Chicken Curry with Basmati Rice
Chargrilled Tasmanian Salmon Skewers, Togarashi & Kewpie Mayo

Dessert Canapes

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



Banquet Menu

2 Course \$75 Per Person

3 Course \$90 Per Person

Choose Two from Each Section to Share Banquet Style

Entrée

San Danielle Prosciutto, Bocconcini, Basil & Sticky Balsamic
Caramelized Onion, Pumpkin & Goats Cheese Tart
Chicken Satay Skewers, Satay Sauce, Coconut Cream & Cabbage Slaw
Tempura Prawns, Thai Apple Salad & Palm Sugar Syrup
Slow Cooked Pork Belly, Papaya, Glass Noodle, Shallots & Nahm Jim
Salt N Pepper Calamari, Aioli & Wild Rocket
Steamed & Fried Eggplant, Tomato, Soybean, Roast Garlic & Spring Onion

Main Course

Porterhouse Steak, Rosti Potato, Grilled Asparagus & Red Wine Jus
Miso Roasted Salmon Fillet, Edamame & Soba Noodle Salad
Chicken Breast, Camembert, Parma Ham & Capsicum Emulsion
Black Angus Eye Fillet Steak, Truffle Potato, Green Beans, Confit Black Garlic Butter (Add on \$10 pp)
Crispy Skin Cone Bay Barramundi, Smashed Sweet Potato, Pickled Zucchini & Salsa Verde
Slow Cooked Lamb Shoulder, Eggplant Caponata & Roasted Baby Heirloom Carrots
Roast Pumpkin & Lentil Salad, Rocket, Medjool Dates, Feta & Dukkha

Dessert

Belgium Chocolate Marquee
Sticky Date Pudding, Macadamia, Vanilla Bean Ice Cream & Salted Caramel Sauce
Strawberry Pavlova & Chantilly Cream
Passion Fruit Cheesecake & Raspberry Gel
Vanilla Bean Pannacotta & Fresh Blueberries
Lemon Tart, Swiss Meringue & Mixed berries
Selection of Cheese & Condiments

Additional Add On Sides \$14 Per Side

Rocket, Pear & Parmesan Salad
Wombok & Crispy Noodle Slaw
Heirloom Carrots
Roasted Chat Potato
Beer Battered Chips
Steamed Seasonal Vegetables
Cheesy Garlic Bread
Ket Baker Sour Dough, Lard Ass Cultured Butter



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 Add On

\$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 Larger
- 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.

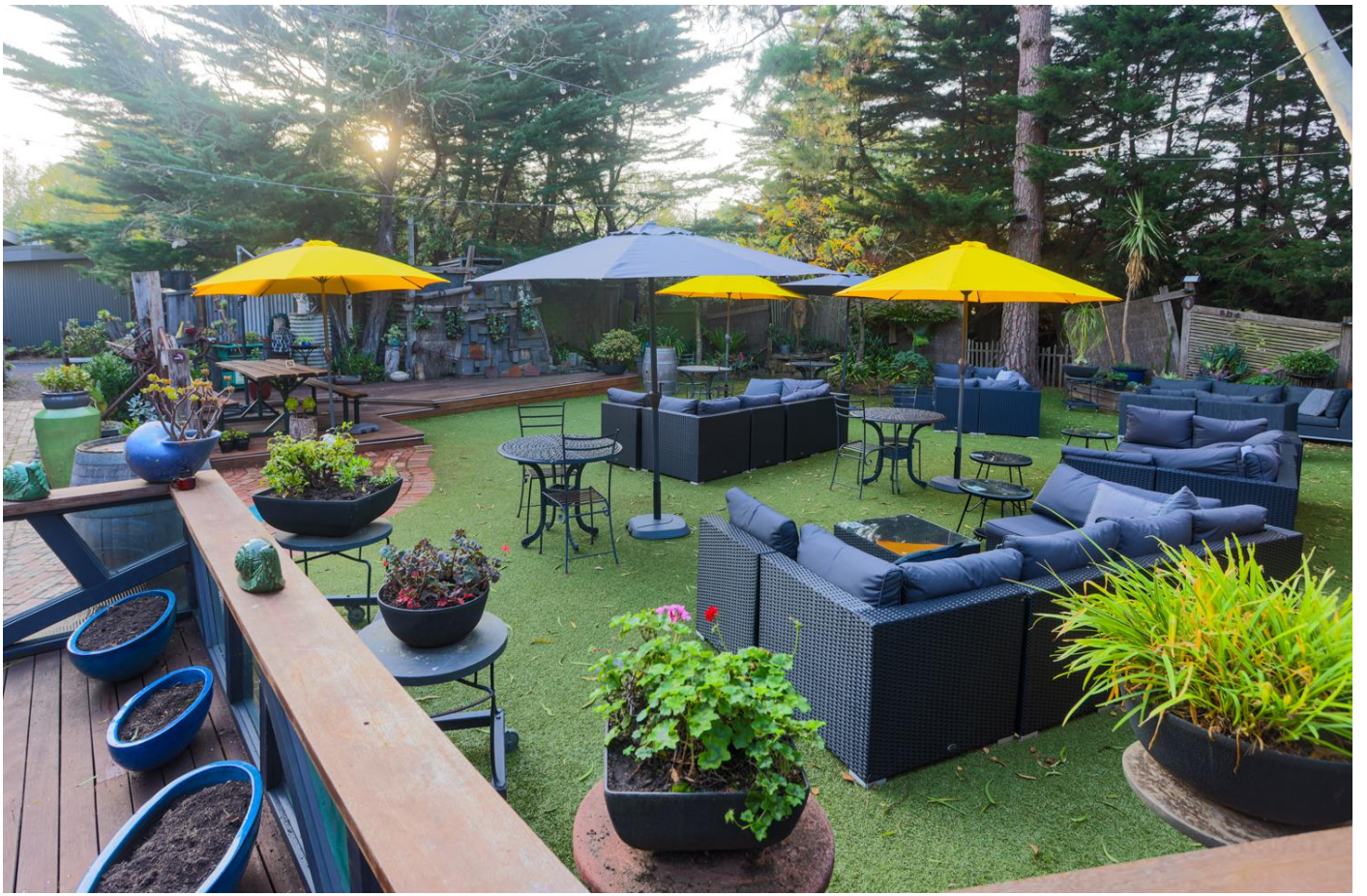
Marquee Hire

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)







Housekeeping

Payments & Cancellations

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 can order celebration cakes for you from a local baker. 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.

Wet Weather

Manor Suite Gardens is not an enclosed space with shelter should the weather conditions not be ideal We can offer small structural marquees to provide shelter for you and your group however we will be unable to move you to another space. Please consider this upon making a reservation in this area. You will not be charged a cancellation fee should the weather be 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.