



Thank you for your enquiry regarding your forthcoming function

Please find our menu suggestions, pricing and further details enclosed

If you require any further information or would like to make an appointment to discuss your event in detail please do not hesitate to contact us on 9787 7911

Private & Corporate Functions

1408 Nepean Highway, Mt Eliza Victoria 3930
Phone: 03 9787 7911 Fax: 03 9787 7922 Email: enq@boyzatmanyung.com.au
www.boyzatmanyung.com.au

Our Menus

Entrées

Caramel mushroom & spinach risotto

Smoked chicken ravioli with a cream & sage sauce

Asian influenced chicken noodle soup

Roasted tomato soup with pesto, cracked pepper, sour cream and crisp pancetta

Scallops wrapped in prosciutto with rocket and red capsicum

Leek & ricotta tart with sundried tomatoes resting on salad leaves

Marinated lamb fillets on a bed of spinach, sundried tomatoes, Spanish onions and fetta

Cos leaves with anchovies, bacon, poached egg and parmesan cheese

Cannelloni filled with spinach & ricotta with a Napoli sauce

Moroccan lamb and pine nut parcels with fig jam and minted cucumber yoghurt

Warm fillet of salmon on a Nicoise salad with chive oil
(additional \$1.00 per person)

Main Courses

Chicken breast filled with Bocconcini, sundried tomatoes and spinach on a bed of herbed potato with reduced white wine & cream sauce

Sesame crusted Blue Eye fillet with garlic mash and smoked capsicum relish

Tagliatelle with a ragout of beef and tomatoes topped with gremolata

Oven roasted eye fillet served medium rare on rosemary potatoes, greens and red wine jus

Marinated Lamb fillets on a bed of cous cous and roast tomatoes

Atlantic salmon resting on a bed of Kipfler potatoes, olives, sun-dried tomatoes, capers and spinach

Fillet of Atlantic salmon on a pilaf of jasmine rice

Panfried potato and basil Gnocchi with Chorizo, Napoli, olives, chilli and crisp pancetta

Roasted rack of lamb resting on a bed of sweet potato & ratatouille

Individual eye fillet of beef served on a roasted garlic mash
(additional \$3.00 per person)

Roasted eye fillet served with sweet potato fries and pesto jus
(additional \$3.00 per person)

Cajun blue eye cod fillet on spinach and lemon cous cous with lime and sweet chilli jam
(additional \$3.00 per person)

Roasted duck served on a sweet potato, ginger and chive pikelet with caramelised orange jus
(additional \$5.00 per person)

Desserts

Chocolate Tart served with double cream and fresh strawberries

Sticky date pudding with butterscotch sauce & house made ice-cream

Passionfruit crème brûlée with fresh fruit and cream

Individual rhubarb, berry & lemon crumble served with cinnamon ice-cream

Traditional Tiramisu with crème Anglaise

Tangy Citrus tart topped with double cream and mixed berries

Brandy snap tower filled with lime mousse and fresh marinated fruits served on passionfruit coulis

Warm compote of winter fruits with soft meringue and clotted cream

Optional Extra Items

Cheese & fruit platters

\$4.50 per person

Port

\$2.00 per person

Finger Food

Tempura battered chicken pieces with dipping sauce

Savoury tartlets filled with goat's cheese & tomato chutney, onion & blue cheese or salsa & lemon scented cream cheese

Smoked salmon – rare roast beef

Tandoori mushroom caps

Vegetarian spring rolls

Devils on Horseback (prunes wrapped in bacon)

Scallops marinated in lemon, lime, chilli & coriander

Scallops wrapped in prosciutto & grilled

Thai fish cakes with dipping sauce

Dill crepes with cream cheese and smoked salmon

Sundried tomato muffins

Mini arancini (Italian rice balls)

Vietnamese rice paper rolls

Oysters topped with tomato salsa

Pikelets topped with cream cheese and smoked salmon

Finger food style prawn cocktail

Antipasto platters

Prawns sautéed with garlic, ginger and chilli

Mini gourmet pizza

Party pies

Sausage rolls

Pricing

Sit-down Dinner Functions

Pre-dinner finger food, 1½ hour service, chef's selection of 3 items, \$9.50 per person

Dinner, your selection of 3 items for each course:

Two courses, \$44 per person

Three courses, \$55 per person

Cocktail Style Functions

8 selections of finger food, \$26.50 per person

10 selections of finger food, \$33 per person

Beverage Package

4½ hour beverage service, \$39.50 per person includes:

Five Sons Estate Chardonnay or The Breakers Semillon Sauvignon Blanc

Five Sons Estate Cabernet Sauvignon or Deep Water Cabernet Merlot

Redbank Champagne

Cascade Premium

Cascade light

Soft drinks

Tea & coffee plungers

Alternatively an open bar is available for guests to purchase their own beverages or a bar tab arrangement can be made. We are fully licensed and our liquor licence does not permit BYO.

The bar closes at 11.00pm and guests are to leave by 11.30pm

Tea & coffee

(Cappuccino, latte, flat white, long black)

\$3.50 per person

Extension of function time

\$4.00 per person per half hour excluding alcohol

Further Information

Venue Hire

There is no venue hire charge for the use of Boyz@Manyung restaurant space and courtyard for the function duration of 4½ hours if you meet the maximum guest requirements.

Gallery hire is required if numbers of guests exceed our maximum capacity. As the gallery is open to the public, functions within the gallery will need to commence from 5.30pm.

If the gallery is not hired then Manyung Gallery reserve the right to conduct another function at the same time.

Number of Guests

Our maximum capacity for a sit-down dinner function is 65. For a cocktail style function we can accommodate up to 80 guests in the restaurant, and more with the use of the gallery space. For exclusive use of the restaurant with less than the maximum number of guests a venue hire charge will apply.

Our minimum numbers of guests are 30 adults for a sit-down dinner and 50 adult guests for a cocktail style function. We welcome groups with fewer guests however a surcharge will apply.

Less than 20 guests may dine from our a la carte menu.

Entertainment

Music can be played through the audio systems in place at Manyung. At the Boyz we have an MP3 player and the gallery use CD's.

There is space for you to have a small band or duo or to have a DJ, some entertainment hire suggestions are:

John Cox, jazz 0417 823 379

Hanky Panky, duo or trio, dance music, 70's, 80's or 90's, Chevanne 0409 557 731

James Vincent, singer & guitarist 0400 301 265

Peter Attard, DJ 0408 640 833

Booking Your Function

We are happy to hold a date for a maximum of 7 days.

A non-refundable transferable deposit of \$500 is required to confirm your booking. We accept cash, cheque, direct deposit, Mastercard or Visa.

If gallery hire is required, please contact Manyung Gallery directly on 9787 2953 for hire charges, bookings and payment arrangements.

And finally...

All prices quoted are inclusive of GST and are correct as at 1st July 2011