



Private & Corporate Functions

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Introduction to Boyz@Manyung

Thank you for your enquiry regarding your forthcoming wedding.

Please find our menu suggestions, pricing and further details enclosed.

The atmosphere and the professionalism of Boyz@Manyung can only be truly appreciated after a visit in person and we look forward to presenting Boyz@Manyung to you in the near future.

To make an appointment or if you require any further information please do not hesitate to contact us on 9787 7911.

Your Wedding

Boyz@Manyung is a very special place for your wedding day.

We offer a personalised service and will assist you in creating a uniquely special day where tranquillity and romance reign.

Your wedding ceremony can be held in four locations throughout the courtyard or in the art gallery, which are adorned with modern works of art and sculpture – during the winter months the open wood fires create an inviting atmosphere and in summer a beautiful old oak tree provides shade over our restaurant deck.

We are happy to discuss menu options which are created to exacting standards incorporating the freshest Peninsula ingredients.

Each and every wedding is different and unique, so we invite you to discuss your particular plans and ideas in order for us to assist you in tailoring your day to your personal requirements and wishes.

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

Wedding Cake Service

There is no extra charge to serve wedding cake as finger food at a cocktail style wedding

Wedding cake can be cut, served on platters and placed on the centre of tables

\$1.50 per person

Wedding cake can be served as individual desserts, including cream, coulis and garnish

\$4.50 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 aranchini (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 Receptions

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, \$49 per person

Three courses, \$60 per person

Cocktail Style Receptions

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

Inclusions

Boyz@Manyung provides white linen napery, cutlery, glassware and menus for sit-down dinner receptions.

We also provide on request a cake table or present table.

Wedding cake cutting and bagging if required.

Exclusive use of the restaurant space, the use of the courtyard, personalised food and beverage service.

Flowers and Decorations

Flowers and decorations are to be provided by yourselves. Anything you would like to provide as decoration will be placed and arranged by Boyz@Manyung to your requirements.

Ceremonies

Ceremonies can be held indoors in the gallery sculpture (round) room or outdoors in the courtyard. We provide some chairs and a signing table.

Audio for the ceremony is to be provided by yourselves or the celebrant.

Flower petals are welcome, no other type of confetti please.

Venue Hire

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

Gallery hire is required for ceremonies held indoors in the gallery space, i.e. the round room, or if numbers of guests exceed our maximum capacity. As the gallery is open to the public, receptions or ceremonies within the gallery will need to commence from 5.30pm.

If the gallery is not hired for your wedding 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 reception is 65. For a cocktail style reception we can accommodate up to 80 guests in the restaurant, and more with the use of the gallery space.

We cater for small intimate weddings with a minimum of 40 adult guests for exclusive use of the restaurant with no venue hire charge. We welcome weddings with fewer guests however a surcharge will apply.

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 Reception

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