

Wedding Special

We invite all couples to enjoy this amazing package throughout 2020, no blockout dates apply!

\$146
per person



Honeymoon night

Complimentary oceanview king room at the Novotel Manly
Chauffeur driven transfers to your hotel after reception.

Food and beverages

Chef's selection of three canapés served during
pre-dinner drinks on the terrace (1/2 hour)
Gourmet two course alternate serve menu
Your wedding cake cut and plated for dessert
or a themed mini dessert station
Five hour beverage package including sparkling wine,
red and white wines, tap beers, soft drink and juices

Entertainment

Professional DJ for 5 hours

Decorations

Elegant table centerpiece for all guest tables
Skirted bridal and cake table
Tea lights on all tables in the terrace bar

Complimentary Inclusions

Exclusive use of the upper level of the clubhouse
and outdoor terrace for 5 hours
Personal wedding coordinator
Private bridal party powder room
Parquetry dance floor
Lectern and cordless microphone
Placement of place cards, bonbonniere & seating plans
Free onsite parking for
up to 120 cars

For full details please contact our wedding coordinator ☎ 9026 0920 ✉ catherine.williams@manlygolf.com.au
Valid for all 2020 weddings • Minimum 100 guests • May not be used in conjunction with the winter package • Special menu applies



Wedding Special Menu

Choose 2 courses 'alternate serve'



Entrees - Select 2

- Prosciutto wrapped scallops with curried cauliflower puree and golden raisin dressing gf
- Roast king prawns with turmeric and chilli oil and crisp curry leaf gf
- Soy and maple glazed pork belly with tomatillo salsa and foraged leaf gf
- Prosciutto and melon salad with toasted cashews, mint and nigella seed bark
- Pumpkin ravioli with pink peppercorn butter and native herbs v

Mains - Select 2

- Confit duck with roast kipfler potatoes, golden beetroot and plum puree gf
- Roast chicken supreme with crisp parmesan gnocchi, slow roast cherry tomatoes, rocket and basil
- Pan roasted barramundi, confit garlic mash, seasonal greens and citrus beurre blanc gf
- Huon Valley Atlantic salmon with curried carrot, lime pickle and coconut rice gf
- Char grilled eye fillet with potato gratin, roasted forest mushrooms, truffle butter and jus gf
- Treacle braised Wagyu beef check with confit garlic mash, wilted spinach, chilli and shallots gf
- Twice cooked pork belly with nori, black garlic mash and soy + ginger jus gf

Dessert

- Your wedding cake cut and plated for dessert, served with cream and fruit coulis
- Or
- Themed Dessert station – your cake cut and served on platters along with one mini dessert, tea and coffee (additional mini desserts may be added @ \$5 ea)