



2024/2025

Weddings at The Manor

WEDDING PACKAGES

2024 / 2025

Lunch & Dinner

Mondays to Sundays, Eve and Day of Public Holidays

\$338++ per person

Min 120 persons, Max 250 persons

PACKAGE HIGHLIGHTS

Food

- Exquisite plated 3-course Western menu specially prepared by our expert culinary team
- Assortment of Dessert, Fruit & Cheese Bars
- A croquembouche wedding cake on display for your private celebration

Beverages

- Champagne fountain with a bottle of Champagne to toast to the joyous occasion
- Assorted carbonated drinks, coffee and tea served throughout the event for up to four hours
- Free flow of beer (for consumption during the celebration only).
- Free flow of specially selected wine (for consumption during the celebration only).
- Champagne can be arranged at a special price of \$180++ per bottle
- Corkage fee for duty-paid, sealed wine and hard liquor can be arranged at \$30++ per bottle

Decorations

- Intricate floral decoration

Other Inclusions

- Sponsorship of your wedding invitation cards and wedding favours capped at \$3 per guest (before GST)
- One-night stay in our bridal suite with welcome amenities and Executive Lounge access for the couple
- Breakfast for two at Estate, Executive Lounge or served in your bridal suite
- Complimentary usage of our spectacular LED walls and screens for your wedding video montage
- Valet parking service for your bridal car
- Exclusive usage of The Manor for your wedding reception

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Additional Wedding Perks

Choose ONE wedding perk with a minimum of 120 persons

Choose TWO wedding perks with a minimum of 160 persons

- Exclusive pre-event dining experience for 10 guests of your choice, based on your confirmed menu (subject to availability)
- Delectable chef's choice butler-style canapés during pre-event reception
- A bespoke mocktail making session with Ginger.Lily's mixologist to curate an exclusive mocktail to be served during pre-event reception
- One barrel of beer
- Waiver of corkage fee for all duty-paid, sealed wine and hard liquor
- One day-use room from 10am to 2pm or 3pm to 7pm
- One night's stay in accommodation room inclusive of breakfast for two at Estate (Bed type is subject to availability)
- A second night stay in the bridal suite

Lunch & Dinner

3-Course Western Set Menu

Appetiser

Red Tiger Prawn, Aquaculture Stewardship Council-Certified Cured Salmon, Green Mango Pickle, Cucumber Pomelo Salad, Lemongrass Sauce

Soup

Lobster Bisque with Cognac, Crab Meat and Chives

Main Course

Choice of 1 item

- Pan-Fried Toothfish, Wild Mushroom Fricassée, Roasted Potato, Tomato Confit, U.S. Asparagus, Black Truffle Sauce
- Black Angus Beef Tenderloin, Wild Mushroom Fricassée, Roasted Potato, Tomato Confit, U.S. Asparagus, Black Truffle Sauce

Fruit, Cheese & Dessert Bars

Fruits

Strawberry, Blueberry, Watermelon, Rock Melon, Honeydew, Pineapple, Jackfruit, Dragon Fruit, Guava, Rose Apple, Fruit Salad

European Cheese Selection

Mimolette, Comté, Camembert, Brie, Beaufort, Livarot, Reblochon, Morbier

Condiments: Crackers, Dried Fruits and Assorted Nuts

Artisanal Desserts

Strawberry Topiary, Macaron Tower, Torched Citron Tart, Hazelnut Pâte à Choux, Marsala Wine Tiramisu, Forêt Noire, Cherry Champagne Pudding, Bergamot Tea Chocolate, Grapefruit Rose Ispahan, Velvet Cookies & Cream Cake, Triple Fermented Chocolate Cake