

Thank you for considering Marybrooke Manor for your function.



Marybrooke is nestled on the edge of the majestic Sherbrooke Forest in the Dandenong Ranges. The magnificent National Trust listed reception centre and guest house is the perfect one-stop destination for your next event.

Built in 1940, Marybrooke began as the grandest guest house in a chain of six guest houses all using the prefix “Mary” designed and built by Eric Dowdle between 1927 and 1940. It is registered as a socially, historically and architecturally significant property. Over recent years Marybrooke has undergone extensive renovations to restore and reinstate the building to reflect it's original charm and elegance. With a restaurant and three function rooms, Marybrooke also offers 20 recently refurbished four star accommodation suites able to sleep over 50 people plus a Cottage nearby which sleeps up to 8 guests. Breakfast is included in all our room rates.



More specifically, we are able to offer the following:

- An extensive range of menu and beverage options.
- No room hire charges – you just need to meet the minimum number requirements which are described below.
- Four star guest accommodation if your guests would like to stay overnight – breakfast is included in our room rates.
- Silk table decorations are included - as is use of equipment (inc. cordless microphone, projector and screen).
- Garden outlooks from both function rooms
- Ample car parking – and easy access for buses.

Three function spaces are available:

The Grendon Room is the larger function room, elegantly designed with a portable dance floor. It is available for lunch and evening functions on weekdays for groups with a minimum of 50 guests and a maximum of 110.

The Sherbrooke Room is a more intimate room with its own bar and garden outlook. It is available at any time for lunch and dinner functions for events with a minimum of 30 guests and a maximum of 50.

PJ's Restaurant is a cosy, character filled space with an open fireplace and old English charm. It is available on any day at any time for function bookings with a minimum of 15 adults.



Alternatively, for smaller groups our Restaurant is also open for breakfast & lunch from 8am to 4pm on weekends. With an open log fire and old world charm, it is a cosy place to enjoy a meal and a drink with friends and family. Please book in advance though to ensure you don't miss out.

The remainder of this package includes some menu options for your consideration. In relation to beverages, the bar in each room can be open for the purchase of a wide range of drinks. Alternatively, you may wish to run a tab for a specified range of beverages.

If you would like to book a date for your function, a tentative booking can be made at any time and can be held for a period of two weeks. A \$200 deposit would then be required to confirm the booking. Final numbers along with full balance of payment is required at least seven working days prior to your function.

We will confirm final details at an appointment closer to the date of your function to discuss the finer details that will make your time with us at Marybrooke Manor truly memorable. After all, no two functions are the same.

Our office is open between 9am and 5pm every day of the week, so please do not hesitate to contact us on 9755 2755 if you have any queries or would like to arrange an inspection. This would give us an opportunity to fully understand your requirements.

We look forward to welcoming you to Marybrooke Manor.



GENERAL FUNCTION INFORMATION

Function Times

Evening sit down functions are 4 hours in duration.

Luncheon sit down functions are 3 hours and conclude by 3pm.

Breakfast functions are 2 hours.

All functions & events booked at Marybrooke include a cordless microphone, sound system, lectern and silk table centrepieces.



MENUS

Menus described on the following pages include the following:

- Sit down luncheon and evening menu
- Breakfast menu
- Seniors' menu
- Christmas menu
- School graduation menu

BEVERAGES

A tab can be placed on the bar for a specified range of drinks (any unused amount will be refunded).

Alternatively, a cash bar can be open where guests purchase their own drinks.

FOR A LITTLE ADDED INDULGENCE

We offer a range of optional extras which can be booked individually. Please contact us if you would like more details on any of these options.

- ❖ Entrée Table Platters: \$5 extra per person - In addition to your selected entree, shared entrée platters can be provided to each table for your guests to select from as a fourth course. You can choose from our Italian Anti-Pasto, Greek or Asian themed platters.
- ❖ Other various platters are also available from \$45 including cheese, antipasto, fruit, sandwich, cake & slices, scones jam & cream – ideal for when guests are not seated.
- ❖ Guest Choice Menu: Between \$5 and \$15 extra per person - Your guests can choose between your

choice of two dishes in one, two or three course formats.

- ❖ Dessert Table Buffet: \$7.50 extra per person - A delicious buffet selection of desserts served to your table in a truly impressive display.
- ❖ At the start of your function you may like us to offer your guests a range of savouries / canapés from our Head Chef's selection at \$12 per guest.

ACCOMMODATION



Marybrooke offers 20 luxurious 4 star boutique accommodation suites.

King Suites - \$260 per night Queen Suites - \$220 per night

Family Suites - \$320 per night (based on 3 adults, max. capacity 4 adults – extra adult \$60)

Our accommodation suites include private ensuites, heating and air conditioning, tea and coffee amenities, flat screen televisions, wifi, deluxe mattresses, memory foam pillows and complimentary breakfast.

ADDITIONAL INFORMATION

Time extensions are available at \$120 each half hour.

Special dietary requests can be met when advised in advance - for no additional charge.

We are happy to hold a tentative date for up to 14 days without requiring any deposit. A \$200 deposit will be required to confirm a booking.

Final numbers are required 10 days prior to your function and final payment is due 7 days prior to your date.

A 10% surcharge applies to Public Holidays & payments by credit card incur a surcharge of 2.5%, except deposits.

All public areas are accessible by wheelchairs, and toilets are suitably equipped.

BYO beverages are not permitted.



SIT DOWN EVENING OR LUNCHEON MENUS

Weekdays \$55 Weekends \$60 - For a two-course option deduct \$5 per guest

**Entrée
(select 1)**

Roast pumpkin soup with croutons and sour cream

Cream of cauliflower soup

Potato & leek soup garnished with crispy bacon & chives

Panko crumbed prawns with rocket salad

Tri coloured gnocchi in pesto cream sauce

The Manor's chicken Caesar salad with bacon and grana pandano

Pulled beef on potato rosti with tomato relish & micro salad

Beetroot and feta bruschetta

Pumpkin, feta & sun-dried tomato arancini



Mains
(select 2)

Creamy chicken, leek and fennel vol au vents with Paris mash, greens and maple glazed carrots

Panko crumb chicken breast stuffed with herb butter served with a saffron cream sauce

Slow cooked beef cheek with smashed new potatoes, greens, roast pumpkin and red wine jus

Slow cooked pork belly with pumpkin puree, greens and apple cider jus

Crispy cajun salmon on jasmine rice with stir fried mixed seasonal greens and fresh lemon butter
sauce

Braised lamb shank with spinach and sweet potato mash, greens and Mediterranean sauce

Herb crusted barramundi served on garlic mash with carrots, broccoli and lemon butter sauce

Seasoned beef scotch fillet with greens, roast chats, carrots and red wine jus



Desserts
(select 2)

Linz Belgian chocolate tart with berry salsa

Warm apple pecan pie with double cream and maple syrup

Sticky date pudding with butterscotch sauce and double cream

Banana & caramel banoffee with rich caramel sauce & nut praline

Vanilla panna cotta with toffee shards

Creamy cheesecake with black cherry sauce



BREAKFAST MENUS

Continental Buffet - a Selection of cereals, variety of breads with jams & spreads, chilled fruit juices, freshly brewed tea & coffee all available from a self-serve buffet

Weekdays \$15 Weekends \$20 Children aged under 12 years are \$15.

Plated - scrambled, fried or poached eggs on toast with bacon, grilled tomato and mushrooms, chilled fruit juices, freshly brewed tea & coffee

Weekdays \$20 Weekends \$25 Children aged under 12 years are \$15.

Full buffet - Scrambled & poached eggs, bacon, sausages, grilled tomato, mushrooms, selection of cereals, variety of breads with jams & spreads, variety of pastries, chilled fruit juices, freshly brewed tea & coffee - all available from a self-serve buffet

Weekdays \$25 Weekends \$25 Children aged under 12 years are \$15.



SENIORS MENU

A traditional 3 course menu with alternating mains and desserts is \$40 - (deduct \$2 per guest for no soup)

Soups - select one

Cream of butternut pumpkin

Roasted tomato and basil

Roast chicken & vegetable soup

Potato & leek soup garnished with crispy bacon

Roasts - select two

Rolled leg of lamb with rosemary

Scotch fillet of beef with mustard crust

Pork shoulder with crackle and apple sauce

Turkey breast with cranberry sauce

All served with an assortment of roasted vegetables, pan gravy and condiments

Desserts - select two

Warm apple and walnut pie with double cream & maple glaze

Sticky date pudding with butterscotch sauce

Chocolate lava cake with double cream

Individual plum pudding with warm custard



CHRISTMAS MENU

Enjoy a delicious and hearty three-course meal with merry carols, Christmas bon bons and Christmas cheer for \$45

Creamy Pumpkin Soup

Succulent turkey & ham duo with all of the roasted trimmings, cranberry sauce & gravy

Traditional Plum Pudding with a Brandy custard



SCHOOL GRADUATION MENU

A two course menu with mains & desserts including soft drink & juices is \$50 per person.

Children's meals (one main and one dessert for everyone) can be preselected from the options below, while any adults (ie. teachers / parents) attending will receive a more 'adult-friendly' meal selected by our Chef from our wedding menu.

Main Course (select 1)

Chicken Parmagiana with chips and vegetables

Lasagne with chips and vegetables

Fish & Chips with vegetables

Dessert (select 1)

Ice cream with topping

Chocolate Mousse

A minimum of 30 people is required for the upstairs Sherbrooke Room, while a minimum of 50 people is required for the larger downstairs Grendon Room.

Use of the Chapel for presentations incurs an additional \$300 fee (note no AV or music equipment will be provided other than a screen and cordless mic).