

MANLY BEACHSIDE

Weddings





Congratulations

on your engagement and thank you for considering
Novotel Sydney Manly Pacific for your special day.

Novotel Sydney Manly Pacific is one of Sydney's leading beachside venues,
with fabulous views of the Pacific Ocean.

Whether you wish to have an elegant affair or a relaxed party, our friendly
professional staff can offer a package to suit all your requirements.

We also offer special group accommodation rates for
your guest's convenience, so you can enjoy Manly and the
full beachside experience.

For more information,

please contact our Wedding Coordinator on 02 8966 7171
or visit our website www.novotelmanlypacific.com.au





Complimentary

**Overnight stay for
the bride and groom.**



Create

YOUR UNIQUE WEDDING
OVERLOOKING MANLY BEACH



ALLOWING YOU TO CHOOSE THE SPECIFIC CATERING AND DÉCOR ELEMENTS TO REFLECT YOUR OWN PERSONAL WEDDING STYLE

All packages include exclusive use of Novotel Sydney Manly Pacific's function room with the following inclusions:

- Dedicated wedding coordinator
- Private enclosed terrace including cocktail tables
- Easel for seating plan display
- Table setting including white linen napkins
- Personalised menu for each table setting
- Dance floor
- Your wedding cake cut into finger slices and served on platters
- Tea and coffee
- Ocean View accommodation for the Bride and Groom

Make your selection

Choose one dining package, one beverage package and one styling package to personalise your special day.

Dining packages

1. Two Course Alternate Serve
2. Three Course Alternate Serve
3. Cocktail Party

Beverage packages

1. Silver
2. Gold
3. Platinum

Styling packages

1. Bronze
2. Silver
3. Platinum
4. Cocktail

Packages are based on a minimum of 80 adults. Should your number fall below 80 adults, additional fees and charges may apply. All packages are based on a 5 hour function. Evening must conclude by 12pm.





Dining Packages

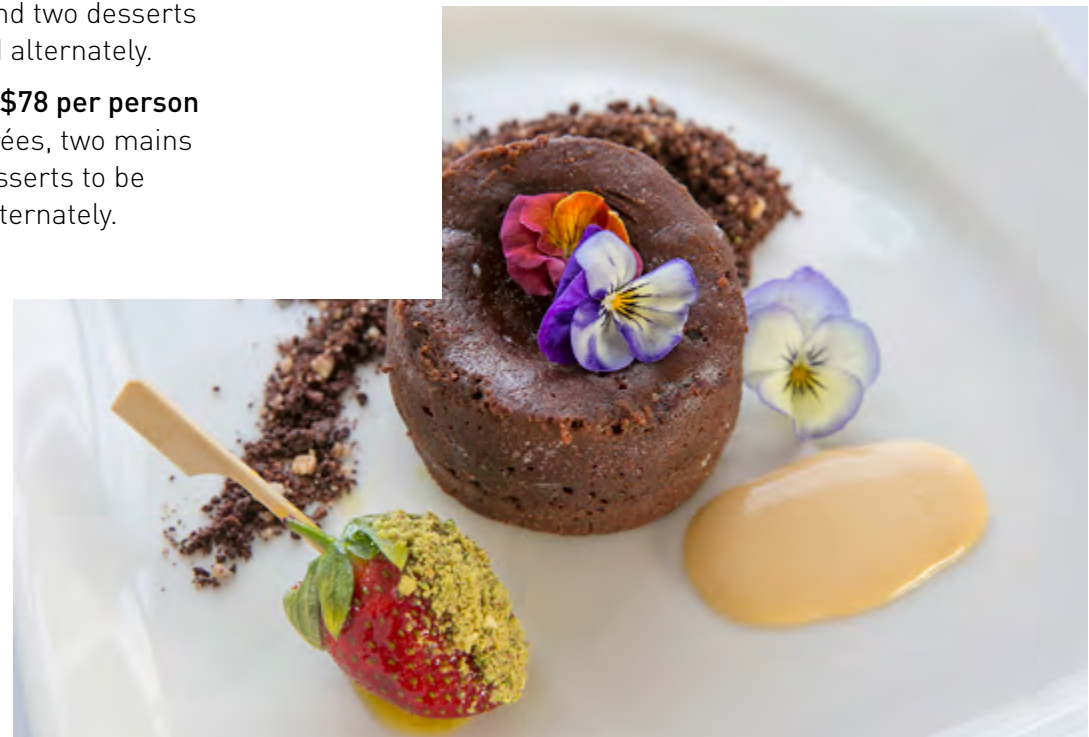
WEDDING SET COURSE

Two course - \$62 per person

Select two entrées and two mains
or two mains and two desserts
to be served alternately.

Three course - \$78 per person

Select two entrées, two mains
and two desserts to be
served alternately.



Entrées

Crispy skinned pork belly with apple balsamic puree and seared scallops

Yamba King prawns, salmon gravlax, remoulade and vodka, lime and caviar dressing

Yellowfin tuna and Huon salmon sashimi with pickled wild mushrooms, gari and miso broth

Duck breast salad with witlof, candied walnuts, goat's cheese and fresh figs (seasonal availability) with balsamic syrup

Port glazed quail with goats' cheese, Swiss browns, roast eschallot, baby asparagus & beetroot coulis

Fennel, goat's cheese and pine nut tart with asparagus spears and sauce soubise (V)

Artichoke, ricotta and lemon zest ravioli with champagne cream and fennel, cress and caper (V)

Salad of beets, goat's cheese, rocket, radicchio and candied walnuts with an orange and vanilla forum (V)

Mains

Beef fillet with cauliflower purée, roasted forest mushrooms, pommes au gratin and onion-horseradish jam

Veal loin crusted with lemon and herbs served with prawns and baby leeks, pommes Anna and vodka-saffron hollandaise

Marinated lamb rump with green bean and prosciutto, babaganoush with smashed turnip and parsnip

Pork fillet, parsnip and onion with wild mushroom and palm sugar sweetened Thai cream sauce

Chicken Wellington with kumara mash, asparagus, seeded mustard and sherry cream sauce

Atlantic salmon fillet, warm artichokes, asparagus, baby tomatoes, feta salad and pommes fondant with yellow pepper rouille

Snapper fillets with pink peppercorn dressing, skordalia and gai lan

Provencale vegetable stack with heirloom tomatoes, eschallot confit and yellow pepper rouille (V)

Potato gnocchi with roast pumpkin, pistachio, sultanas, spinach and gremolata (V)

Pan seared duck breast, wild mushroom and buckwheat risotto, heirloom carrots, baby leek and parsnip puree

Desserts

Mango brulée with palm sugar praline crumble, biscotti and double cream

Wild berry and mascarpone tart with passionfruit coulis and pistachio cream

Sticky toffee pudding with butterscotch sauce and Chantilly cream

Chocolate fondant with vanilla bean ice cream, Grand Marnier anglaise and pistachio crumble

Vanilla panna cotta with wild berry compote and almond tuile

Cheese selection - aged cheddar, double cream brie and blue cheese with dried fruit, crackers and lavosh

Packages are based on a minimum of 80 adults. Should your number fall below 80 adults, additional fees and charges may apply. All packages are based on a 5 hour function.



Dining Packages

COCKTAIL PARTY

\$52 per person

Please select three hot,
three cold (including dessert canapé)
and two substantial canapés.

Cold Canapés

Roast beef with olive and sundried tomato tapenade on a thyme crostini

Citrus kingfish ceviche with avocado, lime, coriander and eschallot

King prawns with mango and pepper salsa

Selection of sushi with soy mirin dipping sauce

Roast capsicum, goat's cheese and rocket crostini with balsamic syrup

Seasonal oysters served with wakami, wasabi dressing and salmon caviar

Peking duck in Mandarin pancakes with hoisin, green shallots and a spiced plum sauce

Smoked salmon en croute with baby capers, crème fraiche and salmon caviar

Smoked trout with remoulade stuffed cucumber

Marinated mushroom filled with spinach, water chestnut and cream cheese

Dessert Canapés

Assorted dessert pops

Boutique petites

Handmade chocolate truffles

Chocolate and caramel banana hot dogs

Mini mango and palm sugar brûlée

Hot Canapés

Grilled Japanese scallops with ginger, lime and mirin dressing

Mini tartlet of fennel, goat's cheese and pine nut

Marinated chicken satay skewers with peanut dipping sauce

Baby asparagus spears wrapped with prosciutto

Duck dumplings with wild mushrooms and Asian duck broth

Porcini mushroom arancini balls with red pepper rouille

Salt and Szechuan pepper squid served with chilli palm dipping sauce

Southern fried chicken drummets with ranch dressing

Roasted beetroot, feta and rocket mille feuille

Marinated octopus, merguez and capsicum skewer

Substantial Canapés

Pulled pork sliders with cinnamon and pear relish

Crab and avocado mini tacos with remoulade and baby tomato salsa

Mini Angus beef and stout pot pies with potato mash and smashed peas

Mini Wagyu beef burgers with Swiss cheese and beetroot relish

Chicken, chorizo and seafood paella gondola

Chilli lime tempura flathead with hand cut chips and Creole cocktail sauce

Salt and pepper chicken with black bean mayo

Petite duck salad with fresh figs, goat's cheese, walnuts and balsamic syrup

Vegetable Pad Thai boat with coriander and grilled lime (V)

Mini vegetable korma pot with pappadum sail (V)

\$6.50 per selection, per person to add more Substantial Canapé options to your package.

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Beverage Packages

**Please select one of the following
three beverage options.**

All beverage packages include
unlimited soft drinks, fruit juice
and mineral water.

Silver Beverage Package

\$50 per person

Please select one sparkling, one white, one red and one beer from the selection below

SPARKLING

Craigmoor Cuvee Brut, South East Australia

WHITE

Beach Hut Semillon Sauvignon Blanc,
South East Australia

Circa 1858 Chardonnay, Central Ranges NSW

RED

Beach Hut Merlot, South East Australia

Circa 1858 Shiraz, Central Ranges NSW

BEERS

XXXX Summer Bright

Hahn Super Dry

Hahn Premium Light

5 Seeds Cider

Packages are based on a minimum of 80 adults. Should your number fall below 80 adults, additional fees and charges may apply. All packages are based on a 5 hour function.

Gold Beverage Package

\$60 per person

Please select one sparkling, one white, one red and two beers from the selection below

SPARKLING

Taltarni T Series Sparkling, Pyrenees VIC

Veuve Tailhan Blanc de Blanc, Loire Valley
France

WHITE

Barefoot Moscato, South East Australia

il Fiore Prosecco DOC, Veneto Italy

Pikorua Sauvignon Blanc, Marlborough NZ

Copia Sauvignon Blanc Semillon,
Western Australia

Aquilani Pinot Grigio, Friuli, Italy

Endless Chardonnay, Central Victoria

RED

Copia Pinot Noir, Great Southern WA

Copia Cabernet Merlot, Western Australia

Montrose Shiraz, Mudgee NSW

Reverie Rose, Pay Doc, France

BEERS

James Boags Premium

James Boags Light

Kirin

5 Seeds Cider

Platinum Beverage Package

\$70 per person

Please select two sparkling, two white, two red and two beers from the selection below

SPARKLING

Grandin Brut, Loire Valley France

The Lane Lois Blanc de Blanc, Adelaide Hills SA

Bandini Prosecco, Veneto, Italy

WHITE

Fiore Moscato, Mudgee, NSW

Giesen Vineyard Selection Sauvignon Blanc,
Marlborough NZ

The Lane Block 2 Pinot Gris, Adelaide Hills SA

Oakridge Over the Shoulder Chardonnay,
Yarra Valley VIC

RED

Mirabeau 'La Comtesse' Rose, Provence France

Oakridge Over the Shoulder Pinot Noir,
Yarra Valley VIC

Giesen Vineyard Selection Merlot,
Hawke's Bay NZ

Hentley Farm Villain & Vixen Shiraz,
Barossa Valley SA

BEERS

James Squire Pale Ale

James Squire Orchard Apple Cider

Heineken

Kosciusko Pale Ale



Styling Packages

Please select one of the following four styling options.



Bronze Package

\$14 per person

- 5 hour room hire
- Lectern and microphone
- Chair covers with sash
- Skirting for the bridal table
- Skirting for the cake table
- Guest table centrepiece

Silver Package

\$24 per person

- 5 hour room hire
- Lectern and microphone
- Chair covers with sash
- Guest table centrepiece
- Table runner or mirrored tile
- Bridal table flouncing in white or ivory chiffon
- Bridal table decorations
- Skirting for the cake table
- Bathroom floral and candle arrangement

Packages are based on a minimum of 80 adults. Should your number fall below 80 adults, additional fees and charges may apply. All packages are based on a 5 hour function.

Platinum Package

\$33 per person

- 5 hour room hire
- Lectern and microphone
- Tiffany chairs in white or gold
- Guest table centrepiece
- Bridal table draping double flounce
- Bridal table decoration
- Cocktail table decoration
- Skirting for the cake table

Cocktail Package

\$18 per person

- 5 hour room hire
- 5 x clothed cocktail tables
- 15 x white bar stools
- 2 x slim line ottomans
- 4 x cubed ottomans
- 2 x lack tables
- 1 x floor rug
- 7 x centrepieces for lack tables and cocktail tables

Chill Out Furniture

SILVER \$979*

- 2 x white feature chairs
- 1 x side table
- 1 x floor rug
- 1 x long ottoman
- 4 x cubed ottomans
- 2 x coffee tables
- 2 x centrepieces
- 6 x white bar stools
(for venue's cocktail tables)
- Cushions & throws to match theme

PLATINUM \$2112*

- 4 x white feature chairs
- 4 x side tables
- 2 x floor rugs
- 3 x long ottomans
- 8 x cubed ottomans
- 4 x greenery
- 1 x Bali umbrella
- 2 x coffee tables
- 2 x centrepieces
- 12 x white bar stools
(for venue's cocktail tables)
- Cushions & throws to match theme

*Chill out Furniture Package only available in conjunction with one of the listed styling packages.

A decorative arrangement of white flowers and greenery is positioned on the right side of the image. The flowers are large and white with yellow centers, surrounded by lush green leaves. To the left, a wooden rod is visible, and white curtains are draped over it. The background shows a window with a view of trees and a bright sky.

Additional Touches

**Add those little details
to bring it all together.**

*Onsite Ceremony**

Located on private enclosed terrace

\$2000

Includes:

- 2 post bamboo arbour with white draping, silk orchids and ivy
- White sheer backdrop behind arbour
- White clothed signing table with 2 chairs
- Set up of chairs**
- Room hire of private terrace for ceremony

* Only available in conjunction with wedding reception

** Chairs will be used from your reception

Pre Wedding Canapés

\$7 per person

Chef's selection of three items served for 30 minutes at the start of your wedding.

Arrival Cocktail

\$16 per person

Please choose one cocktail from the following:

- Mojito
- Negroni
- Cosmopolitan
- Rose Punch/Sangria



*"The food and service was fantastic, our guest
and family loved the entire experience"*



Live Stations

PAELLA STATION

\$15.50 per person

Chef cooked fresh seafood paella in bamboo boats and seared octopus, capsicum and chorizo skewers cooked by our chef on a live BBQ.

OYSTER & SASHIMI BAR

\$15.50 per person

Selection of three varieties of freshly shucked oysters served on ice with our Chef slicing fresh sashimi to order with a variety of condiments, lemon and lime, sauces and dressings.

Dessert Stations

CHEESE STATION

\$14.50 per person

Blackboard listed selection of premium cheeses. Varieties include aged and cloth wrapped cheddars, ash and plain brie or camembert, triple creams and blues. Served with muscatels, fresh fruit, nuts, lavosh, crackers and crisp breads.

SWEET THINGS STATION

\$15.50 per person

A selection of cakes, tarts, slices, petite desserts and puddings served with fresh cream, coulis and compotes.





*Other details
and suppliers*



Everything else you need to know...

- The minimum spend for weddings starts from \$8,000. This will vary depending on which event space is booked. If the minimum spend is not met then an additional room hire fee will apply.
- To confirm your wedding, we require the signed contract along with a 20% deposit paid within 7 working days. The full payment is due 7 days prior to your wedding.
- Final numbers are due 7 working days prior to your wedding.
- Please ensure you advise us at least 7 working days prior to your wedding day of any special dietary requirements for your guests.
- The teenager (12-17 years) beverage package is \$20 less than the adult package price.
- Children aged between 3 - 11 years are charged \$31 per child. The children's menu consists of crumbed chicken pieces with chips, ice cream and topping, unlimited soft drinks and fruit juice.
- Supplier meals (DJ, Photographer etc.) are charged at \$47 per person and include a main dish and soft drinks.





Suppliers we love

STYLING

Bespoke Social

Amelia Johnson

02 9982 6705 | 0408 225 949
amelia@bespokesocial.com.au
www.bespokesocial.com.au

CAKES

Distinctive Cakes

Julie Barlow

02 9452 5510 | 0414 757 170
distinctive_cakes@hotmail.com
www.distinctivecakes.com.au

FLOWERS

Manly Emporio Flowers

02 9977 6276
info@northsteyneemporio.com.au
www.northsteyneemporio.com.au/floristry/

ENTERTAINMENT

Impression DJs

Cheryl and Trent Cooper

02 9949 5009
info@impressiondjs.com.au
www.impressiondjs.com.au

Photobooth - The Party Starters

Jayson Elkins

0401 242 300
jayson@thepartystarters.com.au
www.thepartystarters.com.au

Musician

Adrian Joseph Music

0431 391 553
adrianjosephmusic@hotmail.com
www.adrianjosephmusic.com

Wedding bands and Singers - Lily Road

Greg Byrne

0401 594 986
greg@lilyroad.com.au
www.lilyroad.com.au

CELEBRANT

Louise Spedding

Civil Marriage Celebrant

0414 571 674
info@louisespeddingcelebrant.com.au
www.louisespeddingcelebrant.com.au

PHOTOGRAPHY

James Billing Photography

0405 403 762
info@jamesbilling.com.au
www.jamesbilling.com

CARS

Kombi Weddings

0411 094 294
info@kombiweddings.com
www.kombiweddings.com

Bespoke Limousines

0417 789 789
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