

Peel Manor House
Where Dreams Come True



Wedding Package

Your One Stop
Premier Wedding Venue

Ceremonies, Reception
& Luxury Accommodation



Peel Manor House
164 Fletcher Road (off Stakehill Road)
Karnup / Baldivis 6176
Western Australia
Phone: (08) 9524 2838
Fax: (08) 9524 2848

Email: info@peelmanorhouse.com.au

www.peelmanorhouse.com.au

Bank Details: Commonwealth Bank

Name: Peel Manor House

BSB: 066 000 ACCOUNT: 11018934

REF: Date of Wedding & Name DD/MM/YY Name

Thank you for your inquiry regarding your wedding at Peel
Manor House.

Peel Manor House is a function center nestled on 10.5 acres of peaceful landscaped lawns and gardens. The Manor offers something unique and special, from an intimate wedding of 20 guests to our Grand Fairytale Wedding of 150.

We would like to invite you to arrange a tour of the Manor with one of our Wedding Coordinators, who can help you with all your wedding requirements for your very special day.

To view Peel Manor's opulence and unique setting, from our beautiful gazebo on the lake to the mysterious Pinnacle Gardens.

We take pride in our personal service and attention to detail here
at Peel Manor House

Venue Hire: Hire of the Manor is at a cost of \$2350.00 This Price Includes The Manor from 1 hour prior to the ceremony or reception to the end of your function. This also includes Peel Manor's Linen, Cutlery & Glass wear, Skirted Gifts Table, Cutting of the Cake, Cake Knife & Complimentary Tea & Coffee station throughout your function. Also Includes Free Early Check in for ONLY for the bride to get ready in (Normally from 11am) Check In Time For Guests is 3.00pm

Please Note that on a Saturday or Long Weekend we need a Minimum of 80 Adult Guests & All 16 Suites needs to be booked

Ceremonies—Timings Between 3.30pm—4.30pm

(If you wish a different time from these please contact Peel Manor)

Gazebo amphitheater on the lake for your ceremony is at cost of \$650.00

This Includes the gazebo amphitheater area

Red carpet (additional \$25.00 for White carpet)

24 Chairs (\$5.00 per additional chair)

Skirted Signing Desk & 2 Chairs

Additional Equipment:

PA System \$150.00 (Includes Amp & 2 Speakers On Tripod Stands)

You are welcome to hold your ceremony in the surrounding gardens and grounds \$650.00.

Inside Ceremonies can be done either at the bottom of our grand staircase or at the top, the set up cost for this is **\$650.00**

For more information please see your wedding planner

In Summer you may wish to have chilled Margaret River Bottled Water handed round for your guests cost \$3.50 per bottle

Exclusive Use of the manor is only guaranteed once all 16 suites are taken.

Imagine having a whole private estate for you and your guests on your special day.

Public Holidays: There will be a 20% surcharge on statutory public holidays and some long weekends

Children: If a babysitter is required, We can recommend a qualified child care worker if needed. ALL Children must be looked after and Strictly supervised

Winter Weddings: During the months of June, July and August we offer Winter Specials. Saving up to \$1000.00 Please ask for more details.



Entertainment: The Manor has ample room for dancing and the band or DJ of your choice .

Dance floor hire : \$250.00 4m x 3m.

Large Dance floor : \$350.00 7m x 4m.

Peel Manor House Decorations For Hire

White / Black Lycra Chair Covers Inc. Sash: \$5.00 each



Additional Sashes:

\$1.00 each

(Limited Colors, White, Gold, Red, Royal Blue, Burgundy, Silver, Dark Red, Chocolate, Sage, Light Blue, Violet, Fuchsia Pink Plus more to come)

Diamante Buckles:

\$0.50c each

Centre pieces (Small) (A & B)
(Large) (C)

\$25.00 per table

\$50.00 per table

Glass Cylindrical Centerpieces: (D)

Sm \$5.00

Med: \$8.00

Lge: \$10.00

Columns / Pillars : White (E) / Black (F) / Cream

\$60.00 a pair

Lycra Bar Table Covers White / Black: \$15.00 each



Light- Bases For Centre Pieces: \$5.00 each

Wishing Well:

\$50.00 Hire

Easel Hire (for DIY welcome sign or seating plan)

\$50.00 Hire

Additional Chairs:

\$5.00 per chair

Data Projector & Screen Hire:

\$150.00

PA System: (includes Amp & 2 Speakers on Tripod stands)

\$150.00

Black Round or Trestle Cloths

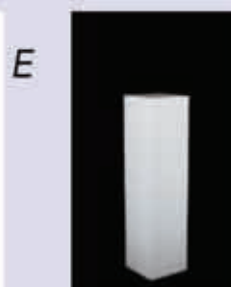
\$10.00 each

Black Napkins

\$1.50 each

3m Shade Umbrellas

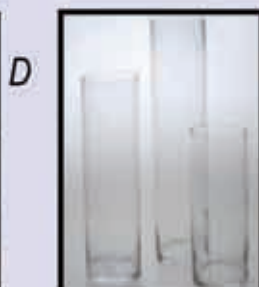
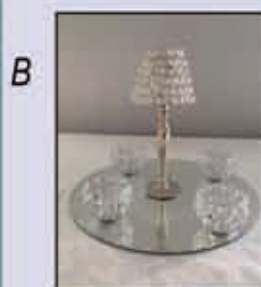
\$50.00 each



Bridal Elevation

Bridal (upto 8) : \$375.00

Bridal (upto 12): \$500.00



Catering: Here at the Manor, we are able to tailor a menu to suit your taste and budget. You may choose either a set menu (with or without canapés), a buffet, or finger food. It is really up to your own budget and style of wedding. A Three course set menu starts from \$65.00 per head. For functions of more than 50 guests you may select a buffet menu, which starts at \$65.00 per head. Finger food starts at \$40.00 per head.

Canapés start at \$10.00 per head which will be Chefs Choice. Alternatively you can upgrade to our Luxury Canapés at a cost of \$15.00 per head (Menu's Page 20 & 21) .

Please note that your supplier meals i.e. DJ, Photographers, Videographers etc. is paid by the bride and groom

Lunch—\$16.50 per head—Assortment of Sandwiches / Salad / Chips & Fruit platter
\$25.00 per head—1 x Hot Dish (Pasta, Fish, Curry Etc.) Chips / Salad & Fruit

Children the age of 11 or under to be charged at \$35.00 per child (Kids Meal Only)
Those having main meal will be charged at the Full Price and Under 2 are Free
Peel Manor House has high chairs for smaller children

Any special requirements for dietary needs can be discussed with our Wedding Planners

For Dietary requests "Made on the Day of your Function" Will incur a Charge of \$35.00 per person (Unless pre arranged)

Beverages: The Manor is fully licensed and can therefore supply all of your beverages. Prices are based on a **Consumption Basis Only**. We offer a fine selection of beer, wine, sparkling & champagne and soft drinks to suit whatever budget you wish to set. Please ask your wedding planner if you require something special / additional that we do not stock for your wedding, Price on Application.

Please make all your guests aware that Peel Manor House is Fully Licensed. Therefore,

"UNDER NO CIRCUMSTANCES CAN ANY ALCOHOL TO BE BROUGHT ONTO THE GROUND OR PREMISES"

We recommend that for your own safety and the safety of others your guests appoint a skipper for the evening or a bus to be hired for the end of the function to take guests home.

Taxis can be a problem in the area but Pre Booking will be your best option.

Mandurah Taxi Pre Booking Line: Tel: 9581 8999 Email: bookings@mandurahtaxi.com.au

Recommended Services: We have other professionals ranging from cake makers, Limousines, Horse & Cart and everything in between. If you need help with arrangements in any area of your special day, please see one of our wedding planners and they can put you in touch with the appropriate people.

In House DJ : At Peel Manor House we have a Special offer for our brides who book our In house DJ the same day as the wedding.

A deposit of \$500.00 is required when booking our DJ & System

6 Hour Package \$1600.00 Includes all equipment including Trussing, Lights, Mixer, Speakers, Perspex Frame and Shelf, Smoke Machine, Wireless Microphones, House DJ to be your MC (Master of Ceremonies)

Discount Rate \$1400.00 When booked same time as wedding

Mid Week (Mon-Thurs) & Winter Rate \$1100.00

Mood Room Lighting \$250.00



If you do not wish to use our system and want us to remove all the rigging and equipment a \$300.00 will be incurred

The MC or 'Master of Ceremonies' is the grand overseer of an event or function. Your MC could be either someone you know at the Wedding, your DJ/Entertainer or a person paid to come along to just be the Master of Ceremonies.

They look after the running of events and make the appropriate announcements.

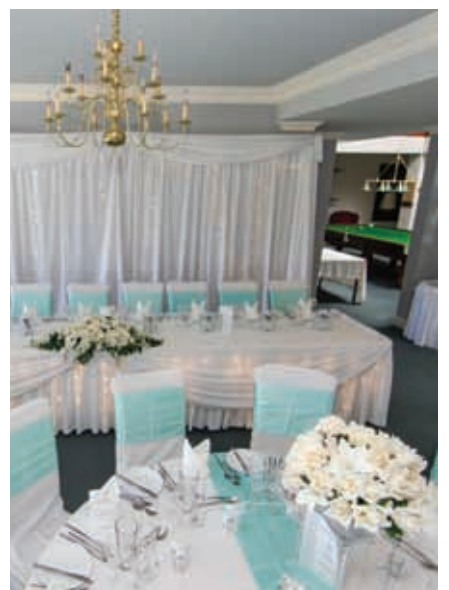
At a Wedding your MC will coordinate between yourselves, the function centre, your photographer and videographer.

Through the night they will announce the Bridal Party into the room then do the House-keeping.

Later on, the MC has the honor of announcing the speeches, the Cake Cutting, Bridal Dance and any games you may have chosen.



Images: Lighthouse by Cyrus



Add Two *Amazing Photographers* TO A *TRULY Extraordinary Venue*

to create

Your Dream Wedding

\$4600

all Inclusive & no hidden costs

10 Hours Coverage

From Prep right through Ceremony, Family Photos, Bridal shoot and into your Reception

2 Photographers

Kristy Adams from Mooz Mooz and
Cyrus Roussilhes from Lighthouse.

Projector Preview

at the Reception. Images from your Prewedding session and from your Wedding Day shown live on projector at the Reception.

900 Edited Images

Individually edited to perfection, including some in the unique Lighthouse signature black & white treatment

Complete Online Gallery

All of your images will be available on an online gallery for your friends and family to see and purchase.

Facebook Albums

Photographers Selection. Our favourite images on our Facebook Pages. A great sneak peek for you, your friends and family.

Four 8" x 12" Prints

Your favourite choice of images printed and delivered to you.

Sunset Prewedding Session

One hour in a location of your choice, in Perth Metro area. A candid & fun couples or family session.

Guest Signing Book

40 pagesides, made from 20 of your favourite Prewedding images.

Prop Case

For fun at the Reception after formalities.
A case full of colourful props
(masks, hats, boas, glasses, wands etc)
for your guests to dress up in and be photographed,.

Image Preview Night

View your images after the wedding edit is complete. Specials on prints and canvas on that night only or even select your wedding book images.

YOUR CHOICE OF TWO OF THE FOLLOWING:

- * A4 Flatbook Album - (50 images over 50 page sides).
- * Images on Disc x 3 copies & DVD Photo Movie x 3
- * 90 cms x 60 cms Canvas of your favourite image.

PROUDLY PRESENTED

BY:



MOOZ MOOZ
WEDDING PHOTOGRAPHY



Lighthouse
by Cyrus

**EXCLUSIVE OFFER FOR
PEEL MANOR HOUSE
WEDDINGS**

Most brides **love & enjoy** their wedding day more than they imagined and expected...

That's why it's so critically important to always feel **connected** to the **moments & emotion** of that **once in a lifetime** amazing experience through **detailed & iconic** wedding images.

For Something Different:

How about a photo slideshow of your lives together..... You make the video or slide show and we can arrange the Data Projector and Screen for you for an additional \$150.00

Upon booking your wedding with Peel Manor House, You will then receive our checklist package to help you in your planning for your special day.

Recommended Cakes



Comper Cakes
www.compercakes.com.au
Mobile: 0447 207 444

Recommended Decorator



Annalise Miller
Creative Elegance
www.creativeelegance.com.au
Tel: 9523 1202 / 0407 587 717



Recommended Photographers

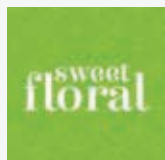
www.cphoto.com.au
cyrus@cphoto.com.au
04 111 66 034
6364 3637



MOOZ MOOZ
WEDDING PHOTOGRAPHY

Kristy Adams
0401 913 353
kadams@iinet.net.au
www.moozmooz.com.au

Recommended Florist



Sweet Floral
www.sweetfloral.com.au
ph: 9287 1730

Recommended Makeup & Hair Styling



Moving Makeup
Victoria Edwards
www.movingmakeup.com.au
Mobile: 0406 583 336

Recommended Horse & Carriage

www.goldensunsettours.com.au



Recommended Celebrants



Jay Walsh - Civil Celebrant
www.jwalshcelebrant.com
Mobile: 0418 917 016

Lorna Aylward - Civil Celebrant
westcoastcelebrant.vpweb.com.au
Mobile: 0419 926 830





Images: Lighthouse by Cyrus

Peet Manor Wedding Menu

Soups Selection

Creamy of Sweet Potato	Roast Capsicum & Tomato
Thai Pumpkin	Leek & Potato
Cream of Mushroom	Roasted Tomato Cream Soup
Corn & Sweet Potato Chowder	Cock A Leekie, Chicken & Rice Leek Broth
Creamy Artichoke Bisque 'Gremolata'	Cream of Roasted Butternut Squash

Cold Entrées

Trio of Dips

Chefs Choice of Dips with 3 assorted dipping breads

Smoked Salmon & Crab Rosette

Rolled smoked salmon with a delicate filling of fresh crab meat, avocado and a yoghurt dill dressing

Mozzarella & Vined Ripened Tomatoes

Basil and anchovies, and a Balsamic reduction

Bruschetta

Spliced tomatoes, Spanish onion, Parsley and topped with shaved parmesan cheese

Layered Vegetable Pate

With Mescaline salad & ranch dressing

Hot Entrées

Manor's Plate Sampler

Spanish Chorizo, marinated prawn skewer, olives, feta, sun-dried tomatoes, olive oil and balsamic with toasted Turkish bread

Beef Ravioli

In a creamy mushroom sauce

Thai Beef Salad

A Delicate Asian noodle salad with garlic, ginger, chilies, coriander, mint, roasted peanuts served cold with wok seared warm marinated beef strips

Pollo Al Pesto

Penne pasta with chicken, mushrooms, sun-dried tomatoes in a light creamy pesto sauce and freshly grated parmesan

Cajun Crumbed Whiting Fillets

Served with a lemon aioli and salad greens

Chicken Caesar Salad

Cos, Bacon, Croutons, Eggs and Parmesan bound in a creamy Caesar dressing with marinated chicken breast fillets

Penne Pasta

With mussels and a cream sauce

Garlic Prawns

Traditional creamy garlic prawns with timbale of rice and lemon garnish

Buffalo Chicken Wings

Celery sticks and a ranch dressing

Grill Asparagus

Rolled with Ham and served with a Russian Salad

Meat Tortellini

In a bacon cream sauce

Marinated Scallops With Char-grilled Chorizo

Lemon, Lime and Dill marinated scallops, served chilled with Char-grilled Chorizo with rocket and cucumber salad

Manor's Tasting Plate — Chef's choice of 2/3 Mini Entrées

Main Course

Poultry Dishes

Grilled Chicken Paillard

With Chimichuri sauce, gratinated tomato and roasted rosemary potatoes

Pan Roasted Chicken Breast Stuffed with Mushrooms

Natural Jus and whipped potatoes

Chicken Scaloppini

Slowly braised chicken with mushrooms in a bacon cream sauce

Pan Fried Breaded Chicken Cutlets

Mushroom and Fontina melt, spinach sautéed over roast potato

Roast Turkey

With a pesto pine nut filling and a cranberry jus

Prime Chicken Breast Pocketed

with camembert and avocado and a pink peppercorn cream sauce

Green Thai Curry

with chicken, coconut milk, coriander with a mango chutney and naan bread.

Meat Dishes

Marinated Roasted Lamb Rump

In red wine, garlic, rosemary and thyme with a red wine lamb jus

(\$2.00pp Supplement)

Scotch Fillet

Char-grilled with baby spinach, field mushrooms and Madeira jus

Grilled Pork Chop with Pan Juice

With mashed potato & roasted vegetables

Pan Fried Tournedos of Beef Tenderloin 'Rossini'

Caramelized shallots and Madeira Demi-Glace

Grilled Mignons of Beef Tenderloin

With madeira sauce and a vegetable medley

Lamb Shanks

Slow cooked on potato mash with a rosemary red wine sauce

Beef Fillet Mignon

Prime beef fillet wrapped in bacon and served with a green peppercorn sauce

Seafood Dishes

Tandoori Spiced Roasted Tiger Prawns

With saffron scented basmati rice

Herb & Garlic Snapper

Oven baked and served with a creamy butter sauce

Salmon Fillets

Oven baked and drizzled with béarnaise sauce

Pan Fried Fillet (Market Fish)

Creamy potato and leek casserole and truffle oil

Skillet Fried Fish

With green beans and potato with a tomato and cumin sauce

Pan Seared Salmon Steak With Herb Crust

Seasonal vegetables, Capers and tomato sauce

Roasted Snapper

With chorizo, mushroom and potato in a bacon balsamic dressing

Main Meals Continue

Vegetarian Options

Baby Field Greens

Wrapped in a cucumber ring with a duet of Russian and Peas salad creamed chive and champagne dressing

Fettuccine Alfredo

Egg Noodle simmered in rich cream and aged Parmesan

Napoleon of Fresh Vegetables

Phyllo Dough filled with a collection of fresh vegetables and enhanced by a light tomato coulis

Spinach and Ricotta Tortellini

with fresh parmesan in a rich tomato and basil sauce.

Sweet Potato Parcel

Sweet potato, mushrooms, spinach, red onion and feta wrapped in crisp filo pastry served with a creamy port sauce.

Vegetarian Burrito

With char grilled vegetables and red kidney beans, guacamole and Mexican salsa

Desserts

Manor's Mouthwatering Tasting Plate

Chef's choice of 3 difference petit four desserts

Sticky Date Pudding

Homemade pudding with a crème caramel sauce

Apple & Passion fruit Crumble

Apple, Passion Fruit, Sultanas and Cinnamon topped with a sweet crust pastry and drizzled with custard

Cinnamon Rice Pudding

With Mango

Fruit, Nut & Cheese Plate

Seasonal fruit, walnuts and cheese selection lightly drizzled with honey

Tiramisu

Individual servings of a classic Italian favorite

Mixed Berry Panna Cotta

With strawberry coulis and fruit salad garnish

Chocolate Tart

With cream and chocolate sauce

Fruit Plate

Mixed berries & seasonal fruit served with fresh whipped cream

Chocolate Mousse

With a dark chocolate cream Chantilly and strawberry garnish

Petits Fours

Fruit Sunday Cup

Children's Menu

Cost \$35 per child Ages 3—11
Fish Bites, Chips & Salad (Crumbed)
Hawaiian Pizza, Chips & Salad
Chicken Strips (Crumbed), Chips & Salad
Crumbed Calamari, Chips & Salad

Price Includes A Dessert

Main Meal Costs

Please Select Which Dish Will Be Served For The Night

Selection 1.	Selection 2.	Selection 3.	Selection 4.
\$65.00 pp	\$70.00 pp	\$80.00 pp	\$90.00 pp
1 x Soup 1 x Main Course 1 x Dessert	1 x Entrée 1 x Main Course 1 x Dessert	1 x Entrée 2 x Main Courses 1 x Dessert	2 x Entrées 2 x Main Courses 2 x Desserts
Selection 4.	Selection 6.	Selection 7.	
\$85.00 pp	\$95.00 pp	\$100.00 pp	
1 x Entrée 3 x Main Course 1 x Dessert	2 x Entrees 3 x Mains 2 x Desserts	1 x Soup or Antipasto 2 x Entrees 2 x Main Courses 2 x Desserts	

If you decide to Alternate Drop your meals deduct \$2.00 per head

Extras:

Italian Antipasto

\$10.50 per head

A selection of premium continental meats accompanied by olives, feta & marinated red peppers

Sorbet

\$3.50 per head

Choice of either Champagne, Lemon or Mango Sorbet

Cheese Platter

\$10.50 per head

A good selection of International & Australian cheeses, accompanied with dried fruit, nuts, crackers & mini toasts



Premium Menu

\$120.00 per head

Choice of 2 Entrees, 2 Mains & 2 Desserts

Plus Complimentary Sorbet

Entrée Selection

Seafood Entrées

Smoked Salmon

With a green salad and green goddess dressing

Gamberi Alla Fra Diavolo

(Spicy Prawns in a fiery tomato sauce)

Creamy Seafood Crepes

Fresh seafood wrapped in a creamy chives lined crepe

Creamy Curry Prawns

Creamy curry prawns served with a timbale of fragrant rice

Smoked Salmon Stack

Smoked salmon & avocado in a creamy dill dressing layered with poppadum's

Tiger Prawn Spring Roll

Tiger prawns with watiki seaweed and ponzo dipping sauce

Scallops in a Half Shell

Fresh scallops in a creamy sweet chili & garlic sauce topped with shallots and served with lemon wedges

Avocado & Crab Meat Salad

With a Papaya dressing

Oyster Mornay

Meat Entrées

Antipasto of Dry Cured Salami

With roasted vegetables and a balsamic vinaigrette

Thai Green Curry Chicken Puffs

Served with sweet chili sauce

Beef Satay

Satay Beef Skewer with Rice

Lamb Fillet

With a watercress salad and a Dill Mayonnaise

Duck Spring Roll

Served with a plum dipping sauce

Vegetarian Entrées

Crumbed Camembert

Crumbed camembert pieces cooked to perfection

Apricot Bruschetta

With a Brie gratin

Premium Menu Main Course

Poultry Dishes

Mediterranean Style Chicken Breast

Fillet with sundried tomatoes, olives & feta with a creamy white wine and chive sauce

Chicken Valdostana

Chicken fillet stuffed with onions and brie cheese then rolled in a bacon truss

Chicken Filo Parcel

Chicken breast, sweet potato, red onion, spinach & feta cheese wrapped in filo pastry and baked until golden topped with a sweet peppercorn sauce accompanied by a garden salad

Chicken Florentine

Breast of chicken filled with spinach and ricotta and topped with a creamy white wine sauce

Meat Dishes

Lamb Rack

Herb crusted lamb rack served with roast pumpkin spinach and feta

Roasted Duck

With Mandarin sauce, succulent roast duck cooked in Asian spices and served with a mandarin sauce and Asian greens

Lamb Cutlets

Served with a French mustard, rosemary brandy cream sauce

Veal Scaloppini

with sage and a red wine jus

Peppered Beef

Roasted peppered fillet of beef on mash potatoes & drizzled with a red wine jus & served with seasonal vegetables

Seafood Dishes

Macadamia Herb Crust Barramundi

With a sweet potato mash, BBQ Bok Choy and a Smoky Capo sauce

Barramundi Fillet

with julienne of vegetables and a lemon butter sauce

Land & Sea

Prime fillet of beef topped with fresh tiger prawns & scallops in our own creamy garlic sauce

Tuna

Fresh Tuna, seared off with rustic kipfler potatoes, pesto with cherry tomatoes and an olive tapenade sauce

Seared Diver Scallops in Citrus Butter Sauce

Warm vegetable and red bliss potatoes

Dessert

Cheesecake

Served with honeycomb and a blueberry compote

Chocolate Madeline

And rhubarb coulis

Chocolate & Strawberry Money Bags

Layers of chocolate cake and strawberries baked in filo pastry and served with chocolate ice cream

Chocolate & Almond Tart

Served with Ice Cream

Chocolate Dipped Profiteroles

Creamy custard filled and chocolate dipped Profiteroles served with a coffee liqueur cream
Champagne and Strawberry Parfait



Images: Lighthouse by Cyrus



Buffet Menu
Soup / Entrée Selection

**Creamy of Sweet Potato
Thai Pumpkin
Cream of Mushroom
Corn & Sweet Potato Chowder**

**Roast Capsicum & Tomato
Leek & Potato
Roasted Tomato Cream Soup**

Crumbed Calamari Strips

Served with a sweet chili mayo & rocket, Apple salad and parmesan

Smoked Salmon & Crab Rosette

Rolled smoked salmon with a delicate filling of fresh crab meat, avocado and a yoghurt dill dressing

Tapas Plate

Ciabatta bread with roast capsicum & Feta, Guacamole & an Olive Tapenade

Half Shelled Scallops

With a smoky capsicum & tomato sauce

Manor's Plate Sampler

Spanish Chorizo marinated prawn skewer, olives, feta, sun-dried tomatoes, olive oil and balsamic with toasted Turkish bread

Beef Ravioli

In a creamy mushroom sauce

Mozzarella & Vined Ripened Tomatoes

Basil and anchovies, and a Balsamic reduction

Bruschetta

Spliced tomatoes, Spanish onion, Parsley and basil topped with shaved parmesan cheese

Meat Tortellini

In a bacon cream sauce

Buffalo Chicken Wings

Celery sticks and a ranch dressing

Salads

Mediterranean Greek Salad

Traditional Australian Style Potato Salad

Watermelon, Feta and Mint Salad

Italian Pasta Salad

Caesar Salad

Bean & Rocket Salad

Fresh Garden Salad

Pumpkin Cous Cous Salad

Buffet Menu

Cold Selection

Antipasto Platter

A selection of cold meats, olives, sun-dried tomatoes, pickled onions and marinated red peppers

Fruit Platter

A deliciously fresh selection of seasonal fruits

Quiches

A selection of home made individual quiches in puff pastry

Oven Roasted Chicken Breast Selection Platter

Sushi Selection

A selection of homemade sushi rolls with soy and wasabi paste

Raw Vegetable Platter

With Chefs selection of dips

Meat Platter

A selection of Meats, Tuna and Capers

Chicken Salad Pinwheels

Marinated Vegetable Platter

A large range of marinated, pickled and preserved vegetables

Cheese Platter

A selection of gourmet cheeses, dried fruit, mango chutney and water crackers

(*) Smoked Salmon Platter

With a yoghurt, dill dipping sauce

(*) Fresh Tiger Prawn Platter

(*) Fresh Oyster Platter

Served naturally with lemon wedges and sea salt

(*) Seafood Platter

Prawns, Oysters, Smoked Salmon, marinated octopus, mussels, calamari with a selection of dipping sauces

(*) = Only For Options 4 and above

Buffet Hot Selection

Poultry Dishes

Thai Green Chicken Curry

With coconut cream

Chicken Scaloppini

Thinly slices of chicken breast, button mushrooms in a white wine cream sauce

Grilled Chicken Paillard

With Chimichuri sauce, gratinated tomato and roasted rosemary potatoes

Pan Roasted Chicken Breast Stuffed with Mushrooms

Natural Jus and whipped potatoes

Free Range Chicken

In a cabbage stew

Jerk Chicken

Marinated with famous Jamaican seasoning

Meat Dishes

Seasoned Roast Pork

With crackling and red wine gravy

Beef Lasagna

With freshly grated parmesan

Roast Beef

With pepper mustard crust, Yorkshire puddings and gravy

Lamb Shanks

Slowly braised in a red wine and rosemary jus

Lamb Korma

With a mango chutney and poppadum condiment

Roasted Pesto Turkey Breast

With a side serve of pine-nut, basil and parmesan stuffing

Lamb Roast POA

With rosemary

Seafood Dishes

Atlantic Salmon Fillets

Drizzled with béarnaise sauce

Chili Mussels

In a spicy Napolitana sauce

Seafood Marinara

With white wine sauce and fresh spaghetti

Garlic Prawns

In a roasted garlic cream sauce

Lemon Pepper King Snapper

Oven baked and drizzled with a lemon pepper sauce

Tandoori Spiced Roasted Tiger Prawns

Vegetarian Dishes

Spinach & Ricotta Cheese Lasagna

Ratatouille Alla Marshells

Vegetable Korma (Light Indian Spice)

Three Bean Alarm Chili

Combination of beans with a hint of Mexican

Side Dishes

Roast Vegetables

Gourmet Mash—Garlic or Sweet Potato
Steam Mix Veg glazed in Garlic Butter
Chinese Broccoli with Glaze & Baby Carrot
Fried Rice

Cheesy Broccoli & Cauliflower Gratin
Buttered Squash & Zucchini

Honey Snow Peas & Carrots Sprinkled with Sesame Seeds

Roasted Kipfler Potatoes with Butter & Chives
Potato Mornay

Mix Bean and Cherry Tomato Salsa with Danish Feta
Green Beans With Bacon & Garlic
Herb & Pumpkin or Asparagus & Feta Cous Cous

Desserts

Apple & Passion Fruit Crumble

Apple, Passion fruit, sultanas and cinnamon topped with a sweet crust pastry and vanilla custard

Pavlova

With a berry compote

Fruit Salad

Seasonal fruit with fresh Chantilly cream

Decadent Chocolate Mousse

With cream Chantilly and fresh strawberry in Individual glasses

Apple & Sultana Strudel

With vanilla custard

Profiteroles

Chocolate dipped and filled with a variety of fillings

Tiramisu

Classical dessert individually presented

Chocolate Brownie

With a Chantilly cream

Cinnamon Rice Pudding

With Mango

Bread & Butter Pudding

With a Vanilla sauce

Mixed Berry Jello

Buffet Costs

Option 1.
\$65 per head
2 x Salads
1 x Cold Selection
2 x Hot Selection
2 x Sides
2 x Desserts

Option 2.
\$75 per head
1 x Soup or Entrée
2 x Salads
2 x Cold Selections
2 x Hot Selections
2 x Side Dishes
2 x Desserts

Option 3.
\$80 per head
1 x Soup or Entrée
2 x Salads
3 x Cold Selections
2 x Hot Selections
3 x Side Dishes
2 x Desserts

Option 4. (*)
\$95 per head
1 x Soup or Entrée
3 x Salads
3 x Cold Selections
3 x Hot Selections
3 x Sides
3 x Desserts

Option 5. (*)
\$110 per head
1 x Soup or Entrée
4 x Salads
4 x Cold Selections
4 x Hot Selections
4 x Sides
4 x Desserts

Option 6. (*)
\$135 per head
2 x Soups or Entrées
5 x Salads
5 x Cold Selections
5 x Hot Selections
5 x Sides
5 x Desserts

Extras:

Antipasto Platters Per Table	:	\$10.50pp
Sorbet (Champagne, Lemon Or Mango)	:	\$3.50pp
Choice of Two Entrees (Unless Stated)	:	\$5.00pp

Option 1 & 2 are recommended for smaller weddings please see your wedding planner for clarification

Prices Are Subject To Change



Peel Manor House
Finger Food / Cocktail Style Menu

Cold Options

- Baby Rolls** : Selections of fresh gourmet mini rolls (V)
Rare Roast Beef : with Turkish rounds and horseradish mayonnaise
Pistachio & Avocado Tarts : (V)
Mini Greek Skewers : with cucumber, feta, cherry tomato and olives (V)
Smoked Salmon : with a cream cheese yoghurt and caper dill garnish
Baby Tarts of Turkey : with brie and cranberry
Braised Lamb : with a beetroot pesto
Homemade Mousse : Tuna / Chicken or Salmon Mousse (Choose From)
Nori Rolls : A variety of fillings with soy sauce and wasabi paste (V)
Caprese : with thinly sliced garlic bread, tomato, feta and basil (V)

Warm Options

- Traditional Creamy Garlic Prawns** : on Asian spoons
Char Sui : Marinated Chicken with mint and coriander yoghurt
Tandoori Chicken : On an oven-baked potato crisp with lime mayonnaise
Szechuan Pepper Chicken Skewers : with a tomato chili jam
Cajun Whiting Fillets : with a lemon and aioli mayonnaise
Mini Fillet Mignons : with béarnaise sauce
Sesame Prawns : Individually presented with a honey soy, ginger sauce
Dukkah Crusted Haloumi : with caramelized onions and balsamic glaze (V)

Dessert Options

- Strawberries in chocolate**
Mini Pavlovas
Chocolate Mousse with fresh cream
Fresh fruit skewers
Homemade Rum balls
Chocolate Brownies
Fruit & Custard Tarts

Costing:

Selection of 5 \$40.00 per head Selection of 6 \$45.00 per head
(\$5.00 For each additional item.)

<i>Gourmet Pizzas</i>	<i>\$25.00 each</i>	<i>Cheese Platter</i>	<i>\$10.50 per head</i>
<i>Italian Antipasto</i>	<i>\$10.50 per head</i>	<i>Fruit Platter</i>	<i>\$9.00 per head</i>

Canapés Chef's Choice

\$10.00 per head

Sample of Chef's Canapés

Tasmanian Smoked Salmon

with a cream cheese yoghurt and a caper dill garnish

Sushi Rolls

A variety of sushi rolls with a soy dipping sauce

Salmon or Tuna Mousse

Chicken Skewers

Oven Baked Roast Capsicum Dip

With tomato and basil garnish

Mini Prawn & Bacon Skewers

With a garlic aioli

Mini Arancini Balls

Rare Roast Beef

With a horseradish mayonnaise

Greek Skewers

With cucumber, feta, cherry tomato and olives

Spicy Szechuan Pepper Chicken

With a tomato chili jam

Pistachio and Avocado Tarts



Luxury Canapés

\$15.00 per head

Oysters

Natural : Fresh with caviar and lemon

Enhanced : with watiki seaweed & ponzu sauce

Classic : Kilpatrick

Blini's : with smoked salmon, mascarpone and caper garnish

Duck Crepe

Thinly sliced and finished with a plum jam

Coconut King Prawns

With a ginger aioli

Tandoori Lamb Cutlets

With cumin raita

Baby Beef and Mushroom

Duxelle wellington

Baby Cajun Chickens Burgers

With guacamole

Individually Presented Yakitori Chicken

With rice, spring onion and a soy mirin glaze

To Toast and Finish

Individual shot of Pink Champagne Fruit Salad

Based on a choice of 4

Additional selections \$5.00 per extra choice per head

Prices Are Subject To Change



Images: Lighthouse by Cyrus & Mooz Mooz





Images: Lighthouse by Cyrus & Mooz Mooz



Peel Manor Beverage List

Beers

Crown Lager	\$9.00	Corona	\$9.00	Budweiser	\$9.00
Toohey Extra Dry	\$9.00	Hahn Super Dry	\$9.00	Carlton Dry	\$9.00
Hahn Super Dry 3.5	\$8.00	Strong Bow Cider	\$9.00	Bulmer's Cider	\$9.00
Guinness	\$10.00	Carlton Midstreight	\$8.00	Peroni	\$9.00
Beer of The Month POA					

White Wine

West Cape Howe SSB	\$30.00 (*)	Capel Vale Chenin Blanc	\$29.00
Lamont's Quartet	\$30.00 (*)	Devils Lair Fifth Leg	\$30.00
Goundrey Unwooded Chardonnay	\$30.00	Barking Owl SSB	\$29.00
Brown Brothers Crouchen Riesling	\$29.00 (*)	House The Glass	\$8.00
Amberley Chimney Brush Chenin Blanc	\$29.00	(*) By The Glass	\$9.00
House White & Red	\$25.00		

Rose

Water Shed Rose	\$28.00
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Red Wine

Brown Brothers Dolchetto	\$29.00		
Lamont's Trio	\$30.00		
Peel Estate Shiraz Cabernet 2005	\$30.00 (*)		
Devils Lair Fifth Leg	\$35.00		
Goundrey Cabernet Merlot	\$35.00		
Pepper Jack Shiraz	\$40.00		
Peel Estate Cabernet Sav	\$55.00	Peel Estate Shiraz	\$55.00

Sparkling Wines

Yellow glen Bella (Pink)	\$27.00	By Glass	\$8.00
Five Judges Pinot (Medium)	\$27.00	By Glass	\$8.00
Kilawara Pinot (Dry)	\$27.00		
Asti Riccodonna (Sweet)	\$28.00	Villa Jolanda Prosecco (Medium)	\$35.00
House Sparkling (Medium)	\$25.00	By Glass	\$7.00

Champagne

Moet & Chandon Brut (Non Vintage)	\$120.00
Moet & Chandon Nectar & Rose	\$145.00

Soft Drinks

Selection of Soft Drinks	\$3.50	Sparkling Water	\$4.00
Jugs of Soft Drink	\$14.00		
Lemon Lime & Bitters/OJ/Apple	\$4.00		
Red Bull	\$6.00		

Spirits

A large selection of spirits is also available at the bar from \$10.00 including cocktails, shooters & fortified wines

Prices & Selections Are Subject To Change



Images: Lighthouse by Cyrus





Images: Lighthouse by Cyrus & Mooz Mooz



Sample Room Table Plans

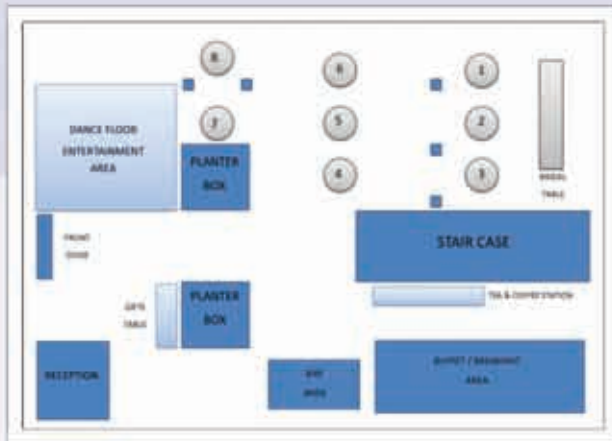


Table Layout 1

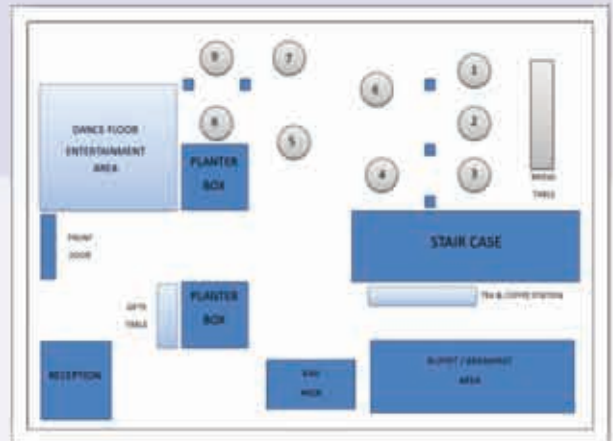


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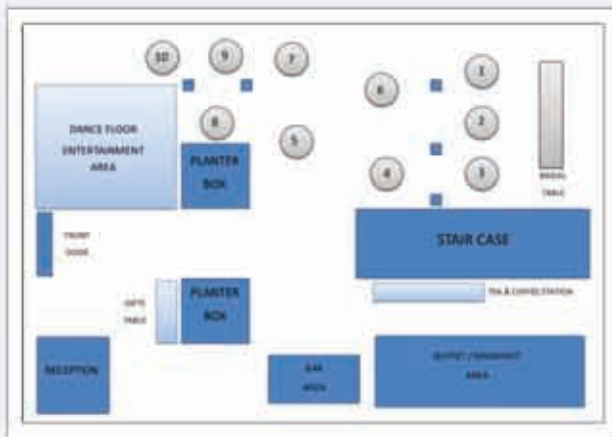


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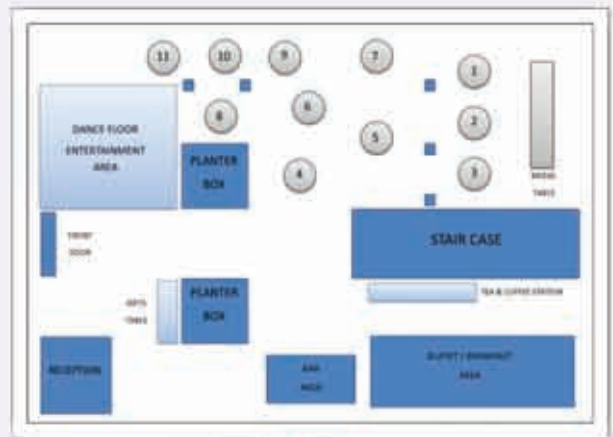


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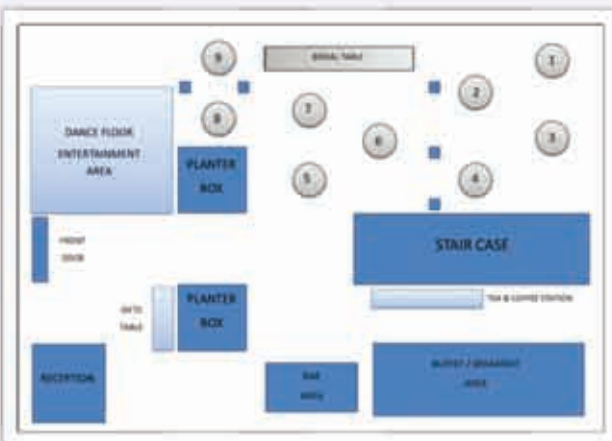


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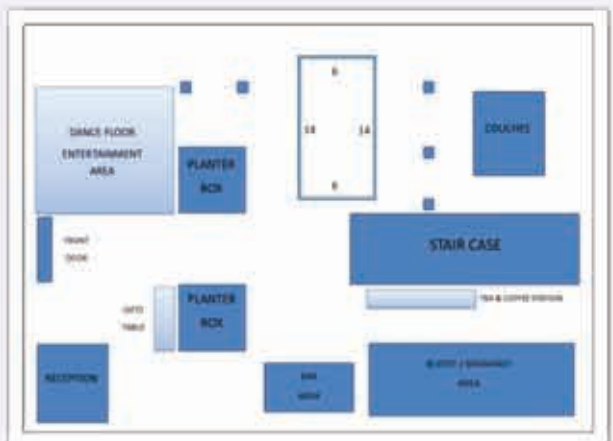


Table Layout 6

Peel Manor House

Layout of Rooms

Downstairs: **Persons Twin Share:**
Room No:

NO 1:	KINGSIZE BED	2
(S) NO 2:	QUAD ROOM 2 x SGL 1 x Double	4
NO 3:	TRIPLE ROOM KING / SGL	3
(S) NO 4:	KINGSIZE BED	

Upstairs:
Room No:

NO 5:	SPA SUITE (BALCONY)	2
(S) NO 6:	KINGSIZE BED	2
(S) NO 7:	QUAD 2 x DOUBLE BEDS	4
(S) NO 8:	KINGSIZE BED	2
(S) NO 9:	QUAD 2 x QUEEN BEDS	4
(S) NO 10:	SPA SUITE KINGSIZE BED	2
(S) NO 11:	SPA SUITE KINGSIZE BED	2
(S) NO 12:	KINGSIZE BED	2
(S) NO 13:	KINGSIZE BED	2
(S) NO 14:	KINGSIZE BED	2
(S) NO 15:	KINGSIZE BED	2
NO 16:	SPA SUITE (BALCONY)	



TOTAL 39

Sofa beds are made up when all rooms are taken or for a family
 (S) = Rooms with a double sofa bed in room

Room prices are subject to change

Discounted King Room Price:	\$225.00	Normally \$260.00
Discounted Triple Room Price:	\$320.00	Normally \$360.00
Discounted Quad Room Price:	\$395.00	Normally \$435.00
Discounted Spa 10 & 11 Suite Price:	\$325.00	Normally \$380.00
Discounted Spa Suite 5 & 16 Price	\$355.00	Normally \$410.00

Sofa Beds—Extra Adult Price \$75 per person
 Sofa Beds—Extra Child Price \$60 per person (Age 2—12)

All Prices Includes A Full English Breakfast

ALL ROOMS MUST BE TAKEN FOR A SATURDAY NIGHT

Peel Manor House



Luxury & Elegance

Quote Based on ____ Guests

Date of Wedding _____

Item	Number	Cost	Total
Hire of Manor			\$
			\$
Dance Floor			\$
Evening Meal		\$	\$
Canapés		\$	\$
		Luxury Canapés \$	
Ceremony Set Up			\$
Bar Tab			\$
Bridal Suite			\$
DJ / MC Booking		\$	
		Total Cost	\$

Peel Manor House
Wedding Hire Agreement Contract

We are delighted that you have chosen the Peel Manor House for your Wedding function. Please read the following terms and conditions to ensure the smooth running of your event.

Bookings

Booking requests must be made in writing using the booking form provided. All bookings are subject to terms and conditions.

Tentative bookings will be held for a period of 5 days and will automatically be cancelled after that period

Bookings will be confirmed on receipt of the deposit of \$2000.00 for the function, and a copy of the Wedding Hire Agreement contract by signed by the Bride and Groom/Client(s).

The deposit of \$2000.00 can be made in two installments of with the initial deposit being \$1000.00 and an additional \$1000.00 payable within 30 days.

Credit card surcharge

All payments made by credit card will incur a 2% surcharge.

Conduct of the Function:

- A) The client assumes full responsibility for the conduct of all guests and undertakes that in the event of that a guest does damage to the property, then proper restitution is to be made.
- B) The Peel manor House reserves the right to refuse service to any patron that is intoxicated or who otherwise may be in breach of the Liquor Control Act 1988.

Liquor Licence Trading Hours

The Peel Manor House holds a special facility liquor licence and will meet all the requirements to fulfill its regulatory obligations. Hours of Bar operation:- Mon – Sunday; until Midnight or as determined by the Approved On Site Manager.

Beverages

Beverages are supplied on a consumption basis but in line with the needs of the paying client. STRICTLY NO ALCOHOL can be bought onto the Licensed Premises by the client or his/her guests.

Pricing

Prices quoted are current and every endeavour is made to maintain prices as printed, however, they are subject to change at management's discretion to allow for market cost variations.

Function Appointments

It is desirable to finalise all arrangements, including menu selection, room layout, beverage requirements, and accommodation allocation approximately 6 weeks prior to your function date.

Final Attendance Numbers

A guaranteed number of guests attending the function is required no less than twenty eight (28) days prior to the event. This will be considered the guaranteed number to charge for, not subject to reduction or cancellation

Please Both Initial: _____

Peel Manor House
Wedding Hire Agreement Contract

Minimum Numbers

A minimum of eighty (80) guests is required for Saturday evenings, and all rooms are required to be booked.

Payment

Payment is required in full a minimum of 28 days prior to your function.

Damages

The Peel Manor House is always extremely careful when looking after people and their belongings; however, we cannot take responsibility for damage or loss of merchandise left on the premises, prior to, during or after the function. Unfortunately accidents do happen and we must specify that any unnecessary damage to the Peel Manor House property during an event becomes the financial responsibility of the client.

Smoking

The Peel Manor House is a non-smoking venue and smoking is only permitted in outside designated areas.

Bond

Your deposit of \$2000.00 paid upon booking your function will prior to your wedding be transfer as your bond which is required to cater for any damages and disruption that is attributable to your function and is refundable at the discretion of management within 7 days of your function.

Cancellations

In the event of the function being cancelled by the client, we would require notice in writing with a minimum of 12 months' notice prior to your wedding date.

Deposits may be transferred to another booking of greater or equal value to be held within 12 months of the original booking, a transfer fee of \$500.00 applies.

Wedding Deposits are non-refundable, additional charges may apply depending upon the notice of cancellation given.

Any cancellation within

15 and 60 days of the event 50% of the expected revenue of the event will be charged and payable by the client(s) within seven (7) days.

14 days of the event 100% of the expected revenue of the event will be charged and payable by the client(s) within seven (7)

Cancellations must be received in writing, via email, fax, all cancellations must be acknowledged by return email from us

Please Both Initial: _____

Wedding Hire Agreement Contract

Name in Full; Bride: _____

Name in Full; Groom: _____

Address: _____

Emails: _____

Bride Phone: _____ Groom Phone: _____

Additional Contact: _____

Date of Function: _____ Day: _____

Deposit Amount Paid: _____ Date Paid: _____

Credit Card Details:-

Name on Card: _____

Credit Card Type: MasterCard ___ Visa ___ American Express ___ Expiry Date: ____/____

Credit Card Number: _____

* Please note credit cards details are retained in the event of any damages and added cost incurred after the final invoice has been paid.

I accept and acknowledge all the terms and conditions as outlined in the Wedding Package and wish to confirm my booking.

Clients Name: _____

Signature _____ Date: _____

Clients Name: _____

Signature _____ Date: _____

AUTHORISED PERSON OF PEEL MANOR HOUSE

Signature _____ Date: _____

Peel Manor House
Notes For Wedding

Number of Guest :

Venue Hire Fee:

Dance Floor: \$250 or \$350

Canapés: \$10.00pp or \$15.00pp

Hibiscus Flowers: \$2 Each x



Centre pieces:

Meal Type: Sit Down / Buffet / Cocktail Style

Ceremony Inside \$650.00

Gazebo Amphitheatre \$650.00

Extra Chairs For Outside Ceremony \$5.00 each:

White Carpet (Extra \$25.00):



Easel: \$50.00

Wishing Well: \$50.00



PA System: \$150.00

Data Projector & Screen: \$150.00

Accommodation:

Lunch on Day:

Special Requests:

Testimonials

Here are just a few of the comments that Peel Manor has received from its previous wedding parties since it opened 15 years ago.

Dear Peel Manor House

I cannot thank you enough for the absolutely beautiful wedding you put on for us!!

Couldn't have asked for a better venue

People were blown away by the service they received. To the chef !! The Food was absolutely AMAZING !! And PAUL You were a Hot Topic the next day, Everyone loved you.

Once again THANK YOU SO MUCH for making our special day one we will never forget.

(Cristopher & Jacqueline Fone 30th Nov)

Dear All the staff of Peel Manor "Thank you all so so much for ensuring our wedding day ran smoothly. Absolutely everything was just perfect! We are extremely grateful for your well wishes and generous gift. Love Aaron & Jodi 19th Feb

Dear Paul & Ryan "Words cannot express how you both made our dream wedding come true, From the bottom of our hearts we are truly thankful for all you did for us"

(Suzanne & Graeme Donnelly 18th Oct)

Dear Paul and all your team, "We would like to say a big "Thank You" for all your effort, support you have given our daughter over the past few months and especially on her big day!! And let me tell you from making special chippies and nibbles to special food from your chef and staff were outstanding..... It has been our pleasure in more ways than one having our daughters and Son-in-law's wedding at the Manor!

You should be so exceptionally proud of yourselves and your team for a outstanding service you all provide us with!!

Kindest Regards Wayne & Shelly Gray 3rd Oct

To Peel Manor House " Thanks so much to you all for making our day so perfect. The food was amazing and the wine fantastic—all our guests commented on the quality. Your venue is superb, and your staff are awesome.

Special thanks to the chef, Paul, Ryan, Craig & Jan

(Duncan & Melanie 12th March)

To the team at PMH, especially Paul and Ryan,

We want to thank you for allowing us the opportunity of getting married at your beautiful venue. Despite the rain, our day was amazing and memorable. Thanks for taking the time to meet with me again and again.

With thanks (Antony & Julie Lorenzo)

FOR EXTRAORDINARY WEDDING PHOTOGRAPHY





Lighthouse
by Cyrus



LIVE ♥ DREAM ♥ LOVE ♥ SHARE

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