

weddings
by the beach

NOVOTEL SYDNEY MANLY PACIFIC





Once in a lifetime, in the middle
of an ordinary life, love gives us
a fairytale.

Experience 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 big fun party, our friendly and professional staff can offer a package to suit all of your requirements.

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

For more information, please contact our
Social Events Coordinator on:

02 8966 7171 or visit our website
www.novotelmanlypacific.com.au





A beachside wedding venue in one of Sydney's most iconic locations.

Create your unique wedding with us

Allowing you to select 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:

- 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 food package, one beverage package and one styling package from the following to personalise your special day.

Food Packages

1. Wedding Table Banquet
2. Wedding Set Course – 2 Courses
3. Wedding Set Course – 3 Courses
4. Wedding Cocktail Party

Beverage Packages

1. Silver
2. Gold
3. Platinum

Styling Packages

1. Standard
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.



Our thoughtfully
planned menus
will accompany
the happiest day
of your lives.



Food Packages



Food Packages



Select two entrées,
two mains, two salads
& two vegetable
accompagniments

1. Wedding Table Banquet \$69 per person

Entrées

Lobster consommé with prawn dumplings and wild mushrooms

Pesto bug tails with prawn colcannon, crispy pancetta and shellfish ragout

Oysters 2 ways

- Natural with red wine, eschallot and mirin vinaigrette
- Wakame with wasabi mayo and salmon caviar

Cajun roast quail with gnocchi and spinach, spiced celeriac purée, crispy vine leaves and smashed peas

Baked scallops with lemon and dill pollen crust and a fennel, watercress and baby caper salad

Marinated lamb fillet with an olive and bean cassoulet, confit of fennel and peppered baby asparagus

Crispy pork belly with apple slaw, parsnip mash and balsamic syrup

Potato gnocchi with roast pumpkin, pistachios, sultanas and wilted spinach with gremolata

Mains

Crispy skinned barramundi fillet with sweet corn, kipfler potatoes and Swiss brown mushrooms with yellow pepper rouille

Roasted Atlantic salmon fillet with baby artichokes, braised witlof, asparagus tips with fried kipfler potato chips and lemon-sage butter

Marinated pork loin with wild mushrooms, bok choy and palm sugar sweetened Thai cream

Slow roasted Milly Hill lamb shoulder with confit tomato, onion ragout and skordalia

Salt and pepper roast duck with Asian greens, parsnip crisps and hoisin jus

Prosciutto wrapped beef eye fillet with wild mushroom medley and mustard jus

Chicken breast Wellington with mushroom duxelle, chicken liver pate and kumera mash with saffron hollandaise

Provencale vegetable stack with stuffed zucchini flowers, spicy tomato and red pepper coulis with fried basil leaves

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Salads

Garden salad with an orange and vanilla forum

Greek style salad with fresh basil and pesto vinaigrette

Caesar salad of baby cos, crispy pancetta, shaved parmesan and creamy dressing

Baby potatoes with seeded mustard, smoky bacon and shallots

Baby wild rocket with honey poached pear, goat's cheese and pine nuts

Mixed bean and chorizo salad

Vegetable Accompaniments

Roasted root vegetables with rosemary and garlic

Steamed Asian greens with oyster sauce

Steamed green beans with sherry butter and shallots

Steamed seasonal vegetables

Roasted chat potatoes with fresh herbs and olive oil

Potatoes roasted in duck fat with thyme, garlic and onion

Creamy mashed potato

Dessert

Fresh fruit platters

Petit fours and petite dessert selection

Food Packages



Select
two entrées,
two mains &/or
two desserts

2. Wedding Set Course

2 course - \$62 per person

3 course - \$78 per person

Entrées

Crispy skinned pork belly with apple balsamic purée and seared scallops

King prawns with salmon gravlax, rémoulade and vodka, lime and caviar dressing

Pesto bug tails with prawn colcannon, crispy pancetta and shellfish ragout

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

Roasted chilli lime quail with bok choy, parsnip crisps and ponzu sauce

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

Roast vegetable ravioli with Champagne cream and baby caper, fennel and cress salad (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 kumera mash, asparagus, roasted eschallots, seeded mustard and sherry cream sauce

Atlantic salmon fillet with a warm salad of artichokes, asparagus, cherry tomatoes and feta with red pepper rouille

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

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

Duck crepinette with seared scallops, Thai mint salad and parsnip purée with ginger-soy glaze

Snapper fillets with pink peppercorn dressing, skordalia and gailan

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Desserts

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

Wild berry and mascarpone tart with passionfruit coulis and vanilla bean ice cream

Sticky toffee pudding with butterscotch sauce and Chantilly cream

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

Vanilla panna cotta with wild berry compote and almond tuille

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



Food Packages



3. Wedding Cocktail Party \$45 per person

Please select
five petite eats &
one dessert canapé
(Also included is Chef's selection of three standard canapés)

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on a 5 hour function.

Petite Eats

Pulled pork sliders with cinnamon and pear relish

Crab and avocado mini tacos with rémoulade 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

Petri of Szechuan yellow fin tuna sashimi with soy agar, wakame and salmon caviar

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

Sushi miscellany with sake soy paste

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

Mini seafood taster -
Coffin bay oyster, king prawn and smoked salmon with mango-mustard dipping sauce

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

Mini vegetable korma pot with pappadum sail (V)

Smoky chipotle vegetable tortilla basket (V)

Dessert Canapés

Assorted dessert pops

Boutique petites

Handmade chocolate truffles

Chocolate and caramel banana hot dogs

Mocchacini mousse cups

Mini mango and palm sugar brulées



We offer a range of beverage packages to compliment your menu selections.



Beverage Packages



Beverage Packages



Please select one
of the following
Beverage options

1. Silver Beverage Package \$46 per person

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

Sparkling

Chain of Fire Sparkling, South East Australia

Craigmoor Sparkling Pinot Noir Chardonnay, Mudgee NSW

White

Chain of Fire Semillon Sauvignon Blanc, Western Australia

Block 50 Pinot Grigio, Central Ranges NSW

Red

Chain of Fire Shiraz Cabernet, Central Ranges NSW

Circa 1858 Shiraz, Central Ranges NSW

Beers

Tooheys New

Tooheys Extra Dry

Hahn Premium Light

XXXX Summer Bright

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

2. Gold Beverage Package \$57 per person

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

Sparkling

Taltarni T Series Chardonnay Pinot Noir, South East Australia
Verve Talihan Blanc de Blanc, France

White

Pocketwatch Sauvignon Blanc, Western Australia
Pocketwatch Pinot Gris, Central Ranges NSW
Fiore Moscato, Mudgee NSW

Red

Pocketwatch Shiraz, Central Ranges NSW
Pocketwatch Pinot Noir, Central Ranges NSW

Beers

James Boag's Premium
James Boag's Premium Light
Kirin
Hahn Super Dry

3. Platinum Beverage Package \$68 per person

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

Sparkling

Taltarni Vintage Brut, South East Australia
Aurelia Prestige Cuvée, Pemberton WA
La Gioiosa Prosecco, DOCG, Veneto ITALY

White

Robert Oatley Signature Sauvignon Blanc, Margaret River WA
Robert Oatley Signature Chardonnay, Margaret River WA
Ara Single Estate Pinot Gris, Marlborough NZ
Santi Pinot Grigio, IGT, Delle Venezie ITALY

Red

Robert Oatley Signature Pinot Noir, Yarra Valley VIC
Robert Oatley Signature Shiraz, McLaren Vale SA
Robert Oatley Signature Grenache, McLaren Vale SA
Shiraz Mourvedre, McLaren Vale SA
Esquinas Malbec, Mendoza ARGENTINA

Beers

Heineken
James Squire Pale Ale
James Squire Orchard Apple
Kosciusko Pale Ale



It's all in the detail.



Styling Packages



Styling Packages



Please select one
of the following
four Styling options

1. Standard 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

2. 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
- Cake table flouncing
- Bathroom floral and candle arrangement

3. Platinum Package

\$32 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
Cake table flouncing

4. Cocktail Package

\$18 per person

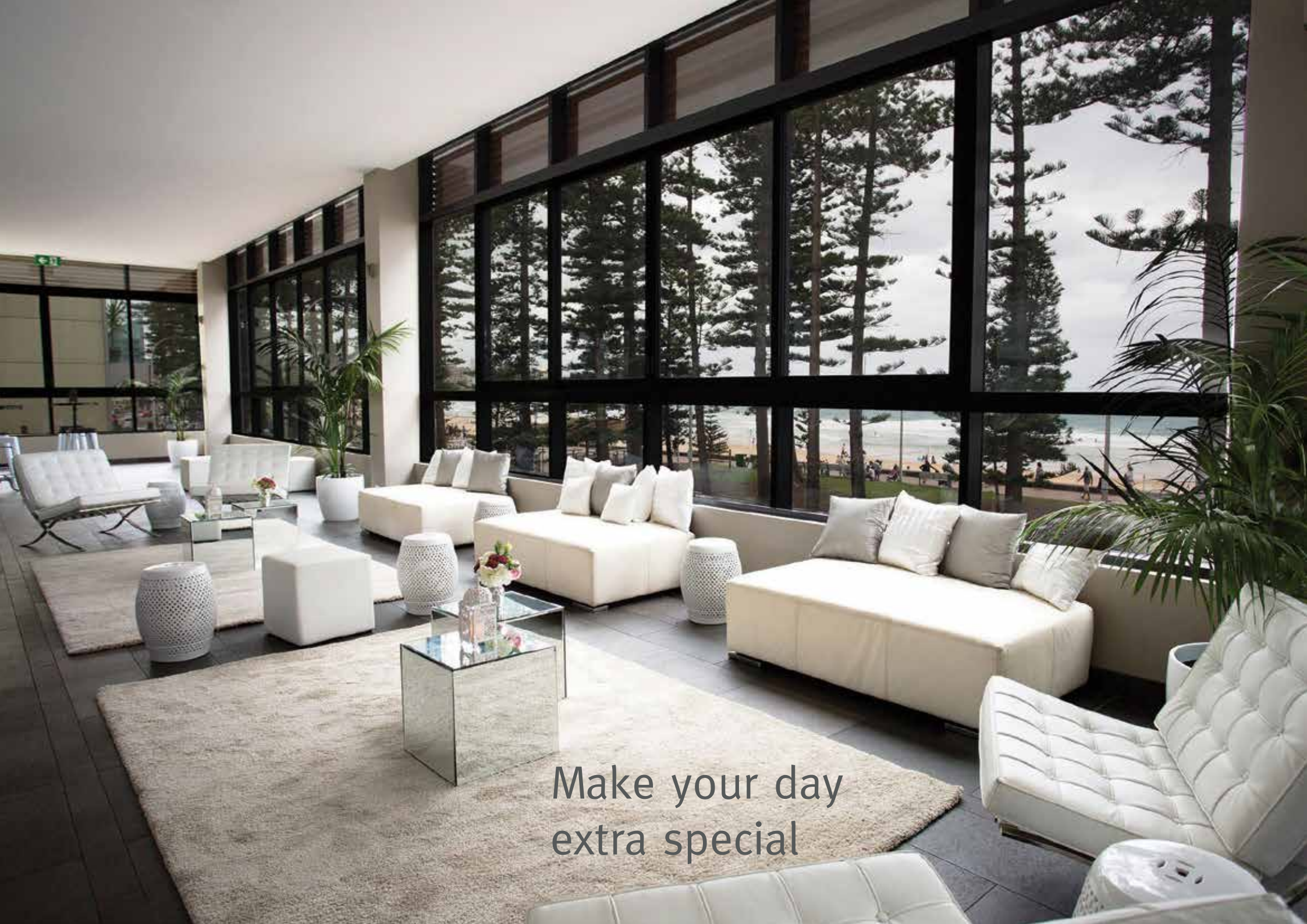
5 hour room hire
5 x clothed cocktail tables
15 x white bar stools
2 x slim line ottomans
4 x cubed ottomans
2 x lack tables
1 x rug
7 x centrepieces for lack tables and cocktail tables

Chill Out Furniture

\$988.00

2 x slim line ottomans
10 x cubed ottomans
5 x lack tables
8 x white bar stools
5 x centrepieces for lack tables
4 x greenery
2 x synthetic grass rugs

*Only available in conjunction with one of the above styling packages



Make your day
extra special

Additional Touches



Additional Touches



Add those
tiny 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 3 items served for 30 minutes at the start of your wedding

Arrival Cocktail

\$15 per person

Please choose one cocktail from the following:

- Tequila Sunrise
- Sea Breeze
- Margarita
- Cosmopolitan
- Rose Punch/Sangria

Please ask your Event Coordinator for further information regarding additional packages.

Live Stations

Life's a Beach

\$15.50 per person

Wok fried soft shell crab, prawn skewers with chilli and lemongrass, chermoula marinated seared Queensland scallops in the shell cooked on our live BBQ station.

Paella Station

\$15.50 per person

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

Oyster and Sashimi Bar

\$15.50 per person

Selection of 3 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 Additions

Cheese Station

\$14.50 per person

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

Sweet Things Station

\$15.50 per person

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

Gelato Bar

\$14.50 per person

Choose 5 varieties of gelatos and sorbets from our large selection to be served by our staff into cones or cups. Includes a condiments buffet with assorted chopped nuts, sprinkles and toppings to complete your ice cream or sundae.



Other details and Suppliers



Everything else you need to know

A minimum spend of \$8,000 for weddings held from May-September and \$10,000 for weddings held from October-April. 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.



Novotel Sydney Manly Pacific is Australian Bridal Industry Academy Accredited

Suppliers we love

Styling

Bespoke Social Amelia Johnson

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

The Wedding Decorator Marlene Paszek

0411 100 763
www.theweddingdecorator.com
info@theweddingdecorator.com

Cakes

Distinctive Cakes Julie Barlow

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

Flowers

White House Flowers Kye Carqueville

02 9977 5323
www.whitehouseflowers.com.au
info@whitehouseflowers.com.au

Entertainment

Impression DJs Cheryl and Trent Cooper

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

Photobooth - The Party Starters Jayson Elkins

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

Musician Adrian Joseph Music

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

Celebrant

Dianne Morpurgo Authorised Marriage Celebrant & J.P.

02 9948 3460 | 0417 656 194
www.creatingbeautifulceremonies.com.au
bubken@bigpond.net.au

Photography

James Billing Photography

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

Jason Corroto Photo

0425 205 997
www.jasoncorrotophoto.com
info@jasoncorrotophoto.com

Jimmy Raper Photography

0404 164 335
www.jimmyraperphotography.com
jimmy@jimmyraperphotography.com

Cars

Kombi Weddings

0411 094 294
www.kombiweddings.com
info@kombiweddings.com
02 9977 5323



Contact details

For more information please contact
our Social Events Coordinator on:

P: 02 8966 7171

E: h5462-sb5@accor.com

W: www.novotelmanlypacific.com.au/weddings/

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