





Experience your dream wedding venue nestled amidst Sydney's Northern Beaches. With picturesque landscapes, lush fairways, and a charming clubhouse, Manly Golf Club sets the stage for unforgettable celebrations.

Our experienced team is devoted to creating moments that reflect your unique vision. From intimate gatherings to grand affairs, our flexible spaces and impeccable service guarantee a seamless and memorable experience.

Contact our wedding team today and let's begin planning your perfect day at Manly Golf Club!

















**OUR TEAM** 

CEREMONY AT MGC

Ceremony Locations Ceremony Package Details

**RECEPTION** 

Reception Package 1 (Classic) Reception Package 2 (Prestige) Reception Package 3 (Cocktail) MENU OPTIONS

Canapé Selection Sit Down Menu Beverage Packages

**NEXT STEPS** 



# Meet Your Support Team

We are proud of the team and history of Manly GC in delivering countless weddings with a combination of convenience, quality and attentive service.

When it comes to your special day our team are committed and professional in making the highlight, you, the couple.



Judy Cambin
Functions Co-ordinator

Judy is your essential liaison for locking in all elements leading up to your special day. Judy will assist and guide in scheduling, and overall planning for aspects on site.



Pariel Constable
General Manager



Shariq Hassan Executive Chef

Our Executive Chef Shariq, is a culinary expert with decades of experience in creating exquisite menus, blending traditional flavors with modern culinary trends. Shariq and his team look forward to delivering a memorable experience.

CERCANONY



# Our 4 Ceremony Locations

Say "I do" surrounded by the beauty of Manly Golf Club. Explore our outdoor venues, offering breathtaking views and serene settings for your special day.



Exchange vows with a breathtaking view down the first fairway from our picturesque outdoor Wedding Tee.

• Hosts up to 300 guests



Surrounded by lush greenery, our Side Garden creates a romantic backdrop for your outdoor ceremony

• Hosts up to 110 guests



## Our 4 Ceremony Locations

Explore our indoor venues, offering refined charm and sophisticated settings for your special day. Let us help you create cherished memories in the heart of our Clubhouse.



Nestled inside the Clubhouse, our intimate chapel offers a serene atmosphere for your ceremony.

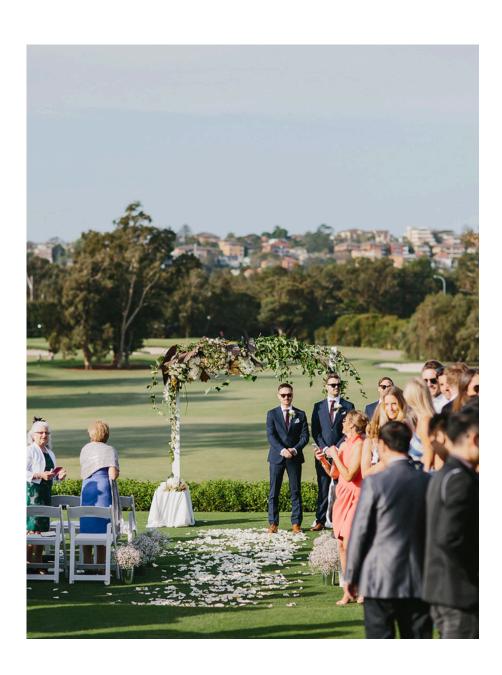
• Hosts up to 110 guests



With elegant décor and ample space, our Trophy Room provides a sophisticated setting for your ceremony.

• Hosts up to 150 guests





# Our Ceremony Package Inclusions

- Outdoor Ceremony: 40 white folding chairs
- Indoor Ceremony: 50 timber chairs
- Natural jute carpet runner
- Antique signing table & 2 white chairs
- Personal wedding coordinator
- Free parking
- Advice on local wedding celebrants

Price: \$1500

In the event of inclement weather, outdoor ceremonies can be seamlessly moved inside to The Chapel or Trophy Room. Onsite ceremonies are available in conjunction with any of our wedding packages.

Reption





# The Classic Package

- 5-hour exclusive use of the upper-level clubhouse and outdoor terrace overlooking lush greens.
- Personal Wedding Coordinator to manage reception details.
- Reception Menu: 3 canapes during pre-dinner drinks, gourmet
   3-course alternate serve menu, tea, coffee, and chocolates.
- Classic Beverage Package (4 ¾ hours) included.
- Entertainment: Professional DJ, fairylight canopy, dance floor, lectern, and microphone.
- Setup: Skirted bridal and cake table, gift table with seating plan, oval tables with white linen, tea lights, and personalized printed menus.
- Staffing: Dedicated wait staff and Banquet Supervisor.
- Complimentary onsite photography sites: Access to the areas of the golf grounds for stunning photo opportunities.
- Extras: Wedding cake presentation, complimentary menu tasting for two, and free onsite parking for up to 120 cars.

### **PRICING**

- Minimum number of guests: 80
- Monday to Friday: \$179 per person
- Saturday: \$185 per person
- Sunday: \$195 per person
- Venue Hire: \$1000 (waived for 100+ guests)





# The Prestige Package

All inclusions of the Classic Package plus the following enhancements:

- Beverages: Upgrade to the 'Prestige' beverage package.
- Menu: Option of a styled dessert buffet with a selection of 3 mini desserts (in place of alternate serve desserts).
- Honeymoon Night: Stay at the Manly Pacific in an ocean-view room with breakfast.
- Getaway Car: Provided for the Bridal couple on completion of the reception.
- Entertainment: Premium DJ service including live piano music during pre-dinner drinks and canapes.

### **PRICING**

- Minimum number of guests: 80
- Monday to Friday: \$229 per person
- Saturday: \$235 per person
- Sunday: \$245 per person
- Venue Hire: \$1000 (waived for 100+ guests)





# The Cocktail Package

- 5-hour exclusive use of the upper-level clubhouse and outdoor terrace overlooking lush greens.
- Personal Wedding Coordinator to manage reception details.
- Reception Menu: Selection of 5 canapes & 2 substantial canapes, mini dessert station (choice of 2) plus your wedding cake cut and presented on the dessert station, tea and coffee.
- Classic Beverage Package (4 3/4 hours) included.
- Seating: Cocktail seating, 2 ottoman areas with coffee tables for lounge areas.
- Atmosphere: Ceiling fairylights in the main room.
- Entertainment: Dance floor, lectern and microphone.
- · Setup: Cake and gift table.
- Extra: Your choice of one of the following 3-hour photobooth package or DJ Package, 5 hours.

### **PRICING**

- Minimum number of guests: 80
- Monday to Thursday: \$155 per person
- Friday / Saturday: \$160 per person
- Sunday: \$170 per person
- Venue Hire: \$1000 (waived for 100+ guests)

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## Canapé Selection

#### COLD CANAPÉS

Beetroot tartare, sago crisp, creme fraiche, baby basil v, gf
Smoked eggplant, whipped feta, parsley, tartlet gf
Sydney rock oysters, gin and tonic gf
Kingfish ceviche, pickle onion, avocado, edamame gf
Salmon rillette, compressed cucumber, roe
Duck liver parfait tart, red currant jelly
Chicken Vietnamese rice paper roll gf
Peppered rare beef, beetroot, chive onion cream, parmesan gf
Prosciutto wrapped pear, rocket blue cheese, balsamic gf
Pork and pistachio terrine, candied apple gf

### HOT CANAPÉS

BBQ baby corn, peri peri, avocado dip ve, gf
Asian vegetable spring roll, nam jim ve
Sweet potato, corn and manchego empanada, dill cream v
Pumpkin ricotta arancini, herb aioli v, gf
Lobster spring rolls with yuzu aioli
Tempura king prawns with ponzu
Prawn and ginger dumpling, ginger soy, toasted sesame
Yakitori chicken skewer with sweet soy gf
Butter chicken pastizzi, cumin raita
Korean style fried chicken, chilli glaze gf
Pork and mushroom gyoza, dipping sauce
Moroccan lamb samosa, minted labneh

#### SUBSTANTIAL CANAPÉS

Sliders - choice of the following:

- Wagyu beef, gherkin relish, cheese, caramelised onion, aioli
- Pulled pork, slaw, apple sauce, chipotle mayo
- · Aloo Bonda, coriander chutney, tamarind sauce

Tacos - choice of the following:

- · Crispy Chicken
- Pulled Pork
- Vegetarian

with chipotle mayo, avocado, salad

Asian rice noodle salad - choice of the following:

- · Poached Chicken
- Prawn
- Vegetarian

with chilli lime dressing and fresh herbs gf

Slow-cooked beef brisket, crushed potato, smokey bbq glaze gf Lamb kofta, chickpea hummus, pita Beer battered flathead, crispy chips, tartare, lemon Sri Lankan fish curry, coconut rice, banana chips gf Salt and pepper calamari and chips box gf Butter chicken, pilaf rice, papadum, mint yoghurt gf Pumpkin and quinoa salad, marinated tofu v, gf

Slow cooked beef brisket, crushed potato, smokey bbq glaze gf



### Reception Menu

### ENTRÉE

Chilled prawn, tomato verge, avocado, elk salad, lemon vinaigrette gf

Campari cured salmon gravlax with avocado mousse, charcoal moss and salmon roe gf

Seared scallop, cauliflower, pea consomme, XO glaze

Pork belly, celeriac, poached apple, chicharron gf Beef carpaccio, honey mustard, parmesan tuille, walnut oil gf

Slow-cooked lamb loin, kumara, beetroot jam gf Pork and pistachio terrine, mustard, date and quince jam, pickle

Poached Zaatar chicken, tahini, pomegranate, pistachio, pita

Chicken tikka, cumin yoghurt, cucumber & mint salad, lime gf

Apple wood smoked duck breast, beetroot, pickle onion, hazelnut crunch gf

Wild mushroom tortellini, spinach, thyme cream, parmesan chard v

Pan-fried gnocchi pumpkin, mushroom, asparagus, whipped ricotta v

Fig, goat cheese, caramelised onion tart, beetroot, cress walnut salad v

#### MAIN

Chargrilled Beef Tenderloin, sauteed greens, dauphinoise potato, lyonnaise sauce gf
Black Angus beef sirloin, balsamic beetroot, celeriac, braised leek, chermoula gf
Red wine braised beef cheek, parsnip and potato mousseline, seasonal vegetables, sweet potato crisp gf

Pistachio crusted lamb rack, medley vegetables, caramelised fig sauce, pomegranate
Pan fried salmon, pumpkin gnocchi, spinach, bearnaise

Crispy skin salmon, sweet pea, pepper jam, thyme potato gf

Pan fried barramundi, vegetable primavera, cauliflower puree, confit carrots gf Teriyaki barramundi, sweet potato, sesame and ginger Asian vegetables

Confit duck leg, potato and leek, heirloom carrots, redcurrant jus gf

Slow cooked duck breast, sauteed kipfler, bean cassoulet, crispy pancetta

Pan fried chicken supreme, wild mushroom risotto, feta salad, watercress gf

Lemon thyme chicken supreme, herb truffle polenta, tomato fondue, seasonal vegetable gf

#### **DESSERT**

Vanilla pannacotta, mixed berry compote, brandy snap gfo

Cardamom brulee, almond biscotti, berries gfo Passionfruit Lemon tart, elder flower gel, kaffir lime, torched meringue

Raspberry almond frangipane tart, almond tuile, vanilla ice cream

Tiramisu, chocolate soil, strawberry, raspberry coulis Cheesecake, vanilla eclairs, salted caramel

> gf Gluten free v Vegetarian o Option available

Vegan menu available on request

\*Indicative menu only. Items are subject to change based on seasonal availability



## Beverages Packages

#### 01 CLASSIC PACKAGE

Included in the Classic Package for a duration of 4 3/4 hours.

#### **Drinks Included**

Rothbury Estate Sparking Cuvee Chain of Fire Pinot Grigio Katherine Hill Shiraz Standard Beers on tap Soft drinks and juices

### BEVERAGE PACKAGE UPGRADES

Basic Spirits - \$11pp

House Vodka, Gin, Bacardi, Bourbon, Rum, Scotch

Bottled Beer - \$9pp

Corona, Peroni, Asahi

**Standard Beers on Tap -** Incl in both packages Carlton Draught, VB, Resch's Draught, Great Northern

(mid-strength)

Premium Beers on Tap - \$10 pp (incl in Prestige package)

Peroni Nastro Azzurro, Balter XPA

#### 02 PRESTIGE PACKAGE

Included in the Prestige package for a duration of 4 3/4 hours Or upgrade from Classic to Prestige (from the Classic package) for \$30.00 per person.

### **Sparkling**

Josef Chromy NV Sparkling, TAS or La Gioiosa Prosecco DOCG, Italy

Your choice of 2 Red and 2 White / Rosé wine from the following:

#### White / Rosé

Marquis De Pennautier Rose, Pays d'Oc, France Monopolio Pinot Grigio, Veneto, Italy Nobody's Hero, Marlborough Sauvignon Blanc, NZ Philip Shaw 'The Architect' Chardonnay, Orange, NSW

#### Red

Philip Shaw 'The Wire Walker' Pinot Noir, NSW Mystic Park Shiraz, Barossa Valley, SA Sons of Eden 'Kennedy' GSM, Barossa Valley, SA Bremerton 'Coultard' Cabernet Sauvignon, Longhorne Creek, SA

All beers on tap and your choice of 1 bottled beer Soft drinks, mineral water and juices

Pext Steps







# Your Next Steps

Congratulations on taking the first step towards your dream wedding at Manly Golf Club! Here's what to do next:

#### **BOOK A CALL**

Schedule a consultation with our dedicated wedding team to discuss your vision, preferences, and questions. Let us guide you through the planning process and ensure every detail is taken care of.

tel: (02) 9948 0256 - Ext. 2 email: functions@manlygolf.com.au

### WALKTHROUGH OF THE VENUE

Experience the beauty and charm of Manly Golf Club firsthand with a tour of our stunning venue. Explore our indoor and outdoor spaces, envision your ceremony and reception and discover why Manly Golf Club is the perfect setting for your special day.

