THE MANHATTAN HOTEL

FUNCTIONS AND EVENTS PACKAGE

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WELCOME!

The Manhattan Hotel is Ringwood's favourite local and is a popular one-stop-shop destination.

Offering a variety of different function spaces, we can tailor any event to suit your needs and will deliver the perfect celebration for both you and your guests.

With four diverse function rooms, we are sure to have something to match your requirements. Our modern spaces are ideal for birthday parties, engagements, sporting presentations, Christmas parties and so much more, and we have rooms suitable for both cocktail and seated events.

We also offer multiple spaces suitable for corporate events such as meetings/training seminars, and these spaces also work well for intimate dinner gatherings.

Looking to host a more relaxed, non-exclusive event? We have you covered there too with a range of semi-private spaces available in our relaxed and contemporary Back Bar.

Get in touch with our team today to arrange a time to view our spaces as well as discussing your event in further detail.

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ELLIOTTS BAR

The Elliotts Bar is a class of its own with its famous light up infinity dance floor that will be the highlight of your night. Experience your event in the Elliotts Bar with your own private courtyard with heaters for those chilly winter nights and offset by the flicker of dim candlelights.

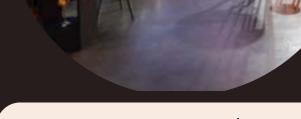


INCLUSIONS

- Suitable for up to 150 guests
- · Light up infinity dance floor
- Fully stocked bar
- · Private bathrooms
- Room hire for 5 hours
- Food & beverage staff
- Projector
- Music connectivity
- Security

PLATINUM PACKAGE \$4700

- Selection of 10 platters off the gourmet or classic canapé menu
- 1m grazing board on arrival
- 10 x floor bouquets with foil megaloon
- DJ for 5 hours
- \$1000 bar tab to get your night started



GOLD PACKAGE \$3500

- Selection of 10 platters off the gourmet or classic canapé menu
- 10 x floor bouquets with foil megaloon
- \$500 bar tab to get your night started

SILVER PACKAGE \$2900



SOHO ROOM

The Soho room is a stylish and sophisticated room that is perfect for an intimate gathering or private dinner. Featuring a dance floor with disco ball and lights, as well as a private bar. This room is located on the upper level, accessed via stairs



INCLUSIONS

- Suitable for up to 100 guests
- Fully stocked bar
- · Room hire for 5 hours
- Security
- Food & beverage staff
- 2 x Projectors
- Music connectivity

PLATINUM PACKAGE \$3800

- Selection of 10 platters off the gourmet or classic canapé menu
- 1m grazing board on arrival
- 10 x floor bouquets with foil megaloon
- DJ for 5 hours
- \$1000 bar tab to get your night started

GOLD PACKAGE \$2600

- Selection of 10 platters off the gourmet or classic canapé menu
- 10 x floor bouquets with foil megaloon
- \$500 bar tab to get your night started

SILVER PACKAGE \$2000



EMPIRE ROOM

The Empire room has a truly modern look that can suit all your event needs for any occasion.

Featuring a dance floor with disco ball and lights, as well as a private bar.

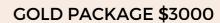
Located on the upper level, Accessed via the rear stairs



- Suitable for up to 140 guests
- Fully stocked bar
- Room hire for 5 hours
- Security
- Food & beverage staff
- Projector
- Music connectivity
- Light up dance floor

PLATINUM PACKAGE \$4200

- Selection of 10 platters off the gourmet or classic canapé menu
- 1m grazing board on arrival
- 10 x floor bouquets with foil megaloon
- DJ for 5 hours
- \$1000 bar tab to get your night started



- Selection of 10 platters off the gourmet or classic canapé menu
- 10 x floor bouquets with foil megaloon
- \$500 bar tab to get your night started

SILVER PACKAGE \$2400



LIBERTY ROOM

The Liberty room features a central dance floor with a private bar that runs the length of the room.

Liberty is ideal for larger scale events including but not limited to birthdays, engagements, presentation nights, private dinners or cocktail events.

Let us tailor the perfect package to suit your requirements.

INCLUSIONS

- Fully stocked bar
- Private bathrooms
- Room hire for 5 hours
- Security
- Food & beverage staff
- 2x Projectors
- Music connectivity

GUESTS

- Cocktail up to 300
- Sit Down up to 140
- Theatre sytle up to 200

PLATINUM PACKAGE \$4300

- Selection of 10 platters off the gourmet or classic canapé menu
- 1m grazing board on arrival
- 10 x floor bouquets with foil megaloon
- DJ for 5 hours
- \$1000 bar tab to get your night started

GOLD PACKAGE \$3100

- Selection of 10 platters off the gourmet or classic canapé menu
- 10 x floor bouquets with foil megaloon
- \$500 bar tab to get your night started

SILVER PACKAGE \$2500



EVENT UPGRADES



DJ for 5 hours \$650



PHOTOBOOTH \$650



PHOTOGRAPHY \$400



BALLOON GARLAND - POA



LIGHT UP SIGNS \$200



CANDY BAR \$300



JUKEBOX \$400 KARAOKE DJ \$750



BALLOONS - POA



FLOWER ARRANGEMENTS - POA

COCKTAIL MENU

CLASSIC CANAPÉ SELECTIONS

CLASSIC DELIGHTS

Beef party pies
Mini sausage rolls
Lamb kebabs
Cheesy jalapeno bites (v)

CLASSIC VEGETARIAN

Vegetable samosas Spinach and ricotta triangles Tomato bruschetta Vegetable curry puffs

CLASSIC BITES

Mini dim sims
Mac & cheese bites
Fish bites
Spicy prawns

CLASSIC FUSION

Mini quiche Fried dumplings Vegetable spring rolls (v) Cajun chicken tenders

GOURMET CANAPÉ SELECTIONS

GOURMET TEMPTATION

Panko crumbed prawns Pork belly bites Tempura scallops Steamed pork buns with char sui sauce

GOURMET PLEASURE

Mini beef sliders
Nacho boats
Prawn & ginger dumplings
Rice paper rolls (veg/vegan or seafood)

GOURMET CUISINE

Singapore noodle boxes (v)

Mini pulled pork sliders

Pumpkin & feta arancini balls (v)

Peking duck spring rolls

GOURMET INDULGENCE





CANAPÉ UPGRADES

PIZZA SLABS \$60

(serves 18) Margherita Hawaiian BBQ Chicken Sweet chilli prawn

DUO OF SLIDERS \$110

(30 pieces) - choice of 2 Pulled pork slaw sliders Cheeseburger sliders Chicken and salad sliders Salad sliders

SUSHI ROLLS \$120

(30 pieces) - choice of 2 Prawn Pork belly Vegetarian/Vegan Chicken

RICE PAPER ROLLS \$110

(30 pieces) - choice of 2 Chicken Seafood Vegetarian Vegan

GRAZING BOARD \$100

Breadsticks, cracker selection
Mixed nuts
Assorted dips
Selection of cold cut meats
Variety of cheeses
Mixed fruits and veg sticks

SANDWICHES \$90

Chef's selection

VEGAN PLATTER \$100
Chef's selection

SEASONAL FRUIT PLATTER \$70

TEA & COFFEE STATION \$50

CHIPS, NUTS & LOLLIES \$50

LOW GLUTEN \$120

(serves 10)

Grilled cajun chicken tenders
Pumpkin and feta risotto balls
Lemon pepper calamari
Seafood spring rolls
Pork rice paper rolls

RIBS & THINGS \$120

(serves 10)
BBQ Pork Ribs
Beef sliders
Southern fried chicken bites
Mac 'n' cheese bites
Pork belly bites
Fries & Condiments

VEGAN & VEGE HERO \$100

(serves 10)
Turkish Bread
Dips, Olives
Cauliflower Popcorn
Corn Fritters
Sweet Potato Fries

SIDE DISHES

(serves 2)
Bowl of Fries \$10
Bowl of Sweet Potato Fries \$15
Bowl of Wedges \$15
Garlic & Cheese Bread \$10

BOTTOMELESS BBQ*

(\$29.90 Per Person)
Beef burger patties
Selection of gourmet sausages
Marinated chicken skewers
Caramelised onions
Coleslaw & Greek Salad
Selection of breads and sauces

*Only Available in the Back Bar



BUFFET MENU

\$400 room hire applies. Minimum of 50 adults.

Adults \$52

Kids (aged 4-12) \$25

Dietary concerns can be catered for with prior notice

<u>SOUP OF THE DAY</u>

Served with bread rolls and butter

HOT CARVERY

Includes roasted pumpkin & potato, steamed peas & corn (v/vlg)

Select 2

Roast beef, gravy, mustards (vlg) Roast pork, apple sauce (vlg) Roast lamb, gravy, mint jelly (vlg)

HOT DISHES

Select 3

Butter chicken, steamed rice
Beef lasagne
Beef hokkien noodles (vegetarian available)
Sweet and sour pork, special fried rice

SALADS

Select 2

Potato salad with egg and bacon (vlg)
Traditional coleslaw (v/vlg)
House garden salad (v/vlg)
Caesar salad, croutons (v/vlg)

DESSERT

Select 2

Sticky date pudding, butterscotch sauce
Apple crumble, cream
Fresh fruit platters, cream (vlg)
Traditional pavlova, cream, strawberries (vlg)

SEAFOOD UPGRADES

Salmon portions \$10pp (vlg)
Prawn skewers \$10pp (vlg)
Fresh whole prawns \$10pp (vlg)
Seafood salad \$8pp

(v) Vegan (ve) Vegan (vlg) Very Low Gluten

SET MENU

Available for 40-160 guests. Kids menu on request.

Select 2 items from your chosen courses

All items will be served on a 50/50 basis

Dietary concerns can be catered for with prior notice

ENTRÉE

Zucchini and corn fritters served on rocket with lime aioli Lemon pepper calamari with sriracha aioli (vlg) Pork belly bites with sticky apple glaze (vlg)

MAIN

Grilled spice barramundi with Greek salad, sweet potato chips and lemon butter sauce (vlg)

Slow-cooked lamb shank ragout on a bed of smokey mash, with buttered green beans (vlg)

Pumpkin, semi dried tomato, basil, spinach gnocchi, with shaved parmesan, finished with creamy white wine sauce (v)

DESSERT

Chocolate mousse served in a chocolate cup with berry coulis (vlg)

Sticky date pudding with butterscotch sauce

Passionfruit cheesecake served with fresh berries

2 COURSE \$50

(entree + main OR main + dessert)

3 COURSE \$60

(entree + main + dessert)

NIGHT CAP HOTELS

ACCOMMODATION

Our newly renovated Nightcap Hotel rooms at the Manhattan Hotel are perfect for an overnight stay for you and your function guests.

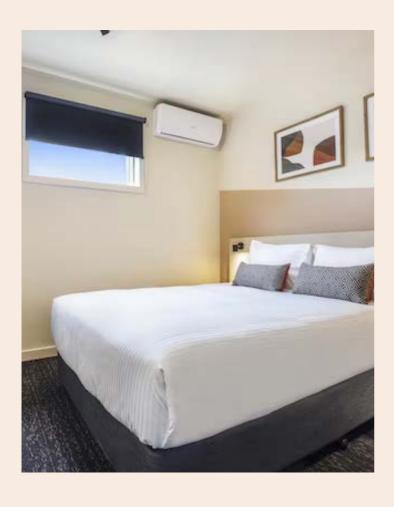
Offering 12 Queen & Single rooms and 1 two bedroom apartment that can sleep 6.

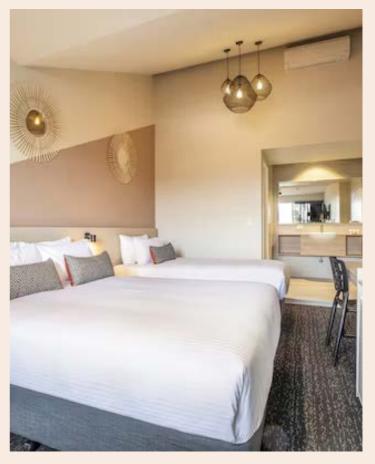
All of our rooms are located on the upper level at the rear of the hotel,
each room features free WiFi, bar fridge, kettle and extremely comfy King Koil beds.

For reservations:

https://www.manhattanhotel.com.au/accommodation

or chat to our friendly team onsite today!





THE BACK BAR

With one of the largest beer gardens in the eastern suburbs, The Back Bar comes equipped with pool tables and big screens showing all your favourite sporting events. we also have a wide range of local beers and spirits on tap, great wine and cocktail menu, and fantastic catering options.



THE WICKETS

Bench tables, fresh air, and a BIG SCREEN.. what

more could you ask for?

Gather the crew and have a bottomless bbq or keep it casual with canapes, the choice is yours!

This semi-private area provides a mixture of both seated and standing area

Catering for groups up to 60



SOCIAL PACKAGES

STANDARD PACKAGE - \$500 SUITABLE FOR 10-15 PEOPLE

FOOD:

3x Bowls of Fries, 3x Garlic & Cheese Bread,

1x Grazing Board, 2x Ribs 'n' Things Board,

1x Vegan & Veggie Hero Board,

DRINKS:

3x Bottles of Brown Bros Prosecco & 3x Jugs Carlton Draught Tank Beer

3x Gin Bramble Jugs & 8x Espresso Martinis

THE MID-FIELD

Book yourself right in the heat of the action! The Mid-field comes equipped with ceiling fans and a fireplace, making it ideal all-year-round, semi-private event space.

Catering for groups up to 50



TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS - A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of these signed terms and conditions, completed booking form and full deposit payment of \$500. We accept EFTPOS, cash and all major credit cards. Of this deposit, \$250 will also be considered as your "function bond", and this will be returned post event provided that no damage has occurred to the function room or any other part of the venue, including non payment of any monies owing.

FINAL DETAILS & PAYMENT - The venue requires all food and beverage selections to be provided twenty one (21) days prior to the event, along with final guest numbers, food service times and other specifics relating to your event. This number will form the basis of your final charging. All catering must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

MINORS, ADDITIONAL SECURITY - Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised all all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. All minors must leave the venue by 10pm for any function, regardless of its nature. Particular functions e.g. 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding. All attendees may be asked to provide proof of age, failure to do so may result in service of liquor being refused.

FOOD ALLERGIES & DIETARY REQUIREMENTS - Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal or food is the responsibility of the diner. CANCELLATION - Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of eight (8) weeks of the date of the function (twelve (12) weeks for November & December functions) will forfeit the deposit. Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

INTERLECTUAL PROPERTY - The name, logo, artwork, signs, texts, trademarks or any other identifier of the venue of venue operator must not be published, advertised, broadcast, filmed, recorded or used in any way without the prior written permission of the venue. Recording or filming in the gaming room is strictly prohibited.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS - Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE - Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY - It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

THIS CONTRACT & PAYMENT DETAILS - This contract provides only an estimate of the total costs involved in the Manhattan Hotel hosting your function. Changes to any details will alter the costs involved with your function. An invoice will be produced once all final details and guest numbers have been confirmed. This invoice will also provide the due date for final payment.

I can confirm that I,	has read, understood the above terms and conditions, and agree to comply
Signed:	·
Date:	