

DINING PACKAGES

CONGRATULATIONS ON YOUR ENGAGEMENT!



WE ARE DELIGHTED YOU ARE CONSIDERING
MARYBROOKE MANOR FOR YOUR SPECIAL DAY.

Marybrooke is nestled on the edge of the majestic Sherbrooke Forest in the Dandenong Ranges.

The magnificent National Trust listed reception centre and guesthouse is the perfect one-stop destination for your boutique wedding ceremony and reception for up to 100 guests.

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MARYBROOKE
MANOR



INCLUDED IN OUR PACKAGES

- The use of our beautiful outdoor gazebo or indoor chapel each set with chairs for all your guests, red carpet runner & a clothed signing table
- An elegant dining room able to seat up to 100 with a separate, portable dance floor that provides huge flexibility with floorplan layouts
- Eight acres of gardens ensuring all your photography needs are catered for. Indoors we have our stunning drawing room
- Five-hour package including 1 hour for your ceremony
- Delicious, beautifully presented menu with generous portion sizes – your guests won't go hungry
- All inclusive beverage package including soft drink, beer, wine & sparkling wine and cider
- Access to the Marybrooke App to store important documents and most importantly to communicate
- \$500 voucher towards our house DJ
- Personalised place cards, menus and guest board
- Over 10 different centrepieces to select from
- Complimentary accommodation in our bridal suite for your wedding night
- We'll also invite you back to celebrate your first year wedding anniversary with bed and breakfast as a gift from us.
- Minimum spend option rather than minimum number requirement, allowing you to design a package which reflects your requirements whilst avoiding the need to invite extra guests.
- Option to pay for your wedding in instalments
- Our guarantee you will be the only wedding on site as we only host one wedding a day
- PJ's bar will be open prior to your wedding for your guests to relax
- Your wedding coordinator can be your M.C.
- Flexibility, quality service and attention to detail – nothing is too much trouble
- No charge for the cutting of your wedding cake (including a cake knife)
- Fabric draping with fairy lights in the centre of the room

AVAILABLE TO YOU

- Onsite accommodation for your guests in 20 four star rooms with ensuites.
- Optional styling including coloured linen, charger plates, high end centrepieces, neon wall, uplighting and fairy light curtain
- The ability to purchase personalised gifts and signage for your wedding
- You can experience our menu by visiting PJ's Restaurant and bar, which is open for pre-booked tastings every 2nd Thursday evening \$80 per adult
- Green Haven cottage is available for one of the wedding party to stay in the night before and get ready on the day with a late check-out of 2pm
- Our apartment for the other party to stay the night before your wedding
- The opportunity to enjoy breakfast with your guests the next morning. Breakfast is included in all accommodation bookings, however weddings with over 10 hotel rooms booked will have a private buffet breakfast in the Sherbrooke Room.
- Time extensions
- Premium beverage upgrades
- The ability to reserve all accommodation rooms for your guests to book
- Extra time between the end of your ceremony and the start of your pre-dinners using either a "tab" or "cash bar" option



DINING RECEPTION PACKAGES

There are two dining wedding packages available at Marybrooke Manor:

Sherbrooke Dining Package

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Sit down dining available for luncheon or dinner with traditional alternating meal service.

Olinda Sharing Package

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Sit down dining available for luncheon or dinner served buffet-style on platters to individual tables.

Alternative dining packages are also available. Separate information can be provided on request.

Adult prices for weddings in 2023	Monday to Thursday	Friday	Saturday	Sunday
PEAK: March, April, October & November	\$145	\$170	\$175	\$165
SHOULDER: January, February, May, September & December	\$145	\$160	\$165	\$155
OFF-PEAK: June, July & August	\$145	\$150	\$155	\$145

Adult prices for weddings in 2024	Monday to Thursday	Friday	Saturday	Sunday
PEAK: March, April, October & November	\$155	\$180	\$185	\$175
SHOULDER: January, February, May, September & December	\$155	\$170	\$175	\$165
OFF-PEAK: June, July & August	\$155	\$160	\$165	\$155

These prices include GST and are current from 1 September 2022. Public Holidays attract a 10% surcharge.

Prices for 2025 are \$10 higher than for 2024.



MINIMUM SPEND REQUIREMENTS

Whichever Package you choose, there is a minimum spend that you need to pay which varies according to your preferred month of the year and day of the week, as follows:

	Monday to Thursday	Friday	Saturday	Sunday
PEAK:				
March, April, October & November	\$10,000	\$15,000	\$16,000	\$14,000
SHOULDER:				
January, February, May, September & December	\$10,000	\$14,000	\$15,000	\$13,000
OFF-PEAK:				
June, July & August	\$10,000	\$13,000	\$14,000	\$12,000

The minimum spend on any available date within 3 months is \$10,000.

To find out how much extra you need to spend to meet your minimum, simply multiply your expected guest number by the per head price.

If you fall under the minimum spend, you can add items from the optional extras to make up the minimum spend.

Example: 78 adults in September on a Friday total \$12,480.

A minimum spend of \$14,000 applies which mean you have \$1,520 to spend on optional extras to meet your minimum.

Anything can be put towards your minimum spend except accommodation.





OPTIONAL EXTRAS

For a little added indulgence on your special day, we offer a range of optional extras which can be booked individually. Any of these extras can also be purchased to help you reach your minimum spend requirement.

BRIDAL LOUNGE

Bridal Lounge: \$250

Available on your wedding day as a place to get ready with your bridal party. Lunch and drinks can be ordered from the Restaurant and delivered to the Lounge.

TIME EXTENSION

Time Extensions: \$10 extra per adult per half hour

This includes beverages – ideal for those wanting to celebrate for longer!

BEVERAGES

Lemonade Stand: \$200

Offer your guests a refreshing drink from our old fashion lemonade stand set up prior to your outdoor ceremony.

Premium Beers: \$12 extra per adult

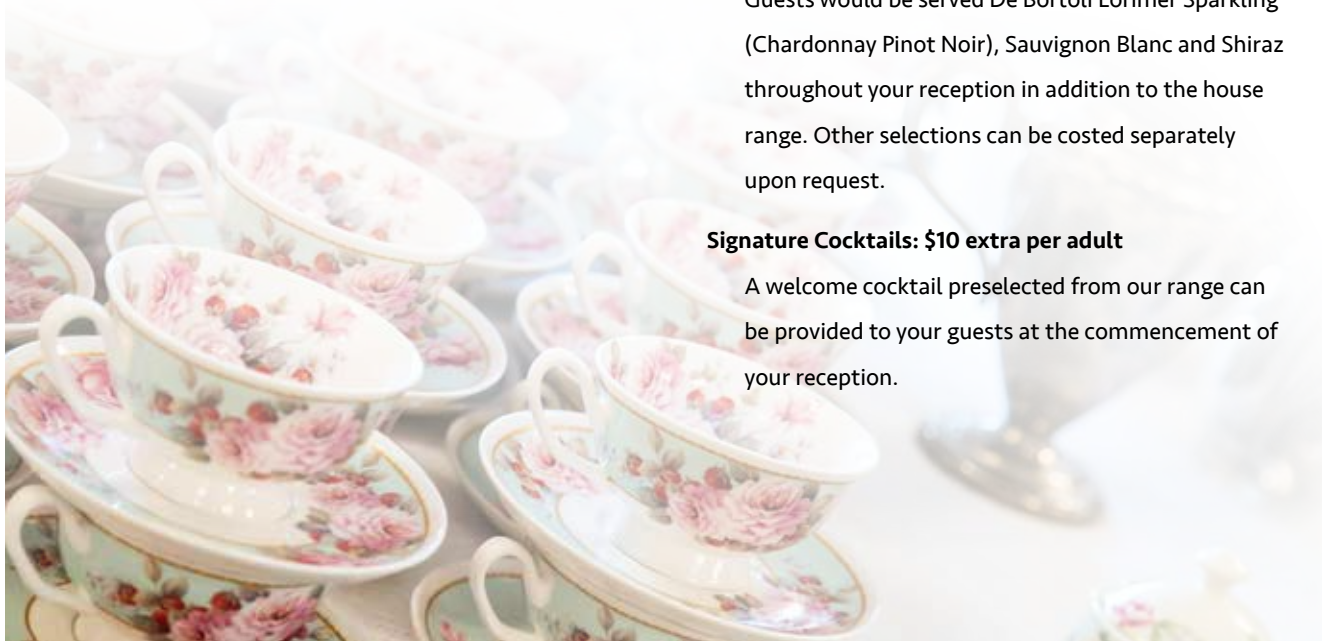
Guests would be able to enjoy two additional beers which you preselect from our premium range. Other preferences can be costed separately upon request.

Premium Wines: \$15 extra per adult

Guests would be served De Bortoli Lorimer Sparkling (Chardonnay Pinot Noir), Sauvignon Blanc and Shiraz throughout your reception in addition to the house range. Other selections can be costed separately upon request.

Signature Cocktails: \$10 extra per adult

A welcome cocktail preselected from our range can be provided to your guests at the commencement of your reception.





OPTIONAL EXTRAS - FOOD

To add more variety of food to your wedding day, you can pick from a range of our delightful menu additions.

Each of these options can help you reach your minimum spend requirement.

Donut Wall: \$250

An amazing display of donuts will definitely tempt your guests. 60 donuts are included in a wide variety. Extras are available at \$40 per dozen.

Alternating Entrée*: \$5 extra per adult / teen

Select a second entrée to be served alternating to your guests.

Entrée Platters: \$10 extra per adult / teen

Shared entrée platters can be provided for your guests. You can choose from our Italian Anti-Pasto, Mediterranean, Assorted Savoury, Greek, Turkish Dips or Asian themed platters.

Salads*: \$30 extra per table

Salads can be provided for your guests served in bowls to the centre of each table. You can choose from our Greek, Garden, Waldorf or Caesar salads.

Extended Choice*: \$10 extra per adult / teen per course

Your guests can be given the option to choose from a set menu where each course has three alternatives.

Dessert Table Buffet*: \$10 extra per guest

A delicious buffet selection of desserts served to your table in a truly impressive display as an alternative to two desserts served alternating.

Devonshire Tea Buffet: \$12 extra per guest

A Devonshire Tea self-serve buffet set up in the predinner drinks area including two scones per guest, with double cream and exclusive Marybrooke homemade conserve. Tea and filtered coffee are included.

Cheese Platters: \$10 extra per adult / teen

A gourmet cheese platter with accompanying condiments can be served to your guests.

** Only available with the Sherbrooke dining package*

PLATTERS

Available during 'cash bars' or pre-dinners

\$70 platters are intended to serve 20 guests:

Anti-pasto platter

Assorted selection of ham, prosciutto, salami, olives, feta, pickled vegetables with olive drizzled bread.

Cheese platter

With brie, tasty and blue cheese topped by a selection of dried fruits & nuts accompanied by water crackers.

Asian platter

Including spring rolls, samosas, prawn twisters, thai fish cakes & smoked salmon.

Assorted savoury platter

Spinach & ricotta rolls, assorted party pies, assorted arancini & homemade sausage rolls.

\$45 platters are intended to serve 20 guests:

Cheesy garlic pizza

Manor made pizza with a cheese and garlic topping.

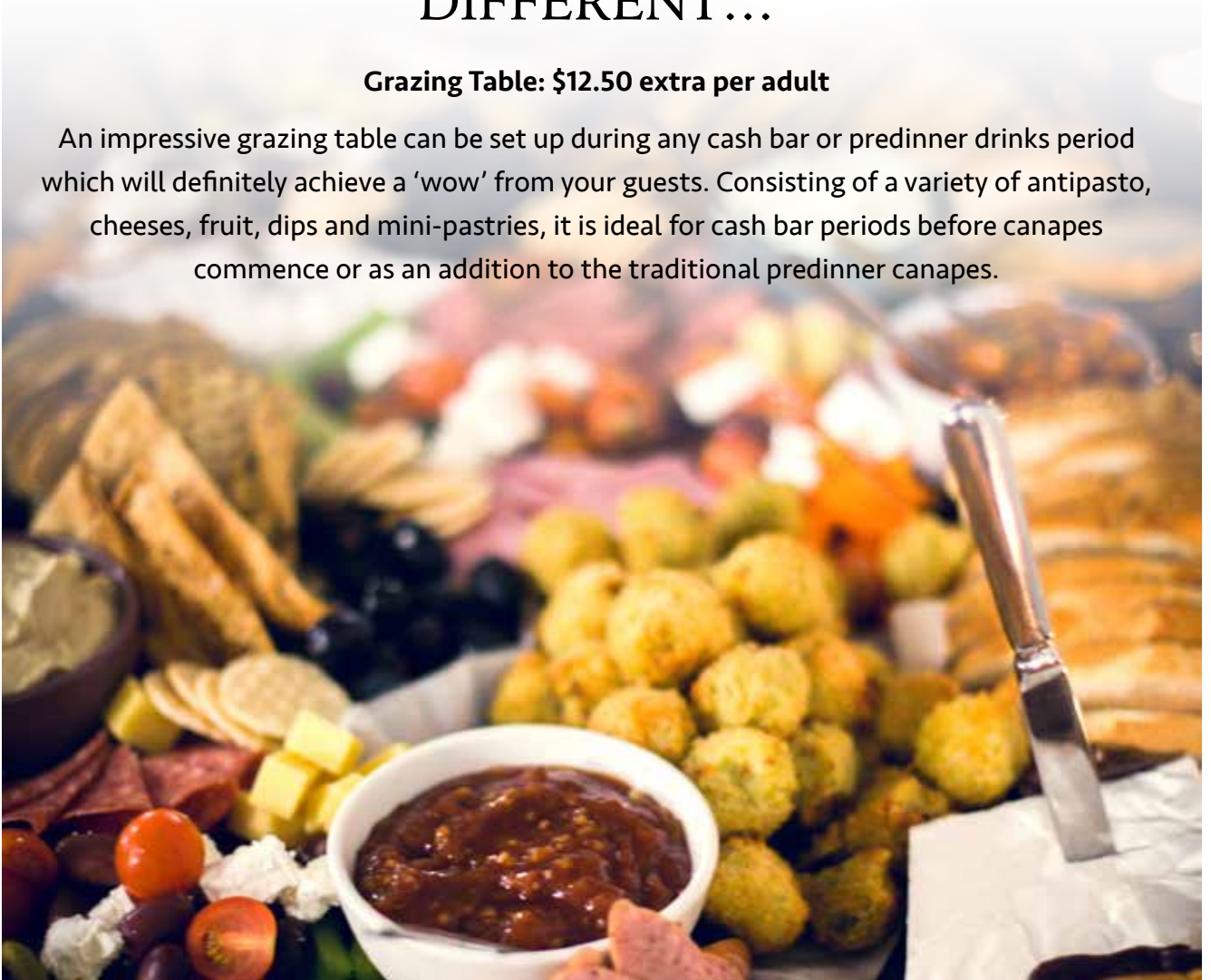
Wedge platter

Crispy wedges with sour cream and sweet chilli sauce.

AND FOR SOMETHING REALLY DIFFERENT...

Grazing Table: \$12.50 extra per adult

An impressive grazing table can be set up during any cash bar or predinner drinks period which will definitely achieve a 'wow' from your guests. Consisting of a variety of antipasto, cheeses, fruit, dips and mini-pastries, it is ideal for cash bar periods before canapes commence or as an addition to the traditional predinner canapes.





PERSONALISED GIFTS

For a personalised touch, you can choose to add satin robes, satin PJs, coathangers, glassware and welcome signage.

Each gift can be included in your minimum spend.

Satin Robes: \$40 each

These satin robes with lace trimming are a perfect way to get ready in style without ruining your garments on the day of your wedding and are a great keepsake for you and the bridal party. Personalised with your title on the back. Available in blush, navy or white satin. Two adult sizes available in One Size and Plus Size.

Satin PJs: \$45 each

Need a proposal gift for your bridal party? Why not pop the question with our satin short sleeved PJs. Personalised with your title on the back and initials on the front pocket. These adult short sleeve PJ sets are available in blush, navy, black or white. Available in sizes: 8, 10, 12, 14, and 16.

Coathangers: \$5 each

These wooden white coathangers are a great way to hang up your garments on the big day. Personalised with your names, title and date of the wedding.

Glassware: \$20 each

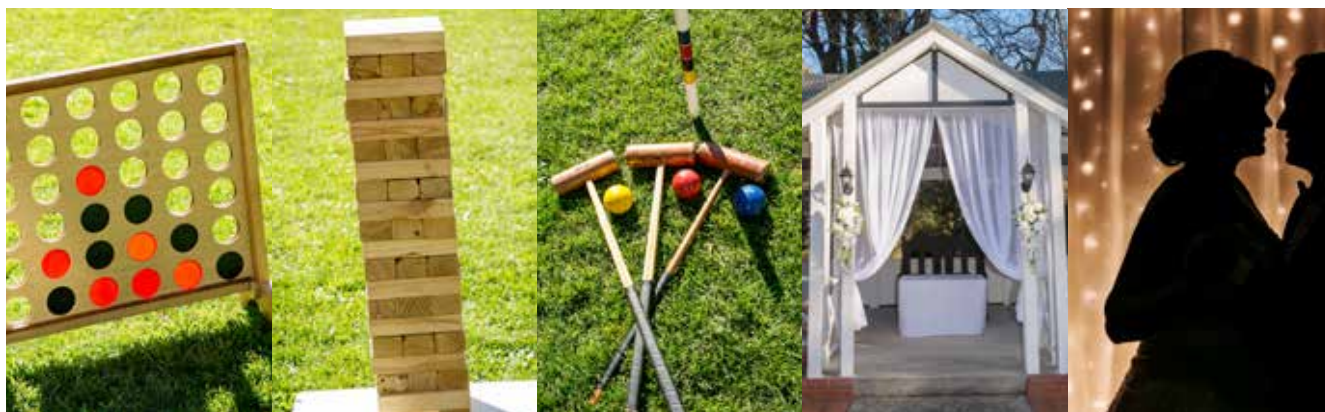
Choose between a wine glass, beer glass or beer stein. Each are personalised with your name, title and date of the wedding. A perfect gift to surprise your bridal party at the reception.

Signage: \$80 for hire / \$150 to purchase

Available on a black, white or timber sign with black or white text. There are two options for wording including "Welcome to our love story" for a simple and modern look or "Welcome to the wedding of" for a modern cursive style.

Pick up from Marybrooke Manor or postage (POA).





OPTIONAL EXTRAS - STYLING

To add a touch of style to your day, without the need to externally hire, you can select from our range of styling options. These options can be hired to help you reach your minimum spend requirement.

Gazebo Chandelier: \$100

A stunning, lit chandelier can be hung in the Gazebo for some added elegance at our outdoor ceremony area.

Ceremony decorative package: \$200

White fabric draping at the entrance to the Gazebo, silk floral arrangements on the front posts and white satin sashes on the aisle chairs provide an extra decorative touch.

Rugs: \$100

For outdoor ceremonies on cooler days you can offer your guests blankets. 20 are available.

Cream Carpet Runner: \$200

A classic alternative to the traditional red carpet runner (nb. only available for use in the chapel, not outside).

Lawn Games: \$200

The lawn in front of the Manor is an ideal setting for lawn games and a great way for your guests to entertain themselves after your ceremony. We have coits, giant jenga, croquet and giant connect four.

LOVE letters: \$250

Giant white letters spelling LOVE can be hired and displayed on the lawn in front of the Manor for photographs.

Cake Stand: \$50

A decorated silver round stand 54cm in diameter and 16cm high can be placed under your cake to provide it with some extra height.

Chair decoration: \$10 per chair

White or black chair covers with your choice of coloured sash (satin or organza) can be arranged. Alternatively, chair sashes on their own and table runners cost \$5 each to hire. White chair covers with a latte satin bow can also be arranged for our indoor ceremony area at a cost of only \$5 per chair.

Fairy Light Curtain Wall: \$200

A stunning display with hundreds of fairy lights hanging with white fabric behind the bridal table in the alcove.

Happily Ever After \$250

Bring a touch of Hollywood and glamour to your wedding with a neon floral backdrop for photography.

Fingerprint Tree: \$150

As a great alternative to a guest book, guests can place their fingerprints on a picture of a tree that makes an eye-catching display for your home.





STYLING OPTIONS

Elegance Package \$500

- Premium silk floral table centrepieces
- Black underlays on guest tables, skirting on the bridal table
- Blush, navy, beige or white table cloths
- Gold, silver or black charger plates
- Forest green, burgundy, blush, navy, beige, black or white linen napkins
- Personalised menus printed on gold coloured paper

Have it all Package \$1200

- As for the Elegance Package plus:
- Personalised menus printed on blush, gold or white paper
- Organza or satin chair sashes in your choice of colour
- Coloured uplighting to match the colour theme
- 'Happily Ever After' neon floral backdrop





INDIVIDUAL PRICING

'The Ashleigh' Premium silk floral table centerpieces \$25 per table

White underlays on guest tables \$10 per underlay

Blush, navy, beige or white table cloths \$10 per cloth

Gold, silver or black charger plates \$2 per plate

Forest green, burgundy, blush, navy, black or white linen napkins \$2 per napkin

Premium personalised menus printed on blush, gold or white paper \$1 per menu

Your choice of organza or satin chair sashes \$5 per sash

Coloured uplighting to match the colour theme \$400 per event

'Happily Ever After' neon floral backdrop \$250 to hire









SHERBROOKE DINING PACKAGE

Sit down dining available for luncheon or dinner with traditional alternating meal service comprising...

1 hour of pre-lunch / dinner canapés (our Head Chef's seasonal selection of hot and cold finger food)

A traditional three course sit down meal with 1 entrée, 2 mains & 2 desserts – mains & desserts served alternately

Beverages including continual service of house wines, heavy & light beer, cider & non-alcoholic drinks

6 hour event including one hour for your ceremony

ENTREE

- Roast pumpkin and sweet potato soup served with sour cream, croutons, and tomato dust
- Roast chicken and cream of cauliflower soup garnished with micro herbs
- Chicken Caesar salad served with crispy bacon and shaved grana pandano
- Beetroot bruschetta served with Danish feta, rocket and Italian glazed balsamic
- Prawn Tian, chopped king prawns mixed with dill mayo and wrapped in a cucumber ribbon with micro herbs
- Pumpkin, sundried tomato and feta arancini with tomato chutney and salad
- Wild mushrooms seared in garlic and thyme, served on a crispy baguette with ricotta
- Pulled beef cheek on potato rosti with horseradish cream and micro salad
- Anti-pasto platter with a selection of cured meats, cheeses, olives, pickled vegetables and dips accompanied with crusty bread
- Tree fungi ravioli served with sage, burnt butter and pine nuts
- Tri coloured gnocchi in a basil and pine nut pesto cream sauce with sundried tomatoes and shaved grana pandano
- Ricotta and spinach ravioli served in a creamy Napoli sauce with shaved parmesan
- Crumbed camembert, fried and served on a bed of rocket with an orange & poppyseed dressing drizzled with balsamic glaze

MAINS

- Whole chicken breast with crumbed camembert and red onion jam served with seasonal vegetables
- Panko crumbed chicken breast stuffed with herb butter served with seasonal vegetables & topped with a saffron cream sauce
- Eye fillet mignon cooked medium on creamy mashed potato with seasonal vegetables and your choice of red wine, mushroom, peppercorn jus or garlic butter
- Braised lamb shank served on sweet potato, pumpkin & spinach puree with red wine jus & rosemary
- Deconstructed beef wellington eye fillet with mushroom pate and puff pastry served on smashed new potato with seasonal vegetables and wild mushroom jus
- Slow cooked pork belly on creamy mashed potato with sauteed red cabbage and seasonal vegetables, with apple cider jus
- Crispy skin Salmon with mixed rice, sauteed greens & topped with confit garlic puree & chilli
- Lemon crusted barramundi with seasonal greens & topped with a fresh herb butter sauce
- 10 hour slow cooked beef cheek, drizzled with a rich red wine jus, served on fried polenta and garnished with a rocket, shaved parmesan & red onion salad dressed with aged balsamic
- Lamb rump slow cooked, with roasted chat potatoes & seasonal vegetables, finished with a house made salsa Verde
- Japanese pancake topped with tempura vegetables and accompanied with a side salad

We are more than willing and able to cater for any special dietary requirements with impressive dishes, as long as we are advised in advance.

DESSERT

- Linz Belgian chocolate tart with mixed berry coulis and double cream
- Warm apple pecan pie with strawberry, passionfruit crush and double cream
- Sticky date pudding with butterscotch sauce and double cream
- Chocolate lava cake with double cream and chocolate garnish
- Creamy cheesecake with black cherry sauce & double cream
- Lemon curd tart with soft meringue garnished with berry syrup
- Manor's cheese plate. A selection of Australian and New Zealand cheeses with dried fruits, nuts and crackers
- Pistachio semifreddo with butternut snap crumb and caramelised apple
- White chocolate bread & butter pudding finished with mint anglaise & chocolate shards
- Vanilla pannacotta sitting on praline sand drizzled with caramel syrup
- Semi frozen chocolate roulade with mocha mousse & berry compote





OLINDA SHARING PACKAGE

Sit down dining available for luncheon or dinner served buffet-style on platters to individual tables comprising ...

6-hour event including one hour for your ceremony

A standing entrée served to your guests during pre-dinners

Mains & desserts served buffet style to the centre of each table with their accompaniments

Beverages including continual service of house wines, heavy & light beer, cider & non-alcoholic drinks

This style of service provides your guests a variety of dishes to choose from without leaving their seats. It is more time-efficient than traditional meal service, which gives you and your guests more time to socialise and dance.

STANDING ENTREES

Please select ONE from the following:

- Beer battered flat head tails with crispy chips and aioli
- Dusted squid with chipotle aioli
- Crumbed chicken tenders with crispy chips
- Pulled beef and pickled slaw slider burger with chips
- Greek salad topped with pulled lamb & tzatziki
- Sweet & sour pork belly with vegetarian fried rice
- Garlic prawns with vegetarian fried rice
- Honey, soy chicken with vegetarian fried rice
- Mixed tempura vegetables topped with a sticky ginger & chilli sauce on vegetarian fried rice



MAINS TABLE

Please select **THREE** items from the following:

- Chicken tenderloins served with crumbed Camembert wedges and red onion jam
- Slow cooked pork belly with apple cider jus
- Slow cooked beef cheek with red wine jus
- Eye fillet pieces served with your choice of sauce (Red wine jus, mushroom or peppercorn sauce & garlic butter)
- Panko & herb crumbed chicken tenders with aioli
- Lamb rump slow cooked with salsa Verde
- Lemon crusted barramundi fillets served with fresh herb butter sauce
- Crispy skin Salmon with mixed rice, topped with confit garlic puree & chilli
- Japanese pancakes topped with tempura vegetables and accompanied with a side salad

All main courses are served with chat potatoes.

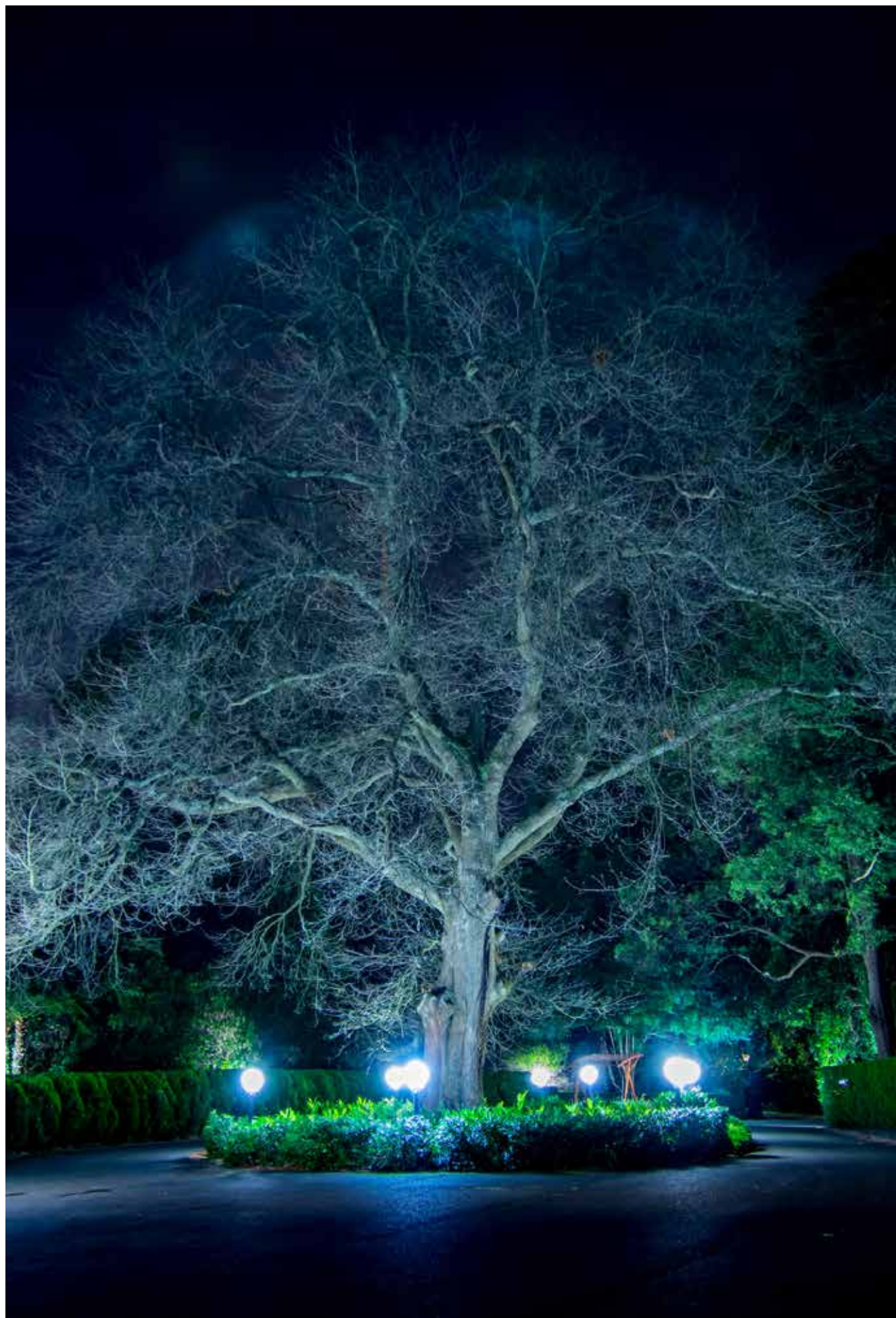
Sides - Please select TWO items from the following:

- Roasted seasonal vegetables – chefs' seasonal selection
- Sauteed mixed greens & mushrooms with garlic
- Steamed vegetables – chefs' seasonal selection
- Caesar salad – cos lettuce, bacon, shaved grana pandano, croutons & creamy dressing
- Green salad – Mescaline salad with Spanish onion, cucumber, tomatoes & carrot
- Greek salad – baby spinach, Spanish onion, kalamata olives, cucumber, tomato with balsamic dressing
- Quinoa & pearl barley salad – with crispy kale, roast pumpkin & dried cranberries
- Rocket salad – with shaved parmesan, Spanish onion, pepitas & creamy garlic dressing

DESSERT TABLE

Please select **THREE** items from the following:

- Mini Linz Belgian chocolate tart
- Cherry cheesecake
- Lemon curd tart with soft meringue
- Chocolate & mocha mousse roulade
- Sticky date slice with butterscotch ganache
- Chocolate mousse cup with strawberry garnish
- White chocolate bread & butter pudding drizzled with mint anglaise
- Vanilla bean pannacotta with praline sand
- Chocolate brownie with berry compote





ACCOMMODATION

Our beautiful Manor has 20 rooms which can sleep over 50 guests in four-star comfort.

Having your guests stay for one or two nights elevates your wedding to an event!

A wedding festival even.

Breakfast is included in all of our room rates and once you have 10 rooms booked for your wedding, we'll provide a separate private room for a breakfast buffet where you can finish off your event in style.

Should you wish to reserve the entire hotel for your guests, you simply need to pay \$100 per room (\$200 for the apartment or Green Haven).

Once your guests call to pay their deposit on their room, your payment will be transferred to your wedding account, effectively paying off your wedding.

Alternatively, your guests can book direct via our website themselves.

Accommodation options include:

Queen Room – \$220 per night for up to 2 guests including breakfast. Featuring QS bed, overlooking the rear of the property with separate ensuite, mini fridge, tea & coffee making facilities & TV

King room - \$260 per night for up to 2 guests including breakfast. Featuring KS bed, overlooking the front of the property with separate ensuite, mini fridge, tea & coffee making facilities & TV

King Single – from \$260 per night for 2 guests, \$320 for 3 guests including breakfast. Featuring KS bed plus Single bed, overlooking the front of the property with separate ensuite, mini fridge, tea & coffee making facilities & TV

Family room – from \$260 for 2 guests, \$320 for three guests & \$380 for 4 guests including breakfast. Featuring QS bed, plus 2 single beds in the same room, with separate ensuite, mini fridge, tea & coffee making facilities & TV

Apartment - \$600 for 6 guests including breakfast.

Featuring KS bed and 4 single beds across 3 rooms with a separate lounge area, ensuite, mini fridge, tea & coffee making facilities.

Green Haven - \$400 for 2 guests, \$150 for each additional room including breakfast. Featuring QS bed, Double bed, & 4 single beds across 4 rooms, ¾ size billiard table, kitchen, lounge & deck with BBQ. 2pm checkout for Marybrooke grooms only. Breakfast can be provided as a hamper to cook yourselves at the house or join us in PJ's Restaurant where we'll cook your breakfast for you. Green Haven sleeps up to 8 guests.

Accessibility Suite – from \$220. Room is located closest to our rear entry ramp and has all accessibility features including rails, roll-in shower and raised toilet. Room contains a KS bed which can be split into 2 single beds for additional \$20.







ADDITIONAL INFORMATION

Tentative Bookings

We are happy to hold a provisional date for up to 14 days without requiring any payment.

Timing

Dining package receptions are six hours in duration - commencing from the start of your ceremony.

Time extensions may be arranged - including beverage & waiter service at \$10 per adult per half hour

Cash bar option

A surcharge of \$100 is required to have the bar open between your ceremony & the commencement of pre-dinners for up to 1 hour. Guests can either purchase their own drinks, or you can prepay a tab to cover the cost of their drinks.

Chapel or Garden Ceremonies

One hour immediately before your reception is available for your ceremony.

Final Arrangements

These will be made by appointment 1-2 months prior to your reception. Final numbers are required by the Friday, two weeks prior to your wedding and final payment is due 7 working days prior to your wedding date.

Wedding Coordinators

We can help you plan your wedding so it is precisely how you want it to be. On your day a dedicated coordinator will look after you for the entire time you are with us.

Rehearsals

Rehearsals can be scheduled at your convenience during our normal opening hours and on Thursday evenings, subject of course to us working around existing bookings. There is no charge.

NOTE: Marybrooke Manor staff do not attend rehearsals as this is generally the domain of your celebrant or officiant

Payment Plans

You can choose to pay for your wedding by instalment via Internet banking directly into our account. There is no administration charge for progress payments.

Special Diets

Special dietary requests can be met when advised in advance - for an additional charge of \$10 per person making a request.

Children

Children under 12 years of age are \$45 and can be offered fish & chips or nuggets & chips, followed by ice cream for dessert. Children under 3 can receive a bowl of chips and ice cream for \$15. Teenagers (13 - 17 years) receive an adult meal and are priced at \$8 less than the applicable adult rate because they will not be served alcohol.

Exclusive use

We only host one wedding each day.

Music for your Ceremony

Your celebrant will be required to provide a sound system in both the indoor ceremony area and the outdoor gazebo.



Table Decorations

A variety of table centrepieces are available for you to choose from and are included in your package but remain the property of the venue.

Payment to confirm a Booking

Your booking is confirmed with the payment of a \$2000 booking fee. A further \$2000 booking fee is required 6 months prior to your wedding date. Booking fees are not refundable, however postponements will be considered on a case by case basis.

Wedding suppliers

We can recommend other wedding suppliers upon request.

Cakeage

There is no charge for cutting and serving your wedding cake on platters.

Disabled access

All public areas are accessible by wheelchairs, and toilets are suitably equipped.

Credit cards

Payments by credit card other than the 1st or 2nd booking fee will incur a surcharge of 2.5%. Visa and Mastercard are accepted. American Express and Diners Club are not.

BYO Beverages

You can prearrange to BYO wine & beer for \$8 less per adult, in which case we will still provide the non-alcoholic drinks.

Guests are not permitted to BYO alcohol. If guests bring their own, the drinks will be removed and returned when the guests depart the venue.

Working Guests

Meals and non-alcoholic beverages for your DJ, band members, photographers, etc., can be provided at a cost of \$50, in which case they would not be seated with your guests. No alcohol will be provided to working guests.

Confetti & sparklers

The use of confetti or rice is not permitted. We suggest rose petals or bubbles as a great alternative. Please note they are only to be used outside the buildings. As an alternative, silk petals can be used in the indoor ceremony area. Sparklers are not permitted anywhere on the property.

Guest list changes

Unfortunately, we cannot accept changes to guest lists within 72 hours of your wedding.

Public Holidays

A 10% surcharge applies on Public Holidays.

Venue hire

You can hire our venue and arrange your own caterer. Just contact our office for details.

Tastings

Our Restaurant is open every second Thursday evening for you to taste our wedding menu from our Sherbrooke Package. Bookings are essential and menu choices must be preselected a week prior to your booking. The cost is \$80 per person, for which you can enjoy one entree, one main and one dessert plus two glasses of house beer or wine.



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