



Congratulations on your engagement!!

Imagine your wedding day, surrounded by glorious views of the countryside from elegantly landscaped, 1920's style gardens. Roseleigh Manor realises this vision through their Grand Gardens. Located a short drive from the city, this exquisite outdoor venue ensures a memorable day with ample photo opportunities and a quality cocktail and finger food menu.

Alternatively, if an indoor wedding is more your style, The Rose & Willow Restaurant facilitates more intimate weddings and is elegantly decorated in original 1920's style with its sumptuous menu also reflecting the period. Further guests can also be accommodated in the neighbouring, and equally luxurious, Lincoln Board Room where we also facilitate smaller conferences. There is also the opportunity to dine in al fresco splendour outside in the restaurant gardens.

Then there is our function room, Leahy Hall accommodating approximately 200 guests. With gorgeous chandeliers hanging from gold trimmed domes and a lavishly decorated interior, this room is sure to satisfy even the grandest of wedding plans.

Why not arrive in style on your special day in one of our luxury limousines and sample a cocktail or two on the verandah guarded by marble sphinxes in opulent surrounds. Please find enclosed all the information you need on our 'Phoenix limousines' service.

Roseleigh Manor provides an exceptional level of personal service. With a dedicated eye for detail, your personal function coordinator will work closely with you from the moment you first enquire and anticipate your needs every step of the way.

You can relax on the day knowing our friendly service staff will look after your guests, as they enjoy spectacular food and wine while sharing the joy and happiness of your treasured day.





Venue Prices

Roseleigh Manor has a selection of venues available for your function with prices as follows:

Grand gardens ceremony only	\$300
Grand Gardens with cocktail reception	\$500
Leahy Hall	\$600
Lincoln Board Room	\$100
The Rose & Willow Restaurant	\$200

Additional Costs

Table Linen \$8.00 per table

Table Decorations

Roseleigh Manor has on offer a variety of unique table centerpieces for hire. Prices and photos are available upon request.

Limousine Service

Why not arrive in style. Roseleigh manor together with Phoenix Limousines have wedding packages are available starting from \$150.00. Our functions coordinator will assist you with all your requirements

Guest Transport

Roseleigh Manor is able to provide a bus service capable of accommodating 17 passengers to and from the city at a prearranged time & location. A minimum booking of 10 passengers is required.

A larger coach, seating 60, may also be arranged if required.

Maps & directions for guests are available to assist your guests prompt arrival for your function.





Accommodation Facilities

On the beautiful grounds of Roseleigh Manor we also have accommodation with shared services at reasonable rates available for your convenience. The comfortable rooms may be considered for any guests who choose to stay on after a function without the inconvenience of driving home.

Room rates are as follows:

3 Single rooms:	\$40 per room
5 Twin rooms:	\$50 per room
3 Double rooms:	\$55 per room
1 Double unit with ensuite	\$85 per room
1 Family apartment: (2 adults & 2 children) (Capacity for 2 extra children)	\$100 per room \$10 per child

Room service breakfast is available, as are lunches and morning and afternoon teas.

Extras

Roseleigh Manor has a function coordinator who will be willing to assist you with all the extras for your special day, please ask for further information on local photographers, entertainers, florists or anything else required.

Menus

From a relaxing cocktail reception to a elegant formal seating, Roseleigh Manor has an extensive menu selection, enclosed are the current menus which we have available for any function. We will be more than happy to assist you in planning your menu and can tailor a package to suit any budget requirements.

Should you have any further enquiries or requirements, the staff at Roseleigh Manor are more than happy to assist you, please contact us on 02 6928 4420 or at reception@roseleighmanor.com.au





Hors d'oeuvres

For Cocktail or Garden Functions

All prices for hors d'oeuvres are quoted on individual requirements based on selected menu and number of guests to be served.

Refreshing minted melon balls
Selection of dips with fresh vegetable sticks & crackers
Selection of olives & onions
Selection of cheese & fruits
Eggs with varying fillings
Selection of canapés
Crab cakes with tartare sauce
Selection of vol u vaunts
Chipolata sausages with home made relish
Assorted ribbon sandwiches
Delicious meatballs
Vegetarian mini quiches
Lamb cutlets with honey & mint marinade *
Bloody Mary oyster shots (also available with bourbon) *
King prawns with Thousand Island dressing *
Marinated chicken drumettes
Peking duck rolls *
Mussels with chilli lime sauce *
Blinis with smoked salmon & dill
Mini zucchini frittatas
Grilled swordfish & snow pea skewers *
Samosas with beef & vegetables
Satay skewers
Tarragon & lime scallops *
Lamb kofta with spiced yoghurt *
Smoked trout on crispy wontons
Mini Caesar salads
Bruschetta with selected toppings

Cheese Platters \$ 6.00 per head

Minimum booking of 30 People

20% surcharge for Public Holidays & Sundays

* Additional Costing





Menu One

Choice of two served alternate
All meals served with complimentary bread rolls

Three Course Meal - \$37.00 per Head

ENTRÉE

Herbed Chicken Risotto

Succulent pieces of oven baked chicken breast combined with a creamy herbed Arborio risotto.

Authentic Thai Beef Salad

Chef selected fillet of beef, sliced thin and pan-fried medium rare, tossed while hot through a fresh seasonal salad and drizzled with a secret Thai dressing.

Penne Pasta

With field mushrooms and a tangy tomato ragout

Potato Bacon & Leek Soup

Three Cheese and Onion Tart

House made cheese and onion tart topped with onion marmalade.

Chicken and Mushroom Crepes

Paper thin crepes filled with chicken & mushrooms, baby spinach, herbs and ricotta.

Satay Chicken

Skewered tendered morsels with satay sauce served on a bed of rice.

MAINS

Succulent Rolled Roast Pork

Pocketed with peaches, thyme and sage with a delicious sweet fruity sauce

Tandoori Lamb

Lamb marinated in traditional tandoori spices & yoghurt, slow cooked to perfection.

Herb Crusted Chicken

*Maryland cut chicken topped with crunchy herb crust served with a creamy ooze and tomato herb sauce.
Very popular choice*

Marinated Roasted Grain fed Riverina Sirloin

Traditional and succulent lean roasted beef cooked medium rare or to your liking, personally selected by the chef for its tenderness.





Veal Croquettes

A blend of minced veal with chopped lemon-peel, chives, parsley and lemon thyme, pan-fried and served with fresh tomato relish and a side salad

**** All mains are served with seasonal vegetables**

DESSERTS

Pavlova

Served with fresh cream, passionfruit, strawberries, and kiwi fruit with sweetened cream sauce

Steamed Sticky Date Pudding

House made sticky date pudding served with a caramelised brandy sauce, vanilla and strawberries.

Individual Lemon Meringue

Delicious and tart served with vanilla bean ice cream.

Profiteroles

A light choux pastry filled with crème pâtisserie topped with chocolate and drizzled with toffee sauce.

Individual Chocolate Mousse

Old Style Fruit Salad

A combination of watermelon, rock melon, honeydew melon, pineapple and peaches with a sweet, refreshing mint dressing.

Passionfruit Flummery

This creamy yet light dessert is extravagantly presented in a tall, chilled flower glass.

2 course

Entrée and Main \$30.00

Main and Dessert \$30.00

Prices based on a minimum 30 people
For Functions of 15 to 30 people please add \$2.00 per head

20% surcharge for Public Holidays & Sundays





Menu Two

Choice of two served alternate
All meals served with complimentary bread rolls

Three Course Meal - \$43.00 per Head

ENTRÉE

Smoked Salmon & Avocado

Smoked salmon roses and creamy avocado are drizzled with a tangy dressing

Satay Marinated Lamb Skewers

Diced local lamb skewered with cherry tomato, Spanish onion and capsicum with satay sauce on a bed of jasmine rice

Seeded Mustard and Chicken Salad

Tender, mustard glazed chicken breast, baked and sliced, tossed with mixed lettuce leaves, baked capsicum, Spanish onion and cherry tomatoes.

Seafood Crepes

A creamy sauce binds a succulent seafood selection encased in a delicate crepe

Pacific Scallops with Mustard Crème Sauce

Pacific scallops with roe, served in a mustard crème sauce

Prawn Cocktail

Fresh king prawns on a bed of mixed lettuce leaves with Roseleigh Manor's own Thousand Island dressing.

Veal Croquettes

A blend of minced veal with chopped lemon-peel, chives, parsley and lemon thyme, pan fried and served with fresh tomato relish and a side salad.

MAINS

Atlantic Salmon

oven baked with a light fragrant crème sauce

Barramundi Fillets served with Lemon and Dill Sauce

A deliciously light meal Tender, pan fried fillet drizzled with a lemon and dill sauce.

Pork Tenderloin

Tenderloin of Pork pocketed with lychees and served with an orange liquor sauce.

Deville Cutlets

Tender lamb cutlets, spiced and served with a tangy red wine jus.





Chicken Gamberinos

Kiev cut chicken breast pocketed with king prawns and shallots served with a creamy oozo and tomato herb sauce.

Beef Tenderloin

Pan fried and served with a diane sauce

*** All mains are served with seasonal vegetables*

DESSERTS

Strawberry Liqueur Flummery

A creamy light and airy chilled dessert finished with plump strawberries and topped with liqueur

Chocolate Baskets with strawberries and drizzled with cointreau

Hand sculptured chocolate baskets with a scoop of vanilla bean ice cream topped with strawberries and drizzled with cointreau

Brandy Alexander Cheesecake

White chocolate base enhances the flavourings of brandy and crème de cacao that give this rich decadent dessert its name.

Coffee or Traditional Crème Brulee

Nothing tastes as sumptuous as a well-made light brulee, accompanied by a brandy snap wafer.

Rich chocolate pudding

Rich pudding with rich chocolate sauce served with a large helping of King Island cream

Peach Melba

An orange cake base drizzled in grand mariner and topped with peach and mango ice cream, crowned with juicy brilliant peaches and raspberries and glistening with a tangy fruit puree.

2 course

Entrée and Main \$35.00

Main and Dessert \$35.00

Prices based on a minimum 30 people

For Functions of 15 to 30 people please add \$2.00 per head

20% surcharge for Public Holidays & Sundays





Menu Three

Choice of two served alternate
All meals served with complimentary bread rolls

Three Course Meal - \$51.00 per Head

ENTRÉE

Peking Duck with Steamed Rice Paper Rolls

House cooked and marinated Riverina Muscovy duck traditionally roasted. Served with shallots, cucumber and Hoi Sin sauce.

King Prawn & Avocado Salad

Delicious king prawns tossed with ripe avocado pear served on a bed of tossed salad and drizzled with our aromatic dressing

Half dozen Natural or Kilpatrick Oysters

Fresh Coffin Bay oysters either natural or Kilpatrick served with a lemon wedge or vodka granita.

Chicken A La King

A tantalizing ragout of creamy chicken and mushrooms served in a flaky house made vol au vent.

Overdale Pork

Crisp belly pork with a shallot and mascarpone mash.

MAINS

Stuffed Kiev Cut Chicken Breast

Kiev cut chicken breast stuffed with Camembert cheese, sundried tomato and hand picked basil with a creamy tarragon sauce

Pan Fried Pork Fillet with Spanish Onion Jam

The best cut of sealed and baked local Pork fillet, sliced thinly and fanned, accompanied by a slow cooked Spanish onion jam. A perfect match

Oven baked Atlantic Salmon Steak with cooked New Zealand Mussels or Prawns

A trim, de-boned salmon steak cooked to perfection, served on sticky basmati rice with New Zealand Mussels and champagne sauce.

The Classic Roseleigh Rack of Lamb

Pan sealed and oven baked three-finger rack of Lamb served with Hasselbach potato and a red wine and blackberry glaze.





Traditional Fillet Mignon

Tender eye fillet Mignon wrapped in bacon cooked to your liking topped with mushrooms and drizzled with a port wine jus

Duck a la Orange

Tender, succulent duck breast cooked in the A la Orange style. A true classic

*** All mains are served with seasonal vegetables*

DESSERTS

Sambuca strawberries and ice cream

Warmed strawberries marinated in sambuca served with ice cream

Chocolate Lasagne

Layers of chocolate maple whipped cream, liquor marinated berries and chocolate leaves. Truly delicious!

Rhubarb Pavlova

Individual pavlovas with soft rhubarb compote fresh cream and pistachio and walnut praline.

Brandy snap Baskets

Filled with marinated cointreau strawberries and ice cream

Coffee or Traditional Crème Brulee

Nothing tastes as sumptuous as a well-made light brulee, accompanied by a brandy snap wafer.

Crepe Suzette

Classic, wafer thin crepes finished with orange sauce served with vanilla bean ice cream

2 course

Entrée and Main \$43.00

Main and Dessert \$43.00

Prices based on a minimum 30 people

For Functions of 15 to 30 people please add \$2.00 per head

20% surcharge for Public Holidays & Sundays





Barbeque Menu

\$30.00 per Head

Chicken kebabs, Sausages, Beef steaks, Satay lamb chops
3 Salads from our selection
Fresh bread rolls with butter
2 Desserts from our selection
Coffee & Tea

Salad Selection

Waldorf
Potato Salad
Coleslaw
Fresh Garden Salad
Green Salad
Caesar Salad
Greek Salad

Condiment Selection

Seeded mustard mayonnaise
Kalamatta olives
Sour cream
French dressing
Cranberry sauce
Mango chutney
Fresh herb pesto
Assorted mustards
Apple sauce
Tomato salsa
Tomato chutney

Dessert Selection

Chocolate Cherry Torte
Brandy Alexander Cheesecake
Pavlova
Fresh Fruit Salad
Individual Chocolate Mousse
Meringue Nests with Strawberries & Cream

Minimum booking of 30 People

20% surcharge for Public Holidays & Sundays





Buffet Menu

\$17.50 per Head

Assorted cold meats & salad platters
Bread roll & butter

\$20 per Head

Assorted cold meat and salad platters
Bread Roll with butter
Fresh Fruit Salad and ice cream and
Individual Chocolate Mousse

\$25.00 per Head

Roast Turkey, Rare Roast Beef, Roast Chicken
Leg Ham, Potato Salad, Garden Salad, Pasta Salad
Fresh bread rolls with butter
Selection of desserts

\$30.00 per Head

Selected from Buffet List

1 Hot Dish
Cold Meat Platter
2 Salads
1 Farinaceous Accompaniment
1 Bread type
A selection of 4 condiments

\$33 per Head

Selected from Buffet List

2 Hot Dishes
2 Cold Meat Platters
2 Salads
2 Farinaceous Accompaniments
1 Bread type
A selection of 4 condiments
1 Dessert





\$37 per Head

Selected from Buffet List

- 2 Hot Dishes
- 2 Cold Meat Platters
- 3 Salads
- 2 Farinaceous Accompaniments
- 2 Bread types
- A selection of 4 condiments
- 2 Desserts

\$42 per Head

- 1 Cold Meat Platters
- 1 Roast Meat & Gravy
- 2 Hot Dishes
- 2 Farinaceous Accompaniments
- 4 Salads
- 2 Bread type
- A selection of 4 condiments
- 2 Desserts

\$47 per Head

- 2 Cold Meat Platters
- 2 Roast Meats & Gravy
- 2 Hot Dishes
- 1 Farinaceous Accompaniment
- 4 Salads
- 2 Bread type
- A selection of 4 condiments
- 3 Desserts

Self serve coffee and tea included

***Please note Vegetables may be substituted for Salads on request*

Minimum booking of 30 People

20% surcharge for Public Holidays & Sundays





Buffet List

Cold Meats

Sliced Leg Ham
Variety Display
(5 Different Meats)
Cold Roast Sirloin Beef
Chicken Platter
Roast Turkey & Chicken Platter
Cold Roast Leg of Lamb
King Prawns (at additional cost)
Meat Loaf

Hot Roasts

(Carvery Style with Sauces & Gravies)
Roast Leg of Lamb
(Rosemary & Garlic or Honey & Mint)
Roast Breast of Turkey
Roast Sirloin of Beef
Roast Whole Chickens
Rolled Loin of Pork - Seasoned
Glazed & Baked Leg of Ham

Hot Dishes

Chicken A La Chasseur
Beef Stroganoff
Curried Chicken or Lamb
Chicken Mornay
Three Cheese Risotto
Chicken Risotto
Lasagne

Farinaceous Accompaniments

Rice Pilaf
Buttered Penne Pasta
Scalloped Potato Mornay
Fried Rice





Salad Selection

Waldorf
Potato Salad
Coleslaw
Fresh Garden Salad
Green Salad
Caesar Salad
Greek Salad

OR

Seasonal Hot Vegetables

Condiments

Seeded mustard mayonnaise
Kalamatta olives
Sour cream
French dressing
Cranberry sauce
Mango chutney
Fresh herb pesto
Assorted mustards
Apple sauce
Tomato salsa
Tomato chutney

Breads

Damper Roll
Fresh Dinner Rolls
Cheese & Chive French Stick
Garlic & Herb Bread

Desserts

Chocolate Cherry Torte
Brandy Alexander Cheesecake
Pavlova
Fresh Fruit Salad
Individual Chocolate Mousse
Meringue Nests with Strawberries & Cream





Function Beverage List

Prices based on functions with a minimum of 30 people

House Wine - Red or White

Glass - \$ 5.00
Carafe - \$15.00

Red Wine

Willowglen Shiraz Cabernet	\$22.00
Sacred Hill Rose	\$22.00
CSU Cabernet Sauvignon Merlot	\$24.00
Durif VAT 1	\$24.00
Bethany Barossa Valley Grenache	\$27.00
Grant Burge Hillcot Merlot	\$29.00
Borambola Winery Shiraz	\$30.00
Bidgeebong Tempranillo	\$33.00

White Wine

Willowglen Chardonnay	\$22.00
CSU Traminer Riesling	\$22.00
Bidgeebong Triangle Chardonnay	\$22.00
Borambola Winery Chardonnay	\$25.00
Pfeiffer Frontignac	\$22.00
Vat 6 Verdelho	\$28.00
Cape Mentelle Georgiana Sauvignon Blanc	\$33.00

Sparkling Wine

Willowglen Brut Champagne	\$25.00
Emeri Bianco Sparkling	\$25.00
Emeri Moscato Sparkling	\$25.00
Riccadonna Asti Spumante	\$26.00

Beer - Middies

Carlton Draught	\$3.50
Light	\$3.00

Spirits

	1/2 Nip	Full Nip
Bottom Shelf	\$4.00	\$6.00
Middle Shelf	\$5.00	\$7.00
Top Shelf	\$6.00	\$8.00

Soft Drink	per Glass	\$2.50
Juice	per Glass	\$3.00

20% surcharge for Public Holidays & Sundays





Champagne Buffet Breakfast

\$35.00 per Head

Fresh fruit Platter
Selection of Pastries
Spinach & Fetta Quiche
Tomato, Bacon & Cheese Quiche
Smoked Salmon & Avocado Blinis

Toast - Cook your own

Hot Dishes of:

Bacon
Scrambled Eggs
Chipolata Sausages
Mushrooms
Tomatoes

Champagne
Tea / Coffee

Price based on a minimum 30 People

Standard Buffet Breakfast

\$20.00 per head

Min 10 people

20% surcharge for Public Holidays & Sundays

