

WEDDING INFORMATION PACKAGE

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.

With a high degree of personalisation possible and extensive quality accommodation for you and your guests, you can enjoy a truly unique wedding festival over several days.

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MARYBROOKE
MANOR



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We have five packages available for your special day

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1. SILVER PACKAGE

Everything you need for your special day

- 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. Selected from either the Sherbrooke OR Olinda menus.
- 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
- White standard silk floral centrepieces
- 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 stay the night before & get ready onsite in our bridal lounge
- 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
- No charge for the cutting of your wedding cake (including a cake knife)
- Bar open for spirit purchases at no additional charge
- Fabric draping with fairy lights in the centre of the room
- Access to the bridal lounge between your ceremony & reception

| Adult prices for weddings in 2025 | Sunday - Friday | Saturday |
|--|-----------------|----------|
| PEAK: March, April, October & November | \$140 | \$150 |
| Minimum Spend | \$14,000 | \$15,000 |
| SHOULDER: January, February, May, September & December | \$130 | \$140 |
| Minimum spend | \$13,000 | \$14,000 |
| OFF-PEAK: June, July & August | \$120 | \$130 |
| Minimum spend | \$12,000 | \$13,000 |

These prices include GST and are current from 1 January 2025.

Public Holidays attract a 10% surcharge. Public holiday eves are charged as Saturdays in the same month.

Prices for 2026 are \$10 higher per guest than above.

Optional extras can be added to meet your minimum spend (excluding accommodation)

2. GOLD PACKAGE

Everything you want for your special day

Including everything in the silver package such as:

- The use of our beautiful outdoor gazebo or indoor chapel
- An elegant dining room able to seat up to 100 with a separate, portable dance floor.
- All inclusive beverage package including soft drink, beer, wine & sparkling wine and cider
- Onsite accommodation available for up to 55 guests (additional costs apply)
- Select from either the Sherbrooke OR Olinda menus

IN ADDITION TO THE SILVER PACKAGE

- **Six-hour package including 1 hour for your ceremony, 2 entree, 2 mains & 2 desserts**
- **Bridal lounge hire from first thing in the morning for your preparation**
- **Decorative ceremony package including silk floral arrangements & draping**
- **\$500 voucher towards our house DJ**
- **Personalised place cards, menus and guest board**
- **11 different centrepieces to select from**
- **Your choice of coloured table cloths, napkins and charger plates**
- **Complimentary accommodation in our bridal suite for your wedding night**
- **Your first year wedding anniversary gift including breakfast**
- **A professional Master of Ceremonies**
- **Fairy light curtain behind the bridal table**
- **Your choice of personalised Welcome sign**

\$40 in addition to the applicable Silver package price, per adult or teen

Minimum spend remains the same as for the Silver package



3. PLATINUM PACKAGE

The ultimate wedding weekend

ITEMS IN BOLD ARE THE INCLUSIONS ABOVE THE GOLD PACKAGE

- **Rehearsal dinner the night before your wedding for in-house wedding guests including 2 course buffet meal in PJ's, beverage package including beer, wine & soft drink**
- **Bar open the night before your wedding until 12am**
- **Bridal party accommodation the night before your wedding in our apartment & The Residence including breakfast. Sleeping up to 14 members of the bridal party.**
- 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.
- Bridal lounge hire from first thing in the morning
- Decorative ceremony package including silk floral arrangements, draping & **chandelier**
- Personalised place cards, menus and guest board
- 11 different centrepieces to select from
- Your choice of coloured table cloths, napkins and charger plates
- Complimentary accommodation in our bridal suite for your wedding night
- Your first year wedding anniversary gift including breakfast
- A professional Master of Ceremonies
- Fairy light curtain behind the bridal table
- Access to the Marybrooke App to store important documents and most importantly to communicate
- Your choice of personalised Welcome sign
- **Seven-hour package including 1 hour for your ceremony.**
- **3 course meal including guest choice from 3 entrees & mains, alternative service of dessert**
- **All inclusive premium beverage package including soft drink, 7 beer varieties (including cider), 9 wine varieties (including sparkling wine)**
- **Signature cocktail (2 varieties) served during pre-dinner drinks**
- **Lawn games for guests to enjoy during pre-dinner drinks**
- **House DJ fully included (valued at \$1400)**
- **Magic Mirror Photobooth (valued at \$850)**
- **Dining room uplighting in your choice of colour**
- **Accommodation for up to 57 guests in the Manor for the night of your wedding including a buffet breakfast the next morning**

\$500 per adult attending the wedding reception and staying overnight

\$250 per adult for those only attending ceremony & reception

Minimum spend is double the normal minimum spend for Silver package on the applicable wedding date

4. VENUE HIRE

The DIY package

- 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
- The ability for you to arrange your own caterer, including food trucks setup around the beautiful Oak tree for your guests to select their choice of food
- Seven-hour package for you to use anyway you like
- Access to the Marybrooke App to store important documents and most importantly to communicate
- Bridal lounge hire from first thing in the morning
- 11 different centrepieces to select from
- Crockery, cutlery & glasses set up as you desire.
- Complimentary accommodation in our bridal suite for your wedding night
- Your first year wedding anniversary gift including breakfast
- A Wedding Coordinator to assist in the planning and running on the day
- Lawn games for guests to enjoy during pre-dinner drinks

| | |
|-----------|---------|
| PEAK: | \$7,000 |
| SHOULDER: | \$6,000 |
| OFF-PEAK: | \$5,000 |

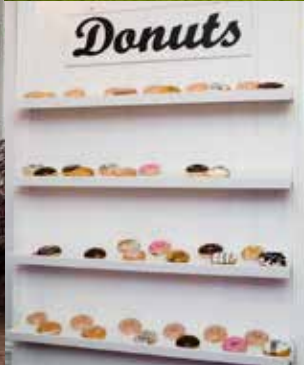
5. ELOPEMENT PACKAGE

Keeping it simple

- 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
- Access to our grounds for 2 hours including ceremony & photo time
- Antipasto selection for up to 10 guests (additional guests can be added - maximum 30 guests)
- Standard beverage package for up to 1 hour after your ceremony for up to 10 guests (additional guests can be added - maximum 30 guests)
- Marriage celebrant to perform your legal ceremony.
- Professional hair & makeup for the bride, completed onsite
- Photographer for the entire 2 hours and unlimited photos electronically
- Only available Monday - Thursday or any day available within 3 months

\$5,000 - Additional guests are priced at \$50 per person







OPTIONAL EXTRAS

Any of these extras can also be purchased to help you reach your minimum spend requirement (if they are not already included in your package)

Bridal Lounge to prepare in onsite: \$250

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

Cash bar - extra time between your ceremony & reception: \$100 one off plus beverages via tab or guest payment

Lemonade Stand: \$200

Premium Beers: \$12 extra per adult

Premium Wines: \$15 extra per adult

Signature Cocktails: \$10 extra per adult

LOVE letters: \$250

Audio Guest book: \$250

Champagne Tower: \$250

Cake Stand: \$50

Chair covers & sash: \$10 per chair (White or black chair covers with your choice of coloured sash)

Chair sash only: \$5 per chair

Fairy Light Curtain Wall: \$200

Gazebo draping & flowers: \$200

Gazebo chandelier: \$100

Happily Ever After Neon back drop \$250

Fingerprint Tree: \$150

Ivory carpet (chapel only): \$200

Individual guest menus & guest board: \$5 per guest

Long banquet tables instead of round tables \$750 (for a maximum of 80 guests)

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

Donut wall: \$280 60 Krispy Kreme Donuts

Extended Choice*: \$10 extra per adult / teen per course (your guest choose from 3 pre-chosen options)

Dessert Table Buffet*: \$10 extra per guest

Devonshire Tea Buffet: \$12 extra per guest

Individual cheese Platters: \$10 extra per adult / teen

Anti-pasto platter \$70

Cheese platter \$70

Asian platter \$70

Assorted savoury platter \$70

Wedge platter \$45

Cheesy garlic pizza \$45

Grazing table: \$12.50 per adult

*Available only with the Sherbrooke menu





PERSONALISED GIFTS

Gifts & signs can be included in your minimum spend.

Satin Robes: \$50 each

Satin short sleeve PJs: \$50 each

Available in 10 different colours & sizes 8, 10, 12, 14 and 16.

Coathangers: \$10 each

Personalised with your names, title and date of the wedding.

Glassware: \$20 each

Wine glass, beer glass or beer stein.

Personalised with name, title and date

Signage: \$80 for hire

Many different styles including timber, white, black, blush all personalised with your names & wedding date. Includes the hire of an easel & flowers (if required)





STYLING OPTIONS

Alternative decor to personalise the venue
which can be included in your minimum spend.

'The Ashleigh' premium silk floral table centerpieces - \$25 per table

White underlays on guest tables - \$10 per underlay

Blush, navy, burgundy, pale blue or beige table cloths - \$10 per cloth

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

Forest green, burgundy, blush, navy, black, beige or sage linen napkins - \$2 per napkin

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

Coloured uplighting to match the colour theme - \$400

'Happily ever after' neon floral backdrop - \$250









SHERBROOKE MENU

Sit down dining comprising 1 hour of pre-dinner canapés followed by alternating food service

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
- 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 wrapped in prosciutto with brie and a sundried tomato cream sauce & seasonal vegetables
- Panko crumbed chicken breast topped with Green Goddess sauce & served with seasonal vegetables
- Eye fillet mignon cooked medium on creamy mashed potato with seasonal vegetables and your choice of red wine jus, mushroom, peppercorn 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 MENU

Sit down dining comprising a standing entree during pre-dinner drinks followed by mains & dessert served buffet style to the centre of each table with their accompaniments.

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
- Individual charcuterie cup with a selection of antipasto favourites

MAINS TABLE

Please select THREE items from the following:

- 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
- Sautéed 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 57 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 venue for your guests, you simply need to pay \$100 per room (\$200 for the apartment or the Residence). 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 by visiting www.marybrooke.com.au or calling 9755 2755.

MARYBROOKE MANOR ACCOMMODATION SUITE LIST
Prices below apply for booking made after 18/12/24

| Suite # | Suite size | Base Tariff | Suite style | Capacity |
|------------------|---|--|-------------|----------|
| 1 | Queen | \$220 | Modern | 2 |
| 2 | King | \$260 | Modern | 2 |
| 3 | Queen | \$220 | Modern | 2 |
| 4 | King | \$260 | Modern | 2 |
| 5 | Queen | \$220 | Modern | 2 |
| 6 | King | \$260 | Modern | 2 |
| 7 | Queen bed -splitable <i>(accessibility)</i> | \$220 (\$240 if beds are split) | Modern | 2 |
| 8 | King bed -splitable | \$260 (\$280 if beds are split) | Modern | 2 |
| 9 | King | \$260 | Modern | 2 |
| 10 | King | \$260 | Modern | 2 |
| 11 | Queen | \$220 | Modern | 2 |
| 12 | King + Single | \$260 \$280 2 pax separate beds \$320 3 pax | Modern | 3 |
| 13 | Queen | \$220 | Modern | 2 |
| 14 | King + Single | \$260 \$280 2 pax separate beds \$320 3 pax | Modern | 3 |
| 15 | King + Single | \$260 \$280 2 pax separate beds \$320 3 pax | Antique | 3 |
| 16 | Queen + 2 singles | \$260 2 pax \$280 2 pax separate beds \$320 3 pax \$380 4 pax | Antique | 4 |
| 17 | King – bridal suite | \$260 | Antique | 2 |
| 18 | Queen + 2 singles | \$260 2 pax \$280 2 pax separate beds \$320 3 pax \$380 4 pax | Antique | 4 |
| 19 | Queen | \$220 | Antique | 2 |
| Apartment | King + 2 rooms with singles or kings (3 rooms total) | \$450 2 rooms \$600 3 rooms | Modern | 6 |
| The Residence | 1 King + 4 singles in 2 rooms + option to add room 8 | \$500 2 guests \$100 for each additional guest | Modern | 6-8 |

Rooms 1-8 are on the first floor and are accessible by ramps (there are no elevators in the building)
The apartment is on the Ground floor.

\$40 extra for children aged 12 or under on a trundle bed (available in King rooms only) 2 available.

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ADDITIONAL INFORMATION

Tentative Bookings

Dates can be held for up to 14 days with no deposit.

Time Extensions

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

Cash bar option

A surcharge of \$100 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 at no additional charge

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 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. They can also perform the duties of a MC if required

Rehearsals

Rehearsals can be scheduled during our normal opening hours and on Thursday evenings, subject 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

Instalments via Internet banking for no extra charge

Special Diets

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

Children

Children under 12 years of age are \$45
 Children under 3 \$15.
 Teenagers 13 - 17 years at \$8 less (adult meal)

Exclusive use

We only host one wedding each day.

Music for your Ceremony

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

Payment to confirm a Booking

\$2000 to confirm & 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.

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 soft drink for working guests \$50

No alcohol will be provided to working guests.

Confetti

The use of confetti or rice is not permitted. We suggest rose petals or bubbles.

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. Public holiday eves are charged the same as the Saturday in the same month.

Tastings

Our Restaurant is open for tastings on selected dates throughout the year. Bookings are essential and menu choices must be preselected a week prior to your booking. The cost is \$80 per person for a three-course meal & 2 beverages.



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