



Peel Manor House

Where dreams come true...

Wedding Packages





Peel Manor House

Peel Manor House
164 Fletcher Road (off Stakehill Road)
Karnup 6176
Western Australia



Phone: (08) 9524 2838

Fax: (08) 9524 2848

Email: info@peelmanorhouse.com.au
www.peelmanorhouse.com.au

Bank Details: Commonwealth Bank
Name: Peel Manor House
BSB: 066 000 ACCOUNT: 11018934
REF: Date of Wedding

Thank you for your enquiry regarding your wedding at
Peel Manor House.

Peel Manor House is a function centre nestled on 10.5 acres of
peaceful landscaped lawns and gardens. The Manor offers
something unique and special, from an intimate wedding of 20
guests to our Grand Fairytale Wedding of 150.

We would like to invite you to arrange a tour of the Manor with one
of our Wedding Coordinators, who can help you with all your
wedding requirements for your very special day.

Peel Manor's opulence and unique setting, from our gazebo on the
lake to the mysterious Pinnacle Gardens.

We take pride in our personal service and attention to detail here at
Peel Manor House.

Upon booking your wedding with Peel Manor House, you will then
receive our Bride and Grooms checklist package to help you in your
planning for your special day.





Venue Hire

Peel Manor House

Hire of the Manor
Monday – Friday \$2300.00
Saturday Or Sunday \$2500.00
(Prices Change for a Public Holiday)

Venue Hire Inclusions:- Amazing regal red carpet entry with Peel Manor's Staff on hand to greet and welcome your guests and guide them to the ceremony. Banquet round tables with white Linen and napkins, and the necessary, crockery, cutlery & glassware necessary for the efficient service of the function, skirted gift table, wedding cake cutting by our chef, usage of cake knife and complimentary tea and coffee station with a selection of tea and coffees throughout your function. Usage of the full size billiard table for you and your guests. Baby grand piano available for your musician and photo opportunities. Grand gold chandeliers to add that touch of class to your special day. Function area is temperature controlled all year round. Beautifully manicured grounds and the tranquillity of having 10 ½ acres for many photographic opportunities.

Please Note that on a Saturday in the months of April, October, and November a minimum of 80 Adult Guests & all 14 Suites need to be booked.

Ceremonies-Timings Between 3:30pm-4:30pm

(If you wish a different time from these please contact Peel Manor.)
Gazebo amphitheatre on the lake for your ceremony is at cost of \$650.00
This includes the gazebo amphitheatre area
Red carpet (additional \$25.00 for White carpet)
24 Chairs (\$5.00 per additional chair)
Skirted Signing Desk & 2 Chairs

Additional Equipment:

PA System \$150.00 (Includes Amp & 2 Speakers On Tripod Stands)

You are welcome to hold your ceremony in the surrounding gardens and grounds,
Inside Ceremonies can take place either at the bottom of our grand staircase or at the top, the setup cost for this is \$650.00

For more information please see your wedding planner

In Summer you may wish to have chilled Margaret River Bottled Water handed around for your guests cost \$3.50 per bottle

Exclusive Use of the Manor is only guaranteed once all 14 suites are taken.

Imagine having a whole private estate for you and your guests on your special day.

Public Holidays: There will be a 20% surcharge on statutory public holidays and some long weekends.

Rehearsals: If you require a rehearsals the fee is \$80.00 for up to 1 hour.

Children: If a babysitter is required, we can recommend a qualified childcare worker if needed. ALL children must be looked after and strictly supervised, especially given the fact that we have a lake and pond.



Decorations for hire

Peel Manor House

Dance Floor Hire: \$350.00 7m x 4m

White/Black Lycra Chair Covers Inc. Sash: \$5.00 each

Additional Sashes \$1.00 each
(Limited colours; White, Gold, Red, Royal Blue, Burgundy, Silver,
Dark Red, Chocolate, Sage, Light Blue, Violet, Fuchsia Pink
plus more to come)

Diamanté Buckles: \$0.50c each

Centrepieces (Small) (A & B) \$25.00 per table
(Large) (C) \$50.00 per table

Glass Cylindrical Centrepieces: (D)

Sm: \$5.00 Med: \$8.00 Lge: \$10.00

Columns/Pillars: White (E) / Black (F) / Cream \$60.00 a pair

Lycra Bar Table Covers White / Black: \$15.00 each

Light Bases For Centrepieces: \$5.00 each

Candelabra \$80

Long Low \$45.00

Wishing Well: \$50.00 Hire

Easel Hire (for DIY welcome sign or seating plan) \$50.00 Hire

Additional Chairs: \$5.00 per chair

Data Projector & Screen Hire: \$150.00

PA System: (includes Amp & 2 Speakers on Tripod stands)
\$150.00

Black Round or Trestle Cloths \$10.00 each

Black Napkins \$1.50 each

3m Shade Umbrellas \$50.00 each

Bridal Elevation

Bridal (up to 8) : \$375.00

Bridal (up to 12) : \$500.00

Bridal (up to 16) : \$625.00

Lawn Game Hire \$30.00

Each or All for \$125.00

Bocce Set

Croquet

Badminton

Quoits

Hi Tower Blocks

Connect 4

Please note. No naked flames allowed, LED flames only.

Chair Covers



Columns/Pillars



Long Low

Candelabra



Bridal Elevation



Centre Pieces



A

B

C



D



E



F



Catering, Canapés & Beverages

Peel Manor House

Catering: Here at the Manor we are able to tailor a menu to suit your taste and budget. You may choose either a set menu (with or without canapés), a buffet, or finger food. It is really up to your own budget and style of wedding. A three course set menu starts from \$66.00 per head. For functions of more than 50 guests you may select a buffet menu, which starts at \$66.00 per head. Finger food starts at \$45.00 per head.

Canapés start at \$11.00 per head which will be Chef's Choice. Alternatively you can upgrade to our Luxury Canapés at a cost of \$16.50 per head.

Please note that your supplier meals i.e. DH, Photographers, Videographers etc. is paid by the bride and groom at a cost of \$40.00 per main meal.

Lunch-\$16.50 per head-Assortment of Sandwiches / Salad / Chips & Fruit platter
\$25.00 per head-1 x Hot Disk (Pasta, Fish, Curry etc.) Chips / Salad & Fruit

Children the age of 11 or under will be charged at \$35.00 per child (Kids Meal Only)
Those having a main meal will be charged at the Full Price and Under 2 are Free if not requiring a meal. Peel Manor House has high chairs for smaller children.

Any special requirements for dietary needs can be discussed with our Wedding Planners

For dietary requests "Made on the Day of your Function" will incur a charge of \$35.00 per person (unless pre-arranged).

Beverages: The Manor is fully licensed and can therefore supply all of your beverages. Prices are based on a **Consumption Basis Only**. We offer a fine selection of beer, wine, sparkling, & champagne. and soft drinks to suit whatever budget you wish to set. Please ask your wedding planner if you require something special / additional that we do not stock for your wedding, Price on Application.

Please make all your guests aware that Peel Manor House is Fully Licensed. Therefore,

"UNDER NO CIRCUMSTANCES CAN ANY ALCOHOL BE BROUGHT ONTO THE GROUNDS OR PREMISES"

We recommend that for your own safety and the safety of others your guests appoint a skipper for the evening or a bus to be hired for the end of the function to take guests home.

Coffee Machine: We also have an automatic coffee machine which we can deactivate for your function at a cost of \$2.00pp. This machine can then make the following hot drinks. Mochaccino, Caffe Latte, Cappuccino, Flat Whites, Hot Chocolate, Espresso Short / Long

Taxis can be a problem in the area but Pre Booking will be your best option.
Mandurah Taxi Pre Booking Line: Tel: 9581 8999 Email: bookings@mandurahtaxi.com.au

Add Two Amazing Photographers

To a Truly Extraordinary Venue to create

Your Dream Wedding

\$4600

all Inclusive & no hidden costs

10 Hours Coverage

From Prep right through Ceremony, Family Photos, Bridal shoot and into your Reception

2 Photographers

Kristy Adams from Mooz Mooz and
Cyrus Roussilhes from Lighthouse.

Projector Preview

at the Reception. Images from your Pre-wedding session and from your Wedding Day shown live on projector at the Reception.

900 Edited Images

Individually edited to perfection, including some in the unique Lighthouse signature black & white treatment

Complete Online Gallery

All of your images will be available on an online gallery for your friends and family to see and purchase.

Facebook Albums

Photographers Selection. Our favourite images on our Facebook Pages. A great sneak peek for you, your friends and family.

Four A4 Prints

Your favourite choice of images printed and delivered to you.

Sunset Pre-wedding Session

One hour in a location of your choice, in Perth Metro area. A candid & fun couples or family session.

Guest Signing Book

40 page sides, made from 20 of your favourite Pre-wedding images.

Prop Case

For fun at the Reception after formalities. A case full of colourful props (masks, hats, boas, glasses, wands etc.) for your guests to dress up in and be photographed.

Image Preview Night

View your images after the wedding edit is complete. Specials on prints and canvas on that night only or even select your wedding book images.

YOUR CHOICE OF TWO OF THE FOLLOWING:

- A4 Flat book Album - (50 images over 50 page sides).
- Images on Disc x 3 copies & DVD Photo Movie x 3
- 90 cm x 60 cm Canvas of your favourite image.

PROUDLY PRESENTED BY:



MOOZ MOOZ
WEDDING PHOTOGRAPHY SPECIALIST

AND



Lighthouse Photography
by Cyrus

EXCLUSIVE OFFER FOR PEEL MANOR HOUSE WEDDINGS

Most brides love & enjoy their wedding day more than they imagined and expected...

That's why it's so critically important to always feel connected to the moments & emotions of that once in a lifetime amazing experience through detailed & iconic wedding images.



Our Recommendations

Cakes



Comper Cakes
www.compercakes.com.au
Mobile: 0447 207 444

Florist



Sweet Floral
www.sweetfloral.com.au
ph: 9447 3384
1800 805 004

Makeup & Hair Styling



Moving Makeup
Victoria Edwards
www.movingmakeup.com.au
Mobile: 0406 583 336

Decorator



Annalise Miller
Creative Elegance
www.creativeelegance.com.au Tel:
9523 1202 / 0407 587 717

Chein Noir Dezines



Beata Ridley
Bridal Couture
Chein Noir Dezines

08 9356 9687 or 0421 215 945

beata@cheinnoir.com
www.cheinnoir.com
facebook.com/Cheinnoirdezines

Our studio is located at: Unit 2, 186
Bennett Street, East Perth WA
By Appointment Only

Accommodation:

Peel Manor has 14 Suites in
total ranging from King Deluxe
rooms to our
beautifully appointed Bridal
Suite.

The bride and groom will be
given a blank room list once
booked from our Final Check
List booklet.

This is where the bride and
groom can allocate a suite to
suit their guests needs.

We recommend that you give
Residence Spa Suite to either a
parent or a bridal party mem-
ber, so that the bride can get
ready prior to the ceremony.

**The Bridal Suite is
Not To Be Used for Hair &
Make Up**

Celebrants



Jay Walsh
Civil Celebrant
www.jwalshcelebrant.com
Mobile: 0418 917 016



Lorna Aylward
Civil Celebrant
westcoastcelebrant.vpweb.com.au
Mobile: 0419 926 830

Horse & Carriage



perthhorseandcarriage.com.au
facebook.com/perthhorseandcarriage
0411 431 917



Lighthouse Photography by Cyrus

\$3500 - The Light Collection
7 hours coverage

1 hour preparation
ceremony and family session
bridal session
speeches, cake cutting,
first dance, party
cake cutting
reception till 9pm

Bonus Extras
Complete Online Gallery
Facebook Album
1 hour Sunset Pre-wedding

choices

Prints & Book Option
Five A4 prints
extras @ \$39 ea
A4 Wedding Book
ten images
extras @ \$35 ea
Digital Option

One DVD Photo Movie
Ten digital image files
extras @ \$19 ea
Cyrus Roussilhes
cphoto.com.au
cyrus@cphoto.com.au
04 111 66 034
SMS "Wedding" for a callback
FB: lighthousebycyrus

**Triple nominated one of
Australia's Top
Wedding Photographers**



MOOZ MOOZ WEDDING PHOTOGRAPHY SPECIALIST

MOOZ MOOZ Photography by Kristy Adams

\$2500 - Happiness Package
8 hours coverage

preparation at Peel Manor
ceremony and family session
bridal session
speeches, cake cutting,
first dance, party
cake cutting
reception

Bonus Extras
Complete Online Gallery
Facebook Album
1 hour Sunset Pre-wedding
Two A4 Prints
Prop Case at Reception

choices

A4 Flatbooka
50 images over 50 pagesides
or
Images on Disc (3 copies)
DVD Photo Movie (3 copies)
or
one canvas
90cm x 60 cm

Kristy Adams
moozmooz.com.au
kristy@moozmooz.com.au
0401 913 353
FB: moozmoozkristy

No Hidden Costs



Nick Thake Photography

Nick Thake Photography

Peel Manor Special: \$4000
Engagement shoot

Coverage from 10:30-22:30

Drone photography
(CASA certified pilot)

48hr sneak peak on website/
social media

14x10in 15 page professional
album (with option to upgrade)

2 x Parent mini albums (7x5in)

60x40cm canvas

Matte digital prints

USB with ALL high
resolution Jpgs

Online gallery for 6 months

BONUS Photo booth

18:00- 22:30, unlimited prints,
props and back drop

0404420183
www.nickthake.com
facebook.com/NTweddings
facebook.com/NickThakePhotography



Peel Manor House

Asian Corner

Available for sit down meal or Buffet



Entrée:

Thai Beef Salad

Tender strips marinated in Thai spices, served on a green salad

Sliced Pork Belly

With anise and cloves nested on the bed of Asian green

Bakso Soup

Indonesian Meatball Soup

Satay Chicken Salad

Lightly crumbed tenderloins rested on a garden salad topped with creamy mild satay sauce and fried noodles

Creamy Coconut Seat & Vegetable Laksa Soup

(from mild up to your desired taste)

Sweet Chilli Chicken

Pan fried chicken pieces with sweet chilli cream sauce, served on a bed of steamed rice.

Main Course:

Pork Adobo

Famous Filipino dish marinated and stewed in vinegar, garlic, and soy sauce

Beef Kare Kare

Traditional Philippine dish combined with a thick savoury peanut sauce

Malaysian Chicken Curry

Boneless chicken thighs and breast cooked in coconut milk and Asian spices

Green Thai Curry

With asparagus and cream

Indonesian Fish Balado

Classic Indonesian recipe of fish fillet topped with spicy sambal sauce

Beef Rendang

Bathed in aromatic coconut sauce with coriander and cumin served with steamed basmati rice

Dessert

Rice Pudding

Creamy coconut rice with cinnamon and raisin

Maja Blanca

Filipino style coconut pudding with condensed milk

Banana Coconut Tapioca Pudding

With milk and cream either served warm or cold

Catering

Sit Down Menu Costs & Menu Options

Selection 1:

\$66.00 pp
1 x Soup
1 x Main Course
1 x Dessert

Selection 2:

\$71.00 pp
1 x Entrée
1 x Main Course
1 x Dessert

Selection 3:

\$82.00 pp
1 x Entrée
2 x Main Courses
1 x Dessert

Selection 4:

\$91.00 pp
2 x Entrées
2 x Main Courses
2 x Desserts

Selection 5:

\$86.00 pp
1 x Entrée
3 x Main Course
1 x Dessert

Selection 6:

\$96.00 pp
2 x Entrées
3 x Mains
2 x Desserts

Selection 7:

\$100.00 pp
1 x Soup or Antipasto
2 x Entrées
2 x Main Courses
2 x Desserts

If you decide to Alternate Drop your meals
deduct \$2.00 per head

Extras

Italian Antipasto

\$10.50 per head

A selection of premium continental meats
accompanied by olives, feta, & marinated red peppers

Sorbet

\$3.50 per head

Choice of either Champagne, Lemon, or Mango Sorbet

Cheese Platter

\$10.50 per head

A good selection of International & Australian cheeses,
accompanied with dried fruit, nuts,
crackers & mini toasts

Cold Entrées

Trio of Dips

Chef's Choice of Dips with 3 assorted dipping breads

Smoked Salmon & Crab Rosette

Rolled smoked salmon with a delicate filling of fresh crab meat, avocado, and a yoghurt
dill dressing

Mozzarella & Vine Ripened Tomatoes

Basil and anchovies, and a Balsamic reduction

Bruschetta

Sliced tomatoes, Spanish onion, parsley, and topped with shaved parmesan cheese

Layered Vegetable Pate

With Mescaline salad & ranch dressing

Hot Entrées

Manor's Plate Sample

Spanish Chorizo, marinated prawn skewer, olives, feta, sun-dried tomatoes, olive oil, and
balsamic with toasted Turkish bread

Beef Ravioli

In a creamy mushroom sauce

Pollo Al Pesto

Penne paste with chicken, mushrooms, sun-dried tomatoes in a light creamy pesto sauce
and freshly grated parmesan

Cajun Crumbed Whiting Fillets

Served with a lemon aioli and salad greens

Chicken Caesar Salad

Cos, Bacon, Croutons, Eggs, and Parmesan bound in a creamy Caesar dressing with
marinated chicken breast fillets

Penne Pasta

With mussels and a cream sauce

Garlic Prawns

Traditional creamy garlic prawns with timbale of rice and lemon garnish

Buffalo Chicken Wings

With celery sticks and a ranch dressing

Grilled Asparagus

Rolled with Ham and served with a Russian Salad

Meat Tortellini

In a bacon cream sauce

Marinated Scallops with Char-grilled Chorizo

Lemon, Lime, and Dill marinated scallops, served chilled with char-grilled Chorizo with rocket
and cucumber salad

Manor's Tasting Place - Chef's choice of 2/3 Mini Entrées

Soup Selections

Cream of Sweet Potato
Thai Pumpkin
Cream of Mushroom
Corn & Sweet Potato Chowder

Roast Capsicum & Tomato
Leek & Potato
Roasted Tomato Cream Soup
Cream of Roasted Butternut Squash

Main Courses

Poultry Dishes

Grilled Chicken Paillard

With Chimichuri sauce, gratinated tomato and roasted rosemary potatoes

Pan Roasted Chicken Breast Stuffed with Mushrooms

Natural Jus and whipped potatoes

Chicken Scaloppini

Slowly braised chicken with mushrooms in a bacon cream sauce

Pan Fried Breaded Chicken Cutlets

Mushroom and Fontina melt, spinach sautéed over roast potato

Roast Turkey

With a pesto pine nut filling and a cranberry jus

Prime Chicken Breast Pocketed

With camembert and avocado and a pink peppercorn cream sauce

Meat Dishes

Marinated Roasted Lamb Rump

In red wine, garlic, rosemary, and thyme with a red wine lamb jus
(\$2.00pp Supplement)

Scotch Fillet

Char-grilled with baby spinach, field mushrooms and Madeira jus

Grilled Pork Chop with Pan Juice

With mashed potato & roasted vegetables

Pan Fried Tournedos of Beef Tenderloin 'Rossini'

Caramelised shallots and Madeira Demi-Glace
(\$2.00pp Supplement)

Grilled Mignons of Beef Tenderloin

With Madeira sauce and a vegetable medley
(\$2.00pp Supplement)

Lamb Shanks

Slow cooked on potato mash with a rosemary red wine sauce

Beef Fillet Mignon

Prime beef fillet wrapped in bacon and served with a green peppercorn sauce
(\$2.00pp Supplement)

Seafood Dishes

Tandoori Spiced Roasted Tiger Prawns

With saffron scented basmati rice

Herb & Garlic Snapper

Oven baked and served with a creamy butter sauce

Salmon Fillets

Oven baked and drizzled with béarnaise sauce

Pan Fried Fillet (Market Fish)

Creamy potato and leek casserole and truffle oil

Skillet Fried Fish

With green beans and potato with a tomato and cumin sauce

Pan Seared Salmon Steak With Herb Crust

Seasonal vegetables, Capers, and tomato sauce

Roasted Snapper

With chorizo, mushroom, and potato in a bacon balsamic dressing

Vegetarian Options

Baby Field Greens

Wrapped in a cucumber ring with a duet of Russian and Peas salad, creamed chive and champagne dressing

Fettuccine Alfredo

Egg Noodle simmered in rich cream and aged Parmesan

Napoleon of Fresh Vegetables

Phyllo Dough filled with a collection of fresh vegetables and enhanced by a light tomato coulis

Spinach and Ricotta Tortellini

with fresh parmesan in a rich tomato and basil sauce

Sweet Potato Parcel

Sweet potato, mushrooms, spinach, red onion, and feta wrapped in crisp filo pastry served with a creamy port sauce

Vegetarian Burrito

With char grilled vegetables and red kidney beans, guacamole, and Mexican salsa



Desserts

Manor's Mouthwatering Tasting Plate

Chef's choice of 3 different petit four desserts

Sticky Date Pudding

Homemade pudding with a crème caramel sauce

Apple & Passion fruit Crumble

Apple, Passion fruit, Sultanas, and Cinnamon topped with a sweet crust pastry and drizzled with custard

Fruit, Nut, & Cheese Plate

Seasonal fruit, walnuts, and cheese selection lightly drizzled with honey

Tiramisu

Individual servings of a classic Italian favourite

Mixed Berry Panna Cotta

With strawberry coulis and berry compote

Chocolate Tart

With cream and chocolate sauce

Fruit Plate

Mixed berries & seasonal fruit served with fresh whipped cream

Chocolate Mousse

With a dark chocolate cream Chantilly and strawberry garnish

Petits Fours

Fruit Sunday Cup



Children's Menu

Cost \$35 per child Ages 3-11

Fish Bites, Chips, & Salad (Crumbed)

Hawaiian Pizza, Chips, & Salad

Chicken Strips (Crumbed), Chips, & Salad

Crumbed Calamari, Chips, & Salad

Lasagne, Chips & Salad

Spaghetti Bolognese

Price Includes A Dessert





Peel Manor House

Premium Menu

Sit Down Menu Options

£125.00 per head

Choice of 2 Entrées, Sorbet, 2 Mains & 2 Desserts

Entrée Selection

Seafood Entrées

Smoked Salmon

With a green salad and green goddess dressing

Gamberi Alla Fra Diavolo

(Spicy Prawns in a fiery tomato sauce)

Creamy Seafood Crêpes

Fresh seafood wrapped in a creamy chives lined crêpe

Creamy Curry Prawns

Creamy curry prawns swerved with a timbale of fragrant rice

Smoked Salmon Stack

Smoked salmon & avocado in a creamy dill dressing layered with poppadum's

Tiger Prawn Spring Roll

Tiger prawns with watiki seaweed and ponzo dipping sauce

Scallops in a Half Shell

Fresh scallops in a creamy sweet chilli & garlic sauce topped with shallots and served with lemon wedges

Avocado & Crab Meat Salad

With a Papaya dressing

Oyster Mornay

Meat Entrées

Antipasto of Dry Cured Salami

With roasted vegetables and balsamic vinaigrette

Thai Green Curry Chicken Puffs

Served with sweet chilli sauce

Beef Satay

Satay Beef Skewer with Rice

Lamb Fillet

With a watercress salad and a Dill Mayonnaise

Duck Spring Roll

Served with a plum dipping sauce

Vegetarian Entrées

Crumbed Camembert

Crumbed cambembert pieces cooked to perfection

Apricot Bruschetta

With a Brie gratin

Main Courses

Poultry Dishes

Mediterranean Style Chicken Breast

Fillet with sun-dried tomatoes, olives, & feta with a creamy white wine and chive sauce

Chicken Valdostana

Chicken fillet stuffed with onions and brie cheese then rolled in a bacon truss

Chicken Filo Parcel

Chicken breast, sweet potato, red onion, spinach & feta cheese wrapped in filo pastry and baked until golden topped with a sweet peppercorn sauce accompanied by a garden salad

Chicken Florentine

Breast of chicken filled with spinach and ricotta and topped with a creamy white wine sauce

Meat Dishes

Lamb Rack

Herb crusted lamb rack served with roast pumpkin spinach and feta

Roasted Duck

Succulent roast duck cooked in Asian spices and served with a mandarin sauce and Asian greens

Lamb Cutlets

Served with a French mustard, rosemary brandy cream sauce

Veal Scaloppini

with sage and a red wine jus

Peppered Beef

Roasted peppered fillet of beef on mash potatoes & drizzled with a red wine jus & served with seasonal vegetables

Seafood Dishes

Macadamia Herb Crust Barramundi

With a sweet potato mash, BBQ Bok Choy, and a Smoky Capo sauce

Barramundi Fillet

with julienne of vegetables and a lemon butter sauce

Land & Sea

Prime fillet of beef topped with fresh tiger prawns & scallops in our own creamy garlic sauce

Tuna

Fresh Tuna, seared off with rustic kipfler potatoes, pesto with cherry tomatoes and an olive tapenade sauce

Seared Diver Scallops in Citrus Butter Sauce

Warm vegetable and red bliss potatoes

Desserts

Cheesecake

Served with honeycomb and a blueberry compote

Chocolate Madeline

And rhubarb coulis

Chocolate & Strawberry Money Bags

Layers of chocolate cake and strawberries baked in filo pastry and served with chocolate ice cream

Chocolate & Almond Tart

Served with Ice Cream

Chocolate Dipped Profiteroles

Creamy custard filled and chocolate dipped Profiteroles served with a coffee liquor cream

Champagne and Strawberry Parfait





Buffet Menu

Menu Costs & Menu Options

Option 1

\$66 per head
2 x Salads
1 x Cold Selection
2 x Hot Selection
2 x Sides
2 x Desserts

Option 4 (*)

\$96 per head
1 x Soup or Entrée
3 x Salads
3 x Cold Selections
3 x Hot Selections
3 x Sides
3 x Desserts

Option 2

\$77.50 per head
1 x Soup or Entrée
2 x Salads
2 x Cold Selections
2 x Hot Selections
2 x Side Dishes
2 x Desserts

Option 5 (*)

\$112 per head
1 x Soup or Entrée
4 x Salads
4 x Cold Selections
4 x Hot Selections
4 x Sides
4 x Desserts

Option 3

\$85 per head
1 x Soup or Entrée
2 x Salads
3 x Cold Selections
2 x Hot Selections
3 x Side Dishes
2 x Desserts

Option 6 (*)

\$137 per head
2 x Soups or Entrées
5 x Salads
5 x Cold Selections
5 x Hot Selections
5 x Sides
5 x Desserts

Option 1 & 2 are recommended for smaller weddings, please see your wedding planner for clarification.

Prices Are Subject To Change

Extras

Antipasto Platters Per Table
Sorbet (Champagne, Lemon, or Mango)
Choice of Two Entrées (Unless Stated)

\$10.50pp
\$3.50pp
\$5.00pp



Soup / Entrée Selection

Cream of Sweet Potato
Thai Pumpkin
Cream of Mushroom
Corn & Sweet Potato Chowder

Roast Capsicum & Tomato
Leek & Potato
Roasted Tomato Cream Soup

Crumbed Calamari Strips

Swerved with a sweet chilli mayo & rocket, apple salad, and parmesan

Smoked Salmon & Crab Rosette

Rolled smoked salmon with a delicate filling of fresh crab meat, avocado, and a yoghurt dill dressing

Tapas Plate

Ciabatta bread with roast capsicum & feta, guacamole, & an olive tapenade

Half Shelled Scallops

With a smoky capsicum & tomato sauce

Manor's Plate Sample

Spanish Chorizo marinated prawn skewer, olives, feta, sun-dried tomatoes, olive oil, and balsamic with toasted Turkish bread

Beef Ravioli

In a creamy mushroom sauce

Mozzarella & Vine Ripened Tomatoes

Basil and anchovies, and a Balsamic reduction

Bruschetta

Sliced tomatoes, Spanish onion, parsley, and basil topped with shaved parmesan cheese

Meat Tortellini

In a bacon cream sauce

Buffalo Chicken Wings

Celery sticks and a ranch dressing

Salads

Mediterranean Greek Salad
Traditional Australian Style Potato Salad
Watermelon, Feta, and Mint Salad
Italian Pasta Salad
Caesar Salad
Bean & Rocket Salad
Fresh Garden Salad
Pumpkin Cous Cous Salad



Cold Selection

Antipasto Platter

A selection of cold meats, olives, sun-dried tomatoes, pickled onions, and marinated red peppers

Fruit Platter

A deliciously fresh selection of seasonal fruits

Quiches

A selection of home made individual quiches in puff pastry

Oven Roasted Chicken Breast Platter in three ways

Sushi Selection

A selection of homemade sushi rolls with soy and wasabi paste

Crudités / Raw Vegetable Platter

With Chefs selection of dips

Meat Platter

A selection of Meats, Tuna, and Capers

Chicken Salad Pinwheels

Marinated Vegetable Platter

A large range of marinated, pickled, and preserved vegetables

Cheese Platter

A selection of gourmet cheeses, dried fruit, mango chutney, and water crackers

(*) Smoked Salmon Platter

With a yoghurt, dill dipping sauce

(*) Fresh Tiger Prawn Platter

(*) Fresh Oyster Platter

Served naturally with lemon wedges and sea salt

(*) Seafood Platter

Prawns, Oysters, Smoked Salmon, marinated octopus, mussels, calamari with a selection of dipping sauces

(*) = Only For Options 4 and above



Poultry Dishes

Chicken Scaloppini

Thinly slices of chicken breast, button mushrooms in a white wine cream sauce

Grilled Chicken Palliard

With Chimichuri sauce, gratinated tomato and roasted rosemary potatoes

Pan Roasted Chicken Breast Stuffed with Mushrooms

Natural Jus and whipped potatoes

Meat Dishes

Seasoned Roast Port

With crackling and red wine gravy

Beef Lasagna

With freshly grated parmesan

Roast Beef

With pepper mustard crust & gravy

(*) Yorkshire Puddings Additional \$2.00pp

Lamb Shanks

Slowly braised in a red wine and rosemary jus

Lamb Korma

With a mango chutney and poppadum condiment

Roasted Pesto Turkey Breast

With a side serve of pine-nut, basil, and parmesan stuffing

Lamb Roast POA

With rosemary

Seafood Dishes

Atlantic Salmon Fillets

Drizzled with béarnaise sauce

Chilli Mussels

In a spicy Napolitano sauce

Seafood Marinara

With white wine sauce and fresh spaghetti

Garlic Prawns

In a roasted garlic cream sauce

Lemon Pepper King Snapper

Oven baked and drizzled with a lemon pepper sauce

Tandoori Spiced Roasted Tiger Prawns



Vegetarian Dishes

Spinach & Ricotta Cheese Lasagne
Ratatouille Alla Marshells
Vegetable Korma (Light Indian Spice)
Three Bean Alarm Chilli
Combination of beans with a hint of Mexican

Side Dishes

Roast Vegetables
Gourmet Mash-Garlic or Sweet Potato
Steam Mix Veg glazed in Garlic Butter
Chinese Broccoli with Glaze & Baby Carrot
Fried Rice
Cheesy Broccoli & Cauliflower Gratin
Buttered Squash & Zucchini
Honey Snow Peas & Carrots Sprinkled with Sesame Seeds
Roasted Kipfler Potatoes with Butter & Chives
Potato Mornay
Mix Bean and Cherry Tomato Salsa with Danish Feta
Green Beans with Bacon & Garlic
Herb & Pumpkin or Asparagus & Feta Cous Cous

Desserts

Apple & Passion fruit Crumble
Apple, Passion fruit, sultanas, and cinnamon topped with a sweet crust pastry and vanilla custard
Pavlova
With a berry compote
Fruit Salad
Seasonal fruit with fresh Chantilly cream
Decadent Chocolate Mousse
With cream Chantilly and fresh strawberry in individual glasses
Apple & Sultana Strudel
With vanilla custard
Profiteroles
Chocolate dipped and filled with a variety of fillings
Tiramisu
Classical dessert individually presented
Chocolate Brownie
With a Chantilly cream
Cinnamon Rice Pudding
With Mango
Bread & Butter Pudding
With a Vanilla sauce
Mixed Berry Jello



Finger food / cocktail style menu

Cold Options

Baby Rolls : Selections of fresh gourmet mini rolls (V)

Pistachio & Avocado Tarts : (V)

Mini Greek Skewers : with cucumber, feta, cherry tomato, and olives (V)

Smoked Salmon : with a cream cheese yoghurt and caper dill garnish

Homemade Mousse : Tuna / Chicken, or Salmon Mousse (Choose From)

Nori Rolls : A variety of fillings with soy sauce and wasabi paste (V)

Caprese : with thinly sliced garlic bread, tomato, feta, and basil (V)

Warm Options

Traditional Creamy Garlic Prawns : on Asian spoons

Rare Roast Beef : with Turkish rounds and horseradish mayonnaise

Baby Tarts of Turkey : with brie and cranberry

Braised Lamb : with a beetroot pesto

Char Sui : Marinated Chicken with mint and coriander yoghurt

Tandoori Chicken : On an oven-baked potato crisp with lime mayonnaise

Szechuan Pepper Chicken Skewers : with a tomato chilli jam

Cajun Whiting Fillets : with a lemon and aioli mayonnaise

Mini Fillet Mignons : with béarnaise sauce

Sesame Prawns : Individually presented with a honey soy, ginger sauce

Dukkah Crusted Halloumi : with caramelised onions and balsamic glaze (V)

Dessert Options

Strawberries in chocolate

Mini Pavlovas

Chocolate Mousse with fresh cream

Fresh fruit skewers

Homemade Rum balls

Chocolate Brownies

Fruit & Custard Tarts

Costing

Selection of 5 -\$45.00per head

Selection of 6 -\$50.00per head

(\$5.00 for each additional item)

Gourmet Pizzas \$25.00 each

Italian Antipasto \$10.50 pp

Cheese Platter \$10.50 pp

Fruit Platter \$10.00 pp

Gourmet Beef & Gravy Rolls \$7.50pp (Must Be Pre Ordered)

Canapés Chef's Choice

\$11.00 per head

Choose 4 from the options below

Tasmanian Smoked Salmon

with a cream cheese yoghurt and a caper dill garnish

Sushi Rolls

A variety of sushi rolls with a soy dipping sauce

Salmon or Tuna Mousse

Chicken Skewers

Oven Baked Roast Capsicum Dip

With tomato and basil garnish with croutons

Mini Prawn & Bacon Skewers

With a garlic aioli

Mini Arancini Balls

With a Sweet Chilli Sauce

Rare Roast Beef

With a horseradish mayonnaise

Greek Skewers

With cucumber, feta, cherry tomato, and Kalamata olives

Spicy Szechuan Pepper Chicken

With a tomato chilli jam

Pistachio and Avocado Tarts

Mini Quiche Lorraine

With a balsamic glaze

Stuffed Salami Roll

With Cream Cheese on Croutons

Satay Chicken

With Scallions & Ground Peanuts

Capsicum & Tomato Boccocini Bites

Sausage Mustard Roll

In Puff Pastry

\$5.00 per extra choice per head for Additional Selections

Luxury Canapés

\$16.50 per head

Choose 4 from the options below

Oysters

Natural : Fresh with caviar and lemon

Enhanced : with watiki seaweed & ponzu sauce

Classic : Kilpatrick

Blini's : with smoked salmon, lemon cream cheese, and caper garnish

Duck Crêpe

Thinly sliced and finished with a plum jam

Coconut King Prawns

With a ginger aioli

Tandoori Lamb Cutlets

With cumin raita

Baby Beef and Mushroom

Duxelle wellington

Baby Cajun Chickens Burgers

With guacamole

Individually Presented Yakitori Chicken

With rice, spring onion, and a soy mirin glaze

Citrus Scallop Wraps in Bacon

With lime mayonnaise

Baked Green Lip Mussels

With melted cheese

Salmon Roe

With sour cream on toast

Thai Chicken Meatballs

Proscutto & Melon Crostini

Melon, Prawn & Cucumber Bites

To Toast and Finish

Individual shot of Pink Champagne Fruit Salad

\$5.00 per extra choice per head for Additional Selections

Weddings ▾ Accommodation ▾ Events



Private ▾ Corporate ▾ Public

High Teas ▾ Conferences ▾ Festivals

Looking for *Something Spectacular?*

High Teas
Murder Mysteries
Shows
School Formals / Balls
Charity Events
Conferences

Theatre Performances
Christmas Parties
Family Fun Days
Seminars
Workshops
Catering



Beverage List

Beer

Crown Lager	\$9.50	James Squire Pale Ale	\$10.00
Budweiser	\$9.50	Peroni	\$10.00
Corona	\$9.50	Asahi	\$10.00
Carlton Dry	\$9.50	Guinness	\$10.00
Hahn Super Dry 3.5	\$9.00	Strongbow Cider	\$9.50
Carlton Mid strength	\$9.00	Bulmer's Cider	\$11.00
		Stones Ginger Beer	\$11.00
		Orchard Crush Pear Cider	\$10.00

Beer of The Month POA

White Wine

House Wine	\$27.00 Or \$8.00 per glass
Amberley Chenin Blanc	\$32.00
West Cape Howe SSB	\$34.00
Wise Wine Sea SSB	\$32.00 (*)
Barking Owl SSB	\$30.00
Wise Wine Leaf Range Pinot Grigio	\$32.00 (*)
Wise Wine Sea Chardonnay	\$32.00 (*)
Goundry Unwooded Chardonnay	\$30.00
Devils Lair Fifth Leg	\$30.00
Brown Brothers Crouchen Riesling	\$30.00 (*)
Brown Brothers Moscato	\$30.00 (*)
(*) By Glass \$9.50	

Rosé

Water Shed Rosé	\$30.00
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Red Wine

House Wine	\$27.00 Or \$8.00 per glass
Wise Wine Sea Cabernet Merlot	\$35.00 (*)
Goundry Cabernet Merlot	\$35.00
Devils Lair Fifth Leg	\$35.00
Wise Wine Sea Shiraz	\$35.00 (*)
Peel Estate Shiraz Cabernet	\$35.00 (*)
Pepper Jack Shiraz	\$40.00
Peel Estate Cabernet Sav	\$55.00
Peel Estate Shiraz	\$55.00
Peel Estate Zinfandel	\$65.00
(*) By Glass \$9.50	

Sparkling wine

Yellow Glen Bella (Pink)	\$27.00	By Glass	\$9.00
Five Judges Pinot (Medium)	\$28.00	By Glass	\$9.00
Kilawara Pinot (Dry)	\$27.00		
Asti Riccodonna (Sweet)	\$28.00		
Villa Jolanda Prosecco (Medium)	\$35.00		
House Sparkling (Medium)	\$27.00	By Glass	\$9.00

Champagne

G H Mumm - Brut	\$95.00
Moët & Chandon Brut (Non Vintage)	\$120.00
Veuve Clicquot - Brut	\$120.00

Soft Drinks

Selection of Soft Drinks	\$3.50
Sparkling Water	\$6.00
Jugs of Soft Drink	\$14.00
Jugs of LLB / OJ / Apple	\$16.00
Lemon Lime & Bitters/OJ/Apple	\$4.00
Red Bull	\$6.00

Spirits

A large selection of spirits is also available at the bar from \$10.00 including cocktails, shooters, & fortified wines

Cocktails

Fruit Tingle	Negroni
Vodka, Blue Curacao, Lemonade & Grenadine	Gin, Sweet Vermouth, Campari
Tequila Sunrise	Long Island Ice Tea
Tequila, Orange Juice, Grenadine	Vodka, Gin, Bacardi Rum, Cointreu, Coke
White Russian	Melon Ball
Vodka, Kahlua, Milk	Midori, Vodka, Pineapple Juice
Black Russian	Harvey Wallbanger
Vodka, Kahlua, Coke	Vodka, Vanilla Galliano, OJ
Cosmopolitan	Blue Lagoon Margarita
Vodka, Cointreau, Cranberry Juice	Tequilla, Blue, Pineapple Juice, Lemonade
Mai Tai	Blue Lagoon
Spiced Rum, Malibu, Pineapple Juice, OJ, Grenadine	Vodka, Blue Curacao, Lemonade
Illusion	Jagerbombs / Red Bull & Vodka
Malibu, Midori, Vodka, Cointreu, Pineapple Juice	Shooters



Prices & Selections Are Subject To Change

High Tea Award Winners



Looking for *Something Spectacular?*

Perfect for...

- Bridal / Hen Parties
- Engagement Parties
- Baby Shower
- Naming Ceremonies

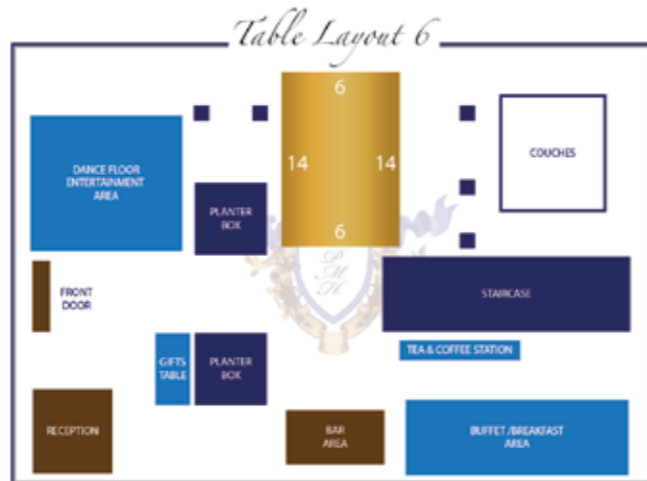
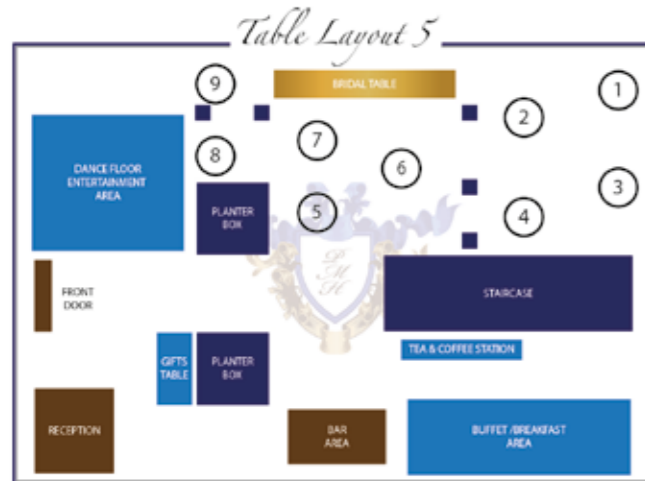
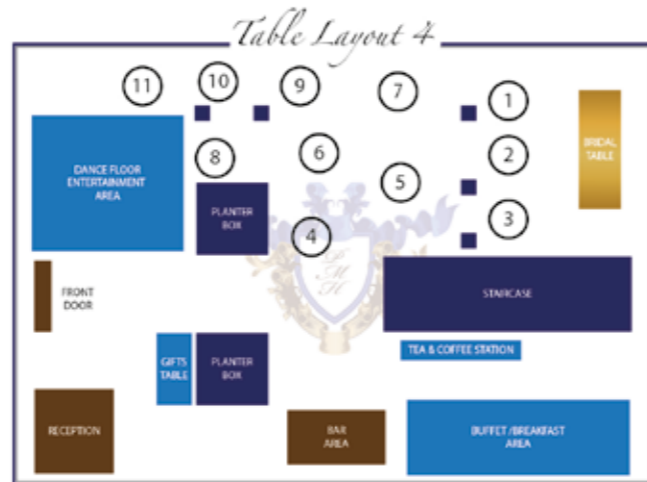
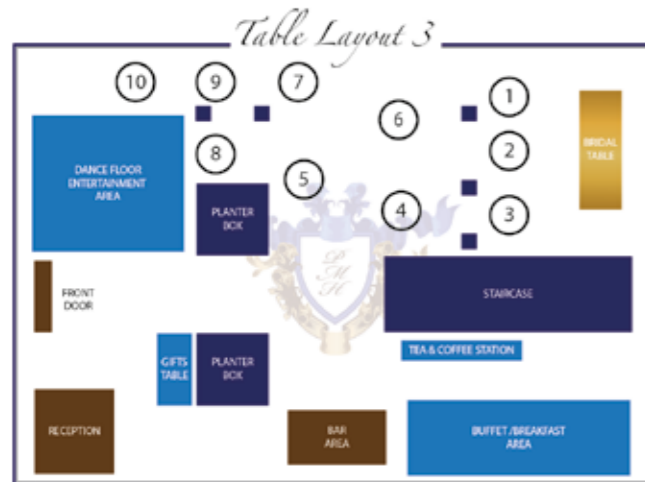
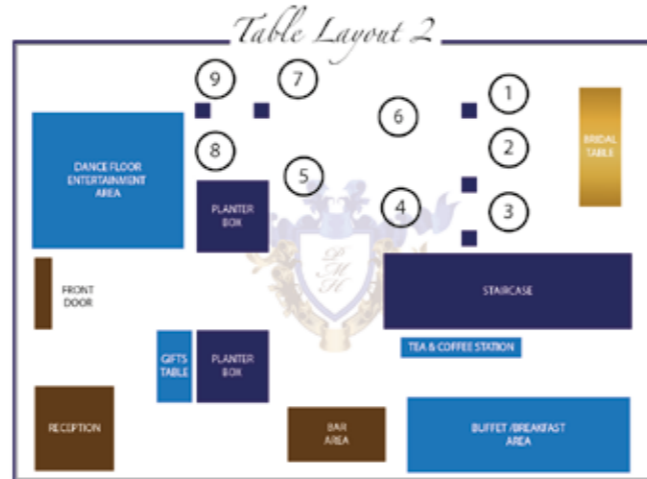
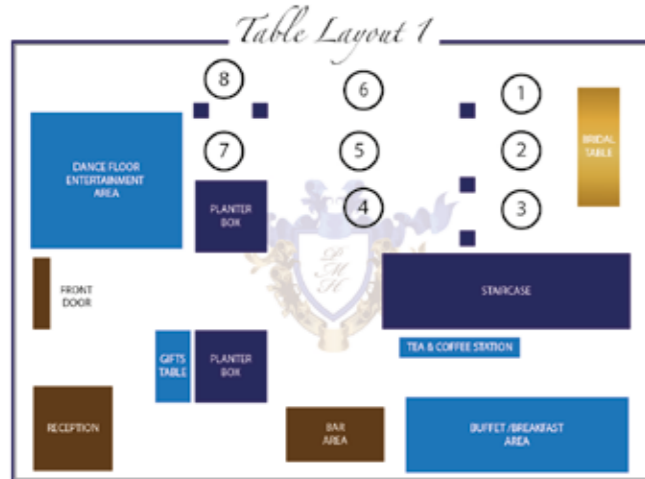




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Sample Room Table Plans

Peel Manor House



Quote based on ____ Guests

Room Layout

Peel Manor House

Suite Numbers	Sofa bed Availability	Configuration
Downstairs		
Suite 1. Quad	No Sofa Bed	2 x King Beds
Suite 2. King		1 x King Bed
Upstairs		
Residence Spa Suite	No Sofa Bed	1 x King Bed
Suite 3. Quad		1 x King Bed & 2 x Single Beds
Suite 4. Quad		2 x Double Beds
Suite 5. King		1 x King Bed
Suite 6. Quad		2 x Queen Beds
Deluxe Spa Suite	2 x Sofa Bed	1 x King Bed
Executive Spa Suite		1 x King Bed
Suite 7. Quad		1 x King Bed & 2 x Single Beds
Suite 8. King		1 x King Bed
Suite 9. Quad		1 x King Bed & 1 x Double Beds
Suite 10. King		1 x King Bed
Presidential Spa Suite	No Sofa Bed	1 x King Bed

Sofa beds are ONLY made up when all rooms are taken

(S) = Rooms with a double sofa bed in room

Prices are based on up to 2 sharing

Room prices are subject to change

King Room Price: \$225.00

Twin Share Price \$250.00

Triple Room Price: \$320.00

Quad Suite Price: \$395.00

Deluxe Spa & Executive Spa: \$325.00

Residence Spa & Presidential Suite with Balcony Price: \$355.00

Sofa Beds—Extra Adult Price \$75 per person

Sofa Beds—Extra Child Price \$60 per person (Age 2—12)

All Prices Includes A Full English Breakfast



Luxury & Elegance

Wedding Set Ups

Peel Manor House





Luxury & Elegance

Wedding Hire Agreement Contract

Peel Manor House

*We are delighted that you have chosen the Peel Manor House for your Wedding function.
Please read the following terms and conditions to ensure the smooth running of your event.*

Bookings

Booking requests must be made in writing using the booking form provided. All bookings are subject to terms and conditions.

Tentative bookings will be held for a period of 5 days and will automatically be cancelled after that period. Bookings will be confirmed on receipt of the deposit of \$2000.00 for the function, and a copy of the Wedding Hire Agreement contract by signed by the Bride and Groom/Client(s). The deposit of \$2000.00 can be made in two instalments of with the initial deposit being \$1000.00 and an additional \$1000.00 payable within 30 days.

Conduct of the Function:

- A) The client assumes full responsibility for the conduct of all guests and undertakes that in the event of that a guest does damage to the property, then proper restitution is to be made.
- B) The Peel manor House reserves the right to refuse service to any patron that is intoxicated or who otherwise may be in breach of the Liquor Control Act 1988.

Liquor Licence Trading Hours

The Peel Manor House holds a special facility liquor licence and will meet all the requirements to fulfil its regulatory obligations. Hours of Bar operation:- Mon – Sunday; until Midnight or as determined by the Approved On Site Manager.

Beverages

Beverages are supplied on a consumption basis but in line with the needs of the paying client. **STRICTLY NO ALCOHOL** can be bought onto the Licensed Premises by the client or his/her guests.

Pricing

Prices quoted are current and every endeavour is made to maintain prices as printed, however, they are subject to change at management's discretion to allow for market cost variations.

Function Appointments

It is desirable to finalise all arrangements, including menu selection, room layout, beverage requirements, and accommodation allocation approximately 6 weeks prior to your function date.

Final Attendance Numbers

A guaranteed number of guests attending the function is required no less than twenty eight (28) days prior to the event. This will be considered the guaranteed number to charge for, not subject to reduction or cancellation

Please Both Initial: _____



Luxury & Elegance

Contract Continued

Peel Manor House

Minimum Numbers

A minimum of eighty (80) guests is required for Saturday evenings, and all rooms are required to be booked.

Payment

Payment is required in full a minimum of 28 days prior to your function.

Damages

The Peel Manor House is always extremely careful when looking after people and their belongings; however, we cannot take responsibility for damage or loss of merchandise left on the premises, prior to, during or after the function. Unfortunately accidents do happen and we must specify that any unnecessary damage to the Peel Manor House property during an event becomes the financial responsibility of the client.

Smoking

The Peel Manor House is a non-smoking venue and smoking is only permitted in outside designated areas.

Bond

Your deposit of \$2000 paid upon booking your function will prior to your wedding be transfer as your bond which is required to cater for any damages and disruption that is attributable to your function and is refundable at the discretion of management within 7 days of your function.

Cancellations

In the event of the function being cancelled by the client, we would require notice in writing with a minimum of 12 months' notice prior to your wedding date.

Deposits may be transferred to another booking of greater or equal value to be held within 12 months of the original booking, a transfer fee of \$500.00 applies.

Wedding Deposits are non-refundable, additional charges may apply depending upon the notice of cancellation given.

Any cancellation within 15 and 60 days of the event 50% of the expected revenue of the event will be charged and payable by the client(s) within seven (7) days.

14 days of the event 100% of the expected revenue of the event will be charged and payable by the client(s) within seven (7)

Cancellations must be received in writing, via email, fax, all cancellations must be acknowledged by return email from us

Please Both Initial: _____



Luxury & Elegance

Wedding Hire Agreement Contract

Peel Manor House

Name in Full; Bride: _____

Name in Full; Groom: _____

Address: _____

Emails: _____

Bride Phone: _____ Groom Phone: _____

Additional Contact: _____

Date of Function: _____ Day: _____

Deposit Amount Paid: _____ Date Paid: _____

Credit Card Details:-

Name on Card: _____

Credit Card Type: MasterCard ___ Visa ___ American Express ___ Expiry Date: ___/___

Credit Card Number: _____

*** Please note credit cards details are retained in the event of any damages and added cost incurred after the final invoice has been paid.**

I accept and acknowledge all the terms and conditions as outlined in the Wedding Package and wish to confirm my booking.

Clients Name: _____

Signature _____ Date: _____

Clients Name: _____

Signature _____ Date: _____

AUTHORISED PERSON OF PEEL MANOR HOUSE

Signature _____ Date: _____



Luxury & Elegance

In House DJ Service

Peel Manor House

In House DJ : At Peel Manor House we have a Special offer for our brides who book our in house DJ the same day as the wedding.

A deposit of \$500.00 is required when booking our DJ & System
In Event of Cancellation this deposit is Non refundable

6 Hour Package \$1600.00 Includes all equipment including Trussing, Lights, Mixer, Speakers, Perspex Frame and Shelf, Smoke Machine, Wireless Microphones, House DJ to be your MC (Master of Ceremonies)

Discount Rate \$1400.00 When booked same time as wedding

Mid Week (Mon-Thurs) & Winter Rate \$1100.00

Mood Room Lighting \$250.00
If you do not wish to use our system and want us to remove all the rigging and equipment a \$200.00 charge will be incurred

The MC or 'Master of Ceremonies' is the grand overseer of an event or function. Your MC could be either someone you know at the Wedding, your DJ/Entertainer, or a person paid to come along to just be the Master of Ceremonies. They look after the running of events and make the appropriate announcements.

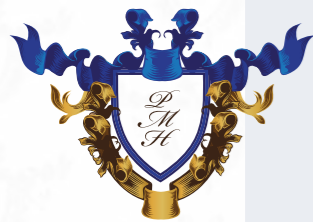


At a Wedding your MC will coordinate between yourselves, the function centre, your photographer, and videographer.



Through the night they will announce the Bridal Party into the room then do the Housekeeping.

Later on, the MC has the honour of announcing the speeches, the Cake Cutting, Bridal Dance, and any games you may have chosen.



Luxury & Elegance

Accommodation

Peel Manor House



Peel Manor House

Peel Manor House
164 Fletcher Road (off Stakehill Road)
Karnup 6176
Western Australia

Phone: (08) 9524 2838
Fax: (08) 9524 2848

Email: info@peelmanorhouse.com.au
www.peelmanorhouse.com.au

Bank Details: Commonwealth Bank
Name: Peel Manor House
BSB: 066 000 ACCOUNT: 11018934
REF: Date of Wedding

Weddings • Accommodation • Events • Private • Corporate



*Let your fairytale story
...begin here*

Stunning 10.5 acres of private landscaped gardens, a gazebo on the lake and free wedding planning service.

www.peelmanorhouse.com.au

