

Quality Hotel Manor & Natalie's Restaurant

669 Maroondah Highway, Mitcham, VIC 3132

HOTEL LOCATION

The Quality Hotel Manor is Melbourne's best Valued 4 star Suburban Hotel and Conference Centre. With the Hotel offering style, space, luxury and comfort and located within 30 minutes of Melbourne's CBS and public transport within 5 minutes. We are an ideal location for your next meeting, conference or special event.

- 30mins from CBD
- 45mins from Melbourne Airport
- 30mins from Yarra Valley
- 30mins from Mt Dandenong Lookout
- 30mins from Puffing Billy
- Walking distance to Heatherdale station
- Eastlink Freeway
- Eastland Shopping Centre
- Member of Choice Hotels International

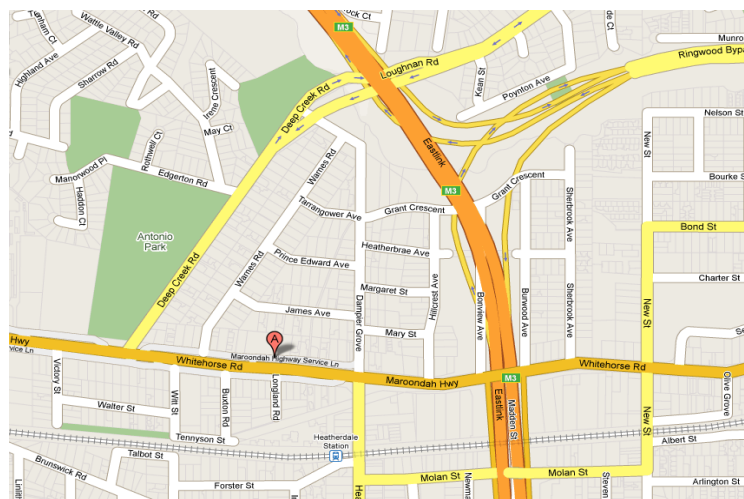
HOTEL FACILITIES

HOTEL FEATURES

- Restaurant Open 7 days
- Bar/Lounge
- Room Service 9.30am – 11pm
- On-site undercover parking
- Dry cleaning service (charge applies)
- Self service laundry facilities
- 24 Hour Reception
- Luggage storage
- Free Gym access (offsite)
- Business centre
- Conference/Meeting facilities
- Ice machine
- Wheelchair accessible
- Wireless internet access
- 100% non-smoking Hotel
- 36 4 star rooms
- Internal Corridors
- CCTV throughout Hotel

ROOM FEATURES

- Queen size bed
- Desk
- Iron & ironing board
- Hairdryer
- Alarm clock/Radio
- Foxtel TV
- Movie Channels
- Flat screen TV's
- Wireless internet
- Mini bar
- Tea/Coffee making
- Electronic Key Locks



BOOKINGS

T (03) 9872 4200 F (03) 9872 4472

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FUNCTION ROOMS

Room	Size	Theatre	Classroom	U-Shape	Banquet	Cocktail
Lincoln Room	76m ²	70	20	25	60	70
Chester	66m ²	30	15	15	30	50

FREE ROOM HIRE FOR 20 PEOPLE OR MORE

\$37.00 per person 2 course meal served on an alternating bases with
2 choices per course

\$44.00 per person 3 course meal served on an alternating basis with
2 choices per course

Additional choice per course: \$2.00 per person

To order at the table: \$5.00 per person

All sit down Functions come with a Bread Roll and Tea and Coffee

Beverages

Drinks at bar prices, a Bar TAB is available to suit your requirements, alternatively you may choose a beverage package

\$30.00 per person 3 hour duration of beer, wine, sparkling and soft drink

\$40.00 per person as above with basic spirits

ALTERNATIVE OPTIONS

Room Hire:

Lincoln:	Full Day	\$300.00	Chester:	Full Day	\$250.00
	Half Day	\$250.00		Half Day	\$200.00
	Evening	\$250.00		Evening	\$200.00

Food & Beverage:

Tea & Coffee \$3.50 per person

Platters (Hot Food, Sandwich, Cake) \$50.00 per platter

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Seated Function Menu

ENTREE

- Butternut Pumpkin Soup (V)
- Potato and Leek Soup (V)
- Cream of Tomato Soup (V)
- Pea and Ham Soup
- Cream of Mushroom Soup (V)
- Chicken and Sweet Corn Soup

Prawn & Scallop Vol au Vent:

Prawns and scallops pan fried in garlic, chives & cream served in a pastry shell with rocket, parmesan, tomato and balsamic salad

Panko Prawns:

Prawn cutlets crumbed in Japanese bread crumbs and lightly fried served with mixed leaves and wasabi mayo

Falafel Balls (V) (GF):

Homemade Middle Eastern flavoured falafel balls lightly fried served with mixed leaves and minted yoghurt sauce

Arancini Balls (V):

Homemade Arancini balls filled with fresh herbs, fresh tomato, pinenuts, feta and tossed in breadcrumbs with a spiced tomato sauce

Moroccan Beef Salad:

Beef strips lightly dusted in Moroccan spices cooked medium-rare served on a bed of cous cous with roast pumpkin, chick peas, spinach and lemon dressing served with minted yoghurt sauce

Vegetarian (Available as Main or Entrée)

Roasted Vegetable Risoni (V):

Risoni cooked in a tomato stock with roasted capsicum, pumpkin, zucchini, mushrooms, red onion and spinach topped with fresh parmesan cheese

Spinach and Ricotta Cannelloni (V):

Spinach and creamy ricotta cheese filled cannelloni pasta tubes oven baked in our homemade Napoli sauce, with a rocket salad

Roast Vegetable Salad (V):

Pan fried Tofu mixed with roast vegetables including potato, sweet potato, asparagus, pine nuts and spinach coated with a lemon dressing

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MAINS

Roast (choice of Lamb/Pork/Turkey/Beef):

Served with roasted potatoes, pumpkin, seasonal vegetables and rich gravy with appropriate accompaniment (Mint Jelly, Apple Sauce, Cranberry Sauce, Seeded Mustard)

Chicken Parmigiana:

The old time favourite, crumbed chicken breast fillet topped with homemade Napoli sauce, sliced Virginia ham and mozzarella, served with chips and a fresh garden salad

Veal Oscar (GF):

Pan fried veal back strap with fresh herbs, prawn cutlets and avocado cooked in a white wine cream sauce served on creamy mashed potato

Chicken Mignon:

Oven roasted chicken breast wrapped in bacon and filled with gruyere cheese, semi dried tomato and spinach served with roasted chat potatoes and broccolini topped with mushroom gravy

Barramundi Fillet (GF):

Grilled Barramundi fillet served on a bed of sweet potato puree and asparagus topped with avocado and hollandaise sauce

BBQ Pork Ribs:

Slowly braised Pork ribs in a Smokey BBQ sauce served with a fresh garden salad and Cajun spiced wedges

Char Grilled Porterhouse Steak:

300g Char grilled porterhouse steak cooked medium served with creamy scallop potato and seasonal vegetables topped with a rich gravy

Paella (GF):

A mixture of chicken, chorizo sausage and mussels tossed with saffron spiced rice with chilli, spring onion, capsicum, fresh tomato and peas

Lamb Rack:

Succulent, slow braised rack of lamb infused with lemon and Cajun spice, encrusted with a basil and pinenuts pesto crust and served on a sweet potato puree with char grilled broccolini

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DESSERTS

Homemade Sticky Date Pudding (GF):

Served with butterscotch sauce and vanilla ice-cream

Plum Pudding (GF):

Homemade mini plum puddings served with cinnamon and brandy custard and vanilla ice-cream

Individual Pavlova (GF):

Topped with Chantilly cream, a mixed berry compote and passionfruit served with fresh strawberry

Homemade Apple Crumble:

Stewed green apples infused with a cinnamon and nutmeg sugar and topped with a sweet coconut and rolled oat crumble, oven baked and served with vanilla ice-cream

New York Cheesecake:

Traditionally baked smooth and creamy cheesecake served with berry compote, Chantilly cream and strawberry

Chocolate Mud Cake:

Classic chocolate mud cake topped with rich chocolate ganache and shavings with Chantilly cream and strawberry

Lemon Tart:

A golden shortbread base filled with rich lemon curd and topped with a lemon butter glaze served with Chantilly cream and strawberry

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Cocktail Function

\$15.00 per person	(6 canapes each)
\$20.00 per person	(9 canapes each)
\$25.00 per person	(12 canapes each)
\$30.00 per person	(15 canapes each)

Suggestion (but not limited to):

- Grilled Prawn Toast
- Mini Dim Sims
- Vegetable Samosas
- Meatballs
- Dolmades
- Assorted Gourmet Cocktail Pies
- Assorted Nori Rolls (Sushi)
- Seafood Mooney Bags
- Mini Chocolate Croissants
- Cocktail Vegetarian Spring Rolls
- Cocktail Sausage Rolls
- Petit Four Pizzas
- Risotto Balls
- Malaysian Chicken Satay Skewers
- Assorted Mini Quiches
- Chocolate Lamington Bites
- Chocolate mud Cake Bites
- Scones with Jam & Cream

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