Quality Hotel Manor & Natalie's Restaurant

669 Maroondah Highway, Mitcham, VIC 3132

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FUNCTION PACK 2017

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BOOKINGS

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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 CBD and public transport within 5 minutes. We are an ideal location for your next meeting, conference or special event.

- 30 mins from CBD
- 45 mins from Melbourne Airport
- 30 mins from Yarra Valley
- 30 mins from Mt Dandenong Lookout

- Walking distance to Heatherdale station
- Eastlink Freeway
- Eastland Shopping Centre
- Member of Choice Hotels

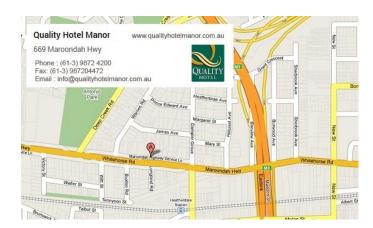
HOTEL FACILITIES

HOTEL FEATURES

- Restaurant Open 7 days
- Bar/Lounge
- Room Service 9.30am 10pm
- On-site undercover parking
- Dry cleaning service (charges apply)
- 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

ACCOMMODATION 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



FUNCTION ROOMS

Room	Size	Theatre	Classroom	U-Shape	Banquet	Cocktail
Lincoln	76m2	70	20	25	60	70
Room						
Chester	66m2	30	15	15	30	50

\$39.00 per person 2 course meal served on an alternating basis with 2 choices per

course

\$46.00 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: (applies to all functions)

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, Fruit) \$55.00 per platter

Payment:

Room Hire Charge is due as a deposit to secure your booking date. Function is not confirmed until deposit has been paid.

All functions have a minimum of 14 day cancellation policy. If cancelled within 14 days of function date the deposit will be forfeited in full.

Food and Drinks are paid on conclusion of the function on the day.

Seated Function Menu

ENTRÉE

Soup

- Butternut Pumpkin Soup (GF)
- Potato and Leek Soup
- Pea and Ham Soup (GF)

Panko Prawns

Lightly fried Prawn cutlets served with mixed leaves and aioli

Crumbed Calamari

Lightly fried crumbed calamari rings served with fresh garden salad, homemade tartare sauce and lemon wedge

King Prawns (3)

Served with mixed lettuce leaves, cocktail sauce and lemon wedge

Potato Skin Classic

Oven baked potato skin topped with diced bacon, mozzarella cheese and served with sweet chilli sauce

Garlic Prawns (3) (GF)

Pan fried garlic prawns in white wine and cream sauce, served with rice

Smoked Salmon and Watercress Salad (GF)

Smoked salmon tossed with watercress, spinach, red onion, cucumber, tomato, capers and chives with a squeeze of lemon juice, splash of olive oil and cracked pepper

Vegetarian (Available as Entrée or Main)

Roasted Vegetable Risotto (V) (GF)

Roasted capsicum, sundried tomatoes, zucchini, eggplant, mushrooms, onion, garlic and spinach tossed with tomato sauce, hint of cream and Arborio rice topped with fresh parmesan cheese

Spinach and Ricotta Ravioli (V)

Spinach and creamy ricotta cheese filled ravioli cooked in homemade Napoli sauce and cream, served with a fresh garden salad

MAINS

Turkey and Mushroom Risotto (GF)

Arborio rice infused with onion, garlic, diced turkey and mushroom in a white wine cream sauce, finished with parmesan cheese

Chicken Camembert

Oven baked chicken breast stuffed with spinach, semi dried tomato and camembert cheese, served with creamy garlic white wine sauce and your choice of

- chat potatoes and seasonal vegetables
- chips and fresh garden salad

Salmon Fillet (GF)

Grilled salmon fillet served on a bed of sweet potato mash and seasonal vegetables served with a lemon wedge and salsa

Barramundi Fillet

Barramundi fillet served with creamy mash potato, seasonal vegetables and finished with creamy garlic sauce

Lamb Shank

Braised lamb shank served with creamy mash potato, seasonal vegetables and a red wine jus

Veal Scaloppini

Pan fried veal pieces tossed with mushroom and bacon cooked in a white wine cream sauce served with creamy mash potato and seasonal vegetables

Char grilled Scotch Fillet Steak

300g Char grilled scotch fillet steak cooked to medium served with chips and salad with creamy mushroom sauce

Roast (Choice of Lamb/Pork/Turkey/Beef) (GF upon request)

Served with roasted chat potatoes, pumpkin, greens and rich gravy with appropriate accompaniment (mint jelly, apple sauce, cranberry sauce, seeded mustard)

DESSERTS

Sticky Date Pudding

Rich sticky date pudding served warm with butterscotch sauce and vanilla ice cream

Individual Pavlova (GF)

Individual Pavlova served with Chantilly cream, strawberry compote and passionfruit pulp

Apple Crumble

Apple Crumble tart served warm with vanilla ice cream and fresh strawberry

Lemon Meringue Tart

Lemon Meringue Tart served with Chantilly cream and fresh strawberry

Macadamia Caramel Cheesecake

Macadamia Caramel cheesecake served with Chantilly cream and fresh strawberry

Flourless Chocolate Cake (GF)

Flourless chocolate cake served warm with vanilla ice cream and fresh strawberry

Black Forest Mousse Cake

Black forest mousse cake served with Chantilly cream and fresh strawberry

Cocktail Function Menu

\$ 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)

Suggestions (but not limited to):

- Grilled prawn toast
- Mini Dim Sims
- Vegetable samosas
- Meatballs
- Dolmades
- Assorted gourmet cocktail pies
- Assorted nori rolls (Sushi)
- Seafood money bags
- Cocktail vegetarian spring rolls
- Cocktail sausage rolls
- Petit four pizzas
- Prawn Twisters
- Risotto balls
- Malaysian chicken satay skewers
- Assorted mini quiches