

with Sweet Corn Purée w/ Asparagus w/ Rocket Avoli
with Umphred Capslom, Beetroot + Fried Club



GARFISH



Garfish Manly Functions

Garfish Manly provides the perfect function venue, specialising in quality seafood and professional service. Garfish is located only a short walk from Manly Wharf on East Esplanade with extensive views of the harbour and pristine Manly Bay. This unique venue can cater for any special occasion, up to 40 guests, whether it be a business meeting, birthday celebration or Christmas party.

Functions are specifically designed so that guests can have a range of options when planning their event. The private dining room can accommodate a maximum of 40 guests, with the option of exclusive use available for groups of 30 or more. This room is equipped with a plasma TV screen, allowing guests to either watch live kitchen imagery or to plug in their own personal laptop. Availability for exclusive use is as follows:

- » Monday - Sunday lunch
- » Sunday - Thursday dinner (this excludes Friday and Saturday evenings).

For smaller groups there are still many areas in the restaurant that can provide an intimate and pleasurable dining experience.

Groups of 12 or more must decide on a set menu option and BYO is not available however, Garfish Manly has an exceptional national and international wine list that has been tailored to suit menu items and current trends.

Head Chef Michael Nash has provided a variety of menu options ready to tantalise any taste buds. This allows you to tailor your event to suit your needs and price range. Specific dietary requirements (for example vegetarian or gluten free menus) can be arranged prior to the event day. Children's menus are also available.

Function packages can also be created to meet the needs of non-traditional events such as:

- » Cocktail functions- With delicious canapés and the option of tailoring a beverage package to suit, Garfish Manly provides the perfect setting to host your next cocktail party!
- » Corporate functions- The private dining room is a great location for your next boardroom function. With a variety of packages available, ranging from boardroom breakfasts through to full day conferences, we are certain that we can create a function tailored to suit all of your individual needs and requirements.

For more information on hosting your next event, please contact the functions manager who will be happy to help you work through the details. Don't forget to check the Garfish face book and twitter page to be informed of current specials and promotions. Please find attached the set menu options and terms and conditions for your consideration.

To confirm your function we must receive the confirmation form with your credit card details via fax or email. With confidence and pride the Garfish team ensure that your event will be one to remember.

Thank you and we hope to see you soon.

Kinds Regards

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Garfish Manly
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Three Course Lunch/Dinner Menu

\$70 per person

sourdough

w/ extra virgin olive oil and balsamic vinegar

entrée

salt and pepper squid
w/ chilli, garlic, coriander & lime

oysters natural

half dozen oysters w/ mignonette dressing

beetroot cured atlantic salmon
w/ fennel, finger lime, persian feta
and salmon roe

mains

aromatic sri lankan fish curry
w/ raita and pilaf rice

fish of the day

w/ chef's choice of garnish

wood roasted macadamia crusted lamb rack
w/ potato and confit garlic gnocchi
and truss tomatoes

main courses will be served with a
green salad w/ red wine vinaigrette

desserts

belgian waffle
w/ hokey pokey ice cream, caramel and almonds

dark chocolate and frangelico mousse
w/ caramel fudge and raspberry sorbet

coconut panna cotta
w/ passionfruit jelly and lime macaroons

coffee or tea



Premium Three Course Lunch/Dinner Menu

\$85 per person

(\$95 per person with canapés)

wood fired focaccica

w/ house made taramasalata

selection of canapés

(choice of three)

entrée

half dozen oysters
natural or Kilpatrick

beetroot cured atlantic salmon
w/ fennel, finger lime, persian feta
and salmon roe

seared scallops
w/ pork belly, roasted apple and pea puree

chilled king prawn salad
w/ avocado, preserved lemon
herb and pine nut dressing

mains

wood roasted moreton bay bugs
w/ aioli and lemon

wood roasted macadamia crusted lamb rack
w/ potato and confit garlic gnocchi
and truss tomatoes

fish of the day
w/ chef's choice of garnish from the blackboard

snapper pie
w/ roasted garlic, broccolini and sauce soubise

main courses will be served with green salads
and wood roasted vegetables

desserts

dark chocolate and frangelico mousse
w/ caramel fudge and raspberry sorbet

coconut panna cotta
w/ passionfruit jelly and lime macaroon

pavlova
w/ vanilla mascarpone, fresh mango and pineapple

wood roasted peaches
w/ amaretti crumble and clotted cream

coffee or tea



Vegetarian & Non Seafood Menu

sour dough

w/ extra virgin olive oil and balsamic vinegar

entrée

spinach salad*

w/ beetroot, pine nuts & goats cheese

rocket and prosciutto bruschetta

w/ vine tomatoes, bocconcini, capers
and balsamic reduction

mains

vegetarian tasting plate

selection of black board garnishes

wood roasted macadamia crusted lamb rack

w/ potato and confit gnocchi
and truss cherry tomatoes

main courses will be served with green salads

desserts

belgian waffle

w/ hokey pokey ice cream, caramel and almonds

dark chocolate and frangelico mousse

w/ caramel fudge and raspberry sorbet

coconut panna cotta

w/ passionfruit jelly and lime macaroons

coffee or tea



Function Bookings Terms & Conditions

Reservations and deposit

A function at Garfish Manly will be confirmed upon receipt of credit card details and signed Terms and Conditions. No deposit is required; however, please take note of our cancellation policy and confirmation of numbers listed below.

Function cancellations

A cancellation fee will apply if a function is cancelled within seven (7) days of the scheduled function date. This fee will be 20% of the total catering amount for food, and will be charged on the credit card provided. No fee will be charged if the function is cancelled more than seven (7) days in advance.

Confirmation of numbers

Numbers are to be confirmed by you, by phone call at least 48 hours in advance of your booking, we will call you on the day for a final confirmation. You will be charged for the number of guest you confirm. Minimum number charges do apply and are as follows: 25 people Monday – Sunday; in order to have the private dining room for exclusive use.

Alcohol and beverage packages

All functions booked are not permitted to BYO. We do not have any set beverage packages available, and operate under an 'on consumption' basis. You are advised to pre order wines to ensure adequate stocks are available & chilled for your event.

Surcharge and Gratuity

A 10% Surcharge applies to all functions booked on Sundays. Menu prices do not include a gratuity, if you would like one to be added please specify.

Linen

Linen tablecloths & overlays are available if you wish your tables to be set with these. An additional charge of \$2.00 per person is applied.

Seasonal menu changes and pricing

The menus provided are subject to seasonal changes. Please note that due to the quality of our fish and seafood; sometimes we will not be able to get some items on the day. We will call ahead on the day to inform you of this, and will ensure that a suitable alternative will be available in this event. All prices quoted are subject to change. Receipt of your credit card details will secure the menu price at this time.

Children

A set children's menu for children under 12 will be available also. It will be at a cost of \$20 per child. Please note that children are not included in the minimum numbers required to book the private dining room.

Responsible service of alcohol

Garfish has taken measures to ensure that guests enjoy alcohol without danger to themselves, fellow guests or staff. Staff have been trained in the practices of RSA and management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons, in accordance with the Responsible Service of Alcohol Act.

AV equipment

There is a plasma screen which can be connected to laptops or a DVD player, however, your own cables will need to be

provided if wishing to use this service. Please let us know if you wish to use this facility.

Payment

Payment must be made in full on the day of the function using cash, credit or cheque via prior arrangement with garfish management. Eftpos facilities are not available.

Indemnity and damages

Garfish Manly does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients during their time at Garfish. Garfish also reserves the right to remove any undesirable persons from the event or the restaurant premises without liability. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.

Please sign and return these terms and conditions by fax (02) 9977 2272 to indicate that you have understood and are agreeing to them.

Execution

I understand and agree to the function bookings terms and conditions as outlined above. I acknowledge that BYO is not permissible for functions.

Signature & date: _____

Booking name/company: _____

Function date & time: _____

Number of guests: _____

Credit card details

Card Type: AMEX / VISA / MASTERCARD

Card holder name: _____

Card number: _____

Expiry date: _____ CVV: _____

Signature: _____

Booking contact details

Booking contact person: _____

Contact person e-mail: _____

Contact person mobile number: _____

Contact person phone: _____