



FUNCTIONS PACK MANLY

GARFISH
restaurant | bar



FUNCTIONS AT GARFISH

With an award-winning menu featuring Sydney's finest quality seafood, Garfish Manly has earned its reputation as the finest waterfront function venue on the North Shore. From creative birthday parties to formal corporate events our versatile venue is suitable for a wide variety of functions and events.

Suitable for every taste and budget, our head chef Michael Nash has created a carefully curated set menu selection which showcases the very best locally sourced produce available, so you can treat your guests to superb views and great food as they lounge by the pristine shoreline of Manly Wharf.

With the freedom to tailor your menu to satisfy your individual budgets and needs including specific dietary requirements, vegetarian alternatives and special menus for children, we can take the stress out of planning so you can simply sit back and enjoy.

Whether it's an intimate celebration with family and friends or your next corporate extravaganza, Garfish Manly is the perfect setting for your next event.



LARGE GROUP BOOKINGS

Planning a dinner for 13 or more guests? Our talented staff are experts at handling dining for large groups. With no minimum spend necessary, enjoy the luxury of customising a set menu and beverages to be enjoyed in the bright and bustling atmosphere of our Manly restaurant. Perfect for casual get-togethers and birthday celebrations, let us take care of the little details so you can enjoy the big picture.

AVAILABLE

Monday - Sunday: Lunch
Sunday - Thursday: Dinner

CAPACITY

13pax – 20pax

MINIMUM SPEND

No minimum spend

PRIVATE DINING ROOM

Celebrate your next intimate sit down event from the exclusive luxury of our private dining room. Enjoy attentive service, set menus and a superb selection of beverages as we take care of all your party planning problems.

AVAILABLE

Monday - Sunday: Lunch
Sunday - Thursday: Dinner

CAPACITY

Up to 47pax

INCLUSIONS

Exclusive use of private dining room
In house sound system including television and AV Equipment.

3 COURSE SET MENU \$80 P P

BREAD

**wood fired garlic-rosemary focaccia
and sour dough**
taramasalata | extra virgin olive oil
balsamic vinegar

ENTRÉE

salt and pepper squid
chili | garlic | coriander | lime

oysters natural half dozen
mignonette dressing

pistachio, pork & duck terrine
pickled cherries | brioche crostini

hiramasa kingfish sashimi
blood orange | chilli | fennel | granola

MAINS

grilled atlantic salmon
kaffir lime beurre blanc | mash | spinach

fish of the day
chefs choice of garnish

char grilled eye fillet
'grainge' grain fed angus | 200g
béarnaise | chips | watercress

char grilled 200g corn-fed chicken breast
chefs choice of garnish

*main courses will be served with green salad |
honey mustard vinaigrette to share*

DESSERT

peach mille feuille
honey sponge | lemon crème patissiere |
blackberry parfait | almond brittle

pavlova
nectarine | hazelnut flapjack | maple cinnamon
mascarpone | blueberries

cheese of the day
lavosh | fruit & walnut crostini | fig
quince paste

dark chocolate brownie
peanut butter mousse | honeycomb | raspberries
coffee or tea



3 COURSE PREMIUM SET MENU \$90 P P

BREAD

**wood fired garlic-rosemary focaccia
and sour dough**

taramasalata | extra virgin olive oil
balsamic vinegar

ENTRÉE

mixed oysters half dozen

natural | fried | shot

pistachio, pork & duck terrine

pickled cherries | brioche crostini

grilled scallops & pork croquette

corn | jalapeno | horseradish herb dressing

hiramasa kingfish sashimi

blood orange | chilli | fennel | granola

MAINS

wood roasted moreton bay bugs

lemon herb butter | aioli

**char grilled 'pure south' sirloin 300g
wood roasted jumbo clarence river king prawn**

béarnaise | chips | watercress

fish of the day

chefs choice of garnish

snapper pie

roasted garlic | broccolini | sauce soubise

*main courses will be served with green salad |
wholegrain mustard honey dressing to share*

DESSERT

peach mille feuille

honey sponge | lemon crème patissiere |
blackberry parfait | almond brittle

kaffir lime & lemongrass panna cotta

tamarind caramel | fresh figs | mango sorbet
sesame snap

cheese of the day

lavosh | fruit & walnut crostini | fig
quince paste

dark chocolate brownie

peanut butter mousse | honeycomb | raspberries

coffee or tea



3 COURSE VEGETARIAN SET MENU

BREAD

**wood fired garlic-rosemary focaccia
and sour dough**
extra virgin olive oil | balsamic vinegar

ENTRÉE

baby spinach beetroot salad
goats cheese | pine nuts
citrus hazelnut dressing

**roasted sweet potato
caramelised red onion tacos**
chimmi churri | pepitas

MAINS

chickpea & coriander falafel
cherry gazpacho | foragers salad | molasses
vinaigrette | grilled haloumi | walnuts

vegetarian tasting plate
a selection of garnishes from
the daily blackboard

DESSERT

peach mille feuille
honey sponge | lemon crème patissiere |
blackberry parfait | almond brittle

pavlova
nectarine | hazelnut flapjack | maple cinnamon
mascarpone | blueberries

cheese of the day
lavosh | fruit & walnut crostini | fig
quince paste

dark chocolate brownie
peanut butter mousse | honeycomb | raspberries
coffee or tea





BEVERAGE PACKAGES AT GARFISH MANLY

HOUSE PACKAGE

\$55pp / 2hr | \$75pp / 3hr

SPARKLING

Prosecco La Giosiosa Treviso ITY, NV

WINE

Cookoothama Sauvignon Blanc Semillion

King Valley, VIC 2016

Thistle Hill Organic Chardonnay,

Hunter Valley, NSW 2013

Cookoothama Cabernet Merlot

Darlington Point, NSW 2015

Thistle Hill Organic Shiraz

Cabernet Sauvignon

Mudgee, NSW 2014

BEER

Dad and Daves #1 Pale Ale, Pure Blonde,

Hoegaarden, Peroni Leggera, Crown Lager

SOFT DRINKS/JUICE

PREMIUM PACKAGE

\$90pp / 2hr | \$120pp / 3hr

SPARKLING

Chandon Australia NV

WINE

Willm Riesling Alsace, France 2015

Cumulus Chardonnay Orange, NSW 2015

Mt Difficulty Pinot Gris Central Otago, NZ 2016

Moorooduc Pinot Noir,

Mornington Peninsula, VIC 2014

Zema Estate Shiraz Coonawarra, SA 2012

Mitchell Sevenhill Cabernet Sauvignon

Clare Valley, SA 2008

BEER

Dad and Daves #1 Pale Ale, Pure Blonde,

Hoegaarden, Peroni Leggera, Crown Lager

Asahi, Corona, Lord Nelson Three Sheets,

Monteiths Black Beer, Wild Yak Pacific Ale,

Bonamys Apple Cider

SOFT DRINKS/JUICE

COCKTAIL / SPIRIT PACKAGE

Add on to either package

+ \$15pp / 2hr | + \$25pp / 3hr

COCKTAIL JUGS

Pimms Cocktail

Rosé Sangria

SPIRITS

Absolut Vodka

Bombay Sapphire Gin

Mount Gay Eclipse Rum

Ballantines Scotch

Jim Beam Bourbon

Jose Cuervo Tequila

TERMS & CONDITIONS

RESERVATIONS AND DEPOSIT:

A function at Garfish Manly will be confirmed upon receipt of credit card details and signed Terms and Conditions. We do not require a deposit; however, please take note of our cancellation policy and confirmation of numbers listed below.

FUNCTION CANCELLATIONS:

We reserve the right to impose a 20% a cancellation fee if a function is cancelled within seven days of the scheduled function date. 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: 30 people Monday – Sunday; to have the private dining room for exclusive use.

ALCOHOL AND BEVERAGE PACKAGES:

As we are fully licensed venue we do not permit BYO for functions. We do have set beverage packages available, and operate under an 'on consumption' basis. You are advised to pre-select wines to ensure adequate stocks are available & chilled for your event.

SURCHARGE AND GRATUITY:

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

LINEN:

Linen tablecloths & overlays are available at an added rate of \$2.00 per person. Please inform us prior to the event if you require these services.

SEASONAL MENU CHANGES AND PRICING:

To ensure we are constantly maintaining our high standards of produce and service our menus are subject to seasonal changes. 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.

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.

CHILDREN:

A set children's menu for children under 12 will be available 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.

AV EQUIPMENT:

There is a plasma screen which can be connected to laptops we do have connection cords available however we do recommend coming in prior to ensure all runs. Please let us know if you wish to use this

PAYMENT:

Payment must be made in full on the day of the function using cash, credit or EFT via prior arrangement with garfish management. Eftpos facilities are 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.

FUNCTIONS AGREEMENT

PAYMENT:

Payment must be made in full on the day of the functions using cash, credit / EFTPOS or electronic funds transfer (EFT) via prior arrangement with Garfish management.

Please sign and return these terms and conditions via email to functions@garfish.com.au to indicate that you have understood and are agreeing to the terms.

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: _____

CONTACT DETAILS:

Booking contact person: _____

Contact persons email: _____

Contact persons mobile number: _____ Contact persons phone number: _____