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 Northern Beaches. 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 executive 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
Friday - Saturday: Dinner (minimum spend applies)

CAPACITY

Up to 47pax

INCLUSIONS

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

DEPOSIT

$250 room hire (non-refundable) for use of the private room

SHARING MENU

2-COURSE $70PP / 3-COURSE $80PP

BREAD

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

ENTRÉE-CHOOSE 2

salt and pepper squid
chili | garlic | coriander | lime

crisp fried zucchini flowers
salsa verde | herb salad

grilled scallops & pork belly
thai red curry sauce | papaya & snow pea salad | puffed rice | peanuts

botanical gin cured atlantic salmon
tonic jelly | cucumber | grapefruit | macadamia | creme fraiche | basil

MAINS-CHOOSE 2

grilled atlantic salmon
kaffir lime beurre blanc

wood roasted barramundi

char grilled rump cap
| 'cape grim' grass fed angus | béarnaise

duck breast | plum & ginger sauce

wattleseed & native pepper kangaroo striploin jus

main courses will be served with:
green salad | dijon shallot vinaigrette
chips | mash | chefs choice of board garnish

DESSERT-CHOOSE 2

smoked dark chocolate mousse
rhubarb sorbet | pistachio dacquoise | rosemary brandy snap

cheese of the day
lavosh | fruit & walnut sourdough
WoIF honeycomb | pear chutney

lemon brulee tart
torched meringue | blueberry compote | creme fraiche

coffee or tea

ADDITIONAL EXTRAS:

add oysters 3 ways: natural w/ mignonette | bloody mary shot | fried w/ wakame & ponzu $12pp

add crustceans: moreton bay bugs & mooloolaba king prawns wood roasted brushed w/ lemon herb butter $17pp

3 COURSE SET MENU $85 PP

BREAD

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

ENTRÉE

salt and pepper squid
chili | garlic | coriander | lime

oysters natural half dozen
mignonette dressing

chicken liver pate
orange thyme glaze | pear chutney | crostini

botanical gin cured atlantic salmon
tonic jelly | cucumber | grapefruit | macadamia | creme fraiche | basil

MAINS

grilled atlantic salmon
kaffir lime beurre blanc | mash | spinach

fish of the day
chef's choice of garnish

char grilled rump cap
| 'cape grim' grass fed angus | 350g
béarnaise | chips | watercress

duck breast | plum & ginger sauce | 220g
chef's choice of garnish

main courses will be served with green salad | dijon shallot vinaigrette to share

DESSERT

smoked dark chocolate mousse
rhubarb sorbet | pistachio dacquoise | rosemary brandy snap

'whisky sour'
plum compote | orange whisky mascarpone | lemon curd | oat crumble | lemon sorbet

cheese of the day
lavosh | fruit & walnut sourdough
WoIF honeycomb | pear chutney

lemon brulee tart
torched meringue | blueberry compote | creme fraiche

coffee or tea

3 COURSE PREMIUM SET MENU $95 PP

BREAD

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

ENTRÉE

mixed oysters half dozen
natural | fried | shot

blue eye trevalla & lobster raviolo
with wood roasted scampi
confit fennel | kaffir lime beurre blanc
salmon roe

grilled scallops & pork belly
thai red curry sauce | papaya & snow pea
salad | puffed rice | peanuts

kingfish sashimi
bonito pickled grape | seaweed |
yuzu white soy | jalapeno | sesame

MAINS

wood roasted mooloolaba king prawns
lemon herb butter | aioli

char grilled eye fillet | 'grainge' grain fed
angus | 200g | wood roasted moreton bay bug
béarnaise | chips | watercress

fish of the day
chef's choice of garnish

snapper pie
roasted garlic | broccolini | sauce soubise

main courses will be served with green salad
| dijon shallot vinaigrette to share

DESSERT

smoked dark chocolate mousse
rhubarb sorbet | pistachio soil |
rosemary brandy snap

kaffir lime and lemongrass panna cotta
tamarind caramel | raspberry | mango sorbet
| sesame snap

cheese of the day
lavosh | fruit & walnut sourdough
WoIF honeycomb | pear chutney

lemon brulee tart
torched meringue | blueberry compote |
creme fraiche

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

local burrata mozzarella
tomato | pine nuts
basil | WolF honeycomb

MAINS

sri lankan pumpkin & eggplant curry
crisp salt & pepper tofu | cucumber pickle
| green pea pilau

vegetarian tasting plate
a selection of garnishes from
the daily blackboard

DESSERT

selection of iceream & sorbet
amaretti biscuit

cheese of the day
lavosh | fruit & walnut sourdough
WolF honeycomb | pear chutney

lemon brulee tart
torched meringue | blueberry compote |
creme fraiche

coffee or tea

BEVERAGE PACKAGES (OPTIONAL)

HOUSE PACKAGE

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

SPARKLING

Dogarina Prosecco Treviso ITY, NV

WINE

Shelter Bay Sauvingon Blanc
Marlborough, NZ 2017
Bird in Hand 'two in the bush' Chardonnay
Adelaide HIlls, SA 2017
Cape Mentelle Trinders Cab Merlot
Margaret River, WA 2015
Erin Eyes Shiraz
Clare Valley, SA 2017

BEER

Dad and Daves #1 Pale Ale,
Cascade Light, Crown Lager

SOFT DRINKS/JUICE

PREMIUM PACKAGE

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

SPARKLING

Chandon Australia NV

WINE

Willm Riesling
Alsace, France 2016
Castelli Chardonnay Pemberton, WA 2017
Mt Difficulty Pinot Gris Central Otago, NZ 2017
Moorooduc Pinot Noir
Mornington Peninsula, VIC 2015
Wild Orchid Reserve Shiraz
Blackwood Valley, WA 2013
Mitchell Sevenhill Cabernet Sauvignon
Clare Valley, SA 2012

BEER

Dad and Daves #1 Pale Ale,
Peroni Leggera, Crown Lager
Asahi, Corona, Lord Nelson Three Sheets,
4 Pines Kolsch, 4 Pines Stout, Cascade Light,

COCKTAIL / SPIRIT PACKAGE

Add on to either package
+ $15pp / 2hr | + $25pp / 3hr

COCKTAIL JUGS

Pimms Cocktail
Rosé Sangria

SPIRITS

42 Below Vodka
Bombay Sapphire Gin
Mount Gay Eclipse Rum
Chivas Regal Scotch
Maker's Mark 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 for function bookings in the main restaurant; however we do require a non-refundable room hire deposit of $250 for all private dining room bookings. 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. 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

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 arrangment with Garfish managment.

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:** _____