



**FUNCTIONS PACK MANLY**

**GARFISH**  
restaurant | bar



# FUNCTIONS AT GARFISH

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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 head chef Robert Neil has created a carefully considered 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 12 or more guests? Our talented staff are experts at handling dining for large groups. Enjoy the luxury of customising a set menu and beverages to be enjoyed in the bright and bustling atmosphere of our Manly restaurant or the quieter cosy corner of our lounge bar. Perfect for casual get-togethers and birthday celebrations, let us take care of the little details so you can enjoy the big picture.

### AVAILABLE

Tuesday - Sunday: Lunch  
Sunday - Thursday (excluding Monday): Dinner

### CAPACITY

12pax – 18pax

## 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

Tuesday - Sunday: Lunch  
Sunday - Thursday (excluding Monday): Dinner

### CAPACITY

Up to 30pax

### INCLUSIONS

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

### DEPOSIT & MINIMUM SPEND

\$250 room hire (non-refundable)  
to be paid for use of the private room  
minimum spend \$3000

# CANAPE & GRAZING PLATE MENU

CHOOSE 3 - LIGHT SNACK - \$15PP

CHOOSE 5 - MORE SUBSTANTIAL - \$25PP

CHOOSE 8 - MORE OF A MEAL - \$40PP

## COLD CANAPES

prawn & avocado cold rolls | nam jim

classic steak tartare on crostini

chicken liver pate on crostini

torched hiramasa kingfish | ginger lemongrass ponzu |  
seaspray | wakame | edamame | salmon roe | chilli oil

## GRAZING PLATES - \$30PP

mixed oysters

cheese boards

mixed bread boards

charcuterie boards w/ pate & olives

## HOT CANAPES

grilled hokkaido scallop | sticky glazed pork belly | pickled  
daikon | kombu | xo sauce

crumbed fish soft shell taco | pickled jalapeno | avocado |  
savoy cabbage | blackened corn | ranch

fish goujons | tartare sauce

coconut crumbed prawns | lime mayonnaise

salt & pepper squid | chilli jam

crisp fried zucchini flowers filled w/ salmon & king prawn

mushroom mozzarella arancini

flame grilled spring bay mussels | saltbush & peppercorn  
cafe de paris butter

## DESSERT CANAPES

mini lemon curd tart

dark chocolate brownie

new york style cheese cake

# SHARING MENU

2-COURSE \$70PP / 3-COURSE \$85PP

## BREAD

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

## ENTRÉE

salt & pepper squid  
chilli | garlic | coriander | lime

crisp fried zucchini flowers  
filled w/ salmon & king prawn  
salmoriglio | julienne witlof | bronze fennel

chicken liver pate  
port jelly | sourdough toast

## MAINS

char grilled steak frites  
ms2 'pinnacle' sirloin | 250g  
bearnaise

sri lankan fish & king prawn curry  
cucumber pickle | green pea pilau

tea smoked whole rainbow trout on paperbark  
saltbush & green peppercorn butter | orange  
& fennel salad

*main courses will be served with:  
green salad | dijon shallot vinaigrette*

## DESSERT

dark chocolate mousse tart  
frangelico parfait | candied hazelnuts |  
raspberry | rose pashmak

sticky date pudding  
orange | fig & brandy ice cream |  
butterscotch sauce

warm apple & custard crepes  
honeycomb butter | spiced honey syrup |  
vanilla ice cream

*coffee or tea*

## ADDITIONAL EXTRAS:

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

add crustaceans: moreton bay bugs & queensland tiger prawns wood roasted brushed w/ lemon herb butter \$20pp

# 3 COURSE PREMIUM \$100 PP

## BREAD

wood fired garlic-rosemary focaccia | 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 | lobster bisque |  
salmon roe | herb oil

grilled hokkaido scallops  
braised oxtail | cauliflower puree | enoki  
mushrooms | truffle oil

yellowfin tuna tartare  
spicy gochujang dressing | crisp rice paper |  
coriander | sesame

## MAINS

wood roasted moreton bay bugs  
lemon herb butter | aioli

char grilled eye fillet | 'grainge' grain fed  
angus | 200g | wood roasted  
queensland tiger prawns  
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

dark chocolate mousse tart  
frangelico parfait | candied hazelnuts |  
raspberry | rose pashmak

warm apple & custard crepes  
honeycomb butter | spiced honey syrup |  
vanilla ice cream

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

sticky date pudding  
orange | fig & brandy ice cream |  
butterscotch

*coffee or tea*



# 3 COURSE VEGETARIAN SET MENU

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## BREAD

wood fired garlic-rosemary focaccia  
extra virgin olive oil | balsamic vinegar

## ENTRÉE

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

tempura vegetable tacos  
pickled slaw | avocado | ranch dressing

crisp fried zucchini flowers filled w/ ricotta,  
black olive & preserved lemon  
salsa verde | watercress

## MAINS

sri lankan coconut vegetable curry  
crisp salt & pepper tofu | green pea pilau  
vegetarian tasting plate  
chefs selection of daily blackboard garnish

linguine  
zucchini | pinenuts pecorino | pesto

## DESSERT

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

sticky date pudding  
orange | fig & brandy ice cream | butterscotch

*coffee or tea*





# BEVERAGE PACKAGES (OPTIONAL)

## HOUSE PACKAGE

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

### SPARKLING

Villa Sandi Prosecco Veneto ITY, NV

### WINE

Nova Vita 'Firebird' Rose

Adelaide Hills, SA 2020

Shelter Bay Sauvignon Blanc

Marlborough, NZ 2018

Silkwood 'The Bowers' Chardonnay

Pemberton, WA 2019

Wykari Cab Sauv

Clare Valley, SA 2015

Highgate Organic Shiraz

Mudgee, NSW 2016

### BEER

Mornington Peninsula Pale Ale,  
Original Budvar Budweiser, Cascade  
Light

### SOFT DRINKS/JUICE

## PREMIUM PACKAGE

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

### SPARKLING

Jansz Premium Cuvee Australia NV

### WINE

Villa Aix Rose Provence, France 2019

Barossa Boy 'Cheeky Tilly' Riesling

Eden Valley, SA 2019

Lethbridge 'Ohh la la' Chardonnay Geelong, Vic 2019

42° South Pinot Grigio Cambridge, Tas 2020

The Coldstream Guard Pinot Noir

Yarra Valley, VIC 2019

Wykari Single Vineyard Shiraz Clare Valley, SA 2015

Barossa Boy 'Double Trouble' Shiraz Cab

Barossa Valley, SA 2016

### BEER

Mornington Peninsula Pale Ale, Original Budvar  
Budweiser, Peroni Leggera, Crown Lager  
Corona, Lord Nelson Three Sheets,  
4 Pines Kolsch, 4 Pines Stout, Cascade Light,  
Napoleone Apple Cider

## COCKTAIL / SPIRIT PACKAGE

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

### COCKTAILS

Aperol Spritz, Garfish Martini,  
Lychee Love, Mule of Carribean,  
Purple Sky

### SPIRITS

42 Below Vodka  
Bombay Sapphire Gin  
Havana 3yr Rum  
Chivas Regal Scotch  
Maker's Mark Bourbon  
Rooster Rojo Tequila



# TERMS & CONDITIONS

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## 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.

## ALCOHOL AND BEVERAGE PACKAGES:

As we are fully licensed venue we do not permit BYO for functions. We do 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 for private dining room bookings. Please inform us at least 7 days 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 \$21 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

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## 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](mailto: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: \_\_\_\_\_ Postcode: \_\_\_\_\_

Expiry date: \_\_\_\_\_ CVV: \_\_\_\_\_ Signature: \_\_\_\_\_

## CONTACT DETAILS:

Booking contact person: \_\_\_\_\_

Contact persons email: \_\_\_\_\_

Contact persons mobile number: \_\_\_\_\_ Contact persons phone number: \_\_\_\_\_