



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 head chef Wayne Morris 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 – 14pax

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

SHARING MENU

2-COURSE \$75PP / 3-COURSE \$90PP

BREAD

sour dough

taramasalata | extra virgin olive oil | balsamic

ENTRÉE

salt and pepper squid

chili | garlic | coriander | lime

grilled hokkaido scallops

sweetcorn puree | tomato & black olive |

crisp pancetta | micro cress

chicken liver pate

port jelly | sourdough toast

MAINS

char grilled steak frites

ms2 'pinnacle' sirloin | 250g

bearnaise

sri lankan fish & prawn curry

cucumber pickle | green pea pilau

fish of the day

main courses will be served with:

green salad | dijon shallot vinaigrette |

daily blackboard garnish

DESSERT

sour cherry new york cheesecake

fresh cherry & blackberry | meringue kisses |

chocolate soil

sticky date pudding

fig & brandy ice cream | butterscotch

dark chocolate & frangelico mousse

pistachio | raspberries | sorbet

coffee or tea

ADDITIONAL EXTRAS:

add oysters 3 ways: natural w/ mignonette | bloody mary shot | fried w/ wakame & ponzu \$13.50pp

add crustaceans: moreton bay bugs & queensland tiger prawns wood roasted brushed w/ lemon herb butter \$35pp

3 COURSE PREMIUM \$120 PP

BREAD

sourdough | olive, garlic & rosemary focaccia | taramasalata | extra virgin olive oil | balsamic vinegar

ENTRÉE

mixed oysters half dozen
natural | fried | shot

char grilled tasmanian octopus
yellow fava | romesco | snow pea tendrills

grilled hokkaido scallops
sweetcorn puree | tomato & black olive |
crisp pancetta | micro cress

queensland king prawn soft shell tacos
pickled jalapeno & savoy cabbage |
blackened corn | ranch | sriracha mayo

MAINS

wood roasted queensland king prawns
lemon herb butter | aioli

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

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 & frangelico mousse
pistachio | raspberries | sorbet

sour cherry new york cheesecake
fresh cherry & blackberry | meringue kisses |
chocolate soil

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

sticky date pudding
fig & brandy ice cream | butterscotch

coffee or tea



3 COURSE VEGETARIAN SET MENU

BREAD

sourdough
extra virgin olive oil | balsamic vinegar

ENTRÉE

tempura vegetable tacos
pickled slaw | ranch dressing

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

MAINS

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

DESSERT

cheese of the day
lavosh | fruit & walnut sourdough
WoIF honeycomb | pear chutney
sticky date pudding
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 2021

Shelter Bay Sauvignon Blanc

Marlborough, NZ 2019

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 2020

Barossa Boy 'Cheeky Tilly' Riesling

Eden Valley, SA 2021

Lethbridge 'Ohh la la' Chardonnay Geelong, Vic 2021

42° South Pinot Grigio Cambridge, Tas 2021

Levantine Hill 'Levant' Pinot Noir

Yarra Valley, VIC 2021

Wykari Single Vineyard Shiraz Clare Valley, SA 2015

Barossa Boy 'Double Trouble' Shiraz Cab

Barossa Valley, SA 2017

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

PUBLIC HEALTH ORDERS:

In line with NSW Government public health orders all attendees will be required to check into premises using Service NSW QR code on arrival. Masks must be worn on arrival and anytime when not consuming food or drinks.

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.

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. If your booking is cancelled due to COVID restrictions being imposed there will be no charge.

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.

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.

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 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: _____ Postcode: _____

Expiry date: _____ CVV: _____ Signature: _____

CONTACT DETAILS:

Booking contact person: _____

Contact persons email: _____

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