



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 team of chefs have 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.

CAPACITY

12pax – 16pax

FULL VENUE HIRE

We have capacity for up to 100 guests for full exclusive use of the venue. Please get in touch for more details and buyout costs.

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.

CAPACITY

Up to 35pax

INCLUSIONS

Exclusive use of private dining room, table linen
use of television.

MINIMUM SPEND

minimum spends apply and vary based on day and season
starts from \$3000

CANAPE & GRAZING PLATE MENU

CHOOSE 3 - LIGHT SNACK - \$21PP
CHOOSE 5 - MORE SUBSTANTIAL - \$35PP
CHOOSE 8 - MORE OF A MEAL - \$56PP

COLD CANAPES

beef tartare | confit egg yolk
beef tataki | nam jim | garlic chips | chilli
whipped goats cheese & beetroot tart
prawn cocktail 'san choi bao'
chicken liver pate | crostini | pear chutney

DESSERT CANAPES

pavlova | mango | lime | mint chantilly
chocolate brownie | salted caramel

HOT CANAPES

seared scallop | cauliflower purée | chorizo | nduja crumb | capers
beer battered king prawn soft shell taco | pickled jalapeno & cabbage
blackened corn | ranch | sriracha
smoked ham hock & goats cheese croquette
miso glazed eggplant | yuzu kosho mayo
tempura zucchini flowers w/ snapper & salmon | salsa verde
atlantic salmon & prawn fishcake | lemon & dill mayo

GRAZING PLATES - \$35PP

mixed oysters
cheese boards
mixed bread boards
charcuterie boards

3 COURSE MENU \$100PP

BREAD

sour dough

taramasalata | extra virgin olive oil | balsamic

ENTRÉE

salt and pepper squid

chili | garlic | coriander | lime

cucumber cured king trout

apple basil gel | wasabi peas | yoghurt crisps

freeze dried lemon

chicken liver pate

port jelly | sourdough toast

MAINS

char grilled top sirloin

ms2 'pinnacle' sirloin | 250g

bearnaise sauce | chips

sri lankan fish & prawn curry

cucumber pickle | green pea pilau

fish of the day

chefs choice of blackboard garnish

main courses will be served with:

green salad | dijon shallot vinaigrette

daily blackboard garnish

DESSERT

white chocolate cheesecake

rhubarb compote | chocolate soil | mint gel

raspberry sorbet | rose fairy floss

sticky date pudding

fig & brandy ice cream | butterscotch

chocolate & banana parfait

toffee caramel | cream cheese & peanut

butter mousse | peanut crumble

coffee or tea



3 COURSE PREMIUM \$135 PP

BREAD

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

ENTRÉE

mixed oysters half dozen
natural | fried | shot

seared hokkaido scallops
cauliflower purée | chorizo
nduja crumb | capers

cucumber cured king trout
apple basil gel | wasabi peas | yoghurt crisps
freeze dried lemon

MAINS

char grilled eye fillet
'grainage' | 200g

wood roasted moreton bay bug
bearnaise sauce | petit bouche

fish of the day | queensland tiger prawns
chef's choice of blackboard garnish

snapper pie
roasted garlic | broccolini | sauce soubise

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

DESSERT

chocolate & banana parfait
toffee caramel | cream cheese & peanut
butter mousse | peanut crumble

white chocolate cheesecake
rhubarb compote | chocolate soil | mint gel
raspberry sorbet | rose fairy floss

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 seclection of daily blackboard garnish

DESSERT

white chocolate cheesecake
rhubarb compote | chocolate soil | mint gel
raspberry sorbet | rose fairy floss

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

Cape Jaffa Rose Mt Benson, SA 2023

Kono Sauvignon Blanc

Marlborough, NZ 2023

Scarborough Yellow label Chardonnay

Hunter Valley, NSW 2021

Kono Pinot Noir

Marlborough, NZ 2019

Wykari Cab Sauv

Clare Valley, SA 2016

Wykari Single Vineyard Shiraz

Clare Valley, SA 2015

BEER

4 Pines Pacific Ale,

Asahi 'Super Dry' Lager,

Cascade Light

SOFT DRINKS/JUICE

PREMIUM PACKAGE

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

SPARKLING

Arras Blanc de Blancs

Pipers River, TAS NV

WINE

Villa Aix Rose Provence, FRA 2022

Tohu Sauvignon Blanc Marlborough, NZ 2023

Leogate Aged Release Reserve Chardonnay

Hunter Valley, NSW 2013

Bird In Hand Pinot Gris Adelaide Hills, SA 2023

Gala Estate White Label Pinot Noir Cranbrook, Tas 2023

Leeuwin Estate 'Art Series' Shiraz

Margaret River, WA 2022

Torbreck 'The Steading' Barossa Valley, SA 2018

BEER

4 Pines Pacific Ale, Asahi 'Super Dry' Lager,

Peroni Leggera, Crown Lager

Modus Cerveza, Cascade Light, Napoleone Apple Cider

SOFT DRINKS/JUICE

COCKTAIL / SPIRIT PACKAGE

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

COCKTAILS

Aperol Spritz, Garfish Martini,

Lychee Love, Beach Bellini,

Purple Sky

SPIRITS

42 Below Vodka

Hickson Rd Australian Dry Gin

Havana 3yr Rum

Johnnie Walker Black Label Scotch

Buffalo Trace Bourbon

Rooster Rojo 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 and \$2500 for all full venue 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.

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.

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.

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.

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.

SERVIE CHARGES AND SURCHARG:

A service charge of 5% will apply to all functions Monday-Friday.

An 8% Surcharge does apply to all functions booked on weekends and a surcharge of 15% on Public Holidays.

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.

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.

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: _____