



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

Perfect for intimate sit down celebrations for up to 47 guests, celebrate your next 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

12pax - 47pax

INCLUSIONS

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

3 COURSE SET MENU \$75 PP

BREAD

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

ENTRÉE

salt & pepper squid
chili, garlic, coriander, lime

oysters natural half dozen
mignonette dressing

chicken liver parfait
piccalilli, sourdough, crostini

moreton bay bug & blue eye trevalla raviolo
lime beurre blanc

MAINS

grilled king salmon
kaffir lime beurre blanc, mash, spinach

fish of the day
chefs choice of garnish

char grilled 'silver fern' sirloin 300g
béarnaise, chips, watercress

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

main courses will be served with chips to share

DESSERT

peaches & cream
amaretto roasted peaches, chia seed custard,
honey cream

buttermilk panna cotta
mulled plums, maple syrup, sweet spiced
cashews

mango & passionfruit pavlova
mango curd, passionfruit jelly, chocolate
shavings, frozen raspberries

chocolate cremeux
pistachio macaroons, turkish delight ice cream,
blood orange



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

oysters half dozen
natural, kilpatric

moreton bay bug & blue eye trevalla raviolo
wood roasted scampi, lime beurre blanc

grilled scallops & pork belly
pea puree, roasted apple, baby cress

hiramasa kingfish sashimi
wakame seaweed, pickled ginger, flying fish roe,
ponzu jelly

MAINS

wood roasted moreton bay bugs
aioli, lemon

char grilled 'silver fern' sirloin 300g
béarnaise, chips, watercress

fish of the day
chefs choice of garnish

snapper pie
roasted garlic, broccolini, sauce soubise main
courses will be served with chips to share

DESSERT

peaches & cream
amaretto roasted peaches, chia seed custard,
honey cream

buttermilk panna cotta
mulled plums, maple syrup, sweet spiced
cashews

mango & passionfruit pavlova
mango curd, passionfruit jelly, chocolate
shavings, frozen raspberries

chocolate cremeux
pistachio macaroons, turkish delight ice cream,
blood orange



3 COURSE VEGETARIAN SET MENU \$100 P P

BREAD

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

ENTRÉE

spinach & goats cheese salad
beetroot, pine nuts

salt & pepper tofu
asian slaw, chilli lime dressing

MAINS

mushroom & truffle arancini
rocket, avocado, roasted capsicum, haloumi,
basil pesto dressing

vegetarian tasting plate
a selection of garnishes from the daily
blackboard

DESSERT

peaches & cream
amaretto roasted peaches, chia seed custard,
honey cream

buttermilk panna cotta
mulled plums, maple syrup, sweet spiced
cashews

mango & passionfruit pavlova
mango curd, passionfruit jelly, chocolate
shavings, frozen raspberries

chocolate cremeux
pistachio macaroons, turkish delight ice cream,
blood orange





BEVERAGE PACKAGES AT GARFISH MANLY

BASIC PACKAGE

\$25 (first hour) | \$20 (subsequent hours)
minimum 2 hours—maximum 3 hours

WINE

Cookoothama Sauvignon Blanc Semillon,
King Valley, Vic, 2015

Cookoothama Cabernet Merlot,
Darl Point, NSW, 2012

BEER

Dad and Daves #1 Pale Ale, Manly, NSW
Cascade Premium Light, Tasmania

MID-RANGE PACKAGE

\$45 (first hour) | \$35 (subsequent hours)
minimum 2 hours—maximum 3 hours

SPARKLING

Riva Dei Frati Prosecco,
Treviso, Italy, NV

WINE

Neudorf Sauvignon Blanc, Nelson, NZ, 2014

Scarborough Chardonnay,
Hunter Valley, NSW, 2013

Nanny Goat Pinot Noir,
Central Otago, NZ, 2014

Nugan Estate Shiraz, McLaren Vale, SA, 2014

BEER

Dad and Daves #1 Pale Ale, Manly, NSW
Cascade Premium Light, Tasmania

PREMIUM PACKAGE

\$60 (first hour) | \$50 (subsequent hours)
minimum 2 hours—maximum 3 hours

SPARKLING

Chandon, Australia, NV

WINES

Willm Riesling, Alsace, France, 2014

Cumulus Chardonnay, Orange, NSW, 2014

Mt Difficulty Pinot Gris,
Central Otago, NZ, 2014

Moorooduc Pinot Noir,
Mornington Peninsula, Vic, 2013

Maiolo Shiraz, Margaret River, WA, 2014

Mitchell Sevenhill Cabernet Sauvignon,
Clare Valley, SA, 2007

BEER

Peroni, Italy
Cascade Premium Light, Tasmania

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: _____

CREDIT CARD DETAILS:

Booking contact person: _____

Contact persons email: _____

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