

events

OVERWATER OVERWATER



just for you.



Just for you.

An aerial photograph of a harbor with crystal turquoise water. Numerous sailboats of various colors (white, blue, orange, yellow) are scattered across the water. In the lower-left corner, a large building with a light blue roof is visible, along with a wooden pier extending into the water. The background shows some residential buildings and greenery.

Nestled

on the foreshore
of Manly Cove, Manly 16ft Skiff Sailing Club
offers spectacular harbour views, exceptional
cuisine and a warmth of hospitality.

A unique and iconic venue, Manly Skiff is the idyllic
year-round setting for your overwater event.

Experience floating over crystal turquoise waters
in our light filled, coastal inspired, Harbour View
Room.

Meet with our dedicated team to discuss plans
and ideas for your special occasion. Lets get to
know your celebration needs and create a
bespoke and personal experience

just for you.



Banquet One

\$89pp choice of 2 entrées, 2 mains, 2 sides, 1 dessert

All elected menu items are served to the table for a shared dining experience

TO START

Salt & Pepper Calamari, chipotle mayo

Tuna Tataki, avocado, nori & wasabi dressing

Stracciatella, salt baked beetroot, citrus

Chicken Karaage, Yuzu Mayo

ACCOMPANIED BY

Warmed Sourdough

FOLLOWED BY

Braised Lamb Shoulder, mint yoghurt, gravy

Oven Baked Market Fish Fillet, salsa verde

Baked Cauliflower, romesco, spiced yoghurt

SERVED WITH

Rocket, parmesan salad, truffle vinaigrette

Rosemary & feta potatoes

Creamy Potato Purée

TO FINISH

Eton Mess, passionfruit, berry
compote (gf)

Or

Burnt Cheesecake, citrus compote

Desserts are individually plated

All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for comparable product. All dietary requirements need to be advised 7 days prior to event.

Banquet Two

\$109 pp choice of 3 entrées, 2 mains, 2 sides, 1 dessert

All elected menu items are served to the table for a shared dining experience

TO START

Salt & Pepper Calamari, chipotle mayo

Tuna Tataki, avocado, nori & wasabi dressing

Stracciatella, salt baked beetroot, citrus

Chicken Karaage, yuzu mayo

Garlic Butter Prawns, feta, Turkish bread

ACCOMPANIED BY

Warmed Sourdough

FOLLOWED BY

Lamb Shoulder, mint yoghurt, gravy

Roast Riverina Striploin, chimichurri

Chermoula Baked Chicken, mint yoghurt

Oven Baked Market Fish Fillet, salsa verde

Baked Cauliflower, romesco, spiced yoghurt

SERVED WITH

Charred Broccolini, wasabi ponzu

Rosemary & feta potatoes

Rocket, parmesan, truffle vinaigrette

Creamy Potato Purée

TO FINISH

Eton Mess, passionfruit, berry
compote (gf)

Red Wine Poached Pear, vanilla
mascarpone, oat crumble

Burnt Cheesecake, citrus compote

Desserts are individually plated

All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for comparable product. All dietary requirements need to be advised 7 days prior to event.

Banquet Three

\$129 pp choice of 3 entrées, 3 mains, 3 sides, 1 dessert

All elected menu items are served to the table for a shared dining experience

TO START

Salt & Pepper Calamari, chipotle mayo

Tuna Tataki, avocado, nori & wasabi dressing

Stracciatella, salt baked beetroot, citrus

Chicken Karaage, yuzu mayo

Garlic Butter Prawns, feta, Turkish bread

ACCOMPANIED BY

Warmed Sourdough

FOLLOWED BY

Lamb Shoulder, mint yoghurt, gravy

Roast Riverina Striploin, chimichurri

Chermoula Baked Chicken, mint yoghurt

Oven Baked Market Fish Fillet, salsa verde

Baked Cauliflower, romesco, spiced yoghurt

SERVED WITH

Charred Broccolini, wasabi ponzu

Rosemary & feta potatoes

Rocket, parmesan, truffle vinaigrette

Creamy Potato Purée

TO FINISH

Eton Mess, passionfruit, berry
compote (gf)

Red Wine Poached Pear, vanilla
mascarpone, oat crumble

Burnt Cheesecake, citrus compote

Desserts are individually plated

All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for comparable product. All dietary requirements need to be advised 7 days prior to event.



Alternate Serve

3 Course Alternate Serve Menu \$139 pp

2 Course Entrée & Main \$119 pp

Choice of 2 dishes per course, served alternately

ENTRÉES

Kingfish Ceviche, spiced avocado, pickled fennel, yuzu dressing, crisp gow gees

Scallop, Crab & Quail Scotch Egg, remoulade, tomato concasse

Wagyu Beef Tartare, cured egg yolk, Jerusalem artichoke crisps

Medley Beetroot Carpaccio, goats curd, dill & citrus dressing (V)

MAINS

Torched Miso Cod, soy & shitake mushroom broth, daikon, bok choy

Cauliflower Steak, romesco, quinoa, spiced yoghurt (V)

Classic Duck Confit, orange & carrot puree, potato fondant & Jus

Beef Eye Fillet, truffle mash, rainbow chard, port wine jus

DESSERT

Mulled Wine Poached Pear, vanilla mascarpone, oat crumble

Vanilla & Yoghurt Pannacotta, mango coulis, native dukkah

Chocolate Tart, salted caramel, citrus double cream

Trio of Cheese, fresh honeycomb, green apple

3 and 2 course alternate serve menu, accompanied by Bread and Truffle Butter

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canapés

\$65pp choice of 5 canapés, and 1 substantial canapé

VEGETARIAN

Wild mushroom & truffle arancini

Polenta crumbed cauliflower, fish sauce chilli caramel

Sesame falafel, tahini dressing (VG, GF)

Crisp polenta, aioli (GF)

Baked Cheese buns

SEAFOOD

Tuna tataki, avocado, nori & wasabi dressing (DF)

Smoked salmon croquettes, yuzu mayo

Sate lilit - Seafood satay (GF)

Crumbed Barramundi, tartare

Crab Mini Toasts

MEATS

Beef Tataki, ginger soy marinade, yuzu pepper

Chicken Karaage, Yuzu Mayo (GF)

Lamb Koftas, mint yoghurt (GF)

Duck Rilette, ginger & beetroot jam,
brioche toast

Asian Inspired sausage rolls

SUBSTANTIAL CANAPÉS

Truffle goat's cheese, burger sliders

New England style, brioche prawn rolls, pickles

Burnt teriyaki salmon & vinegar rice

Shio Koji mushrooms & buckwheat (GF)



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* Denotes canapé item that may be made gluten free. Please request GF version if required.

Experience Stations

Elevate your event and allow your guests to sample an array of mouth-watering, fresh and seasonal produce whilst mingling with friends and family. Add to your canapé event, or as a pre-lude to your seated dining celebration. Or enjoy at the table!

grazing table

Selection of premium cold cut meats, assortment of soft and hard local cheeses, antipasto, dried fruit and nuts

\$30 pp

fresh chilled oysters

Freshly shucked & served with an assortment of house made condiments

\$18 pp

oysters & prawns

Fresh shucked Sydney rock oysters, local cooked prawns & selection of condiments

Platters served to table, shared style - Available in addition to seated dining menus only.

\$25 pp

Minimum catering amounts of 40 people required.

All experience stations are in addition to food and beverage packages.
Oysters & prawns platters are not available for Canapé style events



beverage packages

Pop a cork and celebrate with a free flow
4.5 hour beverage package for yourself
and your guests.

The Foreshore

BEVERAGE PACKAGE

\$75 pp

Craigmoor Cuvée Brut, South East Australia

Luna Rosa Rosé, Central Ranges, NSW

Chain of Fire Chardonnay, Central Ranges, NSW

Pikorua Sauvignon Blanc, Marlborough NZ

Pocketwatch Shiraz, Central Ranges, NSW

House Beers on Tap

(Tooheys New, Tooheys Old, Carlton Draught, Reschs, XXXX)

Soft Drinks and Juices

Add Cider and Ginger Beer for \$2 pp

The Cove

BEVERAGE PACKAGE

\$89 pp

Oyster Bay Sparkling Rose, NZ

La Gioiosa Prosecco, Veneto Italy

Pikorua Sauvignon Blanc, Marlborough NZ

Ara Single Estate Pinot Gris, Marlborough NZ

Devil's Staircase Pinot Noir, Central Otago NZ

Corryton Burge Shiraz, Barossa Valley

All Beers, Cider and Ginger Beer on Tap

Soft Drinks and Juices

ADD A LITTLE **Wow!**

champagne welcome

Welcome your guests in style with a glass of Champagne upon
arrival for each guest

Piper Heidsieck Cuvée Brut \$20pp

Veuve Clicquot \$28pp

arrival cocktail from \$19 pp

Bloody Shiraz Gin Spritz

Espresso Martini

Aperol Spritz

Margarita

after dinner delight

Affogato, Espresso, vanilla bean ice-cream, Frangelico \$19pp

Espresso Martini \$18 pp

Limoncello \$9 pp

Port from \$8 pp

Beverage Package wine inclusions are subject to change

Drink station styling packages and a collection of additional styling pieces available as optional extras to create your own individual style. Styling provided by our trusted industry partners.





Just for you

Manly 16ft Skiff Sailing Club, offers an all inclusive overwater Event destination.

Allow our dedicated Events Team, to turn your next celebration into an effortless reality.

Seated capacity 80 guests*

Cocktail capacity 120 guests*

Event styling available

5 hour event duration

Event Manager and professional waitstaff

Catering of pre-advised special dietary requirements

Cutting and serving of your celebration cake

Overwater location

Guest capacity and available dining styles, subject to NSW Government Guidelines and Club Regulations



For your next overwater event, contact Manly Skiff Events Team - events@manlyskiff.com.au | 02 9977 3322