

*Meet, Build, Connect
Overwater at Manly Skiff*



MANLY 16FT SKIFF SAILING CLUB

Cnr East Esplanade & Stuart Street, Manly NSW 2095

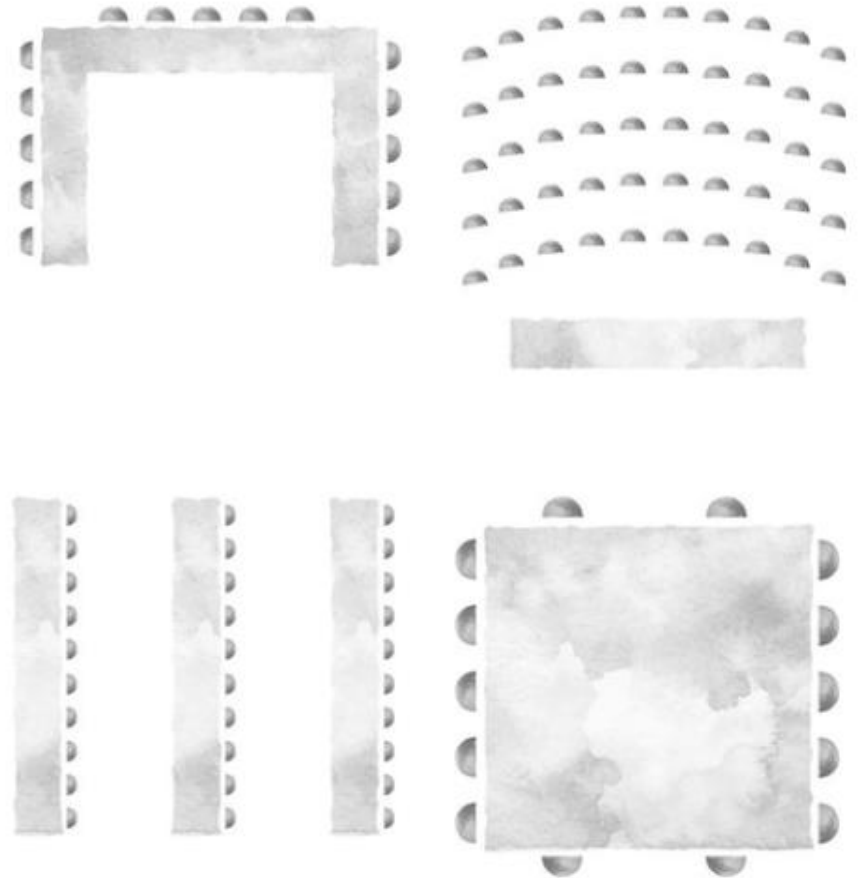
Meet, build, connect

Stunningly located over water at Manly Cove, Manly 16ft Skiff Sailing Club offers an inspiring space for your next meeting, conference, team building day, product launch or trade showcase.

Manly Skiff's private event space, accommodates seated meetings up to 50 delegates. With deck breakout space, all day and post event catering options, Manly 16ft Skiff Sailing Club connects you with all your meeting needs.

Capacity

STYLE	CAPACITY
Theatre	50 People
Cabaret	40 People
Classroom	27 People
Boardroom	16 People
U-Shape	20 People



Room Hire

INCLUDES

Set up of conference space, Unlimited Wi-Fi
Data screen and projector, Whiteboard & Flip Chart,
Handheld wireless microphone,
Water and mints

PARTIAL HIRE | 6 - 30 People
Harbour View Room Only

\$650 Full Day Hire - 9am - 5pm

\$450 Half Day Hire - 9am - 1pm

EXCLUSIVE HIRE | 30 - 50 People
Harbour View Room + adjoining Atrium

\$1,250 Full Day Hire - 9am - 5pm

\$ 950 Half Day Hire - 9am - 1pm



Delegate Packages

PRICE PER PERSON

FULL DAY \$80 - Morning Tea, Lunch + Afternoon Tea
+ ALL DAY Unlimited Barista Package \$12 PP

HALF DAY \$65 - Morning Tea & Lunch
+ HALF DAY Unlimited Barista Package \$9 PP

For groups greater than 30 people, lunch is a seasonal set banquet menu



MORNING TEA (Elect Two)

Assorted Danishes & Pastries

Fresh Fruit Platter

Mini Muffins

Mini Quiche

MAINS (1 Per Person - Lunch orders taken on day)

Menu provided on day - in conjunction with our seasonal bistro menu.

AFTERNOON TEA (Elect One)

Trio of Dips with grilled pita

Baked mini pies and sausage rolls

Scones with Jam and whipped cream

Chocolate Brownies

Canapé Menu

PRICE PER PERSON \$65

INCLUDES CHOICE OF 5 SAVOURY CANAPÉS + 1 SUBSTANTIAL CANAPÉ

+ 1 Standard canapé \$9

+ 1 Substantial canapé \$11

CANAPÉS (Choose 5)

Wild mushroom & truffle arancini (v)

Polenta crumbed cauliflower, fish sauce chilli caramel (v)

Sesame falafel, tahini dressing (v, gf)

Crisp polenta, aioli (v, gf)

Baked Cheese buns (v)

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

Smoked salmon croquettes, yuzu mayo

Sate lilit - Seafood satay (GF)

Crumbed Barramundi, tartare

Crab Mini Toasts

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 (choose 1)

Truffle goat's cheese, burger sliders

New England style, brioche prawn rolls, pickles

Burnt teriyaki salmon & vinegar rice

Shio Koji mushrooms & buckwheat (gf)



Banquet Menu One

PRICE PER PERSON \$89

CHOICE OF 2 ENTREES, 2 MAINS, 2 SIDES, 1 DESSERT

Accompanied by warmed sourdough

All elected menu items are served to the table for a shared dining experience.
Dessert is individually plated

SHARED ENTRÉES (Choose 2)

Salt & Pepper Calamari, chipotle mayo

Tuna Tataki, avocado, nori & wasabi dressing

Stracciatella, salt baked beetroot, citrus

Chicken Karaage, yuzu mayo

SHARED MAINS (choose 2)

Lamb Shoulder, mint yoghurt, gravy

Oven Baked Market Fish Fillet, salsa verde

Baked Cauliflower, romesco, spiced yoghurt

SHARED SIDES (choose 2)

Rosemary & feta potatoes

Rocket, parmesan, truffle vinaigrette

Creamy Potato Purée

DESSERT (choose 1)

Eton Mess, passionfruit, berry compote (gf)

Red Wine Poached Pear, vanilla mascarpone, oat crumble

Burnt Cheesecake, citrus compote

Banquet Menu Two

PRICE PER PERSON \$109

CHOICE OF 3 ENTREES, 2 MAINS, 2 SIDES, 1 DESSERT

Accompanied by warmed sourdough

All elected menu items are served to the table for a shared dining experience.
Dessert is 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 your event.

SHARED ENTRÉES (Choose 3)

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

SHARED MAINS (choose 2)

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

SHARED SIDES (choose 2)

Charred Broccolini, wasabi ponzu

Rosemary & feta potatoes

Rocket, parmesan, truffle vinaigrette

Creamy Potato Purée

DESSERT (choose 1)

Eton Mess, passionfruit, berry compote (gf)

Red Wine Poached Pear, vanilla mascarpone, oat crumble

Burnt Cheesecake, citrus compote

Banquet Menu Three

PRICE PER PERSON \$129

CHOICE OF 3 ENTREES, 3 MAINS, 3 SIDES, 1 DESSERT

Accompanied by warmed sourdough

All elected menu items are served to the table for a shared dining experience.
Dessert is individually plated

SHARED ENTRÉES (Choose 3)

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

SHARED MAINS (choose 3)

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

SHARED SIDES (choose 3)

Charred Broccolini, wasabi ponzu

Rosemary & feta potatoes

Rocket, parmesan, truffle vinaigrette

Creamy Potato Purée

DESSERT (choose 1)

Eton Mess, passionfruit, berry compote (gf)

Red Wine Poached Pear, vanilla mascarpone, oat crumble

Burnt Cheesecake, citrus compote

Alternate Serve Menu

PRICE PER PERSON.
THREE COURSES \$139
TWO COURSES \$119

Choice of 2 dishes per course, served alternately

Accompanied by Bread and Truffle Butter

ENTRÉES (Choose 2 for alternate serve)

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 (Choose 2 for Alternate Serve)

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 (Choose 2 for Alternate Serve)

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

Add a little wow

PRICES PER PERSON

ARRIVAL CANAPÉS

\$18 PER PERSON (CHOOSE THREE)

Elect 3 canapés from the canapé menu (substantial canapés excluded)

GRAZING STATION

\$30 PER PERSON

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

FRESH CHILLED OYSTERS

\$18 PER PERSON

Artisanal cheese board served with lavosh

- Available in addition to any seated dining menu - served with dessert course

OYSTERS & PRAWNS

\$25 PER PERSON

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.

champagne welcome

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

Piper Heidsieck Cuvée Brut \$20 pp

Veuve Clicquot \$28 pp

arrival cocktail

Bloody Shiraz Gin Spritz \$19 pp

Espresso Martini \$19 pp

Aperol Spritz \$19 pp

Margarita \$20 pp

after dinner delight

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

Espresso Martini \$18 pp

Limoncello \$9 pp

Port from \$8 pp

Beverages

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

(Toohey's New, Toohey's 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

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[@manlyskiff](https://www.instagram.com/manlyskiff)

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