



COCKTAIL/CANAPE PACKAGES

12 Canapés (choice of 6, 2 pieces of each) – \$60 pp

-Or-

18 Canapés (choice of 9, 2 pieces of each) – \$80 pp

Canapés Menu

Sydney Rock Oysters, Mignonette Dressing (GF)
Hiramasa Kingfish Sashimi with Pickled Radish and Fennel (GF)
Buckwheat Pancakes with Herb-Cured Salmon, Caviar and Crème Fraiche
Prawn Skewers, Lime and Black Pepper (GF)
Salt Cod Beignets, Saffron Aioli (GF)
Harrys Bar Chicken and Tarragon Finger Sandwiches
Szechuan Peppered Chicken Skewers (GF)
Potato, Rosemary, Goats Curd Frittata (GF)
Spinach and Taleggio Arancini (GF)
Mini Wagyu Beef Burgers
Ham, Cheese & Truffle Toasted Finger Sandwiches
Fish & Chips (GF)
Pulled Pork Tacos, Queso Fresca
Pork, Fennel, Chili Chipolatas (GF)
Calamari & Chips (GF)
Grilled Lamb Cutlets with Roasted Pepper Relish (GF)
Prosciutto Serrano, Grissini
Rare Roast Beef, Celeriac Remoulade (GF)

Sweet

Mini Pavlova, Passionfruit Curd, Raspberries (GF)
Passionfruit Curd Tartlet
Dark Chocolate Truffles
Lemongrass & Mango Panna Cotta with Ginger Crumble (GF)
Raspberry & Almond Tartlet
Sweet, Salty Cinnamon Donuts
Macaroon – Choice of Flavours: Chocolate, Strawberry, Pistachio, Vanilla, Salted Caramel (GF)

*Compulsory Charges: Service charge of 10% to all group bookings, Public Holiday & Sunday surcharge of 10%
Cakeage - \$7 pp or plated and served with Ice-cream and coulis - \$12 pp*



ALTERNATE SERVICE – SET MENU

(Maximum 20 guests)

2 Course set menu – \$60 pp

-or-

3 Course set menu – \$80pp

Entrée (Select 2 to be served alternately)

Salt & Pepper Baby Calamari, Aioli **(GF)**
Prosciutto Serrano, Celeriac Remoulade, Pear, Frisée **(GF)**
½ dozen Oysters Natural **(GF)**
La Pearla Stella Mozzarella, Fennel, Lemon, Mint **(GF)**
Buttermilk Fried-Chicken, Red Cabbage, Smoked Paprika, Orange **(GF)**
Roasted Beets, French Beans, Spiced Walnuts, Beet Crisps, Creamed Persian Fetta **(GF) (V)**

Mains (Select 2 to be served alternately)

Slow Roasted Pork Belly, Parsnip, Chestnuts, Brandied Prunes **(GF)**
Ora King Salmon, Cloudy Bay Clams, Zucchini Puree, Soft Herbs, Kipfler Potato **(GF)**
Grilled Spatchcock, Radicchio, Capers, Parsley, Boiled Egg, Walnuts **(GF)**
Fettuccine, Pork Ragu, Pecorino
Braised Lamb Shoulder, Flageolet Beans, Heirloom Carrots, Parsley & Garlic Butter **(GF)**
Roasted Eggplant, Pomegranate, Burnt Butter Labneh, Mint, Grains **(GF) (V)**

Sides – Served with Mains

Green Beans, toasted almonds **(GF) (V)**
Green Salad **(GF) (V)**

Dessert (Select 2 to be served alternately)

The Manly Pav – Pavlova, Champagne cream, raspberries, gold leaf **(GF)**
Lemongrass Panna Cotta, Ginger Crumble, Mango Sorbet
Dark Chocolate Mousse, Plums, Poached in Sparkling Shiraz **(GF)**
Seasonal fruit plate **(GF)**



SHARING MENU 1 - \$60 pp

Entrée

Antipasto
Sourdough
Salt & Pepper Baby Calamari **(GF)**

Mains

Roast Free Range Chicken, Radicchio, Capers, Parsley, Boiled egg, Walnuts **(GF)**
Braised Beef Cheeks, Soft Polenta, Wild Olives & Cavolo Nero **(GF)**

Sides – Served with Mains

Green Salad **(GF) (V)**
Tuscan Fries **(GF) (V)**

SHARING MENU 2 - \$75 pp

Entrée

Antipasto
Sourdough
Salt & Pepper Baby Calamari **(GF)**

Mains

Roast Free Range Chicken, Radicchio, Capers, Parsley, Boiled egg, Walnuts **(GF)**
Braised Beef Cheeks, Soft Polenta, Wild Olives & Cavolo Nero **(GF)**

Sides – Served with Mains

Green Beans, Toasted Almonds **(GF) (V)**
Green Salad **(GF) (V)**

Dessert

Mini Pavlova, passionfruit curd, raspberries **(GF)**
Salted Caramel Macaroon **(GF)**

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SHARING MENU 3

\$100 pp

Entrée

Antipasto
Sourdough
Salt & Pepper Baby Calamari **(GF)**
Sydney rock oysters **(GF)**

Mains

Roast Free Range Chicken, Radicchio, Capers, Parsley, Boiled egg, Walnuts **(GF)**
Braised Beef Cheeks, Soft Polenta, Wild Olives & Cavolo Nero **(GF)**
Deep Fried Whole NZ Blue Cod 700g, Lime, Ginger, Tamari, Broccolini, Chilli **(GF)**

Sides – Served with Mains

Green Beans, Toasted Almonds **(GF) (V)**
Roasted Heirloom Carrots **(GF) (V)**
Green Salad **(GF) (V)**

Dessert

Mini Pavlova, passionfruit curd, raspberries **(GF)**
Dark Chocolate Truffles
Salted Caramel Macaroon **(GF)**



SEAFOOD SHARING MENU

\$145 pp

Entrée

QLD Fresh Tiger Prawns **(GF)**
Herb cured salmon, Crème fraiche, Horseradish, Beetroot **(GF)**
Sydney rock oysters **(GF)**

Mains

Salt & Pepper Baby Calamari **(GF)**
Mussels, Sailor Style **(GF)**
Linguini, Vongole, Broccoli, Chilli, Bottarga
Deep Fried Whole NZ Blue Cod 700g, Lime, Ginger, Tamari, Broccolini, Chilli **(GF)**
Grilled Sourdough

Sides – Served with Mains

French Fries **(GF) (V)**
Green Salad **(GF) (V)**

Dessert

Mini Pavlova, passionfruit curd, raspberries **(GF)**
Chocolate Truffles
Lemongrass & Mango Panna Cotta with Ginger Crumble



Sunday Brunch

SHARING MENU 1 - \$50 pp

Entrée

Toasted Coconut & Fig Granola, Poached Autumn Fruits, Coconut Yoghurt **(GF)**
Almond Chia, Fresh Fruit, Pumpkin Seed Crumble

Main

Antipasto, Sourdough
Buckwheat Blini, Dill Cured Salmon, Salmon Roe, Pickled Cucumbers
Roasted Beets, French Beans, Spiced Walnuts, Beet Crisps, Creamed Persian Fetta **(GF) (V)**

SHARING MENU 2 - \$65 pp

Entrée

Toasted Coconut & Fig Granola, Poached Autumn Fruits, Coconut Yoghurt **(GF)**
Almond Chia, Fresh Fruit, Pumpkin Seed Crumble

Mains

Antipasto, Sourdough
Buckwheat Blini, Dill Cured Salmon, Salmon Roe, Pickled Cucumbers
Roasted Beets, French Beans, Spiced Walnuts, Beet Crisps, Creamed Persian Fetta **(GF) (V)**
Salt & Pepper Baby Calamari

Dessert

Mini Pavlova, passionfruit curd, raspberries
Caramelised Brioche, Poached Pear, Mascarpone

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Sunday Brunch

SHARING MENU 3 - \$80 pp

Entrée

Toasted Coconut & Fig Granola, Poached Autumn Fruits, Coconut Yoghurt **(GF)**
Almond Chia, Fresh Fruit, Pumpkin Seed Crumble

Mains

Antipasto, Sourdough
Buckwheat Blini, Dill Cured Salmon, Salmon Roe, Pickled Cucumbers
Oysters Natural **(GF)**
Salt & Pepper Baby Calamari
Roast Free Range Chicken, Radicchio, Capers, Parsley, Boiled Egg, Walnuts **(GF)**
Roasted Beets, French Beans, Spiced Walnuts, Beet Crisps, Creamed Persian Fetta **(GF) (V)**

Dessert

Mini Pavlova, passionfruit curd, raspberries
Caramelised Brioche, Poached Pear, Mascarpone

BEVERAGE OPTIONS

Belvedere Bloody Mary on arrival - \$10pp
2 hours Free Flow Bubbles - \$50pp

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GROUP BOOKING FORM

Scan and email your booking form to: info@manlypavilion.com.au

Booking details

Booking Name:	Occasion:
Mobile:	Email:
Date of Booking:	Time:
Number of Adults:	Number of Children:

Menu Selection

2 Course Alternate Service - \$60pp	<input type="checkbox"/>	3 Course Alternate Service - \$80pp	<input type="checkbox"/>
2 Course Sharing Menu 1 - \$60pp	<input type="checkbox"/>	3 Course Sharing Menu 2 - \$75pp	<input type="checkbox"/>
3 Course Sharing Menu 3 - \$100pp	<input type="checkbox"/>	3 Course Seafood Sharing - \$145pp	<input type="checkbox"/>
12 Piece Cocktail Package – \$60pp	<input type="checkbox"/>	18 Piece Cocktail Package - \$80pp	<input type="checkbox"/>

Sunday Brunch Menu Selection

2 Course Sharing - \$50pp	<input type="checkbox"/>	3 Course Sharing 2 - \$80pp	<input type="checkbox"/>
3 Course Sharing 1 - \$65pp	<input type="checkbox"/>		

Beverage Selection

TAB on consumption	<input type="checkbox"/>
Limit on Tab:	\$
Guests purchasing own drinks as cash bar	<input type="checkbox"/>
3 Hour House Beverage Package - \$75pp	<input type="checkbox"/>
4 Hour House beverage package - \$100pp	<input type="checkbox"/>

If selecting TAB on consumption for beverages, please list beverages available:

Please advise of any dietary requirements:

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GROUP BOOKING FORM

Celebration Cake:

I Will not be bringing a cake

I am bringing a cake – cakeage - \$7pp

Add Ice cream & Coulis - \$4pp

Please advise of any decorations you are providing (note confetti, glitter and party poppers are not allowed)

CREDIT CARD DETAILS

Please select type of Credit Card:

VISA MASTERCARD AMEX BUSINESS CREDIT CARD

Amount to be charged \$ _____

Credit Card Fee \$ _____

Total \$ _____

Card Number: _ _ _ _ / _ _ _ _ / _ _ _ _ / _ _ _ _

Expiry Date: _ _ / _ _ 3 Digit code on back of card: _ _ _

Name on Credit Card: _____ Signature: _____

The following Credit Card fees apply:

1% surcharge applies when paying by credit card – VISA, MASTERCARD

2.5% surcharge applies when paying by AMEX credit card

2.5% surcharge applies when paying by Business Credit card – VISA, MASTERCARD or AMEX

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Group & Set Menu - Terms & Booking Conditions:

Payment & Fees

- A deposit of 30% of the value of your booking is required to secure and confirm your booking
- Surcharge – a 10% surcharge will apply to all bookings on Sundays and Public Holidays
- Compulsory service charge of 10% applies to all group bookings

Final Numbers

- Confirmation of final guest numbers are required 10 days prior, this includes any special dietary requirements.
- Inside 5 days of your booking, no further changes to numbers will be accepted.

Cancellation

- The 30% deposit will be with-held as a cancellation fee if you cancel your booking
- In addition to the loss of deposit, if you cancel inside 72 hours a further cancellation fee of 20% of the value of your booking will be charged

Reserved Space

- Whilst we endeavour to secure your preferred space, management reserve the right to move your space to the best suited area without notice
- Booking times for all lunchtime events, you are required to vacate your reserved space by 5.30pm to allow room for dinner guests. You are welcome to relocate to the bar/lounge area to continue your celebrations
- 2 Course set menu events; your table and space has been reserved for a maximum of 2 hours, if you wish to exceed this time limit, venue hire fees apply
- 3 course set menu events; your table and has been reserved for a maximum of 3 hours, if you wish to exceed this time limit, venue hire fees apply

Venue

- The dress code is "smart casual". Shoes are required to be worn at all times. Alcohol branded clothing and singlets are not allowed.
- Manly Pavilion is a complete non-smoking venue.
- The client is liable for the actions of their guests and party, and any damages or losses incurred resulting in a cost to Manly Pavilion will be invoiced directly to the client
- To comply with council regulations, and for the comfort of our residential neighbours, no loud music is allowed on the terrace, and all guests need to re-locate indoors by 10.00pm
- To comply with state licensing regulations all guests are required to vacate our premises before Midnight on Friday & Saturday nights, and by 10pm on all other nights.

Manly Pavilion

- does not assume responsibility for any loss or damage to any property belonging to the client and or clients guests
- reserves the right to exclude or remove any undesirable persons from the premises without liability
- reserves the right to cancel or re-locate the booking in the case of:
 - a) The venue or part of is closed due to circumstances beyond the restaurants control
 - b) The client becomes insolvent, bankrupt or enters into liquidation or receivership
 - c) The booking may prejudice the reputation of the venue
 - d) The deposit has not been paid by the due date

RESPONSIBLE SERVICE OF ALCOHOL

MANLY PAVILION AND EMPLOYEES WILL AT ALL TIMES COMPLY WITH THE STATE LICENSING LAWS AND THE RESPONSIBLE SERVICE OF ALCOHOL ACT.

ACKNOWLEDGMENT AND AGREEMENT

I have read and understood The bistro at Manly Pavilion terms & conditions outlined in this agreement

Print Name: _____

Signature: _____

Date: _____

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