

MANLY 16FT SKIFF

SAILING
EST CLUB 1923



Weddings Overwater

The Perfect Day



*Let us create your magical
moment in time...*

Whether you desire an intimate ceremony in our stunning overwater Atrium or a romantic outdoor celebration on The Lawn, with sweeping views of the sparkling harbour, Manly Skiff offers the perfect backdrop for your special day.

After exchanging your vows, celebrate with a personally designed seated dining reception or an elegant cocktail and canapé soirée.

Our thoughtfully curated ceremony and reception packages ensure a picture-perfect setting.

Allow us to guide you down the aisle, from selecting the ideal ceremony and reception locations to crafting a design that reflects your unique vision.

3 Course **\$149**

2 Course Entrée & Main **\$129**

Choice of 2 dishes per course, served alternately

Alternate Serve

ENTREES

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 choi

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

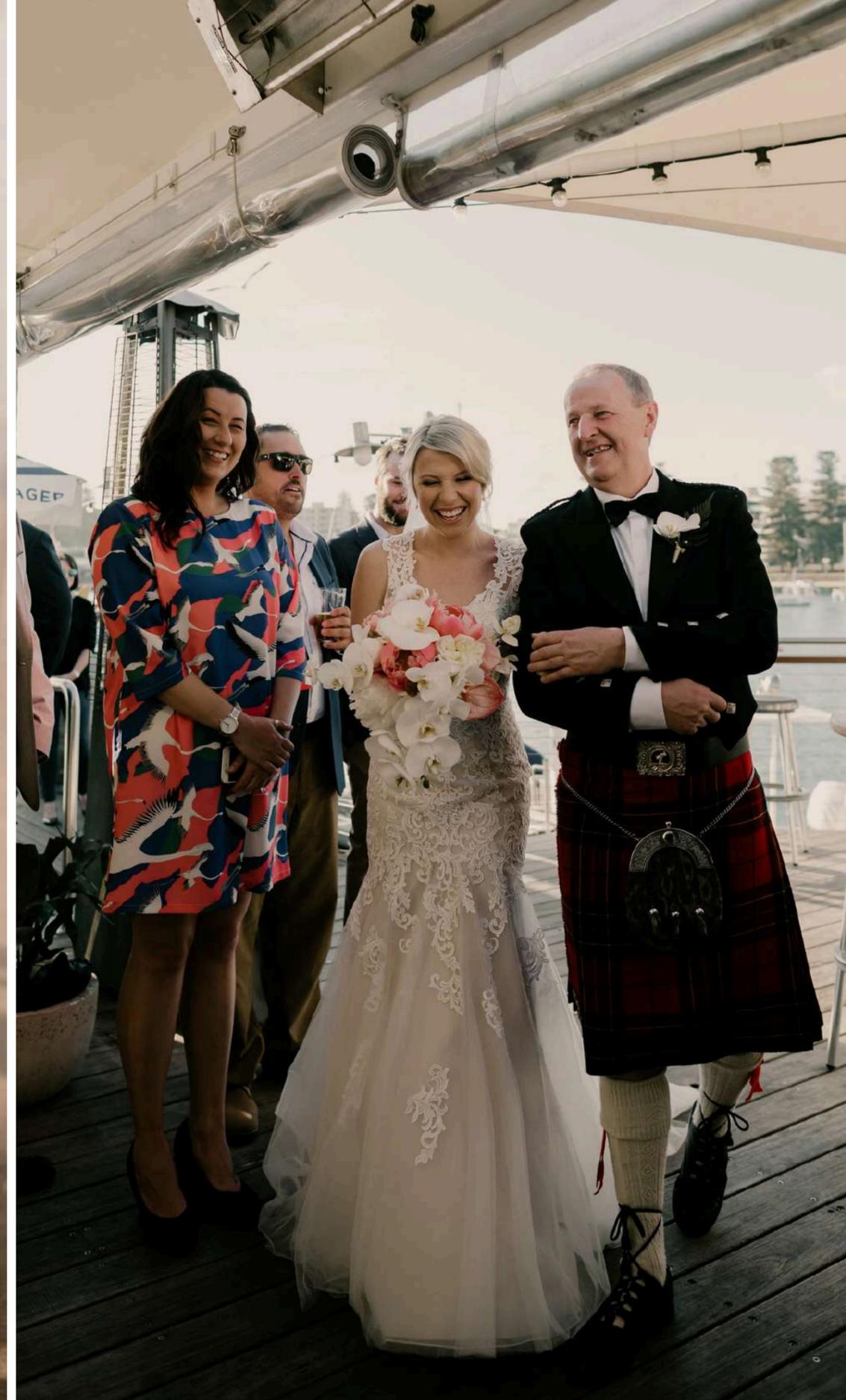
Chocolate tart, salted caramel, citrus double cream

Trio of cheese, fresh honeycomb, green apple

Accompanied by Bread and Truffle Butter

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.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and other common allergens. While every effort is made to accommodate dietary requirements, we cannot guarantee that any item will be completely allergen-free.



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

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

Banquet Menu 1

T O S T A R T

Salt & pepper calamari

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

A C C O M P A N I E D B Y

Warmed sourdough

F O L L O W E D B Y

Braised lamb shoulder, mint yoghurt, gravy

Chermoula baked chicken, mint yoghurt

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

S E R V E D W I T H

Garden salad, house dressing

Rosemary & feta potatoes

Creamy potato puree

T O F I N I S H

Eton mess

Espresso chocolate tart,
candied orange, citrus

mascarpone

Desserts are individually plated

\$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

Banquet Menu 2

TO START

Salt & pepper calamari

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

ACCOMPANIED BY

Warmed sourdough

FOLLOWED BY

Roast riverina striploin, chimichurri

Braised lamb shoulder, mint yoghurt, gravy

Chermoula baked chicken, mint yoghurt

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

SERVED WITH

Charred broccolini, citrus miso butter

Garden salad, house dressing

Rosemary & feta potatoes

Creamy potato puree

TO FINISH

Eton mess

Espresso chocolate tart,
candied orange, citrus
mascarpone

Red wine poached
pear, vanilla
mascarpone,
oat crumble

Desserts are individually plated

\$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

Banquet Menu 3

T O S T A R T

Salt & pepper calamari

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

A C C O M P A N I E D B Y

Warmed sourdough

F O L L O W E D B Y

Roast riverina striploin, chimichurri

Braised lamb shoulder, mint yoghurt, gravy

Chermoula baked chicken, mint yoghurt

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

S E R V E D W I T H

Charred broccolini, citrus miso butter

Garden salad, house dressing

Rosemary & feta potatoes

Creamy potato puree

T O F I N I S H

Eton mess

Espresso chocolate tart,
candied orange, citrus
mascarpone

Red wine poached
pear, vanilla
mascarpone,
oat crumble

Desserts are individually plated



Canapes

\$69 pp choice of 4 canapes and 2 substantial canapes

+ \$6pp for x1 extra canape selection
+ \$9pp for x1 extra substantial canape selection

VEGETARIAN

Wild mushroom & truffle arancini

Polenta crumbed cauliflower, fish
sauce chilli caramel

Sesame falafel, tahini dressing (vg)

Crisp polenta, aioli

Blue cheese, balsamic onion tart

SEAFOOD

Tuna tataki, avocado, nori & wasabi dressing

Smoked salmon croquettes, yuzu mayo

Panko prawn cutlet, lime mayo

Crumbed barramundi, tartare

Crab mini toasts

SUBSTANTIAL CANAPES

Truffle goats cheese
burger sliders

New England style, brioche
prawn rolls, pickles

Burnt teriyaki salmon
& vinegar rice

Shio koji mushrooms
& buckwheat

MEATS

Beef tataki, ginger soy marinade, yuzu pepper

Chicken karaage, yuzu mayo

Lamb koftas, mint yoghurt

Duck rilette, ginger & beetroot jam, brioche toast

Asian inspired sausage rolls



Grazing Table

Selection of premium cold cut
meats, cheeses, antipasto,
dried fruit + nuts

\$30pp

Fresh Oysters & Prawns

Freshly shucked, locally cooked
& served with an
assortment of house made
condiments

\$36pp



Beverage Packages

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

THE FORESHORE

\$69 pp

Mio Capello, King Valley VIC

Whipbird Rose, McLaren Vale SA

Philip Shaw Chardonnay, Orange NSW

Pikorua Sauvignon Blanc, Marlborough NZ

Pocketwatch Shiraz, Central Ranges NSW

+ All non alcoholic beer, wine and soft drink

+ All house beers on tap (XXXX Gold, Tooheys New, Tooheys Old, Hahn SuperDry, Hahn SuperDry 3.5, Tooheys Old)

THE COVE

\$89 pp

Borgo San Pietro Prosecco, Veneto IT

Pennautier Rose, Languedoc FR

Pikorua Sauvignon Blanc, Marlborough NZ

Monopolio Pinot Grigio, Veneto IT

Devil's Staircase Pinot Noir, Central Otago NZ

Villain & Vixen Shiraz, Barossa Valley SA

+ All non alcoholic beer, wine and soft drink

+ All beers, and ginger beer on tap

+ All bottled ciders

CHAMPAGNE

WELCOME

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

Piper Heidsieck Cuvée Brut **\$25pp**

ARRIVAL

COCKTAIL

Aperol Spritz **\$21**

Espresso Martini **\$22**

Margarita **\$22**

Beverage Package wine inclusions are subject to change

Just for you

Manly 16ft Skiff Sailing Club offers a breathtaking all-inclusive overwater wedding destination, where your dream day becomes an effortless reality.

Let our dedicated events team guide you every step of the way to create an unforgettable experience.

Seated capacity -> 75 guests

Cocktail capacity -> 110 guests

Event styling -> Customised style options available to bring your visions to life

Duration -> 5-hour event

Event manager and dedicated functions waitstaff

Catering -> We accommodate pre-advised special dietary requirements

Cake service -> Cutting and serving of your celebration cake, so you can enjoy every moment



