MANLY 16FT SKIFF SAILING CLUB EST 1923

Events Overwater

Melissa
AND
Dan's
WELCOME DINNER

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.

MENU
MAINS
Atlantic salmon with Lemon Capre and Dill Butter (gf)
Rare Roast Beef Medallions with Red Wine Jus
and a Selection of Mustards
Vegetable Frittata (v)
All mains include a side of Potato Gratin
SIDES
Italian Salad with Mixed Leaves, Bocconcini Cheese
and White Balsamic Vinaigrette (gf) (v)
Roast Pumpkin & Feta Salad with Pesto Mayonnaise (v)
Pomelatto and Rocketadon Salad with a Balsamic Dressing
DESSERTS

$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

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

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

Garden salad, house dressing

Rosemary & feta potatoes

Creamy potato puree

TO FINISH

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

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

$69 pp choice of 4 canapes and 2 substantial canapes

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

Canapes

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

MEATS

Beef tataki, ginger soy marinade, yuzu pepper

Chicken karaage, yuzu mayo

Lamb koftas, mint yoghurt

Duck rillette, ginger & beetroot jam, brioche toast

Asian inspired sausage rolls

SUBSTANTIAL CANAPES

Truffle goats cheese burger sliders

New England style, brioche prawn rolls, pickles

Burnt teriyaki salmon & vinegar rice

Shio koji mushrooms & buckwheat

All dietary requirements need to be advised 7 days prior to event.
Please request GF version if required.

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

Lorgeril
1690

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 an all inclusive overwater event destination.

Allow our dedicated events team to turn your next celebration into an effortless reality.

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

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SAILING

EST CLUB 1923