

Weddings

OVERWATER

OVERWATER



just for you.

The Perfect Day

A magical moment in time... Be it an intimate ceremony in our overwater Atrium or an outdoor ceremony on The Lawn, with sparkling harbour views Manly Skiff offers the perfect back drop for your Wedding Day.

Follow your I-do's with a personally deigned seated dining reception, or cocktail and canape soiree, our curated ceremony and reception styling packages ensure a picture perfect setting.

Allow us to help guide you down the aisle with a ceremony and reception location and design

just for you.





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

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.



Banquet Menu

\$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 Brocolini, 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







canapé

\$100 pp

Your choice of canapés, together with a grazing station of delectable charcuterie and cheeses

grazing table

Selection of premium cold cut meats, assortment of soft and hard local cheeses, served with traditional pickles, relishes, fig jam, berries & bread

ADD A LITTLE **wow!**

fresh chilled oysters

Freshly shucked & served with an assortment of house made condiments

\$18 pp

canapés

\$99pp choice of 6 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)



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.

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



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

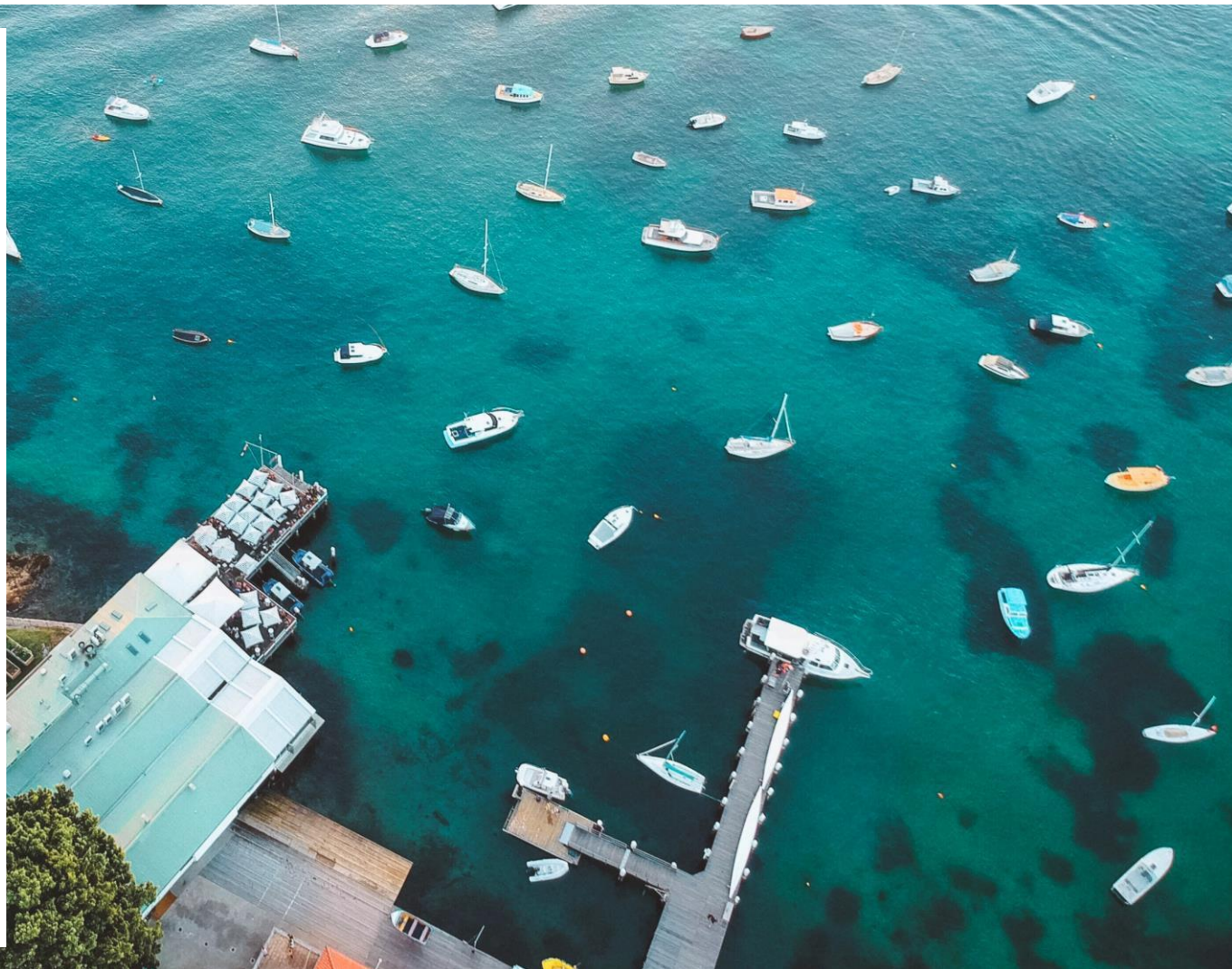
5 hour event duration

Event Manager and professional waitstaff

Catering of pre-advised special dietary requirements

Cutting and serving of your celebration cake

Overwater location





For your Best Day Ever, contact Manly Skiff Events Team - events@manlyskiff.com.au | 02 9977 3322