



Manly wine

BEACH SUITES/
WEDDINGS



Beach Suites

CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW

6 PIECE PACKAGE - \$35 PP

Caprese bruschetta, tomato, feta & basil (C)V

Prawn vermicelli rice paper roll

Roast field mushroom & spinach pie (H)V

Pork and fennel sausage roll bites,

house made tomato sauce (H)

Substantial items:

Sailor's fish & chips, lemon & tartare (H)

Green pea & parmesan arancini with aioli (V)

8 PIECE PACKAGE - \$47.50 PP

Caprese bruschetta, tomato, bocconcini & basil (C)V

Caramelised onion & goat's cheese tartlet

Pork and fennel sausage roll bites,

house made tomato sauce (H)

Pork belly & kaffir lime pie (H)

Smoked trout tartlet, Moroccan eggplant jam,

preserved lemon (C)

Beef or chicken empanadas

Substantial items:

Green pea & parmesan arancini w aioli (H)V

Dusted squid rings, rustic chips, aioli (H)

10 PIECE PACKAGE - \$55 PP

Inside out nori roll - mixed (C)

Caprese bruschetta, tomato, feta & basil (C)V

Vegetable vermicelli rice paper roll

Ceviche of atlantic salmon, wakame, pickled

ginger & sesame dressing

Roast field mushroom & spinach pie (H)V

Crisp tempura coconut prawns, tomato chilli jam (H)

Smoked trout tartlet, moroccan eggplant jam,

preserved lemon (C)

Oysters, champagne vinaigrette, chervil (C) GF

Substantial items:

Green pea & parmesan arancini w aioli (H)V

Buttermilk chicken drumettes, rustic chips,

southern spiced yoghurt (H)



Beach Suites
CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW
A MINIMUM ORDER OF 4 VARIETIES IS REQUIRED

\$4.00 PER CANAPÉ

Nori rolls, mixture of salmon & vegetable
(C) (V when required)

Caprese bruschetta, tomato, feta & basil (C)V

\$5.00 PER CANAPÉ

Caramelised onion & goats cheese tartlet (V)

Mushroom popper, jalapeno cream cheese
& garlic dipping sauce (H)

Vegetable vermicelli rice paper roll (GF) (V)

Oysters natural (C) GF

Oysters nam jim (C) GF

Oysters champagne vinaigrette, chervil (C) GF

Oysters mixed platter canapé (above 3 choices) GF

Pork belly & kaffir lime pie (H)

Pulled pork sliders, pickles, jack cheese, chipotle BBQ sauce

Pork & fennel sausage roll bites, house made tomato sauce (H)

\$6.00 PER CANAPÉ

Ceviche of atlantic salmon, wakame, pickled
ginger, sesame dressing

Roast field mushroom & spinach pie (H)V

Beef or chicken empanada

Caramelised onion & goat's cheese puff pastry (V)

Spiced chicken taco w fresh lime (H)

\$7.00 PER CANAPÉ

Smoked trout tartlet, moroccan eggplant jam,
preserved lemon (C)

Crisp tempura coconut prawns, tomato chilli jam (H)

Pumpkin & Feta arancini balls (V)

\$7.50 PER CANAPÉ

Crispy prawn gyoza

Roast duck crepe

Chicken vermicelli rice paper roll

Prawn vermicelli rice paper roll

SOMETHING LIGHTER
SALADS - \$7.50 EACH

Mini chicken cobb salad, avocado, tomato, cos
lettuce & ranch dressing (GF on request)

Honey pumpkin, kale & tahini yoghurt salad

SUBSTANTIAL
\$8.00 PER CANAPÉ

Green Pea & Parmesan Arancini with Aioli (V)

Sailor's Fish& Chips, Lemon & Tartare

Dusted Squid Rings, Rustic Chips, Aioli

Buttermilk Chicken Drumettes, Rustic chips,

Southern Spiced yoghurt



Beach Suites

SOMETHING SWEET
& FOOD STATIONS

\$3.50 PER CANAPÉ

Belgian chocolate lamingtons (C)

\$4.00 PER CANAPÉ

Mini assorted gelati (C)

Pistachio and almond slice V GF

\$5.00 PER CANAPÉ

Mixed tartlets - lemon, chocolate

& passionfruit brulee (C)

SUSHI STATION \$8PP

Inside out nori roll, mini nori roll,

Mixed salmon and veg nori roll, Condiments

OYSTER STATION \$14PP

Pacific natural, Pacific Champagne vinaigrette

chervil, Pacific nam jim GF

DESSERT STATION \$14PP

Mixed mini cakes and sweets V

ANTIPASTO STATION \$20PP

Cheese, salami, olives and fruit

CHEESE STATION \$12PP

Selection of fine cheese, breads & crackers

Beach Suites

SEATED DINING OPTIONS

ENTRÉE

Gruyere, shallot, leek and chestnut tart
Beetroot puree, Woodside goat's cheese

Roast beetroot and carrot salad
Walnuts, citrus, fried cauliflower

Prawn cocktail
Avocado, marie rose and roe

Tuna ceviché
Jalapenos, mango, lime, charred pickled cucumber

Roast Morton Bay bugs
Lime crème fraiché, dill, macadamia

Roasted scallops
Truffle puree, cauliflower, quail egg, rosemary

Salmon nori roll tempura
Wasabi oil, unpasteurised soy

Chicken and avocado salad
Quinoa, Swiss chard, sesame and green raisons

Spiced veal
Tuna flakes, celeriac, tartare vinaigrette, Serrano ham, bosc pear, blue vein, balsamic onion

MAIN

Pumpkin, fetta and sage ravioli

Gnocchi
Peas, broad beans, mint, cauliflower, heirloom carrots

Pan fried Barramundi
Crab brandade, asparagus, and tomato jam

Salmon fillet
Celeriac puree, roe, sauce vierge

Grilled baby snapper fillets
Red curry, pineapple sambal

Eye fillet
Forest garnish, spinach, café de Paris butter

Lamp rump
Anna potato, goats cheese, roast mushroom, sweet peppers

Pork cutlet
Honey, rosemary, carrot puree, crackling

Crisp duck leg
Green beans, watercress, walnuts

Roast chicken breast cassoulet
White beans, chorizo and pangritata

DESSERT

Hot chocolate pudding
Fried banana, pistachio ice-cream, chocolate fudge

Banana ice-cream brownie sandwich
Mango, peanut brittle, rum and passion fruit

'The tea cake'
Pistachio and olive oil, vanilla yoghurt, strawberries

Caramelized lime tart
Tahitian vanilla cream

Bread and butter pudding
Vanilla bean ice-cream

Lychee pavlova
Passion fruit curd, orange cream, palm sugar caramel

Passionfruit cream pie
Strawberries and cream, meringue and vanilla

Double chocolate brownie
Salted caramel ice cream, peanut praline

Duo of cheese
Pear, quince jam and lavosh



Beach Suites

BEVERAGE OPTIONS

BRONZE

3 HOURS \$45PP

4 HOURS \$55PP

5 HOURS \$65PP

Draught Beer | Hawthorn Brewing Co. Pilsner

Bottled Beer | James Boags Premium &

James Boags Premium Light

White Wine | Edge of the World Sauvignon Blanc

Red Wine | Edge of the World Cabernet Shiraz

Sparkling | Restless Rebel Brut NV

Non-Alcoholic | Soft drinks and juice by the glass

SILVER

3 HOURS \$60PP

4 HOURS \$70PP

5 HOURS \$80PP

Draught Beer | Little Creatures Bright Ale, Kirin,

Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale

Bottled Beers | James Boags Premium & James Boags

Premium Light

White Wine | Kudos by Printhe Chardonnay, Orange,

Chaffey Bros. Not Your Grandma's Riesling

Red Wine | Kudos Cabernet Sauvignon, Orange,

Finca Las Moras Malbec

Sparkling | Casa Gheller 'G' Prosecco, Valdobbiadene, Italy

Non-Alcoholic | Soft drinks and juice by the glass

GOLD

3 HOURS \$75PP

4 HOURS \$85PP

5 HOURS \$95PP

Draught Beer | Little Creatures Bright Ale, Kirin

Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale

Bottled Beers | James Boags Premium & James Boags

Premium Light

White Wine | Deviation Road Sauvignon Blanc

Ngeringa JE Chardonnay

Rosé | Chant Du Midi

Red Wine | Le Clairon des Agnes Grenache Syrah Mouvedre

The Hedonist Shiraz

Sparkling | Chandon NV sparkling

Non-Alcoholic | Soft drinks and juice by the glass

ON ARRIVAL COCKTAIL JUGS

Grapefruit Margarita \$30

Hornitos Tequila, Cointreau, pink grapefruit, lime

Red, White or Rose Sangria \$25

Brandy, Cointreau, orange juice, wine, sliced orange

Pimms Cup \$25

Pimms, cucumber, mint, lemonade, dry ginger

PIMP MY PROSECCO BAR \$6PP

Make your Prosecco extra special with additional ingredients from our pop-up Prosecco bar.

Arrangement of fresh fruit, fresh berries, juices, syrups & herbs.

ON-CONSUMPTION

The option of on-consumption beverages is also available based on a pre-arranged selection.



SET UP PACKAGES

\$500

Dance Floor, Fairy Lights, DJ decks,
speakers and microphone

\$200

DJ Decks and Speakers
(when personal DJ being provided)

\$200

Dance Floor

\$100

Cordless microphone

Fairy Lights (no charge)

ENTERTAINMENT

Please note when arranging a Band or DJ for your event we do have guidelines around the timings and the noise level from 10pm where all exterior doors and windows will need to also be closed.

Management will need to monitor this on the evening. Thank you for your understanding and consideration to local residents.

VENUE HIRE

Please note a Venue Hire applies to all Beach Suites events.

- Included in this charge are:
- All Kitchen and floor labour
- All crockery, cutlery & glassware, set up and dismantle time allowance pre and post event

AUDIO VISUAL

T.V can be hired for \$150.
Any additional A.V requirements are to be paid for by the client in addition to the minimum spend.



Beach Suites

VENUE DETAILS

BEACH SUITES

8/13 SOUTH STEYNE, MANLY,
NSW, 2095

(02) 8322 2009
ADMIN@MANLYWINE.COM.AU

@MANLYWINE
#MANLYWINE

PREFERRED ACCOMODATION PARTNER

THE SEBEL SYDNEY MANLY BEACH
8-13 SOUTH STEYNE, MANLY

(02) 9977 8866

ASK ABOUT DISCOUNTED RATES FOR
YOU AND YOUR GUESTS

GETTING HERE

CAR PARKING
MANLY COUNCIL CARPARK
IN SYDNEY ROAD,
PUBLIC PARKING NEAR COLES ON
WENTWORTH STREET,
TICKETED STREET PARKING

FERRY - MANLY WHARF
THE FERRY IS A 5 MINUTE WALK TO
MANLY WINE AND DEPARTS REGULARLY.
MANLY FERRY SERVICE
MANLY FAST FERRY.

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THIS IS A GREAT WAY TO TRAVEL.
YOU CAN ORDER WATER TAXIS TO PICK
YOU UP AT MOST WHARFS IN
THE HARBOUR.