

MANLY HARBOUR BOAT CLUB

FUNCTION PACKAGES





WHERE EVERY OCCASION FINDS ITS PERFECT VIEW

At Manly Harbour Boat Club, we believe every event deserves the perfect setting. With a variety of function spaces to choose from, we can cater to every style, size, and occasion – from intimate gatherings to large-scale celebrations.

Whether you're planning a wedding, milestone birthday, corporate function, or community event, our spaces can be tailored to match your vision. Paired with fresh, modern dining and our friendly, professional team, we'll bring your celebration to life exactly the way you imagined.

LET US SHOW YOU AROUND

THE EXPERIENCE



LET US SHOW YOU AROUND

NORTH STRADBROKE ROOM

CAPACITY Seated 120 / Standing 250

** Minimum spend applies*

Located on the ground level with stunning views of the marina and Seaside Garden Bar, the North Stradbroke Room is our exclusive private indoor function space. This versatile room offers a fully private bar and complete access to in-house AV facilities, including a microphone, projector, and PC audio.

As our only customisable space, you can tailor the layout to suit your event—with a flexible mix of high tables and stools or low seating. Perfect for everything from corporate gatherings to special celebrations.

Room hire includes 4hour room hire, private staffed bar, Projector screen with HDMI inputs, In house music systems, private bathrooms, choice of high and low tables with linen.



LET US SHOW YOU AROUND

SEASIDE GARDEN BAR

CAPACITY Up to 50 guests

** Minimum spend applies*

The Seaside Garden Bar offers a relaxed, semi-private outdoor setting perfect for casual celebrations. Nestled on the lawn with marina views, this space includes exclusive access to a reserved cluster of picnic tables for your group.

While the tables are fixed to maximise comfort and flow, guests enjoy background music through our outdoor speakers, creating a warm and inviting vibe. The semi exclusive outdoor bar adds to the lively atmosphere, giving your event an energy that's perfect for mingling and making memories.



EXCLUSIVE
HIRE!

LET US SHOW YOU AROUND

THE ROOFTOP

CAPACITY Up to 100 guests

** Minimum spend applies*

Take your event to the next level with exclusive access to our Rooftop Bar—an elevated, open-air space perfect for sophisticated cocktail functions. With a private bar, private bathrooms, and full use of our in-house AV system, this space delivers both style and convenience.

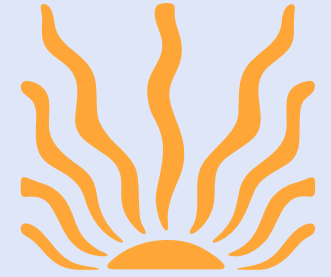
The layout features set high tables and bar seating, ideal for mingling and casual conversation. Designed for cocktail-style events, the Rooftop Bar offers breathtaking views and an unforgettable atmosphere for birthdays, corporate events, or milestone celebrations.

Room hire includes 4hour room hire, private staffed bar, projector screen with HDMI inputs, In house music system and private bathrooms.



LET US SHOW YOU AROUND

SEMI-PRIVATE ROOFTOP



CAPACITY Up to 50 guests (cocktail style)

** Minimum spend applies*

Host your event in style with a semi-private section of our Rooftop Bar, ideal for groups of up to 50 guests.

This cocktail-style space offers stunning views and a vibrant atmosphere, with a live DJ in the area to elevate the energy of your event.

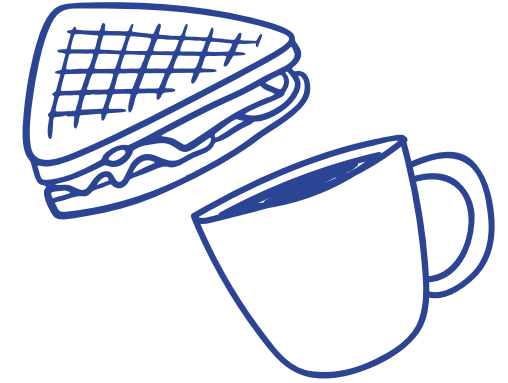
The space offers stunning outlooks, an energetic ambience, and a dedicated area just for your group. Enjoy an exclusive sectioned-off area within the rooftop's lively setting—perfect for birthdays, corporate socials, and celebrations with a party vibe. AV access is not available for semi-private functions, and the space is 18+ only. Rooftop is premium beverage package only.



NORTH STRADBROKE ROOM

DELEGATE PACKAGE

THE IDEAL VENUE FOR CORPORATE EVENTS



Impress your guests in the North Stradbroke Room, our exclusive private indoor function space designed with corporate events in mind. Located on the ground level with sweeping views of the marina and the Seaside Garden Bar, this space blends professional amenities with a relaxed, sophisticated atmosphere.

Perfect for meetings, networking events, workshops, and corporate celebrations, the North Stradbroke Room offers full access to in-house audiovisual facilities,

including a microphone, projector with HDMI connectivity, and integrated PC audio. A private, fully staffed bar and dedicated private bathrooms ensure a seamless and comfortable experience for your attendees.

As our only fully customisable space, you can tailor the room layout to suit the format of your event—choose from high tables and stools for a casual standing function, or low seating with linen for a more formal arrangement.

Corporate bookings include:

- 4-hour exclusive room hire
- AV setup: projector, HDMI input, microphone, and in-house sound system
- Private bathrooms
- Flexible room configuration with your choice of high or low table seating (linen included)



WHAT'S ON THE MENU

THE PACKAGES



WHAT'S ON THE MENU

CANAPES

CHOOSE

Any 4 Canapes \$27

Any 6 Canapes \$37

Any 8 Canapes \$47

* Additional items \$7 per piece,
per person (whole group only)

SAVOURY – COLD

Double Cream Brie & Fig Jam tartlet (V/GFO)

Crab, Chive & Lemon Tartlet ① (GFO/DF)

Smoked Salmon Tartlet ② (GFO/DF)

Prosciutto Wrapped Grissini (DF)

Truffle & Stracciatella Tartlet (V/GFO)

SAVOURY – HOT

Marinated Chicken Skewer (GF/DF)

Two Cheese Arancini, Truffle Mayo (V/GF)

Falafel, Feta & Sumac (VEO/GF/DFO)

Artisan Beef Pie, Tomato Relish

Sticky Pork Belly Skewer (GF/DF)

Vegetable Spring Roll, Chilli Sauce (VE)

Parmesan & Potato Croquette, Wild honey (V)

SWEET

Caramel & Dark Chocolate Tarlet (V)

Torched Lemon Meringue Tartlet (V)

Warm Portuguese Custard Tarts (V)

Peanut Butter Brownie, Ganache (V)

SUBSTANTIAL

\$15pp | whole group only

Poached Moreton Bay Bug Slider ②

Soft milk bun, spicy mayo, oak lettuce

Bacon Cheeseburger Slider

Jack cheese, tomato sauce, mustard, pickles

Beer Battered Fish | GFO, DF ①

Hot chips, tartare sauce & fresh lemon

Salt & Pepper Calamari | GF, DF ①

Sesame slaw, citrus kewpi & fresh lime

Pulled Brown Sugar Brisket | GF, DFO

Coleslaw in honey mustard mayo, pickled jalapeño

Karaage Chicken | DF

Sticky rice, Kewpi & Pickles

Chicken Parm Slider

Mini chicken parmi in a soft bun



WHAT'S ON THE MENU

GRAZING STATIONS

PRICE

Priced per person

Whole party only

Minimum 30

CHARCUTERIE 17.5PP

Truffle Salami, Prosciutto, Wagyu Bresaola, pickles, olive oil, balsamic & crusty bread

CHEESE 15.5PP

Soft / Hard / Blue cheese w/ fresh + pickled fruit, quince & crisp breads

BAKERY 19PP

Mini Beef Pies, Pork & Fennel Sausage Rolls, Chicken & Tarragon Filo, Spinach & Ricotta Rolls w/ Smoked Tomato Relish

FRIED 16PP

Mac n' cheese bites, Pumpkin & Feta Arancini, Fried Karaage Chicken w/ Aioli & Sweet Chilli sauce

HERBIVORE 15PP

Ratatouille Pie (VE/GF), Mini Falafel (VE/GF), Vegetable Empanada (V/GF), Sweet potato croquette (VE), hummus & sweet chilli sauce

CARNIVORE 17PP

Chicken Wings (GF/DF), Fried Pork Belly (GF/DF), Angus Beef Rump Skewers (GF/DF) w/ Chimichurri & Honey-Sriracha sauce

COLD SEAFOOD 24PP

Fresh Oysters [Ⓐ] (GF/DF), Smoked Salmon [Ⓐ] (GF/DF), Mini Tiger Prawn Cocktail [Ⓐ] (GF/DF) w/ fresh lemon, mignonette, corn bread & pickles

ADD

Moreton Bay Bugs on the half shell [Ⓐ] (GF/DF) 19pp

HOT SEAFOOD 22.5PP

Salt & Pepper Calamari [Ⓛ] (GF/DF), Battered Fish [Ⓛ] (GF/DF), Battered Prawn [Ⓛ] (GF/DF) w/ Hot Chips, tartare sauce, aioli & fresh lemon

SWEET 15.5PP

Lemon meringue tart, brownie, blondie & carrot cake



WHAT'S ON THE MENU

SEATED MENU

PRICE

2 Course \$74

3 Course \$89

*All selections are served
alternate drop | Price includes
bread & butter on the table*

Minimum 30

ENTREE

Shaved Wagyu Bresaola w/
Cantabrian tuna mayo, rocket
& capers ① (GF/DF)

Grilled Fremantle Octopus,
roasted red pepper romesco
& herb salad ② (DF)

Pork & pistachio terrine, quince
paste, watercress & crisp bread
(GFO)

Hand Made Burrata, Heirloom
tomatoes, fresh basil, balsamic,
rocket leaves, crostini (V/GFO)

Spanner crab, lemon & chive
risotto w/ citrus mascarpone
& dill oil ① (GF)

Cured salmon 'ceviche', pickled
cucumber, shallot, cornichon,
labneh, crisp breads ② (GFO/DFO)

MAIN

Slow Cooked Lamb Shoulder
served over braised chickpeas
& hummus w/ gremolata (GF/DFO)

Flinders Natural Grass-fed Eye
Fillet w/ creamy mashed potato,
caramelised onion, broccolini & jus
(GF/DFO)

Crispy Skin Barramundi w/ roasted
kipfler potatoes, asparagus & sauce
vierge ② (GF/DF)

Pan Roasted Chicken Breast served
over a pancetta & mushroom
gnocchi, green pea puree, jus gras
(GF/DFO)

Rigatoni alla Vodka w/ creamy
tomato sauce infused with vodka,
fresh stracchiarella, fried basil
(V/DFO)

DESSERT

Pavlova w/ mixed fresh fruit &
Chantilly cream (V)

Pistachio Brulée w/ almond &
cranberry biscotti (V/GFO)

Vanilla Panna cotta w/ passion fruit
gel, strawberry & mandarin (V/GF)

Chocolate almond gateaux w/ dark
chocolate ganache & cherries (V)

Sticky date pudding w/
butterscotch sauce & vanilla ice
cream (V)



WHAT'S ON THE MENU

BUFFET MENU

PRICE

2 hot dishes, 2 sides, 1 salad \$59pp

3 hot dishes, 3 sides, 2 salads \$69pp

Dessert, choice of 2 +\$14pp

Minimum 40

SALAD

Caesar salad; romaine lettuce, parmesan, bacon, egg, croutons & anchovies (GFO)

Mexi-bowl; black beans, peppers, avocado, pico di gallo, coriander, iceberg w/ corn chips & green mole dressing (VE, GF, DF)

Garden salad of mixed leaves, tomato, cucumber, julienne carrot & beetroot, radish & honey mustard vinaigrette (V, GF, DF)

Greek; tomatoes, cucumber, red onion, black olives, feta cheese & mixed greens in an oregano & lemon vinaigrette (V, GF)

Traditional coleslaw; shaved cabbage, shredded carrot & red onion lightly bound with mayonnaise & seasoned (V, GF, DF)

Roasted pumpkin, rocket, walnut, feta & balsamic vinaigrette (GF, DF, DFO)

Tomato Salad; heirloom tomatoes marinated in sweet vinegar with finely shaved pink shallots, fresh herbs & mixed greens (VE, GF, DF)

HOT DISHES

Thai green curry of chicken (GF, DF)

Steamed white fish w/ chopped tomato salsa [Ⓐ] (GF, DF)

Pork fillet in a mushroom sauce (GF, DF)

Grilled Baja boneless chicken (GF, DF)

Beef stroganoff w/ mushrooms, paprika & cornichons (GF)

Madras style curry of tofu & vegetables (GF, DF)

Porchetta, slow roasted pork belly (GF, DF)

Slow roasted beef striploin w/ gravy (GF, DF)

Dry rubbed and slow roasted brisket (GF, DF)

SIDE DISHES

Creamy mashed potato (V/GF)

Steamed jasmine rice (VE/GF/DF)

Steamed baby potatoes (V/GF/DF)

Roasted new potatoes in Wagyu tallow (VO/GF/DF)

Mediterranean grilled & roasted vegetables (VE/GF/DF)

Steamed green selection (VE/GF/DF)

Roasted carrots, sweet potatoes & red onions (VE/GF/DF)

DESSERT

Sticky date pudding, butterscotch sauce & pouring cream (V)

Pavlova; layers of meringue, cream & fruit (V)

Warm peanut butter brownie w/ chocolate ganash (V)

Choux buns filled with strawberry cream & white chocolate (V)



WHAT'S ON THE MENU

LIVE STATIONS

PRICE

From \$99pp

Minimum 80

North Stradbroke Room only

** Menu subject to change & seasonality*

CURATED FOOD STATIONS & ROAMING PLATTERS

Charcuterie Station

An abundant selection of cured meats and artisan cheeses, served with:

- Marinated olives & house-made dips
- Freshly baked breads & seasonal vegetables
- Featuring Villani Prosciutto sliced to order

Seafood Bar

A premium coastal offering featuring:

- Mini Prawn cocktails w/ iceberg lettuce & mary rose [Ⓐ]
- Fresh Prawns off the trawler [Ⓐ]
- Fresh Oysters & dressings [Ⓐ]
- Dressed Smoked Salmon [Ⓐ]

Fried Favourites

Comfort-style indulgence from the fryer, including:

- Classic fish & chips [Ⓐ]
- Crisp battered prawns [Ⓐ]
- Vegetarian spring rolls with dipping sauces
- Karaage chicken w/ kewpi & pickles

Charcoal Grill Station

Flame-grilled skewers cooked over open charcoal:

- Juicy chicken thigh
- Wagyu beef
- Lamb rump & rosemary

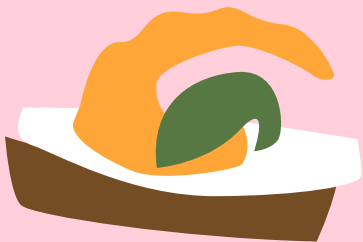
Roaming Warm Bakes

- Pork & fennel sausage rolls
- Assorted artisanal pies
- Spinach & feta rolls

Dessert Garden

A sweet finish

- Fresh, hot cinnamon donuts
- Fruit tartlets with crème patissière
- Iced cupcakes in seasonal flavours



WHAT'S ON THE MENU

SEATED FEASTING MENU

PRICE

2 course \$65

3 course \$79

Minimum 25

** Menu sample. Menu subject to change
& seasonality*

Starters

Sourdough Baguette

Sesame za'atar hummus

Stracchiatella, balsamic & fig

Shaved prosciutto, cornichon

Market Fish ceviche [Ⓐ]

Mains

Roasted barramundi, green onion,
ponzu, wakame & coriander [Ⓐ]

Braised wagyu neck, carrot puree,
gremolata

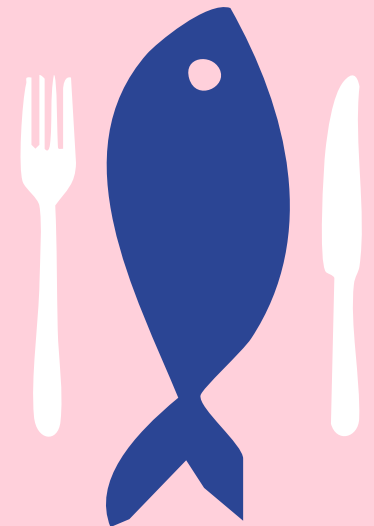
Fried cauliflower & labne

Greens in roasted garlic olive oil

Dessert

Tiramisu sheet pan

Basque Cheesecake w/ raspberry



WHAT'S ON THE MENU

DAY DELEGATES

MORNING AFTERNOON TEA

\$17pp, Choice of two:

Assorted Petite Danishes (V)

Mini Croissant (VO)

Ham & Cheese | Tomato & Cheese

Fresh Fruit Pots (VE, GF, DF)

Freshly cut mixed fruit

Toasted Muesli Pots (V, GFO)

Berry Compote & Coconut Yoghurt

Freshly Baked Cookies (V)

Assorted mini muffins (V)

Scones w/ Jam & Cream (V)

Mini Beef Pies & Sausage Rolls

Smoked Tomato Chutney

Brownie & Blondie bites (V, GFO)

BREAKFAST

\$25pp, Choice of 2 alternate drop or pre-order:

Chorizo Scramble (GFO, DFO)

Creamy scrambled eggs cooked with semi-curado chorizo, salsa, fresh herbs & smashed corn chips, served over sour dough

Avocado Toast (VE, GFO)

Crushed avocado on sour dough w/ kiss peppers, dukkah & fresh lemon

Breakfast Burger (GFO)

Bacon, egg & cheese w/ barbecue sauce in toasted milk bun w/ shoestring fries

Classic Eggs Benedict (VO)

Shaved Ham or Mushrooms on a toasted english muffin w/ sauteed spinach, poached eggs, hollandaise & chives

LUNCH

\$27pp - Choose one:

SANDWICHES

Chef's selection of fresh sandwiches, chips & a fresh fruit platter

BISTRO LUNCH

(suitable for groups up to 30)

All served with hot chips & wedge salad

Flash Fried Squid (GF, DF)

Salt & pepper squid w/ roasted garlic aioli

Chicken Schnitzel

Panko crumbed chicken breast w/ gravy

Wayfarer Beer Battered Barramundi

(DF) Green Beacon battered barramundi w/ fresh lemon & tartare sauce

Rump Steak 200G (GF, DF)

Diamantina 100 day grain-fed QLD beef w/ mushroom gravy

HOT LUNCH

(suitable for groups over 30)

Served family style, choose two.

Slow cooked Beef Brisket

In peppercorn gravy, New Potatoes & Horseradish

Mexican Grilled Chicken Thigh

Roasted red peppers & onions, cabbage slaw, warm tortillas, guacamole & cheese

Lamb Rogan Josh

Fragrant curry of slow cooked lamb & eggplant, steamed jasmine rice, grilled roti

Baked Market Fish

Cooked in a lemon, shallot & caper sauce, chopped tomato salsa, giant cous cous & fresh herbs



CHEERS

BEVERAGE PACKAGES

STANDARD PACKAGE

PRICE

2 hours \$39pp

3 hours \$49pp

4 hours \$59pp

Wine

Y series Brut Cuvee NV
Twin Island Sauvignon Blanc
Y Series Cabernet Shiraz

Beer

Great Northern Super Crisp
Great Northern Original

Non-Alcoholic

Soft Drink
Juice

PREMIUM PACKAGE

PRICE

2 hours \$57pp

3 hours \$67pp

4 hours \$77pp

Wine

Jansz Tasmania Premium Brut Cuvee NV
Nautilus Estate Sauvignon Blanc
Mt Difficulty Bannockburn Estate Pinot Grigio
Triens Rose IGP Mediterranee
Palliser Estate Pencarrow Pinot Noir
Smith & Hooper Merlot
Jim Barry Lodge Hill Shiraz

Beer

Great Northern Super Crisp
Great Northern Original
4 Pines Pacific Ale
Balter XPA
Peroni
Peroni 3.5

Non-Alcoholic

Soft Drink
Juice

ADD ONS

PRICE

Spirits \$15pp/ph

Cocktail on arrival \$20pp

Sparkling on arrival \$15pp



CONTACT

Functions & Events
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manlyharbourboatclub.com.au



*Seafood origin is labelled in accordance with Australian Consumer Law.
Ⓢ Australian Ⓢ Imported Ⓢ Mixed
Based on supplier declarations; subject to seasonal availability.*

