



Manta At Sea

Celebrate your special occasion on the harbour

There is no better place to celebrate than on the harbour. Be seduced at sea by our all inclusive boat events, including a selection of food and wine for up to three hours.

The ultimate VIP experience, our fully catered harbour tours are perfect for small groups who wish to celebrate in style.

Suellen

Suellen's award winning style has caught the public's eye for over 65 years. Launched on Sydney's Pittwater in 1954, Suellen has been host to many celebrities and dignitaries since then. You can admire Suellen first hand as she is now available for bespoke food and wine packages, in collaboration with Manta. Cruise the harbour and see the sights while indulging in delicious food and experiencing prestigious maritime history.





Suellen Details

Capacity

15 max guests - buffet

8 max guests - formal dining (*Bespoke experiences available*)

Inclusions

Air conditioning

Eskie (BYO ice or \$4.5 per bag)

Swim platform

iPod Connectivity

Stove cook and microwave

Bathroom and shower

Cutlery, plates and glassware provided (edited)

Bespoke Experiences

We're able to offer a fully customised bespoke package to suit your exact event needs.

For information on bespoke packages and boat hire pricing, please email reservations@mantarestaurant.com.au or call 02 9332 3822.

Catering Packages

2 Hour Catering Package

\$100.00pp

Includes grazing station, 2 hour beverage package and a staff member to assist in food and beverage service.

The grazing station includes:

Sydney rock oysters

Cold cooked king prawns

King salmon tartare, lemon oil, baby celery and crème fraiche

Lemon and pepper seared yellow fin tuna

Cured meats & cheeses

Tonnato dip

Olives and grissini

Beverage Packages

Prosecco

White wine

Red Wine

Peroni

Boags Premium Light

Soft drinks

Mineral Water

3 Hour Catering Package

\$135.00pp

Includes grazing station, 3 hour beverage package and a staff member to assist in food and beverage service.

The grazing station includes:

Sydney rock oysters

Cold cooked king prawns

King salmon tartare, lemon oil, baby celery and crème fraiche

Lemon and pepper seared yellow fin tuna

Cured meats & cheeses

Tonnato dip

Olives and grissini

Goats cheese tartlets, semi-dried grape tomatoes and caramelized eschallots

Seared beef fillet, truffle mustard aioli and rocket

Mini crystal bay prawn cocktail, avocado mousse

Alaskan king crab cocktail sandwiches, cress leaves and spicy cocktail sauce