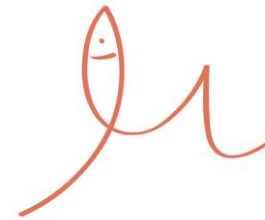


Manta



Small Group Bookings & Semi Private Dining

[Packages and Menus](#)



Make your next event truly memorable

Thank you for considering Manta Restaurant and Bar to host your next private function.

We are pleased to offer a range of venue and dining options, giving you the freedom to create an event that suits your needs and tastes.

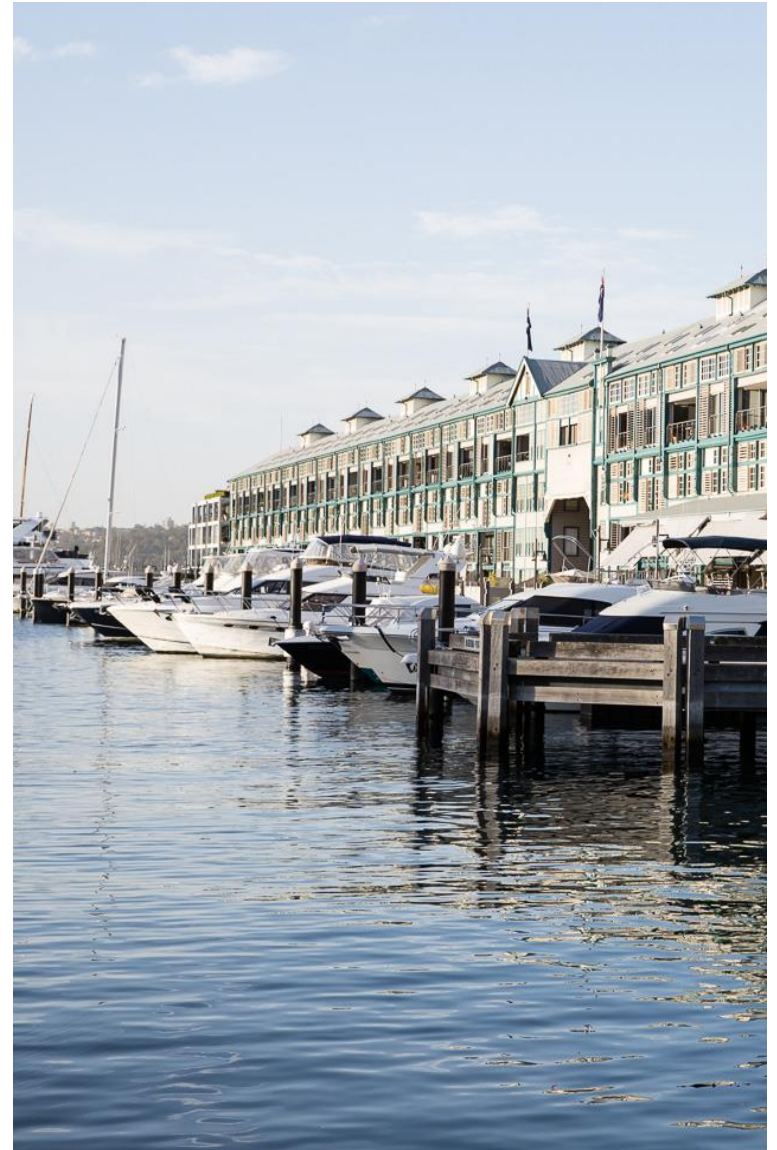
Give your guests the Manta experience

Let Sydney harbour be the stunning backdrop of your special day as you and your guests dine at one of Sydney's best waterfront venues on the historic Woolloomooloo Wharf.

The team at Manta is dedicated to making your event one to remember. We will take care of every detail of your corporate or private function- from room set-up and decorations, to personalised menus and everything in between.

Lunch events on the wharf offer an opportunity to take in the gorgeous sunshine and endless sky. As night falls, the dining room is transformed into a sparkling array of candlelit mirrors.

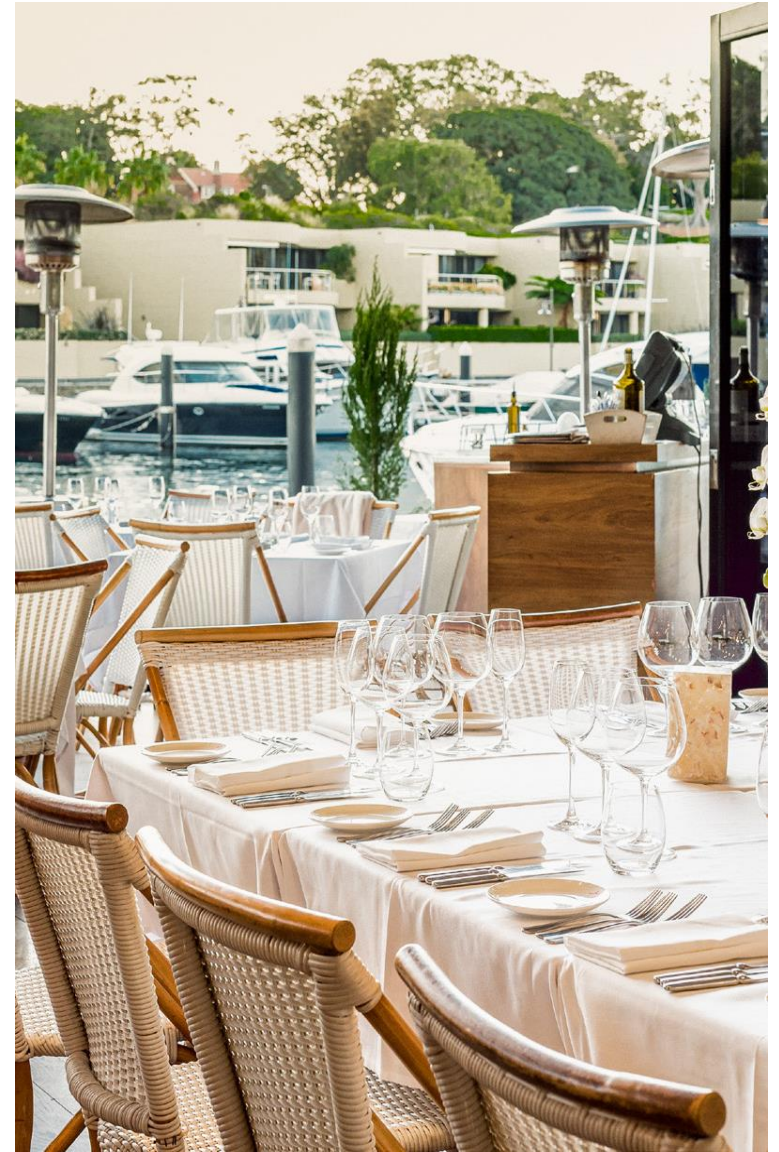
There's no wondering why Manta is one of Sydney's most sought-after harbour side function venues.



The Venue

Located on Sydney's premium dining strip – the Woolloomooloo Wharf, Manta offers an exceptional harbour dining experience, with spectacular views over Woolloomooloo Bay Marina and the stunning city skyline.

We offer a range of unique spaces and dining options depending on your needs – from semi-private dining to exclusive use of our entire restaurant.



Event Spaces & Capacity

Event Space	Max Cocktail	Max Seated
Semi-private Dining	50	28
Inside	120	70
Inside & Outside Right	200	150
Outside Left	120	70
Exclusive	230	200

* Please note capacity is subject to changes due to changing restrictions- please enquire with the event team

Accessibility

Getting to and from manta is a breeze.

Dependant on tidal activity, guests can arrive via boat or water taxi, with drop off and pick up points directly in front of the restaurant. Alternatively, Ovolo Woolloomooloo is conveniently located on the wharf for guest accommodation.

There is plenty of street parking nearby, as well as a public taxi bay at the front of the wharf.



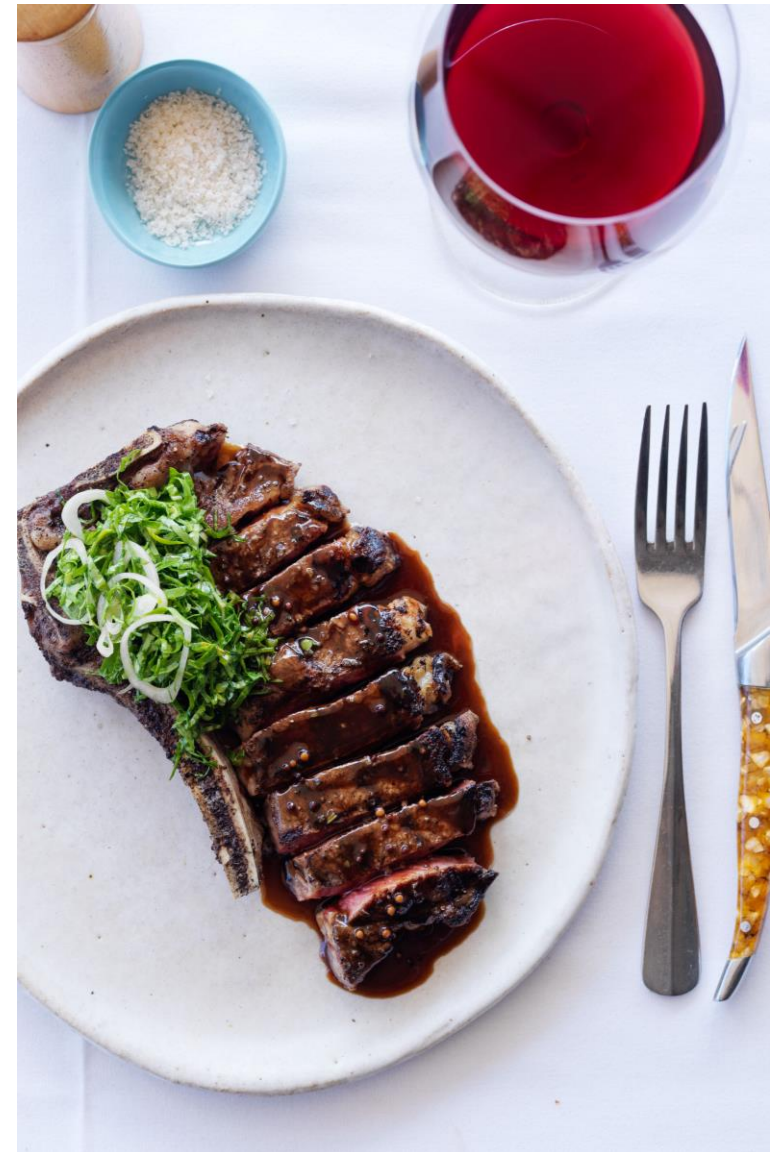
The Food

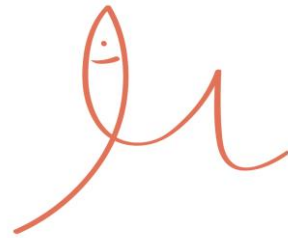
Give your guests something to excite them for years to come.

Executive Chef James Green and Head chef Matthew Smith have created delectable function menus using premium, fresh and sustainable produce.

We offer a range of plated lunch and dinner menus, as well as canape packages suitable for cocktail style events.

Manta prides itself on its contemporary Australian menu that showcases the best from the land and sea in Australia





Menu Packages

*Menus are subject to change

SIT DOWN PACKAGE 1

3 Course Menu | \$85 per guest

ON ARRIVAL

House baked focaccia WA extra virgin olive oil

ENTRÉE *to share*

Port Stephens Tuna Crudo, Watermelon, Cucumber, Chilli, Lime

Fig Salad, Sugar Snap, Buffalo Curd, Olive

Charcuterie, House Pickles, Flatbread

Fried School Prawns, Black Garlic Aioli, Chilli

MAIN *to choose*

Port Stephens Daily Fillet, Heirloom Tomato, Sunflower, Caper

Cone Bay Barramundi, Sugar Snap Pea, Pancetta, Farro

Risotto, Summer Vegetables, Saltbush

Char-grilled Grass Fed 220g Eye Fillet (Riverina, NSW), Smoked Eggplant, King Brown Mushroom, Roman bean

Accompanied with Chips and Green Salad

DESSERT *to share*

Selection of Petit Fours



SIT DOWN PACKAGE 2

3 Course Menu | \$95 per guest

ON ARRIVAL

House baked focaccia WA extra virgin olive oil

ENTRÉE *to choose*

Port Stephens Tuna Crudo, Watermelon, Cucumber, Chilli, Lime

Fig Salad, Sugar Snap, Buffalo Curd, Olives

Fried School Prawns, Black Garlic Aioli, Chilli

Wagyu Bresaola, Tuna Taramasalata, Caper, Parmesan, Mint

MAIN *to choose*

Port Stephens Daily Fillet, Heirloom Tomato, Sunflower, Caper

Cone Bay Barramundi, Sugar Snap Pea, Pancetta, Farro

Risotto, Summer Vegetables, Saltbush

Char-Grilled Grass Fed 220g Eye Fillet (Riverina, NSW), Smoked Eggplant, King Brown Mushroom, Roman Bean

Accompanied with chips and green salad

DESSERT *to share*

Selection of Desserts



3 Course Menu | \$110 per guest

ON ARRIVAL

House Baked Focaccia, WA Extra Virgin Olive Oil

ENTRÉE to choose

Half Dozen Oysters, Sunrise Lime Mignonette

Port Stephens Tuna Crudo, Watermelon, Cucumber, Chilli, Lime

Fig Salad, Sugar Snap Pea, Buffalo Curd, Olive

Fried Calamari, Black Garlic Aioli, Chilli

Blue Swimmer Crab Lasagne, Crustacean Bisque

MAIN to choose

Port Stephens Daily Fillet, Heirloom Tomato, Sunflower, Caper

Cone Bay Barramundi, Sugar Snap Pea, Pancetta, Farro

Risotto, Summer Vegetables, Saltbush

Char-grilled grass fed 220g Eye Fillet (Riverina, NSW), smoked eggplant, king brown mushroom, roman bean

Daily Whole Market Fish, Lemongrass Curry Sauce, Enoki, Curry Leaf

Accompanied with Angel Chips and Green Salad

DESSERT to choose

Coconut Panna Cotta, Mango, Spiced Crumble, Kaffir Lime

Salted Caramel Lamington, Passionfruit, Wattleseed, Raspberry

White Chocolate Mousse, Pineapple, Honeycomb, Toasted Vanilla

Artisan 2 Cheese Plate



3 Course Menu | \$129 per guest

ON ARRIVAL

House Baked Focaccia, WA Extra Virgin Olive Oil

ENTRÉE *to share*

Sydney rock oysters, sunrise lime mignonette (3pp)

Port Stephens Daily Tartare, peach, fennel, smoked yoghurt

MAIN *to choose*

Rib Eye on the bone, Marble score 3+, served with condiments

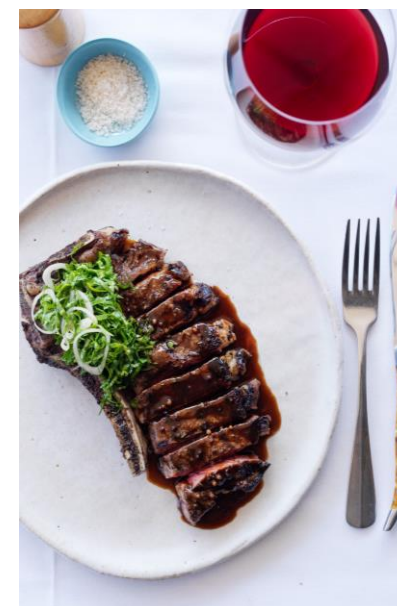
Accompanied with green salad & chips

DESSERT *to choose*

Sunrise Lime Cake, Peach, Fig Leaf, Orange

White chocolate mousse, Pineapple, Honeycomb, Toasted Vanilla

Artisan Cheese Plate



SIT DOWN PACKAGE 5

4 Course Lobster Menu | \$280 per guest

ON ARRIVAL

House Baked Focaccia, WA Extra Virgin Olive Oil

APPETISER

Lobster Sashimi, Finger Lime, Fennel, Green Apple

ENTRÉE

Spaghetti, Lobster, Truffle, Leek, White wine, Butter and Chives

MAIN

Half Port Stephens Eastern Rock Lobster, served with a Preserved Lemon and Caper Butter

Accompanied with Angel Chips & Green Salad

DESSERT *to choose*

Artisan Cheese Tasting Board



Additional Menu Options

Incorporate freshly shucked oysters and other delights from our menu into your event.



Freshly shucked
Sydney Rock oysters

Market price



Jumbo prawns,
parsley, garlic, lemon,
black pepper, butter

Market price



Manta 'angel' chips
with truffle oil and
parmesan

\$20 per serving



Mud crab with your
choice of sauce

Market price

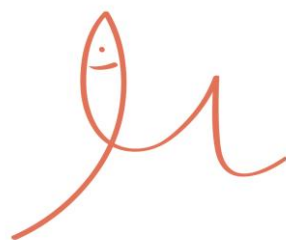


Port Stephens Eastern
Rock lobster with your
choice of sauce

Market price

Please speak with our Events Team if you wish to include a menu addition into your package.





An added touch of

Canapés



ON ARRIVAL

Canapés

\$15 per guest 3 pieces per person

Want to add to the dining experience?
Treat your guests to the Chef's selection of canapés on arrival.



Dessert options

Available on request



CANAPÉ PACKAGE 1

3 Hours Canapé Package

\$60 per guest

Crostini, vine ripened tomato, basil and garlic
Pumpkin, goats cheese and pine nut arancini
Seared beef fillet, truffle mustard aioli and rocket
King salmon tartare, lemon oil, baby celery and crème fraiche
Grilled king prawns, sage and pancetta
Mini wagyu burgers
Alaskan king crab, cocktail sandwiches, cress leaves and spicy cocktail sauce
Fish and chips - crumbed King George whiting, fries, aioli



CANAPÉ PACKAGE 2

3 Hours Canapé Package

\$75 per guest

Freshly shucked oysters natural
King salmon tartare, lemon oil, baby celery and crème fraiche
Goats cheese tartlet, semi-dried grape tomatoes and caramelised eschallots
Pumpkin, goats cheese and pine nut arancini
Seared beef fillet, truffle mustard aioli and rocket
Atlantic scallop, pancetta and sage
Alaskan king crab, cocktail sandwiches, cress leaves and spicy cocktail sauce
Mini wagyu burgers
Fried Clarence river calamari, roasted garlic and olive oil aioli
Rigatoni, braised lamb shank meat, marjoram and lemon



Minimum 20 people – Stand up event only

CANAPÉ PACKAGES



Canapé Selections (min 10 per piece)

Light Canapés / \$5

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

Goats cheese tartlet, semi-dried grape tomatoes and caramelised eschallots

Crostini, vine ripened tomato, basil and garlic

Pumpkin, goats cheese and pine nut arancini

Confit chicken wings, chipotle mayo, sweetcorn salt

Seared beef fillet, truffle mustard aioli and rocket

Handmade grissini with San Daniele prosciutto

Oysters / \$5.50

Freshly shucked oysters natural



Medium Canapés / \$7

Grilled king prawns, sage and pancetta

Polpetta – braised beef & pork wagyu, spicy tomato sauce

Lemon and pepper seared yellow fin tuna

Sake braised pork belly, apple & vanilla purée

Mini crystal bay prawn cocktail, avocado mousse

Atlantic scallop, pancetta and sage

King prawn, pea purée and filo pastry

Mini wagyu burgers

Lamb shank, pea and gremolata pie

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



Substantial Canapés / \$9

Herb and parmesan crusted Suffolk lamb cutlets

Sicilian style swordfish skewers, rosemary and lemon

A risotto of blue swimmer crab meat, green peas and white truffle butter

Fried Clarence river calamari, roasted garlic and olive oil aioli

Rigatoni, braised lamb shank meat, marjoram and lemon

Fish and chips - crumbed King George whiting, fries, preserved lemon aioli

Dessert Canapés / \$5

Basil panna cotta, mixed berries

Dark chocolate mousse cone

Seasonal sorbet cup

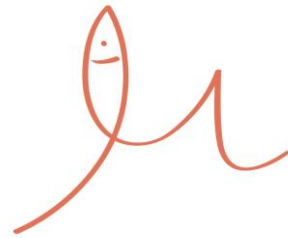
Mini pavlova

Locheilan triple cream cheese with muscatels



Minimum 20 people - stand up event only

CANAPÉ SELECTIONS



Beverage Packages



Beverage Packages

Toast to your special day with our selection of beverage packages. Please see below for various packages on offer. If you have a favourite varietal that is not listed, please speak with the events manager who will discuss the alternative options.

All wines subject to availability and may be changed to a similar wine varietal. Packages must be ordered by the whole group

FOR GROUPS OF 10 GUESTS OR MORE

BYO PACKAGES AVAILABLE WITH GROUP MENUS WITH A \$10PP SUPPLEMENT CHARGE. (REFER TO TERMS & CONDITIONS)

3 HOUR PACKAGE

Standard

\$45 per guest

NV Edmond Théry Grande Réserve Blanc de Blancs, Burgundy, Fr

2021 Mr Mick by Tim Adams Riesling, Clare Valley, SA

2018 Geoff Merrill Pimpala Road Chardonnay, McLaren Vale, SA

2017 La Tour Travers Bordeaux, Fr

2016 Heartland The Spice trader Shiraz, Langhorne Creek, SA

Manta Lager

Boags Premium Light

Soft Drinks and juice

Filtered Still and Sparkling Water

Add - Australian Rosé (Mr Mick by Tim Adams, Clare Valley, SA) \$10pp - 3 hour package

Add - Provence Rosé (Domaine de l'Escarelle, la Palm) \$15pp - 3 hour package



3 HOUR PACKAGE

Deluxe

\$60 per guest

NV Tenuta Sant'Anna Prosecco, Veneto, It

2020 Scorpius Sauvignon Blanc, Marlborough, NZ

2019 Domaine Naturaliste, Discovery Chardonnay, Margaret River, WA

2017 Terra Sancta 'Mysterious Diggings', Pinot noir, Central Otago, NZ

2020 Teusner 'Wark Family', Shiraz, Barossa Valley, SA

Peroni

Boags Premium Light

Soft Drinks and juice

Filtered Still and Sparkling Water

**Beverage menu subject to availability.*



3 HOUR PACKAGE

Sommeliers

\$80 per guest

NV A by Arras, East Coast, Tasmania

2020 Gaelic Cementery 'Celtic farm', Clare Valley, SA

2017 Scarborough 'Yellow Label' Chardonnay, Hunter Valley, NSW

2020 Domaine de l'Escarelle, 'La Palm' Rosé, Provence, France

2018 Paringa Peninsula Pinot Noir, Mornington Peninsula, VIC

2016 Domaine Naturaliste Rebus Cabernet Sauvignon, WA

Peroni

Paddo Pale Ale

Boags Premium Light

Soft Drinks and juice

Filtered Still and Sparkling Water



3 HOUR PACKAGE

Premium

\$100 per guest

1 glass of Champagne on arrival per person

NV Deviation Road Rosé, Adelaide Hills, SA

2018 Cape Mentelle Chardonnay, Margaret River, WA

2020 Domaine de l'Escarelle, 'La Palm' Rosé, Provence, France

2019 Jerome Mader Pinot Gris, Alsace, France

2019 Manta By Farr Pinot Noir, Geelong, Vic

2019 Glaetzer Bishop Shiraz, Barossa Valley, SA

Peroni

Paddo Pale Ale

Pymont Rye IPA Boags Premium Light

Soft Drinks and juice

Filtered Still and Sparkling Water





3 HOUR PACKAGE

Manta Collection

\$179 per guest

NV Veve Clicquot, Reims, Fr

2017 Domaine Naturaliste Artus Chardonnay, Margaret River, WA

2018 Domaine de l'Escarelle, 'La Palm' Rosé, Provence, Fr

2017 Jerome Mader Pinot Gris, Alsace France

2018 Manta By Farr Pinot Noir, Geelong, Vic

2016 Glaetzer Bishop Shiraz, Barossa Valley, SA Peroni - Italy

Paddo Pale Ale – Sydney

Seasonal IPA - Sydney

Peroni - Italy

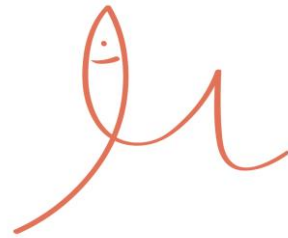
Boags Premium Light

Soft Drinks and juice

Filtered Still and Sparkling Water

**Beverage menu subject to availability.*





Everything else
you need to know



Additional Information

Venue Availability

Please note: \$85 menu is not available on special days including Melbourne Cup Day, New Year's Eve, Valentine's Day, Thursdays and Fridays during December or any other special event days when pricing is implemented.

Our \$95 & up menus are not available Melbourne Cup Day, New Year's Eve, Valentine's Day or any other special calendar days when pricing is implemented.

Parking

Secure parking is situated opposite the Wharf in Lincoln Street. Valet parking is available (limited allocation) at the entrance to the Ovolo Hotel. There is ample street parking in Lincoln Ave, Bland Street, Bourke Street and other surrounding streets in Woolloomooloo.

External Services

We can provide you with contacts for all manner of suppliers to personalise your special day, such as florists, photographers, audio visual suppliers and musicians or you can provide your own. Venue access will have to be confirmed with the events team

Function Timing

Lunch arrivals are usually for 12pm. vacating by 4.45pm. Dinner arrivals from 6pm, with last drinks at 11.30pm and all guests vacated by 11.45pm. Extensions of arrival/ departure times can be granted depending on availability.

Venue Inspection

Appointments are welcome to view the restaurant Monday to Friday. Please contact the Events Team to arrange a suitable time.

Confirming Your Reservation

Please read and complete the Manta reservations policy to ensure you understand our booking terms. Once the policy is signed and returned, you are bound by its conditions.



Terms And Conditions

Booking Confirmation

Please complete, sign and return the booking form to us with the specified deposit instructions to ensure your booking is confirmed. There is no confirmed bookings unless the booking form is received. All changes can only be made directly with the event coordinator between the hours of 9am-5pm, Monday to Friday.

Food And Beverages

Manta Restaurant does not permit external food or beverages to be brought onto the premises.

There is a charge of \$3.5 per person if you wish to bring a cake.

All beverages consumed are charged on a consumption basis. Beverage packages are available for groups of 10 or more guests.

We ask that groups of 15 or more pre-select their wines with seven days' notice to avoid disappointment. We will endeavour to notify you should your choice not be available and we will advise of a similar wine style and price available in our cellar.

Please note that all food and beverage menus are subject to change without notice based on seasonality and availability.

BYO

BYO is limited to one bottle per person. (champagne or Wine) and only available with group menus (no cocktail event).

BYO is not available on Friday/Saturday & Sunday

Price Variations

Every endeavour is made to maintain prices as originally quoted; however, they may change without notice.

Table Sizes

There is a maximum of 14 guests allowable on one table (excluding the Semi-Private Dining Room). Parties of 15 or more shall be placed on separate tables next to each other according to the size of the party. We ask you to discuss any specific seating arrangements with the reservations coordinator.

Timings

Lunch: 12.00pm – 4.45pm. All group bookings must be vacated by 4.45pm.

Dinner: 6.00pm – 11.30pm. All group bookings must be vacated by 11.45pm.

Payment

Payment is required at the conclusion of the event. Manta Restaurant does not offer account facilities. Split bills are not allowed, with the exception of food and beverage being charged separately if required. Only 1 credit card will be accepted unless prior arrangements have been made with the Events Manager. Multiple credit card payments can result in extensive delays; it is recommended that cash is used when several people are contributing to the final payment.

Credit/Debit Card Surcharge

Please note that a 1.5% surcharge will be applied to all credit/debit card payments. This is not refundable in the event of a cancellation.

Service Fee (Mon - Sunday)

For all group reservations of 10 or more a 10% service charge (5% on Sundays and Public holidays) is added to the final bill as a gratuity and is paid directly to the waitstaff. The total bill for the evening is to be paid in full at the completion of your meal.

Sundays & Public Holidays

An additional 10% surcharge will apply to food & beverages on Sundays and New South Wales public holidays, including all group/event menus.

Group Reservations

Please find below the details of our reservation guidelines and conditions for groups of 10 or more. This letter serves as an agreement between Manta Restaurant and our guests, to ensure your booking runs smoothly and is as enjoyable as possible.

Manta Restaurant does not charge venue hire; however, minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend on food and beverages in order to exclusively book the space. Minimum spend requirements are available on request.

Exclusive bookings are required to pay a booking deposit. The reservation coordinator will confirm this amount. Final balance is to be settled upon conclusion of your event. Manta Restaurant does not offer account facilities.

Final numbers for group reservations are required 3 business days prior to the function.

Any number reduction within 3 days will be charged at \$50.00 per person on the final bill. A valid credit card is required at the time of booking for reservations of 10 diners or more.

Terms And Conditions

Cancellations - A La Carte Or Cocktail Events

A la carte and cocktail event cancellations are to be made in writing to Manta Restaurant.

In the event of a cancellation of a restaurant book-out or holding of a semi-private/exclusive area: cancellations have to be made at least 72 hours prior to the event date otherwise you will be charged \$50 per person.

In some instances, we may be able to transfer the booking to a later date within a reasonable time frame; however, this is at the discretion of the events manager.

Bookings of 10+ guests having non-exclusive use of the restaurant must confirm final numbers 3 days prior. Any number reduction within 3 days will be charged at \$50.00 per person on the final bill. A valid credit card is required at the time of booking for reservations of 10 diners or more.

Responsible Service Of Alcohol

Manta Restaurant is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

Insurance & Public Liability

Manta Restaurant accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant, prior to, during or after an event.

Delivery & Collection Of Goods

Manta Restaurant will only accept delivery of goods on the day of the event and with prior arrangement. Delivery must be made outside of service hours.

Decorations

Decorations and cakes that are deemed to be offensive are not permitted. We reserve the right to refuse entry to anyone not adhering to this condition. Only decorations that are tasteful and colourfast will be accepted.

No confetti/glitter or confetti/glitter filled balloons.

Manta Restaurant does not allow sparklers or candles where the flame is exposed. Whilst we are happy, with notice, to accept prior delivery of items for your event such as gift bags, flowers, place cards etc, It is the responsibility of the host to ensure they are placed for the start of the event.

Items left must be collected within 48 hours of the conclusion of the event as Manta Restaurant will not accept responsibility for items remaining on the premises after this time.

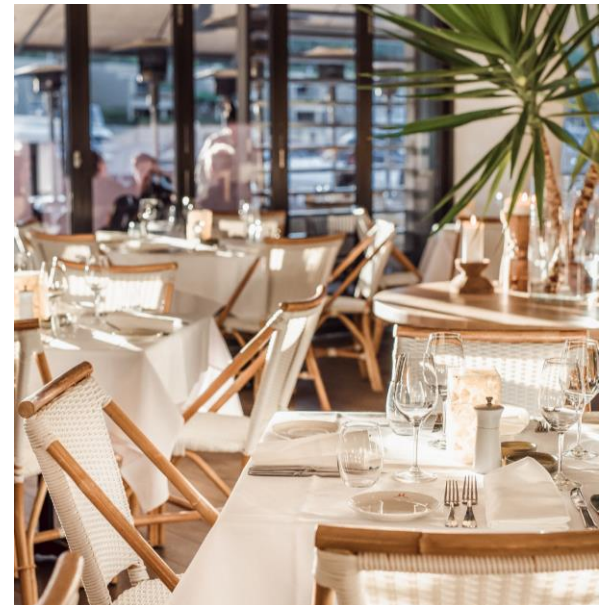
Please contact us on (02) 9332 3822 if you have queries about any of the above details.

Music

Manta Restaurant does not permit any personal music, audio or amplification (including microphones) in the dining area. All entertainment for exclusive use of private rooms or spaces in Manta Restaurant is subject to management approval. Manta Restaurant retains complete discretion to vary or cease entertainment levels that do not comply with applicable law or which may cause Manta Restaurant to breach the lease agreement.

Menu printing

Please note, menus are subject to produce availability and can be confirmed 3 days prior. If you wish to provide your own menus, it is your responsibility to check final menu with your event coordinator. Alternatively, Manta will be providing menus for the tables.





Let's start planning!
We can't wait to hear from you!

Get in touch with our functions team on (02) 9332 3822 or
reservations@mantarestaurant.com.au