

# Private Events Information Kit

Special Occasions - Corporate Functions - Engagement Parties - Weddings

*Manta*



# Waterside Elegance for Every Occasion

Let Sydney Harbour be the stunning backdrop of your special occasion at Manta Restaurant & Molo Bar. Situated on the spectacular Woolloomooloo Wharf, your guests will be treated to some of the best views the city has to offer.

We offer 3 menu options and beverage packages to suit any budget. Our dedicated events team will be on hand to guide you through the planning process, ensuring a seamless and successful event for you and your guests.



# Classic Shared Menu

\$89 Per Person

3 courses & sides shared menu

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## SAMPLE MENU

'GRAIN BAKERY' LOCAL SOURDOUGH  
Pepe Saya butter (v)

## ENTREE

BLACK & BLUE YELLOWFIN TUNA  
Aleppo pepper, unagi sauce, pickled daikon  
(gf/df)

WAGYU BEEF TATAKI  
Picked enoki, puffed quinoa, chilled  
mushroom consommé (gf/df)

HERITAGE BEETROOTS  
Whipped goats curd, caramelised walnuts,  
endive (v/gf)

## MAIN

### MARKET FISH

JUNEE LAMB RUMP  
Black barley risotto, tomberry tomatoes,  
saltbush (df)

### ROASTED CAULIFLOWER

White chocolate purée, chimichurri (v/gf)

## SIDES

FRIES Aioli (v/gf/df)

MIXED SEASONAL LEAVES Chardonnay  
dressing (v/gf/df)

## DESSERT

CARAMEL MILLE-FEUILLE  
Caramel, Piedmont hazelnut, milk ice cream (v)

GLAZED LEMON TART  
Blueberry sorbet (v)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus  
are subject to change.



# Premium Shared Menu

\$105 Per Person

3 courses, snacks & sides shared menu

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## SAMPLE MENU

'GRAIN BAKERY' LOCAL SOURDOUGH  
Pepe Saya butter (v)

OLIVES  
House marinated mixed olives (v/gf/df)

## ENTREE

BLACK & BLUE YELLOWFIN TUNA  
Aleppo pepper, unagi sauce, pickled daikon  
(gf/df)

SPLIT QLD KING PRAWNS  
Yellow curry sauce (gf/df)

HERITAGE BEETROOTS  
Whipped goats curd, caramelised walnuts,  
endive (v/gf)

## MAIN

MARKET FISH

300GR LITTLE JOE BLACK ANGUS SIRLOIN  
Grass-fed, MSA MBS4+, lemon (gf/df)

ROASTED CAULIFLOWER  
White chocolate purée, chimichurri (v/gf)

## SIDES

FRIES Aioli (v/gf/df)

MIXED SEASONAL LEAVES Chardonnay  
dressing (v/gf/df)

## DESSERT

CARAMEL MILLE-FEUILLE

Caramel, Piedmont hazelnut, milk ice cream (v)

GLAZED LEMON TART

Blueberry sorbet (v)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus  
are subject to change.

# Premium Choice Menu

\$115 Per Person

3 courses, snacks & sides

Groups up to 30 guests, will have the choice of selecting their dishes on the day. Groups of 31 guests or more, will dine on alternate drop with a pre-selection of 2 entrées, 2 mains & 2 desserts.

## SAMPLE MENU

'GRAIN BAKERY' LOCAL SOURDOUGH  
Pepe Saya butter (v)

OLIVES  
House marinated mixed olives (v/gf/df)

## ENTREE

BLACK & BLUE YELLOWFIN TUNA  
Aleppo pepper, unagi sauce, pickled daikon  
(gf/df)

WAGYU BEEF TATAKI  
Picked enoki, puffed quinoa, chilled  
mushroom consommé (gf/df)

HERITAGE BEETROOTS  
Whipped goats curd, caramelised walnuts,  
endive (v/gf)

## MAIN

CRISPY CONE BAY BARRAMUNDI  
Broccoli rice, pine nuts, currants, ginger,  
beurre blanc (gf)

JUNEE LAMB RUMP  
Black barley risotto, tomberry tomatoes,  
saltbush (df)

ROASTED CAULIFLOWER  
White chocolate purée, chimichurri (v/gf)

## SIDES

FRIES Aioli (v/gf/df)

MIXED SEASONAL LEAVES Chardonnay  
dressing (v/gf/df)

## DESSERT

CARAMEL MILLE-FEUILLE  
Caramel, Piedmont hazelnut, milk ice cream (v)

GLAZED LEMON TART  
Blueberry sorbet (v)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus  
are subject to change.



# Canapé Menu

\$109 Per Person

7 canapés (hot, cold, dessert)  
and 3 substantials.

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1.5 servings per person, per selection

## SAMPLE MENU

### COLD

GIN COMPRESSED CUCUMBER

Sheep's milk labneh, caraway (v/gf)

BLACK & BLUE YELLOWFIN TUNA

Aleppo pepper, unagi sauce, pickled daikon  
(gf/df)

KINGFISH CRUDO

Yuzu soy dashi, compressed apple, caviar  
(gf/df)

HERITAGE BEETROOTS

Whipped goats curd, caramelised walnuts,  
endive (v/gf)

WAGYU BEEF TATAKI

Pickled enoki, puffed quinoa, chilled  
mushroom dressing (gf/df)

SCALLOP CEVICHE

Orange, chilli, coriander (gf/df)

TOMATO BRUSCHETTA TARTLET

Basil, balsamic vinegar DOP (v/gf/df)

SALMON BLINI

Crème fraîche, salmon roe, dill

WAGYU TOSTATA

Spiced corned beef tartare, chimichurri (gf/df)

### HOT

TEMPURA PRAWN

Yuzu ponzu (df)

STEAMED SCALLOP DUMPLING

Chilli soy, chives (df/gf)

MUSHROOM ARANCINI

Truffle mayonnaise (v)

MANTA BAO

Beer battered fish, yuzu mayonnaise, cabbage  
coleslaw (df)

LAMB SOUVLAKI SKEWERS

Tzatziki (gf)

CHICKEN YAKITORI SKEWERS

Teriyaki glaze (gf)

ROASTED CAULIFLOWER

White chocolate purée, chimichurri (v)

CALAMARI

Aleppo salt, yuzu mayonnaise (df/gf)

LOBSTER SPRING ROLL

Sweet plum sauce

### SUBSTANTIAL

MUSHROOM RISOTTO

Grana Padano, grilled mushroom (v/gf)

LAMB RIGATONI

Slow cooked lamb, red wine, tomato sugo (df)

MANTA FISH & CHIPS

Tartare sauce (df)

LOBSTER ROLL

Iceberg lettuce, thousand island sauce (df)

WAGYU BEEF SLIDER

Brioche bun, burger sauce, pickled onion

### DESSERT

CHOCOLATE BROWNIE

Vanilla crèmeux

TIRAMISU

Cocoa, coffee (v)

MACARONS

Assorted flavours (v/gf)

LEMON PIE

Italian meringue (v/gf)

CHOCOLATE MOUSSE TARTLET

Caramelia pearls (gf)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are  
subject to change.

# Beverages

## ON CONSUMPTION

You and your guests can enjoy beverages on consumption provided the offering is preselected from the a la carte wine list.

For an additional \$25 per person, enjoy still and sparkling mineral water, juice, soft drinks, espresso coffee and tea.

## BEVERAGE PACKAGES

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. We have 3 tiers of packages available - view them on the next page.



# Beverage Packages

## PREMIUM BEVERAGE PACKAGE

\$60 per person

### SPARKLING WINE (Included)

NV Frankie Sparkling, South-Eastern Australia

### WHITE WINE (Choice of one)

Woodbrook Farm Sauvignon Blanc, Mudgee NSW

Woodbrook Farm Chardonnay, Mudgee NSW

### ROSÉ (Additional \$7pp)

Claymore Wines Sangiovese Rosé,  
Clare Valley, SA

### RED WINE (Choice of one)

Woodbrook Farm Cabernet Sauvignon,  
Mudgee NSW

Woodbrook Farm Shiraz, Mudgee NSW

### BEER (Included)

Sydney Beer Co. Lager 4.5%  
Cascade Light 2.4%

## UPGRADES

**Cocktails on arrival  
\$18 per cocktail  
(must be pre-ordered)**

## DELUXE BEVERAGE PACKAGE

\$75 per person

### SPARKLING WINE (Included)

NV Veuve Tailhan Blanc de Blancs, Loire Valley  
France

### WHITE WINE (Choice of one)

Quilty & Gransden Sauvignon Blanc,  
Orange NSW

Quilty & Gransden Chardonnay, Orange NSW

Inclusion of second wine \$5pp

### ROSÉ (Included)

Claymore Wines Sangiovese Rosé,  
Clare Valley, SA

### RED WINE (Choice of one)

Quilty & Gransden Cabernet Sauvignon,  
Orange NSW

Quilty & Gransden Shiraz, Orange NSW

Inclusion of second wine \$5pp

### BEER (Included)

Sydney Beer Co. Lager 4.5%  
Young Henry's 'Newtown' Pale Ale 4.8%  
Cascade Light 2.4%

## SUPERIOR BEVERAGE PACKAGE

\$90 per person

### SPARKLING WINE (Included)

NV Bandini Prosecco DOC, Veneto Italy

### WHITE WINE (Choice of one)

Te Mata Estate Sauvignon Blanc, Hawkes Bay  
NZ

Te Mata Estate Chardonnay, Hawkes Bay NZ  
Aquilani Pinot Grigio, Veneto, Italy

Inclusion of second wine \$5pp

### ROSÉ (Included)

Rameau d'Or 'Petit Amour' Méditerranée IGP,  
Provence, France

### RED WINE (Choice of one)

Te Mata Estate Syrah, Hawkes Bay NZ  
Te Mata Estate Cabernet Sauvignon-Merlot,  
Hawkes Bay NZ

Inclusion of second wine \$5pp

### BEER (Choice of two)

Sydney Beer Co. Lager 4.5%  
Asahi 'Super Dry' Lager 5.0%  
Young Henry's 'Newtown' Pale Ale 4.8%  
Barossa Cider Co. 'Cloudy Apple' Cider  
(Included)  
Cascade Light 2.4% (included)

**Fruit juices, soft drinks, still and sparkling water included**



# Additional Information

## CAPACITY

Semi Private Area  
- Up to 32 guests seated

Main Dining Room  
- Up to 92 guests seated  
- Up to 120 guests cocktail

Manta Terrace:  
-- Up to 70 guests seated  
- Up to 100 guests cocktail

## AVAILABILITY

Lunch  
Monday – Sunday  
12:00pm - 4:30pm

Dinner  
Monday – Sunday  
6:30pm - 11:00pm

## AV EQUIPMENT

A microphone & screen is available for use when your event is hosted in the Main Dining Room only.

## ENTERTAINMENT

No band, DJs or live entertainment is permitted. Venue background music will be available for all events.

## MINIMUM SPENDS

Manta does not charge venue hire fees, 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 requirement on food and beverages in order to reserve Manta for your event. Minimum spend requirements are available on request.

## TAILORED PACKAGES

Our dedicated events coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Manta to meet specific requests.

## PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes, etc.

Venue access for any suppliers will need to be confirmed with the events team.

## VENUE ACCESS

Dependent on tidal activity, guests can arrive via boat or water taxi, with drop off and pick up points directly in front of the restaurant. There is plenty of street parking nearby, as well as a public taxi bay at the front of the wharf.

## VISIT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space.

Site visits are available Monday - Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email [events@sydneyrestaurantgroup.com.au](mailto:events@sydneyrestaurantgroup.com.au) for more information or to arrange a viewing.

Please note, a 10% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 10% surcharge applies on Sundays & a 15% surcharge applies on public holidays.

