

Private Events Information Kit

Manta

Special Occasions - Corporate Functions - Engagement Parties - Weddings



Waterside Elegance for Every Occasion

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

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

MON-FRI \$75PP | SAT-SUN \$85PP

3 courses & sides shared menu



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

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

ENTREE

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

BUFFALO BURRATA
Tomato & basil granita, balsamic reduction,
crostini (v)

MAIN

ROASTED SALMON
Pomegranate, dill yoghurt, mint (gf)

MALLOREDDUS
Spinach, peas, confit garlic, goat curd, XO
sauce (v)

SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf)

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

DESSERT

PAVLOVA
Strawberries & cream (gf)

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

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

Premium Shared Menu

MON-FRI \$95PP | SAT-SUN \$105PP

3 courses, snacks & sides shared menu



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

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

ENTREE

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

BUFFALO BURRATA
Tomato & basil granita, balsamic reduction,
crostini (v)

CALAMARI FRITTI
Crispy fried calamari & charcoal
mayonnaise (gf/df)

MAIN

ROASTED SALMON
Pomegranate, dill yoghurt, mint (gf)

MALLOREDDUS
Spinach, peas, confit garlic, goat curd, XO
sauce (v)

BLACK ANGUS SIRLOIN
MSA MBS5+, lemon (gf/df)

SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf)

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

DESSERT

PAVLOVA
Strawberries & cream (gf)

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

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

Premium Choice Menu

MON-FRI \$115PP | SAT-SUN \$125PP

3 courses, snacks & sides menu

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.



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

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

ENTREE

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

BUFFALO BURRATA
Tomato & basil granita, balsamic reduction,
crostini (v)

CALAMARI FRITTI
Crispy fried calamari & charcoal mayonnaise
(gf/df)

MAIN

ROASTED SALMON
Pomegranate, dill yoghurt, mint (gf)

MALLOREDDUS
Spinach, peas, confit garlic, goat curd, XO
sauce (v)

BLACK ANGUS SIRLOIN
MSA MBS5+, lemon (gf/df)

SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf)

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

DESSERT

DARK CHOCOLATE FONDANT
Pistachio ice cream, chocolate soil

PAVLOVA
Strawberries & cream (gf)

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

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

Canapé Menu

MON-FRI \$105PP
SAT-SUN \$115PP

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

1.5 servings per person, per selection

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

ALCOHOLIC BEVERAGES

On Consumption - provided the offering is preselected from the a la carte wine list.
**Note a 10% surcharge applies on weekends*

Beverage Packages - our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

NON-ALCOHOLIC BEVERAGES

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee



Beverage Packages

PREMIUM BEVERAGE PACKAGE

MON-FRI \$60PP | SAT-SUN \$66

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

Claymore Wines Sangiovese Rosé,

Clare Valley, SA

Additional Rose MON-FRI \$7 | SAT-SUN \$7.70

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 -must be pre-ordered

MON-FRI \$18 | SAT-SUN \$19.80

per cocktail

DELUXE BEVERAGE PACKAGE

MON-FRI \$75PP | SAT-SUN \$82.50

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

Second Wine MON-FRI \$5 | SAT-SUN \$5.50

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

Second Wine MON-FRI \$5 | SAT-SUN \$5.50

BEER (Included)

Sydney Beer Co. Lager 4.5%

Young Henry's 'Newtownner' Pale Ale 4.8%

Cascade Light 2.4%

SUPERIOR BEVERAGE PACKAGE

MON-FRI \$90PP | SAT-SUN \$99

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

Second Wine MON-FRI \$5 | SAT-SUN \$5.50

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

Second Wine MON-FRI \$5 | SAT-SUN \$5.50

BEER (Choice of two)

Sydney Beer Co. Lager 4.5%

Asahi 'Super Dry' Lager 5.0%

Young Henry's 'Newtownner' 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
Please note: This is a sample menu only. Menus are subject to change.

Additional Information

CAPACITY

Semi Private Area
- Up to 24 guests seated

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

Manta Terrace
- Up to 70 guests seated

Molo Bar
- Up to 35 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 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 15% surcharge applies on public holidays.

