

ENQUIRE NOW

Email: info@tideonthejetty.com.au

Phone: 07 3396 8962

TIDE

ON THE JETTY

GROUP PACKAGES



TERMS & CONDITIONS

The following terms and conditions apply to all group bookings held at Tide. You agree to comply with the terms and conditions by payment of the required deposit, and/or by signing the Run Sheet.

MINIMUM SPENDS

Tide on the Jetty reserves the right to apply minimum food & beverage spends where a designated area or part thereof is specifically allocated for more than our standard two hour booking duration. Any food and beverage purchases contribute to your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

FINAL NUMBERS AND FINAL PAYMENT

Food and beverage choices must be finalised 14 days prior to the booking. Final numbers are required seven days prior to the booking and the balance is payable upon issue of the updated invoice. Upgrades and additional items can be added via a tab during your function; however, the tab must be paid at the end of your booking. The manager or supervisor on duty will assist with this on the night.

AVAILABILITY

Availability of the venue has been agreed based on the guest numbers, dates and times discussed at the time of the booking. If changes are required, availability cannot be guaranteed and/or different minimum spends may apply.

DEPOSITS AND CANCELLATIONS

A 25% deposit is required to confirm your booking. Should you cancel for any reason, your deposit will be forfeited as follows:

- within three months of booking date: 25% of deposit amount
- within one month of booking date: 50% of deposit amount
- within two weeks of booking date: 100% of deposit amount

Cancellations must be advised in writing and we will advise of the cancellation fee payable.

COVID CANCELLATIONS

Should you and/or a portion of your guests test positive for Covid and are unable to attend, the event can be postponed without penalty and all amounts paid can be used for the re-scheduled event. The re-scheduled date will be subject to availability. No refunds will be offered (excluding those required by consumer law).

BYO ITEMS

Tide is fully licensed, BYO drinks is strictly prohibited. Tide is a fully over-water, open-window venue. Any decorative items (such as table scatters and other light decorations) that run the risk of entering the waterway or disrupting other Tide customers will not be permitted. All items will need to be approved by the venue manager. No food items (apart from commercially-made celebration cakes) are permitted.

CAKEAGE

No homemade cakes to be consumed on the premises. \$5pp cakeage – served with cream and berry coulis. Please let staff know when making the reservation. ***Alternatively, we can add a candle to the dessert***

OPEN BAR TAB

If you opt for an open bar tab, you are responsible for the amount spent, which must be paid for at the end of the evening. You are encouraged to check on the tab throughout the function. Tide staff will advise you once the bar tab is nearly reached.

AV EQUIPMENT

Only private event bookings can use the venue's sound system and other AV equipment to make speeches and presentations.

RIGHT OF REFUSAL AND RESPONSIBLE SERVICE OF ALCOHOL

Management of Tide on the Jetty legally have the right to refuse entry to any patron without a reason. The licensed approved manager has the right to remove any individual from the venue at any point during operation. In accordance with the Liquor Act and the responsible service of alcohol, all guests deemed to be intoxicated will be refused service and may be asked to leave the premises.

INSURANCES

We hold all necessary insurances, including public liability to protect us in the unfortunate circumstance that one of our patrons is harmed on premises. If a patron has harmed themselves and this situation was reasonably foreseeable, the patron in question is held responsible.

INCIDENTS AND BEHAVIOUR

Tide on the Jetty will not tolerate aggressive or antisocial behaviour from any patron whether their behaviour is directed towards staff or another public patron. Police will be informed of all incidents and aggressive/antisocial individuals will be removed from the venue.

PUBLIC HOLIDAYS

15% surcharge applies on Public Holidays.

PRIVATE EVENTS

Tide is available for exclusive use of the whole venue from Friday to Sunday during winter months only.

At all other times, booking the venue for exclusive use is restricted to between Monday and Thursday (excluding public holidays), and is subject to approval.

Tide seats 60; however can comfortably accommodate 80-90 if planning a cocktail-style stand-up or mixed-seating event.

When booking a private event, you may choose to start guests in the Bar Area with canapes and a drink on arrival, followed by a sit-down dinner in the dining area, or create a cocktail event for the full duration across both areas.

Friday to Sunday Private events have a minimum spend of \$7500 (maximum four hour booking)

All other private events have a minimum spend of \$4500 (maximum four hour booking)

The venue will be made available to you one hour prior to your start time for set-up and styling. All external contractors, entertainment and supplies must have prior approval.





DINING AREA SIT-DOWN EVENTS

Delight your guests with full views of Manly Harbour while being comfortably seated in our dining area. With capacity for 37 guests, it's available from mornings through to evenings and is perfect for more intimate gatherings.

Choose from our breakfast packages, the Tide Grazing Feast or our two or three-course meal options. Beverage packages are available; however, you can also choose a bar on consumption tab if you prefer.

Friday to Sunday minimum spend \$2500 (four hour booking)
Monday to Thursday minimum spend \$2000 (four hour booking)

Breakfast and morning/afternoon tea events have a minimum spend of \$1300 and a maximum three hour booking.

The dining area will be made available to you a half hour prior to your start time. All external contractors and supplies must have prior approval.

A summary of the packages available for dining area events is below with further detail provided in the following pages.

BREAKFAST PACKAGE (maximum three hour booking)
\$39pp available from 8am to 11am

LUNCH/DINNER PACKAGE (maximum four hour booking)
Two-course \$65
Three-course \$79
Available 11am to 8pm

TIDE GRAZING FEAST (maximum four hour booking)
\$79pp
Available 11am to 8pm

MORNING/AFTERNOON TEA (maximum two hour booking)
\$29pp
Available 10am to 12pm, and 3pm to 5pm.



BEVERAGE PACKAGES

All beverage packages include soft drink and juice, tea and coffee.

CLASSIC BEVERAGE PACKAGE

3 HOURS \$49pp | 4 HOURS \$59pp

Azahara Brut Sparkling, Tai Tira Sauvignon Blanc, Whistler Shiraz, XXXX Gold, Kirin Ichiban, James Squire 150 Lashes

PREMIUM BEVERAGE PACKAGE

3 HOURS \$59pp | 4 HOURS \$69pp

Bandini Prosecco, Storm Bay Sauvignon Blanc, La La Land Pinot Gris, Red Claw Chardonnay, Lark Hill Pinot Noir, Tar & Roses Sangiovese, XXXX Gold, Kirin Ichiban, James Squire 150 Lashes, Little Creatures Pale Ale, 4 Pines Pacific Ale, James Squire Orchard Crush Apple Cider

DELUXE BEVERAGE PACKAGE

3 HOURS \$69pp | 4 HOURS \$79pp

Glass of Taittinger on arrival
42 Degrees South Cuvée Brut, Breganze Pinot Grigio, Storm Bay Sauvignon Blanc, Frogmore Creek Chardonnay, Maison AIX Rose, Lark Hill Pinot Noir, Wines by KT 5452 Shiraz, XXXX Gold, Kirin Ichiban, James Squire 150 Lashes, Little Creatures Pale Ale, 4 Pines Pacific Ale, Brookvale Union Ginger Beer, Corona, Heineken, James Squire Orchard Crush Apple Cider

CONSUMPTION BAR TAB

Any combination of beer, wine, spirits or cocktail requests can be offered on a consumption-based tab as an alternative to the set packages. Pay as you go bar service is available; however, please note that as the host of your event, you are responsible for all items on your bill at the end of your event. No exceptions or deletions will be made.

PACKAGE ADD-ONS

COCKTAIL ON ARRIVAL + \$15

Choose any cocktail from our classic range.

Menus are subject to change based upon product availability.



BAR AREA COCKTAIL PACKAGE SELECTIONS

COLD SELECTION

- Natural oysters with lemon (gf)
- Foie gras mousse, toasted sourdough (gf option)
- Kingfish tostada (gf option)
- Caprese salad, crostini (gf option)
- Grilled peach, serrano ham option)
- Smoked salmon blini, sour cream and chive dressing (gf)

HOT TEMS

- Three-cheese arancini, parmesan aioli
- Smoked Pork croquettes, mustard mozzarella and apricot relish
- Panko crumbed calamari, lemon pepper, tartare
- Char-grilled ocean king prawn, fermented chilli, sourdough (gf option)
- Karaage chicken, wasabi aioli (gf option)
- Tempura zucchini blossom, preserved lemon, ricotta

SUBSTANTIAL SELECTION

The substantial selection are created in a 'walk and fork' style, able to be eaten while standing.

- Beer-battered Barramundi + chips (gf option)
- Crispy chilly peking duck bao bun, cucumber, coriander
- Beef sliders, house slaw (gf option)
- Pea and asparagus risotto, shaved manchago
- Stockyard sirloin, Yorkshire puddings, red wine jus (gf option)
- Pork Belly, apple, fennel, cress (gf)

Menus are subject to change based upon product availability.

DINING AREA PACKAGE DETAILS

All packages are alternate serve

BREAKFAST PACKAGE \$39PP

(available 8am to 11am)

TO START

Platters of petite continental pastries and seasonal fruit
Carafes of orange juice placed on tables

MEAL OPTIONS

(choose two, alternate serve)

OCEAN TROUT ON SOURDOUGH

confit ocean trout, soft boiled egg, pickled fennel, sourdough + dill crème fraiche (GFO)

TIDE BIG BREKKIE

Esther's free range eggs your way, bacon, pork and fennel sausage, blistered tomato, mushrooms, hash + sourdough (GFO)

VEGETARIAN BIG BREKKIE

Esther's free range eggs your way, grilled haloumi, blistered tomatoes, mushrooms, baby spinach, hash + sourdough (GFO)

EGGS BENEDICT (SALMON)

soft poached eggs, spinach + hollandaise on sourdough with salmon(GFO)

EGGS BENEDICT (BACON)

soft poached eggs, spinach + hollandaise on sourdough with bacon (GFO)

Tea and coffee served throughout event

LUNCH/DINNER PACKAGES

(available 11am to 8pm)

TWO COURSE \$65PP

THREE COURSE \$79PP

ENTREE SELECTION

- Pacific oysters natural with lemon + mignonette (gf)
- Tempura zucchini blossom lemon + ricotta stuffed, hummus + green tomato relish
- Char-grilled ocean king prawns with salt bush, fermented chilli butter + sour dough
- Spiced italian sausage gnocchi, green olive chilli sugo, white wine, pecorino

MAIN SELECTION

- 250gm Stockyard Sirloin, crushed potatoes, charred broccolini + xxxx mustard butter (gf)
- Market fish, braised heirloom tomato and red pepper, white bean puree + fennel crisp (gf)
- Green Pea and Asparagus Risotto with shaved manchego (of) (vegan option)
- Roast free-roaming chicken breast, truffle and mushroom pearl barley, chicken jus

DESSERT SELECTION

- Textures of Chocolate - chocolate mousse, chocolate shards with toffee, chocolate meringue, dark chocolate ganache, raspberry sorbet and fresh raspberries (GF)
- Strawberries + Cream - pavlova gin meringue, strawberry ice cream, fresh strawberries (GF)

Menus are subject to change based upon product availability.



DINING AREA PACKAGE DETAILS

THE TIDE GRAZING FEAST - \$79PP

Schulte's spiced salami and local cheese
Duck liver parfait, house dips, preserves + pickles (gf option)
served with breads and crackers

Kingfish crudo, radish, fennel, gazpacho vinaigrette + sea herbs (gf)
Roast Porchetta + apple sauce (gf)
Stockyard Beef Striploin + red wine jus (gf) Local potatoes (gf)
Green beans, toasted almonds (gf)
Seasonal leaf salad (gf)

Textures of Chocolate (gf)
Strawberries + Cream (gf)

MORNING/AFTERNOON TEA - \$29PP

Platters of petite muffins, cakes and slices
Freshly-baked scones with jam and cream
Platters of cheese and fruit

Orange juice, tea and coffee

Mimosa on arrival +\$10pp
Sparkling wine for duration of booking +\$24pp

Menus are subject to change
based upon product availability.

SMALLER EVENT?

If you have a smaller group, the Tide Morning/Afternoon Tea
has lower guest numbers required.

Morning/Afternoon Tea - minimum 10pax
available 10am to 12pm or 3pm to 5pm

A maximum duration of two hours applies (and therefore,
minimum spends do not apply). There is no further
extra time allowance for smaller group bookings.



BAR AREA COCKTAIL-STYLE EVENTS

Our bar area is perfect for groups of up to 50 guests and scattered bar seating available to ensure guests are comfortable. Available from 11am through til late, this area offers the perfect vibe for birthday parties, work celebrations, anniversaries and other fun events.

Choose from our cocktail packages, add platters and dessert, and you'll create an exciting experience for your guests. Beverage packages are available; however, you can also choose a bar on consumption tab if you prefer.

Friday to Sunday minimum spend \$2000 (four hour booking)
Monday to Thursday minimum spend \$1500 (four hour booking)

The bar area will be made available to you a half hour prior to your start time.
All external contractors and supplies must have prior approval.

COCKTAIL PACKAGE 1 \$39PP

Choice of 2 cold and 3 hot canapes from the selection.

COCKTAIL PACKAGE 2 \$49PP

Choice of 3 cold and 3 hot canapes plus 1 substantial dish

COCKTAIL PACKAGE 3 \$69PP

Choice of 3 cold and 3 hot canapes, plus 3 substantial dishes and one dessert

PACKAGE ADD-ONS

SUBSTANTIAL SELECTION ITEMS \$12PP

(if not included in package)

STAND-UP DESSERTS \$12PP

Warm Chocolate Brownie, local berries (gf option)
Churros with nutella mousse (gf)
Strawberries + Cream - pavlova gin meringue, strawberry ice cream,
fresh strawberries (GF)(gf)

CHEESE PLATTER \$49

Selection of hard and soft cheeses, lavosh, fresh grapes, quince paste

REGIONAL TASTE PLATE \$49

Schulte's spiced salami, local cheese, duck liver parfait, house dips, preserves and pickles

CHILLED LOCAL SEAFOOD PLATTER \$MP

A selection of fresh seafood served with accompaniments

Menus are subject to change
based upon product availability.