NOT FOR PROFIT

HOLDING AN EVENT TO RAISE FUNDS?

We can help. Delight your guests with full views of Manly Harbour while being comfortably seated in our over-water venue.

Choose from our breakfast, lunch or dinner packages specifically designed to kickstart your fundraising through discounted ticket pricing.

With a mix of dining and high tables, Tide offers a relaxed venue perfect for putting guests at ease so they feel great about opening their wallets.

Our not-for-profit packages are available from Monday to Thursday (including evenings) and have reduced minimum spends.

- Minimum spend \$1000 (three hour package, 1/2 hour setup)
- Final numbers required three days prior (to give you more time for last-minute ticket sales)
- Prize/auction item donated as part of booking
- Vegetarian, vegan and gluten free meal alternatives provided as standard

BOOK IN WINTER + SAVE MORE!

Hold your event between 1 June and 31 August and we'll take a further 5% off your invoice.

We want to stay busy during the off-peak season, so it's your chance to benefit even more. Our friendly and professional team of staff can help you through every step of the process, ensuring your experience is as smooth as possible.

WANT TO KNOW MORE?

Contact us and reserve a date.

Phone 07 3396 8962 or email info@tideonthejetty.com.au

Helping you make a difference.

Current Packages.



BREAKFAST PACKAGE available from 8am to 11am \$29pp (on-sell for \$39pp+)

Orange Juice per table Barista tea and coffee on arrival Bacon, poached eggs, blistered tomato, mushrooms, sourdough.

LUNCH/DINNER PACKAGE

\$79pp (on sell for \$99pp+)

Two-hour standard beverage package

Foccaccia and olive oil Pork dumplings black vinegar, shallots, soy, crispy chilli Lemon and ricotta tempura zucchini blossoms hummus, dukkah Cumin-crusted pork scotch caponata, cider jus / Market fish lemon caper butter sauce Rocket, radicchio, parmesan balsamic dressing Vanilla panna cotta passionfruit curd, raspberry crisp + berries

BEVERAGE PACKAGE INCLUSIONS

Azahara Brut Sparkling, Tainui Sauvignon Blanc, Whistler Shiraz, XXXX Gold, Kirin, James Squire 150 Lashes Soft drink and juice, tea and coffee

ADD-ONS

Upgrade to Premium Beverage Package + \$10pp

 Bandini Prosecco, Cullen Sauvignon Blanc,
 Black Cottage Pinot Gris, Gilbert Chardonnay,
 Murdoch Hill Pinot Noir, Pizzini Sangiovese,
 XXXX Gold, Kirin, James Squire 150 Lashes,

 Little Creatures Pale Ale, Stone & Wood Pacific Ale,

 Jasmes Squire Orchard Crush Apple Cider

Upgrade to Deluxe Beverage Package + \$20pp

Glass of Taittinger on arrival Clover Hill Cuvee Brut, Breganze Pinot Grigio, Cullen Sauvignon Blanc, Frogmore Creek Chardonnay, Maison AIX Rose, Giant Steps Pinot Noir, Wines by KT 5452 Shiraz, XXXX Gold, Kirin, James Squire 150 Lashes, Little Creatures Pale Ale, Stone & Wood Pacific Ale, Brookvale Union Ginger Beer, Corona, Heineken

Classic Cocktail on arrival + \$10