

# Little Pearl

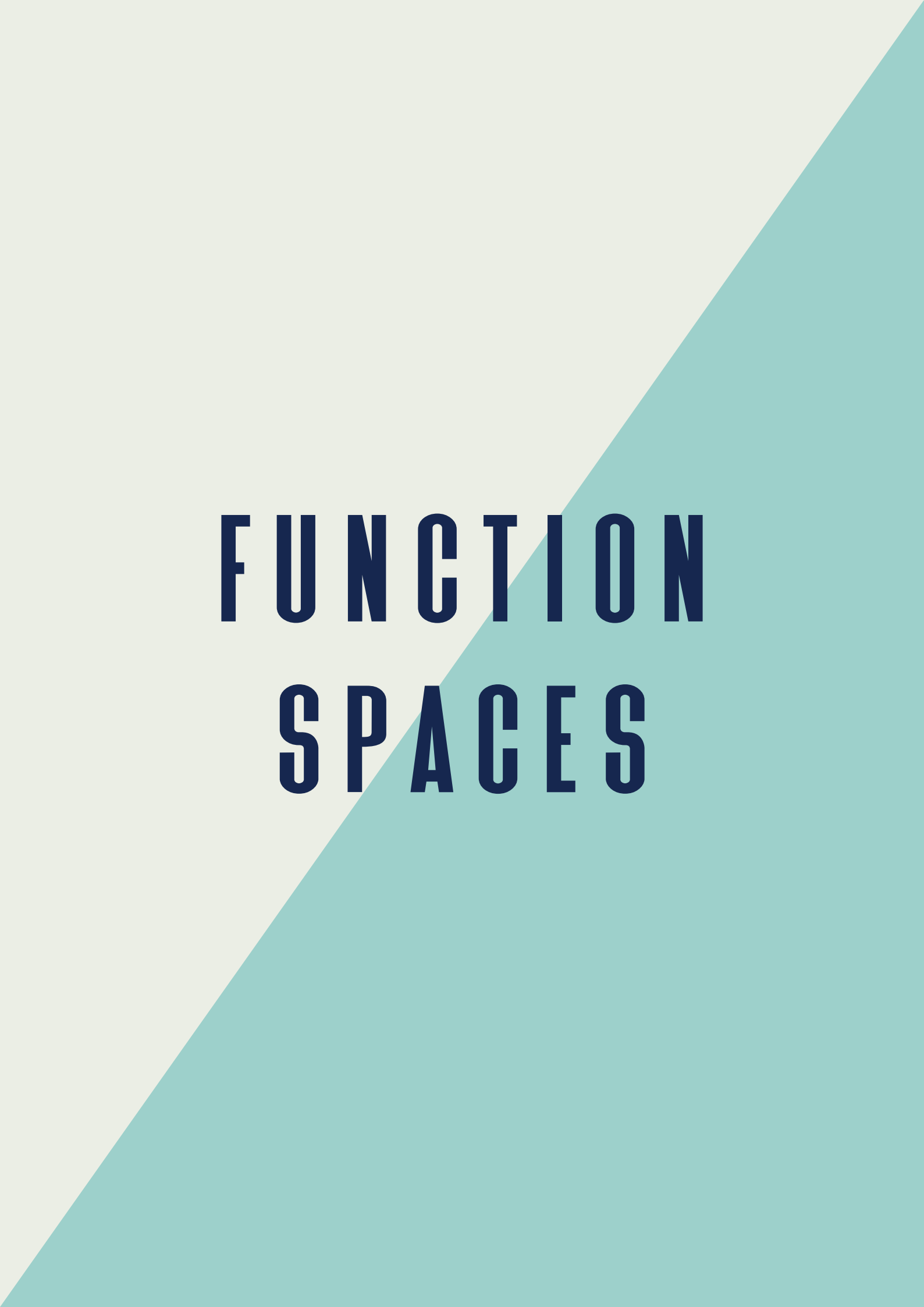
— BAR & DINING —

# FUNCTION PACK

# LITTLE PEARL

Set across from the golden sand and pristine waters of Manly Beach, Little Pearl Bar is a beautiful seaside venue boasting of multiple light-filled, flexible, and customisable spaces perfect for any event.

With prime ocean views of one of the most popular beaches in the country, it's one of the most idyllic seaside venues in Sydney.





A teal-colored triangle starts from the bottom-left corner and extends diagonally towards the top-right corner, covering the right half of the image.

# **FUNCTION SPACES**

## BEACH BAR

Featuring an expansive private white tiled bar, our Beach Bar delivers a Hamptons feel to you and your guests. This space comes complete with your own private balcony overlooking picturesque Manly Beach.









SPACE TYPE						
PRIVATE, INDOOR PLUS PRIVATE BALCONY	30	70	Yes	No	Yes	Yes

## WATERSIDE SUITES

Delivering views overlooking Manly Beach from two private balconies, Waterside Suites is the perfect space for a variety of events from corporate dinners to cocktail parties and includes use of Beach Bar.



SPACE TYPE						
PRIVATE, INDOOR PLUS PRIVATE BALCONY	80	140	Yes	No	Yes	Yes

## BEACH SUITES EXCLUSIVE

Beach Suites exclusive incorporates two balconies overlooking the wonderful Manly Beach and incorporates use of the entire floor.








SPACE TYPE						
PRIVATE, INDOOR PLUS PRIVATE BALCONY	140	140	Yes	No	Yes	Yes

## LITTLE PEARL BAR EXCLUSIVE

The whole venue provides an idyllic space for big events with prime ocean views of Manly Beach.









SPACE TYPE						
VENUE EXCLUSIVE PRIVATE SPACE	Negotiable	170	Yes	No	Yes	Yes

## NORTH SIDE

Northside provides an alfresco vibe with ocean views overlooking the boardwalk and Manly Beach.









SPACE TYPE						
PRIVATE SPACE	30	80	Yes	No	No	Yes



## LITTLE PEARL DINING ROOM

The Dining Room is semi-private section suited for intimate seated-style events.









SPACE TYPE						
SEMI-PRIVATE SPACE	38	50	Yes	No	No	Yes

## LITTLE PEARL SEMI-PRIVATE DINING ROOM

The Semi-Private Dining Room is perfect for corporate meetings, or intimate celebrations.



SPACE TYPE						
SEMI-PRIVATE SPACE	10	15	Yes	No	No	No



# **CANAPE PACKAGES**

## MINIMUM 20 PAX

### OPTION 1 - \$48 PP

2 Cold, 6 Hot Canapés

### OPTION 2 - \$54 PP

4 Cold, 6 Hot Canapés

### OPTION 3 - \$59 PP

4 Cold, 6 Hot + Dessert

### OPTION 4 - \$72 PP

4 Cold, 6 Hot, 1 Substantial + Dessert

## HOT CANAPÉS

**Charred street corn fritters**, nahm prik pao,  
house kim-chi (V)

**Edamame & pea dumpling**, roasted peanut  
dressing (V)

**Chicken & mushroom shumai dumplings**,  
hoisin & chilli oil dressing, peanuts (DF)

**Steamed pork bun**, black vinegar &  
hoisin sauce (DF)

**Roast duck tartlet**, caramelised onion, hoisin

**Crispy tempura eggplant**, hot, sweet & sour  
dressing, coriander & green onion (V)

**Chicken laksa bun**, soy & siracha dipping sauce (DF)

**Prawn dumpling**, Malaysian laksa, fresh herb,  
crispy shallot (GF)

**Crispy Szechuan tofu**, chilli jam (VE)

**Grilled chicken skewers**, sate, fried shallots,  
sweet soy & coriander (GF)

**Karaage chicken**, sticky gochujang, sesame &  
spring onion

**Spicy chicken sausage rolls**, asian BBQ,  
pickled cucumber & chives

**Caramelised carrot, shallot & mushroom buns**,  
soy & siracha dipping sauce (V, DF)

## COLD CANAPÉS

**Freshly shucked oyster**, orange nahm jim (GF)

**Ora king salmon sashimi**, salmon roe, nahm jim  
dressing (GF, DF)

**Vegetable rice paper rolls**, Nuoc cham dressing (VE)

**Teriyaki chicken sushi**, wasabi, soy sauce (GF)

**Beef tartare**, cornichons, capers, parsley, egg yolk,  
sourdough crouton (DF)

**Duck rice paper rolls**, nouc cham dressing (GF, DF)

**Szechuan beetroot tartlet**, goats curd, (V)

**Betel leaves**, roasted rice, lemongrass,  
chilli, Thai basil, crispy shallot

Choose from king salmon, chicken, tofu

## SWEET CANAPÉS

**Strawberry & cream ice cream pops** (V, GF)

**Chilli chocolate brownie bites**,  
chocolate dipping sauce

**Yuzu curd tartlets**, vanilla cream

## SUBSTANTIAL CANAPÉS \$12

**Popcorn Bug Sliders**, charcoal bun, chilli jam,  
kewpie mayo (DF)

**Chicken katsu buns**, coriander, spicy sauce

**Poached chicken & papaya slaw**, nouc cham,  
chilli peanuts (GF, V)

**Fragrant turmeric fried rice**, ABC soy, peas,  
crispy shallots, scallion (GF, V)

**Wok tossed Dan Dan noodles**, Szechuan pork,  
fried shallots & chilli peanuts

**Shredded Green mango & rice noodle salad**,  
prawn XO, chilli & lime dressing (GF, DF)



# PLATTERS

30 PIECES EACH - MINIMUM 20 PAX

**Freshly shucked oysters \$180**  
natural/orange nahm jim (DF, GF)

**Charred Street corn fritters \$90**  
nahm prik pao, house kim-chi (V)

**Edamame & pea dumpling \$90**  
roasted peanut dressing (V)

**Duck rice paper rolls \$190**  
nouc cham dressing (GF, DF)

**Chicken & mushroom shumai dumplings \$140**  
hoisin & chilli oil dressing, peanuts (DF)

**Crispy tempura eggplant \$80**  
hot, sweet & sour dressing, coriander & green onion (V)

**Prawn dumpling \$180**  
Malaysian laksa, fresh herb, crispy shallot (GF)

**Vegetable rice paper rolls \$180**  
Nuoc cham dressing (VE)

**Karaage chicken \$140**  
sticky gochujang, sesame & spring onion

**Gochujang & sesame glazed cauliflower \$140**  
miso, silken tofu, furikake (V)

**Grilled chicken skewers \$170**  
sate, fried shallots, sweet soy & coriander (GF)

**Spicy chicken sausage rolls \$130**  
hoisin dipping sauce, coriander

**Steamed pork bun \$120**  
black vinegar & hoisin sauce (DF)

# FEED ME MENU

\$69 PER PERSON - MINIMUM 20 PAX

## Steamed Edamame

spicy chilli salt (VE)

## Ora King Salmon Betel Leaves

roasted rice, lemongrass, chilli, roasted peanuts, Thai basil, crispy shallots (GF, DF)

## Charred Street Corn Fritters

nahm prik pao, house kimchi (V, DF)

## Prawn & Snapper Wontons

Malaysian laksa, fresh herbs, crispy shallots (DF)

## Chilli Fried Chicken

sticky maple glaze, miso mayo, sesame (DF)

## Shredded Green Mango & Rice Noodle Salad

prawn XO, chill & lime dressing (GF, DF)

## Slow Cooked Wagyu Beef Cheek

daikon, sprouts, coriander, chilli, peanuts, black vinegar caramel (GF, DF)

## Fragrant Jasmine Rice

## Valrhona Dark Chilli Chocolate Brownie

roasted almonds, chunky choc ice cream

## Coconut Sago Pudding

passionfruit gelato, roast pineapple, star anise

V = Vegetarian   VE = Vegan   DF = Dairy Free   GF = Gluten Free



# **BEVERAGE PACKAGES**

## STANDARD

**2 Hours — \$35pp**

**3 Hours — \$45pp**

**4 Hours — \$55pp**

### Sparkling

Edge of the World Sparkling

### White

Edge of the World White

### Rosé

Edge of the World Rose

### Red

Edge of the World Red

### Heavy Beer

Furphy, Kosciusko

### Cider

James Squire Crushed Apple Cider

### Light Beer

Boags Light bottle

Selection of soft drinks and juice

## PREMIUM

**2 Hours — \$45pp**

**3 Hours — \$55pp**

**4 Hours — \$65pp**

### Sparkling

Edge of the World Sparkling

### White

Edge of the World Sav Blanc, Road to Enlightenment  
Riesling, Tempus Two Silver Series Pinot Gris

### Rosé

Edge of the World Rose

### Red

Edge of the World Red, Altacena Tempranillo,  
Wynns Gables Cabernet Sauvignon

### Heavy Beer

Furphy, Kosciusko, Kirin Megumi

### Cider

James Squire Crushed Apple Cider

### Light Beer

Boags Light bottle

Selection of soft drinks and juice

## DELUXE

**2 Hours — \$55pp**

**3 Hours — \$65pp**

**4 Hours — \$75pp**

### Sparkling / Prosecco

Aurelia Prosecco, Chandon Brut

### White

Road to Enlightenment Riesling,  
Tempus Two Silver Series Pinot Gris,  
Primrose Path Organic Chardonnay,  
Pikorua Marlborough Sauvignon Blanc

### Rose

Marquis de Pennautier Rose

### Red

Coldstream Hills Pinot Noir Altacena Tempranillo,  
Wynns Gables Cabernet Sauvignon,  
Argento Classic Malbec

### Heavy Beer

Furphy, Kosciusko, Kirin Megumi

### Cider

James Squire Crushed Apple Cider

### Light Beer

Boags Light bottle

Selection of soft drinks and juice

# ADD ON'S

## SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 50 guests.

**\$20 PER PERSON**

## COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$10, \$12 or \$15 per person.

## BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks. Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

# ADDITIONAL ITEMS

## AUDIO VISUAL

Any additional AV can be organised and approved with your event manager.

## HOST / SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$50 per host/guard per hour.

## STYLING & DÉCOR

Your event manager is happy to assist with all your event styling needs. Please speak with them directly to obtain quotes for florals and any other additional touches for your event.

## CONTACT US

For any enquiries please contact our events team on (02) 8322 2009 or email [info@ausvenueco.com.au](mailto:info@ausvenueco.com.au)

## ENTERTAINMENT

Bring the vibes to your event and let us organise your entertainment:

DJ + Equipment – \$175p/hr (min 3 hours)

Solo Act Rate - (3 hours) \$850 (3 hours)

Duo Act Rate - (3 hours) \$1,450 (3 hours)

Trio Act Rate - (3 hours) \$2,100 (3 hours)

Open Photo Station - \$1,585.00 (no attendant)

Simple, classy, elegant. A photo station to suit any event!

Hipstaboost - \$1,980 (attendant included) or \$1,785 (no attendant)

A super sassy photo booth package that looks gorgeous at any event.

Mirror Booth - \$2,175 (attendant included) or \$1,980 (no attendant)

This captivating mirror is the latest in photo booth technology.

Get in touch with your event manager for a list of full inclusions and availability so you don't miss out!

## LOCATION

8/13 South Steyne, Manly, NSW 2095

### CAR PARKING

Manly Council carpark in Sydney Road, public parking near Coles on Wentworth Street

### FERRY - MANLY WHARF

This ferry is a 5 minutes walk to Little Pearl and departs The Wharf regularly.

### WATER TAXI

This is a great way to travel. You can order water taxis to pick you up at most wharfs in the harbour.

## PREFERRED ACCOMMODATION PARTNER

The Sebel Manly Beach  
8-13 South Steyne, Manly

(02) 9977 8866  
[res.sebelmanly@accorvacationclub.com.au](mailto:res.sebelmanly@accorvacationclub.com.au)

Ask about dicounted Little Pearl rates for you and your guests