



THE ARSONIST

GROUP PACKAGES

ENQUIRE NOW:
info@thearsonist.com.au
(07) 3396 8962



VENUE AREAS

Choose from three event spaces at The Arsonist - the Chef's Tables, Dining Area or Whole Venue.

CHEF'S TABLES - Max 12 guests

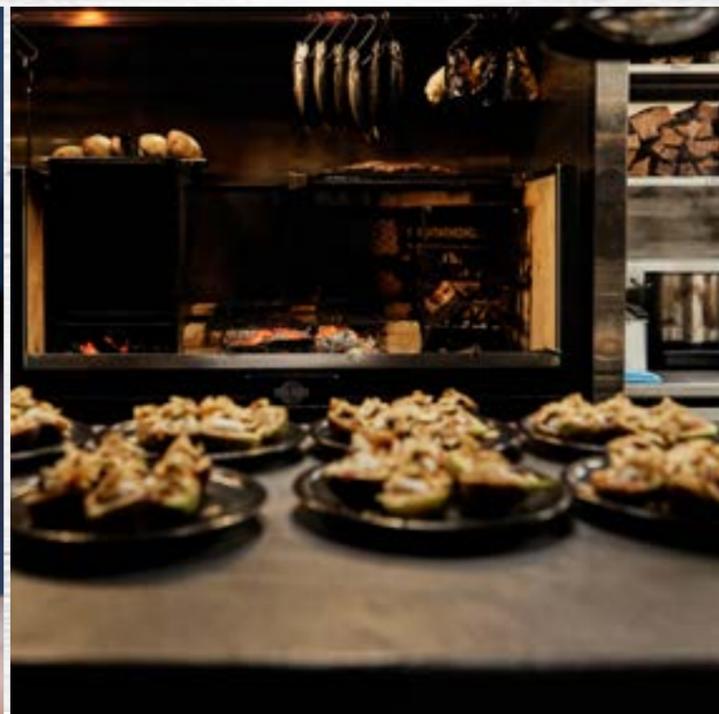
Up close to the action of the open fire-powered kitchen, this area can be booked as two tables of 6 or combined for a group of 12.

DINING AREA - Max 40 guests

Our traditional dining tables are located in front of the bar and can be arranged to accommodate groups of up to 40 guests. This area may be booked for use as a private function, however please note the Bar and Chef's Table areas will still be open for public use. For bookings over 20, during our peak weekend periods, minimum spend requirements will apply.

WHOLE VENUE - Max 75 guests

The whole venue may be booked for exclusive use. Using only the indoor seated areas (including the bar and Chef's tables) we can seat 60 guests. If you would prefer to use the space for a standup cocktail event, we can comfortably fit 75 guests. Please note minimum spend requirements will apply.





COCKTAIL PACKAGES

STANDARD PACKAGE \$60PP

Choice of 3 cold and 3 hot canapes, plus 2 substantial dishes.

PREMIUM PACKAGE \$85PP

Choice of 4 cold and 4 hot canapes, plus 3 substantial dishes.

COLD ITEMS

Pacific Oyster, charred kombu vinaigrette

Chartreuse-cured Kingfish, burnt orange, sea herbs, finger lime vinaigrette

Woodfire Figs, smoked goats curd, prune, native honey, almond

Smoked Sourdough Crumpet, cultured cream, scampi roe

Duck Liver Parfait, charred sourdough

Shaw River Buffalo Milk Mozzarella, fire roasted peppers, crostini

HOT ITEMS

Hervey Bay Scallops, fermented chilli, parsley

Longreach Organic Lamb and smoked tongue skewers, harissa

BBQ Fremantle Octopus, bois boudran

Brisket Fat Doughnut, davidson plum

Stockyard Beef Flap, spring onion, black garlic

Grilled Pumpkin, miso, sesame

SUBSTANTIAL - \$15 per person (if not included in a package)

Stockyard Beef Rump Cap, chimichurri

Mooloolaba King Prawn, garlic, samphire

Smoked Stockyard Beef Brisket 'toastie', pickled red cabbage, mustard

Coal-grilled Mackerel, toasted sourdough, house tartare sauce

Slow-cooked Longreach Organic Lamb, salt and vinegar gem lettuce, salt bush, rosemary jus

BBQ Cauliflower, mushroom XO sauce

DESSERT - \$9 per person

Chocolate Pudding, whiskey caramel, dark chocolate, malt ice cream

'S'mores' toasted 'Sunshine and Sons Mr Barista' marshmallow, davidson plum, milk chocolate

Fig and Walnut Tart, honeycomb and halva ice cream



FEASTING PACKAGES

When booking a group of 12 or more guests, you will be required to select from one of the feasting package options.

FEASTING MENU 1 - \$70PP

Rye sourdough, smoked brisket fat butter

Chartreuse-cured Kingfish, burnt orange, sea herbs, finger lime vinaigrette

Longreach Organic Lamb & smoked tongue skewers, harissa

Woodfire Figs, stracciatella, prune, native honey, almonds

Smoked Stockyard Beef Brisket, local king prawn, chinese broccoli, xo bbq sauce

Dry-aged Kingfish, smoked black lip mussels, fennel, mustard leaf, endive, finger lime burre blanc

BBQ Gem Lettuce, pecorino, lardo, lemon dressing

Roast potatoes, spiced brisket fat aioli

Chocolate Pudding, whiskey caramel, dark chocolate, malt ice cream

FEASTING MENU 2 - \$90PP

Rye sourdough, smoked brisket fat butter

Chartreuse-cured Kingfish, burnt orange, sea herbs, finger lime vinaigrette

BBQ Local King Prawns, garlic, samphire

Longreach Organic Lamb & smoked tongue skewers, Harissa

Woodfire Figs, stracciatella, prune, native honey, almonds

Slow-cooked Longreach Organic Lamb, salt & vinegar gem lettuce, rosemary jus, salt bush

Dry-aged Kingfish, smoked black lip mussels, fennel, mustard leaf, endive, finger lime burre blanc

BBQ Gem Lettuce, pecorino, lardo, lemon dressing

Roast potatoes, spiced brisket fat aioli

The Arsonist Crème Brûlée, bitter orange biscotti

Chocolate Pudding, whiskey caramel, dark chocolate, malt ice cream



STANDARD BEVERAGE PACKAGE

2 HOURS - \$39 PP

3 HOURS - \$49 PP

4 HOURS - \$59 PP

White - Gilbert Field Blend Pinot Gris

Red - Whistler Thank God Its Friday Shiraz

Rosé - Tar & Roses Nebbiolo Rosé

Sparkling - De Chanceney Vouvray

Tap Beer - 150 Lashes and Hanh Super Dry 3.5

PREMIUM BEVERAGE PACKAGE

2 HOURS - \$59 PP

3 HOURS - \$69 PP

4 HOURS - \$79 PP

White - Shaw + Smith Sauvignon Blanc

Red - Forged in Friendship Clandestine Grenache

Rosé - Maison Saint AIX Dry Rosé

Sparkling - Moores Hill Blanc de Blanc

Tab Beer - Kirin

OPTIONAL ADD ONS

\$16PP - COCKTAIL ON ARRIVAL

Impress your guests with a cocktail on arrival. To customise a selection for your event, speak with our Functions Co-ordinator.

WHISKEY FLIGHT

Add a whiskey flight to the end of your meal. Speak with our team to customise a selection of whiskies for you to try in our four glass sampler. Price dependent on selection and availability of whiskies chosen.

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.

GROUP BOOKINGS TERMS & CONDITIONS

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

VENUE AREAS

Chef's Tables: Friday to Sunday, minimum spend \$1500, maximum 4 hour booking. 25% deposit required.

Dining Area: Friday to Sunday, minimum spend \$4000, maximum 4 hour booking. 25% deposit required.

Off-peak times, no minimum spend required, however any booking with over 20 guests will be required to select one of the feasting package options. Maximum 4 hour booking. 25% deposit required.

Whole venue: Friday to Sunday, minimum spend \$10,000, maximum 4 hour booking. 25% deposit required.

Off-peak times, minimum spend \$6000, maximum 4 hour booking. 25% deposit required.

The Arsonist 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.

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 to the Restaurant Manager, who will confirm the cancellation fee payable.

FINAL NUMBERS AND FINAL PAYMENT

Food and beverage choices must be finalised 14 days prior to the booking. Final numbers are required 7 days prior to the booking. Once final numbers are received, an invoice will be provided and final payment is required. 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 duty supervisor will be able to 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.

BYO ITEMS

The Arsonist is fully licensed, BYO drinks are strictly prohibited. Your booking allows you to arrive 30 minutes prior to the start time to add decorations. All items will need to be approved by the venue manager. No food items (apart from a celebration cake) are permitted.

RIGHT OF REFUSAL

Management of The Arsonist legally have the right to refuse any patron entry without giving a reason. The licensed approved manager has the right to remove any individual from the venue at any point throughout the night.

AV EQUIPMENT

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

RESPONSIBLE SERVICE OF ALCOHOL

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. All guests must be over the age of 18 years old and hold a valid form of identification.

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. The Arsonist staff will advise you once the bar tab is nearly reached.

INSURANCES

We hold all necessary insurances, including public liability. These insurances are in place 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, not The Arsonist.

INCIDENTS AND BEHAVIOUR

The Arsonist works in compliance with Queensland Police. If an incident happens on premises, the police will have complete access to all incident reports and CCTV footage. The Arsonist will not tolerate aggressive or antisocial behaviour from any patron whether their behaviour is directed towards staff or another public patron. Aggressive/antisocial individuals will be removed from the venue.

PUBLIC HOLIDAYS

15% surcharge applies on Public Holidays.

THE ARSONIST
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