



55 NORTH

GROUP BOOKING PACKAGE

02 8350 0895

groups@cibarianmanly.au

55N Steyne, Manly NSW 2095

From birthday lunches to end of day work drinks,
55 North is the perfect location to host your next private function.
Sip cocktails and socialise whilst you gaze out to the ocean.

We would love to host your next special event.

Benvenuto e salute!



OUR SPACES

Space	Capacity	
Non-exclusive	10-25	Please note that with non-exclusive bookings, there is no guarantee as to where your group will be placed in the venue. We will take note of your preference and do our best to accommodate.
Semi-exclusive west	70 cocktail 46 seated	A semi private section of the bar - perfect for pre-dinner drinks, cocktail style events, birthday celebrations, or catch up with friends.
Semi-exclusive mezzo	36 seated	Enjoy a section of our buzzy bar with views of the beachfront
Semi-exclusive east	50 cocktail	This semi-exclusive area gives the absolute best views 55 North has to offer, with an easterly aspect overlooking the Manly beachfront

Please note, terms and conditions along with minimum spends apply.



BAR CANAPE MENU

2 hour duration

3 hot/cold + 1 substantial \$45pp

4 hot/cold + 2 substantial \$60pp

5 hot/cold + 3 substantial \$75pp

Dessert canapé \$12ea

Cold

- Roasted capsicum, oregano, goat curd, on witlof leaves
- Uovo tonnato: egg, tuna emulsion, capers, chives
- Freshly shucked oysters, pinot grigio vinegar mignonette
- Yellowfin tuna crudo, ocean trout roe, pistachio emulsion on brioche
- Hand-picked spanner crab on gem cos lettuce
- Grass-fed beef tartare, pickles, parsley on crostini
- Prosciutto involtini, grissini

Hot

- Suppli alla Romana, tomato and mozzarella
- Crab frittas
- Lasagna fritta
- Fried calamari
- Roasted cherry tomato, pecorino pizzetta
- Pancetta wrapped prawn skewers
- Charcoal wagyu arrosticini, salsa verde

Substantial

- Eggplant parmigiana
- Lobster roll: poached rock lobster, lemon, burnt butter bisque, cos lettuce, in brioche roll
- Risotto gamberi e limone: prawns, lemon, mascarpone
- Fusilli puttanesca, tomato, taggiasca olives, capers and anchovies
- Nebbiolo braised wagyu beef cheek chives, on soft polenta
- Cavatelli alla Bolognese
- Saffron risotto, scallops, zucchini

Dessert

- Victor's burnt cheesecake
- Frozen Cibaria hazelnut tiramisu
- Lemon tart, Italian meringue
- Chocolate barbajada, hazelnuts
- Macedonia of strawberry, vanilla gelato, mint

Please note these are sample menus and are subject to change to showcase the best produce available.

BEVERAGE PACKAGE

Duration	Price per person
1 hour	\$39
2 hours	\$49
3 hours	\$58
4 hours	\$67

Sparkling:

NV Casa Gheller Extra Dry Millesimato - Veneto, Italy

White Wine:

2022 Aquilani Pinot Grigio, Friuli, Italy

Red Wine:

2022 Aquilani Sangiovese, Tuscany, Italy

Beer:

Peroni

Non-alcoholic:

Unlimited filtered still and sparkling water

Soft drinks

Note these are sample menus and are subject to change and availability.

Please note that terms and conditions and minimum spends apply.

Contact us for more information at groups@cibariamanly.au

Grazie mille e a presto!

