

CIBARIA

55 North

GROUP BOOKING PACKAGES

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55N Steyne, Manly NSW 2095

From birthday lunches to end of day work drinks, 55 North by Cibaria 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	\$12pp

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, 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
Poached rock lobster roll, lemon, burnt butter bisque, cos, brioche
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

df = dairy free gf = gluten free veg = vegetarian v = vegan

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

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Contact us for more information at groups@cibariamanly.au

Grazie mille e a presto!

