



THE ARSONIST
Events



Private Dining

Indulge your guests and make an impression at The Arsonist with exclusive use of the entire venue. Enjoy unrestricted viewing of our open-fire kitchen and interact with our chefs throughout your event.

Available for up to 75 guests, private dining clients can craft an exceptional dining experience by meeting personally with our Executive Chef, Mathew Fulford, and curate your beverage selection with our Restaurant Manager, Scott Gledhill.

Start with cocktails and canapes, move onto feast-style dishes or whole animals if you prefer, and finish with caviar and cheese or mouthwatering desserts - the choice is yours.

THE FINE PRINT

For sit-down events, we seat a maximum of 50 (including chef's tables and bar seating). For cocktail-style events, there's room for 75.

Private Dining Events are available anytime by negotiation. A minimum spend of \$16,000 applies from Friday to Sunday, or \$8,000 at other times. The venue will close to the public one hour before and after your event to assist in set-up/styling required. All external contractors must be approved by The Arsonist Management team.

Included in your booking is an initial one hour meeting with both our Chef and Restaurant Manager, and a final one hour meeting with both.

Smaller Groups

All groups of 12 or more guests can choose one of our feasting menus (overleaf) and will be seated amongst other diners.

For a more intimate setting, book a smaller space for your group to exclusively occupy within the venue - our Chef's Tables, or Dining Area.

CHEF'S TABLES

Up close to the action of the open-fire kitchen, this area can be booked as two tables of six or combined for a group of 12. Bar seating in front of the Chefs is also reserved so that your guests can ask questions and watch dishes being prepared without being disturbed by other diners.

Friday to Sunday minimum spend \$2000 (maximum four-hour booking)

All other times minimum spend \$1500 (maximum four-hour booking)

DINING AREA

Our dining area seats 35; however, exclusive use includes extra bar seating so that your guests can move freely around this part of the venue. Watch as cocktails are theatrically prepared and have questions answered by our experienced and knowledgeable bar staff.

Friday to Sunday minimum spend \$10000 (maximum four-hour booking).

All other times minimum spend \$8000 (maximum four-hour booking).

The dining area will be made available to you for up to 1/2 an hour prior to your booking for setup/styling. Please note: all external contractors must be approved by the Management team.





Group Feasting Menus

FEASTING MENU 1 - \$90PP

RYE SOURDOUGH

smoked brisket fat butter

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO

burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE FIGS

stracciatella, prune, native honey, almonds

BBQ CHICKEN SKEWERS

almond tarator, togarashi

SMOKED STOCKYARD BRISKET

local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH

please see wait staff for today's availability

PANZANELLA SALAD

gem lettuce, tomato, cucumber, white onion, sourdough,

smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING

whiskey caramel, dark chocolate, malt ice cream

FEASTING MENU 2 - \$110PP

RYE SOURDOUGH

smoked brisket fat butter

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO

burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE FIGS

stracciatella, prune, native honey, almonds

BBQ CHICKEN SKEWERS

almond tarator, togarashi

BBQ LOCAL KING PRAWNS

garlic, samphire

MARKET FISH

please see wait staff for today's availability

COAL-ROASTED SPICED MARGRA LAMB BACK STRAP

braised silver beet, hummus, smoked olive and rosemary jus

PANZANELLA SALAD

gem lettuce, tomato, cucumber, white onion, sourdough, smoked

black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING

whiskey caramel, dark chocolate, malt ice cream

SMOKED CRUFFIN

passionfruit ice cream, thyme

Menus are subject to change based upon product availability.

STANDARD BEVERAGE PACKAGE

2 HOURS - \$69 PP

3 HOURS - \$79 PP

4 HOURS - \$89 PP

Sparkling - Bianca Vigna Prosecco

White - The Other Wine Co. Pinot Gris.

Red - Whistler Shiraz

Rosé - Tar & Roses Nebbiolo Rosé

Tap Beer - Hahn Super Dry and Stone & Wood

PREMIUM BEVERAGE PACKAGE

2 HOURS - \$89 PP

3 HOURS - \$99 PP

4 HOURS - \$109 PP

Sparkling - Sticks Blanc de Blancs

White - Murdoch Hill Sauvignon Blanc

Red - Small Victories Garnacha

Rosé - Maison Saint AIX Dry Rosé

Tap Beer - Kirin and Stone & Wood

Drinks packages must be pre-ordered at least 2 weeks prior to the booking and cannot be purchased the day. We can only offer the drinks package to the whole group and not part of the group.

OPTIONAL ADD ONS

\$18PP - COCKTAIL ON ARRIVAL

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

WHISKEY FLIGHT

Our three glass sampler. 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 whiskeys 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.



TERMS AND CONDITIONS

These terms and conditions apply to all private events and smaller group bookings. You agree to comply with the terms and conditions by payment of the required deposit, and/or by signing the Run Sheet.

MINIMUM SPENDS

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.

FINAL NUMBERS AND FINAL PAYMENT

Food and beverage choices must be finalised 14 days prior to the booking. Final numbers are required seven days prior to the booking and the balance is payable upon issue of the updated invoice. 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 manager or supervisor on duty will 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 and BYO drinks are strictly prohibited. No food items (apart from a commercially-made celebration cake) are permitted. Due to storage limitations, please discuss your commercially-made celebration cake with staff prior to your event.

CAKEAGE

No homemade cakes to be consumed on the premises. \$10pp cakeage - to be plated and served to guests. Please let staff know when making the reservation. If you're having a feasting menu that includes desserts and would just like the cake as a presentation, there will be no cakeage.

Alternatively, we can add a candle to the dessert

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.

AV EQUIPMENT

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

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.

COVID CANCELLATIONS

Should you and/or a portion of your guests test positive for Covid and are unable to attend, the event can be postponed without penalty and all amounts paid can be used for the re-scheduled event. The re-scheduled date will be subject to availability. No refunds will be offered (excluding those required by consumer law).

RIGHT OF REFUSAL AND RESPONSIBLE SERVICE OF ALCOHOL

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

INSURANCES

We hold all necessary insurances, including public liability 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.

INCIDENTS AND BEHAVIOUR

The Arsonist will not tolerate aggressive or antisocial behaviour from any patron whether their behaviour is directed towards staff or another public patron. Police will be informed of all incidents and aggressive/antisocial individuals will be removed from the venue.

PUBLIC HOLIDAYS

15% surcharge applies on Public Holidays.

THE ARSONIST

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