

GROUP BOOKINGS

Award winning cuisine, presented by our
hatted chefs and events design team



events.manjits.com.au



ABOUT US

Since launching one of the first Indian Restaurants in Australia in 1984, we've had the honour of serving some of the biggest and best names and brands from across the world. We know exactly how the correct styling, theming and entertainment can enhance the ambiance, evoke inspiration and result in the overall success of an event.

A solid foundation of respect for the history of Indian dishes while paying homage to the country that welcomed them so openly over thirty years ago is the basis of creation in our fusion menu.



THE PROCESS

A booking form is to be completed within 5 business days in order to secure your reservation.

Credit card details are only required to secure the reservation and no deposit will be taken from this card unless a deposit is requested for your type of booking.

Cash Payments and Deposits can also be made, please contact us for further information.

With any further enquiries, please feel free to contact our events team at events@manjits.com.au or call 02 9736 3366

10/49 Lime Street
Sydney NSW 2000

1300 626 548
events.manjits.com.au
info@manjits.com.au

i: [@manjits.wharf](https://www.instagram.com/manjits.wharf)
f: [@manjitswharf](https://www.facebook.com/manjitswharf)

STEP ONE FUNCTION DURATION & SIZE

Minimum spends apply
A 10% service charge will be added to the bill
Packages are for a partial restaurant booking,
sectioned off from other diners. Contact our
events department directly for exclusive full
restaurant bookings.



10-40 GUESTS

BOOK ONLINE AT MANJITS.COM.AU

We can seat groups of this size non-exclusively at our venue for two hours, offering service from one of our banquet menus available online and in the restaurant. These are charged at a flat-rate per head as outlined on our menus.

20-100 GUESTS

USE THIS BOOKLET & SUBMIT ONLINE

Combine one of the enclosed menus with a beverage packages to create the perfect 3hr event for your guests. Make your selections from this booklet then visit manjits.com.au/group

+100 GUESTS

Contact our events department directly on 1300 626 548 or head to events.manjits.com.au

STEP TWO FOOD & BEVERAGE SELECTION

We try to cater for all requirements. Let your server know and we'll take all due care in the preparation of your meal but there may still be small traces of allergens in the working environment. All food is Halal. No added MSG.





GOLD BANQUET

79.90 Per Person

Starters

Pappadums and Flavoured Chakra

Gol Gol Gappa

A contemporary twist on a classic street food delight. Crisp pastry filled with spiced chickpea and potato, served with tamarind and chaat masala.

Entree

Chicken Tikka Banjara

Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree.

Fish Amritsari

Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp.

Kabhi Khushi Kabhi Khumb

Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts, topped truffle mayonnaise and saffron chilli.

Bharrah Kebab

Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.

Mains

Butter Chicken

A chicken delicacy half cooked the Tandoori way, the other half finished the curry way; a creamy tomato flavoured curry with a touch of pepper

Bakra Roganjosh

A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger

Malibu Prawn Malabari

Tiger Prawns lightly sautéed with Malibu liqueur and finished with a creamy coconut reduction spice with carom seeds, capsicum, and fresh lime.

Baingan Tak-a-Tak

Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate

Dessert

Mango Pistachio Kulfi

Accompaniments include Naan or Roti and Rice



PLATINUM BANQUET

89.90 Per Person

Starters

Pappadums and Flavoured Chakra

Gol Gol Gappa

A contemporary twist on a classic street food delight. Crisp pastry filled with spiced chickpea and potato, served with tamarind and chaat masala.

Entree

Chicken Tikka Banjara

Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree.

Fish Amritsari

Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp.

Kabhi Khushi Kabhi Khumb

Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts, topped truffle mayonnaise and saffron chilli.

Bharrah Kebab

Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.

Dil Bhar Tikki

Potato croquettes filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney.

Mains

Butter Chicken

A chicken delicacy half cooked the Tandoori way, the other half finished the curry way; a creamy tomato flavoured curry with a touch of pepper

Anarkali Raan | Lamb Shoulder

Slow cooked lamb shoulder cooked in its own stock topped with North Indian aromatic spices finished with mint caramelised onion and lemon.

Malibu Prawn Malabari

Tiger Prawns lightly sautéed with Malibu liqueur and finished with a creamy coconut reduction spice with carom seeds, capsicum, and fresh lime.

Baingan Tak-a-Tak

Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate

Dal Bukhara

Also known as Black Dal. An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.

Dessert

Your choice from our full menu.

Accompaniments include Naan and Rice

Provide your company logo when booking, to receive complimentary personalised menu design with the Platinum package





DIAMOND BANQUET

99.90 Per Person

Starters

Pappadums and Flavoured Chakra

Gol Gol Gappa

A contemporary twist on a classic street food delight. Crisp pastry filled with spiced chickpea and potato, served with tamarind and chaat masala.

Prawn Pakora

Sri Lankan style shrimp battered and fried, served with dried chilli and curry leaves.

Entree

Chicken Tikka Banjara

Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree.

Fish Amritsari

Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp.

Kabhi Khushi Kabhi Khumb

Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts, topped truffle mayonnaise and saffron chilli.

Bharrah Kebab

Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.

Dil Bhar Tikki

Potato croquettes filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney.

Mains

Butter Chicken

A chicken delicacy half cooked the Tandoori way, the other half finished the curry way; a creamy tomato flavoured curry with a touch of pepper

Anarkali Raan | Lamb Shoulder

Slow cooked lamb shoulder cooked in its own stock topped with North Indian aromatic spices finished with mint caramelised onion and lemon.

Kochin Bug Curry

Fresh Balmain Bugs cooked in a classic south Indian cooked in three extractions of coconut milk topped with green chilli and curry leaf

Baingan Tak-a-Tak

Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate

Dal Bukhara

Also known as Black Dal. An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.

Bamboo Dum Ki Biryani

A specialty from the Mughal days. Fragrant basmati rice, pressure cooked in its own stock with tender chicken thigh fillet, saffron, rose water and fresh mint. Choose between vegetarian or chicken.

Dessert

Your choice from our full menu.

Accompaniments include Naan and Rice

DRINKS PACKAGES

Service of alcohol will be in accordance with the NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.

	2hrs	+ ½hr	+1hr
Standard	\$50pp	\$12pp	\$22pp
Premium	\$60pp	\$14pp	\$26pp
Deluxe	\$70pp	\$16pp	\$30pp

Sample Standard Beverage Package

Wines

Harper Park	Shiraz	Griffith NSW
Harper Park	Sauv Blanc Sem	Griffith NSW

Beers

Kingfisher, Corona, Pure Blonde Apple Cider, Stone Cold (Non-alcoholic)

Sample Premium Beverage Package

Wines

Chatsworth Estate	Shiraz	Chatsworth QLD
Chatsworth Estate	Sauv Blanc	Chatsworth QLD
Chatsworth Estate	Semillon	Chatsworth QLD

Beers

Kingfisher, Corona, Pure Blonde Apple Cider, Stone Cold (Non-alcoholic)

Sample Deluxe Beverage Package

Wines

Mayfield	Cab Sauv	Orange NSW
Mayfield	Chardonnay	Orange NSW
Mayfield	Riesling	Orange NSW
Ward Valley	Pinor Noir	Marlborough NZ

Beers

Kingfisher, Corona, Pure Blonde Apple Cider, Balter XPA, Bira White and Bira Blond

Soft Drinks and Juices Only \$5pp per hour (otherwise included in other beverage packages)
Coke, Coke Zero, Diet Coke, Sprite, Fanta, Lift, Soda Water, Tonic Water, Dry Ginger Ale, Orange, Apple, Pineapple, Cranberry, Tomato



STEP THREE SUBMIT DETAILS ONLINE

Head to manjits.com.au/group to submit the details of your booking. This does not guarantee your booking and no charge is made to your card at this time. A representative will be in contact within 24 hours to confirm your submission and take a deposit for the booking.



NOTES

All lunch reservations must depart the restaurant no later than 4pm. All dinner reservations must depart the restaurant no later than 11pm.

This is NOT an exclusive restaurant hire. Clients own DJ and bands are not permitted in the partial booking for the restaurant.

Best Parking: Wilson Parking - Address: 201 Sussex St, Sydney NSW 2000. Parking costs can be found at www.wilsonparking.com.au

We do allow table decorations but kindly ask that no confetti or glitter are used.

Should a guest cancel within 24 hours of the reservation; a cancellation fee of \$40 per person may be applied to the credit card on file.

Manjits can arrange a cake if you would like. Please advise when making your booking. Charges of \$4pp apply for BYO cakes.



MANJITS

[EVENTS.MANJITS.COM.AU](https://events.manjits.com.au)

10/49 LIME STREET
SYDNEY NSW 2000
1300 626 548