

2016 *Wedding Compendium*

Welcome to... Pee Wee's at the Point

Your wedding day is one of the most special days in your life, and the staff at Pee Wee's are committed to making your day truly memorable. The following compendium is designed to showcase a range of food and beverage packages that reflects the produce, climate and multiculturalism of the Northern Territory.

Our menus are seasonal and changes to individual menu items may occur during the course of the year without notice. We are happy to discuss customised food and beverage packages to suit your individual needs, please feel free to discuss this with the Event Manager.

All wedding menus are based on alternate service, and complemented by a four hour beverage package. Our Pee Wee's house wines are made by Neil Pike from grapes grown at his Adelaide Hills and Clare Valley vineyards.

Special dietary requirements are available with at least three days' notice.

Should you have any further queries please don't hesitate to contact:

Lily Matthews
General Manager

Zofja Urbanski
Event Manager

Silver Wedding Package - \$157.00pp

*Includes a four course menu (served alternate service),
a five hour beverage package, white linen tablecloths & napkins*

Half Hour Canapés

*Smoky Bay Oysters with mignonette dressing
Coconut crusted crocodile tail with paw paw chutney
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum*

Fresh Baked Bread

Served for your table to share

Entrée

Northern Long Tail Tuna Salad (GF *)
Asparagus spears, white anchovies, soft boiled egg, black olives, red wine vinaigrette

Confit Duckling Pork Pistachio & Portobello Terrine

Rocket & pear salad, paw paw relish

Main Course

Oven Baked Wild Caught NT Saltwater Barramundi (GF *)
Macadamia nut, herb & lemon myrtle crusted, potato puree, sauce Vierge, char grilled lemon

Pan Fried Chicken Breast

Stuffed with brie, prosciutto & sage, potato dauphinoise, tomato butter

Dessert

Pee Wee's 'Chocolate Slut' (GF)
*Belgian dark chocolate marquise, aerated chocolate, chocolate meringue, chocolate macaroon, raspberry gel,
Chantilly cream*

Vanilla Bean Crème Brûlée (GF *)
Cardamom infused lychees, wattleseed & fig biscotti

Five Hour Beverage Package

*Cascade Premium Light
XXXX Gold
Toohey's Extra Dry, Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Angove Chalk Hill Blue Sparkling Cuvee
Soft drinks & Juices*

Gold Wedding Package - \$167.00pp

*Includes a three course menu (served alternate service),
a five hour beverage package, white linen tablecloths & napkins*

Half Hour Canapés

*Smoky Bay Oysters with mignonette dressing
Coconut crusted crocodile tail with paw paw chutney
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum*

Fresh Baked Bread

Served for your table to share

Entrée

Please select two Entrees to be alternately served.

Northern Long Tail Tuna Salad (GF *)

Asparagus spears, white anchovies, soft boiled egg, black olives, red wine vinaigrette

Confit Duckling Pork Pistachio & Portobello Terrine

Rocket & pear salad, paw paw relish

Chilled Tiger Prawns (GF *)

Tomato and lemongrass consommé, cucumber & capsicum salad

Roasted Field Mushrooms (GF *)

Goat cheese cream, eggplant caviar & spicy tomato salsa

Main Course

Please select two Main Courses to be alternately served.

Oven Baked Wild Caught NT Saltwater Barramundi (GF *)

Macadamia nut, herb & lemon myrtle crusted, potato puree, sauce Vierge, char grilled lemon

Pan Fried Chicken Breast

Stuffed with brie, prosciutto & sage, potato dauphinoise, tomato butter

Whole Roasted Eye Fillet (GF *)

*(Cooked medium rare to medium), leek & King Island blue cheese tartlet, prosciutto wrapped green beans,
Chasseur sauce*

Confit Pork Belly (GF)

Apple marmalade, honey citrus braised cabbage, crackling

Double Roasted Duckling (GF *)

*Crispy skin half duckling, prosciutto wrapped asparagus, honey glazed carrots,
pastry fleuron, Kakadu plum & tamarind jus*

Dessert

Please select two Desserts to be alternately served

Pee Wee's 'Chocolate Slut' (GF)

*Belgian dark chocolate marquise, aerated chocolate, chocolate meringue, chocolate macaroon, raspberry gel,
Chantilly cream*

Vanilla Bean Crème Bruleè (GF *)

Cardamom infused lychees, wild fig biscotti

Lime Curd Tart

Toasted coconut, wattleseed caramel

Tea & Coffee

With house made biscotti

Five Hour Beverage Package

Cascade Premium Light

XXXX Gold

Toohey's Extra Dry, Pure Blonde & Carlton Dry

Pee Wee's Sauvignon Blanc

Pee Wee's Shiraz

Angove Chalk Hill Blue Sparkling Cuvee

Soft drinks & Juices

Platinum Wedding Package - \$187.00pp

*Includes a four course menu (served alternate service),
a five hour beverage package, white linen tablecloths & napkins*

Half Hour Canapés

*Smoky Bay Oysters with mignonette dressing
Coconut crusted crocodile tail with paw paw chutney
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum*

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising

Chilled Tiger Prawns (GF*)

Tomato and lemongrass consommé, cucumber & capsicum salad

Northern Long Tail Tuna Salad (GF*)

Asparagus spears, white anchovies, soft boiled egg, black olives, red wine vinaigrette

Beetroot Cured Mackerel

with horseradish cream

Main Course

Please select three Main Courses to be alternately served

Oven Baked Wild Caught NT Saltwater Barramundi (GF*)

Macadamia nut, herb & lemon myrtle crusted, potato puree, sauce Vierge, char grilled lemon

Pan Fried Chicken Breast

Stuffed with brie, prosciutto & sage, potato dauphinoise, tomato butter

Whole Roasted Eye Fillet (GF*)

*(Cooked medium rare to medium), leek & King Island blue cheese tartlet, prosciutto wrapped green beans,
Chasseur sauce*

Confit Pork Belly (GF)

Apple marmalade, honey citrus braised cabbage, crackling

Double Roasted Duckling (GF*)

*Crispy skin half duckling, prosciutto wrapped asparagus, honey glazed carrots,
pastry fleuron, Kakadu plum & tamarind jus*

Dessert

Individual Pee Wee's Taste Plate, comprising

Pee Wee's 'Chocolate Slut' (GF)

Belgian dark chocolate marquise, aerated chocolate, chocolate meringue, chocolate macaroon, raspberry gel, Chantilly cream

Vanilla Bean Crème Bruleè (GF*)

Cardamom infused lychees, wattleseed & fig biscotti

Lime Curd Tartlet

Toasted coconut, wattleseed caramel

Tea & Coffee

With house made biscotti

Five Hour Premium Beverage Package

Cascade Premium Light

XXXX Gold

Cooper's Pale Ale, James Squires 150 Lashes & Corona

Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay

Pee Wee's Merlot & Pee Wee's Shiraz

Angove Chalk Hill Blue Sparkling Cuvee

Soft drinks & Juices

Taste of the Territory Menu - \$189.00 pp

*includes a four course meal (served alternate service)
& a five hour premium beverage package, white linen tablecloths & napkins*

Half Hour Canapés

*Fresh Territory prawns wrapped in rice paper with soy dipping sauce
Coconut crusted crocodile tail with paw paw chutney
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum
Sesame seared Long Tail tuna with edamame puree*

Fresh Baked Bread

*Served for the table to share
With wattleseed infused balsamic & Penfield extra virgin olive oil*

Entrée

Individual Pee Wee's Taste Plate, comprising

Paspaley Pearl Meat Sashimi

With rice wine vinaigrette

Chilled Tiger Prawns (GF*)

Tomato and lemongrass consommé, cucumber & capsicum salad

Beetroot Cured Mackerel

With horseradish cream

Main Course

(alternate service)

Oven Baked Wild Caught NT Saltwater Barramundi (GF*)

Macadamia nut, herb & lemon myrtle crusted, potato puree, sauce Vierge, char grilled lemon

Whole Roasted Eye Fillet (GF*)

*(Cooked medium rare to medium), leek & King Island blue cheese tartlet, prosciutto wrapped green beans,
Chasseur sauce*

Double Roasted Duckling (GF*)

*Crispy skin half duckling, prosciutto wrapped asparagus, honey glazed carrots,
pastry fleuron, Kakadu plum & tamarind jus*

Dessert

Individual Pee Wee's Taste Plate, comprising

Pee Wee's 'Chocolate Slut' (GF)

Belgian dark chocolate marquise, aerated chocolate, chocolate meringue, chocolate macaroon, raspberry gel

Vanilla Bean Crème Bruleè (GF *)

Cardamom infused lychees, wild fig biscotti

Lime Curd Tartlet

Toasted coconut, wattleseed caramel

Tea & Coffee

with house made biscotti

Five Hour Premium Beverage Package

Cascade Premium Light

XXXX Gold

Cooper's Pale Ale, James Squires 150 Lashes & Corona

Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay

Pee Wee's Merlot & Pee Wee's Shiraz

Angove Chalk Hill Blue Sparkling Cuvee

Soft drinks & Juices

Buffet Package - \$150.00pp

Minimum 60 people required for buffet menu#

Includes a two course buffet menu, five hour beverage package, white linen tablecloths & napkins

Bread

Assorted dinner rolls with butter medallions

Antipasto platter

Chefs selection of cured meat, marinated vegetables and olives

Chilled Seafood

Fresh Whole Prawns with lime mayonnaise

Smoky Bay Oysters (served natural)

Thai Style Mussels

Hot selections

(Please pick 3 from the selection below)

Roast Rolled Lamb Shoulder with mint sauce

Whole Roasted Eye Fillet with Caramelised onion, red wine jus

Grilled Saltwater Barramundi with dill veloute

Sweet & Sour Pork Short Ribs

Slow Roasted Beef Stroganoff

Honey & Soy Glazed Chicken Thigh

Warm Mustard & Honey Leg Ham

Chicken Coq Au Vin

Coconut & Lemongrass Curry

(your choice of vegetarian or poultry)

Salads & Vegetables

(Please pick 4 from the selection below)

Potato Salad with egg, spring onions, whole grain mustard

Traditional Coleslaw

Green Leaf Salad with a white balsamic dressing

Herb Roasted Vegetables

Steamed Jasmine Rice

Eggplant Moussaka

Minted Baby Potatoes

Caesar Salad

Salad Nicoise

Dessert

(Please pick 3 from the selection below)

Tropical Fruit Platter

Pee Wee's Mud cake

Crème Brûlée

Eton Mess

Coconut & Lime Curd Tart

Australian Cheese Platter

Five Hour Beverage Package

Cascade Premium Light

XXXX Gold

Toohey's Extra Dry, Pure Blond, Carlton Dry

Pee Wee's Sauvignon Blanc

Pee Wee's Shiraz

Angove Chalk Hill Blue Sparkling Cuvee

Soft drinks & Juices

Canapé Menu

Spiced lamb skewers with cucumber yoghurt
Rare beef melbas with horseradish cream
Vietnamese Pork Xiu-Mai with coriander
Green chilli confit beef with buffalo mozzarella, tomato & caper salad
Chicken satay skewers with peanut sauce

Stuffed mushroom caps ricotta and spinach
Rocket & olive tapenade bruschetta
Bocconcini with roma tomato, sweet basil & balsamic glaze

Fresh Territory prawns wrapped in rice paper with soy dipping sauce
Tempura scallops with wasabi aioli
Wattleseed crumbed Barramundi with house made tomato sauce
Tasmanian smoked salmon roulade with chive mascarpone
Pork & scallop spring roll with chilli jam
Smoky Bay oysters with mignonette dressing
Tempura bug tails wrapped in nori
Coconut crusted crocodile tail with paw paw chutney
Sesame seared tuna with edamame puree

Half Hour Canapés \$20.00 per person
(Pick 4 from the above list – one piece per person)

One Hour Canapé \$38.00 per person
(Pick 5 from the above list - two pieces per person)

Please Note: Beverages are not included in the cost of the canapé packages.

Beverage Packages

Pee Wee's Standard Beverage Package

Cascade Premium Light
XXXX Gold
Toohey's Extra Dry, Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Angove Chalk Hill Blue Sparkling Cuvee
Soft drinks and Juices

Pee Wee's Standard Beverage Package Prices

One Hour Beverage Package.....\$25.00 per person
Two Hour Beverage Package.....\$35.00 per person
Three Hour Beverage Package.....\$42.50 per person
Four Hour Beverage Package.....\$50.00 per person
Five Hour Beverage Package.....\$57.50 per person

Pee Wee's Premium Beverage Package

Cascade Premium Light
XXXX Gold
Cooper's Pale Ale, James Squires 150 Lashes & Corona
Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay
Pee Wee's Merlot & Pee Wee's Shiraz
Angove Chalk Hill Blue Sparkling Cuvee
Soft drinks & Juices

Premium Beverage Package Prices

One Hour Beverage Package.....\$35.00 per person
Two Hour Beverage Package.....\$42.00 per person
Three Hour Beverage Package.....\$50.00 per person
Four Hour Beverage Package.....\$57.50 per person
Five Hour Beverage Package.....\$67.50 per person

Pee Wee's House Wines

Made by Neil Pike from grapes grown at his Clare Valley and Adelaide Hills vineyards.

Please note that wine & beer options are subject to change and availability.

Please see Event Coordinator should you wish to change beer selection.

Additional Information

Sole Use of the Venue

Sole use of the entire venue for the night requires a minimum spend of **\$16,500.00** (incl GST) on food and beverages. Lawn hire and ceremony fees are additional.

All minimum spend requirements are negotiable in the off peak season.

Hire Fees

All functions held will incur a hire fee of \$600.00. We are happy to arrange your function on our lawn area overlooking the bay from late April to October, depending on the weather.

The lawn area can accommodate up to 350 people seated.

Confirmation of the BEO, Floor Plan & Running Sheet

We will finalise your Banquet Events Order (BEO) along with your confirmed floor plan and running sheet at least 10 days prior to your event. Your menu selection is required at least 21 days prior to your event.

Please advise the Event Manager of any dietary requirements or allergies with regards to your guests at least 10 days prior to your event. Last minute changes will try to be accommodated to the best of our abilities.

Decorations

Pee Wee's does not take any responsibility in the organisation, set up or decoration of your table layout i.e: place cards, centerpieces, floral arrangements etc. Please be advised that Pee Wee's does not allow the use of metal/glitter/paper table scatters, rice, or paper confetti or any other non-biodegradable materials to be scattered on the tables or around the venue. As we are situated in a Nature Reserve, we must take into account our natural setting as well as the wildlife implications.

Access to the venue on the day of your function will need to be discussed with the Event Manager.

Tables

Pee Wee's uses plastic topped rectangular trestle tables (2400mm x 700mm) which seats 8 people comfortably, with a maximum of 9. Alternately banquet round tables (1800mm) are available at an additional cost of \$10 per table. Due to the larger size of our chairs, a seating maximum of 9 guests is advised.

Last Drinks

All good things must come to an end! Our bar closes at 12.00 midnight sharp.

Suppliers

All suppliers are required to contact the Event Manager at least 2 days prior to your event to arrange access to the venue, or in regards to any set up questions. Please provide your suppliers with a confirmed floor plan and seating plan to reduce any confusion on the day. Pee Wee's will not take responsibility for the setup of outside suppliers and/or decorations that you have organised. Please ensure you entrust a colleague/relative or friend to oversee and check these details.

Also, please advise all suppliers booked to bring all equipment necessary, such as power leads and power boards (must be tagged and tested), and any other necessary items.

DJ's and musicians will need to provide their own table for equipment, and a cloth.

Event Set Up & Pack Down

Please ensure you and/or your chosen supplier(s) allocate enough time on the day of your event to allow for event set up requirements. Access to the venue on the day of your function will need to be discussed with the Event Manager.

Event pack down and collection of outside supplies and/or decorations is required at the conclusion of your evening unless organised prior with the Event Manager. All Suppliers must ensure collection of their equipment no later than 10am the following morning.

Please note that Pee Wee's has minimal storage facilities, please organise a colleague/relative or friend to remove all centre pieces from your table(s). Pee Wee's will not take responsibility for items left overnight at the venue. Pee Wee's can assist you with the pack down of decorations from your event, this will be at an additional cost subject to a rate confirmation for that day.

Music

Please discuss music options with the Event Manager. Noise restrictions do apply to functions who do not take out sole use of the venue. These restrictions do apply until approximately 9:30pm, although this can be discussed on the night with the Restaurant Manager / Duty Manager.

All music is to finish at 12:00 midnight sharp unless a time extension is discussed prior. DJ's and musicians will need to provide their own table for equipment, and a cloth.

Reservations & Deposits

To confirm and secure your reservation a minimum deposit of \$1,000.00 will be required within 7 days of the initial booking. Please ensure you return your signed Terms and Conditions form, along with confirmation of your payment. If the deposit and form is not received within the specified time period, the initial reservation will be removed without further contact.

Terms & Conditions of Deposit - **Deposits are strictly non-refundable or transferrable.**

Final Numbers & Full Payment

A confirmation of final guest numbers is required at least **10 days prior** to the event. Full payment is then required at least 5 working days prior.

Payment can be made by direct debit into our bank account, cash or credit card. Please note a 1.5% surcharge is applicable to Visa and MasterCard transactions. A 3% surcharge applies to Amex and Diners transactions.

Pee Wee's also requires a credit card pre-authorisation to be given as a security bond for any bar tabs or damages on the night.

Every possible effort is taken to maintain prices, but these are subject to change to allow for market cost variations. The prices shown are inclusive of GST.

Sole Use of Site & Responsibility

As you are aware, Pee Wee's is a very large area. Please be aware that unless you request and pay for sole use of the site you will not have exclusive use of the complex. We will ensure that you have plenty of space and an area will be designated for your private use. Although all care is taken, Pee Wee's at the Point shall not be responsible for loss of or damage to, property left on the premises prior to, during or after an event. The client accepts financial responsibility for any damage to the venue, its fittings or equipment caused by the client's guests or by outside contractors engaged by the client prior to, during, or after the event.

FUNCTION AGREEMENT & CONDITIONS

Today's Date: _____

Pee Wee's at The Point is pleased to confirm your function, as per details set out below:

Event Name: _____

Date of Function: _____

Preliminary Numbers: _____

Sole Use Required _____

Minimum Spend
(excluding lawn hire
and ceremony fees) _____

We can tentatively hold a booking for **seven days** before a non-refundable deposit of \$1,000.00 is required. At the time of confirmation a signed copy of these conditions is also required.

Your reservation is accepted on the following conditions:

Final numbers of guests attending the function is required 10 days prior to the event. Charges will be based on those numbers unless final numbers are greater than those confirmed prior to the function.

Please advise your menu selection at least 21 working days prior to the event.

The standard completion time for all functions is 12:00 midnight. The bar will close and all music must end at midnight. Guests then have half an hour to leave the complex.

Full payment for the function will be required at least 5 days prior to commencement of your event. Bar tabs need to be paid for at the conclusion of the function. A Credit Card Authorisation Form is required to be signed and returned to the Event Manager 10 days prior to your event.

Every possible effort is taken to maintain prices, but these are subject to change at Management's discretion to allow for market cost variations and the introduction of any new statutory taxes.

The function organiser is financially liable for any damages sustained to the complex property, fixtures or fittings whether through their own actions or the actions of their guests, contractors or subcontractors. The organiser and their guests will conduct their function in an orderly manner. Pee Wee's at the Point reserves the right to eject any objectionable persons from the function without liability. It is law that intoxicated persons must not be served alcohol; if an intoxicated person is denied service they must leave the restaurant and the grounds of the complex immediately.

Pee Wee's at the Point will take all possible care, but accepts no responsibility for any loss or damage to merchandise or other property of the organiser in the complex prior to, during, or after functions. We recommend that organisers take out their own insurance cover.

Performance of this agreement is contingent upon the ability of the complex to complete the same, and is subject to labour troubles, accidents, government requisitions, restrictions on food, beverages or supplies: and other causes, whether stated herein or not, which are beyond the control of the complex. In no event shall the complex be liable for the loss of profit or of other similar for any function.

Please note, deposits are strictly non-refundable or transferrable.

Please sign these conditions to confirm they meet with your approval and return by in person, email or post.

Your Name in Full: _____

Address: _____

Signature: _____

Date Signed: _____

CREDIT CARD AUTHORISATION FORM

(SHOULD YOU WISH TO PAY DEPOSIT VIA CREDIT CARD)

Event Name _____

Date of Event _____

METHOD OF PAYMENT

Cardholder's Full Name _____

Driver's License Number & State _____

Amount Charged _____

Credit Card Type _____

Credit Card Number:

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Expiry Date _____

Cardholder's Signature _____

** Please note, 1.5 % Surcharge applies for Visa and MasterCard transactions over \$1,000.00
Diners and AMEX service fee of 3% applies**

PEE WEE'S CODE OF CONDUCT

Pee Wee's at the Point endeavours to offer staff and guests a safe and comfortable environment. To maintain this environment throughout the complex we are committed to the responsible service of alcohol and have a House Management Policy, Code of Conduct and Management Plan supporting our commitment.

The vast majority of our guests are very considerate of their environment and fellow guests. On occasion however, some guests may over indulge and it may be necessary for staff to enforce policies such as the right to refuse service, in accordance with Liquor License Act of the property. If need be eviction from the premises will occur as a last resort.

Please read, fill out and sign the commitment below, as an acceptance of the afore mentioned conditions, and return to the Event Manager at the time of booking your event.

Event Name: _____

Event Date: _____

Signature: _____

Dated: _____