

# 2018/19 *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

**Toby Woll**  
Events & Assistant Manager

## **Silver Wedding Package - \$157.00pp**

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

### **45 minute Canapés**

*Tempura Scallops with Wasabi Mayo  
Cured Salmon with Pickled Cucumber  
Coconut Crusted Crocodile with Outback Chutney  
Roast Beets with Harissa Tahini & Pink Grapefruit*

### **Fresh Baked Bread**

*Served for your table to share*

### **Entrée**

*Please select two Entrees to be alternately served.*

#### **Northern Long Tail Tuna**

*Pickled zucchini, sriracha mayo, taro chips, snow peas, orange confit*

#### **Pepper Kangaroo**

*Pickled beetroot, crème fraiche, Raspberry balsamic, rocket, pistachios*

#### **Char Grilled Asparagus**

*Quails egg, olive tapenade, semi dried Heirloom tomatoes, mozzarella*

### **Main Course**

*Please select two Entrees to be alternately served.*

#### **Oven Baked Wild Caught NT Saltwater Barramundi**

*macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce Vierge,  
steamed broccolini*

#### **Pan Fried Chicken Breast**

*Stuffed with chives & smoked cheddar, roast kipfler potatoes & beans, salsa Verde*

#### **Confit Pork Belly**

*Cauliflower cream, raisin paste, crackling, braised kale, Jus*

### **Dessert**

*Please select two Entrees to be alternately served.*

#### **Fifty Shades of Chocolate**

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

### Cassava Cake

*Orange compote, orange syrup, pink pepper cream, kaffir lime jelly*

### Banana Gateaux

*Peanut mousse, honeycomb, Vanilla mascarpone*

### Five Hour Beverage Package

*Cascade Premium Light*

*XXXX Gold*

*Great Northern, Pure Blonde & Carlton Dry*

*Pee Wee's Sauvignon Blanc*

*Pee Wee's Shiraz*

*Deacon Estate "Azahara" Pinot Noir Chardonnay*

*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*

### **45 minute Canapés**

*Tempura Scallops with Wasabi Mayo  
Cured Salmon with Pickled Cucumber  
Coconut Crusted Crocodile with Outback Chutney  
Roast Beets with Harissa Tahini & Pink Grapefruit*

### **Fresh Baked Bread**

*Served for your table to share*

### **Entrée**

*Please select two Entrees to be alternately served.*

#### **Northern Long Tail Tuna**

*Pickled zucchini, sriracha mayo, taro chips, snow peas, orange confit*

#### **Pepper Kangaroo**

*Pickled beetroot, crème fraiche, Raspberry balsamic, rocket, pistachios*

#### **Char Grilled Asparagus**

*Quails egg, olive tapenade, semi dried Heirloom tomatoes, mozzarella*

#### **Sumac & Cumin Lamb**

*Smoked eggplant, couscous, garlic yoghurt*

### **Main Course**

*Please select two Main Courses to be alternately served.*

#### **Oven Baked Wild Caught NT Saltwater Barramundi**

*macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce Vierge,  
steamed broccolini*

#### **Pan Fried Chicken Breast**

*Stuffed with chives & smoked cheddar, roast kipfler potatoes & beans, salsa Verde*

#### **Confit Pork Belly**

*Cauliflower cream, raisin paste, crackling, braised kale, Jus*

#### **Riverina Eye Fillet Beef**

*(Served Medium Rare to Medium)*

*Carrot puree, potato rosti, maple Brussel sprouts, Jus*

## Dessert

*Please select two Desserts to be alternately served*

### Fifty Shades of Chocolate

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

### Cassava Cake

*Orange compote, orange syrup, pink pepper cream, kaffir lime jelly*

### Banana Gateaux

*Peanut mousse, honeycomb, Vanilla mascarpone*

## Tea & Coffee

*With house made biscotti*

## Five Hour Beverage Package

*Cascade Premium Light*

*XXXX Gold*

*Great Northern, Pure Blonde & Carlton Dry*

*Pee Wee's Sauvignon Blanc*

*Pee Wee's Shiraz*

*Deacon Estate "Azahara" Pinot Noir Chardonnay*

*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*

### **45 minute Canapés**

*Tempura Scallops with wasabi aioli  
Cured Salmon with Pickled Cucumber  
Coconut Crusted Crocodile with Outback Chutney  
Roast Beets with Harissa Tahini & Pink Grapefruit*

### **Fresh Baked Bread**

*Served for your table to share*

### **Entrée**

*Individual Pee Wee's Taste Plate, comprising*

#### **Northern Long Tail Tuna**

*Pickled zucchini, sriracha mayo, taro chips, snow peas, orange confit*

#### **Pepper Kangaroo**

*Pickled beetroot, crème fraiche, Raspberry balsamic, rocket, pistachios*

#### **Char Grilled Asparagus**

*Quails egg, olive tapenade, semi dried Heirloom tomatoes, mozzarella*

### **Main Course**

*Please select three Main Courses to be alternately served*

#### **Oven Baked Wild Caught NT Saltwater Barramundi**

*macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce Vierge,  
steamed broccolini*

#### **Pan Fried Chicken Breast**

*Stuffed with chives & smoked cheddar, roast kipfler potatoes & beans, salsa Verde*

#### **Confit Pork Belly**

*Cauliflower cream, raisin paste, crackling, braised kale, Jus*

#### **Riverina Eye Fillet Beef**

*(Served Medium Rare to Medium)*

*Carrot puree, potato rosti, maple Brussel sprouts, Jus*

## Dessert

*Individual Pee Wee's Taste Plate, comprising*

### **Fifty Shades of Chocolate**

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

### **Cassava Cake**

*Orange compote, orange syrup, pink pepper cream, kaffir lime jelly*

### **Vanilla Bean Rice Milk Panna Cotta**

*Pineapple caramel, sunflower seed praline*

## 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*

*Deacon Estate "Azahara" Pinot Noir Chardonnay*

*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**

*Chilled Local Prawns with Chilli & Kaffir Lime Dressing  
Coconut Crusted Crocodile with Outback Chutney  
Roast Beets with Harissa Tahini & Pink Grapefruit  
Pepper-berry Kangaroo Skewer with Wattleseed Béarnaise*

### **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*

### **Tropical Prawn Salad**

*Tiger Prawns, green mango, pickled pineapple, chilli & mango syrup, coconut sand*

### **Beetroot Cured Mackerel**

*with horseradish cream, hazelnut praline*

### **Main Course**

*Please select three Main Courses to be alternately served*

### **Oven Baked Wild Caught NT Saltwater Barramundi**

*macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce Vierge,  
steamed broccolini*

### **Mountain Pepper Kangaroo Lion**

*Roast kipfler potatoes & Kang Kong, bush tomato butter*

### **Rosemary & Hibiscus Confit Pork Belly**

*Cauliflower cream, raisin paste, crackling, braised Warragul greens, Jus*

### **Bush Tucker Spiced Beef Fillet**

*(Served Medium Rare to Medium)*

*Carrot puree, potato rosti, maple snake beans, Jus*



## Dessert

*Individual Pee Wee's Taste Plate, comprising*

### **Fifty Shades of Chocolate**

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

### **Cassava Cake**

*Orange compote, orange syrup, pink pepper cream, kaffir lime jelly*

### **Vanilla Bean Rice Milk Panna Cotta**

*Pineapple caramel, sunflower seed praline*

## 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*

*Deacon Estate "Azahara" Pinot Noir Chardonnay*

*Soft drinks & Juices*

## **Platter Package – Price on Negotiation**

# 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*

### **Share Platters**

*Chefs Mediterranean Platter*

*Bavarian Platter*

### **Hot selections**

(Please pick 3 from the selection below)

#### **MEAT**

*Irish stew of Lamb*

*Rosemary Roast Beef with caramelised onion*

*Confit Duck with Orange glaze, spicy sweet potato*

*Chicken Vera Cruz*

*Five Spice Pork Shoulder with apple, lemongrass, ginger compote*

*Kangaroo Chill Con Carne*

*Herb & Spice Rubbed Lamb Leg with olives, lemons & Honey mustard*

*Beef Bourgogne*

*Kung Pao Chicken*

*Pork Leg with Mushrooms, cream, goat's cheese, sherry & prunes*

#### **FISH**

*Red Penang Curry Mackerel with Crispy Shallots*

*Baked Barramundi with dill veloute, charred broccolini*

*Prawn & Sweetcorn Chowder*

*Miso Rock Cod, edamame, soba noodle, bonito broth*

*Threadfin Salmon with chilli, sumac, cumin spice, lemon butter & Capers*

### **Salads & Vegetables**

(Please pick 4 from the selection below)

#### **VEGETABLES**

*Steamed Jasmine Rice*

*Sweet Potato, mixed herbs & pecan casserole*

*Egg White Frittata with Kale, Gran Padano*

*Eggplant Parmigiana*

*Stir Fried Mushrooms, soy ginger & Vermicelli*

*Celeriac, pear & parmesan dauphinoise*

### SALADS

*Greek Salad*

*Green Salad with house dressing*

*Quinoa, edamame, citrus & seeds, lemon & Walnut oil*

*Green Paw-paw Salad with peanuts, nahm jimn dressing*

*Butternut Salad with chilli yoghurt*

*Sweet Potato, rocket, pistachio, honey mustard dressing*

*Fennel, orang, snow-pea tendril, nut vinaigrette*

*Iceberg Lettuce, boiled egg, heirloom tomato, blue cheese dressing*

### Dessert

(Please pick 3 from the selection below)

*Mini Meringues with Tropical Compote*

*Fifty Shades of Chocolate*

*Cassava Cake*

*Cookies & Cream Verrine*

*Lemon Tartlets*

*Vanilla Rice Milk Panna Cotta*

*Fruit Platters*

*Australian Cheese Platters*

*(can be arranged at an additional cost)*

### Five Hour Standard Beverage Package

*Cascade Premium Light*

*XXXX Gold*

*Great Northern, Pure Blond, Carlton Dry*

*Pee Wee's Sauvignon Blanc*

*Pee Wee's Shiraz*

*Deacon Estate "Azahara" Pinot Noir Chardonnay*

*Soft drinks & Juices*

## **Canapé Menu**

### **STANDARD CANAPES**

*Pate en Croute with Quince Paste*  
*Whipped Brie en Croute with Berry Relish*  
*Tempura Scallops with Wasabi Mayo*  
*Salad Caprese with Balsamic Glaze*  
*Ricotta and Spinach Stuffed Mushrooms*  
*Lamb Skewers with Mint Yoghurt*  
*Curry Cauliflower Fritters with Plum Sauce*  
*Falafels with Garlic Sauce*  
*Stuffed mushroom caps ricotta and spinach*  
*Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum*  
*Sesame seared tuna with edamame puree*  
*Coconut crusted croc bites with Outback Chutney*  
*Fresh vegetable spring Rolls with soy and chilli*  
*Cured Salmon with Pickled Cucumber*  
*Croc Brandade with Marinated Vegetable*  
*Mushroom and Chorizo Tartlet*  
*Ricotta and heirloom tomato crostini*  
*Chickpea Curry with Tamarind chutney*  
*Mini Frittata with Grana Padano Shard*  
*Blue Cheese and Pear Puff*  
*Reef Fish Sashimi with soy infused Salmon Pearls,*  
*Flame Grilled pepper, cream cheese and prosciutto bruschetta*  
*Balinese Beef Skewers with Peanut Sauce*  
*Goldband Snapper Ceviche with pink Grapefruit and cucumber salad*  
*Maple Sweet Potato, Quinoa, Orange, Vino cotto*  
*Artichoke, cherry tomato and feta tartlet*

### **PREMIUM CANAPES**

*(Additional cost for Premium Canapes & Hors D'Oeuvres)*

*Tempura Prawns with Chilli Jam*  
*Crumbed Barra Cheeks with Salsa Verde*  
*Tempura bug tails wrapped in nori*  
*Chilled Prawn Skewer with Chilli and Kaffir Lime Sauce*  
*Oysters Mignonette*  
*Saly & Pepper crab with Ponzu*  
*Chilli Crab Salsa*  
*Thai Fish cake with rustic Asian dressing*  
*Miso, Tofu and Enoki Shot*

### **HORS D'OEUVRES**

*American Hot Dogs*  
*Beef Sliders with BBQ sauce*  
*Crumbed Barra Wings and Chips with tartare Sauce*  
*Mini Mango and Pork Cheek Pizza*  
*Mac 'n Cheese*

**DESSERT CANAPES**

*Vanilla Panna Cotta with pistachio praline*  
*Fifty Shades of Chocolate*  
*Cassava Cake with Pink Pepper cream*  
*Lemon Tartlets*  
*Cookies & Cream Verrine*  
*Coconut Marshmallow*  
*Mini Meringues with Tropical Compote*  
*Banana Gateaux*

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

**One Hour Canapé ... .. \$40.00 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  
Great Northern, Pure Blonde & Carlton Dry  
Pee Wee's Sauvignon Blanc  
Pee Wee's Shiraz  
Deacon Estate "Azahara" Pinot Noir Chardonnay  
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  
Deacon Estate "Azahara" Pinot Noir Chardonnay  
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 Manager 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 negotiated minimum spend (Inc 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:

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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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: \_\_\_\_\_