



# THE LANDING

at dockside

*Welcome to Summer/Autumn 2012*

**SUMMER/AUTUMN MENU**  
Available 2nd January 2012 - 1st May 2012

## MENUS

Our menus are changed seasonally throughout the year to reflect the ebb and flow of Mother Nature. This ensures our ingredients are the finest and freshest available. Our emphasis is on using the best quality produce obtained daily from local suppliers and our cooking reflects both traditional and new aromas in Australian cuisine.

# 2012 SEASONAL MENUS



Our menus are changed seasonally throughout the year to reflect the ebb and flow of Mother Nature. This ensures our ingredients are the finest and freshest available. Our emphasis is on using the best quality produce obtained daily from local suppliers and our cooking reflects both traditional and new aromas in Australian cuisine.

We would like to introduce Executive Chef Jason Walker. Jason has 20 years experience in the industry, is passionate about flavour and quality ingredients, and is committed to creating memorable events.

We specialise in custom designed menus, so come in and we will tailor your unique dining experience.

*We believe all good things come to  
those who arrive on time...*

## PLATTERS

**To start your event, treat your guests to a platter of nibblies on arrival.**

Chef's rustic selection of 3 dips with crisp lavosh, garlic croute and grissini sticks \$4.00 / person

Italian style mezze platters with charred vegetables, marinated olives, charcuterie of cured meats, with italian sausage, salami, sourdough bread and crisp bread \$6.00 / person



# HAMPERS FOR SMALL GROUP MEETINGS, GET TOGETHERS, SAILING & PICKNICKING IN THE PARK

The following hampers are served in disposable display boxes, with napkins, bio degradable plates and cutlery \$1.00 / person

*Hamper number 1* : \$20.00 PER PERSON (min 10 guests)

## **To start**

Fresh crusty rolls with butter  
Lemon and garlic marinated chicken pieces w/ lemon aioli  
Individual double smoked ham and sundried tomato pies w/ mushroom pate  
Blistered cherry tomato and pesto pasta salad w/ caramelised onions and feta  
New chat potato salad w/ horseradish crème fraiche, bacon lardons and snow pea tendrils  
House green salad w/ italian vinaigrette

## **To finish**

Seasonal sliced fruit platters w/ vanilla bean yoghurt

*Hamper number 2* : \$25.00 PER PERSON (min 10 guests)

## **To start**

Tarragon poached chicken ribbon sandwiches w/ toasted hazelnuts, rocket & soya bean aioli (do)  
Sun dried tomato, basil and feta tartlets w/ caramelised red onion jam (v) (do)  
Mooloolaba ocean king prawns w/ lemon aioli (gf) (do)  
Gravalax salmon mini bagel w/ fresh dill, cream cheeses and capsicum jam  
Mini bacon and egg pies w/ tomato chutney

## **To finish**

Seasonal Australian cheese platter w/ dried fruit, quince paste and crisps  
Seasonal sliced fruit platter (v) (gf)  
Chocolate fudge brownie (v)

***These hampers can be brought to your vessel on the Dockside Marina for a perfect afternoon of sailing and sunshine.***

Perfect for your bridal shower, hen's lunch, christening or lunch time wedding...

## HIGH TEA PACKAGE

served to the centre of the table on platters and high tea stands:

3HR RECEPTION PACKAGE *Includes the Following:*

### *Savoury*

Spanish chorizo omelet w/ capsicum jam  
& green olive salsa (gf)

Parmesan & cornmeal muffins w/ horseradish crème,  
smoked salmon & caper salad (gf)

Charred vegetable rice paper rolls w/ Greek feta  
& raspberry glaze (gf) (v)

Tarragon poached chicken ribbon sandwiches w/ toasted  
hazelnuts, rocquette & soya bean aioli

Chinese shredded duck & bean sprout salad egg roll w/  
black oyster mayonnaise

### *Sweet*

Baby strawberry tarts topped w/ meringues

Rhubarb scrolls w/ bud rim honey butter (v)

Baby Portugese custard tarts w/ caramelised  
brown sugar (v)

Mini fruit gallettes dusted w/ icing sugar (v)

Mini chocolate & pistachio tortes w/ mascarpone  
& candy rocks

Chair covers and sashes, linen, crockery, cutlery, glassware, selection of teas,  
range of soft drinks and juices.

### Additional Beverage Options

- 3 hour standard beverage package \$24 pp
- Room hire \$250 / hour  
If not purchasing a beverage package.

**\$65.00 PER PERSON**



**Conditions Apply**

\*Prices and menus subject to change

# LADIES LUNCH

*2 Course* : \$50.00 PER PERSON

*2 Course w one hour cocktail to start* : \$60.00 PER PERSON  
(please choose 4 items from our cocktail menu)

Sourdough dinner rolls w/ butter

## ***Entree***

House cured Ocean Trout, with a chicory salad, sauterne & whole mustard vinaigrette  
Risotto of scallops, saffron & chives, lemon puree & crisp pancetta  
Zucchini flower fritte, tarragon & chevre, dressed du puy lentils

## ***Main Course***

Barramundi fillet, with Ratatouille style garnish, creamed potatoes, glazed young carrots  
Duck breast gnocchi w gorgonzola, orange segments, and dressed frisee  
Ravioli of Moreton Bay bugs, with truffle beurre blanc, cauliflower puree, and asparagus salad

## ***Dessert***

Bittersweet chocolate fondant, with steeped cherries, and Chantilly cream  
Tartlet of poached peaches and frangipane, with white chocolate, and marscapone  
Selection of Australian and European cheese's, dates, quince and crisp bread

# SCHOOL FORMAL MENU

*2 Course w one hour canapes* : \$65.00 PER PERSON  
(please choose 4 items from our cocktail menu)

*3 Course* : \$65.00 PER PERSON

Bread rolls w/ butter

## ***Entree***

Buffalo ricotta ravioli, in a mushroom cream, with pecorino romano, and micro purple basil (V)

Risotto of calamari, lemon, zucchini & chives

Slow roasted pork belly, with green apple and clove puree,  
dressed chic peas, and pickled red radish (GF)

## ***Main Course***

Chicken Kiev with steeped prunes, creamed potatoes w saffron, eggplant & red pepper ragout

Barramundi fillet, ratatouille style garnish, sweet potato puree,

Eye fillet of beef, potato & leek galettes, horseradish cream, red wine jus

***All served with rocket, pear and parmesan salad & aged balsamic***

## ***Dessert***

Cannoli of ricotta & candied fruit, Pistachio cream

Vanilla pannacotta, citrus & mint salad, crisp almond bread

Mille feuille of vanilla & coffee cream, steeped dates with cointreau

***Tea and coffee w/ petite for's to finish***

# DINING

*2 Course* : \$50.00 PER PERSON

*3 Course* : \$65.00 PER PERSON

*Add Canapes* : \$15.00 PER PERSON

Fresh dinner rolls with butter to start

## ***Entree***

Slow roasted organic pork belly, celery salted scallop, beijing vinegar gelee & baby dill micro salad. (GF)

Sticky fried king prawns, green papaya, rice vermicelli , fragrant salad, caramel chilli sauce (GF)

Corn fed chicken & wild forest mushroom turnover, sweet & sour baby beet salad,  
caramelised moet dressing

Wagyu 6+ marble score beef croquette, smoked fondue, baby rocket & pedro ximenez reduced gelee

Blue swimmer crab cake, young coconut and micro shiso salad, smoky jalapeño mayo (GF)

Besan battered zucchini flower, white truffled chickpea pate, petit fried artichoke salad,  
cherry tomato confit (Vegan)(GF)

Seared basil & preserved lemon lamb medallions, baby turkish crouts,  
cucumber oil salsa, barambah yoghurt

## ***Main Fare***

Pan seared Barramundi, limoncello roasted kipflers, soused savoy cabbage & fennel salad,  
chardonnay hollandaise (GF)

Beef fillet mignon, sage browned butter medallion, pommeray mustard potatoes  
w/ granite belt shiraz reduction (GF)

Roasted free range chicken breast, smoked almond butter stuffing w/ a truffled sweet potato tart & pan jus

Lamb fillet "wellington" w/ a tartuffo stuffing, manuka honey roasted pumpkin puree,  
modena balsamico jus

5 spiced duck confit maryland, cacao crusted parsnip puree, foie gras dust & lemon jam

White miso grilled king mushroom rice paper roll on smoked chilli eggplant sauced  
w/ ginger carrot gastrique (VG) (GF)

12 hour XO & masterstock braised wagyu beef cheek on truffled wild mushroom polenta fricasee,  
forum verjus golden shallots

## ***Desserts***

Green tea & gold leaf brulee, sake poached plum compote, salty plum sherbet sorbet

Vietnamese minted ginger fruit salad, caramelised almond milk panacotta (vegan)

Pan seared caramel orange custard brioche, burnt fig jam, vanilla bean ice cream

Callebaut dark chocolate fondant, hazelnut gelati chocolate "soil"

Muscovado apple tart, rhubarb gastrique, cinnamon mascarpone

# DEGUSTATION TASTING MENU

*Tasting menu : \$90.00 PER PERSON*  
*Add Canapes : \$15.00 PER PERSON*

Tantalise your guests w/ the following tasting menu, designed to blend and build flavours over five courses.

All courses are mid size

## ***To Begin***

Mini sourdough rolls w/ butter

## ***1st course***

Fennel, avocado and watercress salad w/ Queensland scallops, citrus flying fish roe and lemon foam

## ***2nd course***

Belgium butter puff mille feuille w/ smoked tomatoes, Yarra Valley goats curd, aged balsamic and thyme oil

## ***3rd course***

Moreton Bay bug ravioli w/ cepe reduction, fried enoki croute and parmesan tuille

## ***4th course***

Braised beef cheek atop golden shallot and duchess potato tartlet w/ French buttered spinach, star anise reduction and caramelised onion wafer

## ***5th course***

Mascarpone semi freddo served w/ poached seasonal berries, dressed w/ rose champagne and chocolate hazelnut salad

All dietary requirements will be catered for; vegetarian, vegan, gluten free and seafood free versions of the above menu will be served

# BUFFET

Bringing your family and friends together to share and enjoy food is the perfect way to enhance your event and encourage conversation.

## *Buffet starters*

**Shared seafood plates served to the table \$8.00 per person** (choose from one below)

Platters of Mooloolaba prawns w/ homemade cocktail sauce and bush lime aioli

Salt and pepper calamari w/ soya lime vinaigrette

Fresh shucked oysters w/ red wine vinaigrette

Tempura soft shell crabs w/ wasabi soya dressing

## *Seafood platters*

**\$20.00 tasting serve per person / \$35 entree serve per person  
served to the centre of the table**

Fresh seafood platters to contain all of the following items:

Mooloolaba prawns

Fresh shucked oysters

Moreton Bay bugs

Salt and pepper calamari

Steamed chilli and coriander mussels

Tempura soft shell crabs

Beesan battered barramundi fillet pieces

Served w/ lemons, limes, caper mayonnaise, cocktail sauce and Asian accompaniments

# BUFFET

*Buffet 1* : \$85.00 PER PERSON  
add canapes \$15 (minimum 50 guests)

## *Served to the table*

Selection of sourdough bread and Turkish flat bread w/ house made dips and butter  
Plates of fresh ocean king prawns w/ preserved lemon aioli and cocktail sauce

## *From the buffet*

Wagyu sirloins with béarnaise sauce  
North Queensland barramundi with Thai macadamia crust and bush lime aioli  
Garlic and rosemary marinated lamb racks with peppercorn reduction  
Young Chickens stuffed with porcini, served with Woodside goat curd  
Double smoked ham on the bone with orange marmalade

## *Hot sides*

Duo of sweet potato and potato gratin w/ parmesan cheese  
Caramelised root vegetable w/ balsamic onions  
Steamed seasonal buttered greens

## *Salads*

Wild rocket, blistered cherry tomato salad w/ shaved parmesan, red onion  
and cherry balsamic vinaigrette  
Tomato, bocconcini and basil salad w/ snow pea tendrils and E.V.O.O.  
Mixed leaf salad w/ semi dried tomatoes, roasted capsicums,  
sauteed mushrooms and ranch dressing

## *To finish*

Mini meringue w/ lemon curd  
Australian cheese platters w/ quince paste and crisp breads  
Mini chocolate tortes w/ lime mascarpone and praline  
Seasonal fruit platters  
Mini fruit pesetas w/ clotted cream  
Glazed strawberry tarts w/ double cream

# BUFFET

*Buffet 2* : \$65.00 PER PERSON  
add canapes \$15

Fresh baked dinner rolls w/ butter

## *From the Grill*

Rosemary and garlic studded legs of lamb shank glazed w/ quince paste  
and served w/ rosemary red wine jus

Wagyu rumps slow cooked to medium rare and served w/ porcini reduction

Tarragon and garlic marinated chicken breast, lemon beurre noisette

Macadamia crusted Atlantic salmon w/ lemon butter sauce

## *Hot Sides*

Roasted new potatoes with lemon, rosemary and garlic

Honey and ginger spiced sweet potatoes with caramelized red onions and baby spinach

## *Cold sides*

Green salad w/ Italian vinaigrette

Tuscan bread salad w/ charred Mediterranean vegetables, basil and E.V.O.O

Baby cos salad w/ semi dried tomatoes, poached eggs, shaved parmesan & ranch dressing

## *To finish*

Mini chocolate hot pots dusted w/ icing sugar and country style cream

Buttermilk bavarois w/ berry glaze

Fresh Queensland strawberries w/ bowls of double cream, balsamic and brown sugar

Australian cheese platters w/ quince paste and crisps

French vanilla custard tarts w/ candied lemon zest

# BARBECUE

BBQ menu 1 : \$31.00 PER PERSON

Fresh baked dinner rolls w/ butter

## ***From the Grill***

Grain fed 100 day aged rump served to your liking

Pork and Fennel Chipolatas, with smoked Tomato chutney

Sesame and Pepper chicken skewers

## ***Salads***

Green salad w/ blistered cherry tomatoes, roasted capsicum & feta salad w/ aged balsamic dressing

Traditional Caesar salad w/ crispy bacon lardons, eggs, parmesan, croutons and Caesar dressing

## ***To Finish***

Seasonal fruit platters

BBQ menu 2 : \$40.00 PER PERSON

Variety of sourdough with butter

## ***From the Grill***

Grain fed 100 day aged rump served to your liking

Lemon and garlic chicken pieces w/ Smokey bbq sauce

Pork and Fennel Chipolatas, with smoked Tomato chutney

Rosemary and garlic lamb medallions with cucumber yoghurt

## ***Salads***

Roasted new potato salad w/ horseradish crème fraiche, snow pea tendrils and baby peas

Soused slaw w/ red capsicum, shallot and roasted garlic mayonnaise

House green salad w/ bean sprout and chilli lime dressing

## ***To Finish***

Australian cheese platters w/ quince paste, dried fruit and crisps

Seasonal fruit platters

# COCKTAIL MENU

*Canape menu #1*  
8 PIECE MENU  
\$24.00 / PERSON  
suitable for 2 hr function

*Canape menu #2*  
12 PIECE MENU  
\$36.00 / PERSON  
suitable for 3 hr function

*Canape menu #3*  
16 PIECE MENU  
\$48.00 / PERSON  
suitable for 4 hr function

## ***Cold Canapes***

Zucchini fritte, with crème fraiche, and fried capers (v)

Seared Yellow fin Tuna, topped with horseradish aioli and fried trompettes, Horseradish aioli

Bbq Duck rice paper rolls with traditional nam jim dipping sauce (gf)

Smoked Salmon, blinis & avocado

Tartlet of creamed beetroot, shaved rare beef and salsa verde

Chicken tikka boat, marsala sail & manuka honey cucumber raita

Tamarind braised lamb cup, hot sauce caviar, Barambah youghurt

Pan seared scallop spoon, kimchee salad, flying fish rose chinese spoon

Blue swimmer crab tartlet, sambal spiced mayonnaise, lemon myrtle pearls

Blistered cherry tomato tartlet, whipped fetta, cashew pesto and crisp sage (v)

## ***Hot Canapes***

Japanese Tempura Prawn, Japanese Mayonnaise, Wasabi Flying Fish Roe seafood

Arancini of Buffalo Mozzarella, dressed with tomato concass (v)

Blackened beef sirloin encroute with gruyere gratin

Chicken and porcini open pie, with whipped chevre and tarragon

Cocoa crusted pork belly, mandarin braise, kecap manis mayonnaise

Cumquat braised beef cheek pie, toasted fennel mash

Macadamia nut satay chicken skewer, chilli & lemongrass dressing

Spicy coriander & garlic twice cooked chicken wings, green Tabasco aioli

Posh sausage roll, ginger braised chicken mince & kecap tomato sauce

Chickpea falafel, porcini & skillen tofu pate (v)

## COCKTAIL MENU CONT.

### ***Something More Substantial (tray passed)***

Mini wagyu burgers with confit onion, gruyere & tomato chutney **\$5.00** (plattered)

Mini quesadillas w/ Smoky bbq chicken, sour cream, borlotti bean paste  
& tomato relish **\$5.00** (plattered)

Chinese shredded duck & bean sprout egg roll w/ black oyster mayonnaise **\$5.00** (\*6" plate)

Wild mushroom risotto cake w/ shaved parmesan, red onion & rocket salad **\$7.50** (6" plate)

Coriander & beesan battered chicken tenderloin cones with sweet potato fries  
& minted yoghurt **\$9.00** (cones)

Tempura whiting fillets w/ shoestring fries & caper mayonnaise **\$9.00** (cone)

### ***Fork Dish (mid course stand up plated) \$14.00pp***

Slow braised beef with white polenta, truffle and chives

Salmon fillet, with a nicoise vinaigrette, and sweet potato batons

Charred Lamb fillet, creamed potato, green pea puree, and red wine jus

Crispy skinned barramundi fillet served w/ Tuscan bread salad, Persian feta  
& lemon butter beurre blanc

Miso roasted eggplant ricepaper roll, tatsoi salad (v) (gf)

### ***Something Savoury to Finish (minimum 50 guests)***

#### **Australian cheese station \$9.00 per person**

Chef's selection of the finest Australian cheeses with quince paste , dried fruits and an array  
of crisp breads and crackers

#### **Antipasto station \$9.00 per person**

Italian style mezze platters with charred vegetables, marinated olives , charcutterie of cured  
meats , Italian sausages ,salamis ,sourdough bread and crisps

### ***Something Sweet to Finish \$3.00 per piece***

Baby tartlets with lemon curd topped with soft meringues and gratinated until golden brown

Chocolate and pistachio mini tortes with mascarpone and candied rocks

Mini seasonal fruit pizzettes with clotted cream and dusted with icing sugar

Baby Portuguese custard tarts blistered with brown sugar and topped with double cream

# BEVERAGE PACKAGES

*2 Hour*

STANDARD BEVERAGE  
PACKAGE \$16.00  
PER PERSON

*3 Hour*

STANDARD BEVERAGE  
PACKAGE \$24.00  
PER PERSON

*4 Hour*

STANDARD BEVERAGE  
PACKAGE \$32.00  
PER PERSON

*5 Hour*

STANDARD BEVERAGE  
PACKAGE \$40.00  
PER PERSON

## ***Standard beverage package includes:***

Dunes Pinot Noir Chardonnay Sparkling, Oxford Landing Sauvignon Blanc or Chardonnay,  
Oxford Landing Cabernet Shiraz, Merlot or Shiraz  
Draught Beer - Tooheys Extra Dry, Four X Gold, Tooheys New  
Soft drinks & juices

## ***Premium beverage package add \$10 per person to standard package***

Y series Yalumba Sauvignon Blanc or Chardonnay, Y Series Yalumba Shiraz, Merlot or Cabernet Sauvignon,  
Redbank Emily Sparkling  
Draught Beer - Toohey's Extra Dry, Four X Gold, Toohey's New  
Soft drink & juices

## ***Super Premium beverage package add \$15 per person to standard package***

Jansz Sparkling Wine, Vasse Felix Dry White, Vasse Felix Classic Red  
Draught Beer - Toohey's Extra Dry, Four X Gold, Toohey's New  
Soft drinks & juices

## ***Upgrade your draught beer***

Stella Artois on tap for an extra **\$2.00 per person / hour**  
Heineken on tap **\$2.50 per person / hour**

**Please note if there is a specific beverage you would like for your function, please let us know so that we can cater for your needs**

## ***Bubbles***

A special occasion requires special wines for those who wish to indulge on their wedding day. Whether it is a special bottle for the award winner or as a gift to staff, or the boss who have helped you get here today, we can organise this for you.

Jansz Premium NV Cuvee Tasmania **\$45.00 / bottle**, Chandon NV Yarra Valley Victoria **\$45.00 / bottle**  
Croser 05 Piccadilly Valley South Australia **\$70.00 / bottle**, Pol Roger NV France **\$120.00 / bottle**  
Bollinger NV France **\$150.00 / bottle**

## ***Beverages on consumption***

We are able to cater for functions with beverages on consumption. Please choose from our wine list which is available on request. A room hire applies, along with the cost of the food courses, chair covers and sashes, and any other extras you may request. If you wish to choose specialty wines that are not on our current list, talk to our coordinators and we will be happy to source these for you.

## ***Room hire***

Room hire only applies, when both a food and beverage package is not purchased. **\$250 per hour per space.**

# TERMS AND CONDITIONS

**CONFIRMATION OF BOOKING** A 14 day tentative booking may be placed without any obligation from the client. Once the tentative booking period lapses, The Landing reserves the right to release the tentative reservation and allocate the venue to another person without further notice. A deposit of \$1000 is required to secure the booking. The booking is considered confirmed when the full deposit, the terms and conditions have been sighted, and the booking form, signed by the client have been received.

**ROOM HIRE** A room hire fee will apply to those functions not utilising a food and beverage package of \$250 an hour.

**ALTERATION OF PACKAGES** Please note that any alterations to packages will negate the pricing of all package inclusions. Some inclusions are applicable only to packages (room hire charges, chair covers) and these will not be offered when a package is altered.

**PRICES & SURCHARGES** Due to labour costs, events held on public holidays attract a surcharge of 15% of the total account. All prices quoted are GST inclusive, and are confirmed when deposit is paid. Every possible effort is taken to maintain prices, but these are subject to change at the Management's discretion to allow for market cost variations and the introduction of any statutory taxes.

**VERBAL ADVICE** While all verbal advice is given based upon the best intention and information available, under no circumstances should verbal advice be acted upon or be deemed to be final, without written confirmation.

**CANCELLATION POLICY** Notice of cancellation must be received in writing to receive a refund of any prior monies paid. If you decide to cancel your event, the following conditions apply:

Notice of more than 90 days – full deposit is refunded provided the room is rebooked and a deposit paid.

Notice of 30 – 90 days – 50% of monies refunded provided the room is rebooked and a deposit paid.

Notice of 7 – 30 days – no refund is available due to costs incurred to date.

Notice of less than 7 days – no refund plus you will be charged for 75% of catering costs and room hire associated with your event.

**FINAL DETAILS & FINAL NUMBERS** To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audiovisual requirements are required no later than 7 days prior to your event. A guaranteed final number of guests is required no later than 7 days prior to your event. The Landing will cater for and charge for this number, even if fewer guests attend.

**PAYMENT OF ACCOUNT** Full payment for guaranteed number of guests is required no later than 3 days prior to your event. Payments made by cheque must be received no later than 14 days prior to your event. Payments made by credit card will incur a surcharge of 3% of the total account. All bar tabs, and other costs incurred must be paid at the conclusion of the event.

**CONDUCT OF AN EVENT** The Client agrees to begin their event at the scheduled time and agrees to have their guests, invitees and other persons vacate the designated function room at the closing hour indicated in the final details. Unless package extension or room hire arrangements have been made prior, the bar will close at the same time the package finishes, and entertainment must also finish at this time.

**EXTENDING FUNCTIONS** Functions may be extended on the day or night for a duration of up to 1 hour only, meaning that events must not exceed 6 hours duration from the arranged start time, but must cease no later than 11:30pm, however this decision is at the discretion of the Function Manager. If an event is granted an extension on the day or night of the event, surcharges will apply and the account to be finalized prior to leaving. Function rooms must be vacated within 30 minutes of bar closure lest an extended room hire will apply.

**ENTERTAINMENT AND NOISE RESTRICTIONS** Due to the residential location of the venue and requirements of our Liquor License, **all music/entertainment must cease no later than 11.30pm**, or when the package finishes, whichever is sooner. The recommended band size is a maximum of 4 pieces. NO SUB WOOFERS are allowed at The Landing, and a strict limit of 95dbc must be adhered to at all times. Bass is to be kept to a minimum, and a two speaker maximum if enforced. All entertainment in every form must be discussed with your event co-ordinator and approved by management prior to your function. Management reserves the right to refuse approval of entertainment in any form prior to the event if it does not conform to the guidelines required by The Landing. Bands, with brass instruments, using large bass drum kits or large amplifiers are no longer permitted to play at The Landing. In relation to any other entertainment, including DJs, noise levels will be monitored with a decibel meter throughout the function, and must be immediately and significantly turned down if requested by the Function Manager.

**VENUE ACCESS, EQUIPMENT AND DELIVERIES** The venue will not be open prior to the scheduled function commencement time, unless prior arrangements have been made with management. Deliveries are to be made during office hours, or by prior arrangement with management. The Landing does not accept responsibility for damage, or loss of, any client's property left in the premises prior to, during or after a function. Please advise the Venue Manager when anything is being delivered prior to your event, and safe storage will be arranged. Decorations supplied by the client must be pre-approved by management and any damage caused by these decorations the client will be liable.

**BEVERAGES AND RESPONSIBLE SERVICE OF ALCOHOL** In accordance with our liquor licensing responsibilities, we are unable to permit liquor to be brought onto the premises. The Landing will not engage in practices that encourage the rapid or excessive consumption of alcohol. Spirits cannot be included in the beverage package during functions and a general policy during functions of only one drink per person to be served at any time will be enforced. All bottled wine included in a beverage package will be removed from the dining tables once dining has ceased, after which all beverages will only be served by the glass. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Landing will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons. Where minors are attending an event where alcohol is being served, those minors must remain under the control of their legal guardian. Snug Harbour Receptions reserves the right to clearly identify minors by providing those minors with wrist bands which must be worn for the duration of the event. The Landing insists on a "no shots" policy and this must be adhered to.

**SMOKING POLICY** In accordance with Queensland smoking laws, smoking is not permitted inside the function rooms or anywhere that food and beverages are being served. Smoking is only permitted within the designated areas.

**SECURITY GUARDS** Should The Landing management deem it necessary for a specific event, security guards may be required at the cost of the client. Functions with numbers greater than 250 guests will incur a security fee.

**SCHOOL FORMALS** When hosting a school formal, The Landing requires additional security guards to be on site for the duration of the event at the cost of the client. A ratio of one guard per 100 guests at \$50 plus GST an hour is required. Random bag checks and breathalyser checks will be performed on under age guests upon request, and a ratio of one teacher per 20 students is required.

**DAMAGES** The hirer will be responsible for any breakage, damage, theft or vandalism to The Landing venue or the property of The Landing during, or associated with, the event. Damage must be reported to the management immediately upon discovery, or as soon as practicable thereafter. For University Balls a glassware damage waiver will be incurred, to cover any damages.