



# THE LANDING

at dockside

## *Corporate & Private Events*

### SUMMER / AUTUMN MENU

Available from 1st December 2010 - 1st May 2011

### WINTER MENU

Available from 1st May 2011 - 1st September 2011

### SPRING / SUMMER MENU

Available from 1st September 2011 - 1st January 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.

# LAUNCH YOUR LATEST IDEA

*at The Landing at Dockside*



Overlooking the Brisbane River and the Dockside marina, this event experience is the ideal space to showcase what Brisbane has to offer. Your guests can arrive by boat, enjoy drinks and canapés on the terrace, and dance under the twinkle of fairy lights with the iconic Story Bridge adding sparkle to the view.

Catering for cocktail receptions from 30 to 1500 guests, get away from the office for a day, and meet in our tranquil garden setting, bbq on our terrace and laugh the night away in our Comedy room.

With 3 unique spaces, four bars and two fantastic dance floor areas, we offer tailored and all inclusive packages. Design your whole event from the beginning with the help of our dedicated team, or let us do it for you.

*Tailor an event to suit your style, taste and budget.*

Please contact our Coordinators on (07) 3217 3646.

Email us on

**[amity@landingatdockside.com.au](mailto:amity@landingatdockside.com.au)**

**Or [monica@landingatdockside.com.au](mailto:monica@landingatdockside.com.au)**



# The Garden Room



Perfect for off- site training days, planning and corporate coaching, The Garden room is nestled in amongst the beautifully landscaped gardens of the Dockside precinct, and full of natural light.

**Work shop. Brain storm. Team build.**

## FAST TRACK MEETINGS

Need to meet away from the office for a 2 or 3 hour block? You can book a space at The Landing and build your own catering options

## CONFERENCE ROOM HIRE

All room hires include set up, iced water, mints and a staff member to facilitate

*The River Room* : \$75.00 PER HOUR

Staging and stage spot light,  
Projection screen, sound system and roving microphone included free of charge.  
Furniture all inclusive.

*The Harbour Room* : \$75.00 PER HOUR

Staging and stage spot light,  
Projection screen, sound system and roving microphone included free of charge.  
Furniture all inclusive.

*The Garden Room* : \$50.00 PER HOUR

Projection screen, sound system and roving microphone included free of charge.  
Furniture all inclusive

# Catering Options

## Freshly Brewed Tea and coffee

On arrival	\$4.50 per person
Half day	\$9.00 per person
Full day	\$12.50 per person
Orange, Apple, Pineapple and Cranberry juice	\$8.00 per litre jug

## Morning Tea

### Select items from the following list to build your morning tea per person

#### Sweet

Chock chunk mini muffins (v)	\$2.00
Mini lemon curd tartlets (v)	\$2.20
Strawberry and crème fraiche tarts (v)	\$2.40
Rhubarb scrolls with bud rim honey butter (v)	\$2.40
Baby Portugese custard tarts with caramelised brown sugar (v)	\$3.50
Mini fruit gallettes dusted with icing sugar (v)	\$3.50
Glazed assorted danishes (v)	\$2.00
Chocolate fudge brownie (v)	\$2.20
Seasonal sliced fruit platters (v) (gf)	\$4.50
Chefs selection of fresh baked cookies (v)	\$1.80

#### Savoury

Mini croissants filled with: (choose one from below)	\$4.00
1. smoked salmon & brie    2. honey leg ham & vintage cheddar    3. roma tomato, basil & feta (v)	
Mini bagels: (choose one from below)	\$4.00
1. rare beef, horseradish crème fraiche & wild rocket    2. gravalax salmon w/ dill, cream cheeses & capsicum) 3. charred vegetables w/ Yarra Valley feta    3. soppressa w/ baby spinach & smoked tomato pate	
Parmesan and cornmeal muffins w/ horseradish crème, smoked salmon and caper salad (gf)	\$2.60
Mini bacon and egg pies w/ tomato chutney	\$3.50
Mini pumpkin muffins w/ crème fraiche and genovese pesto (gf) (v)	\$3.00
Spanish chorizo omelette w/ capsicum jam & green olive salsa (gf)	\$3.00
Charred vegetable rice paper rolls w/ greek feta & raspberry glaze (gf) (v)	\$3.00
Tarragon poached chicken ribbon sandwiches w/ toasted hazelnuts, rocket and soya bean aioli	\$3.00
Sun dried tomato, basil & feta tartlets w/ caramelised red onion jam (v)	\$3.00
Twice baked mini goats cheese soufflés w/ balsamic caramelised onion jam (gf) (v)	\$3.00
Tomato pesetas w/ chiffonade of basil, aged balsamic and crumbled feta (v)	\$3.00

\*Prices and menus subject to change

# Lunch

## **Menu 1 - Express lunch \$18.00 / person** (minimum 10 people)

Mixed share platters of gourmet bakery breads with chef's selection of fillings and condiments, served with seasonal fruit platters to finish.

## **Menu 2 - Sandwiches of the world \$20.00 / person**

French mini bagel with smoked salmon, horseradish cream cheese, red onion rings, baby spinach and caper mayonnaise

Italian soppressa paninis with smoked tomato chutney, wild rocket and avocado butter

Mediterranean charred vegetable baby tortilla wraps with Yarra Valley feta & mixed leaves

Japanese miso paste poached chicken, whole meal ribbon sandwiches with pro mayonnaise and avocado butter

### *To finish*

Baby portugese custard tarts with caramelised brown sugar (v)

## **Menu 3 - Working lunch \$22.00 / person**

Variety of sourdough and whole grain breads with butter

Individual double smoked ham and brie quiches with tomato compote

Roasted lemon and garlic chicken pieces with garlic aioli

Penne pasta salad with blistered tomatoes, baby peas and parmesan emulsion

Traditional Greek salad with aged balsamic dressing

### *To finish*

Australian cheese with dried fruit and crisps

Seasonal sliced fruit platters

## **Menu 4 - Bakery lunch \$25.00 / person**

Sliced French sticks with butter

Chicken and duxelle mushroom roulade with baby spinach

Smoked tomato and feta Spanish omelette with Genoese pesto

Mini cheese kranskie sausage rolls with bush tomato chutney

Garlic and thyme roasted potato salad with snow pea tendrils & horseradish crème fraiche

### *To finish*

Chocolate and pistachio tortes with mascarpone and peanut brittle

\*Prices and menus subject to change

## *Lunch cont.*

### **Menu 5 - Oriental lunch \$25.00 / person** (noodle box lunch)

Beef & black bean rice paper rolls with julienne of vegetables, chilli & rice wine vinaigrette  
Teriyaki chicken soba noodle salad with bean sprout salad & soya lime vinaigrette  
Red rubbed pork fillet with vermicelli noodle salad, baby bok choy, pickled ginger and nojima dressing  
Chinese style egg tarts dusted with icing sugar and topped with lychee salsa

### **Menu 6 - Hot buffet \$30.00 / person**

Dinner rolls with butter  
Fork dishes (choose two from the following)  
Asian braised beef with shitake mushroom and scallions  
Green thai chicken curry with a bean sprout salad  
Lamb navarin with black olive and new potatoes  
Chicken laksa with Chinese vegetables and hokkien noodles  
Eggplant parmigiana with parmesan crust  
Coconut, lime and chilli barramundi pieces with baby eggplant

*Served with side dishes to accompany - choose two from below*

Minted jasmine rice  
Lemon and cumin roasted cocktail potatoes  
Medley of roasted root vegetables with caramelised onions  
Steamed seasonal greens with garlic butter  
Penne pasta salad with blistered tomatoes, baby peas and parmesan emulsion  
Traditional Greek salad with aged balsamic dressing  
Tomato and bocconcini, basil salad with baby spinach and evoo dressing  
Rocket parmesan and preserved lemon salad with lime emulsion  
Soused slaw with red capsicum, shallot and roasted garlic mayonnaise  
House green salad with bean sprout and chilli lime dressing

*To finish*

Chef's selection of petite desserts

\*Prices and menus subject to change

# BACK TO BASICS CONFERENCE MENU

Full day conference \$40.00 per person per day

Half day conference \$29.00 per person  
(your choice of lunch and either a morning tea or afternoon tea)

## The package includes the following items

### *On Arrival*

Assorted Teas and freshly brewed coffee ready on arrival for your guests,  
and refreshed throughout the day

### *Morning Tea*

#### **Select two items from the following**

- Mini Muesli Muffins
- Mini fresh baked Danish
- Sliced Potato and Leek Frittatta
- Mini egg and Bacon Tarts
- Sliced Fruit

### *Lunch*

Includes 1 .5 Rounds of assorted wraps, paninis, and gourmet sandwiches per person  
With Chefs selection of fillings including vegetarian options

Sliced Fruit Platters

### *Afternoon Tea*

#### **Select two items from the following**

- Chocolate Brownie Slice
- Mini Caramel Tarts
- Lemon Delicious slice
- Coconut Ice

\*Prices and menus subject to change



- Tables will be set with fresh water jugs, glasses and bowls of mints
- Room comes inclusive of tables, chairs, white board and markers,
- Projection screen, Roving microphone and sound system.
- Data projectors are available from \$175.00.
- Portable speakers with PA for laptop and data projection sound from \$80
- Any other AV requirements can be arranged with your event coordinator
- Catering area will be set on the Terrace for Break out
- A staff member will facilitate the day for you.

## EXTRA TIDBITS

Mixed lollies (500 grams)	\$8.50 per bowl
Jelly beans (500grams)	\$8.50 per bowl
Mini Magnums	\$3.50 per person
Dried fruit and nut mix	\$9.50 per bowl
250 ml Bottles of Soft drinks and Orange	\$3.00 on consumption

Friday enjoy a post conference wind down @ The Comedy Club  
add \$25 per person plus a bar tab

Accommodation available at Dockside Central Apartment's  
from \$180 per week night

Enjoy drinks and dinner at The Story Bridge Hotel within 5 minute walk from the venue

\*Prices and menus subject to change

# BEVERAGE PACKAGES

2 hour Standard Beverage Package	\$16.00
3 hour Standard Beverage Package	\$24.00
4 Hour Standard Beverage package	\$32.00
5 Hour Standard Beverage package	\$40.00

## *Standard Beverage Package Includes*

Dunes Pinot Noir Chardonnay Sparkling  
Oxford Landing Sauvignon Blanc or Chardonnay  
Oxford Landing Cabernet Shiraz, Merlot or Shiraz  
Draught Beer – Toohey's Extra dry, Four X Gold, Toohey's 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  
Killawarra Brut  
Draught Beer – Toohey's Extra Dry, Four X Gold, Toohey's New  
Soft drinks & 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 – Cascade Premium, Four X Gold, Toohey's New  
Soft drinks & Juices

## *Upgrade your Draught Beer*

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

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

\*Prices and menus subject to change

## *Bubbles*

A special occasion requires special wines for those who wish to indulge on their wedding day. Whether it be 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 Cuvée Tasmania	\$45.00 per bottle
Chandon NV Yarra Valley, VIC	\$45.00 per bottle
Croser 05 Piccadilly Valley, SA	\$70.00 per bottle
Pol Roger NV France	\$120.00 per bottle
Bollinger NV France	\$150.00 per 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. The following room hires apply when these conditions are not met. \$400 Sunday to Thursday, \$800 Friday & Saturday, up to four hours prior to midnight. Functions can be extended by the hour for an extra \$200 an hour.

\*Prices and menus subject to change

# THE LANDING CORPORATE EVENTS 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 applies by the hour for all conference meetings, prices listed above

**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.