



THE LANDING

at dockside

2011/2012

Fundraising Menus

SUMMER / AUTUMN MENU

Available 2nd January 2011 - 1st May 2011

WINTER MENU

Available 1st May 2011 - 1st September 2011

SPRING / SUMMER MENU

Available 1st September 2011 - 1st January 2012



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.

Tantalise your guests with our tasty menus from 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 see Jason to tailor your unique dining experience



The Landing at Dockside is one of Brisbane's Premier waterfront venues.

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.

Owned by the Story Bridge Hotel, The Landing at Dockside is continuing the Deery Family tradition and giving back to the community and helping out where can. We have designed a special fundraising menu for charities to use which is automatically discounted to assist you in raising funds for your cause.

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

The Landing, quite simply ... perfect.



Here is an example of what we can do...



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 w/ crisp lavosh, garlic croute & grissini sticks **\$4 pp**
- Italian style mezze platters w/ charred vegetables, marinated olives, charcuterie of cured meats w/ italian sausage, salami, sourdough bread and crisp bread **\$6 pp**

DINING

2 Course : \$40.00 PER PERSON

3 Course : \$55.00 PER PERSON

Please choose two meals from each course to be served alternately

Fresh dinner rolls with butter to start

Entree

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

Risotto of scallops, saffron and chives, lemon puree, and crisp pancetta

Carpaccio of fillet of beef, with fresh horseradish, heirloom tomato salad, and shaved parmesan (GF)

Main Course

Barramundi fillet, Ratatouille style garnish, creamed parsnip and potato, glazed young carrots

Chicken Kiev with steeped prunes, creamed potatoes with saffron, broccolini and pancetta

Fillet of beef mignon, topped with Paris butter, served with potato and leek galette, and a red wine jus

Dessert

Bittersweet chocolate tartlet, with steeped cherries, and mascarpone

Cannoli of ricotta and candied fruit, pistachio cream,

Vanilla bean pannacotta, with a citrus and mint salad, and lemon sorbet (Gf)

BEVERAGE PACKAGES

Standard Beverage Package includes:

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

Dunes Pinot 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 • Killawarra Brut

Draught Beer – Tooheys Extra dry, Four X Gold, Tooheys 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 – Tooheys Extra dry, Four X Gold, Tooheys New
Soft drinks & Juices

Upgrade Your Draught Beer

Stella Artois on tap for an extra \$2.00 /person/hour • Heineken on tap \$2.50 /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 to your needs.

Bubbles

A special day requires special wines for those who wish to indulge on their wedding day. Whether it is a special bottle for the bridal table or as a gift to parents and friends who have helped your big day happen, we can organise this for you.

- Jansz Premium NV Cuvée 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 w/ beverages on consumption. Please choose from our wine list which is available on request. A room hire applies, along w/ the cost of the food courses, chair covers & sashes and any other extras you may request. If you wish to choose speciality wines that are not on our current list, talk to our coordinators and we will be happy to source these for you.

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.