



THE LANDING

at dockside

Corporate Events

SUMMER / AUTUMN MENU

Available from January 3rd 2010 - 1st May 2010

WINTER MENU

Available from 1st May 2010 - 1st September 2010

SPRING / SUMMER MENU

Available from 1st September 2010 - 1st January 2011

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

Or 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

ROOM HIRE A room hire fee will apply for those functions not utilising an all-inclusive package:
\$800 - minimum room hire fee, for functions up to 5 hours prior to midnight.

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.

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 finalised prior to leaving.

ENTERTAINMENT & 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. 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 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. Snug Harbour 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.

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.

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.