



## 2010 Off Site 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 welcome to the team our new Head 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.

Now we are bringing you the essence from the kitchens of The Landing at Dockside to your home, office, boat, community hall, and anywhere you want to gather people to celebrate and share good times and good food

The following menus can be dropped off to your door, or fully serviced

And are designed to make your next event as easy as possible

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

### Welcome to Summer/ Autumn 2010

Summer / Autumn Menu

Available January 3<sup>rd</sup> 2010 – 1<sup>st</sup> May 2010

Winter Menu

Available 1<sup>st</sup> May - 1<sup>st</sup> September 2010

Spring / Summer Menu

Available 1<sup>st</sup> of September 2010 - 1st January 2011

# Refreshments

The following menus do not require staffing and are suitable for 2-3 hour events; they are designed to take care of your refreshment and are perfect for bridal showers, morning teas, brunches, baby showers, wakes, meetings, and ladies luncheons

We can bring the following menus to you, wherever you are, set them up and let you enjoy

Package 1 \$ 10 per person (please select 4 items from below) (minimum 20 guests)

Package 2 \$15 per person (please select 6 items from below) (minimum 20 guests)

Package 3 \$20 per person (please select 8 items from below) (minimum 20 guests)

## Sweet items

Choc chunk mini muffins (v)

Glazed assorted Danishes (v)

Mini lemon curd tartlets (v)

Chocolate fudge brownie (v)

Strawberry and crème fraiche tarts (v)

Seasonal sliced fruit platters (v) (gf)

Rhubarb scrolls with bud rim honey butter (v)

Chef's selection of fresh baked cookies (v)

Baby Portuguese custard tarts with caramelized brown sugar (v)

Mini fruit galettes dusted with icing sugar

## Savoury items

Mini pumpkin muffins with crème fraiche and Genoese pesto (gf) (v) (do)

Spanish chorizo omelette with capsicum jam and green olive salsa (gf) (do)

Parmesan and cornmeal muffins with horseradish crème

Charred vegetable rice paper rolls with Greek feta and raspberry glaze (gf) (v) (do)

Tarragon poached chicken ribbon sandwiches with toasted hazelnuts, rocket and soya bean aioli (do)

Sun dried tomato, basil and feta tartlets with caramelized red onion jam (v) (do)

Mini bacon and egg pies with tomato chutney

Mini croissants filled with (choose one from below)

1. Smoked salmon and brie
2. Honey leg ham and vintage cheddar
3. Roma tomato, basil and feta (v)

Mini bagels (choose one from below):

Rare beef, horseradish crème fraiche and wild rocket

Gravalax salmon with dill, cream cheeses and capsicum jam

Charred vegetable with Yarra valley feta (v)

Soppressa with baby spinach and smoked tomato pate

Parmesan and cornmeal muffins with horseradish crème, smoked salmon and caper salad (gf)

Tea and coffee on arrival @ \$5.50 – includes equipment

Delivery fee and set up fee \$ 50.00

Table linen if required \$15.00 per piece (POA)

Serviced events \$ 120.00 (includes one wait staff member for a 3 hour event, with set up and clean included)

PLEASE NOTE ALL PRICES ARE EXCLUSIVE GST

# Hampers for sailing, lounging, lunching, picnicking

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

## Hamper # 1 \$20 per person (min 10 guests)

### To start

Fresh crusty rolls with butter

Lemon and garlic marinated chicken pieces with lemon aioli

Individual double smoked ham and sundried tomato pies with mushroom pate

Blistered cherry tomato and pesto pasta salad with caramelised onions and fetta

New chat potato salad with horseradish crème fraiche, bacon lardons and snow pea tendrils

House green salad with Italian vinaigrette

### To finish

Seasonal sliced fruit platters with vanilla bean yoghurt

## Hamper # 2 \$25 per person (min 10 guests)

### To start

Tarragon poached chicken ribbon sandwiches with toasted hazelnuts, rocket and soya bean aioli (do)

Sun dried tomato, basil and feta tartlets with caramelized red onion jam (v)(do)

Mooloolaba ocean king prawns with lemon aioli (gf)(do)

Gravalax salmon mini bagel with fresh dill, cream cheeses and capsicum jam

Mini bacon and egg pies with tomato chutney

### To finish

Seasonal Australian cheese platter with dried fruit, quince paste and crisps

Seasonal sliced fruit platters (v) (gf)

Chocolate fudge brownie (v)

## Softies

San Pellegrino Mineral Water 1litre \$9.00 / 500 ml \$6.00

Individual Spring Valley Juices 250ml assorted flavours \$3.50

Individual Coke, Sprite, Diet Coke, Fanta, Liff, 250 ml \$4.00

\*\* Delivery fees apply

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# High Tea and Brunch

Served to the centre of the table on platters and high tea stands, or served buffet style

## Sweet

Baby strawberry pies topped with meringues

Rhubarb scrolls with bud rim honey butter (v)

Baby Portuguese custard tarts with caramelized brown sugar (v)

Mini fruit galettes dusted with icing sugar(v)

Mini chocolate and pistachio tortes with mascarpone and candy rocks

## Savoury

Spanish chorizo omelette with capsicum jam and green olive salsa (gf)

Parmesan and cornmeal muffins with horseradish crème, smoked salmon and caper salad (gf)

Charred vegetable rice paper rolls with Greek feta and raspberry glaze (gf) (v)

Tarragon poached chicken ribbon sandwiches with toasted hazelnuts, rocket and soya bean aioli

Chinese shredded duck and bean sprout salad egg roll with black oyster mayonnaise

Tea, assorted potted teas with condiments

Juices and soft drinks

**\$32 per person**

Minimum 30 people/ Equipment fees apply

## Devonshire tea

Freshly baked scones with raspberry jam, apricot jam, and freshly whipped cream

Tea, assorted potted teas with condiments

Juices and soft drinks

**\$12.00 per person**

Minimum 30 people/ Equipment fees apply

\*\*These menus can be delivered to your door and set up, and self managed

Delivery fee and set up fee \$ 50.00

Table linen if required \$15.00 per piece (POA)

Serviced events \$ 120.00 (includes one wait staff member for a 3 hour event, with set up and clean included)

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# Conference options

Build your conference catering from the following menus

These menus can be dropped off to your door and do not require staffing, for 20+ guests

The items are served in disposable display boxes, with napkins, bio degradable plates, and cutlery \$1.00 per person

## Morning tea/ Afternoon Tea

### Sweet

Choc chunk mini muffins (v) 2.00

Glazed assorted Danishes (v) 2.00

Mini lemon curd tartlets (v) 2.20

Chocolate fudge brownie (v) 2.20

Strawberry and crème fraiche tarts (v) 2.40

Seasonal sliced fruit platters (v) (gf) 4.50

Rhubarb scrolls with bud rim honey butter (v) 2.40

Chefs selection of fresh baked cookies (v) 1.80

Baby Portuguese custard tarts with caramelized brown sugar (v) 3.50

Mini fruit galettes dusted with icing sugar (v) 3.50

### Savoury

Mini croissants filled with (choose one from below) 4.00

- Smoked salmon and brie
- 2. Honey leg ham and vintage cheddar
- 3. Roma tomato, basil and feta (v)

Mini bagels (choose one from below) 4.00

- Rare beef, horseradish crème fraiche and wild rocket
- Gravalax salmon with dill, cream cheeses and capsicum jam
- Charred vegetable with Yarra valley feta (v)
- Soppressa with baby spinach and smoked tomato pate

Parmesan and cornmeal muffins with horseradish crème, smoked salmon and caper salad (gf) 2.60

Mini bacon and egg pies with tomato chutney 3.50

Mini pumpkin muffins with crème fraiche and Genoese pesto (gf) (v) 3.00

Spanish chorizo omelette with capsicum jam and green olive salsa (gf) 3.00

Charred vegetable rice paper rolls with Greek feta and raspberry glaze (gf) (v) 3.00

Tarragon poached chicken ribbon sandwiches with toasted hazelnuts, rocket and soya bean aioli 3.00

Sun dried tomato, basil and feta tartlets with caramelized red onion jam (v) 3.00

Twice baked mini goats cheese soufflés with balsamic caramelized onion jam (gf) (v) 3.00

Tomato pesetas with chiffonnade of basil, aged balsamic and crumbled feta (v) 3.00

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# Lunch

These items are served in disposable display boxes, with napkins, bio degradable plates, and cutlery \$1.00 per person

## 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 per person

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

Italian soppressa Panini's with smoked tomato chutney, wild rocket and avocado butter

Mediterranean charred vegetable baby tortilla wraps with Yarra valley feta and mixed leaves

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

To finish

Baby Portuguese custard tarts with caramelized brown sugar (v)

## Menu 3- Working lunch \$22.00 per 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 per 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 and horseradish crème fraiche

To finish

Chocolate and pistachio tortes with mascarpone and peanut brittle

Delivery fee and set up fee \$ 50.00

Table linen if required \$15.00 per piece (POA)

Serviced events \$ 120.00 (includes one wait staff member for a 3 hour event, with set up and clean included)

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## Lunch continues

### Menu 5 - Oriental lunch \$25 (noodle box lunch) per person

Beef and black bean rice paper rolls with Julianne of vegetables, chilli and rice wine vinaigrette

Teriyaki chicken soba noodle salad with bean sprout salad and soya lime vinaigrette

Red rubbed pork fillet with vermicelli noodle salad baby bok Choy, pickled ginger and noc Jim dressing

To finish

Chinese style egg tarts dusted with icing sugar and topped with lychee salsa

### Menu 6 - Hot buffet \$30.00 per 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 sprouts 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 caramelized 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

\*\* These menus require staffing, and equipment hire, delivery fees apply

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# BBQ

## BBQ Menu 1

\$25.50 per person

Fresh baked dinner rolls with butter

### From the grill

Grain fed 100 day aged rump served to your liking

Mini cheese kransies with bush tomato chutney

Thai bbq chicken skewers with coriander yoghurt

### Salad

Green salad with blistered cherry tomatoes, roasted capsicum and feta salad with aged balsamic dressing

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

### To finish

Seasonal fruit platters

\*\* This menu requires staffing, and equipment hire

## BBQ Menu 2

\$35.50 per person

Variety of sourdough and corn rolls with butter

### From the grill

Grain fed 100 day aged rump served to your liking

Lemon and garlic chicken pieces with Smokey bbq sauce

Mini cheese kransies with bush tomato chutney

Rosemary and garlic rubbed lamb skewers

### Salads

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

Soused slaw with red capsicum, shallot and roasted garlic mayonnaise

House green salad with bean sprout and chilli lime dressing

### To finish

Australian cheese platters with quince paste, dried fruit and crisps

Seasonal fruit platters

\*\* This menu requires staffing, and equipment hire, delivery fees apply

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# BBQ

## BBQ Menu 3 \$55.50 per person

Variety of dinner rolls, sourdough loaves and corn rolls with butter

### From the grill

Mini fillet mignons with sauce béarnaise

Mini cheese kransies with bush tomato chutney

Soy and mirin marinated Atlantic salmon rice paper rolls with ponzu dipping sauce

Chilli and lime marinated prawn skewers with coriander and mint yoghurt

Coriander, lime and soya marinade chicken breasts with wasabi aioli

Asparagus rice paper rolls with raspberry vinaigrette

### Salad

Tomato and bocconcini, basil salad with baby spinach and evoo dressing

Roasted southern gold potatoes salad with sugar snaps, semi dried tomatoes, flat leaf parsley and balsamic caramelized onions and snow peat tendrils

Cumin roasted beetroot salad with feta and Asian greens

Rocket parmesan and preserved lemon salad with lime emulsion

### To finish

Chef's selection of Pettit desserts to include

Mini chocolate tortes with double cream and praline

Baby lemon meringues

Seasonal fruit platters

Australian cheeses with quince paste and crisps

Mini fruit pizzas dusted with icing sugar and clotted cream

\*\* This menu requires staffing, and equipment hire, delivery fees apply

\*\*\* All BBQs are a minimum of 30 guests

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# Dining

2 Course \$42 / 3 Course \$52 / add Canapé's for one hour \$12 / add \$5.00 per person for alternate

drop (minimum 20 guests)

Fresh dinner rolls with butter to start

## Entree

Dill and lemon cured Atlantic salmon with French butter brioche croute, snow pea tendrils and preserved lemon salad with candied red onion jam, fried panterella capers and horseradish crème (cold)

200 day aged beef Carpaccio with Belgium butter puff, smoked tomato tart, Milawa goats curd and petite rocket and parmesan salad with aged balsamic glaze (cold)

Confit potato and leek terrine with seared ocean king prawn, sauce mousseline and baby cress salad (warm)

Seared duck breast with confit of red cabbage, honey roasted kaiserfleisch and orange marmalade (gf)

Lemon parsley risotto with seared scallops, crisp prosciutto and green pea cappuccino (gf)

Eggplant parmigiana with baby rocket, parmesan, and red onion salad, topped with a Genoese pesto and enoki croute. (v)

## Mains

Chicken roulade with mushroom pate, Milawa goat curd, petite rocket salad and porcini cream reduction (gf)

Star anise and cinnamon braised beef with golden shallot creamed potatoes, red wine reduction and crispy fried leeks (gf)

Crispy skinned barramundi fillet with parsnip purée, Moreton bay bug ravioli, lemon burr Blanc, chiffonnade of sorrel and wakami seaweed salad

Rosemary and garlic marinated lamb fillet served with porcini and Swiss brown mushroom timbale, lemon cumin potatoes and cherry tomato glaze (gf)

Pork loin fillet with cauliflower purée, candied red onion jam, caramelized pears and a wild red current reduction (gf)

Braised wild mushroom tartlet with tempered tomatoes, asparagus spears, baby cress salad, goat cherve and choron sauce (v)

Char grilled eye fillet with parmesan ,sweet potato and parsley bake, horseradish crème , red wine jus , truffle oil and fried basil .(gf)

All main courses served with bowls of seasonal buttered greens to the table

## Desserts

Seasonal duo of Australian cheeses with dried fruit, quince paste and crisps

Double vanilla crème Brulee with candied rhubarb, clotted cream and hazelnut praline (gf)

Chocolate and pistachio torte with mascarpone, strawberry mint salsa and raspberry reduction (gf)

Golden pear tarte tartan with butterscotch semi freddo, candy rocks, crème anglaise and mint syrup

The Landing's own lemon meringue pie with passionfruit glaze

Buttermilk bavarois with wild berry salad, strawberry soup, chocolate and mint salad (gf)

## To finish

Chocolate petite four's served with tea and coffee

\*\* This menu requires staffing, and equipment hire

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# Degustation Tasting menu

\$82 per person tasting menu / Add canapés for one hour \$12 / Minimum 20 guests

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

All courses are mid size

## To Begin

Mini sourdough rolls with butter

## 1st course

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

## 2nd course

Belgium butter puff mille feuille with smoked tomatoes, Yarra valley goat curd, aged balsamic and thyme oil

## 3rd course

Moreton bay bug ravioli with cepe reduction, fried enoki croute and parmesan tuille

## 4th course

Braised beef cheek atop golden shallot and duchess potato tartlet with French buttered spinach ,star anise reduction and caramelized onion wafer

## 5th course

Mascarpone semi freddo served with poached seasonal berries, dressed with 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

\*\* This menu requires staffing, and equipment hire

PLEASE NOTE ALL PRICES ARE EXCLUSIVE GST

44 Ferry Street Dockside Kangaroo Point 4169 p. 3217 3646  
[www.landingatdockside.com.au](http://www.landingatdockside.com.au)

# Buffet

Buffet # 1     \$78 per person / Add One hour of Canapé's \$12pp / Minimum 50 guests

## Served to the table

Selection of sourdough bread and Turkish flat bread with house made dips and butter

Plates of Fresh Ocean king prawns with preserved lemon aioli and cocktail sauce

## From the buffet

Mini fillet mignons with béarnaise sauce

North Queensland barramundi with Thai macadamia crust and bush lime aioli

Garlic and rosemary marinated lamb back straps with peppercorn reduction

Chicken and porcini galantines with Woodside goat curd

Double smoked ham on the bone with orange marmalade

## Hot sides

Duo of sweet potato and potato gratin with parmesan cheese

Caramelized root vegetable with balsamic onions

Steamed seasonal buttered greens

## Salads

Wild rocket, blistered cherry tomato salad with shaved parmesan, red onion and cherry balsamic vinaigrette

Tomato, bocconcini and basil salad with snow pea tendrils and E.V.O.O

Mixed leaf salad with semi dried tomatoes, roasted capsicums, sautéed mushrooms and ranch dressing

## To finish

Mini meringues with lemon curd

Australian cheese platters with quince paste and crisp breads

Mini chocolate tortes with lime mascarpone and praline

Seasonal fruit platters

Mini fruit pesetas with clotted cream

Glazed strawberry tarts with double cream

\*\* This menu requires staffing, and equipment hire

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# Buffet

Buffet # 2 \$59 per person / Add One hour of Canapé's \$12 pp / Minimum of 50 guests

## Fresh baked dinner rolls with butter

### From the grill

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

Wagyu rumps slow cooked to medium rare and served with porcini reduction

Sage and garlic marinated chicken breast

Macadamia crusted Atlantic salmon with lemon butter sauce

### Hot sides

Roasted new potatoes with lemon cumin butter

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

### Cold sides

Green salad with Italian vinaigrette

Tuscan bread salad with charred Mediterranean vegetables, basil and evoo

Baby cos salad with semi dried tomatoes, poached eggs, shaved parmesan and ranch dressing

### To finish

Mini chocolate hot pots dusted with icing sugar and country style cream

Buttermilk bavaois with berry glaze

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

Australian cheese platters with quince paste and crisps

French vanilla custard tarts with candied lemon zest

\*\* This menu requires staffing, and equipment hire

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# Cocktail Menu

Canapé menu # 1  
6 piece menu \$15.00  
Suitable for 1 hour

Canapé menu # 2  
8 piece menu \$20.00  
Suitable for 2 hours

Canapé menu # 3  
10 piece menu \$24.00  
Suitable for 2.5 -3 hours

Canapé menu # 4  
12 piece menu \$28.00  
Suitable for 3 hours

## Cold canapés

- Mini pumpkin muffins with crème fraiche and Genoese pesto (gf) (v)
- Spanish chorizo omelette with capsicum jam and green olive salsa (gf)
- Rare beef en croute with mushroom duxelle and Woodside goat curd
- Parmesan and cornmeal muffins with horseradish crème, smoked salmon and caper salad (gf)
- Charred vegetable rice paper rolls with Greek feta and raspberry glaze (gf) (v)
- Scallop ceviche tartlets with preserved lemon and avocado salsa
- Garlic and rosemary lamb bruschetta with olive tapenade and smoked tomato jam
- Tarragon poached chicken sandwiches with toasted hazelnuts, rocket and soya bean aioli
- Sun dried tomato, basil and feta tartlets with caramelized red onion jam (v)
- Filo pastry cups with ocean trout, horseradish crème and avocado pate with ketta caviar
- Mooloolaba ocean king prawns with lemon aioli (gf)
- Twice baked mini goats cheese soufflés with balsamic caramelized onion jam (gf) (v)

## Hot canapés

- Fried prawn gyoza with wasabi mayonnaise
- Baby chicken wellingtons with mushroom pate and deep fried chives
- Shitake mushroom risotto balls with Japanese mayonnaise (v) (gf)
- Pink peppercorn beef fillet skewers with sauce choron (Gf)
- Asian braised mini lamb pies with sweet potato purée and balsamic onions
- Tomato pesetas with chiffonnade of basil, aged balsamic and crumbled feta (v)
- Blue swimmer crab, preserved lemon and parsley potato cakes with avocado mousseline and salmon pearls
- Lemon and garlic confit chicken skewers with red pepper roulle
- Japanese tempura prawn cutlets with roasted garlic aioli
- Parmesan and parsley crumbed sweet potato cakes with white bean and coriander purée (v)
- Smoked tomato scrolls with hummus mash and deep fried basil (v)
- Pork and bean sprout salad spring rolls with ponzu dipping sauce

\*\* This menu requires staffing, and equipment hire

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# Cocktail Menu

## Something more substantial (tray passed)

Mini wagyu burgers with caramelized onion and bush tomato chutney \$4 .50 (plattered)

Mini quesadillas with Smokey bbq chicken, sour cream, borlotti bean paste and tomato relish \$4.50

Chinese shredded duck and bean sprout egg roll with black oyster mayonnaise \$4.50 (\*6inch plate)

Wild mushroom risotto with shaved parmesan, red onion and rocket salad \$6.80 (6 inch plate)

Coriander and beesan battered chicken tenderloin cones with sweet potato fries and minted yoghurt \$8.20 (cones)

Tempura whiting fillets with shoestring fries and caper mayonnaise \$8.20 (cone)

## Fork dish (mid course stand up plated) \$13.00

Asian braised beef with golden shallot creamed potatoes, baby peas and star anise reduction

Preserved lemon and macadamia nut crusted Atlantic salmon fillet with green bean, sweet potato salad and sauce choron (gf)

Rosemary and garlic marinated lamb with hummus puree, grilled haloumi, lemon wedge and red wine jus (gf)

Crispy skinned barramundi fillet served with Tuscan bread salad, Persian feta and lemon butter beurre blanc

Truffle egg frittata with smoked tomatoes, baby cress and avocado salad (v) (gf)

## Something savoury to finish (min 50 guests)

### Roasting stations- Served with crusty bread rolls and an assortment of condiments

Honey and soya glazed double smoked ham \$6.50 per person

Wholegrain mustard wagyu beef \$ 9.00

Boned and rolled leg of pork \$7.50

### Australian cheese station \$8.50 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 \$8.00 per person

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

### Something sweet to finish \$2.70 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

\*\* All of the above menu options require staffing, and equipment hire

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# 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
- Bottled 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
- Crittenden Estate Gippetto Brut NV
- Bottled 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, Jim Barry Riesling
- Vasse Felix Classic Red, Scribbler Cabernet Sauvignon
- Bottled Beer – Toohey's Extra Dry, Four X Gold, Toohey's New
- Soft drinks & Juices

## Bubbles

- |                                   |                     |
|-----------------------------------|---------------------|
| • Jansz Premium NV Cuvee 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 |

## Softies

- San Pellegrino Sparkling Mineral Water 500 ml \$6.00/ 1 litre \$9.00
- 250 ml Coke, Sprite, Lift, Fanta, Diet Coke \$4.00
- 250 ml assorted Spring Valley Juices \$3.50
- Tea and Coffee station – On arrival \$4.50/ Half Day \$9.00 / Full day \$14.00 (equipment fees apply)

## 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. A corkage fee will apply in this case.

## Staff

All wait staff are charged out at \$28 per hour plus gst, On a minimum 2 hour call out fee  
 Bar staff are charged out at \$28 per hour plus gst, on a minimum 2 hour call fee  
 Baristas are charged out at \$32 per hour on a minimum 3 hour call fee  
 Function supervisors are charged out at \$32 per hour plus gst on a minimum 2 hour call out fee

## Chefs

Chefs are charged from kitchen to kitchen, at \$32.00 per hour plus gst on a minimum 3 hour call out fee

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## Event coordinators

Event coordinators are provided free of charge, as a part of the service

## Wedding Planners

A dedicated wedding planner can be arranged

## Equipment Hire

Equipment hire fees apply to all functions requiring hospitality equipment and supplies, including glassware, crockery, linens, cutlery, and kitchen equipment

## Delivery

A delivery fee of \$40 applies to all deliveries within a 10km radius of the CBD

A delivery fee of \$90 applies to all other deliveries within a 30 km radius of the CBD

Outside of 90km – price on application

## Accounts

Full payment for guaranteed number of guests is required prior to your event, or at the completion of your event. Payments made by cheque must be received no later than 7 days prior to your event. Payments made by credit card will incur a surcharge of 3% of the total account. A tax invoice will be supplied for your records.

## Deposit

A 10 % deposit is required within 10 working days of your booking, this fee will come off your total bill

## THE LANDING AT DOCKSIDE OFFSITE - TERMS & 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 reserve the right to release the tentative reservation. A deposit of 10% 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.

**Alteration of Packages** Please notes 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 labor costs, events held on public holidays attract a surcharge of 15% of the total account. All prices quoted are GST exclusive, 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.

Notice of 30 - 90 days - 50% of monies refunded.

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 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 4 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 prior to your event, or at the completion of your event. Payments made by cheque must be received no later than 7 days prior to your event. Payments made by credit card will incur a surcharge of 3% of the total account. A tax invoice will be supplied for your records.

**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, should these times change extra staffing costs will apply

PLEASE NOTE ALL PRICES ARE EXCLUSIVE GST

**Venue Access, Equipment and Deliveries** All theming, entertainment and outside suppliers will be managed by the client, and all care and no responsibility taken by The Landing at Dockside.

**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. The Landing 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 at Dockside 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 property or equipment of The Landing or the Hired venue in question.

PLEASE NOTE ALL PRICES ARE EXCLUSIVE GST