



# Weddings On Location

Your wedding memories will last a lifetime. So why not let The Landing at Dockside catering make you're wedding a most extraordinary event wherever your heart wants to celebrate?

From small gatherings at the beach to an elaborate affair in a garden marquee, our wedding coordinators can arrange everything from canapés for an intimate garden reception, a delectable four-course dinner for an elegant black tie affair, or anything in between. Our team will travel anywhere and will guide you through every step of the planning process, helping you select personalized menus, coordinated linens, china, flowers, music, and even parting gifts. We take care of all the planning, so you can enjoy your special day. Our partners can look after all of your marquee needs and ensure every touch is beautiful, from ceremony through to the lighting.

We can ensure you receive a first-class catering solution in any location.

## 2010 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.

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.

### Summer / Autumn Menu

Available January 3rd 2010 – 1st May 2010

### Winter Menu

Available 1st May - 1st September 2010

### Spring / Summer Menu

Available 1st of September 2010 - 1st January 2011

The following packages have been designed to take the stress out of planning your wedding day. The price includes everything you need to make your reception a memorable one, all you have to add is your venue, your location and your personal touch.

We can tailor each package to suit your wedding day desires, style and budget.

## Marriage Ceremonies & Vow Renewal

Whether it be a tranquil garden, a secluded beach, a secret enclave, a beautiful decking, overlooking the river or with city views the place you say your vows will make a lasting impression and set the scene for your entire wedding

**\$300.00**

Includes the Following:

Red carpet, 20 dressed chairs for your guests, a registration table and 2 chairs for the bride and groom, and set up

## Ceremony Accessories

- Arbours, swagging, price on application
- Roman pillars for flowers either side of aisle \$60.00 (pair)
- String quartet from \$480.00 (poa)
- Tiffany chairs, with cushions from \$16.00 each
- Americana Chairs from \$7.50 each
- Floral Posies from \$25.00 each
- Portable Audio System for your Celebrant, \$150.00

Please note this does not include your chosen venue hire

\* \$40.00 delivery fee applies

# High Tea & Brunch

Served to the centre of the table on platters and high tea stands

## Sweet

Baby strawberry tarts topped w/ meringues

Rhubarb scrolls w/ bud rim honey butter (v)

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

Mini fruit gallettes dusted w/ icing sugar (v)

Mini chocolate & pistachio tortes w/ mascarpone and candy rocks

## 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

Tea, assorted potted teas w/ condiments

Juices & softdrinks

**\$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)

PLEASE NOTE ALL PRICES ARE EXCLUSIVE GST

44 Ferry Street Dockside Kangaroo Point 4169 p. 3217 3646

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# Love

The following package has been designed for a 4 hr all inclusive event

- Chef's selection of 8 canapés – 4 hot and 4 cold from our seasonal canapé menu
- Each guest receives an alternate serve fork dish; select two from our seasonal fork dish menu
- A tea and coffee station will be set for your guests to enjoy for the duration of the reception
- Your Wedding cake will be cut and plattered and served to the tea and coffee station, cake table and cake knife provided.
- 4 hour unlimited beverage package including wine, sparkling, local beers, and soft drinks from our standard package
- You will be allocated your own dedicated wedding consultant and 2 x 1 hour consultations

**\$80.00 per person** Valid until the 1st January 2011

# Romance

The following package has been designed for an all inclusive cocktail party, with all the trimmings

- Personal selection of 8 canapés – choose 4 hot and 4 cold from our seasonal menu
  - Each guest receives an alternate serve fork dish; select two from our seasonal fork dish menu
  - Australian Cheese platters with assorted crisp breads and dried fruits
- Or select 3 petite sweets from our dessert menu
- A tea and coffee station will be set for your guests to enjoy for the duration of the reception
  - Your Wedding cake will be cut and plattered and served canapé style
  - 5 hour unlimited beverage package including wine, sparkling, local beers, and soft drinks from our standard package
  - Customised menus to match your theme
  - Customised signage for your guests
  - Your choice of three wishing wells to use on your present table
  - Dressed gift and cake table provided, cake knife provided

**\$100.00 per person** Valid until the 1st January 2011

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

# Bliss

The following package has been designed to include everything you need for a special event

- 2 courses (Entrée & Main) from our dining menu, select two dishes from each course to be served alternately, or select BBQ menu #2
- Your wedding cake served as dessert with berry coulis and freshly whipped cream
- 4 hour unlimited beverage package including wine, sparkling, local beers, and soft drinks from our standard package
- A tea and coffee station will be set for your guests to enjoy for the duration of the reception
- Customised menus to match your theme
- Customised signage for your guests
- You will be allocated your own dedicated wedding consultant and 1 x 2 hour consultations

**\$90.00 per person** Valid until the 1st January 2011

# Elegance

The Complete Package Includes the following:

- Chefs selection of canapés on arrival on the terrace
- 3 courses from our dining menu, select two dishes from each course to be served alternately or select from our Buffet Menu #2 or BBQ menu #3
- Your wedding cake will be cut and plattered for your guests
- 5 hour unlimited beverage package including wine, sparkling, local beers, and soft drinks from our standard package
- A tea and coffee station will be set for your guests to enjoy
- Customised menus & signage to match your theme, table plans, table card placement
- Dressed gift and cake tables and cake knife provided
- Your choice of three wishing wells to use on your present table
- You will be allocated your own dedicated wedding consultant and 1 x 2 hour consultations

**\$130.00 per person** Valid until the 1st January 2011

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

# Eternity

THE ULTIMATE IN BRIDAL PACKAGES INCLUDES THE FOLLOWING:

For your dining experience select from any of these three options:

1. Chefs selection of canapés on arrival followed by 4 courses from our dining menu; select two dishes from each course to be served alternately, w/ Australian cheese, dried fruits & crisps and to finish your wedding cake will be cut and plattered for your guests.
2. Delight your guests and select our degustation tasting menu, designed to blend and build flavours over five courses.
3. Graze on our Buffet menu #1 w/ Chef's selection of canapés on arrival
  - 5 hour unlimited beverage package including our Super Premium range of wines, sparkling, local beers and soft drinks from our standard package
  - 2 Bottles of Pol Roger to be served to the Bridal table for toasts
  - A tea and coffee station will be set for your guests to enjoy
  - Customised menus & signage to match your theme, table plans, table card placement
  - Dressed gift and cake tables, with white swagging and cake knife provided
  - Your choice of three wishing wells to use on your present table
  - You will be allocated your own dedicated wedding consultant and 1 x 2 hour consultations, and assistance with your wedding marquee or structure

**\$145.00 per person** Valid until the 1st January 2011

## Extras

Allow your guests to relax and enjoy a drink at the bar while you complete your wedding photos.

The following platters are available to serve between your ceremony and reception.

Your guests can buy their own drinks, you can run a bar tab, or you can extend your beverage package for an hour.

## Additions and Amendments

Seafood Platters - Shared seafood plates served to the table \$8.00 per person

choose one from below:

- Platters of Mooloolaba prawns w/ homemade cocktail sauce & bush lime aioli
- Salt & pepper calamari w/ soya lime vinaigrette
- Fresh shucked oysters w/ red wine vinaigrette
- Tempura soft shell crabs w/ wasabi soya dressing

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

## Platters

To start your event, treat your guests to a platter of nibbles 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, \$6 pp
- charcuterie of cured meats w/ italian sausage, salami, sourdough bread and crisp bread

If you don't want the party to end - we can extend your reception for an extra

- 1 hour beverage package extension \$8 pp
- Tapas item from our selection to bulk out your cocktail party add \$5 per item

## Teenagers

Let the 13-17 year olds enjoy fine dining at its best, with the same menu as the adults.

Adults menu of entrée, main & dessert, plus unlimited soft drink and juices.

**\$89.90 per teenager** Valid until the 1st January 2011

## Children

Served at entrée time to ensure the youngsters are fed early after a long wedding day,

2-12 year old's can have time to play with our kid's meal's.

Large serving's of either;

- Chicken Nuggets and Chips served with a green salad and tomato sauce
- Crumbed Fish and chips served with a green salad and tartare sauce
- Unlimited soft drinks and juices.

**\$40.00 per child** Valid until the 1st January 2011

## Dietary Requirements

Our chef will personally prepare any special dietary requirement meals you may need. Just let our event coordinators know of the special needs, and let us take care of the rest for no additional charge

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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
- Killawarra Brut
- 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
- Vasse Felix Classic Red
- Bottled Beer – Toohey's Extra Dry, Four X Gold, Toohey's New
- Soft drinks & Juices

## 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 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. 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

## Event coordinators

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

## Wedding Planners

A dedicated wedding planner can be arranged, along with decorators and entertainers

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## Equipment Hire

Equipment hire fees apply to all functions requiring hospitality equipment and supplies.

## 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

All accounts are 7 days, final numbers are required within 4 working days of the event and this is the chargeable amount

## Deposit

A deposit of \$1000 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 \$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.

**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

**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.