



THE LANDING

at dockside

Christmas at The Landing

SUMMER / AUTUMN MENU

Available 3rd January 2010 - 1st May 2010

WINTER MENU

Available 1st May 2010 - 1st September 2010

SPRING / SUMMER MENU

Available 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.

CHRISTMAS

at The Landing at Dockside 2010



Overlooking the Brisbane River and the Dockside marina, this unique dining experience is the ideal space to thank your team for a year of hard work. Your guests can arrive by boat, enjoy drinks and canapés on the terrace, and dine under the twinkle of fairy lights with the iconic Story Bridge adding sparkle to the view.

Catering for cocktail and dining receptions from 30 to 1500 guests, 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.

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.

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

Taste the festive season!

We invite you to view our unique venue.
Please contact our Coordinators on (07) 3217 3646.

Email us on

info@landingatdockside.com.au



We believe all good things come to those who arrive on time...

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 and grissini sticks \$4.00 / person

Italian style mezze platters with charred vegetables, marinated olives, charcuterie of cured meats with Italian sausage, salami, sourdough bread and crisp bread \$6.00 / person

 **CHRISTMAS COCKTAIL PARTY** 

\$65.00 per person

The following package has been designed

To be an all inclusive 4 hour cocktail party for groups of 20 to 1500

Cold Canapes

King prawn and mango rice paper rolls with lime aioli

Smoked chicken waldorf cones with red current pesto

Baby tartlets with avocado pate and blue swimmer crab

Smoked salmon blinis with crème fraiche and keta caviar

Hot Canapes

Braised turkey pies with walnut farce and cranberry jam

Double smoked ham pies with caramelized pineapple puree

Baby pork pies with saffron apple salsa

Petite yam tear drops topped with Cinnamon meringue and balsamic onions

Substantial Items - Served Alternatively

Mini wagyu burgers with caramelized onion and bush tomato chutney

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

Something Sweet to Finish

Mini lemon meringue pies

Beverage Package

4 Hours

Standard Beverage Package Includes

Dunes Pinot Noir Chardonnay Sparkling

Oxford Landing Sauvignon Blan, Chardonnay or Pinot Gris / The Landing branded stock

Oxford Landing Cabernet Shiraz, Merlot or Shiraz / The Landing branded stock

Draught Beer – Toohey's Extra dry, Four X Gold, Toohey's New

Soft drinks & Juices / Coffee Stations

*Prices and menus subject to change

CHRISTMAS DINING MENU



Build your nibbles to start from the following list

Canapes \$3.00 / piece



Cold

King prawn and mango rice paper rolls with lime aioli
Smoked chicken waldorf cones with red current pesto
Baby tartlets with avocado pate and blue swimmer crab
Smoked salmon blinis with crème fraiche and keta caviar

Hot

Braised turkey pies with walnut farce and cranberry jam
Double smoked ham pies with caramelized pineapple puree
Baby pork pies with saffron apple salsa
Petit yam tear drops topped with cinnamon meringue and balsamic onions

DINING MENU

2 course \$50.00 / 3 course \$65.00

Entree

Mooloolaba ocean king prawns with avocado timbale, crème fraiche, watercress, and mango salsa and lime aioli
Blue swimmer crab lasagna with preserved lemon snow pea tendril salad and burnt sage butter
Cherry tomato and bocconcini tart with peppered chicken tenderloins, baby rocket parmesan salad and lemon emulsion
Gremolata risotto with parmesan tuille, fried chanterelle mushrooms and smoked tomato salad

Main

Burgundy braised beef with Yorkshire pudding, green pea mash, baby beets and Madeira jus
Chicken galantine with thyme & macadamia nut farce, buttered frisee & wild mushroom ragout
Sage and garlic rubbed pork fillet with baked quince, red current reduction and parsnip crisps
Turkey & bacon roulade w/ walnut & herb stuffing, creamed potatoes & porcini cream reduction

Vegetables served to the table

Medley of roasted root vegetables with cumin butter

Dessert

Brioche bread and butter pudding with brandy anglaise, mascarpone and candied walnuts
Chocolate tarts with clotted cream, red current glaze and pistachio wafers
Vanilla bavois with caramelized bananas and peanut praline
Summer trifle with double cream, vanilla anglasie and chocolate mint salad

*Prices and menus subject to change



CHRISTMAS BUFFET MENU

Add 1 hour Canapé's \$15.00



Buffet menu 3 **\$75.00** – With Prawns (min 50 pax)
Bowls of local ocean king whole prawns served on ice to the table with chilli mango salsa and bush lime aioli

Buffet menu 3 **\$65.00** – (min 50 pax)

Bread

Cornmeal bread and crusty rolls with butter



Carving Station

Double smoked ham on the bone glazed with orange marmalade
Chorizo and leek crusted turkey fillet with wild mushroom ragout
Quince glazed whole legs of lamb with rosemary red wine jus
Macadamia nut crusted North Queensland barramundi fillets with lemon butter

Hot Sides

Roasted southern gold potatoes with confit garlic and Meredith feta
Buttered seasonal greens and red currant jelly
Medley of roasted root vegetables with balsamic onions

Cold Sides

Baby cos salad with coddled eggs, parmesan cheese, smoked tomatoes and ranch dressing
Rissoni pasta salad w/ wild rocket, baby peas, charred vegetables and white balsamic dressing
Variety of condiments to include cran berry jam, mustards, chutneys and dressings

To Finish

Individual Petite desserts

Caramel pecan pies with mascarpone and praline
Mini mango bavois with clotted cream and mocha beans
Cherry pies topped with meringues
Chocolate and hazelnut brownie with double cream
Strawberry mousseline cones with chocolate mint salad and pistachio wafers

And

Selection of Australian cheese with an assortment of crackers
Seasonal sliced fruit platters

*Prices and menus subject to change

CHRISTMAS B.B.Q BUFFET MENU



\$50.00 per person / Add one hour canapés \$15.00

Breads - 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

Chilli and lime marinated prawn skewers with coriander and mango and bush tomato chutney

Salads

Roasted new potato salad with horseradish crème fraiche, snow pea tendril 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

Cherry pies topped with meringues

Chocolate and hazelnut brownie with double cream



*Prices and menus subject to change

BEVERAGE PACKAGES

The following packages have been put together to make your decision easy

3 Hours	\$24.00 per person
4 hours	\$32.00 per person
5 hours	\$40.00 per person

Standard Beverage Package Includes

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

Or upgrade to the following

4 hours	\$56.00 per person
5 hours	\$56.00 per person

Premium Beverage Package

Vasse Felix Dry White or Jim Barry Sauvignon blanc
Vasse Felix Classic Dry Red or Jim Barry Shiraz, Cabernet Sauvignon
Jansz Premium NV Cuvee, Tasmania
Draught Beer – Toohey's Extra Dry, 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

Beverages on Consumption

We are able to cater for functions with beverages on consumption. Please choose from our wine, and beverage list. A room hire applies of \$250 an hour along with the cost of the food courses, and any other extras you may request.

Tea & Coffee

Station to be set for guests including tea cup and saucer, teaspoon, hot water urns, coffee making equipment - \$3.50 per guest

water provided free of charge

Chair covers - Chair covers are required for dining and buffet menus for \$5.50 / chair

Tailored quotes - Simply ask your coordinator for a quote to match your exact taste, style & budget

*Prices and menus subject to change

THE LANDING AT DOCKSIDE = 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 reserve 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 for those functions not utilising an all-inclusive package.

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 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. 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. 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. 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 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.