



# THE LANDING

at dockside

*Christmas at  
The Landing at Dockside 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*



Decks the halls with Bells and Holly!

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 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](mailto: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*

Crepe's with smoked salmon & crème fraiche, dill and cucumber salad

Tartlet of chevre & confit onion, whipped chevre

Corn fed chicken & pistachio ballontine, whole mustard & cornichons

Rare lamb encroute, with mint jelly, softened feta

*Hot Canapes*

King prawns with kataifi pastry, lemon aioli & lemon flying fish roe

Blue swimmer crab cakes, with pea puree & mint

Breaded pork belly, roasted apple puree, balsamic jelly

Turkey & quince baked roulade, pickled walnuts

*Substantial Items* - Served Alternatively

Roasted young chicken & Yorkshire pudding, herb farce, with red wine jus

Wagyu beef wellington, duck liver pate, mushroom duxelle

*Something Sweet to Finish*

Mini Christmas pudding, with brandy cream

*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*

Crepe's with smoked salmon & crème fraiche, dill and cucumber salad

Tartlet of chevre & confit onion, whipped chevre

Corn fed chicken & pistachio ballontine, whole mustard & cornichons

Rare lamb encroute, with mint jelly, softened feta

### *Hot*

King prawns with kataifi pastry, lemon aioli & lemon flying fish roe

Blue swimmer crab cakes, with pea puree & mint

Breaded pork belly, roasted apple puree, balsamic jelly

Turkey & quince baked roulade, pickled walnuts

## DINING MENU

**2 course \$50.00 / 3 course \$65.00**

Select two items from each course to be served alternately

### *Entree*

Risotto of forest mushrooms, with truffled pecorino, and cress salad

Gravalax of salmon, with pickled radish, wild rocket, capers & lemon vinaigrette

King prawns w pernod jelly, crème fraiche, cucumber salad

### *Main*

Chicken kiev stuffed with cumquat marmalade, with duck fat potato, and buttered broccolini

Braised beef cheek, quince tarte tartin, with pea puree, glazed carrots, red wine jus

Glazed ham w/ cloves & cardamom, pickled cherries, creamed potato, mustard & white sauce

### *Dessert*

Christmas pudding, with brandy double cream

Strawberry trifle, with vanilla analgise

Chocolate tartlet, chocolate sorbet, candied macadamia nuts

\*Prices and menus subject to change



# CHRISTMAS BUFFET MENU

Add 1 hour Canapé's \$15.00



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

## Carving Station

Cumquat glazed Leg Ham on the bone  
Turkey breast fillet w apricots, topped with bread sauce  
Quince glazed leg of lamb, with red wine jus  
Preserved lemon crusted ocean trout, with truffled burre blanc



## Hot Sides

Russett potato's with goose fat and thyme  
Honey glazed baby root vegetables  
Summer greens w paris butter

## Cold Sides

Traditional Caesar style salad  
Salad of poached peaches, radicchio and frisse, dressed with whole mustard vinaigrette

## Dessert

Christmas pudding, with brandy cream  
Tartlets of pickled cherries, with vanilla cream  
Caramel bavois w shaved chocolate  
Lemon curd tartlets, with passionfruit pulp, topped with meringue  
Rum & hazelnut hand rolled balls, with roasted coconut  
Assorted cheeses with crackers and summer 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*

Wagyu rump caps cooked to medium rare  
Pork and fennel chipolatas, spiced tomato relish  
Whole prawns w pernod & garlic  
Young chicken w rosemary, and lemon aioli

## *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*

Christmas pudding, brandy cream  
Summer fruit platters  
Lemon curd tartlets  
Assorted Australian cheese platters



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# 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

\*Prices and menus subject to change

# EXTRAS

## *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.

## *Spirits*

Spirits are available for purchase at the bar.

## *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

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# 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 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.