



# THE LANDING

at dockside

*Welcome to Winter 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.

# 2010 SEASONAL MENUS



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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.

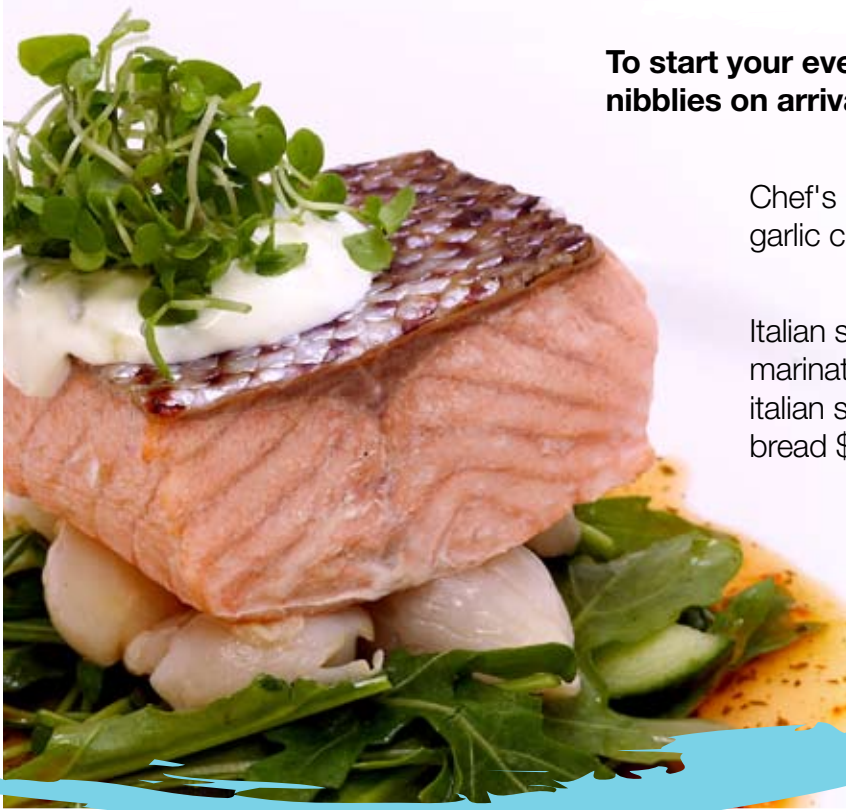
*We believe all good things come to  
those who arrive on time...*

## PLATTERS

**To start your event, treat your guests to a platter of nibblies on arrival.**

Chef's rustic selection of 3 dips with 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



# DINING

Baby dinner rolls w/ butter

## *Entree*

Peppered ocean trout w/ celeriac remoulade, and a watercress and finger lime salad drizzled w/ roasted capsicum caulis (warm) (gf)

Asian braised pork belly w/ cauliflower puree, orange jam and star anise reduction (warm)

Seared ocean king prawns w/ truffle creamed potatoes, sage butter and fried leeks (warm) (gf)

Chicken & basil ballotine w/ white bean & chorizo cassoulet, and petite rocket & parmesan salad (warm) (gf)

Baby bocconcini, tomato and basil tart w/ black olive aioli and snow pea tendril salad (warm) (v)

Oak smoked beef Carpaccio w/ frisee, tomato & caper salad w/ parmesan croute & sheep's milk yoghurt (cold)

Smoked salmon mille feuille w/ horseradish crème fraiche, preserved lemon & avocado salsa & wild rocket

## *Main Course*

Char grilled eye fillet w/ potato & leek terrine, red wine jus, minted pea puree & tempered tomatoes

Confit duck leg w/ gingered sweet potato discs, braised Savoy cabbage, spec lardons, orange syrup and red wine reduction (GF)

Thai macadamia nut crusted barramundi fillet atop corn toast w/ preserved lemon, snow pea salad and mirin butter sauce

Victorian lamb back strap served w/ caramelized medley of root vegetables & seeded mustard jus (GF)

Butter puff pastry chicken & bacon roulade filled w/ fresh herbs topped w/ buttered frisee & wild mushroom ragout

Crispy skinned salmon fillet nestled on southern gold potato soffromato w/ parsnip crisps & ginger burr blanc (GF)

Wild mushroom risotto w/ fried chanterelles, petite rocket salad and parmesan tuille (V)(GF)

**All meals served with seasonal buttered greens to the table**

## *Dessert*

Bread and butter pudding w/ rhubarb compote, double cream and honey sabayon (warm)( v)

Individual baked lemon tart w/ double cream, candied lemon & macerated strawberries (cold) (v)

Seasonal duo of Australian cheeses w/ dried fruit rhubarb jam and crisps (room temp)

Crème caramel w/ passionfruit cream, mocha chocolate beans and pistachio wafer (cold) (v) (gf)

Belgium chocolate hot pots w/ French vanilla bean anglaise, chocolate rocks & raspberry glaze (warm) (gf) (V)

Vanilla pannacotta w/ star anise poached Valencia orange, clotted cream & hazelnut praline shards (cold) (gf)

## *To Finish*

Chocolate petite four's served with tea and coffee

# HAMPERS FOR SAILING & PICKNICKING IN THE PARK

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

*Hamper number 1* : \$20.00 PER PERSON (min 10 guests)

## ***To start***

Fresh crusty rolls with butter  
Lemon and garlic marinated chicken pieces w/ lemon aioli  
Individual double smoked ham and sundried tomato pies w/ mushroom pate  
Blistered cherry tomato and pesto pasta salad w/ caramelised onions and feta  
New chat potato salad w/ horseradish crème fraiche, bacon lardons and snow pea tendrils  
House green salad w/ italian vinaigrette

## ***To finish***

Seasonal sliced fruit platters w/ vanilla bean yoghurt

*Hamper number 2* : \$25.00 PER PERSON (min 10 guests)

## ***To start***

Tarragon poached chicken ribbon sandwiches w/ toasted hazelnuts, rocket & soya bean aioli (do)  
Sun dried tomato, basil and feta tartlets w/ caramelised red onion jam (v) (do)  
Mooloolaba ocean king prawns w/ lemon aioli (gf) (do)  
Gravalax salmon mini bagel w/ fresh dill, cream cheeses and capsicum jam  
Mini bacon and egg pies w/ tomato chutney

## ***To finish***

Seasonal Australian cheese platter w/ dried fruit, quince paste and crisps  
Seasonal sliced fruit platter (v) (gf)  
Chocolate fudge brownie (v)

***These hampers can be brought to your vessel on the Dockside Marina for a perfect afternoon of sailing and sunshine.***

# HIGH TEA & BRUNCH

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

## *Sweet*

Baby strawberry pies topped w/ meringues  
Rhubarb scrolls w/ bud rim honey butter (v)  
Baby portugese custard tarts w/ caramelised brown sugar (v)  
Mini fruit galettes dusted w/ icing sugar (v)  
Mini chocolate and pistachio tortes w/ mascarpone and candy rocks

## *Savoury*

Spanish chorizo omelette w/ capsicum jam and green olive salsa (gf)  
Parmesan and cornmeal muffins w/ horseradish crème, smoked salmon and caper salad (gf)  
Charred vegetable rice paper rolls w/ Greek feta and raspberry glaze (gf) (v)  
Tarragon poached chicken ribbon sandwiches w/ toasted hazelnuts, rocket and soya bean aioli  
Chinese shredded duck and bean sprout salad egg roll w/ black oyster mayonnaise

## *to Drink*

assorted potted teas w/ condiments  
juices and soft drinks

**\$32.00 PER PERSON**

***Add champagne or fruity punch to bring you and your friends together \$10.00 / person***

## *Devonshire Tea*

Freshly baked scones w/ raspberry jam, apricot jam and freshly whipped cream  
Tea, assorted potted teas w/ condiments  
Juices and soft drinks

**\$12.00 PER PERSON** (conditions apply)

# LADIES LUNCH

*2 Course* : \$50.00 PER PERSON

*2 Course w one hour cocktail to start* : \$60.00 PER PERSON  
(please choose 4 items from our cocktail menu)

Baby dinner rolls w/ butter

## ***Entree***

Porcini mushroom brulee w/ french brioche shard

Wild rocket, preserved lemon, parmesan salad and enoki croutes

Lemon and dill cured salmon w/ fried panterella capers, avocado timbale and horseradish  
crème fraiche and baby cress salad

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

## ***Main Course***

Crispy skinned barramundi fillet served w/ tuscan bread salad, persian feta  
and lemon butter buerre blanc

Fennel, avocado & watercress salad w/ Queensland scallops, citrus flying fish roe & lemon foam

Seared ocean king prawns atop Belgium butter puff pastry galettes w/ smoked tomatoes, Yarra  
valley goat curd, wild rocket and burnt sage butter sauce

## ***Dessert***

Double vanilla crème brulee w/ candied rhubarb, clotted cream and hazelnut praline (gf)

Chocolate and pistachio torte w/ mascarpone, strawberry mint salsa & raspberry reduction (gf)

The Landing's own lemon meringue pie w/ passionfruit glaze

***Tea and coffee w/ petite for's to finish***

# SCHOOL FORMAL MENU

*2 Course w one hour canapes* : \$65.00 PER PERSON  
(please choose 4 items from our cocktail menu)

*3 Course* : \$65.00 PER PERSON

Bread rolls w/ butter

## ***Entree***

Lemon parsley risottoe w/ seared scallops, crisp prosciutto and green pea cappucino (gf)  
Chicken galantine w/ mushroom tapenade  
Baby rocket and parmesan salad w/ balsamic jus  
Mini braised beef shepherds pies w/ minted green pea mash and porcini cream reduction

## ***Main Course***

Chicken roulade w/ mushroom pate, Milawa goat curd, petite rocket salad  
and porcini cream reduction (gf)  
Crispy skinned barramundi fillet, roasted kipfler wedges, baby peas, lemon butter minuire  
and deep fried leeks (gf)  
Char grilled eye fillet w/ parmesan, sweet potato and parsley bake, horseradish cream,  
red wine jus and fried basil (gf)

***all main courses are served w/ steamed greens to the table***

## ***Dessert***

The Landing's own lemon meringue pie w/ passionfruit glaze  
Crème caramel w/ passionfruit cream and chocolate mint salad  
Cookies and crème navouirs w/ cherry compote, clotted cream and hazelnut praline

***Tea and coffee w/ petite for's to finish***

# DINING

*2 Course* : \$50.00 PER PERSON

*3 Course* : \$65.00 PER PERSON

*Add Canapes* : \$15.00 PER PERSON

Fresh dinner rolls w/ butter to start

## ***Entree***

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

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

Confit potato & leek terrine w/ seared ocean king prawn, sauce mousseline & baby cress salad (warm)

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

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

Eggplant parmigiana w/ baby rocket, parmesan & red onion salad w/ a Genoese pesto & enoki crouste (v)

## ***Mains***

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

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

Crispy skinned barramundi fillet w/ parsnip puree, Moreton Bay bug ravioli, lemon buerre blanc, chiffonade of sorrel and wakame seaweed salad

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

Pork loin fillet w/ cauliflower puree, candied red onion jam, caramelised pears & a wild red current reduction (gf)

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

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

***all main courses served w/ bowls of seasonal buttered greens to the table***

## ***Desserts***

Seasonal duo of Australian cheese w/ dried fruit, quince paste and crisps

Double vanilla crème brulee w/ candied rhubarb, clotted cream and hazelnut praline (gf)

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

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

The Landing's own lemon meringue pie w/ passionfruit glaze

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

## ***To finish***

Chocolate petite for's served w/ tea and coffee

# DEGUSTATION TASTING MENU

*Tasting menu : \$90.00 PER PERSON*  
*Add Canapes : \$15.00 PER PERSON*

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

All courses are mid size

## ***To Begin***

Mini sourdough rolls w/ butter

## ***1st course***

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

## ***2nd course***

Belgium butter puff mille feuille w/ smoked tomatoes, Yarra Valley goats curd, aged balsamic and thyme oil

## ***3rd course***

Moreton Bay bug ravioli w/ cepe reduction, fried enoki croute and parmesan tuille

## ***4th course***

Braised beef cheek atop golden shallot and duchess potato tartlet w/ French buttered spinach, star anise reduction and caramelised onion wafer

## ***5th course***

Mascarpone semi freddo served w/ poached seasonal berries, dressed w/ 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

# BUFFET

Bringing your family and friends together to share and enjoy food is the perfect way to enhance your event and encourage conversation.

## *Buffet starters*

**Shared seafood plates served to the table \$8.00 per person** (choose from one below)

Platters of Mooloolaba prawns w/ homemade cocktail sauce and bush lime aioli

Salt and pepper calamari w/ soya lime vinaigrette

Fresh shucked oysters w/ red wine vinaigrette

Tempura soft shell crabs w/ wasabi soya dressing

## *Seafood platters*

**\$20.00 tasting serve per person / \$35 entree serve per person  
served to the centre of the table**

Fresh seafood platters to contain all of the following items:

Mooloolaba prawns

Fresh shucked oysters

Moreton Bay bugs

Salt and pepper calamari

Steamed chilli and coriander mussels

Tempura soft shell crabs

Beesan battered barramundi fillet pieces

Served w/ lemons, limes, caper mayonnaise, cocktail sauce and Asian accompaniments

# BUFFET

*Buffet 1* : \$85.00 PER PERSON  
add canapes \$15 (minimum 50 guests)

## *Served to the table*

Selection of sourdough bread and Turkish flat bread w/ house made dips and butter  
Plates of fresh ocean king prawns w/ preserved lemon aioli and cocktail sauce

## *From the buffet*

Mini fillet mignons w/ bearnaise sauce  
North Queensland barramundi w/ Thai macadamia crust and bush lime aioli  
Garlic and rosemary marinated lamb back straps w/ peppercorn reduction  
Chicken and porcini galantines w/ Woodside goat curd  
Double smoked ham on the bone w/ orange marmalade

## *Hot sides*

Duo of sweet potato and potato gratin w/ parmesan cheese  
Caramelised root vegetable w/ balsamic onions  
Steamed seasonal buttered greens

## *Salads*

Wild rocket, blistered cherry tomato salad w/ shaved parmesan, red onion  
and cherry balsamic vinaigrette  
Tomato, bocconcini and basil salad w/ snow pea tendrils and E.V.O.O.  
Mixed leaf salad w/ semi dried tomatoes, roasted capsicums,  
sauteed mushrooms and ranch dressing

## *To finish*

Mini meringue w/ lemon curd  
Australian cheese platters w/ quince paste and crisp breads  
Mini chocolate tortes w/ lime mascarpone and praline  
Seasonal fruit platters  
Mini fruit pesetas w/ clotted cream  
Glazed strawberry tarts w/ double cream

# BUFFET

*Buffet 2* : \$65.00 PER PERSON  
add canapes \$15

Fresh baked dinner rolls w/ butter

## *From the Grill*

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

Wagyu rumps slow cooked to medium rare and served w/ porcini reduction

Sage and garlic marinated chicken breast

Macadamia crusted Atlantic salmon w/ lemon butter sauce

## *Hot Sides*

Roasted new potatoes w/ lemon cumin butter

Honey and ginger spiced sweet potatoes w/ caramelised red onions and baby spinach

## *Cold sides*

Green salad w/ Italian vinaigrette

Tuscan bread salad w/ charred Mediterranean vegetables, basil and E.V.O.O

Baby cos salad w/ semi dried tomatoes, poached eggs, shaved parmesan & ranch dressing

## *To finish*

Mini chocolate hot pots dusted w/ icing sugar and country style cream

Buttermilk bavarois w/ berry glaze

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

Australian cheese platters w/ quince paste and crisps

French vanilla custard tarts w/ candied lemon zest

# BARBECUE

BBQ menu 1 : \$27.50 PER PERSON

Fresh baked dinner rolls w/ butter

## ***From the Grill***

Grain fed 100 day aged rump served to your liking

Mini cheese kranskies w/ bush tomato chutney

Thai bbq chicken skewers w/ coriander yoghurt

## ***Salads***

Green salad w/ blistered cherry tomatoes, roasted capsicum & feta salad w/ aged balsamic dressing

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

## ***To Finish***

Seasonal fruit platters

BBQ menu 2 : \$35.00 PER PERSON

Variety of sourdough and corn rolls w/ butter

## ***From the Grill***

Grain fed 100 day aged rump served to your liking

Lemon and garlic chicken pieces w/ Smokey bbq sauce

Mini cheese kranskies w/ bush tomato chutney

Rosemary and garlic rubbed lamb skewers

## ***Salads***

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

Soused slaw w/ red capsicum, shallot and roasted garlic mayonnaise

House green salad w/ bean sprout and chilli lime dressing

## ***To Finish***

Australian cheese platters w/ quince paste, dried fruit and crisps

Seasonal fruit platters

# BARBECUE

BBQ *menu 3* : \$55.00 PER PERSON

Variety of sourdough and corn rolls w/ butter

## ***From the Grill***

Mini fillet mignons w/ sauce bearnaise

Mini cheese kransies w/ bush tomato chutney

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

Chilli and lime marinated prawn skewers w/ coriander and mint yoghurt

Coriander, lime and soya marinade chicken breasts w/ wasabi aioli

Asparagus rice paper rolls w/ raspberry vinaigrette

## ***Salads***

Tomato and bocconcini, basil salad w/ baby spinach and evoo dressing

Roasted southern gold potatoes salad w/ sugar snap peas, semi dried tomatoes, flat leaf parsley and balsamic caramelised onions and snow pea tendrils

Cumin roasted beetroot salad w/ feta and Asian greens

Rocket parmesan and preserved lemon salad w/ lime emulsion

## ***To Finish***

Chef's selection of petit desserts to include:

Mini chocolate tortes w/ double cream and praline

Baby lemon meringues

Seasonal fruit platters

Australian cheeses w/ quince paste and crisps

Mini fruit pizzas dsted w/ icing sugar and clotted cream

# COCKTAIL MENU

*Canape menu #1*  
8 PIECE MENU  
\$24.00 / PERSON  
suitable for 2 hr function

*Canape menu #2*  
12 PIECE MENU  
\$36.00 / PERSON  
suitable for 3 hr function

*Canape menu #3*  
16 PIECE MENU  
\$48.00 / PERSON  
suitable for 4 hr function

## ***Cold Canapes***

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

## ***Hot Canapes***

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

## COCKTAIL MENU CONT.

### ***Something More Substantial*** (tray passed)

- Mini wagyu burgers w/ caramelised onion and bush tomato chutney **\$5.00** (plattered)  
Mini quesadillas w/ smokey bbq chicken, sour cream, borlotti bean paste & tomato relish **\$5.00**  
Chinese shredded duck and bean sprout egg roll w/ black oyster mayonnaise **\$5.00** (6" plate)  
Wild mushroom risotto w/ shaved parmesan, red onion and rocket salad **\$7.50** (6" plate)  
Coriander and beesan battered chicken tenderloin cones w/ sweet potato fries and minted yoghurt **\$9.00** (cones)  
Tempura whiting fillets w/ shoestring fries and caper mayonnaise **\$9.00** (cones)

### ***Fork Dish*** (mid course stand up plated) **\$14.00**

- Asian braised beef w/ golden shallot creamed potatoes, baby peas and star anise reduction  
Preserved lemon and macadamia nut crusted Atlantic salmon fillet w/ green bean, sweet potato salad and sauce choron (gf)  
Rosemary and garlic marinated lamb w/ hummus puree, grilled haloumi, lemon wedge and res wine jus (gf)  
Crispy skinned barramundi fillet served w/ Tuscan bread salad, Persian feta and lemon butter beurre blanc  
Truffle egg frittata w/ smoked tomatoes, baby cress and avocado salad (v) (gf)

### ***Something Savoury to Finish*** (min 50 guests)

#### **Roasting Stations - served w/ crusty bread rolls and an assortment of condiments**

Honey and soya glazed double smoked ham **\$7.00 per person**

Wholegrain mustard wagyu beef **\$10.00 per person**

Boned and rolled leg of pork **\$8.00 per person**

**Australian cheese station \$9.00 per person**

Chefs selection of the finest Australian cheeses w/ quince paste, dried fruits and an array of crisp breads and crackers

**Antipasto station \$9.00 per person**

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

### ***Something Sweet to Finish*** **\$3.00 per piece**

- Baby tartlets w/ lemon curd topped w/ soft meringues and gratinated until golden brown  
Chocolate and pistachio mini tortes w/ mascarpone and candied rocks  
Mini seasonal fruit pizzettes w/ clotted cream and dusted w/ icing sugar  
Baby Portugese custard tarts blistered w/ brown sugar and topped w/ double cream

# BEVERAGE PACKAGES

*2 Hour*

STANDARD BEVERAGE  
PACKAGE \$16.00  
PER PERSON

*3 Hour*

STANDARD BEVERAGE  
PACKAGE \$24.00  
PER PERSON

*4 Hour*

STANDARD BEVERAGE  
PACKAGE \$32.00  
PER PERSON

*5 Hour*

STANDARD BEVERAGE  
PACKAGE \$40.00  
PER PERSON

## ***Standard beverage package includes:***

Dunes Pinot Noir Chardonnay Sparkling, Oxford Landing Sauvignon Blanc or Chardonnay,  
Oxford Landing Cabernet Shiraz, Merlot or Shiraz  
Draught Beer - Tooheys Extra Dry, Four X Gold, Tooheys 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 drink & 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 - 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 / hour**  
Heineken on tap **\$2.50 per person / hour**

**Please note if there is a specific beverage you would like for your function, please let us know so that we can cater for your needs**

## ***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 / bottle**, Chandon NV Yarra Valley Victoria **\$45.00 / bottle**  
Croser 05 Piccadilly Valley South Australia **\$70.00 / bottle**, Pol Roger NV France **\$120.00 / bottle**  
Bollinger NV France **\$150.00 / 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.

# THE LANDING CORPORATE EVENTS 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: \$400 Monday to Thursday and \$1000 for Friday, Saturday and Sunday- 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.

**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 14 days prior to your event. A guaranteed final number of guests is required no later than 14 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 14 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 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. 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 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 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.