



THE LANDING
at dockside

CHRISTMAS *Packages*

44 FERRY STREET,
KANGAROO POINT, Q, 4169

WWW.LANDINGATDOCKSIDE.COM.AU | P 07 3217 3646

TIS THE *Season*
TO BE *Jolly*

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.

CATERING FOR COCKTAIL AND DINING RECEPTIONS FROM 40 TO 1500
GUESTS, WITH THREE UNIQUE SPACES, FOUR BARS
AND THREE 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 INVITE YOU TO VIEW OUR UNIQUE VENUE.

PLEASE CONTACT OUR COORDINATORS ON (07) 3217 3646.



CHRISTMAS *Cocktail* PARTY

\$90 PP

THE FOLLOWING PACKAGE HAS BEEN DESIGNED TO BE AN ALL INCLUSIVE 4 HOUR COCKTAIL PARTY FOR GROUPS OF 40 TO 1500.

CANAPÉ SELECTION

SMOKED OCEAN TROUT, GREEN APPLE & CHILLI BLINIS WITH AVOCADO PATE
CLAMPED BEETROOT TARTLET, SHAVED RARE BEEF AND PICO DE GALLO
CRANBERRY, FRIED SHALLOT, DUCK RICE PAPER ROLLS, CUMBERLAND SAUCE (GF)
BLISTERED CHERRY TOMATO TARTLET, WHIPPED FETTA, PISTACHIO PESTO AND BASIL STRANDS (V)
ARANCINI OF BUFFALO MOZZARELLA, SMOKY TOMATO RELISH (V)
CARAWAY CRUMBED PORK BELLY, BLACK GARLIC AIOLI, SOUR LEMONADE
CHICKEN & GINGER BRAISED SAUSAGE SCROLL WITH ROASTED SHRIMP AND TOMATO JAM
JAPANESE TEMPURA PRAWN, DASHI KOMBU MAYONNAISE, WASABI FLYING FISH ROE

SUBSTANTIAL ITEMS SERVED ALTERNATE

CHICKPEA BATTERED PERI PERI CHICKEN TENDERLOIN, YAM CHIPS & MINTED RAITA
CRUMBED PECORINO WHITING FILLETS WITH FRENCH FRIES & PARSLEY CAPER REMOULADE

SOMETHING SWEET TO FINISH

STEAMED MINI CALLEBAUT CHOCOLATE PUDDINGS WITH VANILLA BEAN CREAM

4 HOUR STANDARD BEVERAGE PACKAGE

DUNES & GREENE CHARDONNAY PINOT NOIR SPARKLING
YALUMBA ANGAS BRUT MOSCATO (SWEETER SPARKLING STYLE)
OXFORD LANDING SAUVIGNON BLANC / CHARDONNAY / PINOT GRIS
BANROCK STATION MOSCATO (SWEETER WHITE STYLE)
OXFORD LANDING CABERNET SHIRAZ / MERLOT / SHIRAZ
DRAUGHT BEER: STONE & WOOD PACIFIC ALE / PURE BLONDE / XXXX GOLD
HAHN PREMIUM LIGHT BOTTLED
SOFT DRINKS & JUICES

On Arrival

TO START YOUR EVENT, TREAT YOUR GUESTS TO A
PLATTER OF NIBBLES ON ARRIVAL



CHEF'S RUSTIC SELECTION

\$5 PP

3 DIPS W/CRISP LAVOSH,
GARLIC CROUTE AND GRISSINI STICKS

ITALIAN STYLE MEZZE PLATTERS

\$7 PP

WITH CHARRED VEGETABLES, MARINATED OLIVES,
CHARCUTERIE OF CURED MEATS, SALAMI,
SOURDOUGH BREAD AND CRISP BREAD

CANAPÉS

\$15 PP

CHEF'S SELECTION OF 4 CANAPÉS

Sit Down

DINING



2 COURSE ALTERNATE DROP \$65 PP

ENTRÉE / MAIN

OR

MAIN / DESSERT

3 COURSE ALTERNATE DROP \$80 PP

ENTRÉE / MAIN / DESSERT

OR

CANAPES / MAIN / DESSERT

MENUS

PLEASE REQUEST SEASONAL MENU

Christmas **BUFFET**

\$85 PP

MINIMUM 50 GUESTS

BREAD BASKET

VARIETY OF SOURDOUGH, BRIOCHE BUNS & BANETTE ROLLS WITH BUTTER

CARVING STATION

CARAMELIZED CUMQUAT JAM ROASTED LEG HAM ON THE BONE

SMOKE BRINED TURKEY BREAST, SPEC AND FIG JAM STUFFED, BREAD SAUCE

THYME AND MARMALADE ROAST LAMB LEG, WITH RED WINE JUS

PRESERVED LEMON AND CASHEW CRUSTED SALMON, OVEN BAKED, TRUFFLED LEMON BUTTER SAUCE

HOT SIDES

CHAT POTATOES COOKED IN ROAST CHICKEN DRIPPING & OREGANO

MANUKA HONEY GLAZED BABY ROOT VEGETABLES

STEAMED GARDEN VEGETABLE MEDLEY W TARTUFFO OIL

COLD SIDES

TRADITIONAL CAESAR STYLE SALAD

PICKLED CARROT COLESLAW, RADICCHIO AND ROCKET, MUSTARD VINAIGRETTE

DESSERT

STEAMED MINI CALLEBAUT CHOCOLATE PUDDINGS WITH VANILLA BEAN CREAM

PETIT CUSTARD TARTS, WHITE CHOCOLATE CRISP PEARLS

VANILLA BAVAROIS WITH DARK CHOCOLATE CRACKLES

YUZU CURD TARTLETS, TOASTED MERINGUE

ROASTED COCONUT RUM NOUGAT BALLS

TRIO OF GOURMET CHEESES WITH CRACKERS, GRISSINI, PRESERVED & DRIED FRUIT

Barbeque **BUFFET**

\$65 PP

MINIMUM 50 GUESTS

BREAD BASKET

BREAD AND BUTTER

FROM THE GRILL

GRASS FED QLD BEEF SIRLOIN STEAKS, SEEDED MUSTARD MARINADE

PORK AND FENNEL CHIPOLATAS, SPICED TOMATO RELISH

TARE CURED CHICKEN THIGH SKEWERS, COAL GRILLED

COCONUT CURRY PRAWN STICKS

SALADS

BABY CHAT POTATO SALAD, HORSERADISH SOUR CREAM, SPINACH AND PEAS

SOUSED COLESLAW WITH ROASTED CAPSICUM, SHALLOT AND ROASTED GARLIC MAYONNAISE

FORAGED GREEN LEAF SALAD WITH DRAPED SNOW PEA TENDRILS, FLOWERS, SPANISH EVOO INTEGRITY

TO FINISH

STEAMED MINI CALLEBAUT CHOCOLATE PUDDINGS WITH VANILLA BEAN CREAM

YUZU CURD TARTLETS, TOASTED MERINGUE

TRIO OF GOURMET CHEESES WITH CRACKERS, GRISSINI, PRESERVED & DRIED FRUIT

Beverage PACKAGES

3 HOURS \$30 PP | 4 HOURS \$40 PP | 5 HOURS \$50 PP

STANDARD

DUNES & GREENE CHARDONNAY PINOT NOIR SPARKLING
YALUMBA ANGAS BRUT MOSCATO (SWEETER SPARKLING STYLE)
OXFORD LANDING SAUVIGNON BLANC / CHARDONNAY / PINOT GRIS
BANROCK STATION MOSCATO (SWEETER WHITE STYLE)
OXFORD LANDING CABERNET SHIRAZ / MERLOT / SHIRAZ
DRAUGHT BEER: STONE & WOOD PACIFIC ALE / PURE BLONDE / XXXX GOLD
HAHN PREMIUM LIGHT BOTTLED
SOFT DRINKS & JUICES

PREMIUM + \$15 PP

TWIN ISLANDS MARLBOROUGH SPARKLING NV BRUT
TWIN ISLANDS MARLBOROUGH SAUVIGNON BLANC
YALUMBA Y SERIES CHARDONNAY / PINOT GRIGIO
YALUMBA CHRISTOBELS MOSCATO (SWEETER STILL STYLE)
YALUMBA Y SERIES CABERNET SAUVIGNON / SHIRAZ / MERLOT
DRAUGHT BEER: JAMES SQUIRE 150 LASHES / HAHN SUPER DRY / XXXX GOLD
HAHN PREMIUM LIGHT BOTTLED
SOFT DRINKS & JUICES

SUPER PREMIUM + \$20 PP

JANSZ PREMIUM NV CUVÉE SPARKLING
OPAWA MARLBOROUGH SAUVIGNON BLANC
HILL SMITH ESTATE CHARDONNAY
PEWSEY VALE PRIMO RIESLING (SWEETER WHITE STYLE)
SMITH AND HOOPER CABERNET MERLOT
CHAFFEY BROS. SHIRAZ
DRAUGHT BEER: HEINEKEN / JAMES SQUIRE 150 LASHES / PERONI LEGGERA
HAHN PREMIUM LIGHT BOTTLED
BOTTLED SPARKLING MINERAL WATER
SOFT DRINKS & JUICES

BEER UPGRADES AVAILABLE UPON REQUEST

Beverages ON CONSUMPTION

WE ARE ABLE TO CATER FOR EVENTS WITH
BEVERAGES ON CONSUMPTION.

MINIMUM SPENDS APPLY.
PLEASE CONTACT YOUR COORDINATOR.

SPIRITS

SPIRITS ARE AVAILABLE FOR PURCHASE AT THE BAR.

TEA & COFFEE

\$3.50 PP

STATION TO BE SET FOR GUESTS INCLUDING TEA CUP AND SAUCER,
TEASPOON, HOT WATER AND COFFEE MAKING EQUIPMENT.

THEMING

ALL ROOMS COME INCLUSIVE OF
CHRISTMAS TREE
CHRISTMAS BON BONS
CHRISTMAS TABLE DECORATIONS

CHAIR COVERS & SASH

\$6.00 PP

MINIMUM SPENDS

HARBOUR ROOM / \$15,000
RIVER ROOM / \$10,000
GARDEN ROOM / \$5,000

EVENT REQUIREMENTS

TO SECURE YOUR BOOKING A \$2,000 DEPOSIT IS REQUIRED
FINAL MENU SELECTIONS 3 WEEKS PRIOR
FINAL CONFIRMED NUMBERS 10 DAYS PRIOR
FINAL PAYMENT OF ACCOUNT 5 DAYS PRIOR

THE LANDING AT DOCKSIDE

TERMS & CONDITIONS WEDDINGS & EVENTS

CONFIRMATION OF BOOKING

A deposit of \$2,000 is required to secure the booking. The booking is considered confirmed with payment of the deposit in full, the terms and conditions have been sighted, and the Confirmation of Booking Form, signed by the Client has been received.

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 10 days prior to the Client's function. A guaranteed final number of guests is required no later than 10 days prior to your event. The Landing will cater for and charge for this number, even if fewer guests attend

PAYMENT OF ACCOUNT

Once a deposit is paid, a further payment of 25% of the total estimated expenditure is required 90 days prior to your event. Full payment for guaranteed number of guests is required no later than 5 days prior to the Client's function. Payments may be accepted by cash or direct bank transfer. Payments made by credit card (Visa / Mastercard) are also accepted with no surcharge applicable. Payments made by AMEX will incur a surcharge of 1.19% of the total account. All bar tabs, and other costs incurred must be paid at the conclusion of the function.

ALTERATION AND ADDITIONS TO PACKAGES

Please note that any alterations to packages and quote 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. Please request all changes in writing and do not consider confirmed until written notice is provided by your coordinator. If you require any additional furniture, linen, services or special items there will be a surcharge in order to cover the costs and labour involved. (Please request pricing from your coordinator)

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.

ROOM HIRE

A room hire fee will apply to those functions not utilising a food and beverage package of \$250 an hour for every hour outside the stipulated package duration.

PRICES & SURCHARGES

Due to labour costs, functions 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.

CANCELLATION POLICY

Cancellation by the Client – Cancellations made after the Confirmation of Booking Form has been signed and a deposit of \$2,000.00 has been received will be subject to the following:

*1.1 For notice of cancellation in writing outside of 18 months prior to the date of the function:
A cancellation fee will not be charged. The deposit will be fully refunded.*

CANCELLATION POLICY (CONTINUED)

1.2 For notice of cancellation in writing within 3 months to 12 months prior to the date of the function:

A \$2,000 cancellation fee will be charged unless The Landing at Dockside secures a booking of a similar value in replacement for that date, then the cancellation fee will not apply and the deposit shall be fully refunded.

1.3 For notice of cancellation in writing within 1 month to 3 months prior to the date of the function: A cancellation fee will be charged, consisting of the 50% of the minimum spend.

1.4 For notice of cancellation in writing within 1 month prior to the date of the function:

A cancellation fee will be charged, consisting of the 100% of the minimum spend.

1.5 Outside services: If any services are booked by the venue on the client's behalf, and subsequently cancelled within 90 days of the function and any charges or fees are incurred by the venue as a result, the client will be responsible for these charges in total.

CONDUCT OF A FUNCTION

The Client agrees to begin its function at the scheduled time and agrees to have its 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.

DECORATING & STYLING

All styling installations must be booked and installed through an approved Styling Company. The Landing at Dockside offers an extensive range of styling packages available from your Event Coordinator. The Landing at Dockside cannot allow any decorating that requires the use of a ladder or step for insurance purposes. All Client supplied decorations must be removed from the venue at conclusion of your event unless otherwise arranged with your Coordinator.

EXTENDING FUNCTIONS

Functions may be extended on the day or night for a duration of up to 1 hour only, meaning that functions 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 a function is granted an extension on the day or night of the function, a room hire of \$250/hour will apply and the account must be finalised prior to leaving. Function rooms must be vacated within 30 minutes of bar closure otherwise an extended room hire charge will apply.

ENTERTAINMENT AND NOISE RESTRICTIONS

*Due to the residential location of the Venue and requirements of the Landing at Dockside's Liquor License, **all music/entertainment must cease by no later than 11.30pm, or when the package finishes, whichever is sooner.***

A band is approved with a maximum of 4 pieces. No drum kits are permitted to play at The Landing.

NO SUB WOOFERS are allowed at the Venue, 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 the function co-ordinator and approved by management prior to the client's function. Management reserves the right to refuse approval of entertainment in any form prior to the function if it does not conform to the guidelines required by 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.

MENU

Every endeavour is made to maintain menus as printed, but these may be subject to change due to availability of product. Sample menus will be provided and the final menu will be confirmed closer to your Function date.

DIETARY REQUIREMENTS

It is the responsibility of the Client to inform The Landing at Dockside of any guest dietary requirements including allergies at least 10 days prior to the function. Although every care is taken where notified, The Landing at Dockside will not be held accountable for any requirements that were not confirmed prior to the event.

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 the Client's function, 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. All goods must be removed at the completion of the function unless prior arrangements have been made with the venue. The venue will not accept responsibility for any items delivered or left for collection without staff acknowledgement.

FUNCTION COORDINATOR

A Function coordinator will be allocated to your event upon confirmation. Your coordinator will liaise with you in the lead up to your function and meet with you approximately 6 weeks out to go through the final aspects of your wedding reception. A Supervisor will then be appointed to look after your function, and a Functions Manager will also be present on the day.

OUTSIDE CONTRACTORS

For all functions, plans must be approved by the venue a minimum of 14 days before the function. Outside contractors must liaise with the venue in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the venue on behalf of the client, must at all times abide by the venue's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must be able to provide certificate of proof to The Landing at Dockside if requested.

EXTERNAL CATERING

The Landing at Dockside is a fully licensed catering venue and take great pride in the food we prepare, present and serve. If you wish to bring in any food items this must be approved by your Coordinator and a surcharge will be applicable. For all DIY Candy Buffets a cleaning fee will be applicable (please request pricing from your coordinator). If you want a special vendor / food stall at your wedding or function, this must be approved by your Coordinator and a surcharge will be applicable.

BEVERAGES AND RESPONSIBLE SERVICE OF ALCOHOL

In accordance with The Landing at Dockside's Liquor Licensing responsibilities, The Landing is 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.

BEVERAGES AND RESPONSIBLE SERVICE OF ALCOHOL (CONTINUED)

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 a function where alcohol is being served, those minors must remain under the control of their legal guardian. The Landing at Dockside reserves the right to clearly identify minors by providing those minors with wrist bands which must be worn for the duration of the function. 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 function, 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 function 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 function. 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.