



THE LANDING  
at dockside



CHRISTMAS

*Packages*

44 FERRY STREET,  
KANGAROO POINT, Q, 4169



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.



# What we include

## FOR ALL EVENTS

All events include full event management with an experienced event coordinator, plus a personal on-site event manager on the day. Throughout the planning process, the event coordinator will finalise all details with you and go through step by step everything you need to know. We will also assist with any additional extras you may wish to organise for your event, such as styling, additional AV requirements, entertainment, signage, security, bollards and menu flexibility.

All spaces are based on a minimum food and beverage spend rather than a venue hire.



### *Theming included* FOR EACH ROOM

CHRISTMAS TREE  
CHRISTMAS BON BONS  
CHRISTMAS TABLE DECORATIONS



<i>Cocktail</i>	<i>Sit Down</i>
Linen (black or white)	Linen & napkins (black or white)
Cocktail style furniture & lounges	Padded dining chairs
Tea light votive candles on all tables	Oval / Round Banquet Tables of 8 - 10 guests
Cordless microphone & lectern	Cordless microphone & lectern
Dedicated supervisor & staffing	Dedicated supervisor & staffing
Customised Menu & Wine List on all tables	Customised Menu & Wine List on all tables

# Harbour

ROOM

Overlooking the Dockside Marina and picturesque Brisbane River, the Harbour Room is The Landing's largest event space and is the perfect setting to create a night to remember.

## FEATURES

- Riverfront terrace perfect for pre-dinner canapés & drinks
- Unique sweeping roof with endless styling possibilities
- Large chandelier lit dance floor (12m x 3m)
- In house lighting dimmer control to create ambience
- Elegant wooden style bar
- Wheelchair access
- Private bathrooms
- In house sound system with roving microphone
- Private 'chill' area set with couches & ottomans

## CAPACITY

80 - 250

150 - 600



SEATED



COCKTAIL

NB MINIMUM SPENDS APPLY

# River ROOM

With uninterrupted views of the Brisbane River, the River Room is a unique event space unlike anything you will experience elsewhere in Brisbane.

## FEATURES

- Riverfront terrace perfect for pre-dinner canapés & drinks
- Unique sweeping roof with endless styling possibilities
- Large lounge bar area perfect for those who want to dance the night away
- In house lighting dimmer control to create ambience
- Modern sophisticated bar
- Private bathrooms
- In house sound system with roving microphone

## CAPACITY

60 - 120



SEATED

100 - 400



COCKTAIL

NB MINIMUM SPENDS APPLY

DANCE

# Garden

ROOM

The Garden Room is nestled amongst the beautifully landscaped gardens of the Dockside precinct and offers the perfect space for an intimate celebration with loved ones.

## FEATURES

- Private terrace perfect for pre-dinner canapés & drinks
- Elegant timber dance floor
- Elevated dance and bar area
- In house lighting dimmer control to create ambience
- Private bathrooms
- In house sound system with roving microphone
- Air-conditioned

## CAPACITY

30 - 50



SEATED

40 - 100



COCKTAIL

NB MINIMUM SPENDS APPLY



ALL INCLUSIVE  
CHRISTMAS

*Cocktail*  
PARTY

*\$90*  
*per person*



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

### **CANAPÉ SELECTION**

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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**

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

### **SOMETHING SWEET TO FINISH**

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STEAMED MINI CALLEBAUT CHOCOLATE PUDDINGS WITH VANILLA BEAN CREAM

### **4 HOUR STANDARD BEVERAGE PACKAGE**

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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





# Cocktail

## PARTIES



Choose from one of the below foolproof combinations then add on either a beverage package or bar account. Menu selection can be found on pages 15 -16.

### Cocktail Food Package

Option 1	Option 2	Option 3
Bread & dip platters	8 piece hot / cold canapé selection	7 piece hot / cold canapé selection
7 piece hot / cold canapé selection	Alternate substantial item	Alternate substantial item
Alternate substantial item	1 sweet canapé item	1 Fork dish
<b>\$40</b> per person	<b>\$45</b> per person	<b>\$50</b> per person

### Substantial Food & Station Packages

Option 1	Option 2	Option 3
Antipasto station on arrival	Antipasto station on arrival	4 piece hot / cold canapé selection
5 piece hot / cold canapé selection	6 piece hot / cold canapé selection	Ploughmans carving station
Ploughmans carving station	Alternate serve fork dish	Chef's Mexican station
Petite sweet canapé	Petite sweet canapé	Petite sweet canapé
<b>\$60</b> per person	<b>\$60</b> per person	<b>\$60</b> per person



# Sit Down

EVENTS

## Pre-Dinner Options

Bread & dip platters on arrival	\$6 pp
Mezze platters on arrival	\$8 pp
Selection of 3 hot / cold canapés on arrival	\$12 pp
Selection of 5 hot / cold canapés on arrival	\$20 pp

## Plated Options

<b>2 COURSE</b>	
Alternate drop main / single drop dessert	\$65 pp
Alternate drop main / alternate drop dessert	\$70 pp
<b>3 COURSE</b>	
Single drop entrée / alternate drop main / single drop dessert	\$80 pp
Alternate drop entrée / alternate drop main / single drop dessert	\$85 pp
Alternate drop entrée / alternate drop main / alternate drop dessert	\$90 pp
<b>** ENTRÉE CAN BE REPLACED WITH COCKTAIL HOUR OF 4 CANAPES PER PERSON**</b>	





# Barbeque

BUFFET

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\$65  
*per person*

MINIMUM 50 GUESTS



## **BREAD BASKET**

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BREAD AND BUTTER

## **FROM THE GRILL**

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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**

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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**

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STEAMED MINI CALLEBAUT CHOCOLATE PUDDINGS WITH VANILLA BEAN CREAM

YUZU CURD TARTLETS, TOASTED MERINGUE

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

# Christmas

## BUFFET

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\$80  
*per person*

MINIMUM 50 GUESTS

### BREAD BASKET

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VARIETY OF SOURDOUGH, BRIOCHE BUNS & BANETTE ROLLS WITH BUTTER

### CARVING STATION

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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

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CHAT POTATOES COOKED IN ROAST CHICKEN DRIPPING & OREGANO

MANUKA HONEY GLAZED BABY ROOT VEGETABLES

STEAMED GARDEN VEGETABLE MEDLEY W TARTUFFO OIL

### COLD SIDES

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TRADITIONAL CAESAR STYLE SALAD

PICKLED CARROT COLESLAW, RADICCHIO AND ROCKET, MUSTARD VINAIGRETTE

### DESSERT

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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



*Ultimate*  
CHRISTMAS SEAFOOD  
BUFFET

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*\$115*  
*per person*

**SERVED TO THE TABLE**

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VARIETY OF SOURDOUGH & BRIOCHE ROLLS WITH MACADAMIA NUT BUTTER

**ON THE BUFFET**

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MOOLOOLABA OCEAN KING PRAWNS WITH LEMON AIOLI AND COCKTAIL SAUCE (GF)

MORETON BAY BUG SPRING ROLLS WITH CITRUS MAYONNAISE

ICE CHALLIS BRIMMING WITH FRESHLY SHUCKED OYSTERS & WASABI AIOLI (GF)

CHARCUTERIE OF CURED MEATS WITH ITALIAN SAUSAGES AND SALAMI (GF)

**HOT DISHES**

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BARCOO RIVER RIB FILLET WITH SEEDED MUSTARD CRUST AND RED WINE JUS (GF)

CARAMELIZED CUMQUAT JAM ROASTED LEG HAM ON THE BONE (GF)

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

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

**HOT SIDES**

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CHAT POTATOES COOKED IN ROAST CHICKEN DRIPPING & OREGANO (GF & V)

MANUKA HONEY GLAZED BABY ROOT VEGETABLES (GF & V)

STEAMED GARDEN VEGETABLE MEDLEY WITH TARFUFFO OIL (GF & V)

**SALADS**

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WILD ROCKET, BLISTERED CHERRY TOMATOES, SHAVED PARMESAN, RED ONION & CHERRY VINAIGRETTE (GF & V)

BABY COS LEAVES, GARLIC CROUTONS, CODDLED EGGS, SPEC LARDOONS & RANCH DRESSING (V)

MIXED LEAVES WITH RASPBERRY VINAIGRETTE AND PERSIAN FETTA (GF & V)

**TO FINISH**

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STEAMED MINI CALLEBAUT CHOCOLATE PUDDING WITH VANILLA BEN CREAM

PETIT CUSTARD TARTS, WHITE CHOCOLATE CRISP PEARLS

YUZU CURD TARTLETS, TOASTED MERINGUE

ROASTED COCONUT RUM NOUGAT BALLS

TRIO OF COURMET CHEESES WITH CRACKERS, GRISSINI AND DRIED FRUITS

SEASONAL FRESH FRUIT PLATTERS



# Beverage

## PACKAGES

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

### STANDARD

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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

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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

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JANSZ PREMIUM NV CUVEE 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

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

MINIMUM SPENDS APPLY.  
PLEASE CONTACT YOUR COORDINATOR.



### **SPIRITS**

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SPIRITS ARE AVAILABLE FOR PURCHASE AT THE BAR.

### **TEA & COFFEE**

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**\$3.50 PP**

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

### **MINIMUM SPENDS**

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**CHRISTMAS PACKAGES ONLY**

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

### **EVENT REQUIREMENTS**

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**CHRISTMAS PACKAGES ONLY**

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





# Canapé

MENU

## Cold



Free range Peking Duck BBQ rice paper rolls with sweet n sour mandarin **GF & DF**

Native dill gravlax of Aussie ocean trout on blinis, crème fraiche & wasabi flying fish roe\*

Chicken chili relleno in a guacamole tartlet\*

Saffron duck egg and spinach quiche with black truffle cheddar

Fire roasted Organic plum tomato tartlet, bush lime mascarpone & saltbush pistou\*

Yellowfin tuna, tare cured and aburi finished with ginger and squid ink tuile **GF & DF**

QLD blue swimmer crab tartlet, champagne celeriac and finger lime citrus roe\*

Black onyx hanger steak tartare, konro seared and served with Persian fig & miso mustard **GF & DF**



## Hot

Wagyu rump skewer & Dijon mustard seasoned **GF & DF**

Crispy pork belly, twice cooked and coconut dusted with a cumquat jelly **GF & DF**

Chicken breast kebab, tare marinade with a kare kare dipping sauce **GF & DF**

Cottage pie of white gum smoked Angus beef, truffled pommies and mushroom ketchup

Free range chicken empanada with chili chocolate mole and crema agria

Master stock braised Chicken and crosne baked puff, toasted 5 spice mayo

Cajun roasted QLD Blue pumpkin tart, smoked chili meringue **V**

Swiss fondue cheese arancini, parmesan and sea parsley crust **V**



\* GLUTEN FREE OPTIONS AVAILABLE



# Canapé

MENU



## Fork Dish

Parmesan pine nut crumble Lamb cutlet w/ fire roasted eggplant, tahini and arugula

Chicken karaage, pickled ginger, red cabbage coleslaw, ponzu vinaigrette **GF**

Five spiced calamari, pickled carrot salad, sweet and sour dressing **GF**

Salmon fillet, with a nicoise vinaigrette, and sweet potato gaufrettes **GF**

Veg Bhaji w/ cumin spiced chick pea batter, eucalypt raita, and cucumber salad **V & GF**

Heirloom tomato pithivier, red onion jam and truffled double brie & fennel salad **V**



## Substantial

Korean fried chicken brioche burger **GF**

Smoked cheddar double cheeseburger

Truffled aioli poutine, pulled angus beef gravy **GF**

Pulled ancho chili pork belly tacos, coriander chimichurri

Impossible burger, vegan mushroom and beetroot burger on a gluten free bun **GF**

Wild mushroom & golden shallot risotto cake with shaved pecorino & rocket salad **GF & V**



## Sweet



Baby chocolate tarts, key lime pie filling, fairy floss meringue\*

Chocolate and pistachio mini tortes with Barambah crème fraiche **GF**

Mini seasonal fruit galettes with rosewater clotted cream & snow sugar dust

Baby Portuguese custard tarts on organic eggs, orange blossom cream



\* GLUTEN FREE OPTIONS AVAILABLE



# Sit Down Dining

## MENU

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### ENTRÉE

Flash fried Calamari with Ramsons wild garlic marinade, tamarind and seasonal Do Chua and a squid ink tapioca cracker **GF**

"Hundred layer" organic Pork Belly in master stock with Hawaiian sweet potato and Hainanese spring onion, garlic & ginger **GF**

Native spiced "tikka" Quail served with local chorizo, kipfler potato and egg garnished with a chickpea & fennel crisp **GF**

Endeavour Prawns with charred baby gem lettuce & tsukemono, charcoal brioche and smoked habanero aioli **GF**

Coriander brioche Lamb Cutlet served on a konro'd cauliflower & black sesame hummus with Sichuan peppered kumquat

Hay smoked Ocean Trout with sesame toasted avocado, koshikari rice bubbles, petit beet and coastal natives

QLD Scallops with a Iberico ham pangrattato, kombucha Aussie winter pea and quail egg hollandaise

Black onyx Beef Tartare served with native tomato & muntrie gribiche and a preserved duck egg katsuobushi

Gin tempura Zucchini Flower served with a WA truffled mushroom mousse, seasonal capellini & finger lime salad **Vegan & GF**

### MAIN FARE

Konro grilled Angus Beef Tenderloin with cipolini onion pithivier on whipped pomme puree

Oven roasted Chicken Breast served with black truffle pan jus, sorghum arancino and charred spring onion **GF**

Lamb Fillet en croute served with marsala mushroom pate and petit spinach on a toasted curry leaf carrot mash

Pan seared Barramundi with popcorn tea togarashi, tamari apple cider vinaigrette and konro BBQ sesame gailan on a miso pumpkin puree **GF (sustainably caught Barramundi)**

Tasmanian Salmon with Himalayan rock salt baked celeriac and a browned samphire, ginger & caper butter **GF**

Roast organic Pork Lechon with burnt pear kimchee and Chinese spinach **GF**

Smoked Hunter Valley Beef Cheeks in an XO master stock braise with Lemongrass sambal matah and open fired butternut pumpkin **GF & DF**

Char grilled King Oyster Mushroom medley on a hazelnut faro risotto with kale, aged balsamic and truffled pecorino **Vegan**

Golden Squash cannelloni with porcini pate, koji roasted sun choke and truffled organic fava beans **Vegan & GF**

### DESSERT

Burnt calamansi and bay leaf crema catalana with salted pomelo and freeze-dried citrus **GF**

Sticky Medjool date and frozen nougat with a latik polvoron and custard apple

Browned butter mille feuille with vanilla bean mascarpone and fire smoked pineapple

Pressurized Valrhona white chocolate with a caramelized plantain "toron" and coconut milk granita

Smoked pandan meringue served with strawberries, wattle seed crumble and berry yoghurt sorbet

Gianduja chocolate mousse with a frozen mandarin jam, black sesame sponge and chocolate shell

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All menu items subject to product availability and any substitutions will be of equal or greater cost.

We can cater for vegetarian, vegan, coeliac disease & halal diners, please discuss any dietary concerns with your Event co-ordinator.

FODMAP & specific dietary plans will incur a surcharge due to the individual nature of the constraints

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# 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.*