

# **FUNCTION PACKAGE**

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## Introduction

Pearls on the beach is the perfect location for a spectacular beachfront wedding reception.

We invite you to experience your special day with a stunning menu created by our talented chefs whilst enjoying the uninterrupted panorama of beautiful Pearl Beach.

A wedding at Pearl Beach allows for magnificent photo opportunities with beautiful sandstone rock faces, open ocean vistas and virgin bush settings.

The food, wine, service and ambience at Pearls on the Beach combine to create a superb venue for your guests to enjoy your wedding reception.

Whether you are hosting an intimate dinner reception or a stylish cocktail party we can provide you with the perfect venue capable of catering to your needs.

## Policies and conditions

## Seating capacity:

We can cater for up to 72 people for a sit down function or up to 90 people for a standing style function.

## **Booking confirmations:**

Your selected date may be tentatively held for one week.

After one week a deposit of \$1000 is required to secure the date.

Deposits are non-refundable for cancellations within 4 calendar months of your function.

Deposits can be held over as security for any damages or property loss. If no damages or loss have been sustained, a full refund will be made to you or nominated parties as you direct.

Deposits can be made with cash, direct deposit or credit card.

# Payments:

Four months prior we will require a further \$1000.

Three months prior, we will require a further \$1000.

Two months prior, we will require a further \$1000.

One moth prior, we will require a further \$1000.

Your final payment, along with final menu selections and guest numbers, is required 7 days prior to your function.

Final payments can be made by direct deposit or cash. We also accept payment via credit card but please note that American Express will attract a 2% surcharge and Visa & MasterCard a 1% surcharge.

## Cancellation:

Cancellations within four months of function forfeits deposit.

## **Prices:**

Prices are based on current costs and are subject to change without notification. All prices are inclusive of GST.

## Timing:

~ Lunch functions:

Guests to arrive at 12pm.

Bar closes at 4:15pm.

Guests to depart no later than 4:30pm.

~ Dinner functions:

Guests to arrive at 6pm.

Bar closes at 10:15pm.

Guests to depart no later than 10:30pm.

#### Confetti:

Please abstain. Rose petals are permitted outside only.

### **Decorations:**

Table decorations are not included in our package.

You are welcome to provide your own flowers, name tags, candles etc. Please note that candles must be enclosed in a votive or similar – i.e. no naked flames.

The restaurant staff will happily set up all decorations/ name tags etc for you.

#### Music:

We have an ipod docking station and speakers spread throughout the dining room available for your use for background music.

Due to limited space in the restaurant, please ask before arranging bands or dj's.

### Liability:

Any damage sustained to our premises or property by guests or contractors during your function is your responsibility. We do not accept any responsibility for damage or loss of you or your guests property left during the course of, or after the function.

We reserve the right to exclude or remove any undesirable persons from the premises without liability.

## Responsible service of alcohol:

All staff have undergone responsible service of alcohol training. We will stop serving any guest who is drunk, disorderly, violent or under the age of eighteen and the guest will immediately be asked to leave the premises.

#### Costs

#### Food:

- ~ Menus for sit down functions consist of 3 courses plus canapés. The price is \$115pp (note minimum charge).
- ~ Canapé menus for standing style functions are also available at a cost of \$110 per person (note minimum charge).
- ~ Children under 12 years can be offered a special meal at a cost of \$30pp.
- ~ Meals for contractors (photographers, dj etc) are available at a cost of \$45pp.
- ~ Any special dietary requirements will be catered for if advised prior to the function. Any special requests made on the day may not be able to be fulfilled.

# Minimum charges/ room hire:

- ~ There is a minimum spend of **\$6000** to reserve the restaurant for your sole use on **Monday to Wednesday for lunch or dinner**. This is for 4½ hours and includes food and room hire but excludes drinks.
- ~ There is a minimum spend of \$5500 to reserve the restaurant for your sole use on **Thursday lunch or dinner**. This is for  $4\frac{1}{2}$  hours and includes food and room hire but excludes drinks.
- ~ There is a minimum spend of **\$6500** to reserve the restaurant for your sole use on **Friday lunch or dinner**. This is for  $4\frac{1}{2}$  hours and includes food and room hire but excludes drinks.
- ~ There is a minimum spend of \$7500 to reserve the restaurant for your sole use on **Saturday and Sunday lunch and dinner.** This is for  $4\frac{1}{2}$  hours and includes food and room hire but excludes drinks.
- ~ A 5% service charge is added to the account for all functions.

## **Beverages:**

There are two options available for beverages:

~ A \$50 per person beverage package:

This includes one sparkling, one white and one red wine, one full strength beer, one light beer, soft drinks, fruit juice, tea and filtered coffee. As our wine list changes frequently, please ask for our current selections. These are served unlimited for 4.25 hours.

~ Beverages can be charged on consumption (bar tab).

This choice is available if you would like a wider choice of wine and beer and gives you the option to include or exclude items at your discression (i.e. spirits).

Wines can be chosen from our wine list or if you would like to choose your favourite wine to be served, please ask us for a quote.

Wine selections must be finalised 14 days prior to your function to confirm the availability of your chosen wines.

Beer can be chosen from our menu only.

#### Menu's

Sit-down style functions:

We offer a 50/50 alternate placement menu for sit down functions. Please note that the menu's change seasonally. This is a sample only.

## Canapés

(Please choose 3)

- ~ Green pea pakora, yoghurt, kasundi
- ~ Spring rolls, tamarind & sweet chilli sauce
- ~ Chicken yakitori
- ~ Bulgolgi (Korean BBQ) beef, date gochujang, Kim chi, puffed rice
- ~ Yellow fin Tuna Tataki, sesame, scallions, soy
- ~ Sea scallop crudo, macadamia puree, lemon myrtle

#### Entrée

(Please choose 2)

- ~ 'KFC' Kentucky fried cauliflower, blue cheese ranch dressed slaw, hot sauce
- ~ BBQ'd broccolini, sunflower tarator, harissa, rocket, pistachio
- ~ Seared sea scallops, pea & ham puree, shredded ham hock, candied almonds, tendrils
- ~ Roast Aleppo peppered bug tails, hommous, wheat berries, barberries, roast almonds, labna
- ~ Lamb belly, lettuce, cucumber, chilli-ginger black vinegar dressing, roast peanuts
- ~ Shaved mortadella, crumbed pumpkin, Dragoncello, pine nut praline

#### Main course

(Please choose 2)

- ~ Grilled saltwater barramundi fillet, Sri Lankan coconut curry puree, green mango, snow pea, herbs & sprout salad, tomato chutney, peanut chilli sambal
- ~ Ocean trout fillet, roast fennel puree, pickled fennel, green olive, capers, blood orange gel, herbs
- ~ Lamb rump, chickpea puree, eggplant jam, parsley, wild rocket, roast almond
- ~ Beef eye fillet, onion puree, mushroom ketchup, mizuna, puffed wild rice, pickled mushrooms
- ~ Roast chicken, corn custard, corn, shimeji mushrooms, cornbread, baby kale, toasted seeds

#### Dessert

(Please choose 2)

- ~ Dark chocolate terrine, milk chocolate cream, hazelnut gelato, chocolate hazelnut soil
- ~ Roast pineapple, purple yam & white chocolate ganache, liquorice ice cream
- ~ Hibiscus merinque, mixed berry compote, vanilla bean ice cream
- ~ Blueberry cheesecake, macadamia milk soil, blueberry jam ice cream
- ~ Poppy seed cake, passion fruit sorbet & curd, lemon labne
- ~ Pistachio cake, strawberry, elderflower, lemon balm, frozen yoghurt

Note: any special dietary requirements will be catered for if advised prior to the function. Any special requests made on the day may not be able to be fulfilled

# Cocktail style functions

Please choose 2 selections from a; 2 selections from b; and 2 selections from c.

## (a) Seafood

- ~ Smoked eel croquettes with sweet corn puree
- ~ Squid balls, black garlic aioli
- ~ Yellow fin Tataki, sesame, scallions, soy
- ~ Sea scallop crudo, macadamia puree, lemon myrtle
- ~ BBQ octopus, romesco

#### (b) Meat

- ~ Yakitori chicken skewers
- ~ Bulgolgi (Korean BBQ) beef, date gochujang, Kim chi, puffed rice
- ~ Pulled pork tortilla, slaw, lime & jalapeño dressing
- ~ Lamb kofta, cumin & carrot ketchup
- ~ Black pudding, crushed peas, shallot, green chilli

## (c) vegetarian

- ~ Zucchini, goat's cheese & herb fritters, green goddess
- ~ Spring rolls, tamarind & sweet chilli sauce
- ~ Green pea pakora, tomato kasundi
- ~ Crispy rice cake, pickled vegetables, dragon sauce
- ~ Roast corn salsa, corn custard, tostada

Note: any special dietary requirements will be catered for if advised 7 days prior to the function. Any special requests made on the day will not be able to be fulfilled

For more information or to discuss your function requirements please call on 02 4342 4400 or email us at info@pearlsonthebeach.com.au.

## Pearls on the Beach – Function terms and conditions

Please complete the following and return to info@pearlsonthebeach.com.au to confirm your event.

## **Confirmed bookings**

Please note that we hold tentative bookings for 1 week only, your booking will only be confirmed upon receipt of your \$1000 deposit along with signed terms and conditions.

## Confirmation of guests attending

We require confirmation of final numbers and menu's for your function 7 days prior to the booking. Alcohol selections must be received 2 weeks prior.

## **Payment**

Four months prior we will require a further \$1000.

Three months prior, we will require a further \$1000.

Two months prior, we will require a further \$1000.

One moth prior, we will require a further \$1000.

Final payment must be made 7 days prior to your function.

## Dietary requirements

We wish to ensure a smooth service for your function, in order to do this we must have all dietary requirements 7 days prior to the event. Please ensure all guests are advised of this requirement – we will not be able to adjust menus after this period.

## Responsible service of alcohol

Pearls on the beach enforces responsible service of alcohol (RSA).

### Service charge

A service charge of 5% will be added to the final bill.

### Cancellation of booking

If the booking is cancelled within 4 months of a function, your \$1000 deposit is non-refundable.

## Loss or damage

Full name:

Pearls on the beach will take all necessary care but will not take any responsibility for damage or loss of property or personal belongings left on the premises before, during or after the function except where caused or contributed by act or omission by Pearls on the Beach. Any damage or loss sustained by Pearls on the Beach fixtures or fittings, whether by your own actions, your guests or contractors.

Booking details:		
Name:	Contact number:	
Booking date: We will contact you 7 days prior to your event to co and special dietary requirements. At this time we v	onfirm final guest numbers, along wit	
I understand and agree to abide by the above term	ns and conditions:	

Signature:

Date: