



## Relaxed waterfront dining over the Marina

Kebonn Investments Pty Ltd  
ABN 28 151 265 820

Sir Leslie Thiess Drive  
Breakwater Marina  
PO Box 2244

T (07) 4721 2567  
F (07) 4772 3229  
E [pierrest@austarnet.com.au](mailto:pierrest@austarnet.com.au)  
W [www.pierrestaurantandbar.com.au](http://www.pierrestaurantandbar.com.au)

Dear Sir / Madam,

### **BUSINESS FUNCTION MENU PACKAGES**

Thank you for considering The Pier Restaurant & Bar as a location for your business function.

Please find enclosed our menu suggestions, beverage options and other relevant information regarding a function at The Pier.

Should you have any further questions or wish to arrange a meeting to discuss dates and details please contact me on (07) 47 212 567 or via email on [bookings@pierrestaurantandbar.com.au](mailto:bookings@pierrestaurantandbar.com.au).

Kind regards,

Pauline Thielmann  
*Proprietor*

## **Venue Location & Features**

Townsville's Pier Restaurant is situated entirely over the waters of the Marina in close proximity to the city centre, the Jupiters Casino Hotel and the Entertainment Centre. The restaurant is spacious and with its floor to ceiling windows offers superb views of the yachts, harbour and marina by day and by night. The spectacular sunsets provide a magnificent backdrop for diners, making The Pier the perfection location to entertain colleagues and business partners.

The restaurant is fully licensed with a large Bar and can seat up to 150 guests for a closed function. The restaurant is also available for functions 7 days a week for lunch or dinner (conditions apply, see costs & fees).

There is plenty of car parking facilities in front of the restaurant or in the car park opposite.

## **From the Pier Kitchen**

Our menus offer you a variety of dishes to choose from, may it be a smaller, large or buffet styled function, please don't hesitate to contact us and we will be only too happy to assist you in choosing a menu to suit your budget. Please note a price adjustment may apply for any alteration or special changes to the set menus.

Our well trained staff will offer you friendly and courteous attention, and we assure you of professional table service. The choices we have compiled represent a cross section of dishes including some which we have experienced to be most popular during many past functions and others being adaptations of our a la carte menu, however you may always expect the same quality and high standard that you know from The Pier Restaurant.

We trust you will enjoy the selection of the various menus, please feel free to discuss any aspect or alteration to the menus if so desired.

To assist in the prompt preparation and delivery of meals we suggest parties to select a set-menu with a maximum of two entrées, two main courses and two desserts. The chosen dishes will be served alternatively to your table.

Minor adjustments may be arranged prior to the evening to cater for vegetarians or other requests (i.e. children etc.).

**We trust the enclosed menu selections will offer you choice, quality and flexibility and hope this will help you in considering us for your next function.**

## Available beverage packages

At the Pier we pride ourselves on offering our guests a very extensive wine list with wines from all the wine regions of Australia. Whether it be for a large function or just that one special bottle you've always wanted to try, be assured we can arrange the right product at a reasonable price. Our bar also offers a very large selection of local and foreign beers as well as a full range of spirits, ports and liqueurs.

You may choose from the following options:

### **1. Beverage package (excluding spirits)**

**Option A: 4 hour package - \$35.00 pp.**

**Option B: 5 hour package - \$45.00 pp.**

- a. Standard Australian beers (stubbies);
- b. Lindemans Brut Cuvee (sparkling), Lindemans Premier Selection Chardonnay, Lindemans Bin 95 Sauvignon Blanc and Lindemans Shiraz Cabernet; and
- c. Orange juice and soft drinks.

### **2. Beverage tab**

- A tab will be kept on the above beverages on a consumption basis to an amount specified by yourself after which patrons may purchase their own drinks. Should you wish to exclude spirits from the tab, our staff will advise patrons to pay for them separately.
- **The bar prices for functions are as follows:**

	<b>\$</b>
Standard Australian beers (stubbies)	6.00
Basic spirits	6.50
Soft drinks	3.50
Lemon, Lime & Bitters	3.60
Orange, Pineapple, Apple, Tomato and Cranberry juices	3.60
Bottled Lindemans wines	22.50

- Our wine list offers you a comprehensive choice of quality Australian and imported wines and champagnes. Should you wish to substitute into your bar tab other wines from our wine selection, we are pleased to offer a 5% discount on our a la carte wine list (except our French champagne and fine wine selection).

Please choose from one of the following four (4) menu options.

### **Menu Selection A - \$60.00 p.p.**

- Please select: **one soup, two main courses and one dessert** from the following choices.
- Should you wish to have only two courses served (ie. Soup and main course, or main course and dessert), deduct \$5.00 from the above price (ie. \$55.00 p.p)
- Please note: **Crispy bread rolls and coffee/tea are included.**

### **Menu Selection B - \$65.00 p.p.**

- Please select: **two entrées, two main courses and two desserts** from the following choices.
- Should you wish to have only two courses served (ie. Entrée and main course, or main course and dessert), deduct \$5.00 from the above price (ie. \$60.00 p.p)
- Please note: **Crispy bread rolls and coffee/tea are included.**

### **Menu options for selections A & B**

#### **Entrées**

1. **Pumpkin soup**
2. **Potato and leek soup**
3. **Cream of chicken, celery and asparagus soup**
4. **Salt and pepper calamari**  
served with a lime and chilli dressing.
5. **Avocado prawns**  
half an avocado with shelled king prawns served with seafood sauce.
6. **Veal and chicken fillets in puff pastry case**  
served with a white wine, mushroom and tarragon cream sauce.
7. **Chicken satay skewer**  
tender chicken fillets oven roasted on a skewer served on a bed of rice with a creamy satay sauce.
8. **Smoked salmon and rosti stack**  
Tasmanian smoked salmon layered with a potato and coriander rosti served with a dill sour cream dressing.

## Main Courses

- 1. Fillet of king salmon and reef-bug meat**  
a variation of the popular a la carte menu dish, served on sweet potato mash and bok choy with a lemongrass and coriander cream sauce.
- 2. Fillet of barramundi meuniere**  
served with a fresh lemon and parsley butter, fresh vegetables and gratin potatoes.
- 3. Fillet of barramundi with macadamia**  
the popular a la carte dish is also available for weddings and functions. Set on mesculin lettuce with a spiced sweet pawpaw and mango relish and a potato and coriander rosti, topped with lemon butter and roasted macadamia nuts.
- 4. Supreme of chicken with avocado**  
crispy skin pan fried with roast sweet potatoes, fresh asparagus, avocado and sauce hollandaise.
- 5. Roast rib fillet of beef**  
coated with mustard, garlic, herbs and a breadcrumb crust, oven roasted and served with a rich red wine sauce, roast potatoes and fresh vegetables.
- 6. Duck breast with black cherries**  
served with herb mash, baby spinach and a port wine sauce.

### Menu Selection C - \$70.00 p.p.

- Please select: **one soup, two main courses and one dessert** from the following choices.
- Should you wish to have only two courses served (ie. Soup and main course, or main course and dessert), deduct \$5.00 from the above price (ie. \$65.00 p.p)
- Please note: **Crispy bread rolls and coffee/tea are included.**

### Menu Selection D - \$75.00 p.p.

- Please select: **two entrées, two main courses and two desserts** from the following choices.
- Should you wish to have only two courses served (ie. Entrée and main course, or main course and dessert), deduct \$5.00 from the above price (ie. \$70.00 p.p)
- Please note: **Crispy bread rolls and coffee/tea are included.**

## Menu options for selections C & D

### Entrées

- 1. Pumpkin soup**

**2. Potato, leek and bacon soup**

**3. Seafood chowder**

our popular chowder is prepared with local reef and shell-fish, white wine and cream and served thick and chunky.

**4. Chilled reef bug with avocado**

served with a fresh dill mayonnaise.

**5. Reef platter**

a selection of chilled king prawns, reef bug, fresh oyster and salt and pepper calamari served with seafood sauce.

**6. Chicken fillets and lemongrass skewers**

tender chicken fillets on a lemongrass skewer marinated in ginger, coriander and Asian spices, oven baked and served with a coriander lemongrass sauce.

**7. Smoked salmon and rosti stack**

Tasmanian smoked salmon layered with a potato and coriander rosti served with a dill sour cream dressing.

## **Main Courses**

**1. Fillet of coral trout**

reef trout fillet served on a sweet potato mash and bok choy with a lemongrass and coriander cream sauce.

**2. Fillet of barramundi with macadamia**

the popular a la carte dish is also available for weddings and functions. Set on mesclun lettuce with a spiced sweet pawpaw and mango relish and a potato and coriander rosti, topped with lemon butter and roasted macadamia nuts.

**3. Supreme of chicken with prosciutto**

chicken breast wrapped in prosciutto, oven baked and served on a herb mash and fresh basil and vegetable ratatouille, topped with sauce béarnaise.

**4. Medallion of eye fillet**

oven roasted eye fillet served with gratin potatoes, fresh vegetables and topped with sauce béarnaise.

**5. Roast rack of lamb**

coated with mustard, garlic and a breadcrumb crust, served with rosemary chats potatoes, vegetable greens and a fresh mint and rosemary jus.

## Desserts (all menus)

1. **Homemade ice cream cassata**  
set in sponge cake with spiced fruits, nuts and praline toffee and served with a berry coulis.
2. **Profiteroles served with chocolate rum sauce**  
filled with cream patissiere and Cointreau, topped with a chocolate rum sauce.
3. **Crepes suzettes**  
thin crepes served with an orange, lemon and Grand Marnier brandy sauce and ice cream.
4. **Warm apple strudel**  
served with vanilla ice cream.
5. **Pavlova**  
served with fresh fruit and a raspberry coulis.
6. **Warm chocolate pudding**  
served with a chocolate fudge sauce and ice cream.

## Buffet Selections

- A minimum of 40 people are required for a buffet
- Please note: Buffet selections include crispy bread rolls and coffee/tea.

### Option 1: Hot & cold seafood and roast buffet - \$85.00 p.p.

**Hot dishes:** Roast rib fillet and sauce béarnaise, roast pork with apple sauce, salt and pepper calamari, grilled fish, Thai style chicken curry with rice, panache of fresh vegetables, rosemary chats potatoes and pumpkin soup.

**Cold dishes:** Leg ham, chilled king prawns, chilled reef-bugs, Tasmanian smoked salmon and a variety of salads and sauces.

**Desserts:** Profiteroles with chocolate rum sauce; and  
Warm apple strudel with ice cream (**served to you table alternately**).

### Option 2: Hot & cold roast buffet (non seafood) - \$75.00 p.p

**Hot dishes:** Roast rib fillet and sauce béarnaise, roast pork with apple sauce, roast lamb, grilled fish, salt and pepper calamari, Thai style chicken curry with rice, panache of fresh vegetables, rosemary chats potatoes and pumpkin soup.

**Cold dishes:** Leg ham, roast chicken and a variety of salads and sauces.

**Desserts:** Profiteroles with chocolate rum sauce; and  
Warm apple strudel with ice cream (**served to you table alternately**).

## Terms and Conditions

### Costs & Charges (for closed functions)

1. **A minimum of 80 guests are required for a closed function on any Friday or Saturday night.**
2. Smaller functions can easily be catered for as the restaurant offers plenty of space as well as superb marina views from anywhere you may be seated.
3. **No venue hire fee applies.**
4. Prices are based on the minimum number of guests booked, any un-attending or surplus guests will be charged at the arranged menu package.
5. A \$5.00 per person surcharge applies for functions held on any Sunday or public holiday (including Easter Friday, Easter Saturday and Easter Monday).
6. Live entertainment is NOT included. Should you require entertainment we are more than happy to assist you in the arranging of your choice of music.
7. It is not house policy to permit BYO liquor into the restaurant.
8. The staff and management at The Pier Restaurant and Bar adhere to all Responsible Service of Alcohol laws and regulations. As such management reserves the right to refuse service to unruly or intoxicated persons.
9. Patrons are advised that the restaurant is licensed until 12:00 midnight.
10. **All prices are inclusive of GST tax.**
11. **This booklet and the costs and conditions quoted herein supersede all previous booklets and are current as of 1 June 2010. We guarantee the enclosed prices for a period of 6 months from date of issue, however we advise long-term reservations to re-confirm as prices, menus and conditions may change without notice.**
12. A deposit of \$250.00 is required for all functions exceeding 20 guests and is payable at the time of booking as holding fee for your chosen date. This will be credited to your account at the time of the function. The balance of this account is to be settled either in cash or by cheque (with prior arrangement with management) at the end of the function, unless other arrangements have been made with management. **A 3% credit card fee applies if the account is paid by credit card (EFTPOS excluded).**
13. Bookings can only be confirmed after a deposit has been received. We require a minimum of four (4) weeks notice of any cancellation in order that the deposit be refunded.