



## 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,

### **CHRISTMAS 2010 FUNCTION MENUS**

Thank you for considering The Pier Restaurant & Bar as a location for your end of year celebration.

Please find enclosed our 2010 menu suggestions, beverage options and other relevant information regarding a Christmas 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 ultimate Christmas party destination in the city.

The restaurant is fully licensed with a large Bar and can seat up to 150 people for a closed function. The restaurant is available for functions 7 days a week for lunch or dinner and you may consider a lunchtime function on a Saturday or even Sunday (conditions apply, see costs & fees).

There is plenty of car parking facilities for 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.

To assist in the prompt preparation and delivery of meals we request parties over 10 guests to consider pre-ordering their meal a couple of days prior as this will assist our chef in the planning and prompt preparation of dishes as well as delivery of meals once your party has arrived at the Restaurant. As Christmas is a very busy time with many functions this practice has been of mutual benefit in past years to ensure a smooth running evening.

For parties that choose not to pre-order their meals, the chosen dishes will be served in alternate fashion.

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 Christmas function.**

## **Christmas Functions**

A deposit of \$150.00 is required for all functions over 20 persons and is payable at the time of booking as a holding fee for your chosen date. The received deposit will confirm your booking and will be credited to your account at the time of your function.

Function bookings of 20 or more without a deposit will NOT be guaranteed a table during this busy period.

A minimum of 2 weeks notice is required of any cancellation in order that the deposit will be refunded.

## **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).

### **Menu Selections - \$65.00 p.p.**

- **Option A:** Guests may choose any dish from each of the three courses if they pre-order (only available for groups less than 30 guests)
- **Option B:** Please choose a maximum of two entrées, two main courses and two desserts to be served alternately.
- **Option C:** 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 in all options.

#### **Entrées**

1. **Pumpkin soup**
2. **Seafood chowder**  
our popular chowder is prepared with local reef and shell-fish, white wine and cream and served thick and chunky.
3. **Smoked salmon and rosti stack**  
Tasmanian smoked salmon layered with a potato and coriander rosti served with a dill sour cream dressing.
4. **Salt and pepper calamari**  
served with a lime and chilli dressing.
5. **Veal and chicken fillets in puff pastry case**  
served with a white wine, mushroom and tarragon cream sauce.
6. **Caesar salad with king prawns**  
Served traditional with cos lettuce, crispy bacon, garlic croutons and parmesan shavings served with king prawns and our smooth Caesar dressing.
7. **Prawn and mango spring rolls**  
Wrapped in spring roll pastry with ginger and mango and served with a refreshing chilled mango, lemongrass and mint salsa.

## 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. Reef special**  
a hot and cold seafood selection including king prawns, reef bug, salt and pepper calamari, crumbed fish, chips and seafood sauces.
- 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 eye fillet of beef**  
flare grilled and oven roasted served on red wine jus with fresh vegetables, roast potatoes and topped with a sauce béarnaise.
- 6. Roast rack of lamb**  
coated with mustard, garlic and a breadcrumb crust, served on a garlic potato mash, vegetable greens and a rosemary sauce.

## Desserts

- 1. Profiteroles served with chocolate rum sauce**  
filled with cream patissiere and Cointreau, topped with a chocolate rum sauce.
- 2. Warm apple strudel**  
served with vanilla sauce and ice cream.
- 3. Steamed Christmas plum pudding**  
served with a brandy vanilla sauce.
- 4. Warm chocolate pudding**  
served with a chocolate fudge sauce and ice cream.

## Buffet Selection

### Hot & cold seafood and roast buffet - \$70.00 p.p.

- Includes crispy rolls and coffee/tea

**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 Christmas plum pudding served with ice cream (**served to you table alternately**).

## Terms and Conditions

### Costs & Charges (for closed functions)

1. **A minimum of 80 full paying adults are required for a closed function during November/December on any Friday or Saturday night.**
2. **No venue hire fee applies.**
3. Prices are based on the minimum number of guests booked, any un-attending or surplus guests will be charged at the arranged menu package.
4. A \$5.00 per person surcharge applies for weddings held on any Sunday or public holiday (including Easter Friday, Easter Saturday and Easter Monday).
5. Live entertainment is NOT included, however should you require entertainment we are only too happy to assist you in the arranging of your choice of music. We will supply a parquet dance floor free of charge.
6. It is not house policy to permit BYO liquor into the restaurant.
7. 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.
8. Patrons are advised that the restaurant is licensed until 12:00 midnight.
9. **All prices are inclusive of GST tax.**
10. **This booklet and the costs and conditions quoted herein supersede all previous booklets and is valid for the 2010 christmas season from 1 November 2010 to 31 December 2010. are current as of 1 June 2010.**
11. A deposit of \$150.00 is required for all functions for over 20 people 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. **Please note a 3% credit card fee applies if the account is paid by credit card (EFTPOS excluded).**
12. Bookings can only be confirmed after a deposit has been received. We require a minimum of two (2) weeks notice of any cancellation in order that the deposit be refunded.