



Relaxed waterfront dining over the Marina

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Dear Sir / Madam,

WEDDING PACKAGE 2010/2011

Thank you for considering The Pier Restaurant & Bar as a location for the wedding reception on your special day.

Please find enclosed our 2010/2011 menu suggestions, beverage options and other relevant information regarding a wedding 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.

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, wedding videos and photos, making The Pier the ultimate wedding venue in the city.

We welcome you to drop in and convince yourself of the beautiful views and setting our venue has to offer. Please phone us on (07) 47 212 567 and we will arrange a time to show you our wedding album of previous weddings that will give you an idea of the variety of set-up styles, table arrangements and decorations available.

The restaurant is fully licensed with a large Bar and can seat up to 130 people for a closed function. A minimum of 80 adults are required for a wedding reception. 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 the bridal party and guests 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 wedding. 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 of one entrée, one main course and one dessert.

A choice of two dishes for each course may be offered however the chosen dishes will be served alternately.

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 wedding.

Available beverage packages

Please note: Our minimum beverage charge is \$25.00 p.p.

You may choose from the following options:

1. Beverage tab including bridal toasts but WITHOUT spirits (guests pay their own)

- 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 including bridal toasts WITH spirits

- a. This package includes all of the beverages in option 1 (above) plus basic spirits:
 - i. McCallum's Scotch;
 - ii. Bundaberg Rum;
 - iii. Jim Beam Bourbon;
 - iv. Smirnoff Vodka;
 - v. Seagram's Gin;
 - vi. Chatelle Napoleon Brandy;
 - vii. Bacardi Rum; and
 - viii. Vodka Cruisers and other RTDs.

- A tab will be kept on the above beverages on a consumption basis. Should the tab exceed the amount of \$25.00 p.p. (being the minimum beverage charge) any additional consumption shall be added to the tab unless management has been otherwise instructed.
- You may specify that guests purchase their own drinks should the tab exceed the \$25.00 p.p. minimum spend.
- You may request that the bridal party have no restrictions on beverage options.
- You may request in advance that any other wines from our extensive wine list may be substituted into the beverage package.
- You may check with management as to the current balance on your bar tab during the evening.
- **The bar prices for weddings and functions are as follows:**

	\$
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

We provide the following

- Setup of dining room with box tables of 8 people per table or as otherwise arranged;
- All white table linen (Bridal tablecloth to floor level);
- All white cloth serviettes;
- Cake table and cake knife;
- Table for presents/wishing well;
- Parquet dance floor;
- PA system with two (2) microphones (including one cordless microphone); and
- Lectern for speeches

Please note the following:

- Table decorations and candles are not included;
- The organising and placing on tables of any table decorations, place cards, bonbonnières etc. are the responsibilities of the bridal families or the decorator;
- Candles placed on the tables must be provided with an under plate to avoid any wax from spilling onto table linen;
- Coloured crepe paper on tables is not permitted; and
- Fresh flower petals are not to be strewn on the carpet.

We are pleased to assist you in the planning and organising of any additional table decorations, flower arrangements, candelabras, DJs or bands by experienced local professionals.

Optional Extra: Pre-dinner canapés

You may choose to offer a selection of finger food for the guests at the restaurant while they await the arrival of the bridal party, \$5.00 p.p.

- Vegetable spring rolls with chilli plum sauce
- Mini vol au vents with chicken, mushroom and grilled cheese
- Homemade savoury mini quiches
- Choux pastry puffs filled with cheddar cheese
- Fresh basil, roast capsicum and tomato bruschetta on crispy toast
- Smoked salmon and coriander potato rosti with dill sour cream

Menu Selections - \$75.00 p.p.

- Please choose a maximum of two entrées, two main courses and two desserts.
- Please note: Crispy bread rolls and coffee/tea are included.

Entrées

1. **Pumpkin soup**
2. **Potato and leek soup**
3. **Cream of chicken, celery and asparagus soup**
4. **Seafood chowder**
our popular chowder is prepared with local reef and shell-fish, white wine and cream and served thick and chunky.
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 and vegetable satay skewer**
tender chicken fillets and vegetables oven roasted on a skewer served on a bed of rice with a creamy satay sauce.
8. **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.
9. **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 Tasmanian salmon**
crispy skin salmon fillet, served with herb mash, roasted cherry tomatoes and a tomato white wine veloute.
- 3. Fillet of barramundi meuniere**
served with a fresh lemon and parsley butter, fresh vegetables and gratin potatoes.
- 4. 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.
- 5. 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.
- 6. Supreme of chicken with avocado**
crispy skin pan fried with roast sweet potatoes, fresh asparagus, avocado and sauce hollandaise.
- 7. Roast rib fillet of beef**
coated with mustard, garlic, herbs and a breadcrumb crust, oven roasted and served with a rich red wine sauce, fresh vegetables and rosemary chats potatoes.
- 8. Eye fillet of beef**
flare grilled and served on red wine jus with fresh vegetables, roast potatoes and topped with a sauce béarnaise.
- 9. Roast rack of lamb**
coated with mustard, garlic and a breadcrumb crust, served with potato and vegetable greens and a fresh mint and rosemary jus.

Desserts

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 sauce and ice cream.
5. **Warm sticky date pudding**
served with a butterscotch sauce and ice cream.
6. **Warm chocolate pudding**
served with a chocolate fudge sauce and ice cream.

Buffet Selections

- Please note: Buffet selections include crispy bread rolls and coffee/tea.

Option 1: Hot & cold seafood and roast buffet - \$95.00 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) - \$85.00 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 full paying adults are required for a wedding function.**
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. The following menu conditions apply for a lunch-time wedding:
 - a. Set menu \$65.00 per person.
 - b. Buffet option \$85.00 per person.
 - c. Minimum beverage charge \$15.00 per person.
 - d. A 4:00pm departure time applies to lunch-time weddings held on Saturdays.
5. A \$5.00 per person surcharge applies for weddings held on any Sunday or public holiday (including Easter Friday, Easter Saturday and Easter Monday).
6. Live entertainment is NOT included.
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 12 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 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).**
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.