

Pelicans Landing Wedding & Special Event Packages



PELICANS LANDING RESTAURANT, BAR & FUNCTIONS

1 Syme Street, Williamstown, 3016

Ph: 9397 0155 Fax: 9397 0166

functions@pelicanslanding.com.au

www.pelicanslanding.com.au

2018

Pelicans Deluxe Package

\$120.00 per person (Minimum 60 guests-adults)

Pelicans Premium Deluxe Package

\$160.00 per person with Premium Drink Package

Package Inclusions:

- ♥ Chef's selection of Canapés & Sparkling Wine Cocktail on arrival
- ♥ Three course dinner (selection of two entrees, two main courses and two desserts, all served on an alternate basis)
- ♥ Your selection of our standard table centrepieces (floral or other) by Newminster Function Design
- ♥ Tea light candles on tables and throughout venue
- ♥ Decorated bridal table with table skirting - by Newminster Function Design
- ♥ Decorated cake table skirting- by Newminster Function Design
- ♥ A two bedroom apartment at Quest apartments for the night of your wedding
- ♥ Chair covers and sashes for bridal and guests' tables - by Newminster Function Design
- ♥ Table linen – white damask cloths and napkins
- ♥ Premium Australian sparkling wine for toast offering
- ♥ Room hire for the period of your celebration (up to 6 hours)
- ♥ Cakeage - celebration cake cut and served on platters

Total discount based on 60 guests \$1100

Please note this is a discounted package and is not eligible in conjunction with any other offers, discounts or prizes. | A deposit of \$1000 is required with the Deluxe Package. | Two-bedroom apartment to act as a bridal suite, this will be booked by Pelicans Landing under your name, your credit card will be required upon check in for any additional charges. | The deluxe package does not include beverages other than sparkling wine for toasting, unless you have chosen the Premium Deluxe package. | Children under 12 - \$60 per child (choose 2 x courses from children's menu)

Menu **Three Course Meal \$85 per person**
Three Course (using your cake as dessert)
\$75 per person

Entree (select two)

- ♥ Potato, Leek & Pancetta Croquettes
lemon aioli (veg opt)
- ♥ Zucchini, Mint & Feta Fritters
smoked salmon and an avocado cream
- ♥ Greek Style Lamb Fillet
Greek salad & tzatziki
- ♥ Salt & Pepper Calamari
rocket and caper salad & lemon aioli
- ♥ Marinated Chicken Prosciutto Tenders
cherry tomato salad
- ♥ Cheese & Chive tartelette
cherry tomato salad (v)
- ♥ Chilli Prawn Skewers
baby potato salad & red capsicum mayo
- ♥ Spinach & Ricotta Ravioli
Field mushroom, tomato sauce, rocket & shaved parmesan (v)
- ♥ Feta & Roast Pumpkin Risotto (v)
- ♥ Sweet Potato & Pumpkin Soup (v)
crème fraiche & chives
- ♥ Oven Roasted Tomatoes (v)
Stuffed with rice and goats cheese

Main Course (select two)

- ♥ Grilled Atlantic Salmon
sweet potato puree & tomato salsa
- ♥ Pan Fried Barramundi
creamy potato & celeriac puree, slow roasted tomato & a chive cream sauce
- ♥ Herb & Garlic Stuffed Chicken Breast
chive mash & seasonal vegetables
- ♥ Scotch Fillet
roasted rosemary and garlic chat potatoes, seasonal greens and mushroom sauce
- ♥ Marinated Lamb Back Strap
roasted sweet potato, spinach, smashed peas and jus
- ♥ Grilled T Bone
potato gratin, seasonal vegetables & red wine jus
- ♥ Pork cutlet
red cabbage coleslaw, fennel mash & roasted apple sauce
- ♥ Mushroom, Olive & Feta Lasagne (V)
rocket & parmesan Salad
- ♥ Goats Cheese & Mushroom Risotto (V)
- ♥ Stuffed Capsicum (V)
rice & vegetables, with a napoli sauce
- ♥ Spicy Red Wine Ratatouille (V)
on spaghetti

Dessert (select two)

Cold Selection

- ♥ Chocolate Flourless Gateaux (GF)
- ♥ Lemon Tart
- ♥ Mixed Berry Cheesecake
- ♥ Mixed Fruit Flan
- ♥ Duo of White and Dark Chocolate Mousse
- ♥ Galaktoboureko (Custard Pie)
- ♥ Seasonal Fruit Plate (GF)

Warm Selections

- ♥ Apple Crumble
served with vanilla anglais
- ♥ Sticky Date Pudding
- ♥ Chocolate Pudding with Ice Cream

Optional Sides (per table)

- ♥ Garden Salad \$20
mixed lettuce, tomato, cucumber and red onion with house dressing
- ♥ Greek Salad \$30
lettuce, cucumber, tomato, red onion, olives and feta with vinaigrette
- ♥ Bowl of Chips \$12
- ♥ Extra Bread (per bowl) \$10
- ♥ Roast Pumpkin \$20
- ♥ Roasted Chat Potatoes with Rosemary \$20
- ♥ Beans with Slivered Almonds \$25
- ♥ Roasted Asparagus \$25

Children's Menu

\$25 per child under 12 (includes soft drink)

- ♥ Fish and Chips
battered whiting with chips, lettuce garnish and sauce
- ♥ Chicken Schnitzel Tenderloins
crumbed with chips and salad
- ♥ Spaghetti Bolognaise
- ♥ Chicken Nuggets with Chips

Dessert

- ♥ Ice Cream Sundae
vanilla ice cream, chocolate sauce and strawberries
- ♥ Chocolate Mousse
in a chocolate cup
- ♥ Chocolate Cup with Vanilla Ice Cream

Menu

Special Banquet

\$65 per person

On Arrival

- ♥ Bread and Dips platter per table

Entree (select two)

- ♥ Potato, Leek & Pancetta Croquettes
lemon aioli (veg opt)
- ♥ Zucchini, Mint & Feta Fritters
smoked salmon and an avocado cream
- ♥ Greek Style Lamb Fillet
Greek salad & tzatziki
- ♥ Salt & Pepper Calamari
rocket and caper salad & lemon aioli
- ♥ Cheese & Chive tartelette
cherry tomato salad (v)
- ♥ Chilli Prawn Skewers
baby potato salad & red capsicum mayo
- ♥ Spinach & Ricotta Ravioli
Field mushroom, tomato sauce, rocket & shaved parmesan (v)
- ♥ Feta & Roast Pumpkin Risotto (v)

Main Course

- ♥ Banquet platters on each table consisting of Sliced Steak with Jus, Marinated Chicken Tenderloins, Calamari, Roast Vegetables, Green Vegetables and Garden Salad.

Dessert

- ♥ Your cake will be cut and served individually with cream and a berry coulis.

Cocktail Menu Selection

Our cocktail menu has been designed so that it can be individually tailored for your specific event.

Select 4 Items	\$30 per person	8 pieces
Select 6 Items	\$44 per person	12 pieces
Select 8 Items	\$50 per person	16 pieces
Select 10 Items	\$57 per person	20 pieces

Hot Canapés

- ♥ Pumpkin & Fetta Arrancini (V)
with saffron aioli
- ♥ Vegetarian Spring Rolls (V)
with sweet chilli dipping sauce
- ♥ Mushroom and Goats Cheese Mini Quiches (V)
- ♥ Tempura Twisters
with dipping sauce
- ♥ Tandoori Chicken Skewers (GF)
with minted yoghurt
- ♥ Spiced Lamb Kofta
with tzatziki
- ♥ Gourmet Pies and Sausage Rolls
- ♥ Pizza Squares (V)
with capsicum and fetta
- ♥ Vegetable Samosas (V)
with tomato chutney
- ♥ Boxed Fish & Chips
- ♥ Beef slider
lettuce, tomato, cheese, tomato sauce

Cold Canapés

- ♥ Natural Oysters (GF)
with fresh lemon
- ♥ Basil & Ricotta Tartlette (V)
with cherry tomato
- ♥ A Selection of Sandwich Squares (GF on request)
- ♥ Selection of Sushi
with a soy dipping sauce (V optional)
- ♥ Tartlette with Creamed Goats Cheese and Green Olive Pesto (V)
- ♥ Corn & Mint Fritters
with avocado cream
- ♥ Tomato Salsa with Avocado (V) (GF and Vegan on request)
served on a crouton
- ♥ Caprese Stick (V)
cherry tomato, basil, bocconcini
- ♥ Antipasto Crouton (V) (GF option on request)
cheese, salami, olive
- ♥ Greek Salad Skewer (V)
cherry tomato, feta, olive, capsicum

Sweet Canapés

- ♥ An Assortment of Mini Petit Fours (GF on request)
- ♥ A Selection of Cakes & Slices
- ♥ Seasonal Fruit
- ♥ An Assortment of Mini Macaroons (GF on request)

BEVERAGE PACKAGES

Standard Package

\$44 per person (up to 6hrs)

- ♥ Bottega Prosecco Veneto, Italy
- ♥ 5 Partners Sauvignon Marlborough, NZ
- ♥ Te-Aro Estate Merlot Barossa Valley, SA
- ♥ Carlton Draft **or** VB **or** Pure Blonde
- ♥ James Boag Light
- ♥ Soft Drink and Juice
- ♥ Freshly brewed Tea and Coffee

Any hour thereafter \$10 per person

Premium Package

\$50 per person (up to 6hrs)

- ♥ NV Chandon Yarra Valley, VIC
- ♥ Babich Black Label Sauvignon Blanc Marlborough, NZ
- ♥ Rustic Bay Shiraz Heathcote, VIC
- ♥ Crown Lager **or** James Boag Premium **or** Corona **or** Stella
- ♥ James Boag Light
- ♥ Soft Drink and Juice
- ♥ Freshly brewed Tea and Coffee

Any hour thereafter \$10 per person

BEVERAGE PRICE LIST

Consumption Rates

Please select one each of Sparkling, White, Red, Heavy and Light Beers

Sparkling

♥ Bay of Stones	SE Australia, VIC	8/40
♥ Bottega Prosecco	Veneto, Italy	12/55
♥ NV Chandon	Yarra Valley, VIC	13/60

White

♥ Haselgrove Staff Chardonnay	Adelaide Hills, SA	10/46
♥ Petaluma Piccadily	Adelaide Hills, SA	18/78
♥ 5 Partner Sauvignon Blanc	Marlborough, NZ	12/55
♥ Babich Black Label Sauvignon Blanc	Marlborough, NZ	16/68
♥ T'Gallent Juliet Moscato	Mornington, VIC	10/46
♥ Fantini Pinot Grigio	Ortana, Italy	9/42
♥ Claymore Riesling	Claire Valley, SA	10/46

Red

♥ Hedonist Shiraz	McLaren Vale, SA	10/46
♥ Te-Aro Estate Merlot	Barossa Valley, SA	9/42
♥ Farnese Fantini Sangiovese	Abruzzo, Italy	8/40
♥ Haselgrove Cabernet Sauvignon	McLaren Vale, SA	10/46
♥ Stonier Pinot Noir	Mornington, VIC	12/55

Full Strength Beer

♥ Victoria Bitter	7
♥ Carlton Draft	7
♥ Pure Blonde	8
♥ Crown Lager	8
♥ James Boag Premium	8
♥ James Squire Pale Ale	9
♥ James Squire Amber Ale	9
♥ Two Birds Golden Ale	9
♥ Corona	9
♥ Stella Artois	9
♥ Heineken	9
♥ Peroni Nastro Azzurro	9

Light Beer

♥ James Boag Light	7
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Cider

♥ The Hills Apple	9
♥ The Hills Pear	9
♥ Lick Pier Ginger Beer	9

Soft Drink

♥ Glass/Jug	3/8
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Juice/Mineral Water/Lemon Lime Bitters

♥ Glass/Jug	4/12
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Spirits

♥ Starting from	9
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ROOM HIRE

Function Rooms Level One (6hrs)

♥ Whole Floor	\$650.00
♥ Half Floor Hire – Bay or Pier Room	350.00
♥ Half Floor with Ante Rroom	450.00
♥ Ceremony (if wedding is at the venue only)	150.00

Note:

Extra charge of \$150 per hour if the function exceeds 6 hours.

Room Hire waived if the spend is over \$5,500.00

Ground Floor Restaurant (2hrs)

♥ Ground Floor Restaurant Balcony Area	\$100.00
Non-exclusive areas of restaurant available for pre-function use or small groups	

Decoration and Function Design

♥ Centre pieces from (each)	\$40.00
♥ Chair Covers and Sashes (each)	5.50
♥ Fully Skirted Bridal and Cake Tables	160.00

www.newminsterfunctiondesign.com

The Companies We Love to Recommend

We are part of the Getting Married Here Group, a local co-op of great and professional event/wedding suppliers. For supplier recommendations of members please click [HERE](#)

TERMS AND CONDITIONS

CONFIRMATION

Pelicans Landing must receive a minimum deposit of \$500 and a signed copy of the booking agreement to secure your booking and with deluxe package a \$1000 deposit is required.

CANCELLATIONS

All cancellations must be made in writing. In the event of a function being cancelled, the following conditions will apply:

All deposits are non-refundable

60-90 days prior to the event -	the cancellation fee will be 35% of the estimated value of the function.
30-60 days prior to the event -	the cancellation fee will be 50% of the estimated value of the function.
0-30 days prior to the event -	the cancellation fee will be 100% of the estimated value of the function.

PAYMENTS

All Card/Eftpos payments made over the phone or onsite will attract a 1.79% service fee, the service is provided by First Data and is a 3rd party charge. First Data can be contacted on 1300364164

Part Payment - 50% of your total estimated spend is required 90 days prior - to your function if the function exceeds \$5,000

Full payment must be paid 30 days prior to the event. Beverages on consumption or tab limit this must be paid in full on completion of the function.

Methods of payment include, cash, bank cheque, credit card or eftpos.

FINAL ATTENDANCE

A guaranteed minimum number of guests attending the function is required **14 days** prior to the event for catering and billing purposes. **This will be the minimum number charged for. If your numbers decrease prior to the event, you will be charged on the numbers confirmed**

PRICES

All prices are current at the time of quotation but may be subject to change. All prices are G.S.T. inclusive.

PRE-FUNCTION DETAILS

Menu selection must be made at least two weeks prior to your event.

Table plans and seating arrangements must be presented one week prior to your event.

Place cards and final guest lists are required 24 hours prior to your event. Cake delivery on the day of the function unless otherwise arranged.

ROOM ALLOCATION

Pelicans Landing reserves the right to assign another room for the organised function if necessary.

FUNCTION TIMES

Your event commences when guests arrive for pre dinner drinks and concludes after 6 hours. Our Function Room is open until 12.00am.

For evening functions amplified music must be turned down by 11.45pm due to the Body Corporate Ruling with Quest Apartments.

MENUS

Meals are served on an alternate basis. The function menu consists of a choice of 2 entrees, 2 mains and 2 desserts.

CAKEAGE (per person)

Individually plated with coulis & cream	\$6.50
Cut and placed in cake bags	\$2.50
Cut and placed on platters	\$1.50

SMOKING

Smoking is NOT permitted in the function rooms & the on the front balconies. There is a designated smoking area in the restaurant bar area.

RESPONSIBILITY

Pelicans Landing does not accept responsibility for damage or loss of person's property left in our function rooms prior to, during or after a function.

TERMS AND CONDITIONS (continued)

DAMAGES

Patrons are responsible for any damage sustained to any of our function rooms, property or equipment by guests or outside contractors prior to, during, or after a function.

CLIENT RESPONSIBILITY

The client is required to inform all relevant persons involved in the organising of the function, whether colleagues or contractors, of Pelicans Landings' terms and conditions.

DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other surface or part of the building without permission from the Function Manager.

CONFETTI

No confetti, rose petals, rice, foil table scatters, glitter or other like decorations are to be used in our function rooms. Additional cleaning charges apply.

SECURITY

Pelicans Landing reserves the right without liability to exclude or eject any or all objectionable persons from the premises. Pelicans Landing reserves the right to request the client to have mandatory security for functions it deems necessary.

All 21st Birthdays must have professional security (min 2) throughout the function. They have the right to source their own but they must be licensed.

ENTERTAINMENT

There are no smoke machines or dry ice machines permitted at our establishment. Any smoke or dry ice machine that results in a Metropolitan Fire & Emergency Service call out & subsequent fee will be the client's responsibility.

PUBLIC HOLIDAYS

10% Surcharge applies for any bookings on a public holiday

BOOKING AGREEMENT

Day and Date of Event _____

Name of Person/s Event is for _____

Room Required (please circle) Whole Floor Bay Room Pier Room

Type of Function (please circle) Cocktail Reception Sit Down Reception Corporate Function

Occasion (please circle) Wedding/Engagement Birthday Christening

Deluxe Package Chosen Yes No Other

Number of Guests (approximate) Adults: Children:

Times Required From: To:

Booking Name _____

Contact Person _____

Address _____

Phone/Mobile _____

Email _____

Deposit Amount \$ _____

Method of Payment Credit Card EFT Cash

CREDIT CARD DETAILS FOR SECURITY

Name on Credit Card _____

Credit Card Number _____

Expiry Date _____

Amount to be processed _____

CCV _____

Authorisation Signature _____

I have read and understood the Pelicans Landing Bookings Terms and Conditions.

Signed: _____

Date: _____

Where did you hear about Pelicans Landing? Internet Word of Mouth Visit

Other? _____

Would you like to join our Mailing List? YES NO