

# Pelicans Landing Wedding & Special Event Packages



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## PELICANS LANDING RESTAURANT, BAR & FUNCTIONS

1 Syme Street, Williamstown, 3016

Ph: 9397 0155 Fax: 9397 0166

info@pelicanslanding.com.au

[www.pelicanslanding.com.au](http://www.pelicanslanding.com.au)

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2020

## WEDDING PACKAGE

### Pelicans Deluxe Package

**\$120.00 per person** (minimum 60 adults)

### Pelicans Premium Deluxe Package

**\$180.00 per person** with 6hrs Standard 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

*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**

**Entrée**      (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 napolli 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 Bolognese

### 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

**Entrée (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 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 Arancini (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)
- ♥ 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 \$45 per person (up to 6hrs)

- ♥ Bay of Stones Sparkling
- ♥ Haselgrove Sauvignon Blanc
- ♥ Haselgrove Shiraz or Haselgrove Merlot
- ♥ Carlton Draught or VB or Pure Blonde
- ♥ James Boag Light
- ♥ Soft Drink
- ♥ Tea and Coffee Station

### Premium Package \$55 per person (up to 6hrs)

- ♥ Bottega Prosecco or NV Chandon
- ♥ Five Partners Sauvignon Blanc
- ♥ Caldora Pinot Grigio
- ♥ Hedonist Shiraz
- ♥ Tomich Hill Pinot Noir
- ♥ Crown Lager or James Squire Pale Ale
- ♥ Peroni or Corona
- ♥ James Boag Light
- ♥ Soft Drink and Juice
- ♥ Tea and Coffee Station

### Deluxe Package \$75 per person (up to 6hrs)

- ♥ Pelicans Landing Signature Cocktail on Arrival
- ♥ G.H. Mumm Champagne
- ♥ Babich 'black label' Sauvignon Blanc
- ♥ Hamelin Bay Chardonnay
- ♥ St Huberts 'The Stag' Pinot Noir
- ♥ Elderton Estate Shiraz
- ♥ 2 Australian / 2 International Beers
- ♥ Stone and Wood Garden Ale - mid strength
- ♥ Soft Drink and Juice
- ♥ Tea and Coffee Station

# BEVERAGE PRICE LIST

## Consumption Rates

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

### Sparkling

♥ Bay of Stones	SE Australia, VIC	9/44
♥ Bottega Prosecco	Veneto, Italy	12/55
♥ NV Chandon	Yarra Valley, VIC	12/55

### White

♥ Haselgrove Chardonnay	Adelaide Hills, SA	10/48
♥ Haselgrove Sauvignon Blanc	Adelaide Hills, SA	10/45
♥ 5 Partner Sauvignon Blanc	Marlborough, NZ	10/50
♥ T'Gallent Juliet Moscato	Mornington, VIC	10/46
♥ Caldora Pinot Grigio	Abruzzo, Italy	9/44
♥ Claymore Riesling	Claire Valley, SA	10/46

### Red

♥ Rustic Bay Shiraz	Heathcote, VIC	10/48
♥ Scarpantoni Estate Merlot	McLaren Vale, SA	11/50
♥ Caldora Sangiovese	Abruzzo, Italy	9/44
♥ Haselgrove Shiraz or Merlot S	McLaren Vale, SA	10/45
♥ Tomich Hill Pinot Noir	Mornington, VIC	11/50

### Full Strength Beer

♥ Victoria Bitter	7
♥ Carlton Draught	7
♥ Pure Blonde	8
♥ Crown Lager	8
♥ James Boag Premium	8
♥ James Squire Pale Ale	9
♥ James Squire Amber Ale	9
♥ Corona	9
♥ Heineken	9
♥ Peroni Nastro Azzurro	9

### Light Beer

♥ James Boag Light	7
♥ Stone and Wood Garden Ale Mid Strength	8

### Cider

♥ The Hills Apple	9
♥ The Hills Pear	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

- ♥ Minimum Spend: \$4,000.00
- ♥ Whole Floor Hire: \$750.00

#### Half Floor Hire – Bay or Pier Room

- ♥ Minimum Spend: \$2,500.00
- ♥ Half Floor Hire – Bay or Pier \$350.00

**Ceremony** (if wedding is at the venue only) \$350.00

Note: Additional 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 Hire Fee

Ground Floor Restaurant Balcony Area and Non-exclusive areas of restaurant available for pre-function use or small groups.  
\* \* *Pre-arranged food required when hiring this space for small group events.*

- ♥ Monday – Thursday \$150.00
- ♥ Friday – Sunday \$300.00

## OPTIONAL EXTRAS

### 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](http://www.newminsterfunctiondesign.com)

### Grazing Table

A delicious addition to your event.  
Our grazing tables are available in different sizes and can be tailored to your needs.

Prices begin from \$500



### The Companies We Love to Recommend

Ask your functions Manager for a list of recommended suppliers

## 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 <b>estimated value</b> of the function.
30-60 days prior to the event -	the cancellation fee will be 50% of the <b>estimated value</b> of the function.
0-30 days prior to the event -	the cancellation fee will be 100% of the <b>estimated value</b> 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 3<sup>rd</sup> 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 organizing 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 21<sup>st</sup> 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	_____
Authorization 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
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