



# Wedding & Special Event Packages 2017

**Pelicans Landing Restaurant,  
Bar & Function Centre**  
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## **Pelicans Deluxe Package - \$120.00 per person -** (Minimum 60 guests-adults)

## **Pelicans Premium Deluxe Package - \$160.00 per Person** with Premium Drink Package

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 through 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)*



## **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 Tartlette**

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 fraîche & 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

### **Vegetarian options**

#### **Mushroom, Olive & Feta Lasagne**

rocket & parmesan Salad

#### **Goats Cheese & Mushroom Risotto**

#### **Stuffed Capsicum**

rice & vegetables, with a napoli sauce

#### **Spicy Red Wine Ratatouille**

on spaghetti



## **DESSERT** (Select two)

### **COLD SELECTIONS**

**Chocolate flourless gateaux (gf)**

**Lemon tart**

**Mixed berry cheesecake**

**Mixed fruit flan**

**Duo of white and dark chocolate mousse**

**Galaktobourekó (custard pie)**

**Seasonal fruit plate (gf)**

### **WARM SELECTIONS**

**Apple crumble**

Served with vanilla anglais

**Sticky date pudding**

**Chocolate Pudding with Icecream**



## **\$65 Banquet Special**

On arrival: Bread and dips platter per table

Entree: Select 2 entrees from our events package, these will be served on an alternate basis

Main: 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



## **SIDES** (per table)

**Garden salad -\$20**

mixed Lettuce, tomato, cucumber & red onion with house dressing

**Greek salad- \$30**

lettuce, cucumber, tomato, red onions, olives & 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** (\$35.00 per child under 12 years – includes soft drink)

**Fish & Chips**

battered whiting with chips, lettuce garnish & sauce

**Chicken schnitzel tenderloins**

crumbed with chips & salad

**Spaghetti bolognaise**

**Chicken nuggets**

with chips

**Dessert**

**Ice cream sundae**

Vanilla ice cream, chocolate sauce & strawberries

**Chocolate mousse in a chocolate cup**

**Chocolate Cup with Vanilla Ice cream**



## COCKTAIL MENU SELECTION

Our cocktail menu has been designed for you to create a menu that you can tailor for you and your guests

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

### COLD CANAPES

**Natural Oysters (gf)**  
with fresh lemon

**Basil & Ricotta tartlette (v)**  
with cherry tomato

**A selection of finger sandwiches**

**Selection of sushi**  
with a soy dipping sauce (v optional)

**Tartlette with creamed goats cheese & green olive pesto (v)**

**Thai fish cakes**  
with chilli lime dipping sauce

**Corn & mint fritters (v)**  
with avocado cream

**Tomato salsa with avocado (v)**  
served on crouton

### HOT CANAPES

**Pumpkin & feta arrancini**  
with saffron aioli (v)

**Vegetarian spring rolls**  
with sweet chili dipping sauce (v)

**Mushroom & goats cheese mini quiches (v)**

**Creamed chicken & mushroom Tarts**

**Miniature Dagwood Dogs**  
with a tomato sauce

**Tempura Prawns**  
With dipping sauce

**Tandoori chicken skewers**  
with a minted yoghurt

**Spiced lamb Kofta**  
with tzatziki

**Gourmet pies & sausage rolls**

**Mini hot dogs**  
served with tomato sauce & mustard

**Pizza squares (v)**  
with capsicum & feta

**Vegetable samosas (v)**  
with tomato chutney

**Boxed fish & chips**





## BEVERAGE PACKAGES

### Standard package

\$46.00 per person

Up to 6 hours

Bottega Prosecco, Veneto, Italy  
5 Partners Sauvignon Blanc, Marlborough, NZ  
Te-Aro Estate Merlot, Barossa Valley, SA  
Carlton Draught **or** VB **or** Pure Blonde  
James Boags Light  
Soft Drink & Juice  
Freshly Brewed Tea & Coffee

Any hour thereafter - \$10.00 per person

### Premium package

\$54.00 per person

Up to 6 Hours

NV Chandon, Yarra Valley, VIC  
Hamelin Bay Sauvignon Blanc, Margaret River, WA  
Haselgrove Shiraz, Adelaide Hills, SA  
Crown Lager **or** James Boag's Premium **or** Corona **or** Stella  
James Baogs Light  
Soft Drink & Juice  
Freshly Brewed Tea & Coffee

Any hour thereafter - \$10.00 per person



## BEVERAGE PRICE LIST

### Consumption Rates

PLEASE SELECT ONE EACH OF SPARKLING, WHITE, RED, HEAVY & LIGHT BEERS

#### Sparkling

Svelte NV Brut, South Eastern Australia, VIC	8/40
Bottega Prosecco, Veneto, Italy	10/45
NV Chandon, Yarra Valley, Vic	12/55

#### White

Paracombe Creek Unwooded Chardonnay, Adelaide Hills, SA	8/40
Haselgrove 'Staff' Chardonnay, Adelaide Hills, SA	10/45
5 Partners Sauvignon Blanc, Marlborough, NZ	10/45
Sensuale Moscato, Basilicata, Italy	9/42
Fantini Pinot Grigio, Ortona, Italy	9/42
Claymore Riesling, Clare Valley, SA	9/45

#### Red

Tomich "Grace & Glory" Shiraz, Adelaide Hills, SA	9/42
Te-Aro Estate Merlot, Barossa Valley, SA	9/42
Hedonist Sangiovese Rose, McLaren Vale, SA	10/45
Haselgrove Cabernet Sauvignon, McLaren Vale, SA	10/45
Tomich 'Duck & Weave' Pinot Noir, Adelaide Hills, SA	11/49

#### Full Strength Beer

Victoria Bitter	6.50
Carlton Draught	6.50
Pure Blonde	8.00
Crown Lager	8.50
James Boags Premium	8.00
James Squires Pale Ale	9.00
James Squires Amber Ale	9.00
Two Birds Golden Ale	9.00
Corona	9.00
Stella Artois	9.00
Heineken	9.00
Peroni Nastro Azzurro	9.00

#### Light Beer

James Boags Light	6.00
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#### Cider

The Hills Apple	9.00
The Hills Pear	9.00

#### Soft drink

Jug	10.00
Glass	4.00

#### Juice

Jug	12.00
Glass	4.50

**Spirits Starting from 9.00**



## ROOM HIRE

### Level 1 (6 hours):

Whole floor	\$650.00
Half Floor Hire – Bay or Pier Room	\$350.00
Half floor with ante room	\$450.00
Ceremony (if wedding is at venue only)	\$150.00

**Room Hire is waived if the spend is over \$5,500**

*An extra charge of \$150.00 per hour will apply if function exceeds 6 hours.*



## Decoration & function design

Centre pieces – from	\$40.00 each
Chair covers & sashes	\$5.50 each
Fully skirted bridal & cake table	\$160.00

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

## The companies we love & recommend...

<b>Photographer:</b>	Paul Sulovski	<a href="http://www.unnoticed.com.au">www.unnoticed.com.au</a>	0409 021 198
<b>DJ/Photobooths:</b>	Genesis Entertainment	<a href="http://www.djgenesis.com.au">www.djgenesis.com.au</a>	0414 822 474
<b>Celebrant:</b>	Dudley Raine	<a href="http://www.dudleyraine.com.au">www.dudleyraine.com.au</a>	0422 628 409
<b>Videographer:</b>	Zach Likar	<a href="http://thefourseasons.com.au">http://thefourseasons.com.au</a>	0422 191 888
<b>Classic Hire Cars:</b>	Cloud 9	<a href="http://www.cloud9weddingcarhire.com.au">www.cloud9weddingcarhire.com.au</a>	9390 1595
<b>Keep Sake:</b>	Bouquets Forever	<a href="http://www.bouquetsforever.com.au">www.bouquetsforever.com.au</a>	9749-4664



## Terms & 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

**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.



## Terms & conditions (cont.)

### 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.

### 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 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

This form is required to be lodged at the time of booking, together with the deposit of \$500-\$1000

<b>Day &amp; Date of Event:</b>	<b>Name of person/s Event is for:</b>		
<b>Room Required:</b> Please Circle	Whole Floor (bay & pier)	Bay Room	Pier Room (facing park)
<b>Type of Function:</b>	Cocktail reception	Sit down reception	Corporate Function
<b>Occasion:</b>	Wedding/ Engagement	Birthday	Christening
<b>Deluxe Package Chosen:</b> Please circle	<b>Yes</b>	<b>No</b>	<b>Other:</b>
<b>Approx. No. of Guests:</b>	<b>Adults:</b>	<b>Children (12 &amp; under):</b>	
<b>Times required:</b>	<b>From:</b>	<b>Until:</b>	
<b>Booking Name:</b>	<b>Contact Person:</b>		
Address:			
Phone:		Mobile:	
E-mail:		Fax:	
<b>Deposit Amount:</b>	<b>Method of Deposit Payment: Credit Card/ EFT/ Cash</b>		



**Please Note: Credit Card details are required for security purposes – even if this is not your payment method**

Credit Card No:

Expiry Date:

Name on Card:

Amount to be processed:

Authorisation signature:

***I have read and understand the Pelicans Landing Bookings Terms and Conditions.***

Signed: ..... Date: .....

**Where did you hear about Pelicans Landing?**

- *Internet*
- *Through a friend*
- *Have visited previously*
- *Other (please specify) .....*

***Would you like to join our mailing list? YES/NO***

We have special offers specifically for our mailing list customers; please circle what areas you are most interested in:

- CORPORATE EVENTS
- WEDDINGS
- FUNCTIONS & PARTIES
- BAR & RESTAURANT
- ENTERTAINMENT NIGHTS & SPECIAL EVENTS