

2019 *Function Compendium*

Welcome to Pee Wee's at the Point

The staff at Pee Wee's are committed to making your corporate event, function or conference dinner a memorable and stress free event. The following compendium is designed to showcase a range of food and beverage packages that reflects the produce, climate and multiculturalism of the Northern Territory.

Our menus as seasonal and changes to individual menu items may occur during the course of the year without notice. We are happy to discuss customised food and beverage packages to suit your individual needs, please feel free to discuss this with the Event Manager.

All function menus are based on alternate service, and complemented by a four hour beverage package. Our Pee Wee's house wines are made by Neil Pike from grapes grown at his Adelaide Hills and Clare Valley vineyards.

Special dietary requirements are available with at least three days' notice.

Should you have any further queries please don't hesitate to contact:

Lily Matthews
Owner

Silver Function Package - \$136.00pp

*Includes a three course menu (alternate service), four hour standard beverage package,
white linen tablecloths & napkins*

Fresh Baked Bread

Served for your table to share

Entrée

Please select two Entrées to be alternately served

Seared Tuna Salad

asparagus spears, white anchovies, soft boiled egg, black olives, red wine vinaigrette

Mountain Pepper Kangaroo

pickled beetroot, crème fraîche, raspberry balsamic, rocket, pistachios

Shredded Duck Salad

green paw paw & soft herb salad, crispy noodles, chilli jam

Caramelised Leek & Goats Cheese Tart

herb & rocket salad, vincotto

Main Course

Please select two Mains to be alternately served

Oven Baked Wild Caught NT Saltwater Barramundi

macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce vierge, steamed broccolini

Pan Fried Chicken Breast

roasted kipfler potatoes, sautéed green beans, chive & smoked cheddar veloute

Confit Pork Belly

cauliflower cream, raisin paste, braised cabbage, jus, crackling

Dessert

Please select two Desserts to be alternately served

Fifty Shades of Chocolate

belgian dark chocolate marquise, chocolate meringue, chocolate macaroon, raspberry gel, chantilly cream

Cassava Cake

orange compote, orange syrup, pink pepper cream, kaffir lime jelly

Banana Gâteaux

peanut mousse, honeycomb, vanilla mascarpone

Vanilla Bean Crème Brûlée

poached berry compote, fig biscotti

Four Hour Standard Beverage Package

*Cascade Premium Light
Great Northern Super Crisp
Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks & Juices*

**** Upgrade to the Premium Beverage Package for additional \$7.50pp**

*Cascade Premium Light
Great Northern Super Crisp
Cooper's Pale Ale, James Squires 150 Lashes, Corona
Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay
Pee Wee's Shiraz & Pee Wee's Merlot
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks & Juices*

**** Add a Grazing Table to enjoy with pre-dinner drinks for additional \$15.00pp**

*Assorted house made Dips & Breads
Assorted Antipasto: marinated olives, semi dried tomatoes, cornichons, pickled onions
Assorted Charcuterie: Salami, Sopressa, Smoked Ham
Assorted Cheese with dried fruit*

Gold Function Package - \$147.00pp

*Includes a three course menu (alternate service), four hour standard beverage package,
white linen tablecloths & napkins*

Fresh Baked Bread

Served for your table to share

Entrée

Please select two Entrees to be alternately served

Seared Tuna Salad

asparagus spears, white anchovies, soft boiled egg, black olives, red wine vinaigrette

Mountain Pepper Kangaroo

pickled beetroot, crème fraîche, raspberry balsamic, rocket, pistachios

Shredded Duck Salad

green paw paw & soft herb salad, crispy noodles, chilli jam

Caramelised Leek & Goats Cheese Tart

herb & rocket salad, vino cotto

Chilled Tiger Prawns

tomato & lemongrass consommé, cucumber & capsicum salad

Main Course

Please select two Mains to be alternately served.

Oven Baked Wild Caught NT Saltwater Barramundi

macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce vierge, steamed broccolini

Pan Fried Chicken Breast

roasted kipfler potatoes, sautéed beans, chive & smoked cheddar veloute

Confit Pork Belly

cauliflower cream, raisin paste, braised cabbage, jus, crackling

S. Kidman Eye Fillet Beef

(Cooked Medium Rare to Medium)

pomme purée, asparagus spears, salsa verde, jus

Dessert

Please select two Desserts to be alternately served

Fifty Shades of Chocolate

belgian dark chocolate marquise, chocolate meringue, chocolate macaroon, raspberry gel, chantilly cream

Cassava Cake

orange compote, orange syrup, pink pepper cream, kaffir lime jelly

Banana Gâteaux

peanut mousse, honeycomb, vanilla mascarpone

Vanilla Bean Crème Brûlée

poached berry compote, fig biscotti

Four Hour Standard Beverage Package

Cascade Premium Light

Great Northern Super Crisp

Pure Blonde & Carlton Dry

Pee Wee's Sauvignon Blanc

Pee Wee's Shiraz

Deakin Estate 'Azahara' Pinot Noir Chardonnay

Soft drinks & Juices

**** Upgrade to the Premium Beverage Package for additional \$7.50pp**

Cascade Premium Light

Great Northern Super Crisp

Cooper's Pale Ale, James Squires 150 Lashes, Corona

Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay

Pee Wee's Shiraz & Pee Wee's Merlot

Deakin Estate 'Azahara' Pinot Noir Chardonnay

Soft drinks & Juices

**** Add a Grazing Table to enjoy with pre-dinner drinks for additional \$15.00pp**

Assorted house made Dips & Breads

Assorted Antipasto: pickled squid salad, marinated olives, semi dried tomatoes, cornichons, pickled onions

Assorted Charcuterie: Salami, Sopressa, Smoked Ham

Assorted Cheeses

Platinum Function Package - \$175.00pp

Includes half hour canapes, three course menu (alternate service), four hour premium beverage package, white linen tablecloths & napkins

Half Hour Canapés

*Tempura Scallops with wasabi aioli
Cured Salmon with pickled cucumber
Coconut Crusted Crocodile with outback chutney
Roast Beets with harissa tahini & pink grapefruit
Balinese Beef Skewers with peanut sauce*

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising

Chilled Tiger Prawns
green paw-paw, pickled pineapple, chilli & mango syrup, coconut sand

Mountain Pepper Kangaroo
pickled beetroot, crème fraîche, raspberry balsamic, rocket, pistachios

Seared Tuna Salad
asparagus spears, white anchovies, soft boiled egg, black olives, red wine vinaigrette

Main Course

Please select three Main Courses to be alternately served

Oven Baked Wild Caught NT Saltwater Barramundi
macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce vierge, steamed broccolini

Pan Fried Chicken Breast
roasted kipfler potatoes, sautéed beans, chive & smoked cheddar veloute

Confit Pork Belly
cauliflower cream, raisin paste, braised cabbage, jus, crackling

S. Kidman Eye Fillet Beef
*(Cooked Medium Rare to Medium)
pomme purée, asparagus spears, salsa verde, jus*

Double Roasted Duckling
crispy skin half duckling, prosciutto wrapped asparagus spears, pastry fleuron, kakadu plum & tamarind jus

Dessert

Individual Pee Wee's Taste Plate, comprising

Fifty Shades of Chocolate

belgian dark chocolate marquise, chocolate meringue, raspberry gel, chantilly cream

Cassava Cake

orange compote, orange syrup, pink pepper cream, kaffir lime jelly

Vanilla Bean Rice Milk Panna Cotta

candied chilli pineapple, sunflower seed praline

Tea & Coffee

house made biscotti

Four Hour Premium Beverage Package

Cascade Premium Light

Great Northern Super Crisp

Cooper's Pale Ale, James Squires 150 Lashes & Corona

Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay

Pee Wee's Merlot & Pee Wee's Shiraz

Deakin Estate 'Azahara' Pinot Noir Chardonnay

Soft drinks & Juices

**** Add Cheese Platters for the table to share for additional \$10.00pp**

Assorted Australian & International Cheese

Crisp bread, citrus marmalade, rum marinated raisins

Taste of the Territory Menu - \$200.00 pp

*Includes half hour premium canapes with a Welcome Cocktail, three course menu (alternate service),
four hour premium beverage package, white linen tablecloths & napkins*

Half Hour Canapés

*Chilled Local Prawns with chilli & kaffir lime dressing
Coconut Crusted Crocodile with outback chutney
Pepperberry seared Kangaroo on croute with wattleseed béarnaise
Salt & Pepper Soft Shell Crab with ponzu
Panko Crumbed Barra Cheeks with mango salsa
** Plus: Welcome Cocktail – Ginger & Lemongrass Mojito*

Fresh Baked Bread

*Served for the table to share
wattleseed infused balsamic & Penfield extra virgin olive oil*

Entrée

Individual Pee Wee's Taste Plate, comprising

*Paspaley Pearl Meat Sashimi
rice wine vinaigrette*

*Chilled Tiger Prawns
green paw-paw, pickled pineapple, chilli & mango syrup, coconut sand*

*Beetroot Cured Mackerel
horseradish cream, hazelnut praline*

Main Course

Please select three Main Courses to be alternately served

*Oven Baked Wild Caught NT Saltwater Barramundi
macadamia nut, herb & lemon myrtle crusted fillet, white bean puree, sauce vierge, steamed broccolini*

*Mountain Pepper Kangaroo Lion
roasted kipfler potatoes, sautéed kangkung greens, bush tomato butter*

*Rosemary & Hibiscus Confit Pork Belly
cauliflower cream, raisin paste, crackling, braised warragul greens, jus*

*Bush Tucker Spiced Beef Fillet
(Served Medium Rare to Medium)
pomme purée, maple snake beans, salsa Verde, jus*

*Double Roasted Duckling
crispy skin half duckling, prosciutto wrapped asparagus spears, pastry fleuron,
kakadu plum & tamarind jus*

Dessert

Individual Pee Wee's Taste Plate, comprising

Fifty Shades of Chocolate

belgian dark chocolate marquise, chocolate meringue, raspberry gel, chantilly cream

Cassava Cake

orange compote, orange syrup, pink pepper cream, kaffir lime jelly

Vanilla Bean Rice Milk Panna Cotta

candied chilli pineapple, sunflower seed praline

Tea & Coffee

house made biscotti

Four Hour Premium Beverage Package

Cascade Premium Light

Great Northern Super Crisp

Cooper's Pale Ale, James Squires 150 Lashes & Corona

Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay

Pee Wee's Merlot & Pee Wee's Shiraz

Deakin Estate 'Azahara' Pinot Noir Chardonnay

Soft drinks & Juices

**** Add Cheese Platters for the table to share for additional \$10.00pp**

Assorted Australian & International Cheese

crisp bread, citrus marmalade, rum marinated raisins

Ultimate Canapé Package - \$150.00pp

A three hour canapé package & a four hour standard beverage package

One Hour Canapés

*Tempura Scallops with wasabi aioli
Cured Salmon with pickled cucumber
Coconut Crusted Crocodile with outback chutney
Roast Beets with harissa tahini & pink grapefruit
Balinese Beef Skewers with peanut sauce*

One & a Half Hour Hors d'Oeuvres

*Crumbed Barra Wings & Chips with tartare Sauce
Salt & Pepper Soft Shell Crab with ponzu
Bloody Mary Oyster Shooters with celery salt (when in season)
Tempura Prawns with chilli jam
Beef sliders with caramelised onion & BBQ sauce
Pepperberry seared Kangaroo on croute with wattleseed béarnaise
Ricotta & Heirloom Tomato Crostini with vincotto*

Half Hour Dessert Canapés

*Vanilla Bean Rice Milk Panna Cotta with candied pineapple & sunflower seed praline
Miniature Cassava Cake with pink pepper cream
Miniature Fifty Shades of Chocolate with raspberry gel & Chantilly cream*

Four Hour Standard Beverage Package

*Cascade Premium Light
Great Northern Super Crisp
Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks and Juices*

Shared Platter Menu – \$112.00pp

*Includes a three course platter menu (served for the table to share), white linen tablecloths & napkins
Minimum 15 people required for Platter Menu#*

Fresh Baked Bread

Served for your table to share

Entrée Platters

Chilled Tiger Prawns

green paw paw salad, pickled pineapple, chilli & mango syrup, coconut sand

Hot & Sour Pork Cheek

kimchi, toasted peanuts, sticky soy & crispy noodles

Main Course Platters

Oven Baked Wild Caught NT Saltwater Barramundi

dill veloute, white bean puree

Pan Fried Chicken Breast

chive & smoked cheddar veloute

Bush Tucker Spiced S. Kidman Eye Fillet Beef

Cooked Medium Rare to Medium, jus

Side Dishes

Green Leaf Salad

shaved asparagus, hazelnut vinaigrette

Roasted Root Vegetables

caper dressing

Steamed Greens

garlic butter

Dessert Platters

Fifty Shades of Chocolate

Belgian dark chocolate marquise, chocolate crumble, raspberry gel, Chantilly cream

Cassava Cake

orange compote, orange syrup, pink pepper cream, kaffir lime jelly

Cheese Plate

selection of fine Australian & International cheeses, citrus marmalade, rum marinated raisins, crisp bread

Buffet Package - \$155.00pp

*Includes a two course buffet menu, four hour standard beverage package, white linen tablecloths & napkins
Minimum 50 people required for buffet menu#*

Bread

Assorted dinner rolls with butter medallions

Chilled Seafood

*Cowell Bay Oysters served Natural with lemon & lime
Chilled Mussel Salad with orange segments, cucumber & chives
Baby Squid Salad shaved fennel, parsley & olive oil*

Hot Selections

(Please select 3 from the choices below)

*Roast Rolled Lamb Shoulder with mint sauce
Whole Roasted Eye Fillet with caramelised onion & red wine jus
Sweet & Sour Pork with pineapple
Slow Roasted Beef Stroganoff
Honey & Soy Glazed Chicken Thigh
Warm Mustard & Honey Leg Ham
Five Spice Pork Shoulder with apple, lemongrass, ginger compote
Kangaroo Chill Con Carne
Herb & Spice Rubbed Lamb Leg with olives, lemons & Honey mustard
Pork Leg with Mushrooms, cream, goat's cheese, sherry & prunes
Oven Baked Saltwater Barramundi with dill veloute
Chicken Coq Au Vin
Confit Duck with orange glaze & spicy sweet potato
Red Penang Curry Mackerel with crispy shallots
Threadfin Salmon with chilli, sumac, cumin spice, lemon butter & capers*

Hot Side Dishes

(Please select 2 from the choices below)

*Steamed Jasmine Rice
Roasted Root Vegetables with caper dressing
Eggplant Parmigiana
Vegetable Moussaka
Herb Roasted Baby Potatoes*

Salads

(Please select 2 from the choices below)

*Green Leaf Salad with a white balsamic dressing
Classic Caesar Salad
Salad Nicoise
Potato Salad with egg, spring onions, whole grain mustard
Traditional Coleslaw
Penne Pasta Salad with basil pesto, cherry tomatoes, crumbled feta*

Dessert

(Please select 3 from the choices below)

*Tropical Fruit Platter
Pee Wee's Mud Cake with raspberry coulis & Chantilly cream
Miniature Vanilla Bean Crème Brûlée with fig biscotti
Eton Mess
Coconut & Passionfruit Curd Tart
Miniature Cassava Cakes with orange syrup & kaffir lime jelly
Cookies & Cream Verrine*

**** Add Cheese Platters for the table to share for additional \$10.00pp**

*Assorted Australian & International Cheese
Crisp bread, citrus marmalade, rum marinated raisins*

Four Hour Standard Beverage Package

*Cascade Premium Light
Great Northern Super Crisp
Pure Blond, Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks & Juices*

Canapé Menu

Standard Canapés

Tempura Scallops with wasabi mayo
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum
Sesame Seared Tuna with edamame puree
Coconut Crusted Crocodile with outback chutney
Smoked Crocodile Brandade with marinated vegetables
Cured Salmon with pickled cucumber
Reef Fish Sashimi with soy & pickled ginger
Goldband Snapper Ceviche with pink grapefruit & cucumber salad
Thai Fish Cakes with rustic Asian dressing
Cowell Bay Oysters with mignonette dressing (when in season)
Bloody Mary Oyster Shooters with celery salt (when in season)

Lamb Skewers with mint yoghurt
Balinese Beef Skewers with Peanut Sauce
Mushroom & Chorizo Tartlet
Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta
House Made Chicken Liver Pate en Croute with quince paste

Whipped Brie en croute with berry relish
Salad Caprese with vincotto
Ricotta & Spinach Stuffed Mushroom Caps
Curry Cauliflower Fritters with plum sauce
House Made Falafels with spicy harissa & garlic sauce
Vietnamese Style Rice Paper Rolls with pickled vegetable, soy & chilli dipping sauce
Ricotta & Heirloom Tomato crostini
Chickpea Curry with Tamarind chutney
Mini Frittata with Grana Padano Shard
Blue Cheese and Pear Puff
Quinoa with maple sweet potato, orange & vincotto
Artichoke, cherry tomato and feta tartlet

Half Hour Canapés \$25.00 per person

(Pick 5 from the above list – one piece per person)

One Hour Canapés \$45.00 per person

(Pick 6 from the above list - two pieces per person)

Premium Canapés

Tempura Prawns with chilli jam \$5.50 per piece
Chilled Prawn Skewers with chilli & kaffir lime sauce... .. \$5.50 per piece
Crumbed Barra Cheeks with Salsa Verde... .. \$5.00 per piece
Tempura Bug Tails wrapped in nori with dipping sauces... .. \$6.00 per piece
Salt & Pepper Soft Shell Crab with ponzu... .. \$5.50 per piece
Chilli Crab Salsa... .. \$5.00 per piece
Miso, Tofu & Enoki Shot... .. \$5.00 per piece

Grazing Table - \$30.00pp

*The Grazing Table is designed to accompany pre-dinner drinks at twilight
or can compliment any menu*

*** Customised Grazing Tables available on request: please discuss with Lily*

Breads & Dips

assortment of house made dips & bread

Mediterranean Platter

*Marinated Olives, Semi Dried Tomatoes, White Anchovies, Basil Pesto, Pickled Squid Salad with
fennel & orange, Prosciutto, Truffled Mozzarella, Assorted Antipasto*

Charcuterie Platter

Salami, Sopressa, Smoked Ham, Cornichons, Pickled Onions, Pate, Marinated Feta, Mancego

Beverage Packages

Standard Beverage Package

Cascade Premium Light
Great Northern Super Crisp
Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks and Juices

One Hour\$25.00 per person
Two Hour\$35.00 per person
Three Hour\$42.50 per person
Four Hour\$50.00 per person
Five Hour\$57.50 per person
Six Hours... .. \$65.00 per person

Premium Beverage Package

Cascade Premium Light
Great Northern Super Crisp
Cooper's Pale Ale, James Squires 150 Lashes & Corona
Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay
Pee Wee's Merlot & Pee Wee's Shiraz
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks & Juices

One Hour... ..\$35.00 per person
Two Hour\$42.50 per person
Three Hour\$50.00 per person
Four Hour\$57.50 per person
Five Hour\$65.00 per person
Six Hours... ..\$72.50 per person

About Pee Wee's House Wines

Pee Wee's house wines are made by Neil Pike from grapes grown at his Clare Valley and Adelaide Hills vineyards.

Please note that wine & beer options are subject to change and availability.

Please see Event Manager should you wish to change beer selection.

Additional Information

Minimum Spends

To book a Friday night event on Pee Wee's Lawns a minimum spend of **\$10,000.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a Saturday night event on Pee Wee's Lawns a minimum spend of **\$10,000.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a Sunday night event on Pee Wee's Lawns a minimum spend of **\$10,000.00** (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

All minimum spend requirements are negotiable Monday – Thursday, and in the off peak season.

* Please note: the minimum spend requirements does not include the venue hire fee of \$600.00.

Sole Use of the Venue

Sole use of the entire venue for the night requires a minimum spend of **\$16,500.00** (incl GST) on food and beverages. Venue hire and ceremony fees are additional.

All minimum spend requirements are negotiable in the off peak season.

Hire Fees

All functions held will incur a venue hire fee of \$600.00. We are happy to arrange your function on our lawn area or the paved waterfront area overlooking the bay from late April to October, depending on the weather.

The lawn area can accommodate up to 350 people seated, and 400 for a cocktail style event.

The paved area can accommodate up to 200 people seated.

Confirmation of the BEO, Floor Plan & Running Sheet

We will finalise your Banquet Event Order (BEO) along with your confirmed floor plan and running sheet at least 10 days prior to your event. Your menu selection is required at least 21 days prior to your event. Please advise Lily of any dietary requirements or allergies with regards to your guests at least 10 days prior to your event. Last minute changes will try to be accommodated to the best of our abilities. Please note that whilst Pee Wee's will endeavour to accommodate all dietary requests, we cannot guarantee complete allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Decorations

Pee Wee's does not take any responsibility in the organisation, set up or decoration of your table layout i.e: place cards, centerpieces, floral arrangements etc. Please be advised that Pee Wee's does not allow the use of metal/glitter/paper table scatters, rice, or paper confetti or any other non-biodegradable materials to be scattered on the tables or around the venue. As we are situated in a Nature Reserve, we must take into account our natural setting as well as the wildlife implications.

Access to the venue on the day of your function will need to be discussed with Lily.

Tables

Pee Wee's uses plastic topped rectangular trestle tables (2400mm x 700mm) which seats 8 people comfortably, with a maximum of 9. Alternately banquet round tables (1800mm) are available. Due to the larger size of our chairs, a seating maximum of 9 guests is advised.

Last Drinks

All good things must come to an end! Our bar closes at 12.00 midnight sharp, with last drinks called at 11:45pm. PeeWee's practices Responsible Service of Alcohol.

Suppliers

All suppliers are required to contact the Event Manager at least 2 days prior to your event to arrange access to the venue, or in regards to any set up questions. Please provide your suppliers with a confirmed floor plan and seating plan to reduce any confusion on the day. Pee Wee's will not take responsibility for the setup of outside suppliers and/or decorations that you have organised. Please ensure you entrust a colleague/relative or friend to oversee and check these details.

Also, please advise all suppliers booked to bring all equipment necessary, such as power leads and power boards (must be tagged and tested), and any other necessary items.

DJ's and musicians will need to provide their own table for equipment, and a cloth.

Event Set Up & Pack Down

Please ensure you and/or your chosen supplier(s) allocate enough time on the day of your event to allow for event set up requirements. Access to the venue on the day of your function will need to be discussed and confirmed with us.

Event pack down and collection of outside supplies and/or decorations is required at the conclusion of your evening unless organised prior with the Event Manager. All Suppliers must ensure collection of their equipment no later than 9am the following morning.

Please note that Pee Wee's has minimal storage facilities, please organise a colleague/relative or friend to remove all centre pieces from your table(s). Pee Wee's will not take responsibility for items left overnight at the venue. Pee Wee's can assist you with the pack down of decorations from your event, this will be at an additional cost subject to a rate confirmation for that day.

Music

Please discuss music options with Lily. Noise restrictions do apply to functions who do not take out sole use of the venue. These restrictions do apply until approximately 9:30pm, although this can be discussed on the night with the Restaurant Manager / Duty Manager.

All music is to finish at 12:00 midnight sharp. DJ's and musicians will need to provide their own table for equipment, and a cloth.

Reservations & Deposits

To confirm and secure your reservation a minimum deposit of \$1,000.00 will be required within 7 days of the initial booking. Please ensure you return your signed Terms and Conditions form, Code of Conduct, along with confirmation of your payment. If the deposit and form is not received within the specified time period, the initial reservation may be removed without further contact.

Terms & Conditions of Deposit - **Deposits are strictly non-refundable or transferrable.**

Final Numbers & Full Payment

Confirmation of final guest numbers is required at least **10 days prior** to the event.

Full payment is then required at least 5 working days prior.

Payment can be made by direct debit into our bank account, cash or credit card. Please note a 1.5% surcharge is applicable to Visa and MasterCard transactions. A 3% surcharge applies to Amex and Diners transactions.

Pee Wee's also requires a credit card pre-authorisation to be given as a security bond for any bar tabs or damages on the night.

Every possible effort is taken to maintain prices, but these are subject to change to allow for market cost variations. The prices shown are inclusive of GST.

Sole Use of Site & Responsibility

As you are aware, Pee Wee's is a very large area. Please be aware that unless you request and pay for sole use of the site you will not have exclusive use of the complex. We will ensure that you have plenty of space and an area will be designated for your private use. Although all care is taken, Pee Wee's at the Point shall not be responsible for loss of or damage to, property left on the premises prior to, during or after an event. The client accepts financial responsibility for any damage to the venue, its fittings or equipment caused by the client's guests or by outside contractors engaged by the client prior to, during, or after the event.

FUNCTION AGREEMENT & CONDITIONS

Today's Date: _____

Pee Wee's Pty Ltd (trading as Pee Wee's at the Point) is pleased to confirm your function, as per details set out below:

Event Name: _____

Date of Function: _____

Preliminary
Numbers: _____

Sole Use Required _____

Minimum Spend
(excluding venue hire
and ceremony fees) _____

We can tentatively hold a booking for **seven days** before a non-refundable deposit of \$1,000.00 is required. At the time of confirmation a signed copy of these conditions is also required.

Your reservation is accepted on the following conditions:

Final numbers of guests attending the function is required 10 days prior to the event. Charges will be based on those numbers unless final numbers are greater than those confirmed prior to the function.

Please advise your menu selection at least 21 working days prior to the event.

The standard completion time for all functions is 12:00 midnight. The bar will close and all music must end at midnight. Guests then have half an hour to leave the complex.

Full payment for the function will be required at least 5 days prior to commencement of your event. Bar tabs need to be paid for at the conclusion of the function. A Credit Card Authorisation Form is required to be signed and returned to the Event Manager 10 days prior to your event.

Every possible effort is taken to maintain prices, but these are subject to change at Management's discretion to allow for market cost variations and the introduction of any new statutory taxes.

The function organiser is financially liable for any damages sustained to the complex property, fixtures or fittings whether through their own actions or the actions of their guests, contractors or subcontractors. The organiser and their guests will conduct their function in an orderly manner. Pee Wee's at the Point reserves the right to eject any objectionable persons from the function without liability. It is law that intoxicated persons must not be served alcohol; if an intoxicated person is denied service they must leave the restaurant and the grounds of the complex immediately.

Pee Wee's at the Point will take all possible care, but accepts no responsibility for any loss or damage to merchandise or other property of the organiser in the complex prior to, during, or after functions. We recommend that organisers take out their own insurance cover.

Performance of this agreement is contingent upon the ability of the complex to complete the same, and is subject to labour troubles, accidents, government requisitions, restrictions on food, beverages or supplies: and other causes, whether stated herein or not, which are beyond the control of the complex. In no event shall the complex be liable for the loss of profit or of other similar for any function.

Please note, deposits are strictly non-refundable or transferrable.

Please sign these conditions to confirm they meet with your approval and return by in person, email or post.

Your Name in Full: _____

Address: _____

Signature: _____

Date Signed: _____

CREDIT CARD AUTHORISATION FORM

(SHOULD YOU WISH TO PAY DEPOSIT VIA CREDIT CARD)

Event Name _____

Date of Event _____

METHOD OF PAYMENT

Cardholder's Full Name _____

Driver's License Number & State _____

Amount to Charge _____

Credit Card Type _____

Credit Card Number:

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Expiry Date

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CCV

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Cardholder's Signature _____

** Please note, 1.5 % Surcharge applies for Visa and MasterCard transactions over \$1,000.00
Diners and AMEX service fee of 3% applies**

PEE WEE'S CODE OF CONDUCT

Pee Wee's at the Point endeavours to offer staff and guests a safe and comfortable environment. To maintain this environment throughout the complex we are committed to the responsible service of alcohol and have a House Management Policy, Code of Conduct and Management Plan supporting our commitment.

The vast majority of our guests are very considerate of their environment and fellow guests. On occasion however, some guests may over indulge and it may be necessary for staff to enforce policies such as the right to refuse service, in accordance with Liquor License Act of the property. If need be eviction from the premises will occur as a last resort.

Please read, fill out and sign the commitment below, as an acceptance of the afore mentioned conditions, and return to the Event Manager at the time of booking your event.

Event Name: _____

Event Date: _____

Signature: _____

Dated: _____