

WEDDING COMPENDIUM



Your wedding day is one of the most special days in your life, and the staff at Pee Wee's are committed to making your day truly memorable. 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 are 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 wedding 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.

Dietary requirements can be catered to with prior notice.

Should you have any further queries please don't hesitate to get in touch.

Jaimi Webber
Event Manager

Lily Matthews
Owner



PEE WEE'S AT THE POINT
152 ALEC FONG LIM DRIVE
EAST POINT RESERVE DARWIN
P: (08) 898 1 6868
E: INFO@PEEWEEES.COM.AU
W: WWW.PEEWEEES.COM.AU

WEDDING COMPENDIUM



Silver Wedding Package - \$157.00pp

Includes four courses (alternate service), five hour standard beverage package, white linen tablecloths & napkins

Grazing Table

Breads & House Made Dips

Mediterranean Platters: 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

Fresh Baked Bread

Served for your table to share

Entrée

(alternate service)

Smoked Duck Salad

friscee, mandarin, croutons, fennel jam, chive vinaigrette

Sesame Seared Tuna

pineapple salsa, wakame, ponzu

Main Course

*** Please select 2 main courses from the list below – alternate service*

Oven Baked Wild Caught NT Saltwater Barramundi

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

Seared Chicken Breast

stuffed with mozzarella, caponata, supreme sauce

Grilled Pork Rib

potato rosti, pear chutney, tarragon sauce

Dessert

(alternate service)

Chocolate Opera Cake

feuilletine base, hazelnut joconde, grand marnier butter cream, callebaut dark chocolate genache, quenelle vanilla mascarpone, paper filo tuille

Ruby Tart

chocolate short crust pastry, malibu bounty, callebaut ruby chocolate, meringue lisses, fresh berry, moscato gel

Five Hour Standard Beverage Package

Deakin Estate 'Azahara' Pinot Noir Chardonnay

Pee Wee's Sauvignon Blanc-Semillon & Pee Wee's Tempranillo Rose & Pee Wee's Shiraz

Cascade Premium Light & Great Northern Super Crisp

Peroni Nastro & Asahi Super Dry

Soft drinks & Juices



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**** 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 - Semillon & Pee Wee's Chardonnay

Pee Wee's Shiraz & Pee Wee's Cabernet Merlot

Pee Wee's Tempranillo Rose

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

**** Change to a Dessert Grazing Table for additional \$10.00pp**

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

Assorted Australian & International Cheese, served with crisp bread & condiments



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Gold Wedding Package - \$167.00pp

Includes four courses (alternate service), five hour standard beverage package, white linen tablecloths & napkins

45 minutes Canapés

Tempura Scallops with wasabi mayo

Lightly cured Tuna with shallot chilli crunch & soy sauce

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Balinese Beef Skewers with peanut sauce

Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

OR

Grazing Table

Breads & House Made Dips

Mediterranean Platters: 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

Fresh Baked Bread

Served for your table to share

Entrée

*** Please select 2 entrees from the list below – alternate service*

Smoked Duck Salad

friscee, mandarin, croutons, fennel jam, chive vinaigrette

Sesame Seared Tuna

pineapple salsa, wakame, ponzu

Garlic Prawn Skewer

corn panna cotta, sautéed corn & chorizo, chimichurri

Main Course

*** Please select 2 main courses from the list below – alternate service*

Oven Baked Wild Caught NT Saltwater Barramundi

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

Seared Chicken Breast

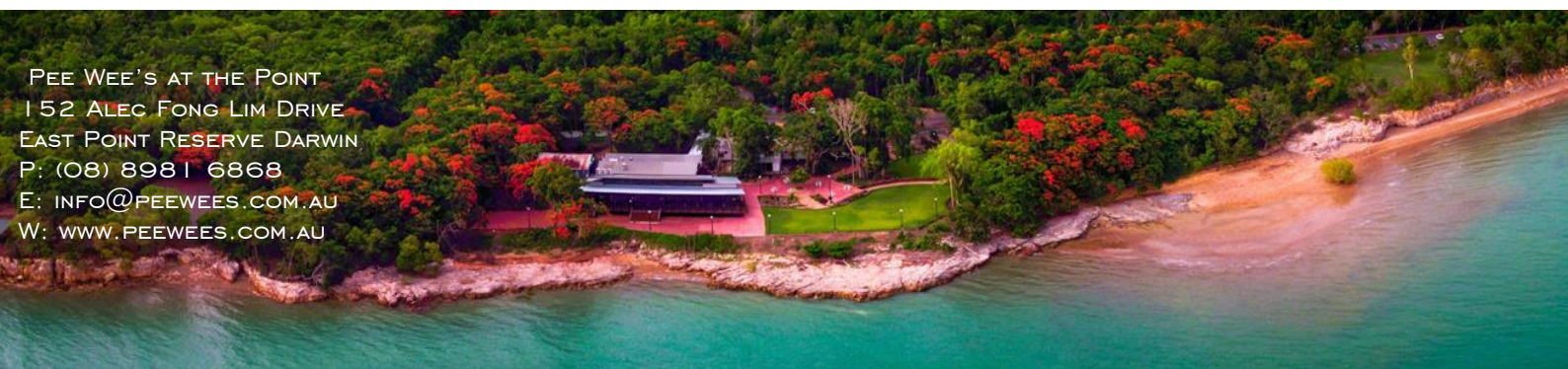
stuffed with mozzarella, caponata, supreme sauce

Grilled Pork Rib

potato rosti, pear chutney, tarragon sauce

S.Kidman Eye Fillet Steak

cooked medium rare – medium, confit potatoes, garlic braised leeks, romesco, jus



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Dessert

**** Please select 2 desserts from the list below – alternate service**

Chocolate Opera Cake

feuilletine base, hazelnut joconde, grand marnier butter cream, callebaut dark chocolate genache, quenelle vanilla mascarpone, paper filo tuille

Ruby Tart

chocolate short crust pastry, malibu bounty, callebaut ruby chocolate, meringue lisses, fresh berry, moscato gel

Pee Wee's Signature Cassava Cake

brown sugar crumble, taro cream, mint jelly balls, butterscotch sauce

Five Hour Standard Beverage Package

Deakin Estate 'Azahara' Pinot Noir Chardonnay

Pee Wee's Sauvignon Blanc-Semillon & Pee Wee's Tempranillo Rose & Pee Wee's Shiraz

Cascade Premium Light & Great Northern Super Crisp & Peroni Nastro & Asahi Super Dry

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 - Semillon & Pee Wee's Chardonnay

Pee Wee's Shiraz & Pee Wee's Cabernet Merlot

Pee Wee's Tempranillo Rose

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

**** Change to a Dessert Grazing Table for additional \$10.00pp**

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

Assorted Australian & International Cheese, served with crisp bread & condiments



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Platinum Wedding Package - \$187.00pp

Includes four courses (alternate service), five hour premium beverage package, white linen tablecloths & napkins

45 minutes Canapés

Tempura Scallops with wasabi mayo

Lightly cured Tuna with shallot chilli crunch & soy sauce

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Balinese Beef Skewers with peanut sauce

Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

OR

Grazing Table

Breads & House Made Dips

Mediterranean Platters: 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

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising:

Smoked Duck Salad

friscee, mandarin, croutons, fennel jam, chive vinaigrette

Sesame Seared Tuna

pineapple salsa, wakame, ponzu

Garlic Prawn Skewer

corn panna cotta, sautéed corn & chorizo, chimichurri

Main Course

*** Please select 3 main courses from the list below – alternate service*

Oven Baked Wild Caught NT Saltwater Barramundi

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

Seared Chicken Breast

stuffed with mozzarella, caponata, supreme sauce

Grilled Pork Rib

potato rosti, pear chutney, tarragon sauce

Herb Crusted Lamb Rump

butternut cream, seasonal vegetables, cider sauce

S.Kidman Eye Fillet Steak

cooked medium rare – medium, confit potatoes, garlic braised leeks, romesco, jus



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WEDDING COMPENDIUM



Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Chocolate Opera Cake

feuilletine base, hazelnut joconde, grand marnier butter cream, callebaut dark chocolate ganache, quenelle vanilla mascarpone, paper filo tuille

Ruby Tart

chocolate short crust pastry, malibu bounty, callebaut ruby chocolate, meringue lisses, fresh berry, moscato gel

Pee Wee's Signature Cassava Cake

brown sugar crumble, taro cream, mint jelly balls, butterscotch sauce

Five 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 - Semillon & Pee Wee's Chardonnay

Pee Wee's Shiraz & Pee Wee's Cabernet Merlot

Pee Wee's Tempranillo Rose

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

**** Change to a Dessert Grazing Table for additional \$ 10.00pp**

Chef's selection of Petit Pee Wee's desserts (selection of 3)

Tropical Fruit Platters

Assorted Australian & International Cheese, served with crisp bread & condiments



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Taste of the Territory Package - \$200.00pp

Includes four courses (alternate service), four hour premium beverage package, white linen tablecloths & napkins

Welcome Cocktail

Ginger & Lemongrass Mojito

Half Hour Territory Inspired Canapes

Saltwater Barramundi Kokonda with petit salsa of coriander, red onion & capsicum

Chilled Local Prawns with chilli & kaffir lime dressing

Coconut Crusted Crocodile with outback chutney

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Bush Tomato & Cream Cheese Stuffed Okra with salsa verde

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising:

Peppered Buffalo Carpaccio

buffalo milk blue cheese, riberry gel, crouton

Lemon Aspen Vodka Cured Mackerel

bunya nut pesto, buttermilk, soft herbs

Paspaley Pearl Meat Sashimi

finger lime & chilli dressing

Main Course

*** Please select 3 main courses from the list below – alternate service*

Oven Baked Wild Caught NT Saltwater Barramundi

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

Bush Spiced Pork Rib

smoked sweet potato cream, sandalwood gremolata, pear chutney, crackling, Davidson plum demi-glace

Seared Lamb Rump

saltbush dukkah, pepper leaf yoghurt, grilled eggplant, NT black garlic jus

Grilled Kangaroo Loin

spiced with mountain pepper & aniseed myrtle, wild thyme rosti, warrigal spinach, rosella jam

S.Kidman Eye Fillet Steak

cooked medium rare – medium, confit potatoes, garlic braised leeks, romesco, jus



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Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Vanilla & Strawberry Gum Crème Brûlée
cinnamon myrtle & ginger biscuit

Cassava Cake
pink peppercorn & coconut cream, kaffir lime jelly

Desert Lime Curd & Meringue Tart
inkberry coulis

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 - Semillon & Pee Wee's Chardonnay
Pee Wee's Shiraz & Pee Wee's Cabernet Merlot
Pee Wee's Tempranillo Rose
Deakin Estate 'Azahara' Pinot Noir Chardonnay
Soft drinks & Juices

**** Change to a Dessert Grazing Table for additional \$ 15pp**

Chef's selection of Petit Pee Wee's desserts (selection of 6)
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments



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WEDDING COMPENDIUM



Ultimate Canapé Package - \$150.00pp

Includes canapes for two hours, dessert grazing table, four hour premium beverage package

One Hour Canape

*Tempura Scallops with wasabi mayo
Lightly cured Tuna with shallot chilli crunch & soy sauce
Smoked Duck with Fig & Fennel Paste
Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta
Ricotta & Spinach Stuffed Mushroom Caps
Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette*

One Hour Substantial Canapes

*Prawn Twisters with Mojo Sauce
Crumbed Threadfin Salmon Wings & Chips with tartare Sauce
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Cuban Sliders with swiss cheese, pickles & rum glazed ham
Sweet Potato, Caramelised Onion, Lentil & Buffalo Mozzarella Empanadas with Guacamole
Bush Tomato & Cream Cheese Stuffed Okra with salsa verde*

Dessert Grazing Table

*Chef's selection of Petit Pee Wee's desserts (selection of 6)
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments*

Four Hour Standard Beverage Package

*Deakin Estate 'Azahara' Pinot Noir Chardonnay
Pee Wee's Sauvignon Blanc-Semillon
Pee Wee's Tempranillo Rose
Pee Wee's Shiraz
Cascade Premium Light & Great Northern Super Crisp
Peroni Nastro & Asahi Super Dry
Soft drinks & Juices*



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WEDDING COMPENDIUM



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



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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 Bruleè 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



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WEDDING COMPENDIUM



Canapé Menu

Standard Canapés

Tempura Scallops with wasabi mayo
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum
Sesame Seared Tuna on wonton crisp with edamame puree
Lightly cured Tuna with shallot chilli crunch & soy sauce
Coconut Crusted Crocodile with outback chutney
Cured Salmon with pickled cucumber
Goldband Snapper Ceviche with pink grapefruit & cucumber salad
Thai Fish Cakes with rustic Asian dressing
Moreton Bay Bugtail & Lemon Myrtle Tartlet
Prawn Twisters with Mojo Sauce
Cowell 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
Chicken Croquettes with Sofrito sauce
Smoked Duck with Fig & Fennel Paste
Pepperberry Seared Kangaroo on croute with wattleseed béarnaise
Savoury Choux Buns with Chicken Liver Pate
Blackened Onion Petal with gremolata & braised Beef Brisket

Crumbed Jalapenos stuffed with cream cheese with ranch dressing
Sweet Potato, Caramelised Onion, Lentil & Buffalo Mozzarella Empanadas with Guacamole
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
Mini Frittata with Grana Padano Shard
Blue Cheese and Pear Puff
Quinoa with maple sweet potato, orange & vincotto
Artichoke, cherry tomato and feta tartlet
Filo & Haloumi Cigars
Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

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)



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Beverage Packages

Standard Beverage Package

*Cascade Premium Light
Great Northern Super Crisp
Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Tempranillo Rose
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
James Squires 150 Lashes, Peroni Nastro & Corona
Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay
Pee Wee's Tempranillo Rose
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.*



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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 **\$12,000.00** (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 (Sunday – Friday) for the night requires a minimum spend of **\$16,500.00** (incl GST) on food and beverages. Venue hire and ceremony fees are additional.

Sole use of the entire venue (Saturday) for the night requires a minimum spend of **\$18,000.00** (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 & Function Areas

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 400 people seated, and 450 for a cocktail style event.

The paved area can accommodate up to 150 people seated, and 200 people for a cocktail event.

The indoor area can accommodate up to 250 people seated, and 300 people for a cocktail event.

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 the Event Manager 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.



WEDDING COMPENDIUM



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 the Event Manager.

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.



WEDDING COMPENDIUM



Music

Please discuss music options with the Event Manager. 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 equipment ie: table, leads, cloths.

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.



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