## tides

WATERFRONT DINING

WEDDING PACKAGES ~ 2013 ~









Upstairs 26 The Esplanade Bulcock Beach, Caloundra

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Congratulations on your engagement!

If you're planning a huge celebration full of family and friends or a small intimate gathering with those dearest to you – your wedding at Tides Waterfront Dining will be a truly unique occasion. We understand how special your Wedding day is and we will do everything possible to make your day amazing.

Tides Waterfront Dining is located on the top floor on the corner of Minchinton Street and The Esplanade at Bulcock Beach in Caloundra on the Sunshine Coast. With 180 degree expansive views spanning across the passage to Bribie Island and out across Moreton Bay down to the picturesque Glasshouse Mountains, you couldn't ask for a better backdrop for your perfect day.

There are numerous function styles available for food and wine. While we specialise in seafood and fine wine, we are certainly not limited to these options. Our executive kitchen team can cater to any need or craving, from an informal champagne breakfast to the decidedly decadent event of your dreams.

This Wedding Function package includes information about your wedding reception options. If you need any further information, please do not hesitate to contact us.

We look forward to helping you plan your special day.

The Team
Tides Waterfront Dining

## **FUNCTION INFORMATION**

#### **Exclusive use**

The exclusive use of the restaurant will offer you the privacy and luxury of the ultimate wedding reception, catering for 40 to 100 guests. You will have the ability to tailor a menu to suit your own unique palette and personally select wines from our extensive beverage list.

Due to the popular demand of the restaurant on particular days there is a minimum charge incurred for hiring Tides Waterfront Dining for exclusive use for weddings and functions.

Exclusive use minimum spends include all consultations leading up to your event, exclusive hire of the restaurant, your personally tailored menu and wine list, use of audio and visual equipment, cordless microphone, dance floor area, linen tablecloths and napkins, cake table and cake knife, as well as staff and restaurant facilities.

The minimum spends are as follows:

	Low Season 2nd April 2013 to 30 <sup>th</sup> August 2013	High Season  1st September 2013 to 21st April 2014
Day time Functions	2110 April 2013 to 30 August 2013	1 September 2013 to 21 April 2014
Week Day	\$2400	\$3,900
<u>Weekend</u>	\$3200	\$4,900
(8.00am to 4.00pm)		
Evening Functions		
<b>Sunday to Thursday</b>	\$3500	\$4,500
<u>Friday</u>	\$4900	\$5,900
<u>Saturday</u>	\$7000	\$7,900
(5.30pm to 11.30pm)		

Tides Waterfront Dining reserves the right to adjust the minimum spend amounts for exclusive use of the restaurant at any time, in particular for public holidays and special events.

#### **Menu Selection**

We have designed our menu to be flexible for each course. Our selections for entrée, main course and dessert can be chosen based on both your budget and your taste preferences. You may choose two selections for each course which will be served in alternate drop format to your guests.

We can also tailor a menu to suit any special dietary requirements or vegetarian options, simply advise us and we will provide you with options for your selection.

All menus are to be finalised **2 weeks** prior to the event. Due to seasonal and environmental fluctuations, produce in menus may vary; the Executive Chef's discretions will govern this decision however Tides Waterfront Dining will endeavour to keep you up to date as information comes to hand.

We are more than happy to arrange a menu tasting for you to confirm your selections, however they will be at your own expense.

All prices are inclusive of GST and are subject to change without notice.



Seafood \$6.50 per person

Seared prawns with tequila and lemon Smoked salmon salsa, cucumber biscuits Yellow fin tuna lemon and oregano oil Thai chili crab cakes with lime dressing Salt n pepper calamari with ginger lime mayonnaise Smoked salmon, caviar and dill crème fraiche bellini

Meat \$5.50 per person

Rare roasted beef bruschetta with caramelised onions
Seared beef en croute with horseradish cream
Char chu beef
Mediterranean lamb with minted chilli yoghurt
Macadamia crusted chicken strips with chilli and coriander glaze
Char grilled asparagus wrapped in prosciutto
Vietnamese pork and rice stick spring rolls
Fire roasted satay chicken with peanut sauce
Chilli beef canapé cups
Basil, garlic and thyme chicken

Vegetarian \$4.50 per person

Tempura baby vegetables with wasabi mayonnaise Zucchini and corn fritters with citrus aioli Char grilled vegetable tartlet with pesto and feta crumble Mushroom and leek frittata with crème fraiche Spanish anchovy and tomato bruschetta Caramelised onion and pine nut tarts

Sweet \$4.00 per person

Sweet citrus tartlets Chocolate macadamia nut truffles Mini Mississippi mud cakes

#### Minimum of 3 selections

This is just a small selection of canapé ideas, we are happy to consult with the hosts, in regards to menu choices.

Prices are based on continuous service for 45mins per 3 canapé selections. Each additional selection will increase time by 15mins.

### **ENTRÉES**

Starter: \$3.00 per person

- toasted ciabatta with evoo and aged balsamic
- warm bread rolls served with your choice of flavoured butter pesto butter, olive tapenade butter, sundried tomato butter
- → toasted sour dough with chefs selection of accompaniments

Entrée Selections: \$19.00 per person

- ~ House smoked duck breast with fig chutney, fresh baked herb bread
- Roasted pork belly with soft parmesan polenta, cherry tomato & smoked paprika sauce
- Roasted pork belly with cucumber & grain mustard remoulade, apple gel, pistachio praline
- ∼ Hervey bay scallops grilled with a red capsicum, bacon & parmesan salsa
- Seared Atlantic scallops with green pea puree, seafood croquettes
- Grilled Mooloolaba prawns, avocado salad, gazpacho dressing
- ~ Brick pastry wrapped prawns, salsa verde, micro herb salad
- ∼ Noosa spanner crab & avocado salad, tomato caper salsa, spiced quinoa
- ∼ Coffin bay oysters with red onion & caperberry salsa
- South Australian mussels, lemongrass & coriander broth
- ~ Wild mushroom & truffle oil risotto, goats curd
- ~ Slow roasted tomatoes, buffalo mozzarella, cous cous
- ~ Goats cheese with marinated artichoke salad
- Mixed tapas/antipasto platters to share

We are happy to discuss menus and make alterations depending on your needs and requests. If you would like to discuss menus options further, don't hesitate to contact the restaurant.

## **MAIN COURSE**

#### Selections: \$38 per person

- Crispy skinned pork belly, green pea puree, seared atlantic scallops, seafood croquettes
- Eye fillet of beef, black olive tapenade, saffron & herb new potatoes, onion jam, olive oil powder
- Eye fillet, paris whipped potato, dutch carrots, brocollini, pepper jus
- 300g Wagyu rump steak, parmesan & potato pave, wild mushroom fricassee, red wine jus
- Roasted duck, wild mushroom & duck cigar, carrot puree, baby beetroot & pistachio crumble
- Macadamia crusted market fish, paris whipped potato, steamed brocollini
- ∼ Seared salmon fillet, saffron & celeriac puree, braised leeks
- ∼ Snapper fillet, crab & potato salad, lemon beurre blanc sauce
- Spiced rubbed chicken breast, soft parmesan polenta, smoked cherry tomato sauce
- Char grilled chicken breast, saffron puree, warm courgette and potato salad
- → Maple roasted pumpkin ravioli tossed in a ginger cream sauce
- ➤ Fire roasted capsicums filled with a tomato, & olive cous cous

#### Sides selection: \$3.00 per person

- Steamed green beans tossed in a anchovy butter
- Steamed vegetables with lemon butter
- ~ Rocket, buffalo mozzarella, tomato salad
- ~ Marinated artichoke, caper, carrot salad
- Beer battered chips with smoked paprika aioli
- ∼ Shoe string fries with garlic aioli
- ~ Roasted chat potatoes with truffle & parmesan
- ~ Herb & saffron potatoes

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**Selection**: \$15.00 per person

- ~ Trio of sorbets with almond biscotti
- ~ Belgium chocolate mousse with hazelnut crunch, meringues
- ~ Vanilla bean panna cotta, champagne poached strawberries
- Coconut panna cotta with lime sorbet and pineapple salsa
- ~ Baby lemon curd tart with fresh berries and vanilla oil
- ➤ Eton mess with passionfruit, meringue and cream
- ~ Chilled chocolate tart, bourbon bean ice cream, persian fairy floss
- ~ Grand marnier brûlée with chocolate chip biscotti and chocolate gelato
- ~ Lemon crème brulee, watermelon & mint sorbet
- ~ Spanish churros with swiss chocolate sauce

#### Selection 3 : Cakage

#### \$5.00 per person

 wedding cake served with Mender Valley double cream and berry compote

#### \$3.50 per person

wedding cup cakes served on dessert plate with cutlery

#### \$2.50 per person

 wedding cake sliced and served on a platter or cake bag or cup cakes served on trays







## **DIETRY REQUESTS & CHILDREN**

#### **Vegetarian Selection:**

- lightly crumbed goats cheese, spinach, capsicum, walnut salad, saffron mayonaise
- roasted beetroot cous cous with baby peas & capsicum
- Provençal pasta, with roasted zucchini, cherry tomatoes in smoked paprika sauce

#### **Vegan Selection:**

- tofu on an asian salad with ginger, chilli & lime dressing
- ~ pine nut and herb cous cous stuffed capsicum

#### Children's Selection 3: \$20.00 per person

- creamy bacon carbonara linquini
- ~ crumbed chicken pieces, beer battered chips and salad
- battered, grilled or crumbed fish pieces, beer battered chips and salad
- ∼ 100g steak with beer battered chips and green beans

#### includes dessert

~ Ice cream with choice of topping

## **DEGUSTATION MENU**

A degustation menu is a menu which consists of a series of small portions of the chef's signature dishes for tasting. Below is a sample menu with matching wines for each course. Our degustation menu can be personally designed for your celebration. The head chef is only too happy to sit down and discuss your food loves and budget to create the perfect menu for you and your partner

#### scallops

gratinated with roasted capsicum, pancetta & parmesan

hazard hill sauvignon blanc semillon

mt barker, wa

#### **Prawns**

Ravioli with pickled fennel salad, lemon & ginger buerre blanc

yalumba eden valley viognier

eden valley, sa

palate cleansing sorbet

#### tasmanian salmon

saffron & celeriac puree, braised leeks

yering station chardonnay

yarra valley, vic

#### Roasted pork belly

crispy skinned, cucumber & grain mustard remoulade, textures of pistachio

yalumba the cigar cabernet sauvignon

coonawarra, sa

#### lemon creme brulee

watermelon & mint sorbet

xanadu cane cut savignon blanc semillon margaret river, wa

#### cheese

vintage Tasmanian cheddar and french brique de affinois, fruit paste, flat bread and apple

seppeltsfield grand tokay

rutherglen, sa









## **DECORATIONS**

Tides Waterfront dining can include a complete package in decorations for your convenience. Our standard inclusions include linen table cloths, napkins and candle holders.

For that something extra to create a very romantic atmosphere, you can upgrade your reception with any of the following packages. Prices are based on a minimum of 60 guests. For wedding's with fewer guests, let us know and we can price up the packages for you.

Classic: \$17.00 per person

- ∼ White chair covers & Sash of your choosing( over 140 colours to choose from)
- Bridal & cake table decorated with white skirting, chiffon draping, fresh flower clusters & tea lights
- ~ Table runners to match your chosen sash colour

Charming: \$15.00 per person

- Bridal & cake table decorated with white skirting, chiffon draping, fresh flower clusters & tea lights
- ~ Table runners to match your choice of sashes
- Table centre pieces of your choice, with fresh flowers, choice of vase with tea light candles & table runner

Dream Delight: \$27.00 per person

- → White chair covers & sash colour of your choice
- Choice of Napkin Colours
- Choice of fresh floral table centre piece with tea light candles & table runner (1
  per guest table)
- Bridal & cake table decorated with white skirting, chiffon draping, fresh flower clusters & tea lights
- Personalised menus to suit your stationary style (2 per table)
- ∼ Guest place card to suit your stationary style (1 per person)

#### **Ceremony Options**

Classic Ceremony: \$599.00

- Signing table with white boxed pleated skirt
- Two chairs with white chair covers & sashes for signing table
- ∼ 16 chairs with white chair covers with sashes for your guests
- Red, Natural or Charcoal carpet or Fresh petal aisle way
- Two Bali flags at the front of the ceremony
- Price includes setup and pack down of all equipment













## **BEVERAGE SELECTION**

We have an extensive wine list at Tides Waterfront Dining that you are welcome to make your selections from. Any wine by the bottle selected from our current wine list will be discounted by 10% for your function.

Tides Waterfront Dining is also able to source alternate wines for your function if a special wine you enjoy is not listed. All we ask is that you nominate how many units you would like to have available for your event and a minimum of 4 weeks' notice to source specially requested wines. During the event the wine will be charged at our retail price in order to cover service costs and at the completion of your event any remaining units are to be purchased back by the function host at the original cost price.

Beverages will be charged on a consumption basis and we will be happy to inform you of progressive totals throughout the function.

Payment is to be finalised at the conclusion of your function.

Please refer to our current wine list at the time beverages are to be selected.

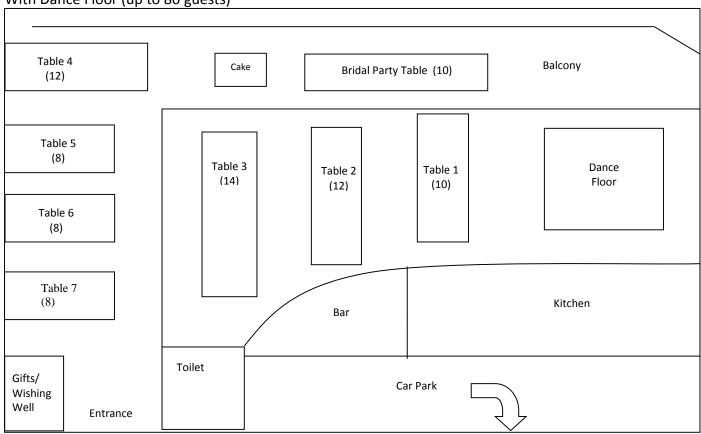




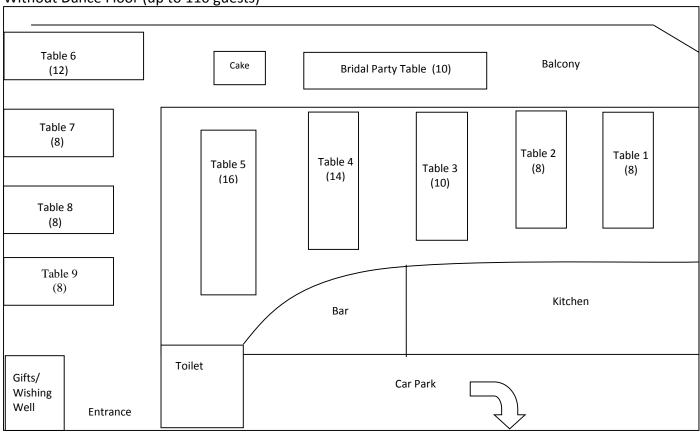


## **FLOOR PLAN**

With Dance Floor (up to 80 guests)



Without Dance Floor (up to 110 guests)



Tables 1 and 2 can be removed after dinner service to accommodate a dance floor.

Please note that the above floor plans are an example of our most commonly used layouts; please feel free to discuss alternate layout options with us. Drawings are not to scale

## **GENERAL INFORMATION & TERMS OF USE**

#### Music

IPod, MP3 players or laptops can be connected and played through our audio system. You can play your selection of music throughout the night; however we strongly recommend a test run prior to the event. Tides Waterfront Dining reserves the right to control levels of music at any time.

Live music or entertainment, including DJ's, are not permitted at Tides Waterfront Dining. Noise emanating from the premises, including amplified or non-amplified noise, and including patron noise must not exceed our required limits set by QLD Liquor License. To hear this level please ask us and we will happily demonstrate.

#### **Responsible Service of Alcohol**

In accordance with the Responsible Service of Alcohol regulations, Tides Waterfront Dining's staff has the right to discontinue service to any intoxicated persons, minors and those conducting themselves in a disorderly manner. Even though the function may have exclusive use of the venue, Qld Alcohol Regulations apply.

No alcohol is permitted off premise; therefore any guest wishing to leave the restaurant for fresh air or to smoke will be required to leave all alcoholic beverages in the restaurant. Staff will remove any alcoholic beverages from guests who do not comply.

#### **Property**

Damage sustained and additional cleaning required by professional services to any of Tides Waterfront Dining's property by guests or contractors is the responsibility of the function organiser. All regular cleaning and general wear and tear will remain the restaurants responsibility.

All breakages of furniture, property damage or equipment will be charged to the function host.

There is to be no fixing of posters etc. to the walls of the restaurant by means of drawing pin, sticky tape or similar products.

#### **Insurance**

Tides Waterfront Dining accepts no responsibility for any equipment that is either damaged or lost by the function hosts, contractors or guests. We suggest that you seek advice from the appropriate insurance organisations to cover your function and any loss or damage to personal items and equipment.

#### Noise

At the conclusion of the event, we require departing guests to be mindful of our residential neighbours and to keep noise levels to a minimum.

## **BOOKING PROCESS**

#### **Deposit**

A deposit of \$1,000.00 is required to secure the booking. No tentative bookings will be held for longer than 5 working days and Tides Waterfront Dining reserves the right to take a confirmed booking for the date in question if the tentative booker is unable to be contacted for consultation within this 24hours of the new enquiry.

Payment of your deposit confirms your acceptance of the terms and conditions for exclusive use of Tides Waterfront Dining for your event and reserves the date and time you have nominated for your function.

#### **Payment**

25% of the minimum spend is required to be paid 60 days prior to the function date. Deposits equating to 50% of the total minimum spend is due no later than 30 days before the function date.

The remaining amount to the minimum spend must be finalised on the 7 days prior to your function, with additional charges finalised at the completion for your event.

Payment's can be made by Cash, Eftpos, MasterCard, Visa,, Cheque or Direct Deposit. Please note that any payments made by cheque or direct debit must have cleared prior to the date of your function. This can take up to 5 business days to process.

#### **Cancellation Policy**

Any cancellation must be given in writing and will be subject to penalties as outlined below. The date the written cancellation confirmation is received by Tides, will be used in determining the following penalties.

From booking to 120 days before 50% of deposit

119 days – 60 days before deposit

60 - 30 days before 25% of agreed minimum spend 29 - 7 days before 50% of agreed minimum spend Less than 7 days before 100% of agreed minimum spend

#### **Function Times**

All lunch functions can to take place between 8.00am and 4.00pm, with a maximum time frame of 5

hours. If you require an extension to this time frame, additional fees may be incurred.

All dinner functions can to take place from 5.30pm to 11.30pm.

Example Time Line				
5.30pm	guest arrival			
6.00pm	& pre-dinner drinks guests seated & welcome			
6.15pm	bridal party entrance			
6.30pm	entree served			
7.30pm	main course served			
7.45pm	speeches			
8.45pm	cutting of the cake			
9.00pm	dessert is served			
9.30pm	bridal waltz			
11.15pm	bar closed			
11.30pm	finish			

## LOCAL SUPPLIER CONTACTS

Flowers Caloundra Florist Val Sparks Florist Flourish Design by Mel	07 5491 3425 07 5491 4177 0400 899 274	www.caloundraflorist.com.au www.valsparks.com.au www.flourishdesign.com.au
Cakes Mary Brown Wedding Cakes Cake Designs	07 5444 6603 0432 870 623	www.abeautifulcake.com.au www.cakedesigns.com.au
Photographers Mills Photography Tim McIvor Photography Emma Ruddle Photography	07 5499 6299 0401 929 661 0401 053 707	www.millsphotography.com.au www.timmcivorphotography.com.au www.emmaruddlephotography.com.au
<b>Videographers</b> Sunshine Coast Videography	0401 931 080	www.sunshinecoastvideo.com.au
Hairdressers/Make up Rolling Scissors Sally Townsend Makeup Artistry	07 5443 9752 0403 542 314	www.rollingscissors.com.au www.sallytownsend.com.au
Celebrants Bill Scurry	07 5441 3474	www.bcscurry.com
Accommodation Rumba Beach Resort Belaire Place OVR – Ocean Views Resort	07 5492 0555 07 5491 8688 07 5491 1788	www.rumbaresort.com.au www.belaireplace.com www.oceanviewscaloundra.com
Babysitting Super Nannies Sunshine Coast Nannies of Noosa	0406 448 572 1300 659 619	www.supernannies.com.au www.nanniesofnoosa.com

Tides Waterfront Dining takes no responsibility for any recommendations of external supplier's services.

## **CREDIT CARD AUTHORISATION & AGREEMENT FORM**

facsimile / scan & email						
Attn:	Tides Waterfront Dining	From:	<del></del>			
Fax:	07 5492 4503	Date of function:				
Card holder payment	details					
Method of payment	for function/ deposit of:					
Type of card:	o VISA o MASTER	CARD				
Name of the cardhol	der:					
Credit card number:						
Expiry date:	/	CCV number:	. ———			
Amount to be charge	ed: \$	Signature:				
Contact name:		Contact number:				
	terfront Dining to charge t	ne credit card details as stated above fo	or the amount			
Signed :		Date :				
Name :		Phone :				
Email :						
Agreement I/We have read and agour event.	gree to the terms and cond	litions for exclusive use of Tides Waterf	ront Dining for			
Name:		Name:				
Signature:		Signature:				
Date:		Date:				

All personal information is kept strictly confidential and is only used for the purpose of organisation.

# Tides Waterfront Dining Booking Form Please print all information Clearly

	Please print all information	i Clearly		
Personal Information				
L and Niama	First Name o	Middle	Date of	Daireas Lisassas #
Last Name	First Name	Initial	Birth	Drivers License #
		Middle	Date of	
Partners Last Name	First Name	Initial	Birth	Drivers License #
H	ome Address		Suburb	Post Code
Destal Address	· · // D'// · · · · · · · · · · · · · · · · · ·		0 1 1	Dest On In
Postal Addre	ss (if Different to above)		Suburb	Post Code
Home Phone	Mobile	Email Address		ess
Preferred method of contact :	Mobile Home Post Email			
	Function Inforn	nation		
Function Date	Person Responsible for Bill	Extra I	nformation / R	equirements
/ /				
	Mini Spend Amount Applied			
Approximate Number Attending	\$ .00			
	Function Style			
	Sit down Stand up			
Occasion	Office Use			
Occasion	Deposit Paid Date & Amount			
Have you read and agreed to				
Function Co	onditions	YES	NO	_
Signature		Signa	ature	
Date:	/ /		Date: /	/
All Information is kept strictly confidential and is only used for function organisation				