

tides

WATERFRONT DINING

**WEDDING PACKAGES**  
~ 2012 ~



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 270 degree 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 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:

<b><u>Week Day Lunch</u></b>	\$3,500
<b><u>Weekend Lunch</u></b> (11.00am to 4.00pm)	\$4,500

<b><u>Monday to Thursday Night</u></b>	\$4,000
<b><u>Friday &amp; Saturday Night</u></b>	\$7,000
<b><u>Sunday Night</u></b> (5.30pm to 11.30pm)	\$4,500

*Tides Waterfront Dining reserves the right to adjust the minimum spend amounts for exclusive use of the restaurant at any time, in particular for peak/low seasons, 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 4 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 prices are subject to change without notice.

# CANAPES

## Seafood

\$6.00 per person

Seared prawns with tequila and lemon  
Skewered salmon crusted with sesame seeds and citrus riata  
Yellow fin tuna lemon and oregano oil  
Thai chilli crab cakes with lime dressing  
Salt n pepper calamari with ginger lime mayonnaise  
Smoked salmon, caviar and dill cream fraiche bellini

## Meat

\$5.00 per person

Rare roasted beef bruschetta with caramelised onions  
Seared beef on 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 sate 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

*Prices are based on two pieces per canapé per person served for approximately half an hour for every 3 canapés selected*

# ENTRÉES

## **Starter** : \$2.00 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

## **Selection 1** : \$15.00 per person

- ~ pumpkin and ginger soup with crostini and sour cream
- ~ chicken, pistachio and leek terrine wrapped in prosciutto
- ~ asian style fish cakes with lime aioli and sprout salad
- ~ peppered calamari with citrus and pickled fennel salad , verjuice dressing

## **Selection 2** : \$20.00 per person

- ~ wild mushroom risotto with truffle oil and goats curd
- ~ roasted confit duck leg, pear & pine nut salad tossed with sherry vinaigrette
- ~ seared scallops with wakame and pickled ginger mayonnaise
- ~ yellow fin tuna sashimi on asian herb salad with ginger and cucumber vinaigrette

## **Selection 3** : \$25.00 per person

- ~ black angus beef carpaccio with truffle oil and crispy capers
- ~ pan fried quail on a pumpkin tart with walnut vinaigrette
- ~ prawns wrapped in brick pastry with salsa verde and aioli
- ~ spanner crab tian with avocado, tomato and baby herbs

*Please note that menu is subject to seasonal availability and change without notice.  
Alternate options including vegetarian and dietary requests can be accommodated, please let us know  
and we will provide you with an option to suit your budget.*

## MAIN COURSE

### Selection 1 : \$30.00 per person

- ~ crispy skinned pork belly with truffle mash and vine ripened tomatoes
- ~ braised beef cheek ravioli with salsa verde
- ~ grilled barramundi with peperonata and basil pesto
- ~ indonesian style snapper on lemon grass infused jasmine rice and wok tossed pak choy

### Selection 2 : \$35.00 per person

- ~ marinated duck breast, confit tomatoes, quail egg, kalamata olives, steamed green beans, vino cotto dressing
- ~ peri peri chicken breast on beetroot and sweet potato rosti and steamed green beans with preserved lemon and basil gremolata
- ~ grass fed Gippsland eye fillet served medium with paris mash, spinach and merlot jus
- ~ baked ocean trout on a prima vera mash with 10 year old aged balsamic drizzle
- ~ heramasa kingfish on noosa spanner crab polenta with corn veloute

### Selection 3 : \$40.00 per person

- ~ 250g black angus rib fillet on seasonal roast vegetable tian and house made mustard
- ~ lamb rack with apricot and pistachio farce on herbed new potatoes with jus lié
- ~ grilled snapper on moreton bay bug risotto with tomato consommé
- ~ chilli and honey basted lobster halves on a rockmelon and herb salad (market price)

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Alternate options including vegetarian and dietary requests can be accommodated, please let us know and we will provide you with an option to suit your budget.*

# DESSERT

## **Selection 1** : \$12.50 per person

- ~ sorbet duo with almond biscotti
- ~ baby lemon curd tart with fresh berries and vanilla oil
- ~ eton mess with passionfruit, meringue and cream
- ~ coconut panna cotta with lime sorbet and pineapple salsa

## **Selection 2** : \$17.50 per person

- ~ peanut brittle parfait with butterscotch sauce
- ~ chilled flourless chocolate tart, bourbon bean ice cream, persian fairy floss
- ~ grand marnier brûlée with chocolate chip biscotti and chocolate gelato
- ~ Spanish hard cheese and french brie with lavosh crackers and quince paste

## **Selection 3** : Cakage

\$3.50 per person

- ~ wedding cake served with mender valley double cream and berry compote

\$2.00 per person

- ~ wedding cup cakes served on dessert plate with cutlery

\$1.50 per person

- ~ wedding sliced and served on a platter or cake bag

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## DIETRY REQUESTS & CHILDREN

### Vegetarian Selection :

- ~ goat's cheese panna cotta, cashew nut wafer, shaved asparagus salad, pressed lemon oil
- ~ lightly crumbed bocconcini, spinach, capsicum, walnut salad, saffron mayonaise
- ~ roasted beetroot risotto with greens peas topped with goats curd
- ~ zucchini puffs, confit tomato, greek labneh cheese salad
- ~ pumpkin & walnut tart

### Vegan Selection :

- ~ tofu on an asian salad with ginger, chilli & lime dressing
- ~ pine nut and herb cous cous stuffed capsicum
- ~ mushrooms three ways – mushroom risotto, mushroom croquette & stuffed mushroom

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

- ~ creamy bacon carbonara linguini
- ~ crumbed chicken pieces, beer battered chips and salad
- ~ battered or crumbed fish pieces, beer battered chips and salad
- ~ junior burger with wagyu beef pattie, dill pickle, baby spinach and seeded mustard served with beer battered chips

includes dessert

- ~ icecream with choice of topping  
chocolate, strawberry & caramel

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and we will provide you with an option to suit your budget.*

# 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**

usa scallops, carrot mousse, blood orange infused honey

*hazard hill sauvignon blanc semillon*

*mt barker, wa*

## **goats cheese panna cotta**

cashew nut wafer, shaved asparagus salad, pressed lemon oil

*yalumba eden valley viognier*

*eden valley, sa*

*palate cleansing sorbet*

## **tasmanian salmon**

served medium, italian style primavera mash with broad beans, baby peas, mixed herbs, with a mustard oil

*yering station chardonnay*

*yarra valley, vic*

## **victorian lamb shoulder**

braised lamb, balsamic tomato, caramelised onion, red wine jus, goats feta crust

*yalumba the cigar cabernet sauvignon*

*coonawarra, sa*

## **ginger creme brulee**

macadamia nut ice cream, coconut biscotti, grilled mango

*xanadu cane cut savignon blanc semillon*

*margaret river, wa*

## **cheese duo**

al romero goats cheese and french brique de affinois, fruit paste, flat bread and apple

*seppeltsfield grand tokay*

*rutherglen, sa*

*Please note that menu is subject to seasonal availability and change without notice.*

*Alternate options including vegetarian and dietary requests can be accommodated, please let us know and we will provide you with an option to suit your budget.*

## 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.

You are welcome to sample the wines you have selected prior to the event; however some of our more expensive wines will not be available to taste by the glass. In this instance we can arrange to reduce the cost on the bottle you wish to try.

## BEVERAGE LIST *sample*

### Champagne & Sparkling

Dunes & Greene Pinot Chardonnay	SA	various regions
Freixenet Cordon Negro Brut	Spain	Catalonia
Jansz Rose	Tas	Tamar Valley
Yarrabank	Vic	Yarra Glen
Pol Roger	Fr	Champagne

### White Wines

Henry's Drive Morse Code Chardonnay	SA	Padthaway
Bleasedale Unwooded Chardonnay	SA	Langhorne Creek
Castlerock Estate Late Harvest Riesling	WA	Great Southern
Jim Barry Watervale Riesling	SA	Clare Valley
Redbank Long Paddock Sauvignon Blanc	Vic	various regions
Mt Fishtail Sauvignon Blanc	NZ	Marlborough
Vasse Felix Classic Dry White	WA	Margaret River
Plantagenet Hazard Hill Sem Sauv Blanc	WA	Mt Barker
Brokenwood Semillon	NSW	Hunter Valley
Opawa Pinot Gris	NZ	Marlborough

### Red Wines

Mawsons Cabernet Sauvignon	SA	Wrattonbully
Ringbolt Cabernet Sauvignon	WA	Margaret River
Jim Barry Clare Red Shiraz Cabernet	SA	Clare Valley
Peter Lehmann Cabernet Merlot	SA	Barossa
Norfolk Rise Merlot	SA	Mt Benson
Heggies Merlot	SA	Eden Valley
Relbia Estate Pinot Noir	Tas	Relbia
Jackson Estate Pinot Noir	NZ	Marlborough
Running with Bulls Tempranillo	SA	Barossa
Heathcote Cravens Place Shiraz	Vic	Heathcote
Brokenwood Shiraz	NSW	Hunter Valley

### Beer

James Boags Light	James Squire Golden Ale
XXXX Gold	Heineken
Carlton Mid Strength	Crown Lager
Hahn Super Mid 3.5	Peroni
Tooheys Old	Asahi
Tooheys Extra Dry	Corona
Hahn Super Dry	Montieth's Crushed Apple Cider

### Soft Drinks & Juice

Coke, Coke Zero, Sprite, Lift, Fanta, Soda Water, Tonic Water, Ginger Ale, Apple, Orange, Pineapple, Tomato and Cranberry Juices

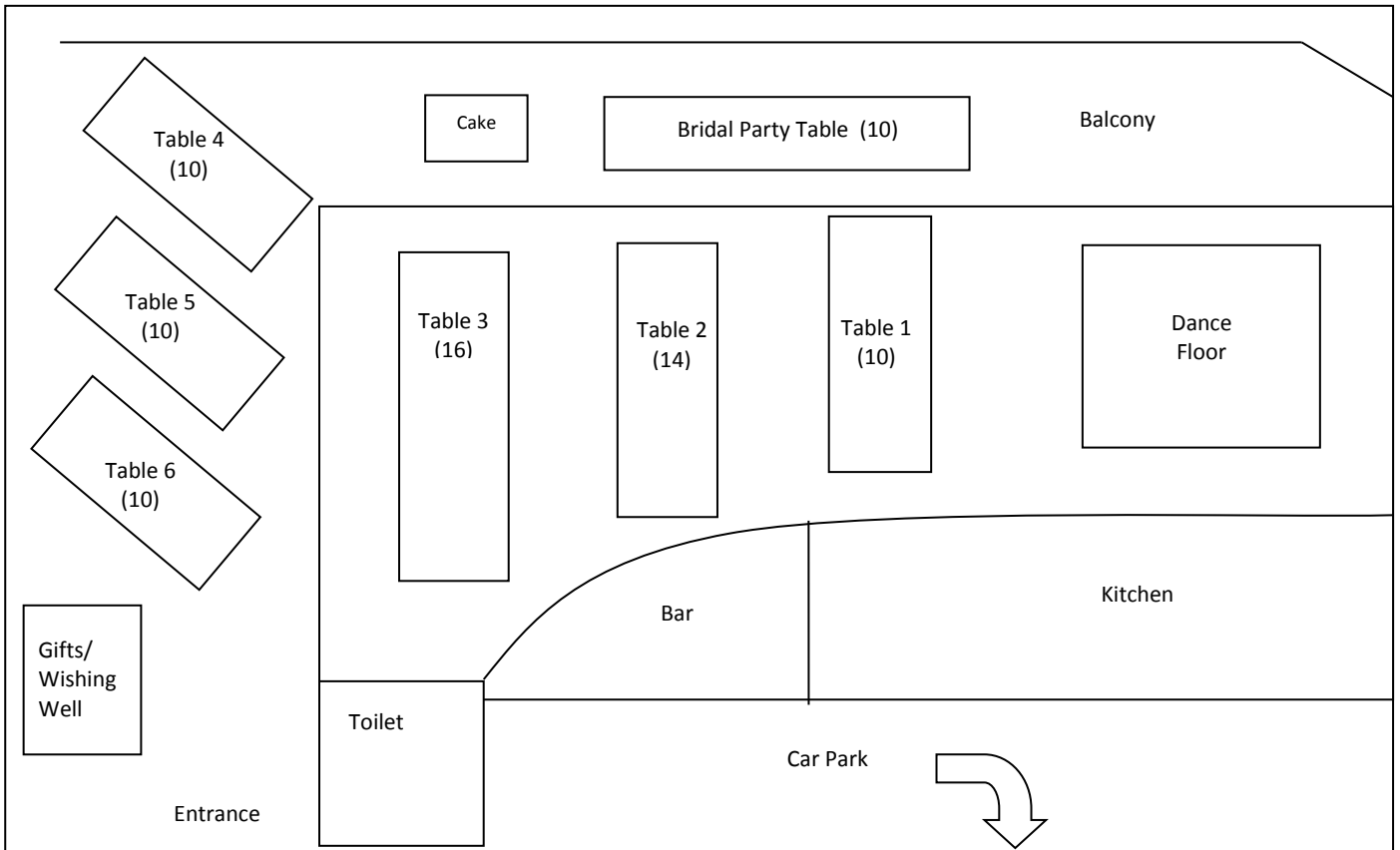
### Tea & Coffee

Espresso, Macchiato, Long Black, Cappuccino, Flat White, Latte, Mocha, Hot Chocolate  
English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green Tea

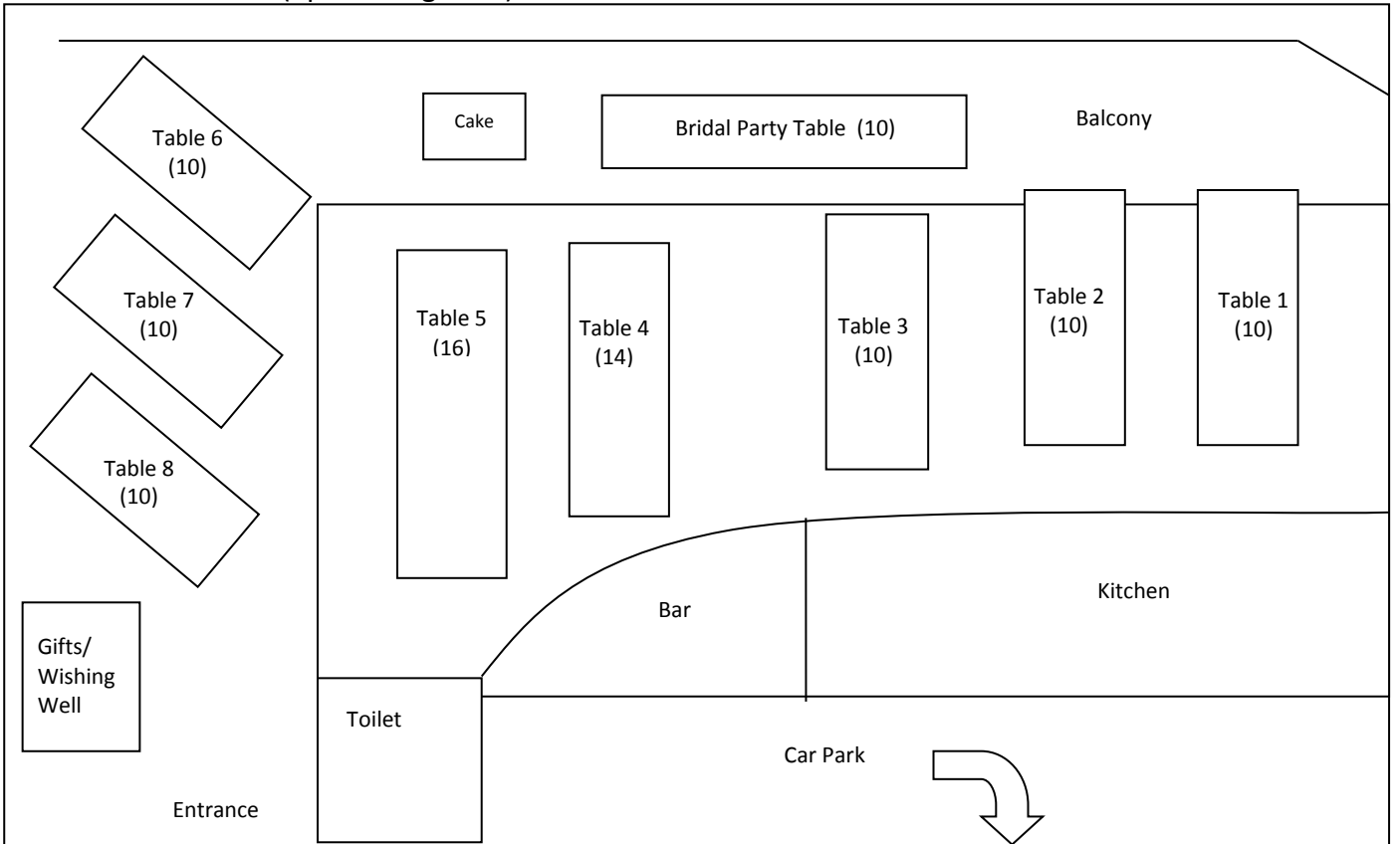
*Please refer to our current wine list at the time beverages are to be selected.*

# FLOOR PLAN

## With Dance Floor (up to 80 guests)



## Without Dance Floor (up to 100 guests)



*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.*

# 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 75dB, when measured approximately 3 metres from the primary source of the noise. 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 or equipment will be charged to the hirer.

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 time.

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

A further 40% of the total minimum spend is required no later than 4 weeks prior to the function date.

The remaining amount must be finalised on the day of your function, with additional charges finalised at the completion for your event.

Payments can be made by Cash, Eftpos, MasterCard, Visa, American Express, Diners, 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.

60 Days prior to event	10% of deposit
14 – 60 days	deposit
14 days	50% of agreed minimum spend
48 hours	100% of agreed minimum spend

## Function Times

All lunch functions are to take place between 11.00am and 4.00pm. If you require an extension to this time frame, additional fees may be incurred.

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

### Example Time Line

5.30pm	guest arrival & pre-dinner drinks
6.00pm	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

### Wedding Decorators

Cloud Nine Weddings	07 5443 6484	<a href="http://www.sunshinecoastwedding.com">www.sunshinecoastwedding.com</a>
Splash Events	07 5446 1809	<a href="http://www.splashevents.com.au">www.splashevents.com.au</a>
Beedazzled Events	1300 736 920	<a href="http://www.beedazzledevents.com">www.beedazzledevents.com</a>
Mask Events	07 5438 8773	<a href="http://www.maskevents.com.au">www.maskevents.com.au</a>

### Flowers

Caloundra Florist	07 5491 3425	<a href="http://www.caloundraflorist.com.au">www.caloundraflorist.com.au</a>
Val Sparks Florist	07 5491 4177	<a href="http://www.valsparks.com.au">www.valsparks.com.au</a>
Flourish Design by Mel	0400 899 274	<a href="http://www.flourishdesign.com.au">www.flourishdesign.com.au</a>

### Cakes

Mary Brown Wedding Cakes	07 5444 6603	<a href="http://www.abeautifulcake.com.au">www.abeautifulcake.com.au</a>
Cake Designs	0432 870 623	<a href="http://www.cakedesigns.com.au">www.cakedesigns.com.au</a>
Megasy Cake Design	0410 634 262	

### Photographers

Mills Photography	07 5499 6299	<a href="http://www.millsphotography.com.au">www.millsphotography.com.au</a>
Tim McIvor Photography	0401 929 661	<a href="http://www.timmcivorphotography.com.au">www.timmcivorphotography.com.au</a>
Emma Ruddle Photography	0401 053 707	<a href="http://www.emmaruddlephotography.com.au">www.emmaruddlephotography.com.au</a>

### Videographers

Sunshine Coast Videography	0401 931 080	<a href="http://www.sunshinecoastvideo.com.au">www.sunshinecoastvideo.com.au</a>
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### Hairdressers/Make up

Rolling Scissors	07 5443 9752	<a href="http://www.rollingscissors.com.au">www.rollingscissors.com.au</a>
Sally Townsend Makeup Artistry	0403 542 314	<a href="http://www.sallytownsend.com.au">www.sallytownsend.com.au</a>

### Celebrants

Bill Scurry	07 5441 3474	<a href="http://www.bcscurry.com">www.bcscurry.com</a>
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### Accommodation

Belaire Place	07 5491 8688	<a href="http://www.belaireplace.com">www.belaireplace.com</a>
Rumba Beach Resort	07 5492 0555	<a href="http://www.rumbaresort.com.au">www.rumbaresort.com.au</a>
OVR – Ocean Views Resort	07 5491 1788	<a href="http://www.oceanviewscaloundra.com">www.oceanviewscaloundra.com</a>
Watermark Resort Caloundra	07 5491 3300	<a href="http://www.watermarkresort.com.au">www.watermarkresort.com.au</a>

### Babysitting

Super Nannies Sunshine Coast	0406 448 572	<a href="http://www.supernannies.com.au">www.supernannies.com.au</a>
Nannies of Noosa	1300 659 619	<a href="http://www.nanniesofnoosa.com">www.nanniesofnoosa.com</a>

*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: \_\_\_\_\_

Fax: 07 5492 4503

Date: \_\_\_\_\_

## Card holder payment details

Method of payment for function/ deposit of : \_\_\_\_\_

Type of card:       AMEX       VISA       MASTERCARD       DINERS

Name of the cardholder: \_\_\_\_\_

Credit card number: \_\_\_\_\_

Expiry date:              \_\_\_\_ / \_\_\_\_              CCV number: \_\_\_\_\_

Amount to be charged:    \$ \_\_\_\_\_              Signature: \_\_\_\_\_

Contact name:              \_\_\_\_\_              Contact number: \_\_\_\_\_

## Declaration

I authorize Tides Waterfront Dining to charge the credit card details as stated above for the amount of \$ \_\_\_\_\_

Signed : \_\_\_\_\_              Date : \_\_\_\_\_

Name : \_\_\_\_\_              Phone : \_\_\_\_\_

Email : \_\_\_\_\_

## Agreement

I/We have read and agree to the terms and conditions for exclusive use of Tides Waterfront Dining for our event.

Name: \_\_\_\_\_              Name: \_\_\_\_\_

Signature: \_\_\_\_\_              Signature: \_\_\_\_\_

Date: \_\_\_\_\_              Date: \_\_\_\_\_

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