



Function Package

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GENERAL INFORMATION

'Pearls on the Beach' is the perfect location for a spectacular beachfront wedding reception. In the warmer months enjoy the cooling sea breeze whilst relaxing on our verandah and outdoor area. During cooler months take in the warmth from our open fireplace whilst still enjoying our panoramic ocean views.

We can offer full, sit-down functions of up to 72 guests and cocktail functions of up to 90 guests.

COSTS

Minimum charges/ Room Hire:

- ~ There is a minimum charge of \$5,000 for 4½ hours (including food and excluding drinks), to book the whole restaurant on Monday to Wednesday for lunch or dinner.
- ~ Thursday lunch and dinner is available with a minimum charge of \$4000 (including food and excluding drinks).
- ~ Friday lunch and dinner is available with a minimum charge of \$5,000 (including food and excluding drinks).
- ~ Saturday and Sunday lunch and dinner are all available with a minimum charge of \$6,000 (including food and excluding drinks).

Food:

- ~ Alternate menus for sit down, 3 course functions are available at a cost of \$80 per person (two items per course, no choice for guests). For 3 courses plus canapés the cost is \$87 per person.
- ~ Cocktail menus are available at a cost of \$85 per person.
- ~ Children can be offered a special meal at \$20 per person.
- ~ Meals for contractors (photographers, DJ etc) are available at \$35 per person.

Beverages:

There are two options available for drinks:

- ~ A \$43 per person drinks package.

This includes one Austrian sparkling, one white and one red wine, one full strength and light beer, soft drinks and juice.

These are served unlimited for 4.25 hours.

~ Drinks can be charged on consumption (bar tab).

This option allows you to choose from our wine and beer menus. We can also supply your favourite wine – please ask us for a quote.

POLICIES AND CONDITIONS

Booking Confirmations:

Your selected date may be tentatively held for two weeks. After two weeks a deposit of \$750 is required to secure the date.

Deposits can be held over as security for any damages or property loss. If no damages or loss have been sustained, a full refund will be made to you or nominated parties as you direct.

Deposits can be made with cash, direct deposit, credit card or cheque.

Payments:

Your final payment, along with final menu selections and guest numbers, is required 7 days prior to your function. Final payments can be made by direct deposit, cash or cheque. We also accept payment via credit card but please note that American Express will attract a 2% surcharge and Visa & Mastercard a 1% surcharge.

Cancellation:

Cancellations within two months of function forfeits deposit.

Timing:

~ Lunch weddings.

Guests to arrive at 12pm. Bar closes at 4:15pm and music concludes at 4:25pm.

Guests to leave no later than 4:30pm.

~ Dinner weddings.

Guests to arrive at 6pm. Bar closes at 10:15pm and music concludes at 10:25pm.

Guests to leave no later than 10:30pm.

Prices:

Prices are based on current costs and are subject to change without notification. All prices are inclusive of GST.

Confetti:

Please abstain. Rose petals are permitted outside only.

Decorations:

Table decorations are not included in our packages. You are welcome to provide your own flowers, name tags, candles etc. Please note that candles **MUST** be enclosed in a votive or similar – i.e. no naked flames.

Music:

Please ask before arranging bands or Dj's, due to limited space in the restaurant. A dance floor space may also not be possible.

Liability:

Any damage sustained to our premises or property by guests or contractors during your function is your responsibility. We do not accept any responsibility for damage or loss of you or your guests property left during the course of, or after the function.

We reserve the right to exclude or remove any undesirable persons from the premises without liability.

Responsible Service of Alcohol:

All staff have undergone responsible service of alcohol training. We will stop serving any guest who is drunk, disorderly, violent or under the age of eighteen and the guest will immediately be asked to leave the premises.

FOOD

Sit-down style functions

Alternate menus for sit down functions (3 courses with two items per course, no choice for guests) are available at a cost of \$80 per person.

Canapés are also available at an additional cost of \$7per person.

Canapés

(Please choose 3)

- ~ Tasmanian salmon sashimi with soy & wasabi
- ~ Scallop ceviche with corn salsa
- ~ Vegetarian spring rolls with tamarind & sweet chilli sauce
- ~ Grilled harissa prawns
- ~ Vegetable frittata with capsicum couli
- ~ Parsi chicken skewers with curry vinaigrette

Entrée

(Please choose 2)

- ~ Asian style seared sea scallop rice noodle salad with nuoc cham dressing
- ~ Blue swimmer crab, sweet corn & capsicum tart served with avocado puree
- ~ Smoked Tasmanian ocean trout on buckwheat blini with horseradish crème fraiche
- ~ Chermoula marinated chicken breast with cous cous salad and minted yoghurt dressing
- ~ Shaved prosciutto with wild rocket, vanilla poached peach & goats curd dressed in vincotto
- ~ Tempura king prawns on shaved diakon, cucumber & shallots with ponzu dipping sauce

Main course

(Please choose 2)

- ~ Grain fed beef eye fillet (cooked medium) on crushed potatoes with café d Paris butter
- ~ Grilled chicken breast on kumera smash & baby spinach with romesco
- ~ Atlantic salmon fillet on potato skordalia & steamed greens with salsa verde
- ~ Roast Za'atar spiced lamb loin on hommous with piazzi salad
- ~ Red braised duck maryland, Asian slaw dressed in sesame aioli & palm sugar chili caramel
- ~ Grilled white fish fillet on warm sushi rice & wok tossed greens with shitake dashi broth

Dessert

(Please choose 2)

- ~ Chocolate, hazelnut & fig cake with hazelnut gelato
- ~ Brown sugar panna cotta with vodka soured blueberry compote
- ~ Baked almond cheesecake with raspberry sorbet
- ~ Lemon & lime curd tart with citrus syrup & double cream
- ~ Chocolate caramel fudge cake served with praline ice cream
- ~ Individual pavlova, vanilla sweetened mascapone with mixed berry ice cream

Cocktail Style Functions

\$85.00PP 2 choices from A
 2 choices from B
 2 choices from C

(A) Seafood

- ~ Harissa & herb prawns
- ~ Salmon sushi rolls with ponzu
- ~ Scallop ceviche with corn, capsicum & coriander salsa
- ~ Individual fish & chips

- ~ Prawn pakora with kasundi
- ~ Sugar cured ocean trout with coconut, lime & tequila dressing

(B) Meat

- ~ Seared lamb & hommous on pita
- ~ Eucalypt smoked beef
- ~ Parsi chicken skewer
- ~ Thai chicken balls
- ~ Chorizo with white bean puree
- ~ Lamb kofta

(C) Vegetarian

- ~ Cherry tomato, bocconcini & basil with balsamic caramel
- ~ Vegetable frittata
- ~ Spicy corn puffs
- ~ Ratatouille tartlet with goat's cheese
- ~ Falafel with minted yoghurt
- ~ Mushroom pate tartlet with crème fraiche

Any special dietary requirements will be catered for if advised prior to the function. Any special requests made on the day may not be able to be fulfilled.

BEVERAGES

There are 2 choices available for beverage service:

- ~ \$43 per person package.

House wines currently included in this package are: Killawarra brut sparkling, Acrobat Semillon Sauvignon Blanc and Acrobat Sangiovese Shiraz.

The beers currently included in this package are Tooheys New, VB and Cascade light.

Soft drinks and fruit juices are also included in the package.

Filtered coffee and tea are included in the package.

Spirits and cocktails are not included in the package.

- ~ Beverages charged on consumption (bar tab).

This choice is available if you would like a wider choice of wine and beer.

Wines can be chosen from our wine list or if you would like to choose your favourite wine to be served, please ask us for a quote.

Selections must be finalised 21 days prior to your function to confirm the availability of your chosen wines.

Beer can be chosen from our menu only.

Also, with this option you can decide to include or exclude items at your discretion (i.e. spirits).

NOTES