



THE LANDING

at dockside

Welcome to Spring Summer 2014

SPRING SUMMER MENU

Available 1st September 2013 – 1st January 2014



Our menus are changed seasonally to reflect the ebb and flow of Mother Nature.

This ensures our ingredients are the finest and freshest available.

Our emphasis is on using the best quality produce obtained daily from local suppliers and our cooking reflects both traditional and new aromas in Australia Cuisine.

We specialise in custom designed menus, so come in and we will tailor your unique dining experience.



CREATE AN EVENT TO REMEMBER

Select your room

Harbour Room - min 100 adults (Fri/Sat/Sun) min 80 adults (Mon -Thurs)

River Room - min 80 adults (Fri/Sat/Sun) min 70 adults (Mon -Thurs)

Garden Room - min 40 adults (Mon -Sun)

Select your menu

Pre dinner selection

Dining or buffet

Cocktail style

Select your preferred beverage style

Beverage package - price per head inclusive of room hire

Bar tab - charged on consumption. Room hire \$250/hr applicable

Cash bar - guests purchase own drinks. Room hire \$250/hr applicable

Consider Event Theming

Chair covers & sashes

Table decorations

AV Requirements

Entertainment

PLATTERS / CANAPÉS

To start your event, treat your guests to a platter of nibbles on arrival.

Chef's rustic selection of 3 dips with crisp lavosh, garlic croute and grissini sticks \$5.00 / person

Italian style mezze platters with charred vegetables, marinated olives, charcuterie of cured meats, with italian sausage, salami, sourdough bread and crisp bread \$7.00 / person

Chef's selection of canapés \$15.00 / person

*We believe all good
things come to those
who arrive on time...*



DINING

2 Course : \$50.00 PER PERSON

3 Course : \$65.00 PER PERSON

Add Canapes : \$15.00 PER PERSON

Fresh dinner rolls with butter to start

Entree

Gooralie free range pork belly, annato red braise, pinakbet ratatouille, chicharon, sweet & sour pineapple gel. (GF)

Crispy finished organic chicken wings, curry leaf sous vide, garlic chive puree, pickled carrot & nashi raita, besan flour sail. (GF)

Chorizo spiced QLD prawns, salt cod bacalao, Brik pastry, sustainable Avruga caviar, micro mesclun & yuzu/passionfruit hollandaise.

Tempura baby green chillies, compressed Chinchilla watermelon & pickled rind, tamari pepitas, organic Barambah soft feta, basil textures & vincotto (Veg, GF)

Veal tail jiao zi (dumpling), taro & chestnut puree, jasmine scented master stock, Beijing vinegar gems, foie gras malto.

Char grilled lamb fillet, fingerlime, ancho chilli chermoula, avocado crème fraiche, lemon myrtle & wattle seed dusted tortilla. (GF)

Main Fare

Grilled South Qld eye fillet of beef, spec & herb crust, sour cream sweet potato dauphinoise, duck liver enriched jus.

Herb stuffing "on the outside" free range chicken breast, truffled black garlic pomme puree, roasted onion pan jus & crispy chicken wafer.

"Rice Crispy" skin barramundi, steamed Kumara moon cake, Kampot peppered celery heart slaw, sweet soy beurre blanc. (GF)

Lamb backstrap encroute, duck pate, beluga caviar lentil, minted snow pea & warrigal green salad, glace de viande.

72 hour Wagyu beef cheeks, Brazilian cherry braise, sage butter crushed Southern Gold potatoes, Nant Highland whisky & green peppercorn reduction. (GF)

Satay marinated tofu "wellington", nameko & porcini mushroom pate, cumin roasted corn & organic red quinoa warm salad, Asian herb dressing (Vegan, GF)

Raspberry vinegar poached Australian salmon, pressed tomato & dill terrine, edamame & green pea spring roll, nasturtium miso dressing (GF)

Desserts

Blood orange meringue cloud & dust, orange blossom infused crème fraiche & nougat crumble. (GF)

Petit jam "croi-nut", doughnut soup anglaise, rosella jelly & jam centre.

Compressed pineapple tarte tatin, PNG vanilla bean, muscovado sugar & 5 spiced pandan Chantilly cream.

Liquid centre free trade dark chocolate fondant, Milla Milla mascarpone, freeze dried mango rocks. (GF)

Caramelized marzipan & apricot brioche pudding, sapodilla lavender sorbet

DEGUSTATION TASTING MENU

Tasting menu : \$90.00 PER PERSON
Add Canapes : \$15.00 PER PERSON

Tantalise your guests w/ the following tasting menu, designed to blend and build flavours over five courses.

All courses are mid size

To Begin

Mini sourdough rolls w/ butter

1st course

Fennel, avocado and watercress salad w/ Queensland scallops, citrus flying fish roe and lemon foam

2nd course

Belgium butter puff mille feuille w/ smoked tomatoes, Yarra Valley goats curd, aged balsamic and thyme oil

3rd course

Moreton Bay bug ravioli w/ cepe reduction, fried enoki croute and parmesan tuille

4th course

Braised beef cheek atop golden shallot and duchess potato tartlet w/ French buttered spinach, star anise reduction and caramelised onion wafer

5th course

Mascarpone semi freddo served w/ poached seasonal berries, dressed w/ rose champagne and chocolate hazelnut salad

All dietary requirements will be catered for; vegetarian, vegan, gluten free and seafood free versions of the above menu will be served

BUFFET

Bringing your family and friends together to share and enjoy food is the perfect way to enhance your event and encourage conversation.

Buffet starters

Shared seafood plates served to the table \$8.00 per person (choose from one below)

Platters of Mooloolaba prawns w/ homemade cocktail sauce and bush lime aioli

Salt and pepper calamari w/ soya lime vinaigrette

Fresh shucked oysters w/ red wine vinaigrette

Tempura soft shell crabs w/ wasabi soya dressing

Seafood platters

**\$20.00 tasting serve per person / \$35 entree serve per person
served to the centre of the table**

Fresh seafood platters to contain all of the following items:

Mooloolaba prawns

Fresh shucked oysters

Moreton Bay bugs

Salt and pepper calamari

Steamed chilli and coriander mussels

Tempura soft shell crabs

Beesan battered barramundi fillet pieces

Served w/ lemons, limes, caper mayonnaise, cocktail sauce and Asian accompaniments

BUFFET

Buffet 1 : \$85.00 PER PERSON
add canapes \$15 (minimum 50 guests)

Served to the table

Selection of sourdough bread and Turkish flat bread w/ house made dips and butter
Plates of fresh ocean king prawns w/ preserved lemon aioli and cocktail sauce

From the buffet

Wagyu sirloins with béarnaise sauce
North Queensland barramundi with Thai macadamia crust and bush lime aioli
Garlic and rosemary marinated lamb racks with peppercorn reduction
Young Chickens stuffed with porcini, served with Woodside goat curd
Double smoked ham on the bone with orange marmalade

Hot sides

Duo of sweet potato and potato gratin w/ parmesan cheese
Caramelised root vegetable w/ balsamic onions
Steamed seasonal buttered greens

Salads

Wild rocket, blistered cherry tomato salad w/ shaved parmesan, red onion
and cherry balsamic vinaigrette
Tomato, bocconcini and basil salad w/ snow pea tendrils and E.V.O.O.
Mixed leaf salad w/ semi dried tomatoes, roasted capsicums,
sauteed mushrooms and ranch dressing

To finish

Mini meringue w/ lemon curd
Australian cheese platters w/ quince paste and crisp breads
Mini chocolate tortes w/ lime mascarpone and praline
Seasonal fruit platters
Mini fruit pesetas w/ clotted cream
Glazed strawberry tarts w/ double cream

BUFFET

Buffet 2 : \$65.00 PER PERSON
add canapes \$15

Fresh baked dinner rolls w/ butter

From the Grill

Rosemary and garlic studded legs of lamb shank glazed w/ quince paste
and served w/ rosemary red wine jus

Wagyu rumps slow cooked to medium rare and served w/ porcini reduction

Tarragon and garlic marinated chicken breast, lemon beurre noisette

Macadamia crusted Atlantic salmon w/ lemon butter sauce

Hot Sides

Roasted new potatoes with lemon, rosemary and garlic

Honey and ginger spiced sweet potatoes with caramelized red onions and baby spinach

Cold sides

Green salad w/ Italian vinaigrette

Tuscan bread salad w/ charred Mediterranean vegetables, basil and E.V.O.O

Baby cos salad w/ semi dried tomatoes, poached eggs, shaved parmesan & ranch dressing

To finish

Mini chocolate hot pots dusted w/ icing sugar and country style cream

Buttermilk bavarois w/ berry glaze

Fresh Queensland strawberries w/ bowls of double cream, balsamic and brown sugar

Australian cheese platters w/ quince paste and crisps

French vanilla custard tarts w/ candied lemon zest

BARBECUE

BBQ menu : \$50.00 PER PERSON

Variety of sourdough with butter

From the Grill

Grain fed 100 day aged rump served to your liking
Lemon and garlic chicken pieces w/ Smokey bbq sauce
Pork and Fennel Chipolatas, with smoked Tomato chutney
Rosemary and garlic lamb medallions with cucumber yoghurt

Salads

Roasted new potato salad w/ horseradish crème fraiche, snow pea tendril and baby peas
Soused slaw w/ red capsicum, shallot and roasted garlic mayonnaise
House green salad w/ bean sprout and chilli lime dressing

To Finish

Australian cheese platters w/ quince paste, dried fruit and crisps
Seasonal fruit platters



COCKTAIL MENU

Canape menu #1
8 PIECE MENU
\$24.00 / PERSON
suitable for 2 hr function

Canape menu #2
12 PIECE MENU
\$36.00 / PERSON
suitable for 3 hr function

Canape menu #3
16 PIECE MENU
\$48.00 / PERSON
suitable for 4 hr function

Cold Canapes

Smoked Salmon, blinis & avocado

Zucchini fritte, with crème fraiche, and fried capers (v)

Smoked ocean trout roulade, toasted almond cake, fennel cream cheese (gf)

Bbq Duck rice paper rolls with traditional nam jim dipping sauce (gf)

Tartlet of creamed beetroot, shaved rare beef and salsa verde

Chicken tikka boat, marsala sail & manuka honey cucumber raita

Tamarind braised lamb cup, hot sauce caviar, Barambah youghurt

Pan seared scallop spoon, kimchee salad, flying fish rose chinese spoon

Blue swimmer crab tartlet, sambal spiced mayonnaise, lamon myrtle pearls

Blistered cherry tomato tartlet, whipped fetta, cashew pesto and crisp sage (v)

Anise smoked lamb, tapenade arancini, paprika mayonnaise (gf))

Hot Canapes

Japanese Tempura Prawn, Japanese Mayonnaise, Wasabi Flying Fish Roe seafood

Arancini of Buffalo Mozzarella, dressed with tomato concass (v)

Blackened beef sirloin encroute with gruyere gratin

Chicken and porcini open pie, with whipped chevre and tarragon

Cocoa crusted pork belly, mandarin braise, kecap manis mayonnaise

Cumquat braised beef cheek pie, toasted fennel mash

Spicy coriander & garlic twice cooked chicken wings, green Tabasco aioli

Posh sausage roll, ginger braised chicken mince & kecap tomato sauce

Confit duck cigar, orange marmalade

COCKTAIL MENU CONT.

Something More Substantial (tray passed)

Mini wagyu burgers with confit onion, gruyere & tomato chutney
\$5.00

Mini quesadillas with Smokey bbq chicken, sour cream, borlotti bean paste & tomato relish
\$5.00

Chinese shredded duck & bean sprout egg roll with black oyster mayonnaise
\$5.00

Wild mushroom risotto cake with shaved parmesan, red onion & rocket salad
\$7.50

Coriander & beesan battered chicken tenderloin cones with sweet potato fries & minted yoghurt
\$9.00

Tempura whiting fillet cones with shoestring fries & caper mayonnaise
\$9.00

Fork Dish (mid course stand up plated) **\$14.00pp**

Slow braised beef with white polenta, truffle and chives

Salmon fillet, with a nicoise vinaigrette, and sweet potato batons

Charred Lamb fillet, creamed potato, green pea puree, and red wine jus

Crispy skinned barramundi fillet served with Tuscan bread salad,
Persian feta and lemon butter beurre blanc

Miso roasted eggplant ricepaper roll, tatsoi salad (v) (gf)

Something Savoury to Finish (minimum 50 guests)

Australian cheese station \$9.00 per person

Chef's selection of the finest Australian cheeses with quince paste ,
dried fruits and an array of crisp breads and crackers

Antipasto station \$9.00 per person

Italian style mezze platters with charred vegetables, marinated olives , charcutterie of cured
meats, Italian sausages , salamis , sourdough bread and crisp

Something Sweet to Finish **\$3.00 per piece**

Baby tartlets with lemon curd topped with soft meringues and gratinated until golden brown

Chocolate and pistachio mini tortes with mascarpone and candied rocks

Mini seasonal fruit pizzettes with clotted cream and dusted with icing sugar

Baby Portuguese custard tarts blistered with brown sugar and topped with double cream

BEVERAGE PACKAGES

2 Hour

STANDARD BEVERAGE
PACKAGE \$20.00
PER PERSON

3 Hour

STANDARD BEVERAGE
PACKAGE \$25.00
PER PERSON

4 Hour

STANDARD BEVERAGE
PACKAGE \$35.00
PER PERSON

5 Hour

STANDARD BEVERAGE
PACKAGE \$45.00
PER PERSON

Standard beverage package includes:

Dunes & Greene Chardonnay Pinot Noir Sparkling
Yalumba Angas Brut Moscato (Sweeter Sparkling Style)
Oxford Landing Sauvignon Blanc / Chardonnay / Pinot Gris
Banrock Station Moscato (Sweeter White Style)
Oxford Landing Cabernet Shiraz / Merlot / Shiraz
Draught Beer: Tooheys Extra Dry / Tooheys New / XXXX Gold
Hahn Premium Light Bottled Soft Drinks & Juices

Premium beverage package add \$15 per person to standard package

Twin Islands Sparkling Nv Brut
Twin Islands Sauvignon Blanc
Yalumba Y Series Chardonnay / Pinot Grigio
Jim Barry Lavender Hill (Sweeter White Style)
Yalumba Y Series Cabernet Sauvignon / Shiraz / Merlot
Draught Beer: Stella Artois / Hahn Super Dry / XXXX Gold
Hahn Premium Light Bottled
Soft Drinks & Juices

Super Premium beverage package add \$20 per person to standard package

Jansz Premium Nv Cuvee Sparkling
Hill Smith Estate Sauvignon Blanc / Chardonnay
Pewsey Vale Primo Riesling (Sweeter White Style)
Brokenwood 8 Rows Cabernet Merlot
Yalumba Patchwork Shiraz
Draught Beer: Heineken / Pure Blonde / Peroni Leggera
Hahn Premium Light Bottled
Antipodes Sparkling Mineral Water
Soft Drinks & Juices

Beverages on consumption

We are able to cater for functions with beverages on consumption. Please choose from our wine list which is available on request. A room hire applies, along with the cost of the food courses, chair covers and sashes, and any other extras you may request. If you wish to choose specialty wines that are not on our current list, talk to our coordinators and we will be happy to source these for you.

Room hire

Room hire only applies, when both a food and beverage package is not purchased. **\$250 per hour per space.**

TERMS AND CONDITIONS

CONFIRMATION OF BOOKING A 14 day tentative booking may be placed without any obligation from the client. Once the tentative booking period lapses, The Landing reserves the right to release the tentative reservation and allocate the venue to another person without further notice. A deposit of \$1000 is required to secure the booking. The booking is considered confirmed when the full deposit, the terms and conditions have been sighted, and the booking form, signed by the client have been received.

ROOM HIRE A room hire fee will apply to those functions not utilising a food and beverage package of \$250 an hour.

ALTERATION OF PACKAGES Please note that any alterations to packages will negate the pricing of all package inclusions. Some inclusions are applicable only to packages (room hire charges, chair covers) and these will not be offered when a package is altered.

PRICES & SURCHARGES Due to labour costs, events held on public holidays attract a surcharge of 15% of the total account. All prices quoted are GST inclusive, and are confirmed when deposit is paid. Every possible effort is taken to maintain prices, but these are subject to change at the Management's discretion to allow for market cost variations and the introduction of any statutory taxes.

VERBAL ADVICE While all verbal advice is given based upon the best intention and information available, under no circumstances should verbal advice be acted upon or be deemed to be final, without written confirmation.

CANCELLATION POLICY Notice of cancellation must be received in writing to receive a refund of any prior monies paid. If you decide to cancel your event, the following conditions apply:

Notice of more than 90 days – full deposit is refunded provided the room is rebooked and a deposit paid.

Notice of 30 – 90 days – 50% of monies refunded provided the room is rebooked and a deposit paid.

Notice of 7 – 30 days – no refund is available due to costs incurred to date.

Notice of less than 7 days – no refund plus you will be charged for 75% of catering costs and room hire associated with your event.

FINAL DETAILS & FINAL NUMBERS To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audiovisual requirements are required no later than 7 days prior to your event. A guaranteed final number of guests is required no later than 7 days prior to your event. The Landing will cater for and charge for this number, even if fewer guests attend.

PAYMENT OF ACCOUNT Full payment for guaranteed number of guests is required no later than 3 days prior to your event. Payments made by cheque must be received no later than 14 days prior to your event. Payments made by credit card will incur a surcharge of 3% of the total account. All bar tabs, and other costs incurred must be paid at the conclusion of the event.

CONDUCT OF AN EVENT The Client agrees to begin their event at the scheduled time and agrees to have their guests, invitees and other persons vacate the designated function room at the closing hour indicated in the final details. Unless package extension or room hire arrangements have been made prior, the bar will close at the same time the package finishes, and entertainment must also finish at this time.

EXTENDING FUNCTIONS Functions may be extended on the day or night for a duration of up to 1 hour only, meaning that events must not exceed 6 hours duration from the arranged start time, but must cease no later than 11:30pm, however this decision is at the discretion of the Function Manager. If an event is granted an extension on the day or night of the event, surcharges will apply and the account to be finalized prior to leaving. Function rooms must be vacated within 30 minutes of bar closure lest an extended room hire will apply.

ENTERTAINMENT AND NOISE RESTRICTIONS Due to the residential location of the venue and requirements of our Liquor License, **all music/entertainment must cease no later than 11.30pm**, or when the package finishes, whichever is sooner. The recommended band size is a maximum of 4 pieces. NO SUB WOOFERS are allowed at The Landing, and a strict limit of 95dbc must be adhered to at all times. Bass is to be kept to a minimum, and a two speaker maximum if enforced. All entertainment in every form must be discussed with your event co-ordinator and approved by management prior to your function. Management reserves the right to refuse approval of entertainment in any form prior to the event if it does not conform to the guidelines required by The Landing. Bands, with brass instruments, using large bass drum kits or large amplifiers are no longer permitted to play at The Landing. In relation to any other entertainment, including DJs, noise levels will be monitored with a decibel meter throughout the function, and must be immediately and significantly turned down if requested by the Function Manager.

VENUE ACCESS, EQUIPMENT AND DELIVERIES The venue will not be open prior to the scheduled function commencement time, unless prior arrangements have been made with management. Deliveries are to be made during office hours, or by prior arrangement with management. The Landing does not accept responsibility for damage, or loss of, any client's property left in the premises prior to, during or after a function. Please advise the Venue Manager when anything is being delivered prior to your event, and safe storage will be arranged. Decorations supplied by the client must be pre-approved by management and any damage caused by these decorations the client will be liable.

BEVERAGES AND RESPONSIBLE SERVICE OF ALCOHOL In accordance with our liquor licensing responsibilities, we are unable to permit liquor to be brought onto the premises. The Landing will not engage in practices that encourage the rapid or excessive consumption of alcohol. Spirits cannot be included in the beverage package during functions and a general policy during functions of only one drink per person to be served at any time will be enforced. All bottled wine included in a beverage package will be removed from the dining tables once dining has ceased, after which all beverages will only be served by the glass. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Landing will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons. Where minors are attending an event where alcohol is being served, those minors must remain under the control of their legal guardian. Snug Harbour Receptions reserves the right to clearly identify minors by providing those minors with wrist bands which must be worn for the duration of the event. The Landing insists on a "no shots" policy and this must be adhered to.

SMOKING POLICY In accordance with Queensland smoking laws, smoking is not permitted inside the function rooms or anywhere that food and beverages are being served. Smoking is only permitted within the designated areas.

SECURITY GUARDS Should The Landing management deem it necessary for a specific event, security guards may be required at the cost of the client. Functions with numbers greater than 250 guests will incur a security fee.

SCHOOL FORMALS When hosting a school formal, The Landing requires additional security guards to be on site for the duration of the event at the cost of the client. A ratio of one guard per 100 guests at \$50 plus GST an hour is required. Random bag checks and breathalyser checks will be performed on under age guests upon request, and a ratio of one teacher per 20 students is required.

DAMAGES The hirer will be responsible for any breakage, damage, theft or vandalism to The Landing venue or the property of The Landing during, or associated with, the event. Damage must be reported to the management immediately upon discovery, or as soon as practicable thereafter. For University Balls a glassware damage waiver will be incurred, to cover any damages.