

petermen

Exclusive Hire Event Packages



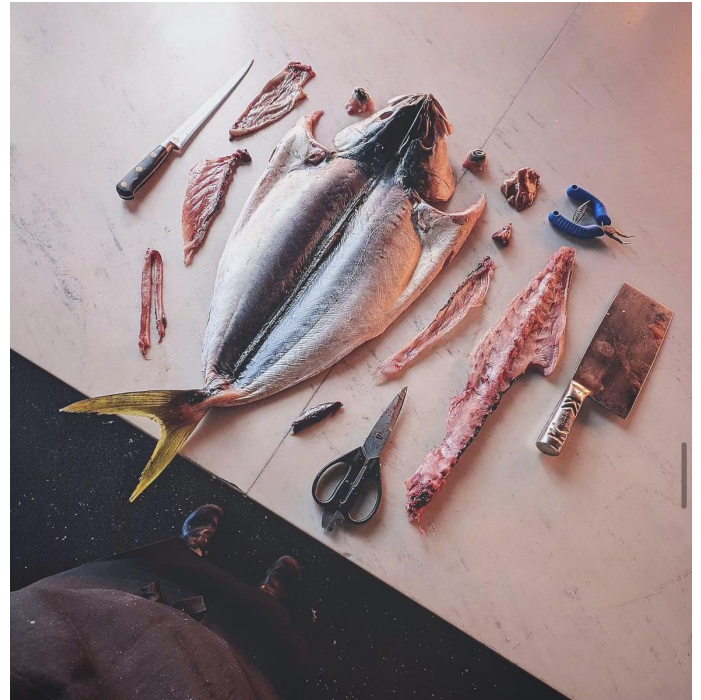
Whole Venue Hire, Seated Lunch or Dinner for up to 75 Guests

Menus

Our set menus are bespoke and tailored to your event. Menus are subject to seafood availability and finalised closer to your event date.

All menus include sourdough bread & butter to start and petit fours to finish.

Sydney Rock Oysters can be added as a menu supplement at time of booking.



\$145pp

Oysters

Merimbula 3yr Old Rock Oyster \$8

Wagonga 3yr Old Rock Oyster \$8

Appellation Oysters, NSW

To Start

Fiore Bread & Yoghurt Cultured Butter

Fiore Bakery/ McMahon's Point, NSW

Berrima Octopus & Paprika Oil

Port Lincoln, SA

Abalone Schnitzel Sandwich

Clarence Point, TAS

Raw

Designed for two, choose one to share

Line Caught Wild Kingfish & Finger Lime Ponzu

Luke Bucholz/ Arakoon, NSW

Yellowfin Tuna Tartare Tart

Pav & Heidi Walker/ Mooloolaba, QLD

Shellfish

Designed for two, choose one to share

Charcoal Pipsis In Its Juices, Roast Garlic & Chilli

Coorong, SA

Charcoal Grilled Marron, Jeow Som, Sticky Rice & Fragrant Herbs

Manjimup, WA

The Main

Designed for two, choose one to share

Line Caught Charcoal Alfonsino & Its Juices

Leigh, NZ

Mooloolaba Yellowfin Tuna Chateaubriand, Chips, Watercress & Pepper Sauce

Pav & Heidi Walker/ Mooloolaba, QLD

Dessert

Lemon Tart

St. David's Dairy/ Fitzroy, VIC

Juniper & Blackberry Madeleines

Malfroy's Honey, NSW

*A 10% service charge is applied to all tables of eight or more as a gratuity paid directly to our staff
A credit card surcharge of up to 1.3% will be applied to card transactions.
10% surcharge is applied on Sundays and 15% surcharge is applied on Public Holidays*

Sample Beverage Pack

Non-alcoholic
Still & sparkling water, soft drinks, coffee & tea

Beer
Lord Nelson 'Sea Spray'
Hawks Lager

Sparkling
2017 Clover Hill Vintage Brut

White Wine
2021 Collector Tiger Tiger Chardonnay
Or
2021 Donnhoff Estate Trocken Riesling

Red Wine
2021 Alessandro Fratelli Pelaverga
Or
2022 ChaLou Pinot Noir

Two hour duration \$85pp
Three hour duration \$99pp

Beverages are subject to availability and change without notice
With advance notice alternative beverages can also be pre-purchased
from our wine list subject to availability. Alternatively our sommelier can
arrange a beverage pairing to match your selected menu.

Minimum Spends

Spring/ Summer Pricing
1st September 2023 - 30th December 2023

Lunch
Monday to Sunday \$15,000

Dinner
Monday to Thursday \$15,000
Friday & Saturday \$25,000
Sunday \$15,000 +10% Sunday Surcharge



TERMS

DEPOSIT AND PAYMENT

A deposit equal to 50% of the minimum event spend is required to confirm your booking, payable within 7 days of execution of the Event Agreement.

Should the signed Event Agreement and 50% deposit not be received within this time period, the venue reserves the right to cancel all reservations held on the Client's behalf. The venue requires the remaining balance (of the minimum spend) to be paid at least 7 days prior to the event date. Any charges which accrued during the event must be settled in full at the conclusion of the event. Please note that the venue does not invoice clients after the event or accept personal cheques as balance payment for the event.

CONFIRMATION OF GUEST NUMBERS

Final confirmation of guest numbers is to be made by the Client 72 business hours prior to the event date. If this is not adhered to by the client, the Minimum Spend stipulated in the Event Agreement will be invoiced. No food and beverage changes are to be made within 48 hours prior to the event.

SERVICE CHARGE

A 10% gratuity is calculated on the total food and beverage charges. Any additional service charge owed due to additional costs will be processed by the venue at the completion of your event unless you specify otherwise. Service charge cannot be included in the minimum spend.

DIETARY REQUIREMENTS

The venue will cater for dietary requirements with consultation 7 days prior to the event.

STYLING AND DECORATIONS

The Client must seek permission prior to the event date if the client wishes to bring in any styling and /or decorations. The client must also acknowledge the restaurant holds the right to style or activate any seasonal or promotional theming in the booked room and / or around the restaurant which may not be current at the time of booking.

MUSIC, ENTERTAINMENT, AND NOISE LEVELS

Regulations are in place with regards to noise levels, music, and entertainment. We reserve the right to lower noise levels.

CLIENT RESPONSIBILITIES

The client is expected to conduct their event in a legal and respectable manner and is responsible for the conduct of its guests. The client will be charged for any damage that occurs to the restaurant, the property, or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, the venue staff and management reserve the right to terminate an event, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

TERMS

CANCELLATION / POSTPONING THE EVENT

Cancellations and date changes must be made in writing. Cancellations and date changes made outside 14 days of the event date will be entitled to a full refund of the deposit paid. Cancellations and date changes made within 7 - 14 days of the event date will forfeit 50% deposit. Cancellations and date changes made within 7 days of the event date will forfeit 100% deposit.

VENUE RIGHTS

The venue reserves the right to remove from the premises any person behaving in an irresponsible manner. The venue assumes no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props/equipment at a time indicated by the venue. No food or drink is permitted into the premises unless prior permission has been obtained.

I AGREE TO THE TERMS & CONDITIONS.

For the organiser

Signature:

Name:

Position:

Date:

For the venue

Signature:

Name:

Position:

Date:

