

FUNCTION COMPENDIUM

*Welcome to...
Pee Wee's at the Point*

Pee Wee's at the Point was built on a site called Pee Wee Camp, which was established in 1911 when East Point was developed by the Defence Forces to protect Port Darwin against naval attacks.

Pee Wee's restaurant was opened on July 13th 1997. Designed by Troppo architects, the building showcases an imaginative design that embraces the beauty and informality of Darwin. The materials chosen in the construction tie in with the natural surroundings and historic elements of the site. The building has been recognised as having significant heritage value and has been listed on the National Estate of the NT Heritage registers.

Our menus reflect the produce, climate and multiculturalism of the Northern Territory. We source only the best and freshest local produce. Specialising in local Saltwater Barramundi, Tiger Prawns, tropical fruits and locally grown Asian vegetables, the very best of the Top End is on show at Pee Wee's Restaurant. We call our cuisine "Modern Territorian".

Our award winning wine list boasts an extensive range of Australian and International wines. Pee Wee's house wines are made by renowned South Australian winemaker Neil Pike, from his vineyards in the Clare Valley and Adelaide Hills.

Please Enjoy...!



SET MENUS

The following is a selection of sample Set Price Menus.

For functions up to 20 guests we can offer menus with choices that can be ordered at the time of your function.

For functions over 20 guests we prefer to offer either alternate service or set choice menus so we can guarantee the quality and timing required by both our guests and ourselves.

Customised menus can be planned to suit any function.

Special dietary requirements and/or vegetarian dishes are available as long as we are notified at least 48 hours in advance.

Should you have any further queries please don't hesitate to contact:

Alexander Ehrlich
Events Manager

Dhanushiya Ganesan
Restaurant Manager





PREMIUM MENU \$59.00PP

Fresh Baked Breads

house baked bread
with plum tomato relish

For your table to share

Entrée

Thai Chicken & Lychee Salad

with nam jim and Vietnamese mint

Main Course

Spiced Oven Baked Wild Caught Saltwater Barramundi Fillet

on saffron mash with steamed bok choy, crispy shallots, black sesame & tomato salsa and preserved lemon

Slow Roasted Pork Belly

with crisp pork rind, apple puree and potato mash

Dessert

Lemoncurd Roulade
with lime effervescence



DELUXE MENU \$69.00PP

Fresh Baked Breads

house baked bread
with plum tomato relish

For your table to share

Entrée

Tasmanian Atlantic Salmon

beetroot marinated smoked salmon with feta blinis, beetroot powder
and citrus mascarpone

Thai Chicken & Lychee Salad

with nam jim and Vietnamese mint

Main Course

Spiced Oven Baked Wild Caught Saltwater Barramundi Fillet

on saffron mash with steamed bok choy, crispy shallots, black sesame & tomato salsa and preserved lemon

Seared Lavender Salt Lamb Fillet

with mustard green beans and a cucumber & mint yoghurt

Dessert

Pee Wees 'Chocolate Slut'

rich chocolate genache pudding with Belgian chocolate sauce

Lemoncurd Roulade

with lime effervescence

GOLD MENU \$79.00PP

Fresh Baked Breads

house baked bread
with plum tomato relish

For your table to share

Entrée

Pee Wee's King Prawn Cocktail

served with vanilla and citrus mayo

Thai Chicken & Lychee Salad

with nam jim and Vietnamese mint

Main Course

Spiced Oven Baked Wild Caught Saltwater Barramundi Fillet

on saffron mash with steamed bok choy, crispy shallots, black sesame & tomato salsa
and preserved lemon

Whole Roasted Certified Australian Black Angus Beef Tenderloin (250 gram cut)

(cooked medium rare to medium) on potato and prosciutto galette, slow roasted tomato and
an onion, red wine & cinnamon jam with Pee Wee's Shiraz jus

Slow Roasted Pork Belly

with crisp pork rind, apple puree and potato mash

Dessert

Pee Wees 'Chocolate Slut'

rich chocolate genache pudding with Belgian chocolate sauce

Vanilla Bean Crème Brulee

with vanilla biscotti

Tea & Coffee

with house made macadamia biscotti

PLATINUM MENU \$145.00PP

Half Hour Canapé Package

Crispy salt and native pepperberry calamari
Rare beef melbas with horseradish cream
Bug tail and Barramundi rice paper rolls with chilli jam
Curried lentils on mini papadums with mint yoghurt

Fresh Baked Breads

house baked bread
with plum tomato relish
For your table to share

Entrée

Individual Pee Wee's Taste Plate

Comprising of:

Pee Wee's King Prawn Cocktail
served with vanilla and citrus mayo

Smoked Tasmanian Atlantic Salmon
with garlic chive mascarpone, salted capers and beetroot relish

Cold Roast Duck Vietnamese Rolls
with aromatic herbs and vermicelli noodles

Main Course

Spiced Oven Baked Wild Caught Saltwater Barramundi Fillet
on saffron mash with steamed bok choy, crispy shallots, black sesame & tomato salsa
and preserved lemon

Whole Roasted Certified Australian Black Angus Beef Tenderloin (250 gram cut)
(cooked medium rare to medium) on potato and prosciutto galette, slow roasted tomato and
an onion, red wine & cinnamon jam with Pee Wee's Shiraz jus

Sage & Prosciutto Wrapped Chicken Breast
on truffled mash with sautéed broccolini and masterstock reduction

Dessert

Individual Pee Wee's Dessert Tasting Plate

Comprising of:

Pee Wees 'Chocolate Slut'
rich chocolate genache pudding with Belgian chocolate sauce

Lemoncurd Roulade
with lime effervescence

Strawberry Fruit Flan

Tea & Coffee

with house made macadamia biscotti

BEVERAGES

5 hour Premium Beverage Package, comprising of:

Pee Wee's Sauvignon Blanc

Pee Wee's Chardonnay

Pee Wee's Shiraz

Pee Wee's Merlot

Grandin Brut Classique Sparking

Crown Lager *and* Coopers Pale Ale

Carlton Midstrength *and* Cascade Premium Light

Soft drinks *and* Juices

Included Additions

White Linen Tablecloths and Napkins

CANAPÉ MENU

Please select three from the options below:

- Traditional Italian meat balls with crispy potato noodle
- Crispy salt and native pepperberry calamari
- Chilled Vietnamese rolls filled with coconut chicken, Asian herbs and vermicelli noodles
- Mushroom caps filled with ricotta cheese and spinach
- Homemade vegetarian spring rolls
- Fresh tomato, caramelised onion and goats cheese pizza
- Red pepper, olive and basil pastry pinwheels
- Cucumber wafer with baby bocconcini and tomato salsa
- Curried lentils on mini papadums with mint yoghurt
- Petit fish cakes with wild lime and orange hollandaise
- Rare beef melbas with horseradish cream
- Smoked salmon mousse on sour dough

Please select two from the options below:

- Wattleseed Crumbed Barramundi Fingers
- Salt and Pepper Soft Shell Crab tossed with coconut caramel
- Shaved smoked salmon rolled with mascarpone chive cream, topped with a salmon pearl
- Territory Prawns cocooned in crispy egg noodle shell
- Hoi sin duck pancakes
- Smoked chicken and green paw paw salad on a crisp wonton shell

Taste of the Territory Additions

- Marinated Kangaroo melbas with mango salsa - \$3.00 per piece
- Bloody Mary Oyster Shooter - \$4.00 per piece
- Smoked Barramundi on a lemon myrtle croute with vanilla and chilli aioli - \$4.00 per piece
- Wattleseed crumbed crocodile with a native mint and mango relish - \$4.50 per piece
- Seared scallop on Goldband Snapper fishcake with lime pickle - \$4.50 per piece
- Bug tail and Barramundi rice paper rolls with chilli jam - \$5.50 per piece
- Citrus pearl meat ceviche- \$5.50 per piece

Half Hour Canapé Package... .. \$15.00 per person

One Hour Canapé Packages... .. \$25.00 per person

Two Hour Canapé Packages... .. \$40.00 per person

*Please Note: Beverages are not included in the cost of the canapé packages.
Additional packages are available for cocktail parties, weddings and functions*

BEVERAGE PACKAGES

Pee Wee's Standard Beverage Package

Cascade Premium Light
Carlton Midstrength *or* XXXX Gold
select one standard full strength beer: VB, Melbourne, Toohey's Extra Dry,
Pure Blonde *or* Carlton Draught,
select one: Pee Wee's Sauvignon Blanc *or* Chardonnay
select one: Pee Wee's Merlot *or* Shiraz
Grandin Brut Classique
Soft drinks *and* Juices

Pee Wee's Standard Beverage Package Prices

One Hour Beverage Package.....\$27.50 per person

Two Hour Beverage Package.....\$32.50 per person

Three Hour Beverage Package.....\$37.50 per person

Four Hour Beverage Package.....\$42.50 per person

Five Hour Beverage Package.....\$47.50 per person

Pee Wee's Premium Beverage Package

Cascade Premium Light
Carlton Midstrength *or* XXXX Gold
Select two premium full strength beers: Crown Lager, Coopers Pale Ale,
Coopers Sparkling Ale *or* James Boags Premium
Pee Wee's Sauvignon Blanc *and* Chardonnay
Pee Wee's Merlot *and* Shiraz
Grandin Brut Classique
Soft drinks *and* Juices

Premium Beverage Package Prices

One Hour Beverage Package.....\$32.50 per person

Two Hour Beverage Package.....\$37.50 per person

Three Hour Beverage Package.....\$42.50 per person

Four Hour Beverage Package.....\$47.50 per person

Five Hour Beverage Package.....\$52.50 per person

Pee Wee's House Wines

Made by Neil Pike from his vineyards in the Clare Valley and Adelaide Hills.

Please note that wine options are subject to change and availability.

ADDITIONAL INFORMATION

Floor Plan & Running Sheet

We will discuss your needs for a floor plan, table setting arrangements and running sheet prior to the event. This will be finalised when your confirmed numbers 48 hours prior to the reception.

Last Drinks

All good things must come to an end! Our bar closes at 12.00 midnight sharp.

Music

Please discuss music options with Alex as noise restrictions do apply to functions who do not take out sole use of the venue. All music is to finish at 12:00 midnight sharp.

Lawn Hire Fees

All functions incur a lawn hire fee of \$500.00. We are happy to arrange your function on our waterfront lawns from late April to October. The lawn area can accommodate up to 300 people (seated) and 350 (standing).

Tables

Pee Wee's use wooden topped trestle tables (2400mm x 70mm), alternately Banquet round tables (1800mm) are available at an additional cost of \$10 per table.

Linen Tablecloths

White linen tablecloths are available for hire for an additional \$2.50 per person.

Reservations & Deposits

To confirm your reservation a minimum deposit of \$1000.00 will be required *within seven days* of the initial booking. A surcharge for functions held on Sundays or public holidays may apply and this will be negotiated at the time of the booking. If a deposit is not received within the specified time period, the initial reservation cannot be guaranteed.

Terms & Conditions of Deposit - Deposits are strictly non-refundable.

Sole Use Of Site & Responsibility

As you are aware, Pee Wee's is a very large area. Please be aware that unless you request and pay for sole use of the site you may not have exclusive use of the complex. We will ensure that you have plenty of space and an area will be designated for your private use. Although all care is taken, Pee Wee's at the Point shall not be responsible for loss of or damage to, property left on the premises prior to, during or after an event. The client accepts financial responsibility for any damage to the venue; it's fittings or equipment caused by the clients guests or by outside contractors engaged by the client prior to, during, or after the event.