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2023 FUNCTION COMPENDIUM



The staff at Pee Wee's are committed to making your corporate event, function or conference dinner a memorable and stress free event. The following compendium is designed to showcase a range of food and beverage packages that reflects the produce, climate and multiculturalism of the Northern Territory.

Our menus as seasonal and changes to individual menu items may occur during the course of the year without notice. We are happy to discuss customised food and beverage packages to suit your individual needs, please feel free to discuss this with the Event Coordinator or Event Manager.

All function menus are based on alternate service, and complemented by a four hour beverage package. Our Pee Wee's house wines are handpicked and sourced from various vineyards in South Australia.

Dietary requirements can be catered to with prior notice.

Should you have any further queries please don't hesitate to get in touch.

Samara Glazbrook Event Manager

Lily Matthews Owner



Silver Function Package - \$149.00pp

Includes three courses (alternate service), four hour standard beverage package, white linen tablecloths & napkins

Fresh Baked Bread

Served for your table to share

Entrée

** Please select 2 entrees from the list below – alternate service

Duck Pastrami

Pistachio crumble, riberry coulis, celeriac remoulade, fennel lavosh

Lemon Aspen Cured Spanish Mackerel

Horse radish crème fraiche, pickled cucumber salad, orange segments, rye toast

Blue Swimmer Crab

Mustard panacotta, baby leaves, melba toast, herb oil

Main Course

** Please select 2 main courses from the list below – alternate service

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, pepper coulis

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, potato terrine, squash veloute, sauteed chard, pan sauce

Grilled Pork Rib

Potato rosti, charred asparagus, mustard cream sauce, fennel and desert lime chutney, crackling

Dessert

** Please select 2 desserts from the list below – alternate service

Vahlrona Torte

Caraïbe 66% chocolate mousse, raspberry compote, hazelnut dacquoise, caramelia cream

Pee Wee's Signature Cassava Cake

Baked custard, mascarpone taro cream, pandan coconut cream, shaved palm sugar

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Four Hour Standard Beverage Package

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Rose & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp Peroni Nastro & Corona Soft drinks & Juices





** Upgrade to the Premium Beverage Package for additional \$7.50pp

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Riesling Pee Wee's Rose Pee Wee's Grenache & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp James Squires 150 Lashes, Peroni Nastro & Corona Soft drinks & Juices

** Add ½ Hour Canapes for additional \$25.00pp

Tempura Scallops with wasabi mayo Lightly cured Tuna with shallot chilli crunch & soy sauce Pepperberry Seared Kangaroo on croute with wattleseed béarnaise Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

** Change to a Dessert Grazing Table for additional \$12.50pp



Gold Function Package - \$159.00pp

Includes three courses (alternate service), four hour standard beverage package, white linen tablecloths & napkins

Fresh Baked Bread

Served for your table to share

Entrée

** Please select 2 entrees from the list below – alternate service

Duck Pastrami

Pistachio crumble, riberry coulis, celeriac remoulade, fennel lavosh

Blue Swimmer Crab

Mustard panacotta, baby leaves, melba toast, herb oil

Lemon Aspen Cured Spanish Mackerel

Horse radish crème fraiche, pickled cucumber salad, orange segments, rye toast

Seared Lamb Backstrap

Mixed beetroot salad, goats cheese mousse, vincotto

Local Prawn Salad

Baby leaves, soft herbs, lychee, nuoc mam dressing, fried shallots, crushed macadamia nuts

Main Course

** Please select 2 main courses from the list below – alternate service

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, pepper coulis

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, potato terrine, squash veloute, sauteed chard, pan sauce

Grilled Pork Rib

Potato rosti, charred asparagus, mustard cream sauce, fennel and desert lime chutney, crackling

S.Kidman Eye Fillet Steak

Cooked medium rare - medium

Potato dauphinoise, onion soubise, mushroom and parmesan crust, prosciutto wrapped beans, jus

Dessert

** Please select 2 desserts from the list below – alternate service

Vahlrona Torte

Caraïbe 66% chocolate mousse, raspberry compote, hazelnut dacquoise, caramelia cream

Pee Wee's Signature Cassava Cake

Baked custard, mascarpone taro cream, pandan coconut cream, shaved palm sugar

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Vanilla Crème Brulee

Tropical compote, ginger biscuit





Four Hour Standard Beverage Package

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Rose & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp Peroni Nastro & Corona Soft drinks & Juices

** Upgrade to the Premium Beverage Package for additional \$7.50pp

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Riesling Pee Wee's Rose Pee Wee's Grenache & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp James Squires 150 Lashes, Peroni Nastro & Corona Soft drinks & Juices

** Add ½ Hour Canapes for additional \$25.00pp

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** Change to a Dessert Grazing Table for additional \$12.50pp





Platinum Function Package - \$187.00pp

Includes four courses (alternate service), four hour premium beverage package, white linen tablecloths & napkins

Half Hour Canapés

Tempura Scallops with wasabi mayo Lightly cured Tuna with shallot chilli crunch & soy sauce Pepperberry Seared Kangaroo on croute with wattleseed béarnaise Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

Fresh Baked Bread

Served for your table to share

Entrée

** Please select 3 entrees from the list below – alternate service

Duck Pastrami

Pistachio crumble, riberry coulis, celeriac remoulade, fennel lavosh

Blue Swimmer Crab

Mustard panacotta, baby leaves, melba toast, herb oil

Lemon Aspen Cured Spanish Mackerel

Horse radish crème fraiche, pickled cucumber salad, orange segments, rye toast

Seared Lamb Backstrap

Mixed beetroot salad, goats cheese mousse, vincotto

Local Prawn Salad

Baby leaves, soft herbs, lychee, nuoc mam dressing, fried shallots, crushed macadamia nuts

Main Course

** Please select 3 main courses from the list below – alternate service

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, pepper coulis

Pan Seared Chicken Breast

Stuffed with smoked garlic cream cheese, potato terrine, squash veloute, sauteed chard, pan sauce

Grilled Pork Rib

Potato rosti, charred asparagus, mustard cream sauce, fennel and desert lime chutney, crackling

S.Kidman Eye Fillet Steak

Cooked medium rare – medium

Potato dauphinoise, onion soubise, mushroom and parmesan crust, prosciutto wrapped beans, jus

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Vahlrona Torte

Caraïbe 66% chocolate mousse, raspberry compote, hazelnut dacquoise, caramelia cream

Pee Wee's Signature Cassava Cake

Baked custard, mascarpone taro cream, pandan coconut cream, shaved palm sugar

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile





Four Hour Premium Beverage Package

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Riesling Pee Wee's Rose Pee Wee's Grenache & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp James Squires 150 Lashes, Peroni Nastro & Corona Soft drinks & Juices

** Change to a Dessert Grazing Table for additional \$12.50pp



Taste of the Territory Package - \$210.00pp

Includes four courses (alternate service), four hour premium beverage package, white linen tablecloths & napkins

Welcome Cocktail

Ginger & Lemongrass Mojito

Half Hour Territory Inspired Canapes

Saltwater Barramundi Kokonda with petit salsa of coriander, red onion & capsicum Chilled Local Prawns with chilli & kaffir lime dressing Coconut Crusted Crocodile with outback chutney Pepperberry Seared Kangaroo on croute with wattleseed béarnaise Bush Tomato & Cream Cheese Stuffed Okra with salsa verde

Fresh Baked Bread

Served for your table to share

Entrée

Individual Pee Wee's Taste Plate, comprising:

Peppered Buffalo Carpaccio Buffalo milk blue cheese, riberry gel, crouton

Lemon Aspen Vodka Cured Mackerel Bunya nut pesto, buttermilk, soft herbs

Paspaley Pearl Meat Sashimi Finger lime & chilli dressing

Main Course

** Please select 3 main courses from the list below – alternate service

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, potato croquette, sauce vierge, seasonal greens, pepper coulis

Grilled Pork Rib

Barbecued cabbage, pomme puree, crackling, pink & green peppercorn reduction, pear & desert lime chutney

Grilled Kangaroo Loin

Spiced with mountain pepper & aniseed myrtle, wild thyme rosti, warrigal spinach, rosella jam

S.Kidman Eye Fillet Steak

Cooked medium rare - medium, confit potatoes, garlic braised leeks, romesco, jus

Seared Lamb Rack

Wild thyme & sandalwood crust, pickled zucchini, potato croquette, mint yoghurt jus

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Quandong Rhubarb Frangipane Tart Vanilla mascarpone, sweet davidson plum dust, rosella flowers

Wattleseed & Espresso Panna Cotta

passionberry & muscat cream, crushed biscotti, cocoa nib tuile

Mango & Coconut Verrine

mango curd, pistachios, coconut marshmallow





Four Hour Premium Beverage Package

O'Leary Walker NV Pinot Noir Chardonnay
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rose
Pee Wee's Grenache & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro & Corona
Soft drinks & Juices

** Change to a Dessert Grazing Table for additional \$12.50pp



Ultimate Canapé Menu - \$125.00pp

Includes canapes for two hours, dessert grazing table # Minimum 20 people required for canape package#

One Hour Canape

Tempura Scallops with wasabi mayo Lightly cured Tuna with shallot chilli crunch & soy sauce Smoked Duck with Fig & Fennel Paste Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta Ricotta & Spinach Stuffed Mushroom Caps Curry Cauliflower Fritters with spicy plum sauce

One Hour Substantial Canapes

Prawn Twisters with Mojo Sauce Thai Fish Cakes with rustic Asian dressing Pepperberry Seared Kangaroo on croute with wattleseed béarnaise Cuban Sliders with swiss cheese, pickles & rum glazed ham Tempeh Bao Buns with pickled vegetables, fried tempeh, soft herbs, hoisin sauce, peanuts

Dessert Grazing Table

Chef's selection of Petit Pee Wee's desserts (selection of 3)
Tropical Fruit Platters
Assorted Australian & International Cheese, served with crisp bread & condiments

**Add Four Hour Standard Beverage Package for \$55.00pp

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Rose & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp Peroni Nastro & Corona Soft drinks & Juices



Canapé Menu

Standard Canapés

Tempura Scallops with wasabi mayo

Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum

Sesame Seared Tuna on wonton crisp with edamame puree

Lightly cured Tuna with shallot chilli crunch & soy sauce

Coconut Crusted Crocodile with outback chutney

Cured Salmon with pickled cucumber

Goldband Snapper Ceviche with pink grapefruit & cucumber salad

Thai Fish Cakes with rustic asian dressing

Moreton Bay Bugtail & Lemon myrtle tartlet

Prawn Twisters with mojo sauce

Cowell Oysters with mignonette dressing (when in season)

Bloody Mary Oyster Shooters with celery salt (when in season)

Lamb Skewers with mint yoghurt

Balinese Beef Skewers with peanut sauce

Mushroom & Chorizo Tartlet

Flame Grilled Pepper, Cream Cheese & Prosciutto Bruschetta

Chicken Croquettes with sofrito sauce

Smoked Duck with fig & fennel paste

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Beef Meatball with napolitana sauce

Pork Siu Mai with ginger soy dressing

Crumbed Jalapenos stuffed with cream cheese with ranch dressing

Sweet Potato, Caramelised Onion, Lentil & Buffalo Mozzarella Empanadas with guacamole

Ricotta & Spinach Stuffed Mushroom Caps

Curry Cauliflower Fritters with plum sauce

House Made Falafels with spicy harissa & garlic sauce

Vietnamese Style Rice Paper Rolls with pickled vegetable, soy & chilli dipping sauce

Ricotta & Heirloom Tomato crostini

Mini Frittata with grana padano shard

Blue Cheese and pear puff

Quinoa with maple sweet potato, orange & vincotto

Artichoke, cherry tomato and feta tartlet

Filo & Haloumi Cigars

Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

Pea Hummus, smoked chilli bean tartine

Half Hour Canapés \$25.00 per person

(Pick 4 from the above list – one piece per person)

One Hour Canapés \$45.00 per person

(Pick 6 from the above list - two pieces per person)

PEE WEE'S AT THE POINT
I 52 ALEC FONG LIM DRIVE
EAST POINT RESERVE DARWIN
P: (08) 898 | 6868
E: INFO@PEEWEES.COM.AU
W: www.peewees.com.au
2023 Function Compendium



Beverage Packages

Standard Beverage Package

O'Leary Walker NV Pinot Noir Chardonnay Pee Wee's Sauvignon Blanc & Pee Wee's Rose & Pee Wee's Shiraz Hahn Premium Light & Great Northern Super Crisp Peroni Nastro & Corona Soft drinks & Juices

Two Hour \$40.00 per person Three Hour \$47.50 per person Four Hour \$55.00 per person Five Hour \$62.50 per person Six Hours... ... \$70.00 per person

Premium Beverage Package

O'Leary Walker NV Pinot Noir Chardonnay
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rose
Pee Wee's Grenache & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro & Corona
Soft drinks & Juices

Two Hour \$47.50 per person Three Hour \$55.00 per person Four Hour \$62.50 per person Five Hour \$70.00 per person Six Hours... ... \$77.50 per person

About Pee Wee's House Wines

Our Pee Wee's house wines are handpicked and sourced from various vineyards in South Australia. Please note that wine & beer options are subject to change and availability. Please discuss with the Event Coordinator or Event Manager should you wish to change beer selection.

2023 Function Compendium



Additional Information

Minimum Spends

To book a Friday night event on Pee Wee's Lawns a minimum spend of \$10, 500.00 (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a Saturday night event on Pee Wee's Lawns a minimum spend of \$12, 500.00 (incl GST) is required on food and beverages. Please note this is not the price for sole use, only exclusive use of the lawn.

To book a Sunday night event at at Pee Wee's please contact Samara or Lily to discuss minimum spend requirements.

All minimum spend requirements can be negotiated Monday – Thursday, and in the off peak season. * Please note: the minimum spend requirements does not include the venue hire fee of \$700.00.

Sole Use of the Venue

Sole use of the entire venue (Monday– Friday) for the night requires a minimum spend of \$18,500.00 (incl GST) on food and beverages. Venue hire fees are additional.

Sole use of the entire venue (Saturday) for the night requires a minimum spend of \$20,000.00 (incl GST) on food and beverages. Venue hire fees are additional.

Sole use of the entire venue (Sunday) for the night requires a minimum spend of \$18,500.00 (incl GST) on food and beverages. A surcharge of 10% to the overall bill is additional to the minimum spend. Venue hire fees are additional.

Sole use of the entire venue (Public Holidays) for the night requires a minimum spend of \$20,000.00 (incl GST) on food and beverages. A surcharge of 15% to the overall bill is additional to the minimum spend. Venue hire fees are additional.

All minimum spend requirements are negotiable in the off peak season.

Hire Fees & Function Areas

All functions held will incur a venue hire fee of \$700.00. This is charged to cover staff cost associated with set up and pack down. We are happy to arrange your function on our lawn area or the paved waterfront area overlooking the bay from late April to October, depending on the weather.

The lawn area can accommodate up to 400 people seated, and 450 for a cocktail style event.

The paved waterfront area can accommodate up to 150 people seated, and 200 people for a cocktail event. The indoor area can accommodate up to 240 people seated, and 300 people for a cocktail event.

Confirmation of the BEO, Floor Plan & Running Sheet

We will finalise your Banquet Event Order (BEO) along with your confirmed floor plan and running sheet at least 10 days prior to your event. Your menu selection is required at least 21 days prior to your event. Please advise the Event Coordinator or Event Manager of any dietary requirements or allergies with regards to your guests at least 10 days prior to your event. Last minute changes will try to be accommodated to the best of our abilities.

Tables

Pee Wee's uses plastic topped rectangular trestle tables (2400mm x 700mm) which seats 8 people comfortably, with a maximum of 9. Alternately banquet round tables (1800mm) are available. Due to the larger size of our chairs, a seating maximum of 9 guests is advised.



Decorations

Pee Wee's does not take any responsibility in the organisation, set up or decoration of your table layout i.e: place cards, centerpieces, floral arrangements etc. Please be advised that Pee Wee's does not allow the use of metal/glitter/paper table scatters, rice, or paper confetti or any other non-native materials to be scattered on the tables or around the venue. Please speak to the Event Coordinator or Event Manager if you wish to have Sparklers at your Wedding. As we are situated in a Nature Reserve, we must take into account our natural setting as well as the wildlife implications.

Access to the venue on the day of your function will need to be discussed with the Event Coordinator or Event Manager.

Suppliers

All suppliers are required to contact the Event Coordinator or Event Manager at least 2 business days prior to your event to arrange access to the venue, or in regards to any set up questions. Please provide your suppliers with a confirmed floor plan and seating plan to reduce any confusion on the day. Pee Wee's will not take responsibility for the setup of outside suppliers and/or decorations that you have organised. Please ensure you entrust a colleague/relative or friend to oversee and check these details.

Also, please advise all suppliers booked to bring all equipment necessary, such as power leads and power boards (must be tagged and tested), and any other necessary items.

Event Set Up & Pack Down

Please ensure you and/or your chosen supplier(s) allocate enough time on the day of your event to allow for event set up requirements. Access to the venue on the day of your function will need to be discussed and confirmed with us.

Items and decorations are not to be hung from trees, branches, or lamp posts. Flowers or decorative items cannot be attached to any structure or plants. Use of pegs and spikes are not permitted due to underground irrigation.

Event pack down and collection of outside supplies and/or decorations is required at the conclusion of your evening.

Please note that Pee Wee's has minimal storage facilities, please organise a colleague/relative or friend to remove all centre pieces from your table(s). Pee Wee's will not take responsibility for items left overnight at the venue. Unfortunately, Pee Wee's staff are unable to assist with the pack down of event decorations, ensure your suppliers/friends are aware of bump out times and the pack down requirements of your decorations.

Music

Please discuss music options with the Event Coordinator or Event Manager. Noise restrictions do apply to functions who do not take out sole use of the venue. These restrictions do apply until approximately 9:30pm, although this can be discussed on the night with the Restaurant Manager / Duty Manager. All music is to finish at 12:00 midnight sharp. DJ's and musicians will need to provide their own equipment ie: table, leads, cloths.

Reservations & Deposits

To confirm and secure your reservation a minimum deposit of \$5,000.00 will be required within 7 days of the initial booking. Please ensure you return your signed Terms and Conditions form, Code of Conduct, along with confirmation of your payment. If the deposit and form is not received within the specified time period, the initial reservation may be removed without further contact.

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



Final Numbers, Dietary Requirements & Full Payment

Confirmation of final guest numbers is required at least 10 business days prior to the event. Full payment is then required at least 5 business days prior.

Payment can be made by direct debit into our bank account, cash or credit card. Please note a 1.5% surcharge is applicable to Visa and MasterCard transactions. A 3% surcharge applies to Amex and Diners transactions.

Pee Wee's requires all Bar Tabs to be paid in advance, any difference outside of the minimum spend requirement will be refunded following your function. Pee Wee's also requires a credit card pre-authorisation to be given as a security bond for any damages on the night.

Every possible effort is taken to maintain prices, but these are subject to change to allow for market cost variations. The prices shown are inclusive of GST.

If your dietary requirement doesn't fit within the proposed menu, you may be served a generic dairy free, gluten free, nut free, vegan meal due to the difficulty in catering towards multiple individual requirements. Please discuss your dietary requirements with the Event Coordinator or Event Manager for any concerns. All dietary requirements are required 10 business days prior to your Function

Please note that whilst Pee Wee's will endeavour to accommodate all dietary requests, we cannot guarantee complete allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

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 will 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, its fittings or equipment caused by the client's guests or by outside contractors engaged by the client prior to, during, or after the event.

Please advise all guests driving to the site for your Function the Pee Wee's gates are closed and locked following the end of your Function. If cars are left in the Pee Wee's carpark the gates will not be reopened until 10am the following business day, the gates may remain locked over Sundays, Mondays and Public Holidays limiting access to the Pee Wee's Car Park. This does not affect cars parked on the roadside adjacent to the Pee Wee's Car Park

Last Drinks

All good things must come to an end! Our bar closes at 12.00 midnight sharp, with last drinks called at 11:45pm. PeeWee's practices Responsible Service of Alcohol.

Code of Conduct

Pee Wee's at the Point endeavours to offer staff and guests a safe and comfortable environment. To maintain this environment throughout the complex we are committed to the responsible service of alcohol and have a House Management Policy, Code of Conduct and Management Plan supporting our commitment.

The vast majority of our guests are very considerate of their environment and fellow guests. On occasion however, some guests may over indulge and it may be necessary for staff to enforce policies such as the right to refuse service, in accordance with Liquor License Act of the property. If need be eviction from the premises will occur as a last resort.